



## Ice Cream Machines (*Gelato & Sorbet*)

Ice cream machines by Nemox are simple, sophisticated and versatile. The countertop models are compact, perfect for small working environments. The freestanding units with locking wheels offer flexibility in the workplace during

operation and for storage when not in use. Units equipped with an electronic inverter system allow you to control and regulate the speed of the blades, affecting the density and texture of your product.

4 Production Programs

**+ 4 Storage Programs:**  
Adaptable to the needs and characteristics of the product



**GELATO CLASSICO**  
Full-bodied, intense flavor



**SEMI-SOFT ICE CREAM**  
Can be shaped into molds



**GRANITA**  
With ice crystals clearly defined



**SHOCK FREEZE**  
Any liquid: from 176-50°F (80-10°C) in 8 mins

These programs allow the machines to operate autonomously, leaving you free to focus on other tasks. The software automatically detects the density of the product and activates the storage program, maintaining optimal temperature and consistency for dispensing.

Avoid unnecessary waste: adding ingredients can be done as the volume in the machine is depleted. In about 4-5 minutes, the desired quantity and consistency will be replenished at the perfect temperature, ready for dispensing.

### Features:

- Manual or Automatic operation
- Large opening lid with magnetic safety device
- Easy cleaning through the drain valve
- Stainless steel construction (body and blade with adjustable and replaceable scrapers)
- Air cooling

**Crea 5K**



**0038251250**

- Countertop

**Crea 6K**



**0038181250**

- Countertop
- Electronic inverter system

**Crea 10K**



**0038111250**

- Freestanding
- Electronic inverter system

**12K**



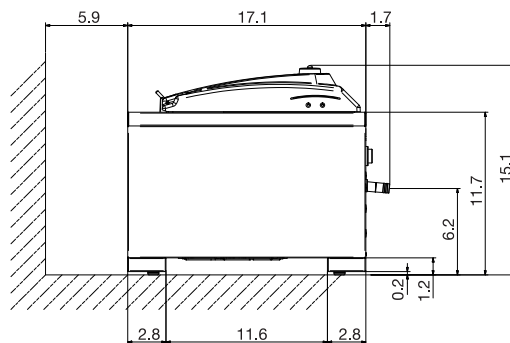
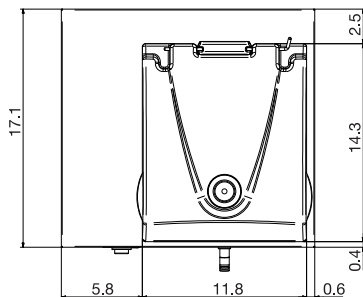
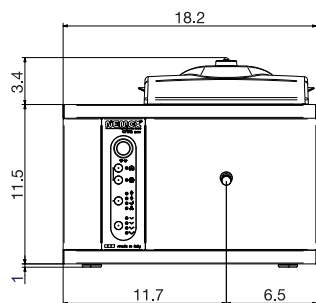
**0038151250**

- Freestanding
- Frontal extraction system

|                                   |                            |                           |                         |                          |
|-----------------------------------|----------------------------|---------------------------|-------------------------|--------------------------|
| <b>POWER</b>                      | 120V, 650W, 7A, 5-15P      | 120V, 800W, 9A, 5-15P     | 120V, 1100W, 12A, 5-20P | 120V, 1300W, 12A, 5-20P  |
| <b>PRODUCTION CAPACITY</b>        | 1.85 Qt (1.75 L) per cycle | 2.65 Qt (2.5 L) per cycle | 3.2 Qt (3 L) per cycle  | 3.8 Qt (3.6 L) per cycle |
| <b>AVERAGE CYCLE DURATION</b>     | 12-15 mins                 | 12-15 mins                | 12-15 mins              | 10-12 mins               |
| <b>MAX. INGREDIENTS CAPACITY</b>  | 1.25 kg (2.76 lbs)         | 1.75 kg (3.86 lbs)        | 2 kg (4.4 lbs)          | 2.5 kg (5.5 lbs)         |
| <b>BOWL CAPACITY</b>              | 3.4 Qt (3.2 L)             | 5.4 Qt (5 L)              | 6.34 Qt (6 L)           | 6.34 Qt (6 L)            |
| <b>SPEED</b>                      | 78 RPM                     | 80-120 RPM                | 80-120 RPM              | 80-120 RPM               |
| <b>DIMENSIONS (L x W x H)</b>     | 19" x 18.3" x 15.5"        | 21" x 22.8" x 17.7"       | 23.4" x 17.7" x 41.5"   | 29" x 17.7" x 41.5"      |
| <b>NET WEIGHT</b>                 | 75 lbs                     | 92.5 lbs                  | 148 lbs                 | 163 lbs                  |
| <b>SHIP DIMENSION (L x W x H)</b> | 22.75" x 23.6" x 22.5"     | 23.6" x 25.2" x 24.75"    | 26" x 23.5" x 52.75"    | 26" x 23.6" x 53"        |
| <b>SHIP WEIGHT</b>                | 88 lbs                     | 110 lbs                   | 159 lbs                 | 181 lbs                  |

