

NEMOX[®]

ITALIAN GELATO MACHINES & MORE



GELATO 15K
CREA

Equipment for your business and for your home

Serie High efficiency machines

High efficiency machines, easy to use.

The K series is designed for large productions (from 2 to 3 kg per cycle).

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

The lid is equipped with an opening to allow the addition of ingredients during operation and a sensor that stops the rotation of the blade when it is lifted.

A drain system facilitates cleaning. Four wheels, two of which with brakes, make moving around easy. Air-cooled, it only requires a connection to a normal 10A electrical outlet.

An inverter allows the control of the density and the regulation of the speed of the blade.



GELATO 15K CREA



Data

45x59,5x105 cm
 70,4 Kg
 220V-240V 50Hz/1
 1300W

Production

3 Kg (4l) - 8/10 min
 15 Kg (20l) - 1h

Storage

Automatic

Highlights



Variable speed device

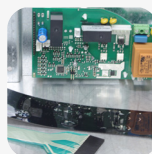
Speed control varies the paddle rotation from 60 to 130 RPMs.



INVERTER

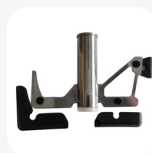
Electronic control and regulation system of the mixing motor.

This device allows a starting ramp at progressive speed of the motor and prevents the mixture from over-flowing in the starting phase.



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

Gelato 15K Crea, it's the new star of Nemox family!

Gelato 15K Crea is a gelato-storage machine that is able to satisfy the needs of both restaurants and gelato/ice cream shops.

Gelato 15K Crea is compact in size despite having the capacity of a much larger machine.

Gelato 15K Crea is able to churn 3kg of mixture at a temperature of 8 ° C with an average cycle of 8/10 minutes.

The machine can work in manual mode, where the operator decides when to end the production cycle, or automatically.

The speed of the paddle is adjustable between 60 and 130 rpm to allow the best freezing and overrun according to the recipe used.

Manual mode:

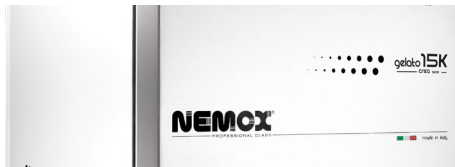
Simply press the compressor and paddle buttons. The manual function is activated. When the preparation reaches the desired consistency, switch off the machine.

The storage function can be selected pressing the buttons of the compressor and the paddle at the same time. T

he machine will automatically switch to conservation to choose between the 4 cycles available, from a softer consistency to a greater one.

Automatic mode:

When used in automatic mode, it is possible to select between



TECHNICAL SPECIFICATIONS	GELATO 15K CREA
Item	0038120250
Ean	8024872138830
Rating	220-240V 50Hz/1
Power	1300W
Gas	R452
CO2 equivalent	1,4T eq CO2
Air cooling	•
Max Ingredients qty - average finished volume	3 Kg - 4 l 6.6 lb - 4.2 qt
Max Production/Hour Weight and volume	15 Kg - 20 l 33 lb - 21 qt
Average preparation time	8'-10'
Stainless steel bowl	6 l. - 6.34 qt
Electronic production and storage programs	•
Electronic control with inverter	•
Electronic density control.	•
Variable mixing speed	•
Drain	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	60-130 rpm
Wheels with brakes (RF)	RF
Stainelss steel case	•
Appliance dimension (W/D/H)	cm 45x59x105 in 17.7x23.4x41.5
Net Weight	70,4 Kg - 153 lb
Shipping Carton	cm.60x66x134 in 23,6x26x52.8 Kg. 80,5 - 175,2 lb
Accessories included	
Gelato spatula	1
Paddle scrapers	1 set
Cleaning brush	1
Stainless steel Blade	1
Paddle Or	•
Oil seal	•

4 operating programs:

- Ice cream / gelato / sorbet: the mixture reaches the typical density of homemade ice cream / gelato / sorbet.
- Semisoft ice cream: more air is incorporated to obtain a higher overrun.
- Granita: In order to obtain the characteristic ice crystals of the granita, during the cycle the mixing blade is made to work alternately.
- Blast freezing: By inserting the mixture at a temperature of about 80 ° C, this is lowered to a temperature between 10 ° C and 5 ° C in a 10 minutes cycle. During this cycle the blade works alternately. At the end of the blast chilling cycle the machine starts the conservation cycle to keep the temperature of the mixture in the reached range.

The automatic function can be selected using the button near the 4 production's cycle. The first program will automatically be selected and can be changed by pressing the main program button again.

When the selected program starts, you can choose the cycle of desired conservation, between the 4 cycles available, from a softer consistency to a greater one.

The conservation cycle can be selected by repeatedly pressing the main conservation button. When the ice cream reaches the correct consistency, the production program automatically ends and the selected conservation cycle starts.

Thanks to the technology used, Gelato 15K Crea has a limited weight and can be easily transported and moved, being equipped with 4 wheels of which two with breaks.

Cleaning is facilitated by an easy emptying system.

As far as safety is concerned, the machine complies with the relevant European legislation and with respect to the environment it complies with the latest European legislation on F-gas.

Accessories included:

- no.1 Gelato spatula
- no.1 Removable inserts set
- no.1 Gasket set
- no.1 Cleaner