

NEMOX[®]

ITALIAN GELATO MACHINES & MORE



GELATO HARLEQUIN

Equipment for your business and for your home

GELATO HARLEQUIN

gelato harlequin 1.5 l.

Data

19,5x19,5x26 cm
 3 kg
 220V-240V 50Hz/1 - 15W

Capacity

1.5 l

Production

900g (1,2l.)
 20/30 min
 Inner bowl in 18/10 stainless steel



gelato harlequin 1.1 l.

Data

19,5x19,5x22
 2,6 kg
 220V-240V 50Hz/1 - 15W

Capacity

1.1 l.

Production

700g (1l.)
 20/30 min
 Inner bowl in 18/10 stainless steel



Two colors to savor the flavors of the four seasons. Gelato is a pleasure that lasts all year!

Cold accumulation Gelato machine with hermetically sealed double-walled container. Inside the two sealed walls, there is a cryogenic liquid (developed by nemox) which has the function of accumulating cold when the bowl is in the freezer and a slow release during the preparation of gelato. Mixing with electric motor.

Equipped with non-slip feet for better stability during operation.

A freezing cycle, for 6/10 people with Harlequin 1.5 and 5/7 people with Harlequin 1.1, in about 20-30 minutes: a very short time for the preparation of an excellent gelato with a perfect result.

It produces Gelato, sorbets, granitas, frozen yoghurt. Ideal for instant cooling of any type of drink, the ice basket or bottle cooler. The frozen basket maintains a temperature of -10 °C for about 2 hours.

The internal stainless steel bowl guarantees perfect hygiene and resistance over time. Absolutely scratchproof. The lid has a wide opening for pouring or adding ingredients

Before using the machine, put the bowl in the freezer, allowing the liquid sealed inside to freeze and activate the cold function.

Do not put anything inside the bowl and do not cover it (never place the bowl in the freezer if it is still wet). The freezer must be adjusted to at least reach -18°C.

The bowl must remain in the freezer for at least 9/12 hours. The bowl can be left constantly in the freezer so that it can be used when necessary.

When you want to make gelato, remove the bowl from the freezer, assemble the lid with the pin, the blade and the motor. Hook the motor-lid unit to the bowl, making sure it is well fixed.

GELATO HARLEQUIN

DATI TECNICI TECHNICAL SPECIFICATIONS	Gelato Harlequin 1.5	Gelato Harlequin 1.1
Articolo Item Nr.	0034500262	0034300260
Alimentazione Rating	220-240V 50Hz/1	220-240V 50Hz/1
Potenza Power	15W	15W
Capacità Capacity	1,5 l.	1,1 l.
Ingredienti - max. Ingredients - max.	900 g.	700 g.
Temperatura congelamento min. Min. freezing temperature	-18°C	-18°C
Tempo congelamento contenitore Bowl cooling time	12 - 18 h	12 - 18 h
Altezza contenitore Bowl height	18 cm	14 cm
Dimensioni macchina (L/P/H) Appliance dimensions (W/D/H)	19,5x19,5x26 cm	19,5x19,5x22 cm
Peso / Weight	3 Kg	2,6 Kg
Imballo di spedizione Master da 4 pezzi Shipping carton 4 pieces master	45X45XH36 14,5Kg	46x46xH33 13,8Kg
Materiale contenitore interno Inner bowl material	18/10 stainless steel	18/10 stainless steel

Start the movement of the blade by turning on the motor, slowly pour the ingredients (max 900g for Dolce Vita 1.5 and 700g for Harlequin 1.1) through the hole in the lid. Do not fill the container more than half full.

During the preparation, you can add through the lid opening: Granules, chocolate and other ingredients.

When the gelato is ready, turn off the motor, remove the lid with the paddle and serve. The gelato can be stored covered in the same bowl for about 30 minutes, or you can also put the covered bowl in the refrigerator for about 30 minutes. It is also possible to keep the gelato (limited) in the freezer.

Do not put any part of the machine in the dishwasher and do not heat the freezer bowl. Being a sealed container, it could break causing harm to people. Do not scrape the inside of the bowl

Artisan Gelato is Italian and who better than Italian can do the gelato machine!