

NEMOX[®]

ITALIAN GELATO MACHINES & MORE



GELATO PRO
1700 UP
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 PRO 1700 UP

i-Green



Data

27x38x22 cm
 11,20 Kg
 220V-240V 50-60Hz/1 - 150W



Production

1 Kg (1,5l) - 15-20 min
 Stainless steel removable bowl



A mix of innovations make Gelato Pro 1700 UP I-Green the BEST home ice cream maker in its category, dedicated to those who only want the best, both in terms of performance, materials and design. With Gelato Pro 1700 UP I-Green make Gelato has never been so easy!

Pour the ingredients, start the machine, enjoy your ice cream or store it into the machine, thanks to the exclusive storage function your ice cream will be always ready to be served, at the right temperature and consistency.

Every detail shows the care for quality of this Nemox top machine: the layers of glossy paint provides a scratch resistant surface to the aluminium body, the powerful refrigeration system allows the preparation in short time of gelato, sorbet and frozen yoghurt with outstanding results, the electronic control panel, the ecological gas allows a significant energy saving.

Gelato Pro 1700 UP I-Green has an electronic board that controls the ventilation and thermodynamic system. A sophisticated system allows to manage the functioning of the machine through only three buttons.

Gelato Pro 1700 UP I-Green can operate in manual and automatic mode, with the ice cream storage function, in order to keep it constantly the right density and temperature.

Manual mode

The function of the paddle and of the compressor are independent. When the density of the preparation gets so hard, the electronic control and protection system of the machine will automatically switch off the paddle and the compressor.

In manual mode it is possible to stop the paddle and let the compressor run for the additional time required.

The operation time of the machine is set to 90 minutes limit after which the software will provide to switch off paddle and compressor.

When operating in manual mode it is possible to switch to automatic mode by pressing the storage key at any time.


Automatic mode

Press the storage key to start the automatic mode. The machine's functions are handled by the electronic control system. The paddle and compressor are disabled.

when ice cream reaches the right consistency or when reach the time limit (45 minutes), it automatically switches to storage mode.

Press the storage key again to exit the automatic mode. The machine switches off.

To switch from automatic to manual mode, press for three seconds the storage key.

	
TECHNICAL SPECIFICATIONS	Gelato PRO 1700 UP i-Green
Item	Silver 003A600806 Red 003A600825 White 003A600830 Black 003A600835
Ean	Silver 8024872131510 Red 8024872131527 White 8024872131534 Black 8024872131541
Rating	220-240V 50-60Hz/1
Power	150W
Gas	R290
CO2 equivalent	0,09Kg CO2 eq
DDS Direct drive system	•
Paddle induction motor	RPM 30
Thermal cut-out on refrigerating and mixing unit	•
AISI 304 stainless steel fixed bowl	1,7 l.
Removable bowl	1,7 l. Stainless steel
Max Ingredients qty	1 Kg.
Max Production/cycle	1,5 l.
Preparation time	15-20
M (manual) A (automatic) Operation	M+A
Storage function	•
Automatic switch to storage mode	•
Adjustable air device	•
Appliance body	Aluminium
Appliance dimensions (W/D/H)	cm 27x38x22
Weight	11,20 kg
Shipping carton	cm. 49x37x33 kg. 13,00
Accessories included	
Removable bowl	1
Gelato spatula	1
Measuring cup	1
Paddle for removable bowl	1
Paddle for Fix bowl	1

Storage System

The software detects the density of the preparation. Once it reaches the limits, the software switches off the paddle and compressor operation.

When the density gets softer the software provides to restart the paddle and compressor operation.

This allows the preparation to be maintained always at the ideal serving consistency and temperature.

The maximum storage time set by the software is 8 hours.

With Gelato Pro 1700 UP I-Green you can prepare up to 1 Kg of gelato, frozen yoghurt, sorbet, or granita in 15/25 minutes.(10-20 portions)

This machine is designed to meet the needs of the most sophisticated user who wants to have a powerful machine easy to use at home.

The lid of this machine is equipped with a thecnopolymer disc that open or close little holes to allow and control the intake of air in the preparation.

With Gelato Pro 1700 UP I-Green you can prepare ice cream, sorbets, frozen yoghurt and slush both with natural ingredients or ready mixed ice cream preparations.

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

You can prepare your ice cream in the stainless steel AISI 304 fixed bowl or in the AISI 304 stainless steel removable bowl, absolutely hygienic and scratch-proof.

The machine is equipped with two mixing paddles made of POM, one to be used with the fixed bowl and one for the removable bowl.

Use with fixed bowl

Insert the mixing paddle in the fixed bowl, tighten the paddle locking knob and put in place the fixed bowl protection on the fixed bowl. The machine is ready for use.

Use with removable bowl

Pour in the fixed bowl salt and water solution or food grade alcohol minimum 40% proof or higher.

Insert the removable bowl into the fixed bowl. Then lift it and CHECK THAT THE EXTERNAL WALL OF THE REMOVABLE BOWL IS COMPLETELY WET. Insert the mixing paddle for removable bowl and tighten the paddle locking knob. The machine is ready for use.

The machine has a recommended capacity of 1Kg. 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.

The body, made of aluminum, was designed by one of the best known designers in the household items sector. Bowl, paddle and accessories such as lid, spatula, dispenser are dishwasher safe.