

# INDUSTRY KITCHENS

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# NEMOX®

ITALIAN GELATO MACHINES & MORE



GELATO CHEF 5L  
i-Green



Equipment for your business and for your home

 **Made in Italy**

Green technology

ICE GREEN is the project designed and implemented by Nemox to help protect the environment by eliminating greenhouse gases, harmful to the environment, from domestic and professional equipment.

Why this change?

Greenhouse gases currently commonly used in refrigeration systems are among the main causes of global warming.

These gas, called hydrofluorocarbons (HFC), have a potential impact on the environment hundreds or thousands of times higher than carbon dioxide (Co2):

1 kg of traditional refrigerant gas, for example R404, has an equivalent emission index (called GWP) equal to 3922 kg of CO2.

This means that 1 kg of refrigerant dispersed in the atmosphere is equivalent to the CO2 emissions of a car that travels about 40,000 km. (limits 2021)

Thanks to the production of the i-Green series machines, Nemox has anticipated the actions required by Europe regarding the reduction of greenhouse gases to remedy global warming.

Our goal is to promote a new sustainable business concept in harmony with the environment.

The gas selected is R290 which has a GWP index equal to 3 units of CO2 equivalent.

It's a NATURAL, ECOLOGICAL, EFFICIENT Gas.

The advantages of the i-Green NEMOX line are:

- Reduce the impact on emissions by 99.95%. (As an example: a Nemox Domestic Machine loaded with an HFC gas has a potential emission equal to 90 kg. of Co2 equivalent. The same machine loaded with R290 has a potential emission equal to 9 grams of Co2 equivalent.)
- Use a totally natural gas that does not require further transformations, saving energy.
- Use less quantity of gas with lower pressures and consequently less wear.
- Improve the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

The changes do not concern only the technology of the machines, we also wanted to identify them with a new design that highlighted their "green" heart.

We have extended the concept of eco-sustainability to the materials used, giving priority to those that are recyclable at the end of their life and using recycled or recyclable materials, water-based prints and natural glues for packaging.

With the new Nemox i-Green machines it will be possible to produce excellent homemade gelato with energy savings while respecting the environment.

Serie Chef i-Green



Nemox developed the semi-professional range of machines for those who wish to include in their business the production of homemade gelato, but have a limited budget while still aiming for quality standards.

These machines are compact in size, have a stainless-steel body, and offer a storage mode of gelato inside the machine.

These are the main features of this lower budget but super functional range!

The model Gelato Chef 3L Automatic i-Green is suitable for limited productions of 850 g. approximately every 25 minutes.

The model Gelato Chef 5L Automatic i-Green was developed for bigger results with the production of 1 kg every cycle of about 20 minutes.

The design of these machines highlights their "green" heart: being ecological, more efficient, energy saving, and eco-friendly.



## GELATO CHEF 5L AUTOMATIC i-Green



### Data

45x32x31,5 cm  
22 Kg  
220-240V 50Hz/1  
250W

### Production

1 Kg (1,5l)  
20/25 min  
3 Kg (4,5l) - 1h

### Storage

Manual

### Highlights



#### Density control.

The software developed by Nemox allows to control the density of the ice cream and stops the mixing motor when the effort becomes excessive, avoiding damage to the mixing system.



#### Removable scrapers.

Stainless steel 18/10 mixing paddle with removable scrapers made of sturdy technopolymer material. Hooked by means of a slide system.



#### Lid magnetic safety device

When the lid is lifted, the movement of the blade stops automatically, guaranteeing complete safety of use.



#### Stainless steel removable bowl

The removable bowl is made of 18/10 stainless steel and is equipped with a ring handle that facilitates its extraction from the fixed bowl.



#### Switch and the practical removable power cord

On the rear panel there is the main switch and the practical removable power cord.

Gelato Chef 5L Automatic i-Green is a semi-professional, table top gelato machine.

It has been specifically developed for restaurants and small businesses who wish to include the production of homemade gelato, but have a limited budget while still aiming for quality standards.

This machine is made of steel and is equipped with a storage mode that allows to hold the gelato in the machine at the right temperature and consistency ready for serving.

Gelato Chef 5L Automatic i-Green comes with a 18/10 stainless steel removable bowl.

The mixing paddle is also made of 18/10 stainless steel with removable scrapers to ensure hygiene and strength.

Gelato Chef 5L Automatic i-Green is suitable for productions of 1000 g. approximately every 20 minutes.

Air cooling. Removable power cord.

Two operating options are available.

#### MANUAL MODE:

In manual mode the user has full control of the machine's functions. An electronic system controls the density of the ice cream and stop the paddle when the consistency gets hard while compressor keeps working. At this point the user can decide whether to stop the machine or switch to the automatic storage mode.

#### AUTOMATIC MODE:

In automatic mode, machine's functions are controlled entirely by the sophisticated electronic control system.



TECHNICAL SPECIFICATIONS	Gelato Chef 5L Automatic i-Green
Item	003B790250
Ean	8024872131602
Rating	220-240V 50Hz/1
Power	250W
Gas	R290
CO2 equivalent	0,15Kg CO2 eq
Air cooling	•
Max Ingredients qty - average finished volume	1,0 Kg. - 1,5 l. 2,45 lb - 1,6 qt
Max Production/Hour Weight and volume	3,0 Kg. - 4,5 l. 4,41 lb - 3,17 qt
Average preparation time	20'-25'
Stainless steel bowl	2,5 l. - 2,64 qt
Stainless steel removable bowl	2,5 l. - 2,64 qt
Manual storage	•
Electronic density control.	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	65 rpm
Removable cable	•
Stainless steel case	•
Appliance dimension (W/D/H)	cm 45x32x31,5 in 17,7x12,6x12,4
Net Weight	22 Kg. - 48,5 lb
Shipping Carton	cm.58x40x38 in 22,8x15,7x15 Kg. 25 - 52,7 lb
<b>Accessories included</b>	
Gelato spatula	1
Paddle scrapers	1 set
Paddle for fix bowl	1
Stainless steel removable bowl	1
Measuring cup	1

Simply activate the storage switch. The production cycle will start and, when the ice cream will be at the right consistency, the storage cycle will be activated. A dedicated software manages to start and stop the mixing paddle and compressor depending on the ingredients' density in order to keep the ideal consistency for serving.

In order to always enjoy an excellent ice cream, we recommend to store the ice cream in the machine for maximum 8 hours.

Some useful tips:

For the preparation of ice creams and sorbets, do not introduce more than 1.000g of mixture, in order to allow for proper volume increase while mixing.

It is recommended to pour the mixture at a temperature between +10°C and +20°C.

Higher temperatures may also considerably increase the processing time.

Before introducing the mixture into the bowl, we recommend that you run a pre-cooling cycle by pressing the key compressor 5 minutes before starting the production cycle.

We recommend to wait about 10 minutes between one preparation and another.

The design of Gelato Chef 5L Automatic i-Green highlights its "green" heart: being ecological, more efficient, energy saving, and environmentally friendly.

Accessories included:

no. 1 stainless steel removable bowl 2,5 l.

no. 1 spatula

no. 1 measure cup

no.1 Removable inserts set for fixed and removable bowl

