



DESCRIPTION

Gelato Chef 5L Automatic, the compact gelato machine for professional use, with stainless steel removable bowl and storage function. Gelato Chef 5L Automatic prepares your gelato and, when ready, it will store your preparation at the right temperature as long as you wish!

You can process up to 1 kg (1 qt) of mixture in 20-30 minutes, using either the fixed bowl made of 18/10 stainless steel or the handy removable bowl in stainless steel with handle for easier removal.

The refrigeration and blending systems are designed for long work cycles. The magnetic safety device automatically stops the paddle when the lid is lifted. Electronic control. The software developed by Nemox allows to control the density of your gelato. It automatically stops the mixing motor as soon as the mixing effort becomes excessive and starts the storage function.

The blade is made of stainless steel with removable scrapers to ensure hygiene and strength. The machine body is entirely made of stainless steel. A one year onsite warranty is included with every machine purchased and used within the UK.



FEATURES

- The refrigeration and blending systems are designed for long work cycles.
- The blade is made of stainless steel with removable scrapers to ensure hygiene and strength.
- The machine body is entirely made of stainless steel.
- The blender motor is provided with an automatic reset thermostat.
- Automatic function keep ice cream in storage mode when it reaches the correct consistency.
- Magnetic safety device: when the lid is lifted, the paddle stops automatically.
- Density control: When RPM drops due to Gelato reaching correct density or paddle slow because of obstruction such as ice build up. Paddle stops, preventing damage.

WARRANTY

Nemox Gelato Machines are backed by a one-year limited warranty against defects in material or workmanship.

On site warranty repair Included in year one.



IMPORTANT

Allow machine to rest in final position for 12 hours before using, this allows the gas to settle.

TECHNICAL SPECIFICATION

Brand Name:	Nemox
Model:	Gelato Chef 5L Automatic
Rating:	220-240V 50Hz/60Hz
Power:	220W
Bowl Volume (Litres):	2.50
Max Ingredients Capacity (Kg):	1.00 (important not to exceed)
Max Ingredients Volume (Litres):	1.50 (important not to exceed)
Time Per Batch (Minutes):	25-30
Cycles Per Hour:	2
Machine Output:	3 Litres / 2Kg per Hour
Paddle Rotation Speed (RPM):	63
Gas Used:	R134a
Machine Position:	Counter Mounted

PACKING INFORMATION

Models	Product Dimensions	Shipping Dimensions
Height	270mm	380mm
Width	370mm	590mm
Depth	420mm	500mm
Weight	17 Kg	20 Kg
Per Pallet		8

ACCESSORIES INCLUDED

Ice Cream Spatula

Paddle Scraper Inserts

Measuring cup 25cl