



Complementary equipment

Equipment for your business and for your home

INDEX

Complementary equipment

Ice Cube Tech	3
Wippy 2000	6
Freezy 5 e 9	8



ICE CUBE TECH

Equipment for your business and for your home

ICE CUBE TECH

Data

36x40x42 cm

16 Kg

220V-240V 50Hz/1 - 150W

Water box capacity

4,5l

Collecting box capacity

1,5 Kg

Ice production

15Kg / 24h



Simple, easy to use and compact

ICE CUBE Tech is the innovative ice maker that continuously and automatically produces ice cubes.

ICE CUBE Tech is easy to use and requires no installation.

Ice is always ready, at hand, in sufficient quantity, ideal for home, in the office or for professional use

ICE CUBE TECH doesn't need a water connection and for this reason it can be easily transported to any location, it is the ideal machine for a pool party, a cocktail party, a buffet event or a meeting.

The steel body gives to this machine a professional look.

The lid is equipped with a transparent window that allows you to control the production process.

ICE CUBE Tech produces 12 cubes weighing about 10-15 grams each. in 6-10 minutes.

The daily production of ice is about 15 Kg.

It is possible to choose the size of the cubes from three sizes: S, M and L.

The large water tank holds about 4.5 litres

Very easy to use , you have only to connect the appliance to the power supply, fill the water tank and ICE CUBE Tech will produce its first group of ice cubes in a very short time.

The quantity of ice in the ice tank is controlled by a thermo sensor that stops the machine completely if the ice fills the 1.5 kg capacity ice tank completely.

To signal this event, the "Ice Level" indicator lights up on the control panel

You will only have to empty the ice tank to automatically restart the ice production.

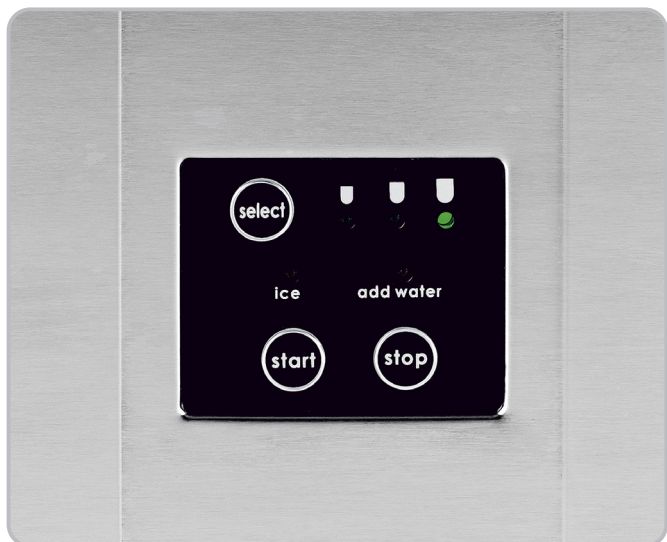
To remove the ice from the ice tank, we recommend to remove the collection grid or, alternatively, use an ice shovel or tongs.

Once the water supply in the tank is finished, the "Water Level" light on the control panel lights up and the machine stops completely.

ICE CUBE TECH is equipped with a side drain valve that allow the exit of unused water from the tank.

Cleaning is quick and easy.

For hygienic reasons it is recommended to replace the water in the tank every 24 hours



Control panel - Possibility to choose the dimension of the ice cubes



Ice tray Kg 1,5



Lid with transparent window

TECHNICAL SPECIFICATIONS	Ice Cube Tech
Item	0055250270
Ean	8024872145043
Rating	220-240V 50Hz 1 Phase
Power	150W
Refrigerant	R134a
Water tank	4,5 L
Ice production	15 kg / 24 h
Collecting box capacity	1,5 Kg.
Appliance body - steel	•
Appliance dimensions (W/D/H)	cm. 36x40x42 in 14x15.7x16.5
Weight	Kg. 16 - 35,2 lb
Shipping carton	cm. 52x48x54 in 18.9x 20.5x20.9 Kg. 19 - 41,8 lb



WIPPY 2000

Equipment for your business and for your home

WIPPY 2000

Data

25,5x56,5x47 cm
 27,9 Kg
 220V-240V 50-60Hz/1 - 510W

Cream Capacity

2l (removable tank)

Production per hour

100l

Settings

Air Setting - Cream Setting



Wippy 2000 is the Nemox whipping cream machine with dual setting, air and cream!

Resistant and professional, this machine is suitable for use in small and medium- business activities. It is the ideal machine to have delicious fresh whipped cream always available to decorate cakes and ice creams. The body is made of stainless steel. The transparent lid allows an easy control of the level of cream in the tray.

