

# NEW ATLAS ATLAS PLUS BASIC

GN REFRIGERATED COUNTERS AND BASES

GEMM



# NEW ATLAS, ATLAS PLUS, BASIC: advanced preservation technologies for modern foodservice

Thanks to constant investment in research and development, GEMM designs cutting-edge refrigerated solutions to meet the demands of the global market. From this vision comes a complete range of refrigerated counters and bases for gastronomy – NEW ATLAS, ATLAS PLUS, and BASIC – designed to ensure maximum efficiency and reliability, combining a clean and refined design with a solid structure.

The choice of climatic class 5 and tropicalization features guarantees consistent performance even in hot and humid environments.

High-efficiency refrigeration systems preserve the freshness, quality, and organoleptic properties of food over time. Moreover, the use of the natural refrigerant R290 allows significant energy savings and reduces emissions, fully respecting the environment.

NEW ATLAS 14/25

ATLAS PLUS 26/33

BASIC 34/39

# DISTINCTIVE FEATURES

The NEW ATLAS, ATLAS PLUS, and BASIC lines have been designed to meet the most specific needs of contemporary catering, which demands efficiency, reliability, and energy savings. Available in a wide range of models, configurations, and variants, they offer maximum flexibility of use, ensuring high performance, reliability, and optimal space management.

Designed to guarantee top performance and precise temperature control, they feature a series of characteristics that make them ideal even in the most demanding environments:

- Optimal thermal insulation thanks to high-density, thick polyurethane insulation, free of HCFC
- State-of-the-art refrigeration systems with high energy efficiency
- Digital touch control panel for simple, intuitive, and precise operation
- Option to install drawers with full-extension telescopic guides, both internally and externally
- Evaporators with cataphoresis treatment positioned between compartments for optimal performance

## Technology at the service of cold: efficiency without compromise

WI-FI SUPERVISION  
GEMM CLOUD  
(ON REQUEST)

LOW-ENERGY  
CONSUMPTION  
ELECTRIC FANS

ROUNDED  
BOTTOM

EASILY  
REMOVABLE  
GASKETS

ARRANGED FOR  
INSTALLATION ON  
WHEELS, FEET,  
OR PLINTH

EVAPORATOR WITH  
ANTI-CORROSION  
CATAPHORESIS  
COATING

HEATED DOOR FRAME  
(NEGATIVE TEMPERATURE)

CUSTOMIZABLE RAL  
(ON REQUEST)

R290 GAS

GEMM®





## MAXIMUM RELIABILITY for every storage need

Counters and bases are built to match the highest quality standards, featuring a one-piece stainless steel structure, obtained through the injection of high-density polyurethane resins, free of HCFC. These units can be adapted to any environment thanks to their multiple setup options with doors and drawers. Equipped with full-extension telescopic guides, they also feature snap-in magnetic gaskets that are easy to replace. These features make them suitable for every storage requirement in various areas of the gastronomy sector.



Gastronomy



Frozen foods



Dairy



Beverages



Meat  
& fish



Vegetables  
& fruits



Ready meals &  
semi-processed foods

## MORE CONTROL, less waste, more quality

With GEMM refrigerated counters, you can optimize cold management: more effective and safe storage, reduced waste, and better workflow organization. Thanks to the use of high-quality materials and advanced technical solutions such as natural R290 refrigerant, smart digital thermostat, continuous Wi-Fi monitoring (optional), and Energy Class A for some models of the ATLAS PLUS line, these counters represent a strategic choice for those who prioritize efficiency, sustainability, and energy savings.



Optimized  
purchasing



Energy  
savings



Constant  
monitoring  
(on request)



Profit  
increase

GEMM®



With GEMM CLOUD, your kitchen is always connected, efficient, and cutting-edge. This smart platform allows you to remotely control and manage all GEMM equipment easily and instantly, constantly monitoring processes and receiving real-time HACCP notifications and reports.

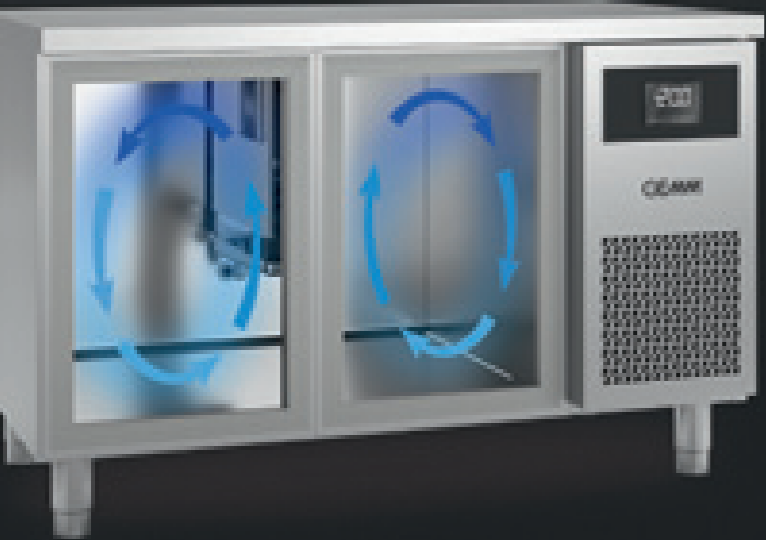
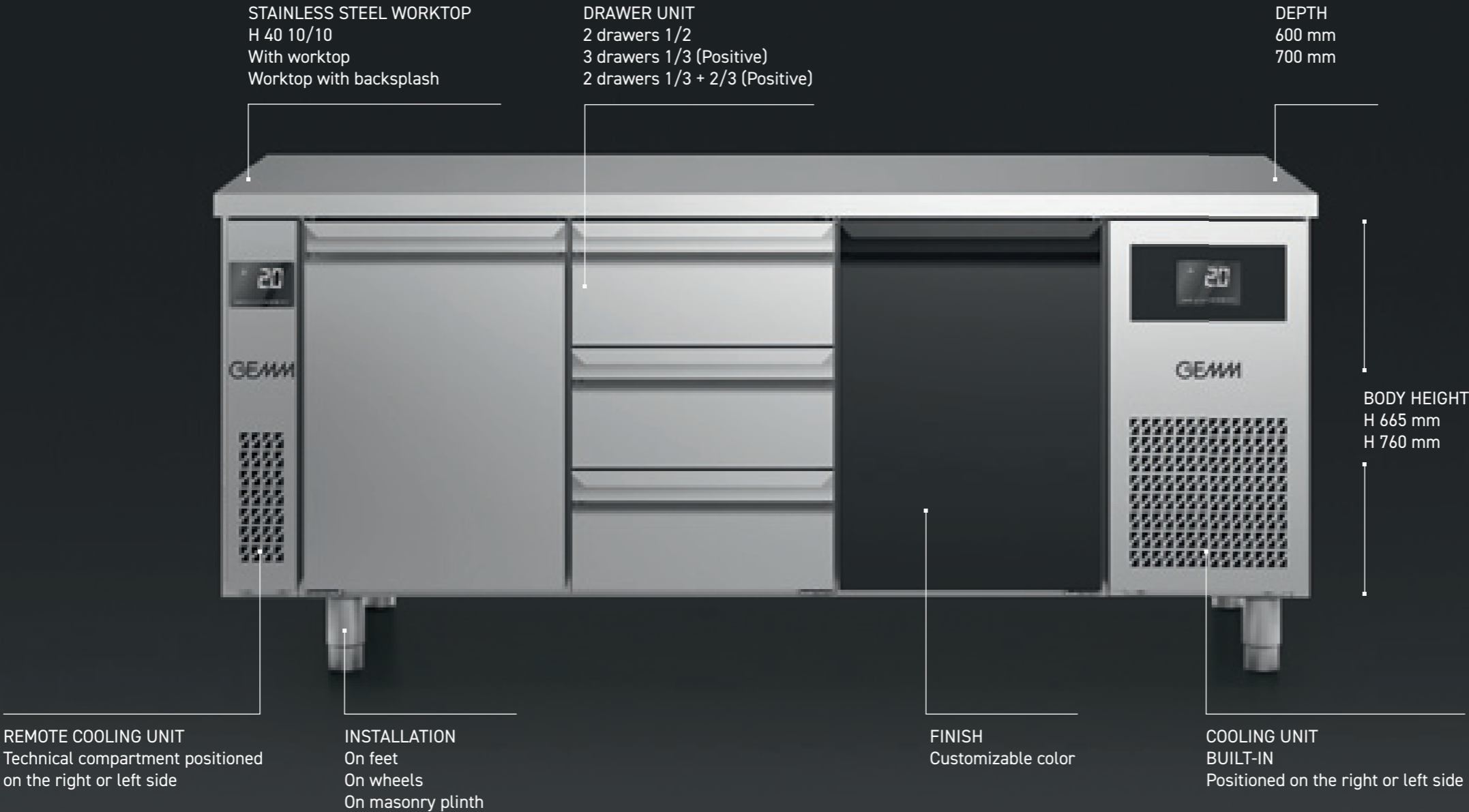
# EVERY INGREDIENT IN ITS PLACE