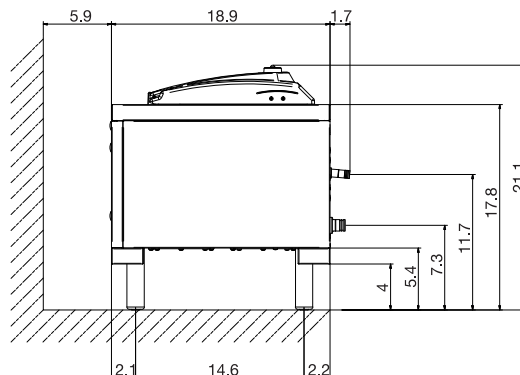
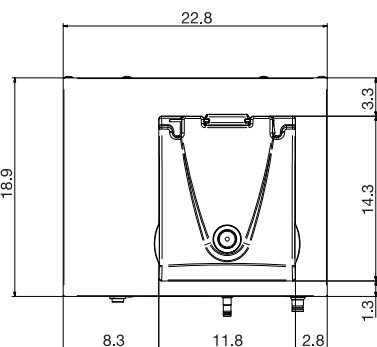
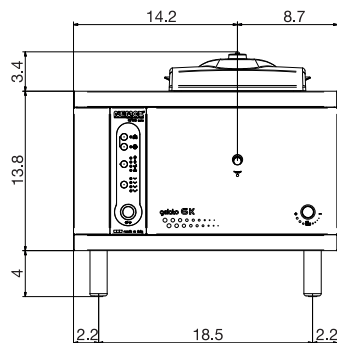
### Crea 5K

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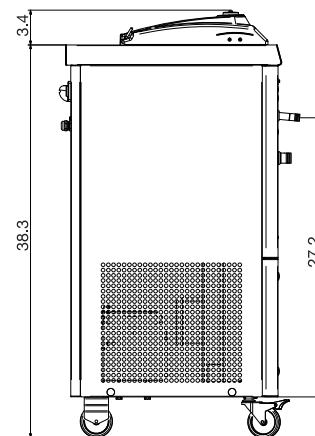
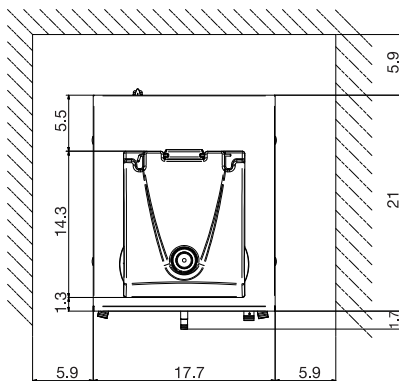
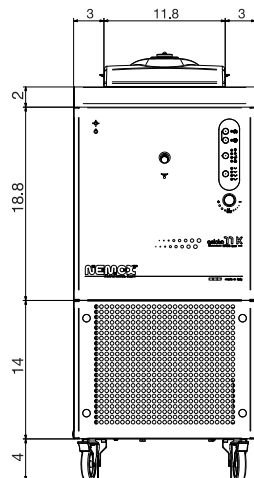
### Crea 6K

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### Crea 10K

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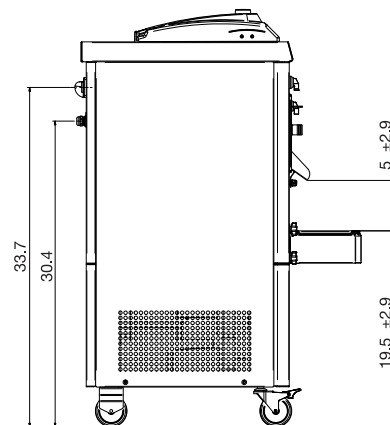
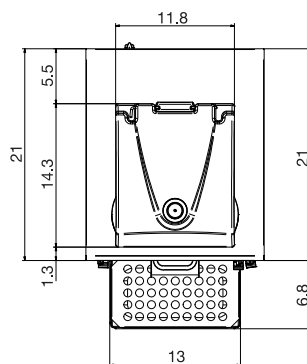
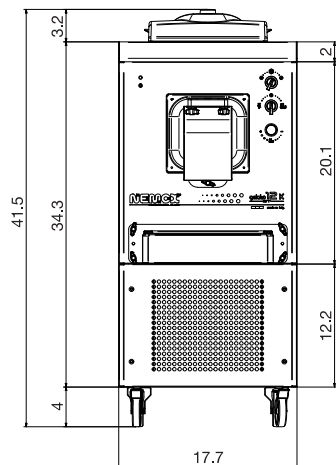


### 12K

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Warranty  
(1) year parts & labor



Dimensions expressed in inches