



PROFESSIONAL CLASS

ICE CREAM MACHINES LINE

GELATO Pro

Recommended by:



The Brescia
Chefs' Association



GELATO Pro 6000



Thanks to its two separate refrigeration and blending systems, Pro 6000 is the only ice cream machine on the market that can be used to prepare two different flavors at the same time.

The unit also features two removable bowls, which are yet another unique feature of this product. This means you can process up to 1.5 kg. (1 ½ Quarts) of mixture in each bowl every 20-40 minutes, based on the temperature requirements of your mixture and recipe.

With Pro 6000 you can work your mixture directly into the fixed bowls, thus minimizing preparation time and increasing your working capacity.

Thanks to the unit cover, made of hardened glass, you can conveniently use the machine as a counter top when not in use. Each bowl comes with a plastic lid.

The machine body is entirely made of stainless steel, like the mixer blade, featuring replaceable silicone inserts.

The blender motor is provided with an automatic reset thermostat.

Capacity:

Maximum production/hour:
about. 6 kg.(6 Quarts)

- fixed bowls 2x3.2l (6 ½ Quarts)
- removable bowls 2x3.2l (6½ Quarts)

Preparation time:

20-40 min., based on the amounts and type of ingredients

Technical Data

● Rating	220-240V 50Hz single-phase
● Power	760W
● Compressor	2 x 9.00 cc
● Gas used	R134a
● Cooling	air-cooled
● Reduction	geared, 63 rpm
● Thermal safety	compressor and blender
● Electrical safety	blade stops as the cover is opened
● Mixer motor	induction with thermostat
● Fixed and removable Bowl	18/10 stainless steel
● Max amount of ingredients	2x1.5 kg. (3 Quarts)
● Preparation time	20-40 min.
● Max production/hour	about. 6 kg. (6 Quarts)
● Body	stainless steel
● Machine dimensions	77x50x36 cm (wxdxh)
● Weight	60 kg

Accessories supplied:

2 removable bowls
2 ice cream spoons
1 measuring cup (25 cc)
4 sets of silicone blade inserts.

Rabbit liver paté, with balsamic
vinegar and honey.



GELATO

Pro 3000

Pro 3000 is a professional long-cycle ice cream maker.

This unit comes with a 3.2-l removable bowl where you can process up to 1.5 kg. (1 ½ Quarts) of mixture every 20-40 minutes, based on the temperature requirements of your mixture and recipe.

You can also work your mixture directly into the fixed bowls, thus minimizing preparation time and increasing your working capacity.

Thanks to the unit cover, made of hardened glass, you can conveniently use the machine as a counter top when not in use. The bowl comes with a plastic lid.

The machine body is entirely made of stainless steel, like the mixer blade, featuring replaceable silicone inserts.

The blender motor is provided with an automatic reset thermostat.



Capacity:

Maximum production/hour:
about. 3 kg.(3 Quarts)

- fixed bowl 3.2l (3 Quarts)
- removable bowl 3.2l (3 Quarts)

Preparation time:

20-40 min., based on the amounts and type of ingredients

Pear ice cream with granatina syrup



Technical Data

• Rating	220-240V 50Hz single-phase
• Power	380W
• Compressor	9.00 cc
• Gas used	R134a
• Cooling	air-cooled
• Reduction	geared, 63 rpm
• Thermal safety	compressor and blender
• Electrical safety	blade stops as the cover is opened
• Mixer motor	induction with thermostat
• Fixed and removable Bowl	18/10 stainless steel
• Max amount of ingredients	1.5 kg. (1 ^{1/2} Quarts)
• Preparation time	20-40 min.
• Max production/hour	about. 3 kg. (3 Quarts)
• Body	stainless steel
• Machine dimensions	49x50x36 cm (wxdxh)
• Weight	29 kg

Accessories supplied:

- 1 removable bowl
- 1 ice cream spoon
- 1 measuring cup (25 cc)
- 2 sets of silicone blade inserts.

GELATO Pro 2500



Pro 2500 is the most compact professional ice cream machine on the market.

You can process up to 1.25 kg (1.2 Quarts) of mixture in a very small space, using either the fixed bowl made of 18/10 stainless steel or the handy removable bowl with handle for easier removal.

The refrigeration and blending systems are designed for long work cycles.

The plastic mixer blade is made of "POM", a technical polymer that ensures hygiene and strength.

Thanks to the unit cover, made of hardened glass, you can conveniently use the machine as a counter top when not in use. The bowl comes with a plastic lid.

The machine body is entirely made of stainless steel.

