

NEMOX[®]

ITALIAN GELATO MACHINES & MORE



GELATO 12K ST
i-Green



Equipment for your business and for your home

 **Made in Italy**

Green Technology

Green Technology: sustainable, efficient, and intelligent—designed to drastically reduce environmental impact without compromising performance.

With the Gelato 12K ST i-Green, Nemox completes the ecological transition of all its machines.

This model incorporates the features of the i-Green series, which identifies Nemox's eco-friendly products developed to help protect the environment by eliminating greenhouse gases harmful to the planet.

Nemox has selected R290 gas—a NATURAL, ECO-FRIENDLY, and HIGHLY EFFICIENT refrigerant. With a GWP (Global Warming Potential) of just 3 CO₂ equivalent units, it reduces emissions impact by 99.95%.

The i-Green eco-sustainable technology developed by Nemox offers numerous advantages:

- Use of a fully natural gas that requires no additional processing, resulting in energy savings
- Reduced gas quantity and lower operating pressures, minimizing wear and tear
- Improved thermodynamic system performance with shorter processing times
- Lower electricity consumption
- Use of recyclable materials at end of life
- Packaging made from recycled or recyclable materials
- Printing with water-based inks and use of natural adhesives

FEATURES OF THE NEW GELATO 12K ST i-GREEN MODEL

CHURNING PADDLE

This model is equipped with a paddle featuring a crescent-shaped scraper, offering several advantages:

- Improved churning quality and higher **overrun**, resulting in a softer, more voluminous product
- The crescent-shaped scraper ensures complete removal of gelato from the cylinder, keeping it perfectly clean

This process guarantees optimal heat exchange, reduced energy consumption, and greater efficiency.

THERMODYNAMIC OPTIMIZATION

Optimal performance thanks to an upgraded thermal system featuring a double condenser and an enhanced ventilation system.

- **Gelato 12K ST i-Green** is a high-efficiency, user-friendly machine delivering professional performance anywhere
- Production capacity: **2 to 3 kg per cycle (10–15 minutes)**
- Vertical churning system for authentic artisanal quality
- Front extraction for fast, easy handling of both large production volumes and cleaning
- User-adjustable temperature control: once the desired consistency is reached, the system maintains the ideal temperature and density for extraction
- Adjustable paddle speed (**60–130 rpm**) to suit any recipe

CONTAINMENT RING WITH DEFLECTOR (PLUG-IN)

Also compatible with **Gelato 12K** and **Gelato 12K ST models**.

This accessory increases mix capacity from **2.5 kg to 3 kg**, equivalent to a 17% net increase.

The containment ring includes a housing for a stainless steel deflector, designed to disrupt the churning flow and prevent the gelato from wrapping around the paddle and spinning on itself.

This further enhances churning quality.

SMART INTERLOCKING SUPPORT SHELF.

Thanks to the **Easy Fit** system, the AISI 304 stainless steel shelf quickly attaches to the machine's grid panels. Its sturdy structure allows placement of containers for collecting washing liquids.

Maximum recommended load: **6 kg**.

- Inverter for precise density control and paddle speed regulation
- Air-cooled system: requires only a standard **10A electrical outlet**
- No water connection required
- Easy to move and position thanks to **4 wheels (2 with brakes)**
- The lid features an opening for adding ingredients during operation and a safety sensor that stops paddle rotation when lifted.



GELATO 12K ST i-Green

Data

450x675x1150 mm
82 kg
220V-240V 50-60Hz/1
1200W

Production

3 kg (4l) - 10/15 min
12 kg (16l) - 1h

Storage

Automatic

In evidenza



Containment Ring with Deflector

Thanks to its containment function, this accessory allows the mix capacity to increase from 2.5 kg to 3 kg, a net increase of 17%.



Support Shelf

Thanks to the Easy Fit attachment system, the AISI 304 stainless steel shelf quickly locks into the machine's grid panels with a simple motion.



Temperature Controller

The temperature controller is set by the user according to the recipe being processed. Once the desired temperature is reached, the gelato is maintained in the bowl until extraction.



INVERTER

Electronic system for controlling and regulating the churning motor. It enables a gradual startup ramp for the paddle, preventing mix overflow during startup.



Raschianti amovibili

18/10 stainless steel paddle with a removable scraper made of technopolymer material.



Control Panel

Multifunction control panel including: churning paddle operation, compressor start, and reverse rotation for gelato extraction.



Speed Variator

The paddle speed is adjustable between 60 and 130 rpm. Higher speeds increase air incorporation into the mix, resulting in greater overrun.

Freedom of Movement, Professional Performance Take your gelato anywhere, with no constraints.

The Gelato 12K ST i-Green features front gelato extraction and a vertical churning system to ensure traditional artisanal quality.

It is easy to operate: the machine works in manual mode, allowing the operator to decide when to extract the gelato by reversing the paddle rotation and opening the discharge gate.

The paddle speed is adjustable between 60 and 130 rpm to achieve the best churning results and overrun based on the recipe used.

Versatility & Applications

Flexible yet powerful, the Gelato 12K ST i-Green adapts to a wide range of needs while maintaining high quality and ease of use.

TECHNICAL SPECIFICATIONS	GELATO 12K ST i-Green
Item	003B160250
Ean	8024872 13876 2
Rating	220-240V 50-60Hz/1
Power	1200W
Gas	R290
CO2 equivalent	0,45K kg eq CO2
Air cooling	•
Max Ingredients qty - average finished volume	3 kg - 4 l 6.6 lb - 4.2 qt
Max Production/Hour Weight and volume	12 kg-16 l 26.5 lb -17 qt
Average preparation time	10'-15'
Stainless steel bowl	6 l. - 6.34 qt
Frontal extraction system	•
Electronic Thermostat (setting and digital control of the Gelato temperature)	•
Electronic density control.	•
Electronic production and storage programs	•
Electronic mixing motor control with inverter	•
Variable mixing speed	•
Drain	•
Induction mixing motor	•
Thermic safety - Compressor and mixing motor	•
Reduction	60-130 rpm
Wheels with brakes (RF)	1
Stainless steel case	•
Appliance dimension (W/D/H)	mm 450x675x1150 in 17.72x26,57x45.28
Net Weight	82 kg - 180,78 lb
Shipping Carton	mm 600x660x1350 in 23,6x26x52.8 kg. 89,7 - 197,7 lb
Included accessories	
Gelato spatula	1
Scrapers for paddle	1
Stainless steel paddle with scraper	1
Or various sizes	7
Ring with deflector and gasket	1
Gasket for ring	1
Stainless steel support shelf	1

It is ideal not only for restaurants, but also for:

- Pastry shops
- Gelato shops
- Coffee shops
- Agritourism businesses
- Dairies
- Catering and events

A versatile solution suitable for both small-scale production and higher-demand operations.

The Gelato 12K ST i-Green can churn up to 3 kg of mix in 10–15 minutes.

The temperature controller can be set by the user. Once the desired value is reached, the gelato is maintained at the ideal temperature and consistency for extraction.

Cleaning is simple: the paddle, discharge gate, and support shelf—made of stainless steel—are easily removable and washable.