professional solutions for an organized kitchen



GEMM refrigerated and storage counters are not just a solution for optimal food preservation, but a strategic ally in the kitchen. Thanks to their modularity, spacious compartments, and various body heights, they offer a wide range of storage options to meet every need: fresh ingredients, semi-prepared foods, ready-to-serve preparations, beverages, or frozen products. Adjustable drawers, racks, and internal drawers help the smart space management, improving efficiency and reducing waste. An advanced system that combines preservation and functionality, designed for contemporary catering.

# Configuration options



**AIR CIRCULATION**  
 Air inside the cabinet is evenly circulated by the fans, ensuring stable temperature throughout.



**EVAPORATORS BETWEEN COMPARTMENTS**  
 The evaporators are strategically placed between compartments to ensure unvarying cooling, even in the 4-door versions.

# NEW ATLAS



The NEW ATLAS refrigerated and storage counters, available in 600 mm and 700 mm depths, have been designed and manufactured according to the highest quality standards. The counters feature automatic defrosting via electric heaters and a device for automatic evaporation of condensate water. They are also available with a built-in unit or prearranged for a remote condensing unit with valve system, in both positive and negative temperature versions.

Equipped with 1, 2, 3, or 4 doors, with options for 2 or 3 drawers and a technical compartment on either the right or left side. Included: 1 GN 1/1 rack per door.

## ON REQUEST



WI-FI SUPERVISION SYSTEM



CR7/2 BT REFRIGERATED DRAWER SET WITH 2 DRAWERS 1/2



CR7/4 REFRIGERATED DRAWER SET WITH 2 DRAWERS 1/3 + 2/3 (700 depth)



GLASS DOOR FOR NORMAL TEMPERATURE COUNTERS WITH LED LIGHTING



CR7/3 REFRIGERATED DRAWER SET WITH 3 DRAWERS 1/3 (700 depth)



CR7/2 FREEZER DRAWER SET WITH 2 DRAWERS 1/2



LED LIGHT



CO2 SYSTEM PREDISPOSITION

# Refrigerated and freezer counters depth 600 – H 665

Built-in unit version

BODY HEIGHT  
H 665 mm



## TG6D/130

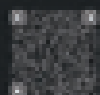
WxDxH (cm)  
Internal capacity (cm)

Temperature  
-2/+8°C

## TGB6D/130

130x60x85  
32,5x43

Temperature  
-15/-20°C



## TG6D/170

WxDxH (cm)  
Internal capacity (cm)

Temperature  
-2/+8°C

## TGB6D/170

176x60x85  
32,5x43

Temperature  
-15/-20°C



## TG6D/220

WxDxH (cm)  
Internal capacity (cm)

Temperature  
-2/+8°C

## TGB6D/220

222x60x85  
32,5x43

Temperature  
-15/-20°C



# Refrigerated and freezer counters depth 600 – H 665

Prearranged version for remote condensing unit

BODY HEIGHT  
H 665 mm



**TNG6D/100**

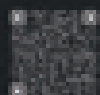
**TNGB6D/100**

WxDxH (cm)  
Internal capacity (cm)

108x60x85  
32,5x43

Temperature  
-2/+8°C

Temperature  
-15/-20°C



**TNG6D/150**

**TNGB6D/150**

WxDxH (cm)  
Internal capacity (cm)

154x60x85  
32,5x43

Temperature  
-2/+8°C

Temperature  
-15/-20°C



**TNG6D/200**

**TNGB6D/200**

WxDxH (cm)  
Internal capacity (cm)

200x60x85  
32,5x43

Temperature  
-2/+8°C

Temperature  
-15/-20°C

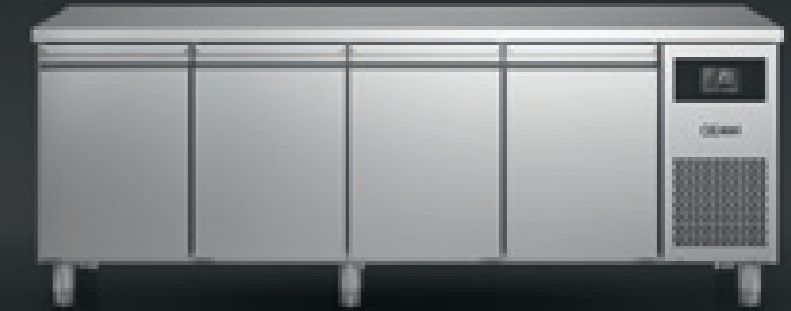
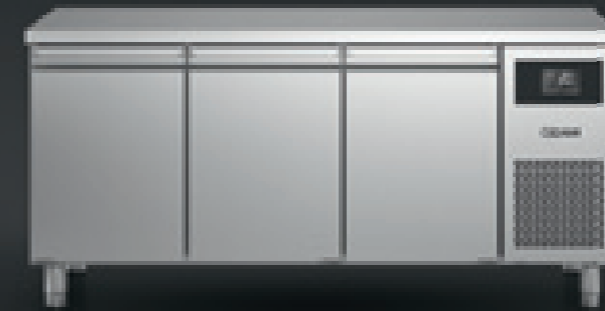


# Refrigerated and freezer counters

## GN 1/1 depth 700 - H 665

Built-in unit version

BODY HEIGHT  
H 665 mm



### TG7D/090

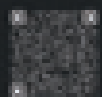
### TGB7D/090

WxDxH (cm)  
Internal capacity

90x70x85  
GN 1/1

Temperature  
-2/+8°C

Temperature  
-15/-20°C



### TG7D/130

### TGB7D/130

WxDxH (cm)  
Internal capacity

130x70x85  
GN 1/1

Temperature  
-2/+8°C

Temperature  
-15/-20°C



### TG7D/170

### TGB7D/170

WxDxH (cm)  
Internal capacity

176x70x85  
GN 1/1

Temperature  
-2/+8°C

Temperature  
-15/-20°C



### TG7D/220

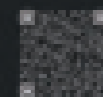
### TGB7D/220

WxDxH (cm)  
Internal capacity

222x70x85  
GN 1/1

Temperature  
-2/+8°C

Temperature  
-15/-20°C



# Refrigerated and freezer counters

## GN 1/1 depth 700 - H 665

Prearranged version for remote condensing unit



### TNG7D/060

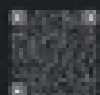
WxDxH (cm)  
Internal capacity

Temperature  
-2/+8°C

### TNGB7D/060

68x70x85  
GN 1/1

Temperature  
-15/-20°C



### TNG7D/100

WxDxH (cm)  
Internal capacity

Temperature  
-2/+8°C

### TNGB7D/100

108x70x85  
GN 1/1

Temperature  
-15/-20°C



### TNG7D/150

WxDxH (cm)  
Internal capacity

Temperature  
-2/+8°C

### TNGB7D/150

154x70x85  
GN 1/1

Temperature  
-15/-20°C



### TNG7D/200

WxDxH (cm)  
Internal capacity

Temperature  
-2/+8°C

### TNGB7D/200

200x70x85  
GN 1/1

Temperature  
-15/-20°C





Inside the chambers, entirely made of AISI 304 stainless steel, there are integrated side runners that allow the placement of racks on 7 different levels, with a 75 mm spacing.