The blender motor is provided with an automatic reset thermostat.

Capacity:

Maximum production/hour:
about. 2,5 kg. (2 ½ Quarts)

- fixed bowl 2.5l (2 ½ Quarts)
- removable bowl 2.5l (2 ½ Quarts)

Preparation time:

20-40 min., based on the amounts and type of ingredients

Technical Data

• Rating	220-240V 50Hz single-phase
• Power	250W
• Compressor	6.00 cc
• Gas used	R134a
• Cooling	air cooled
• Reduction	geared, 63 rpm
• Thermal safety	compressor and blender
• Electrical safety	blade stops as the cover is opened
• Mixer motor	induction with thermostat
• Fixed bowl	18/10 stainless steel
• Removable bowl	anodized aluminum
• Max quantity ingridients	1.25 kg. in fixed bowl(1.2 Quarts) 1.10 kg in removable bowl (1.1 Quarts)
• Preparation time	20-40 minutes
• Max production/hour	about. 2,5 kg. (2 ½ Quarts)
• Body	stainless steel
• Machine dimensions	40x45,5x30 cm (wxdxh)
• Weight	26 kg

Accessories supplied:

- 1 removable bowl
- 1 ice cream spoon
- 1 measuring cup (25cc)

Chestnut ice cream
with caramel sauce



Ice cream machines line **GELATO Pro**



Perfect size

GELATO Pro ice cream machines are designed considering the space requirements of professional kitchens and workshops. In fact, they are perfect for any size requirements.

All models in this line feature a simple, practical and elegant design, which are all peculiar to the NEMOX style, well known to many Italian and European chefs.



Excellent blending quality

The blending quality is excellent and gives dense, creamy products such as ice cream, mousse, chilled cream recipes and other dishes.

The only line with removable bowl

GELATO Pro are the only professional machines provided with removable bowl. You can therefore:

save time: remove the bowl and start right away preparing another mixture in the fixed bowl, without having to spend any time cleaning the bowl (this is what you should normally do with other machines);

ensure maximum hygiene: you leave the mixture in the removable bowl, so the machine needs no cleaning;

easily remove the products: just remove the bowl and you can easily pour the product into another container, while the machine continues working;

easily store the product: you can put the bowl directly into the freezer.



Practical and functional to use



NEMOX ice cream machines are very easy and safe to use. Just switch on the refrigeration system, pour the ingredients into the bowl and start the mixer blade. A few simple steps for an effective result! Cleaning is also easy and immediate, as required of professional equipment. Removable bowl, mixer blade and plastic lid can be washed in the dishwasher. As for the stainless steel body, it is simply wiped clean.

Versatile professional use

GELATO Pro machines are perfect for professional use. You can effectively meet the production requirements of restaurants, hotels, bars, and pastry shops. These machines are not only limited to ice cream making: you can use them for making mousse, paté, cold cream desserts or sherbet, as they suit any user's creativity and skills.



Ice cream machines line

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GELATO Pro 6000

Rating 220-240V 50Hz 760W
Fixed and removable bowls 2 x 3,2 l. (6 1/2 Quarts)
Max amount of ingredients 2 x 1.5 kg. (3 Quarts)
Preparation time 20-40 min
Max production/hour: about 6 kg. (6 Quarts)
Machine dimensions 77x50x36 cm (wxdxh)
Weight 60 kg
Accessories supplied: 2 removable bowls
2 ice cream spoons
1 measuring cup (25 cc)
4 sets of silicone blade inserts

GELATO Pro 3000

Rating 220-240V 50Hz 380W
Fixed and removable bowls 3,2 l. (3 Quarts)
Max amount of ingredients 1.5 kg. (1 1/2 Quarts)
Preparation time 20-40 min
Max production/hour: about 3 kg. (3 Quarts)
Machine dimensions 49x50x36 cm (wxdxh)
Weight 29 kg
Accessories supplied: 1 removable bowl
1 ice cream spoon
1 measuring cup (25 cc)
2 sets of silicone blade inserts

GELATO Pro 2500

Rating 220-240V 50Hz 250W
Fixed and removable bowls 2,5 l. (2 1/2 Quarts)
Max amount of ingredients 1.25 kg. (1.2 Quarts)
Preparation time 20-40 min
Max production/hour: about 2.5 kg. (2 1/2 Quarts)
Machine dimensions 40x45.5x30 cm (wxdxh)
Weight 26 kg
Accessories supplied: 1 removable bowl
1 ice cream spoon
1 measuring cup (25 cc)



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