The simple display constantly indicates the temperature of the removable refrigeration tank where the liquid cream is stored at 4 ° C, indirectly cooled and kept in optimal conditions

The ideal temperature for storing cream is between 2°C and 4°C degrees but it can be adjusted between 0 ° and 10 ° degrees according to the type of cream that is used.

The whipped cream that is produced by Wippy 2000 has a significant increase in volume and a firm and stable structure.

Thanks to the possibility of regulating both the air and the supply of cream, with the whipping cream Wippy 2000 you can use cream with different fat content, from the leanest to the fattest.

The machine works with a rotary vane pump.

The cooling system keeps the cream at the ideal temperature along the entire production process up to the dispensing spout.

Production can be stopped at any time.

To avoid the proliferation of bacteria, it is very important to carry out a correct cleaning of the machinery.

Washing is simple and guarantees hygiene

All the parts that come into contact with the cream are easily removable and washable with hot water and neutral detergent, the brush supplied can be used to thoroughly clean the tube of the sleeve.

Included accessories:

- 1 Nemox grease tube
- 1 cleaning brush
- 1 Set of gaskets
- 1 scoop/spatula
- 1 small whipping nozzle
- 1 big whipping nozzle

TECHNICAL SPECIFICATIONS	WIPPY 2000
Item	0040100250
Ean	8024872185001
Rating	220-240V 50-60Hz 1 Phase
Power	510W
Refrigerant	R134
Refrigerated	•
Cream Capacity	2 l
Removable tank	•
Air setting	•
Cream setting	•
Production per hour	100 l
Dimensions (W/D/H)	cm 25,5x56,5x47 in 10x22.2x18.5
Net Weight	Kg 27,9 - lb 61,5
Shipping carton	55x37x56 - 31,40kg



FREEZY 5
FREEZY 9

Equipment for your business and for your home

FREEZY 9

FREEZY 5



Data

65x60x54 cm
 54 Kg
 220V-240V 50Hz/1 - 510W
Max N° of Shelves
 3 GN1/1 H40mm
Max N° of Pans
 5 x GN 1/4 h100

Output shock freezing

7 kg +90C/-18°C (t=270')

Output blast chilling

9 kg +90°C/+3°C (t=90')

Defrosting
 USB output

Data

68X71,2X85 cm
 85 Kg
 220V-240V 50Hz/1 - 477W
Max N° of Shelves
 5 GN1/1 H40mm
Max N° of Pans
 12 x GN 1/4 h100

Output shock freezing

9 kg +90C/-18°C (t=270')

Output blast chilling

11 Kg +90°C/+3°C (t=90')

Defrosting
 USB output

FREEZY 5 and 9 blast chillers and compact freezers

They are essential instruments to guarantee the perfect preservation of food in the most natural way.

Blast chilling causes a thermal shock that prevents the proliferation of bacteria in full compliance with HACCP standards, extends the storage period and reduces the weight loss due to evaporation, while maintaining the quality of the products. Traditional cooling of a cooked food causes a rapid spoilage.

With FREEZY 5 and FREEZY 9 blast chillers the storage period is extended, keeping unchanged the fragrance and flavour of your dishes.

These machines are particularly designed for restaurants, pastry shops, bars, ice cream corners and any business requiring high quality standards.

Rapid blast chilling and deep freezing are regulated by temperature with a core probe, or by time.

Available cycles:

blast chilling (automatic and manual),
 deep freezing (automatic and manual),
 defrosting (automatic and manual),
 defrost

HACCP data export (USB port as standard).

The touch screen panel is intuitive and easy to use.

The construction is completely in AISI 304 stainless steel, as are the grids and supports, which are easily removable and washable.

FREEZY 9 - Useful internal volume 75 l. - 5 GN 1/1 shelves or 12 GN containers ¼ h 100

FREEZY 5 - Useful internal volume 46 l. - 3 GN 1/1 shelves or 5 GN containers ¼ h 100

TECHNICAL SPECIFICATIONS	Freezy 9	Freezy 5
Item	0039400250	0039300250
Ean	8024872180020	8024872180006
Rating	220-240V 50Hz 1 Phase	220-240V 50Hz 1 Phase
Power	477W	510 W
Refrigerant	R452	R452
Climatic class	5 40°C - 40%HR	4 30°C - 55%HR
Touch control system	•	•
USB output	•	•
Max N° of Shelves	5 x GN1/1	3 x GN1/1
GN 1/4 h100 pans capacity	12	5
Step Shelves	40 mm	40 mm
Refrigeration Power	(-10°/+45°C) 1528W (-30°/+45°C) 599W	(-10°/+45°C) 1416W (-30°/+45°C) 586W
Output shock freezing	9 kg. (t =270') +90°C/-18°C	7 kg (t =270') +90°C/-18°C
Output blast chilling	11 kg (t = 90') +90°C/+3°C	9 kg (t = 90') +90°C/+3°C
Max operating conditions	°C - HR% 40° - 40%	°C - HR% 40° - 40%
Appliance dimension (W/D/H)	cm 68x71,2x85	cm 65x60x54
Useful Internal Dimensions (LxPxH)	cm 60x42x33 - 75 l.	cm. 54,5x35x24 - 46l.
Net Weight	Kg 90 - lb 187.4	Kg 54 - lb 119
Shipping Carton	cm 71,5x74x94 in 28.1x29.1x37 Kg 104 - lb 229,28	cm 69,5x64,5x67,5 in 27.4x25.4x26.6 Kg 62 - lb 137



