



DESCRIPTION

The touch of just one switch, will start a fully automatic production and storage process. A “clever” control board automatically detects the consistency of the ingredients being processed.

The electronic board operates a multi-process control and when the preparation is ready it automatically starts a unique Storage cycle allowing to keep the finished preparation in the machine as long as needed. The refrigeration and blending systems are designed for long work cycles. The magnetic safety device automatically stops the paddle when the lid is lifted.

The blade is made of stainless steel with removable scrapers to ensure hygiene and strength. The machine body is entirely made of stainless steel and is air cooled.

HOW DOES IT WORK

Press the ON button to start the automatic ice cream production and storage cycle. Preparation time and storage phase are set automatically by the machine software, based on the constant detection of the ambient temperature and mixture density. When the ice cream has reached the maximum consistency detected by the software, the machine switches to storage mode. Five storage levels are available and can be set at any time during storage (from softer to harder consistency). Ice cream can be stored for a maximum period of 8 hours, after which the machine switches off automatically. The software also features a Pause function. This can be activated during ice cream preparation or storage phase. The Pause function is signalled by a beep every 10 seconds.

WARRANTY

Nemox Gelato Machines are backed by a one-year limited warranty against defects in material or workmanship.



On site warranty repair Included in year one.

IMPORTANT

Allow machine to rest in final position for 12 hours before using, this allows the gas to settle.



FEATURES

- The refrigeration and blending systems are designed for long work cycles.
- The blade is made of stainless steel with removable scrapers to ensure hygiene and strength.
- The machine body is entirely made of stainless steel.
- The blender motor is provided with an automatic reset thermostat.
- Automatic function keep ice cream in storage mode when it reaches the correct consistency.
- Magnetic safety device: when the lid is lifted, the paddle stops automatically.
- Density control: When RPM drops due to Gelato reaching correct density or paddle slow because of obstruction such as ice build up. Paddle stops, preventing damage.

TECHNICAL SPECIFICATION

Brand Name:	Nemox
Model:	Gelato 4K Touch Automatic
Rating:	220-240V 50Hz/1
Power:	400W
Bowl Volume (Litres):	2.50
Max Ingredients Capacity (Kg):	1.00 (important not to exceed)
Max Ingredients Volume (Litres):	1.40 (important not to exceed)
Time Per Batch (Minutes):	12-15
Cycles Per Hour:	4
Machine Output:	5.6 Litres / 4Kg per Hour
Paddle Rotation Speed (RPM):	63
Gas Used:	R404a
Machine Position:	Counter Mounted

PACKING INFORMATION

Models	Product Dimensions	Shipping Dimensions
Height	300mm	450mm
Width	415mm	570mm
Depth	415mm	565mm
Weight	25 Kg	28 Kg
Per Pallet		8

ACCESSORIES INCLUDED

Ice Cream Spatula

Paddle Scraper Inserts

Measuring cup 25cl


