



**SAMMIC**  
A U S T R A L I A



Same **performance**,  
less consumption.



# Gelato or ice cream, your choice!

Nemox machines create ideal gelato at the perfect serving temperature, but once frozen, it transforms into delectable ice cream. The key lies in how you serve it, shaping the final outcome.

Ready to discover the ideal Nemox solution for you?

If you need clarification on which Nemox solution suits your needs best, we've got you covered. Nemox provides three distinct ranges of ice cream machines tailored to various venue requirements. Whether it's a benchtop or freestanding unit, explore our Icegreen solutions to discover the perfect match for your needs.





*Elevate your  
dessert and palate  
cleanser offering  
with Nemox Bench  
Top Solutions.*



# ◆ Benchtop Range

Perfect for small to medium-sized restaurants that wish to elevate their menu by offering in-house ice cream.



## GELATO CHEF 3L Automatic i-Green



Batch Time (avg) 25 Min



Production (/Batch) 1.2 Litres



Learn More



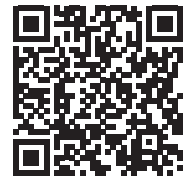
## GELATO CHEF 5L Automatic i-Green



Batch Time (avg) 20 Min



Production (/Batch) 1.5 Litres



Learn More



## GELATO 4K TOUCH i-Green



Batch Time (avg) 12 Min



Production (/Batch) 1.5 Litres



Learn More



*Enhance your  
menu offerings  
with Nemox Big  
Benchtop Solutions.*

# ◆ Big Benchtop Range

Suitable for restaurants, function, and event centres that require larger volumes.



## GELATO 5K CREA i-Green



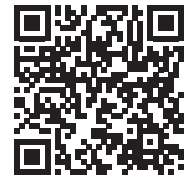
Batch Time (avg)

12 Min



Production (/Batch)

1.75 Litres



Learn More



## GELATO 6K CREA i-Green



Batch Time (avg)

12 Min

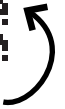


Production (/Batch)

2.5 Litres



Learn More





*Beyond Ice Cream:  
Elevating dessert  
diversity*



# ◆ Freestanding Range

Ideal for busy venues focused on offering a diverse range of unique desserts.



## GELATO 5 + 5 TWIN i-Green



Batch Time (avg)

12 Min



Production (/Batch)

2 x 1.75  
Litres



[Learn More](#)



## GELATO 15K CREA



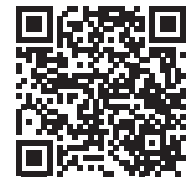
Batch Time (avg)

10 Min



Production (/Batch)

4 Litres



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## GELATO 12K ST



Batch Time (avg)

10 Min



Production (/Batch)

4 Litres



[Learn More](#)



## ◆ Tabletop Storage

Enhance your ice cream and gelato crafting with the **4 Magic Pro100 i-Green**



If you're looking for a unit to complement any machines, the 4 Magic Pro 100 i-Green Nemox is the perfect add-on! This compact tabletop gelato storage case is specifically designed to meet the needs of those who, having limited space, are looking for the quality of gelato storage.

**Capacity: 4x2, 5l (total 10l)**



[Learn More](#)

Still trying to decide the gelato/ice cream machine you need? Check out our comparison table and choose the best solution for your requirements.



[Learn More](#)

## Elevate your offering with Nemox.

Make the switch and reduce your ice cream operational costs while safeguarding the environment.

## Why make the switch to Nemox?

Same performance, less consumption

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Nemox Solutions are energy efficient. They reduce operational costs while delivering high-quality gelato, ice cream and granita.



Nemox Solutions are easy to maintain. Their design is simple, with fewer components, making them accessible and straightforward to use by any staff member.



Nemox Solutions reduce environmental impact. By replacing greenhouse gases with the natural gas R290, these units significantly reduce emissions and energy consumption.



◆ Who **Nemox** helps



**WHITE + WONG'S**



**Bianchet**  
YARRA VALLEY

**GRAZIA**

**MERNE**  
AT LIGHTHOUSE





**SAMMIC**  
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