GEMM counters represent the perfect balance of functionality, sustainability, and durability, designed for those seeking a professional, reliable solution built to last.

# ATLAS PLUS



ATLAS PLUS refrigerated and storage counters have been designed to meet the needs of customers who want the best for their kitchen! Thanks to the 760 mm body height, ATLAS PLUS counters offer 18% more storage capacity compared to standard refrigerated counters. The refrigeration systems guarantee top performance even in the most demanding working conditions. Doors and drawers feature welded-edge finishes, these models rely on automatic defrosting via electric heaters, and a device for automatic condensate water removal. Equipped with 1, 2, 3, or 4 doors, with options for 2 or 3 drawers and a technical compartment on either the right or left side. Included: 2 GN 1/1 racks per door.

## ON REQUEST



WI-FI SUPERVISION SYSTEM



CRH/2 REFRIGERATED DRAWER SET WITH 2 DRAWERS 1/2



CRH/2 BT FREEZER DRAWER SET WITH 2 DRAWERS 1/2



GLASS DOOR FOR NORMAL TEMPERATURE COUNTERS WITH LED LIGHTING



CRH/3 REFRIGERATED DRAWER SET WITH 3 DRAWERS 1/3



LED LIGHT



LOCK WITH KEY



CRH/4 REFRIGERATED DRAWER SET WITH 2 DRAWERS 1/3 + 2/3



CO2 SYSTEM PREDISPOSITION

## Refrigerated and freezer counters GN 1/1 depth 700 - H 760

Built-in unit version

BODY HEIGHT  
H 760 mm



**THD/090**

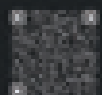
**THBD/090**

WxDxH (cm)  
Internal capacity

90x70x90  
GN 1/1

Temperature  
-2/+8°C

Temperature  
-15/-20°C



**A**

CLASS A

**THD/130**

**THBD/130**

WxDxH (cm)  
Internal capacity

130x70x90  
GN 1/1

Temperature  
-2/+8°C

Temperature  
-15/-20°C



**A**

CLASS A

**THD/170**

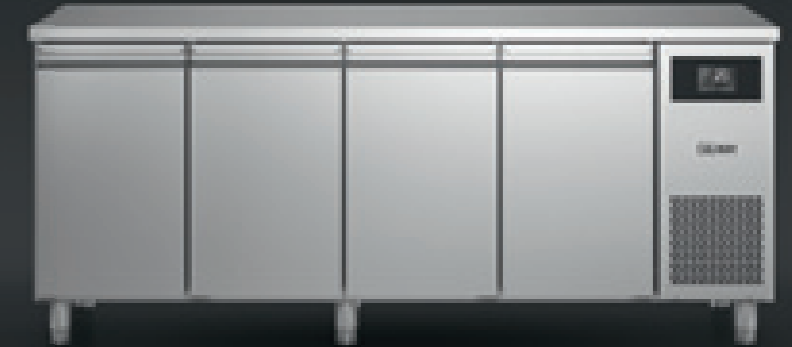
**THBD/170**

WxDxH (cm)  
Internal capacity

176x70x90  
GN 1/1

Temperature  
-2/+8°C

Temperature  
-15/-20°C



**THD/220**

**THBD/220**

WxDxH (cm)  
Internal capacity

222x70x90  
GN 1/1

Temperature  
-2/+8°C

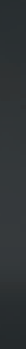
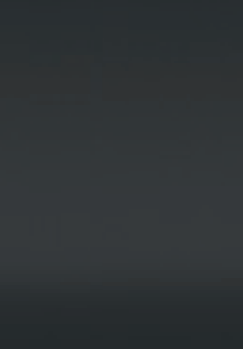
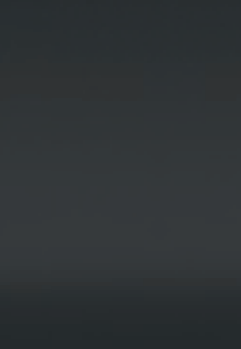
Temperature  
-15/-20°C



