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NEMOX®

ITALIAN GELATO MACHINES & MORE

GELATO 12K ST

Equipment for your business and for your home

Serie High efficiency machines

High efficiency machines, easy to use.

The K series is designed for large productions (from 2 to 3 kg per cycle).

The body of the machines is in stainless steel as well as the mixing blade, and it is equipped with interchangeable copolymer scrapers.

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor that stops the rotation of the blade when it is lifted.

A drain system facilitates cleaning. Four wheels, two of which with brakes, make moving around easy. Air-cooled, it only requires a connection to a normal 10A electrical outlet.

An inverter allows the control of the density and the regulation of the speed of the blade.

GELATO 12K ST

Data
45x73x105 cm
77 Kg
220V-240V 50Hz/1
1300W

Production
3 Kg (4l) - 10/15 min
12 Kg (16l) - 1h

Storage
Automatic

Highliths

Programmer
The temperature programmer is set by the user according to the recipe being processed.
Once the set temperature has been reached, the ice cream is kept in the processing bowl waiting to be extracted.

INVERTER
Electronic control and regulation system of the mixing motor.
This device allows a starting ramp at progressive speed of the motor and prevents the mixture from over-flowing in the starting phase.

Removable scrapers.
Stainless steel 18/10 mixing padle with removable scrapers made of sturdy technopolymer material and hooked through elastic joints.

Control panel
Compressor switch.
Paddle switch operates rotation and reverse rotation for the extraction of the preparation.
Speed control varies the paddle rotation from 60 to 130 RPMs.

Variable speed device
Speed control varies the paddle rotation from 60 to 130 RPMs.

Gelato 12k ST is the gelato machine designed by Nemox for the professional who loves to study and develop his own recipes without being subject to too many constraints.

Gelato 12k ST is compact in size and is equipped with frontal extraction of the preparation and vertical churning system to respect tradition and quality.

Gelato 12k ST is able to churn 3kg of mixture in 10/ 15 minutes.

The speed of the blade is adjustable between 60 and 120 rpm to allow the freezing and the best overrun according to the recipe used. Gelato 12k ST is easy to use.

The machine works in manual mode and the operator can decide when to extract the ice cream by reversing the direction of rotation of the blade and opening the gate.

To facilitate the extraction of the ice cream, the machine is equipped with a temperature programmer, which is set by the user for each recipe, so that once the set temperature is reached, the ice cream remains at that temperature, waiting

to be extracted. Compared to the previous model, the thermodynamic system has been upgraded, consequently increasing the power of the condenser ventilation system.

Air cooling. Connects to a 10A single phase socket.

Gelato 12k ST thanks to the technology used has a limited weight and can be easily transported and moved.

Cleaning is facilitated as a slide, gate, tray support shelf, all parts made of stainless steel and can be easily removed.

TECHNICAL SPECIFICATIONS	GELATO 12K ST
Item	0038160250
Ean	8024872138700
Rating	220-240V 50Hz/1
Power	1300W
Gas	R452
CO2 equivalent	1,3T eq CO2
Air cooling	•
Max Ingredients qty - average finished volume	3 Kg - 4 l 6.6 lb - 4.2 qt
Max Production/Hour Weight and volume	12 Kg-16 l 26.5 lb -17 qt
Average preparation time	10'-15'
Stainless steel bowl	6 l. - 6.34 qt
Frontal extraction system	•
Electronic Thermostat	•
Electronic control with inverter	•
Variable mixing speed	•
Drain	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	60-130 rpm
Wheels with brakes (RF)	RF
Stainelss steel case	•
Appliace dimension (W/D/H)	cm 45x73x105 in 17.7x29x41.5
Net Weight	77 Kg - 167,5 lb
Shipping Carton	cm.60x66x134 in 23,6x26x52.8 Kg. 87,10 - 189,8 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Stainless steel Blade	1
Paddle Or	•
Oil seal	•

The casing is made of stainless steel and the machine complies with NSF regulations with respect to food processing machines.

As far as safety is concerned, the machine complies with the relevant European legislation and with respect to the environment it complies with the latest European legislation on F-gas.

Accessories included:

no.1 Gelato spatula

no.1 Removable inserts set

no.1 Gasket set

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