



GELATO12KST



Prepare high-quality gelato with Nemox, a commercial freestanding gelato machine designed for professional kitchens and high-volume production environments. This machine produces up to 26.5 lb (12 kg) of gelato per hour while maintaining a constant, controlled temperature for smooth, effortless extraction.

FEATURES

- Containment ring increases mixture capacity up to 5 lb (2.5 kg) per batch, improving production efficiency.
- Integrated discharge gate with support shelf for containers allows clean, fast, and controlled gelato dispensing.
- Electronic inverter system provides precise paddle speed control for customized textures and recipes.
- Manual temperature control and speed variator offer full flexibility for artisanal gelato production.
- Simple, intuitive control panel ensures easy operation and efficient product extraction in busy kitchens.



PARTS AND
LABOR

SPECIFICATIONS

Power: 220 V – 1200 W – 60 Hz

Refrigerant gas: R290

Bowl capacity: 6.3 qt. (6 L)

Max. production per hour:
26.5 lb (12 kg)

Max ingredient capacity: 4.2 qt. (4 L)

Average production cycle: 10 – 15 min.

Paddle speed: 60 – 130 rpm

Dimensions:

Length: 26.5" (67 cm)

Width: 17.7" (45 cm)

Height: 45.2" (115 cm)

Net weight: 180 lb (82 kg)

Connection:

(220 V)

Shipping dimensions:

Length: 26" (66 cm)

Width: 23.6" (60 cm)

Height: 52.8" (135 cm)

Shipping weight: 197 lb (89 kg)

Included accessories

- 1 gelato spatula
- 1 scraper for paddle
- 1 stainless steel paddle with scraper
- 1 OR various sizes
- 7 Ring with deflector and gasket
- 1 gasket for ring
- 1 stainless steel support shelf