## Refrigerated and freezer counters GN 1/1 depth 700 - H 760

Prearranged version for remote condensing unit

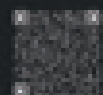
BODY HEIGHT  
H 760 mm



### THND/060

WxDxH (cm)  
Internal capacity

Temperature  
-2/+8°C



### THNBD/060

WxDxH (cm)  
Internal capacity

Temperature  
-15/-20°C



### THND/100

WxDxH (cm)  
Internal capacity

Temperature  
-2/+8°C



### THNBD/100

WxDxH (cm)  
Internal capacity

Temperature  
-15/-20°C



### THND/150

WxDxH (cm)  
Internal capacity

Temperature  
-2/+8°C



### THNBD/150

WxDxH (cm)  
Internal capacity

Temperature  
-15/-20°C



### THND/200

WxDxH (cm)  
Internal capacity

Temperature  
-2/+8°C



### THNBD/200

WxDxH (cm)  
Internal capacity

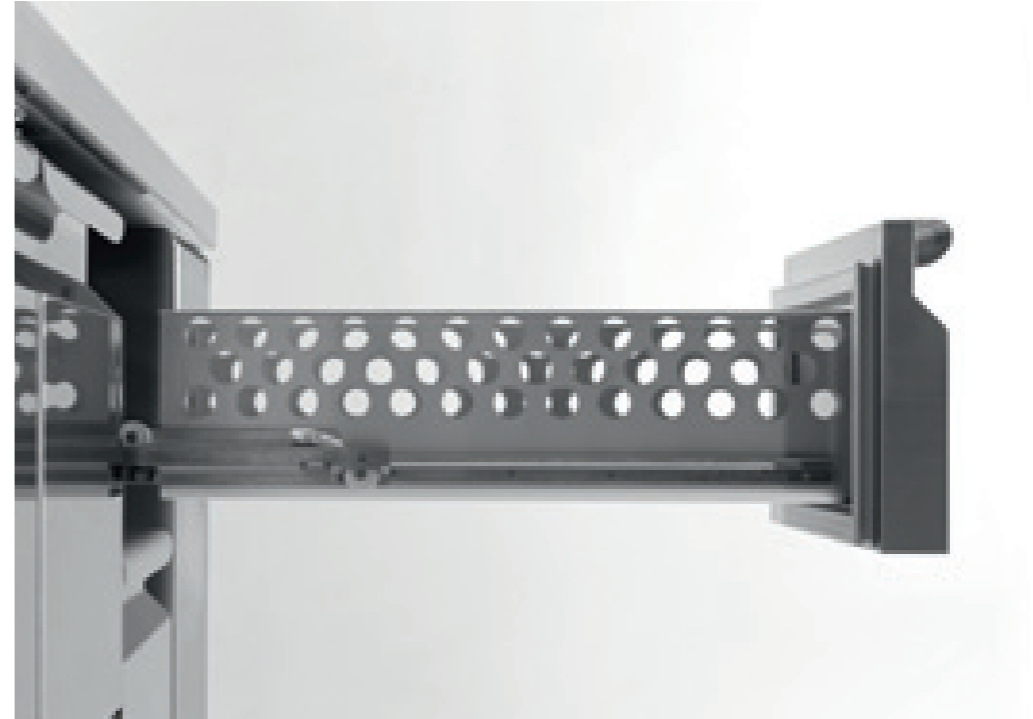
Temperature  
-15/-20°C





Storage capacity  
compared to standard refrigerated counters

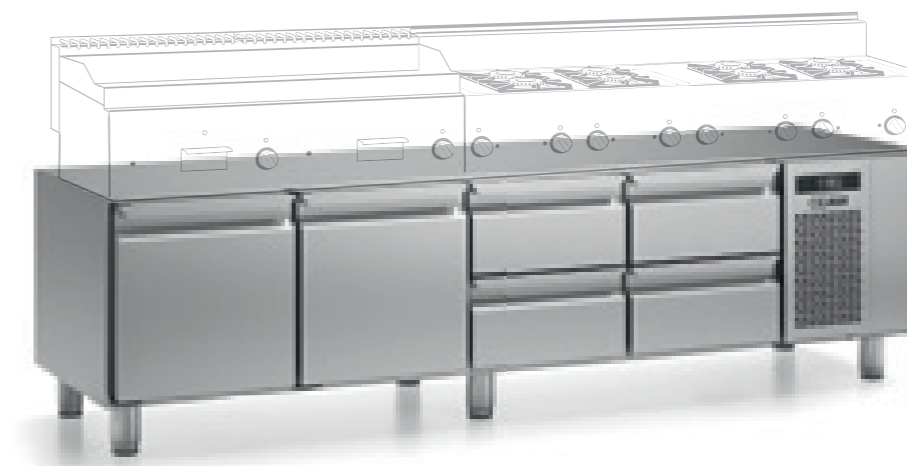
+18%



All counters are equipped with a 2.8" touch electronic board that allows precise temperature programming and Wi-Fi connection to GEMM Cloud (optional).



# BASIC



BASIC refrigerated snack counters, with internal GN 1/1 dimensions, are suitable for supporting cooking tops with depths of 650 and 700 mm. The stainless steel construction features 50 mm thick insulation made by injection of HCFC-free polyurethane resin. The positive temperature versions are available with doors and drawers, and the freezer versions with doors and large drawers. Automatic defrosting is provided via electric heaters, along with a device for condensate water removal. Included: 1 GN 1/1 rack per door.

ON REQUEST



WI-FI SUPERVISION SYSTEM



CO2 SYSTEM PREDISPOSITION



PREDISPOSITION FOR REMOTE CONDENSING UNIT



REFRIGERATED DRAWER SET WITH 2 DRAWERS 1/2



REFRIGERATED DRAWER

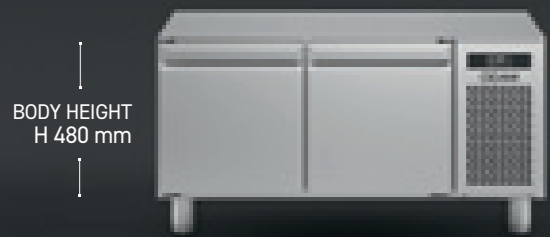


FREEZER DRAWER

# Refrigerated and freezer snack bases for cooking tops 650/700 depth

**GN 1/1**

Built-in unit version



BODY HEIGHT  
H 480 mm



**BRS/120**

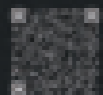
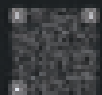
WxDxH (cm)  
Internal capacity

Temperature  
-2/+8°C

**BSBT/120**

120x64x61  
GN 1/1

Temperature  
-15/-18°C



**BRS/160**

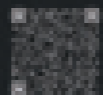
WxDxH (cm)  
Internal capacity

Temperature  
-2/+8°C

**BSBT/160**

160x64x61  
GN 1/1

Temperature  
-15/-18°C



**BRS/220**

WxDxH (cm)  
Internal capacity

Temperature  
-2/+8°

220x64x61  
GN 1/1





Refrigerated and storage counters for cooking tops are designed to offer maximum solidity and durability. The robust stainless steel structure ensures stability and long-lasting performance.



For the positive temperature version, setups with drawers and large drawers are available, allowing practical and organized ingredient management, optimizing time and space in the kitchen. In the negative temperature version, the compartment can be configured with freezer drawers instead of doors, providing an ideal solution for easy access to frozen products.



The manufacturer reserves the right to make changes to the product without prior notice. 2025/10

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# NEW RUNNER

BLAST CHILLERS

GEMM



## NEW RUNNER: the smart cold

Rapid chilling protects food from bacterial growth, extending shelf life and preventing product weight loss. The negative chilling process (freezing) of raw food occurs through the formation of microcrystals, which preserve the cellular structure, ensuring long-term storage.

The NEW RUNNER blast chiller is a valuable ally in maintaining food freshness, ensuring maximum hygiene and flexibility. It enhances production planning and reduces waste, providing significant benefits in both time savings and cost efficiency.

BASIC 12/19

TOP 20/27

FLEXI 28/33

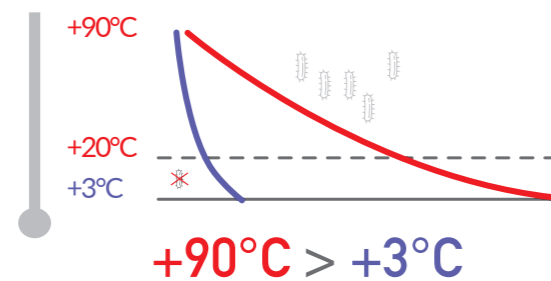
MAXI 34/39

MAXI TUNNEL 40/47

# THE FUNCTIONS

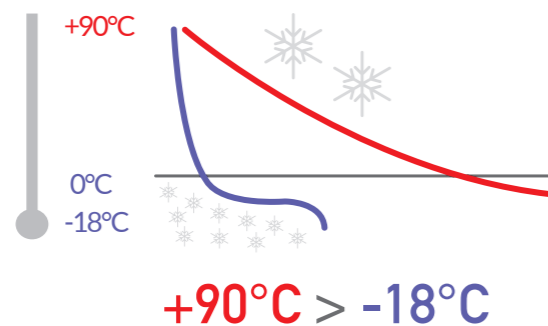
The NEW RUNNER blast chiller is the revolutionary tool that quickly reduces the core temperature of food (positive chilling from +90°C to +3°C in 90 minutes, negative from +90°C to -18°C in 240 minutes), ensuring long-term preservation by stopping bacterial growth. Enhanced flavors, guaranteed quality, and the exclusive ability to plan production by regenerating only the necessary quantities each time, without waste. With NEW RUNNER blast chillers, each cycle is controlled, safe, and compliant with regulations. More hygiene, more efficiency, less waste.

## BLAST CHILLING



- + Prevents bacterial growth in the "critical zone" (+65°C/+10°C)
- + Preserves freshness, texture, and flavor
- + Refrigeration of cooked foods is required by HACCP guidelines

## BLAST FREEZING



- Forms microcrystals that do not damage the cellular structure
- Ideal for long-term storage (up to 6 months)
- Perfect for meat, fish, desserts, leavened products, and ready meals
- Air temperature in the chamber: -40°C

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# MAXIMUM VERSATILITY in every food application

The NEW RUNNER rapid temperature chiller is the ideal partner for safe and smart food preservation, maintaining freshness, quality, and flavor over time. Thanks to its versatility and reliability, it is designed to meet the needs of professional kitchens as well as pastry shops, ice cream parlors, bakeries, and artisanal laboratories.



Baking



Gastronomy



Pastry



Ice Cream

# MORE EFFICIENCY, more quality, more profit

Using the NEW RUNNER blast chiller allows for optimized purchasing by taking advantage of seasonal periods and competitive prices, reducing waste and optimizing costs. It also allows efficient portioning and storage of food, improving work organization and increasing profits.



Savings  
on purchases



Time  
savings



Waste  
reduction



Profit  
increase

GEMM®



# TECHNOLOGY AND INNOVATION

with the new redesign



The NEW RUNNER blast chillers, a product of experience and excellence typically Made in Italy, thanks to the latest redesign, combine technological innovation, operational reliability, and an intuitive interface. With smart controls and an advanced monitoring system, they ensure maximum precision at every stage of the process.

