

NEMOX[®]

ITALIAN GELATO MACHINES & MORE



GELATO
CHEF 2200
i-Green



Equipment for your business and for your home

 **Made in Italy**

Green technology

NEMOX TOWARDS A "GREEN" FUTURE

The range of Nemox products is renewed painted green ...

Since the beginning our motto was:

"A modern company that loves to merge the innovations of technology with total quality to make tomorrow's products today"

To continue on this path, we have decided to make an important change with focus on eco-sustainability.

Hence the "i-Green" line was born, which took shape following the development of the "ICEGREEN" project.

The i-Green line machines use only ecological gases with GWP Global Warming Potential, (capacity to retain heat of the various greenhouse gases) practically equal to Zero.

With this line, Nemox anticipated the intervention of the EU which issued a regulation about the use of fluorinated greenhouse gases.

The EU strategy on climate change adaptation defines a framework of mechanisms aimed at reducing current and future climate impacts.

Therefore, International action will be needed to reduce greenhouse gas emissions for future decades.

From January 1st 2022, the new regulation requires that only gas with GWP value less than 150 can be utilized.

Nemox has decided to make its contribution by using an ecological gas R290 with GWP value = 3 in its machines. This means that Nemox is reducing the impact on emissions by 99.95%.

Eco-sustainability in "i-Green" machines did not address only the gas change.

The i-Green machines also come with a eco-sustainable design.

They consume less electricity and are more efficient.

For this target we have chosen post-consumption recyclable materials, the packaging is completely recyclable or recycled cardboard, printed with water-based colors.

The color boxes have been eliminated, and for the internal packing protections the use of cardboard structures has been maximized.

Nemox is also increasing its digital information and advertising communications in order to substantially reduce utilization of paper.

Nemox also wants to contribute to the sustainability of food systems!

Household compressor machines i-Green

Have you ever wished to make gelato at home?

If the answer is YES, then Nemox is your ideal partner, with a wide range of domestic ice cream makers, designed and developed for every taste and need.

From the great experience as a manufacturer of professional ice cream machines, Nemox brings all the professional technology to the domestic ice cream makers. Grant high performance in a short time, a further guarantee they are all Made in Italy.

The design of Nemox machines is suitable for any type of environment, enhancing the design of every type of kitchen.

The refrigeration system is able to provide a large number of refrigeration units in a very short time. The result is a perfect gelato in about 20 minutes.

All the models are equipped with removable bowls, allowing to prepare different flavors in short time.



GELATO CHEF 2200 i-Green



Data

24x35x30 cm
9,2 Kg
220V-240V 50Hz/1 - 110W

○

Production

800g (1,2l) – 20/25 min
Alluminum removable bowl

Gelato Chef 2200 i-Green The traditional and original NEMOX gelato machine, now in its ecological "GREEN" version.

Nemox named this machine Gelato "Chef" to remind the idea that every family could have its own professional master gelato maker who, in few minutes, prepares a perfect and creamy gelato.

Preparation can be obtained in the fixed stainless steel bowl or in the removable bowl for greater flexibility and easy storing.

Gelato for 8/10 people (800 g.) in only 20-25 minutes.

No obstructions in the centre of the bowl, Gelato can be removed easily and bowls are easy to clean.

Gelato Chef 2200 i-Green is equipped with a Nemox patented counter revolving mixing paddle, that can self-adapt to the fixed and to the removable bowl and allow a uniform distribution of the temperature of the ice cream. The temperature on the walls and on the centre of the bowl is the same and increase the quality of the preparation.

The paddle reverses the direction of rotation when the ice cream is ready.

The compressor is fitted with a safety device to prevent any possible damage to the motor unit





TECHNICAL SPECIFICATIONS	Gelato Chef 2200 i-Green
Item	Green 003A500240 White 003A500270
Ean	Green 8024872131466 White 8024872131459
Rating	220-240V 50Hz/1
Power	110W
Gas	R290
CO2 equivalent	0,09Kg CO2 eq
DDS Direct drive system	no
Paddle induction motor	RPM 25
Thermal cut-out on refrigerating and mixing unit	.
AISI 304 stainless steel fixed bowl	1,5 l.
Removable bowl	1,5 l. Alluminium
Max Ingredients qty	0,80 Kg.
Max Production/cycle	1,2 l.
Preparation time	20-25
M (manual) A (automatic) Operation	M
Appliance body	ABS
Appliance dimensions (W/D/H)	cm. 24x35x30
Weight	9,20 Kg
Shipping carton	cm. 49x37x33 kg. 11,00
Accessories included	
Removable bowl	1
Gelato spatula	1
Measuring cup	1
Paddle for fix & removable bowl	1

Operation with fixed bowl:

Fit the mixing paddle to the motor by inserting it into the special slot in the assembled motor-cover unit. Fit the unit with the fixed bowl.

Before introducing the mixture into the bowl, it is advisable do the pre-cool for 5 minutes

When ice cream has reached a good consistency, the paddle will change direction.

Turn off the switch for the paddle motor and remove the motor unit by turning it in an anti-clockwise direction. To remove the ice cream use the spatula provided.

Operation with removable bowl:

Pour brandy or other liquor into the fixed bowl, Alternatively, you can use a mixture of salt and water. The wall of the removable bowl must be completely wet.

Put the removable bowl securely and be sure there is a good contact between the fixed and the removable bowl. Follow the same procedure for the fixed bowl.

When the ice cream is ready, remove the removable bowl by pulling it towards the top using the special metal handle.

You can keep the ice cream in the machine for approximately 10-20 minutes. Before serving, you can start the motor for a few minutes to regain the right consistency and smoothness.

The machine has a recommended capacity of 800g. of mixture. If larger quantities are poured in, the ice cream may increase in volume during the processing and could overflow. Furthermore, the final texture may be not as good.

DO NOT FILL THE BOWL MORE THAN HALF FULL. This will allow the volume to increase during churning to maximum bowl capacity.

A few simple steps to get an excellent homemade ice cream!

