



GELATO10KCREA



Prepare authentic Italian gelato with Nemox. This commercial countertop gelato machine produces up to 22 lb (10 kg) per hour while maintaining the product at an ideal temperature, thanks to the integrated NTC temperature probe. A removable scraper ensure complete product extraction, minimizing waste.

FEATURES

- Electronic inverter system allows precise control of the paddle speed for customized recipes and textures.
- 4 automatic production programs allow for versatile preparation: Classic gelato, semi-soft gelato, granita and rapid cooling.
- Containment ring increases the mixture load up to 5 lb (2.5 kg) per batch.
- Integrated drain system for easy cleaning and maintenance.



PARTS AND
LABOR

SPECIFICATIONS

Power: 120 V – 650 W – 60 Hz

Refrigerant gas: R290

Bowl capacity: 6.3 qt. (6 L)

Max. production per hour: 22 lb (10 kg)

Max ingredient capacity: 3.7 qt. (3.5 L)

Average production cycle: 12 – 15 min.

Paddle speed: 60 – 130 rpm


Dimensions:

Length: 22.4" (57 cm)

Width: 19.8" (50 cm)

Height: 17.3" (44 cm)

Net weight: 125 lb (57 kg)

Connection: 
(120 V)

Shipping dimensions:

Length: 25.2" (64 cm)

Width: 24" (61 cm)

Height: 23.6" (60 cm)

Shipping weight: 145 lb (66 kg)

Included accessories

- 1 gelato spatula
- 2 paddle scrapers
- 1 cleaner
- 1 paddle for fix bowl
- 4 paddle OR
- 4 drains water
- 1 containment ring + deflector + OR
- 1 OR for containment ring

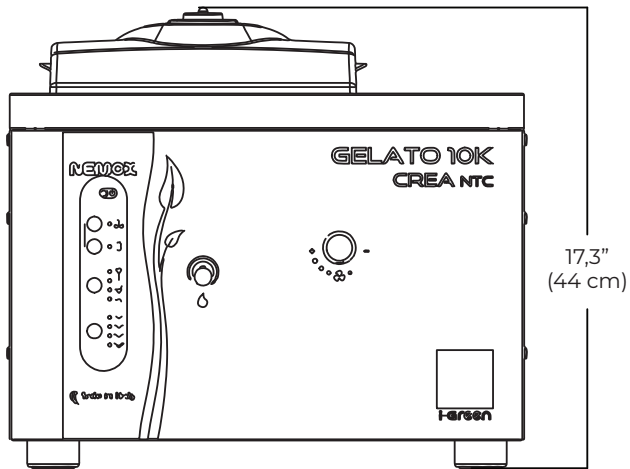




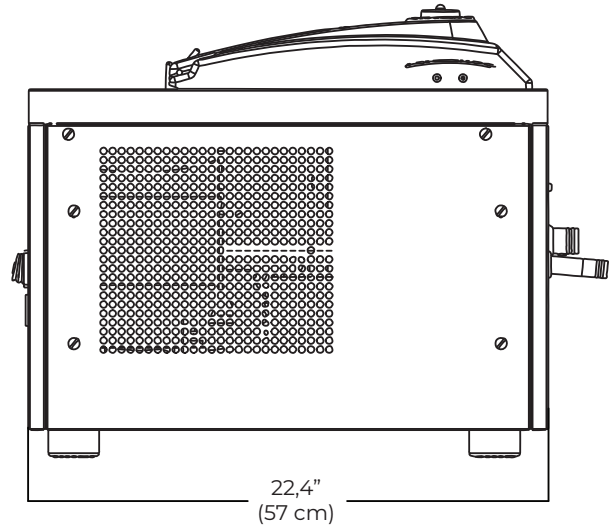
NEMOX
PROFESSIONAL CLASS

GELATO10KCREA

FRONTAL VIEW



LEFT VIEW



TOP VIEW