Energy efficiency and sustainability complete the vision: by using R290 natural gas in the plug-in versions and high-performance components, NEW RUNNER ensures low energy consumption and minimal environmental impact, without compromising performance.



# BASIC



The BASIC range of blast chillers is the ideal tool for chefs, pastry chefs, and ice cream makers seeking reliability and ease of use. Equipped with a 2.8" LCD touchscreen control board, they offer an intuitive and fast interface that allows users to set the chilling cycle and other functions in just few steps.

In addition to standard programs, they include pre-set cycles and special ones such as ice cream hardening with countdown and fish sanitation, designed to simplify and support daily operations, also thanks to the integrated recipe book. Chilling can be activated by time or via core probe, providing even more precise control.

The range extends from compact countertop models with a 3 GN 2/3 tray capacity to larger versions accommodating 24 GN 1/1 trays or 40x60 cm trays/grids, all equipped with eco-friendly R290 gas for full environmental compliance.



R290 GAS



FISH SANITATION CYCLE



ADJUSTABLE FEET



HIGH-EFFICIENCY COMPRESSORS



INTEGRATED RECIPE BOOK



AUTO-LEARNING PROBE



CONTINUOUS CYCLE



INTUITIVE CONTROL BOARD



WI-FI SUPERVISION SYSTEM (ON REQUEST)



PRE-COOLING



REVERSIBLE SELF-CLOSING DOOR

# Maximum efficiency in minimum space



**BCB/01**

WxDxH (cm) 60x66,4x40  
 Tray capacity 3 GN 2/3  
 Yield  
 +90/+3°C = kg 7      +90/-18°C = kg 5



**BCB/03**

WxDxH (cm) 67x67x67  
 Tray capacity 3 GN 1/1  
 Yield  
 +90/+3°C = kg 15      +90/-18°C = kg 10



**BCB/05R**

WxDxH (cm) 52x85x88  
 Tray capacity 5 GN 1/1  
 Yield  
 +90/+3°C = kg 18      +90/-18°C = kg 11



**BCB/05E**

WxDxH (cm) 80x70x83  
 Tray capacity 5 GN 1/1 / 60x40  
 Yield  
 +90/+3°C = kg 18      +90/-18°C = kg 11



**BCB/05**

WxDxH (cm) 80x75x90  
 Tray capacity 5 GN 1/1 / 60x40  
 Yield  
 +90/+3°C = kg 22      +90/-18°C = kg 15

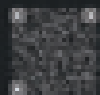


# The same efficiency on a larger scale



## BCB/10E

WxDxH (cm) 80x82x170  
 Tray capacity 10 GN 1/1 / 60x40  
 Yield  
 +90/+3°C = kg 30      +90/-18°C = kg 20



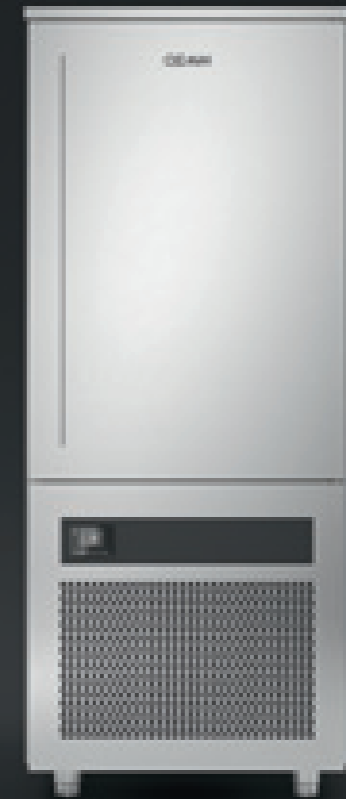
## BCB/10

WxDxH (cm) 80x82x170  
 Tray capacity 10 GN 1/1 / 60x40  
 Yield  
 +90/+3°C = kg 43      +90/-18°C = kg 33



## BCB/15

WxDxH (cm) 80x82x200  
 Tray capacity 15 GN 1/1 / 60x40  
 Yield  
 +90/+3°C = kg 70      +90/-18°C = kg 60



## BCB/24

WxDxH (cm) 80x120x200  
 Tray capacity 12 GN 2/1 / 60x80  
 Yield  
 +90/+3°C = kg 70      +90/-18°C = kg 60





Thanks to the introduction of the new 2.8" touchscreen thermostat, the BASIC blast chillers become even smarter. In addition to the traditional chilling and freezing cycles, they now also offer "special cycles", including: pre-cooling, manual defrosting, fish sanitation, and ice cream hardening.





















Additionally, it is possible to access an integrated recipe book with 7 standard recipes (non-editable) and the option to create up to 20 custom recipes, allowing adaptation to any operational need.



# TOP



The TOP blast chillers represent the pinnacle of cold technology in terms of performance and functionality. Equipped with high-performance systems, they are designed to handle even heavy workloads, ensuring reliability and continuous operation at all times. At the heart of the system lies a 7" multifunction, multilingual touchscreen electronic board, fully customized according to GEMM specifications, and protected by elegant, durable smoked tempered glass. The range is complete: from the 5-tray GN 1/1 model to the 12-tray GN 2/1 or 60x80 cm version, all equipped with a hot gas defrost system and eco-friendly R290 gas, fully respecting the environment. Thanks to Wi-Fi connectivity and the GEMM-Cloud system, it is also possible to remotely monitor and manage the proper operation of the machines, ensuring precise and efficient control at all times.

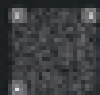
- |   |  |   |
|---|--|---|
|  R290 GAS                    |  GELATO HARDENING CYCLE |  ADJUSTABLE FEET                           |
|  HIGH-EFFICIENCY COMPRESSORS |  DRYING CYCLE           |  REVERSIBLE SELF-CLOSING DOOR (ON REQUEST) |
|  WORK CYCLE PROGRAMMING      |  BOTTLE COOLING         |  WI-FI SUPERVISION SYSTEM (ON REQUEST)     |
|  CONTINUOUS CYCLE            |  INTEGRATED RECIPE BOOK |  HEATED PROBE (ON REQUEST)                 |
|  PRE-COOLING                 |  FAN SPEED CONTROL      |  MULTIPPOINT PROBE (ON REQUEST)            |
|  FISH SANITATION CYCLE       |  USB DOOR               |  OZONE STERILIZER KIT (ON REQUEST)         |

# Advanced performance, maximum versatility



## BCT/05

WxDxH (cm) 80x75x90  
 Tray capacity 5 GN 1/1 / 60x40  
 Yield  
 +90/+3°C = kg 22      +90/-18°C = kg 15



## BCT/10

WxDxH (cm) 80x82x170  
 Tray capacity 10 GN 1/1 / 60x40  
 Yield  
 +90/+3°C = kg 43      +90/-18°C = kg 33



## BCT/15

WxDxH (cm) 80x82x200  
 Tray capacity 15 GN 1/1 / 60x40  
 Yield  
 +90/+3°C = kg 70      +90/-18°C = kg 60



## BCT/24

WxDxH (cm) 80x120x200  
 Tray capacity 12 GN 2/1 / 60x80  
 Yield  
 +90/+3°C = kg 70      +90/-18°C = kg 60





Elegance and design combine with outstanding performance in the TOP blast chillers, also, thanks to the new 7" touchscreen electronic board, which features an intuitive, multilingual interface for simple and precise control of every function. In addition to the traditional chilling and freezing cycles, the board allows the activation of special cycles, including: pre-cooling, fish sanitation, ice cream hardening, drying, and bottle cooling.



An integrated recipe book is also available with pre-set standard recipes, along with the ability to create, customize, and save an unlimited number of programs, allowing the operation to be adapted to any operational need with maximum flexibility.

GEMM blast chillers are the ideal solution for those who want to best preserve the quality of artisanal ice cream. Thanks to fast and controlled cycles, the product quickly reaches the storage temperature, preventing the formation of large ice crystals and maintaining a soft and creamy texture.