NEMOX[®]

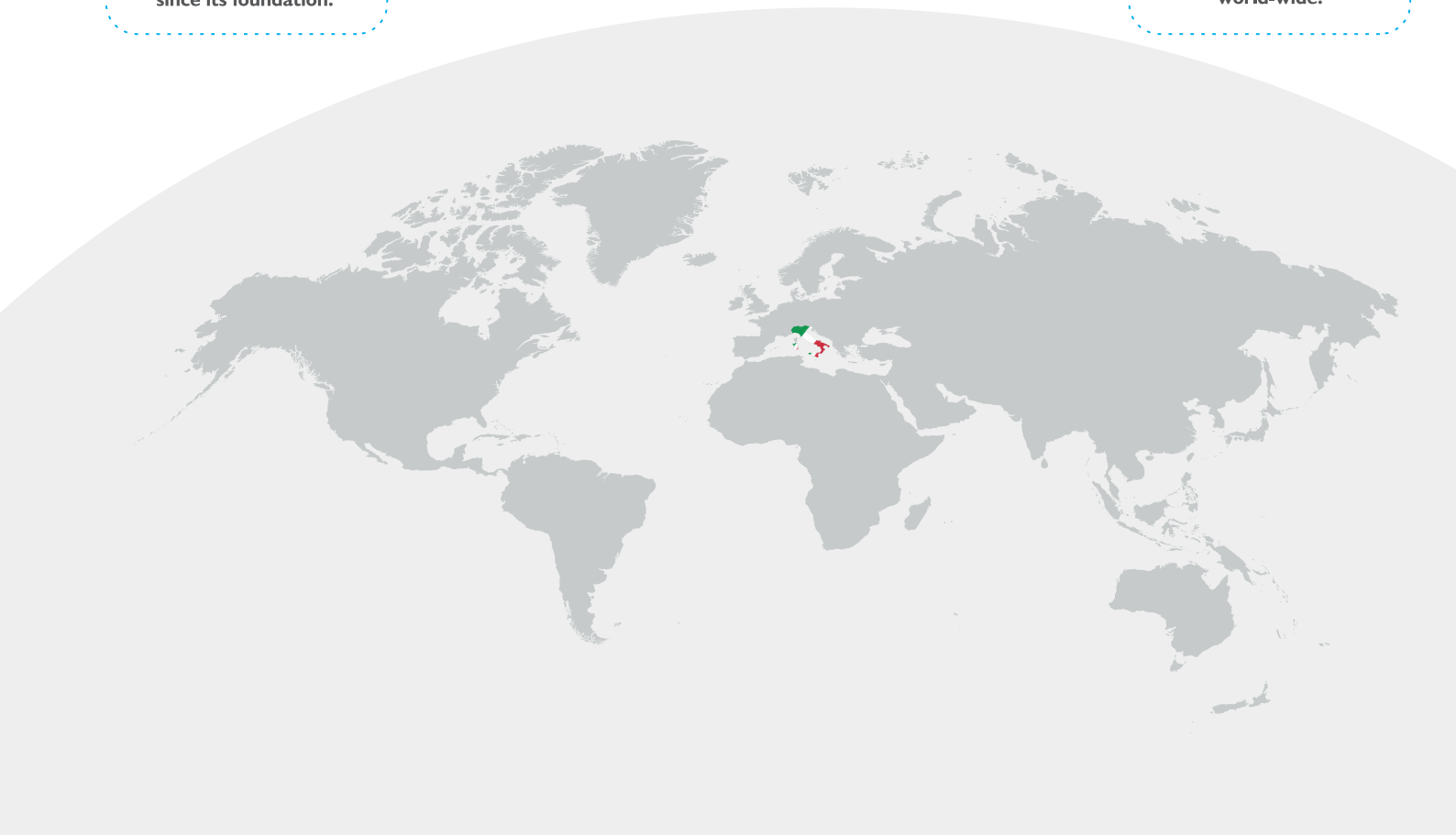
FACTS AND NUMBERS

Nemox manufactured over 6.500.000 gelato machines since its foundation.

Nemox products are designed, developed and 100% "Made in Italy"

Nemox Quality Certified ISO9001:2015 for Total Quality Management.

Nemox is distributed in more than 60 countries world-wide.





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