

NEMOX[®]

ITALIAN GELATO MACHINES & MORE



GELATO 5K
CREA SC
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 Crea i-Green



The CREA series is the perfect investment that results in a return of investment of the machine in only a few weeks.

The CREA series is designed to operate both in manual and automatic mode, and with a fast production time of 1 Kg. To 3 Kg. of Gelato in about 12 minutes.

Few operations to be performed:

- Pour in the ingredients
- Start the machine
- Serve the product obtained directly from the machine to the customer!

The rest is handled completely automatically by a dedicated software developed by NEMOX.

The software manages 4 production programs that allow you to create:

- Classic Gelato (full-bodied, with an intense flavor)
- Semi-Soft Gelato (soft, moldable in molds)
- Granita (with well-defined ice crystals)
- Quick blast chilling of liquids (from + 80°C to + 10°C in about 8 minutes).

The production programs are combined with 4 storage programs.

The software manages the gelato density and automatically starts the selected storage program, only when the gelato density requires it.

The Gelato is stored at the ideal temperature for serving.

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

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor stops the rotation of the blade when it is lifted. The machines are equipped with a drain system for easy cleaning.

NSF, an internationally recognized brand, has certified these machines for food safety according to the legislation for food-grade equipment.

The CREA series produces Gelato that is always fresh, creamy, and at the ideal tasting temperature.

Thanks to the CREA series, producing, storing, and dispensing Gelato has never been so easy!

The green "heart", highlighted by the design, allows the machines to operate in an ecological, more efficient way, saving electricity while respecting the environment.



GELATO 5K CREA SC i-Green



Data

46,5x48x39.5 cm
 35,3 Kg
 220V-240V 50Hz/1
 500W

Production

1,25 Kg (1,75l)
 12/15 min
 5 Kg (7l) - 1h

Storage

Automatic

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 and hooked through elastic joints.



Drain for easy cleaning

Drain system for easy cleaning



Lid magnetic safety device

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



Switch and the practical removable power cord

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

GELATO 5K CREA i-Green was developed for restaurants, caterers, community, pastry shops, coffee shops, small dairy business, ice cream laboratories.

GELATO 5K CREA i-Green has the best cost-performances ratio, it is the perfect investment that results in a return of investment in only a few weeks.

Gelato 5k Crea i-green makes around 1,25 Kg of gelato, ice cream, sorbet every 12/15 minutes, 5 kgs per hours. Air cooling. Removable cord.

In manual mode the operation of the compressor and paddle are independent to make the most user's experience. The storage function can be started only and if it's necessary. An electronic device stops the paddle when the consistency of the preparation is excessive, thus preventing compromising the mechanical functions of the machine. The cooling system will continue to run until it is manually stopped.

Automatic mode, allow to choose one of the 4 production programs available (classic Italian gelato, semi-soft gelato, Granita, fast cooling) and 4 storage programs for every production type.

With this operating mode you will not have to worry about anything, once the selections are made and the ice cream machine is started, it produces ice cream and automatically switches to the desired preservation mode.

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TECHNICAL SPECIFICATIONS	
Item	003B250250
Ean	8024872141908
Rating	220-240V 50Hz/1
Power	500W
Gas	R290
CO2 equivalent	0,22Kg CO2 eq
Air cooling	•
Max Ingredients qty - average finished volume	1,25 Kg - 1,75 l 2.75 lb - 1.85 qt
Max Production/Hour Weight and volume	5 Kg-7 l 11 lb - 7.4 qt
Average preparation time	12-15'
Stainless steel bowl	3,2 l. - 3.4 qt
Drain	•
Electronic production and storage programs	•
Electronic density control.	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	70 rpm
Removable cable	•
Stainelss steel case	•
Appliance dimension (W/D/H)	cm 46,5x48x39.5 in 18.3x18.9x15.6
Net Weight	35,3Kg - 75,6 lb
Shipping Carton	cm. 60x58x62 in 23.6x22.8x24.4 Kg. 41,5 - 89,2 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Cleaner	1
Paddle for fix bowl	1
Paddle Or	•
Oil seal	•

the environment.

Accessories included:

no.1 Gelato spatula

no.1 Removable inserts set

no.1 Gasket set

no.1 Brush for cleaning the drain opening.