From the compact equipment for small workshops to the high-capacity trolley models, all GEMM blast chillers are designed to ensure maximum efficiency, even for ice-cream chilling, adapting to different production needs. Technology, reliability, and versatility: everything you need to deliver perfect ice cream every time.





# FLEXI

## MULTIFUNCTION



From GEMM's experience comes the FLEXI multifunction blast chiller, the ideal tool for professionals seeking reliability and ease of use, with the convenience of a single appliance offering countless functions: from chilling to freezing, from proofing to slow cooking, and even food dehydration and chocolate tempering. The range includes 3 models for 5, 10, and 15 GN 1/1 or 60x40 trays, as well as 2 trolley models for GN 2/1 / 60x80 trays.

As with the TOP line, the core of the system is a 7" multifunction, multilingual touchscreen electronic board, fully customized according to GEMM standards and protected by elegant, durable smoked tempered glass.

All FLEXI models come with an integrated Wi-Fi supervision system and access to the GEMM-Cloud platform, allowing real-time monitoring of the equipment or remote operation via PC, tablet, or smartphone.

- |   |  |   |
|---|--|---|
|  WI-FI SUPERVISION SYSTEM    |  FISH SANITATION CYCLE  |  FAN SPEED CONTROL                         |
|  R290 GAS                    |  GELATO HARDENING CYCLE |  ADJUSTABLE FEET                           |
|  HIGH-EFFICIENCY COMPRESSORS |  CHOCOLATE FUNCTION     |  REVERSIBLE SELF-CLOSING DOOR (ON REQUEST) |
|  WORK CYCLE PROGRAMMING      |  DEHYDRATION FUNCTION   |  HEATED PROBE (ON REQUEST)                 |
|  CONTINUOUS CYCLE            |  BOTTLE COOLING         |  MULTIPPOINT PROBE (ON REQUEST)            |
|  PRE-COOLING                 |  INTEGRATED RECIPE BOOK |  OZONE STERILIZER KIT (ON REQUEST)         |
|  DEFROSTING                  |  USB DOOR               |   |

# One device, endless possibilities



**BCM/05**

WxDxH (cm) 80x75x90  
 Tray capacity 5 GN 1/1 / 60x40  
 Yield  
 +90/+3°C = kg 22      +90/-18°C = kg 15



**BCM/10**

WxDxH (cm) 80x82x170  
 Tray capacity 10 GN 1/1 / 60x40  
 Yield  
 +90/+3°C = kg 43      +90/-18°C = kg 33



**BCM/15**

WxDxH (cm) 80x82x200  
 Tray capacity 15 GN 1/1 / 60x40  
 Yield  
 +90/+3°C = kg 70      +90/-18°C = kg 60



**BCM/4008**

WxDxH (cm) 89x132x242  
 Trolley capacity 1 GN 2/1 / 60x80  
 Yield  
 +90/+3°C = kg 95  
 +90/-18°C = kg 75



**BCM/4011**

Yield  
 +90/+3°C = kg 110  
 +90/-18°C = kg 95





One device, endless possibilities



**CHILLING** Rapidly cools the core of the food to +3°C, stopping bacterial growth. Preserves freshness, color, and quality, extending the product's shelf life.

**FREEZING** Brings the core to -18°C in a very short time, preventing the formation of large ice crystals that damage fibers. Air at -40°C maintains structure, taste, and texture.

**THAWING** Defrosts food safely and evenly, preserving flavor and quality thanks to the perfect balance of temperature and humidity.

**REFRIGERATION** Keeps food and preparations at controlled temperature, before or after using other functions, always maintaining maximum quality.

**AUTOMATIC PROOFING** This function allows dough to be ready at the desired time. Temperature, humidity, and ventilation are precisely controlled.

**INSTANT PROOFING** Ensures perfect dough rising in a short time without interruptions, thanks to precise humidity and ventilation control.

**SLOW COOKING** Cooks at low temperature for extended times: more flavor, less weight loss, tender tissues, and preserved nutrients, without altering appearance.



# MAXI



The MAXI line of blast chillers for trolleys is ideal for medium to large laboratories, from professional kitchens to pastry and bakery centers. The range includes 8 models designed to accommodate GN 2/1 or 60×80 cm trolleys, available in both plug-in and remote condensing unit versions. These models feature insulated panel construction, non-slip flooring, access ramp, and a reinforced structure, ensuring robustness and high performance. The 7" multifunction, multilingual touchscreen control panel is protected by smoked tempered glass and fully customized according to GEMM standards. Thanks to Wi-Fi connectivity and the GEMM-Cloud platform, it is possible to remotely monitor and manage the machines, providing maximum control, efficiency, and safety at every stage of the process.



WI-FI SUPERVISION SYSTEM



HIGH-EFFICIENCY COMPRESSORS



WORK CYCLE PROGRAMMING



CONTINUOUS CYCLE



PRE-COOLING



FISH SANITATION CYCLE



GELATO HARDENING CYCLE



DRYING CYCLE



INTEGRATED RECIPE BOOK



FAN SPEED CONTROL



USB DOOR



CORE PROBE



DEFROSTING (ON REQUEST)



OZONE STERILIZER KIT (ON REQUEST)

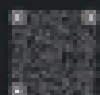
# Maximum performance for high-volume production



**BCC/4008**

WxDxH (cm)  
Trolleys capacity

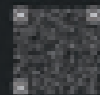
Yield  
+90/+3°C = kg 95  
+90/-18°C = kg 75



**BCC/4011**

89x132x242  
1 GN 2/1 / 60x80

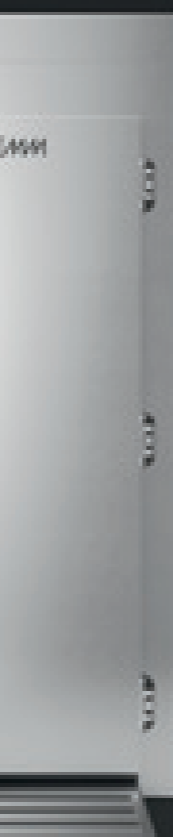
Yield  
+90/+3°C = kg 110  
+90/-18°C = kg 95



**BCC/4014**

WxDxH (cm)  
Trolleys capacity

Yield  
+90/+3°C = kg 150  
+90/-18°C = kg 130



**BCC/4014P**

134x135x239  
1 GN 2/1 / 60x80

Yield  
+90/+3°C = kg 200  
+90/-18°C = kg 180



**BCC/6015**

WxDxH (cm)  
Trolleys capacity

Yield  
+90/+3°C = kg 150  
+90/-18°C = kg 130



**BCC/6015P**

160x155x243  
1 80x100 cm

Yield  
+90/+3°C = kg 200  
+90/-18°C = kg 180



**BCC/8027**

WxDxH (cm)  
Trolleys capacity

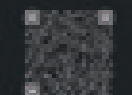
Yield  
+90/+3°C = kg 270  
+90/-18°C = kg 250



**BCC/8027P**

160x225x243  
2 GN 2/1 / 60x80

Yield  
+90/+3°C = kg 410  
+90/-18°C = kg 380





The MAXI blast chillers are designed to ensure maximum durability and reliability, even in the most demanding environments. AISI 304 stainless steel construction, thick insulated panels, reinforced non-slip flooring, and high-quality components guarantee robustness, stability, and long-lasting performance.



Every detail is designed to deliver consistent performance over time, without compromise.



# MAXI TUNNEL



The MAXI TUNNEL range of blast chillers is designed for large industrial facilities, with capacities ranging from 3 to 6 GN 2/1 or 60x80 trolleys. The modular structure allows for customization on request, adapting to specific production needs. Built with 100 mm high-density polyurethane insulated panels and reinforced non-slip flooring, they offer excellent thermal insulation and maximum practicality, also thanks to double trolley access ramps. Vertical high-heat-exchange evaporators ensure uniform cooling and high performance, supported by dedicated air ducts. The system is managed by a 7" multilingual touchscreen electronic board, customizable and protected by smoked tempered glass. With integrated Wi-Fi and connection to the GEMM-Cloud platform, it is possible to remotely monitor the process at every stage, ensuring constant control, operational efficiency, and real-time traceability.

