



Elevate your offering with **Nemox**

◆ 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



GELATO CHEF 5L Automatic i-Green



	Batch Time (avg)	20 Min
	Production (/Batch)	1.5 Litres

GELATO 4K TOUCH i-Green





	Batch Time (avg)	12 Min
	Production (/Batch)	1.5 Litres

◆ 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

GELATO 6K CREA i-Green



	Batch Time (avg)	12 Min
	Production (/Batch)	2.5 Litres

SCAN below to read more about Nemox's **PERFECT** ice cream solutions.





◆ 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



GELATO 15K CREA



	Batch Time (avg)	10 Min
	Production (/Batch)	4 Litres

GELATO 12K ST



	Batch Time (avg)	10 Min
	Production (/Batch)	4 Litres