 WI-FI SUPERVISION SYSTEM

 HIGH-EFFICIENCY COMPRESSORS

 WORK CYCLE PROGRAMMING

 CONTINUOUS CYCLE

 PRE-COOLING

 FISH SANITATION CYCLE

 GELATO HARDENING CYCLE

 DRYING CYCLE

 INTEGRATED RECIPE BOOK

 FAN SPEED CONTROL

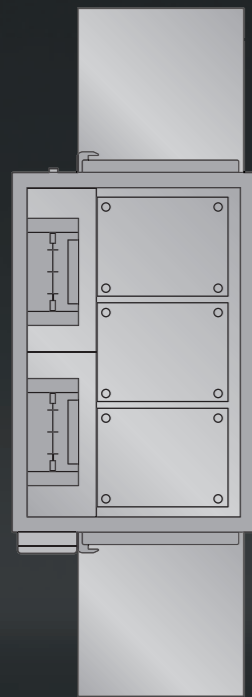
 USB DOOR

 CORE PROBE

 DEFROSTING (ON REQUEST)

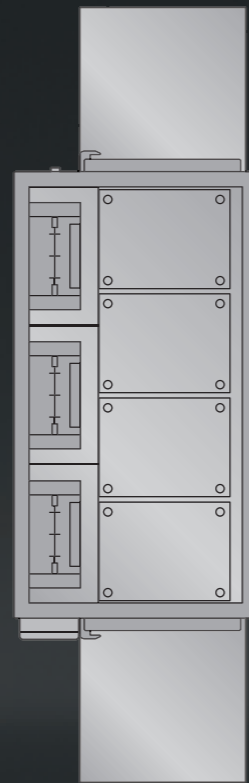
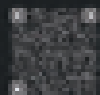
 OZONE STERILIZER KIT (ON REQUEST)

## Industrial performance for extraordinary volumes



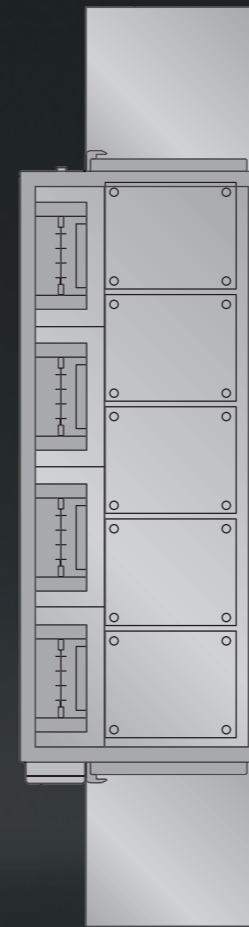
GT2/0340

WxDxH (cm) 160x285x243  
 Trolleys capacity 3 GN 2/1 o 60x80  
 Yield  
 +90/+3°C = Kg 410 +90/-18°C = Kg 380



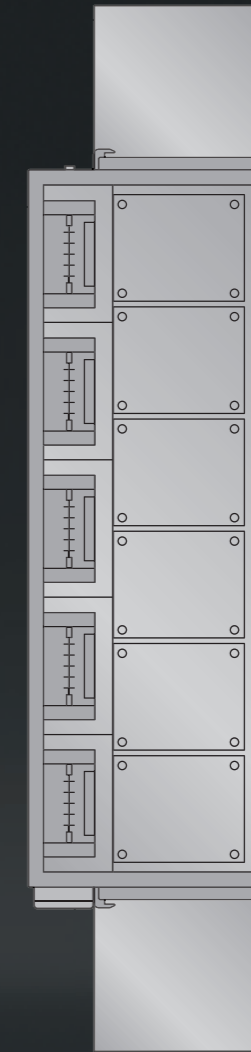
GT3/0460

WxDxH (cm) 160x333x243  
 Trolleys capacity 4 GN 2/1 o 60x80  
 Yield  
 +90/+3°C = Kg 595 +90/-18°C = Kg 550



GT4/0580

WxDxH (cm) 160x425x243  
 Trolleys capacity 5 GN 2/1 o 60x80  
 Yield  
 +90/+3°C = Kg 820 +90/-18°C = Kg 750



GT5/0698

WxDxH (cm) 160x517x243  
 Trolleys capacity 6 GN2/1 o 60x80  
 Yield  
 +90/+3°C = Kg 980 +90/-18°C = Kg 920

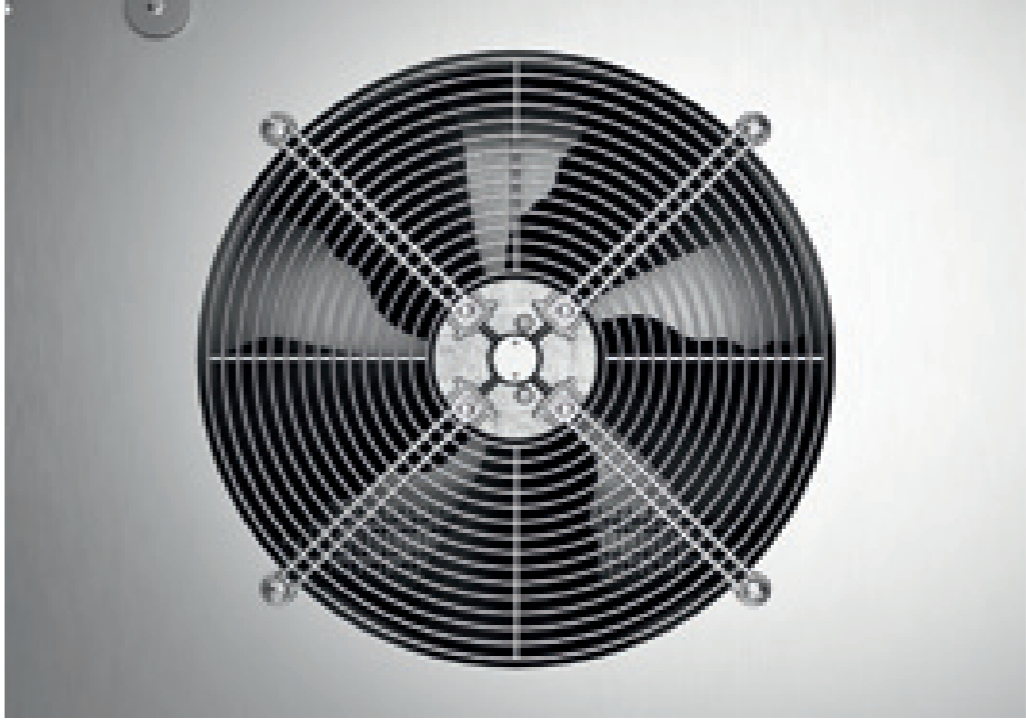


# High-Capacity technology, consistent results



- 1 INTERNAL AIRFLOW
- 2 INSPECTABLE PANEL FOR MAINTENANCE
- 3 MULTI-CIRCUIT EVAPORATORS WITH ANTI-CORROSION CATAPHORESIS COATING
- 4 INTERNAL BUMPERS IN STAINLESS STEEL
- 5 INSULATED AND REINFORCED CELL FLOOR WITH AISI 304 STAINLESS STEEL "RICE" R12 FINITURE, THICKNESS 15/10
- 6 REINFORCED RAMPS, AISI 304 STAINLESS STEEL
- 7 DOORS 95x201H CM WITH TRIPLE-CHAMBER MAGNETIC GASKET AND COMPENSATION VALVE
- 8 INTERNAL LED LIGHTING

The MAXI TUNNEL units feature innovative vertical evaporators, treated with a special anti-corrosion coating to ensure long-lasting durability and reliability. Thanks to the optimally channeled airflow, they provide fast and uniform cooling without dehydrating the food.



The adjustable fans evenly distribute the cold air across all trolleys, ensuring consistent, high-quality results.

Reliability, performance, and quality expertise: everything you need to work efficiently every day. Our blast chillers for trolleys are designed with great attention to details:



high-quality materials, robust components, and technologies engineered for high performance and long-lasting durability.

## Designed for excellence on a large scale





GEMM®

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# SPACE SPACE PLUS

GN REFRIGERATED CABINETS

GEMM

# SPACE - SPACE PLUS advanced preservation for contemporary catering

Thanks to constant investments in research and development, GEMM designs cutting-edge refrigerated solutions to meet the demands of the global market. The SPACE and SPACE PLUS refrigerated cabinets and food storage units for gastronomy are the result of this vision, designed to ensure maximum efficiency and reliability by combining a clean, refined design with a solid structure.

The choice of climate class 5 and tropicalization features guarantees consistent performance even in hot and humid environments.

High-efficiency refrigeration systems preserve the freshness, quality, and organoleptic properties of food over time. In addition, the use of natural R290 gas ensures significant energy savings and reduced emissions, fully respecting the environment.

SPACE 12/19

SPACE PLUS 20/31

# DISTINCTIVE FEATURES

The SPACE and SPACE PLUS gastronomy cabinets, available in a wide range of models and configurations, perfectly meet the current market demand for efficient, reliable, and energy-saving refrigeration solutions.

Designed to ensure high performance and precise temperature control, they offer a range of features that make them ideal even in the most demanding environments:

- Optimal thermal insulation thanks to high-density, thick polyurethane shells, free of HCFC
- State-of-the-art refrigeration systems with high energy efficiency
- Digital touchscreen control panel for simple, intuitive, and precise management
- Key lock included as standard on all versions for enhanced security
- Internal LED lighting, exclusive to the SPACE PLUS line, for optimal visibility

## SPACE - SPACE PLUS: two lines, one standard of excellence

WI-FI SUPERVISION  
GEMM CLOUD  
(ON REQUEST)

LOW-ENERGY  
CONSUMPTION  
ELECTRIC FANS

DEEP DRAWN  
INTERNAL SIDES  
(SPACE PLUS)

EASILY  
REMOVABLE  
GASKETS

ARRANGED FOR  
INSTALLATION  
ON WHEELS, FEET,  
OR PLINTH

EVAPORATOR WITH  
ANTI-CORROSION  
CATAPHORESIS  
COATING

HEATED DOOR FRAME  
(NEGATIVE TEMPERATURE)

CUSTOMIZABLE RAL  
(ON REQUEST)

R290/R600 GAS

GEMM®





# MAXIMUM RELIABILITY for every storage need

GEMM gastronomy refrigerated cabinets are designed to ensure safe, precise, and hygienic food storage, even in the most demanding work environments, making them ideal for professional kitchens, delicatessens, laboratories, and canteens.



Gastronomy



Frozen foods



Dairy



Beverages



Meat  
& fish



Vegetables  
& fruits



Ready meals &  
semi-processed foods

# MORE CONTROL, less waste, more quality

With GEMM cabinets, you can optimize cold management: more effective and safe storage, reduced waste, and better workflow organization. Thanks to the use of high-quality materials and advanced technical solutions such as reinforced insulation, natural R290 refrigerant, smart digital thermostat, constant Wi-Fi monitoring (optional), and energy class A (XPN/70), these cabinets represent a strategic choice for those focused on efficiency, sustainability, and energy savings.



Optimized  
purchasing



Energy  
savings



Constant  
monitoring  
(optional)



Profit  
increase



With GEMM CLOUD, your kitchen is always connected, efficient, and cutting-edge. This smart platform allows you to remotely control and manage all GEMM equipment easily and instantly, constantly monitoring processes and receiving real-time HACCP notifications and reports.

# ESSENTIALITY AND RELIABILITY for every workspace



Refrigerated and freezer cabinets for gastronomy represent the core of professional food preservation. Ideal for storing meat, fish, vegetables, dairy, ready meals, and semi-processed foods, these models ensure precise and continuous cold management, preserving quality, freshness, and food safety.



# SPACE



The SPACE series of refrigerated cabinets are designed focusing on simplicity and reliability, to deliver high performance in any professional setting. The monocoque structure is made of stainless steel, with 60 mm insulation (80 mm in the Roll-in version), achieved through high-density polyurethane resin injection, free of HCFCs. The refrigeration circuit uses eco-friendly R290 gas, which is low in environmental impact and highly energy-efficient, fully compliant with the latest regulations. The interior is designed for easy cleaning thanks to the rounded floor, while the feet and shelf-support structure, also made of stainless steel, ensure strength and long-lasting durability. The self-closing door is equipped with an easily removable and replaceable magnetic gasket. The monoblock refrigeration system makes full use of the internal space while ensuring uniform and consistent cooling. The tropicalized refrigeration unit is powerful and quiet, providing high performance even in high-temperature environments. Function control is managed via a modern 2.8" touchscreen display with digital readout, with intuitive and comprehensive interface. The system includes automatic defrosting and automatic condensation water evaporation, making operation practical and continuous.

60 MM INSULATION

PAIRS OF RUNNERS WITH NOTCHED SUPPORTS

65 MM SHELF PITCH, 19 POSITIONS

VENTILATED REFRIGERATION

GLASS DOORS (CL. CLASS 4)

STANDARD LOCK

AIR CONVEYOR

CLIMATE CLASS 5

AUTOMATIC DEFROSTING

SELF-CLOSING DOORS

CO<sub>2</sub> SYSTEM PREDISPOSITION (ON REQUEST)

WI-FI SUPERVISION SYSTEM (ON REQUEST)

# GN 2/1 cabinets

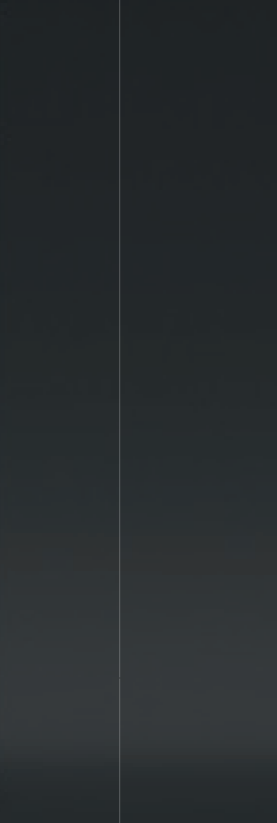
Positive temperature - Negative temperature



EFN/01

WxDxH (cm)  
Capacity (l)

Temperature  
-2/+8°C



EFB/01

WxDxH (cm)  
Capacity (l)

Temperature  
-18/-21°C



EFN/01

WxDxH (cm)  
Capacity (l)

Temperature  
+2/+10°C



EFN/02

WxDxH (cm)  
Capacity (l)

Temperature  
-2/+8°C



EFB/02

WxDxH (cm)  
Capacity (l)

Temperature  
-18/-21°C



EFN/02

WxDxH (cm)  
Capacity (l)

Temperature  
+2/+10°C



# GN 2/1 cabinets "Slim" version and for trolleys

Positive temperature - Negative temperature



SFN/01      SFB/01

WxDxH (cm)	64x72x209
Capacity (l)	450
Temperature	Temperature
-2/+8°C	-18/-21°C



RIN/01      RIN/01P

WxDxH (cm)	102x117x227
Capacity (l)	1400
Temperature	Temperature
+2/+10°C	+2/+10°C



RIB/01      RIB/01P

WxDxH (cm)	102x117x235
Capacity (l)	1400
Temperature	Temperature
-18/-21°C	-18/-21°C





The air circulation system is designed to ensure uniform temperature on every shelf. The constant and uniform airflow preserves product freshness and guarantees optimal storage condition.



Inside the cabinet, side runners are integrated to allow shelf placement in 19 positions, with a 65 mm pitch.



# SPACE PLUS

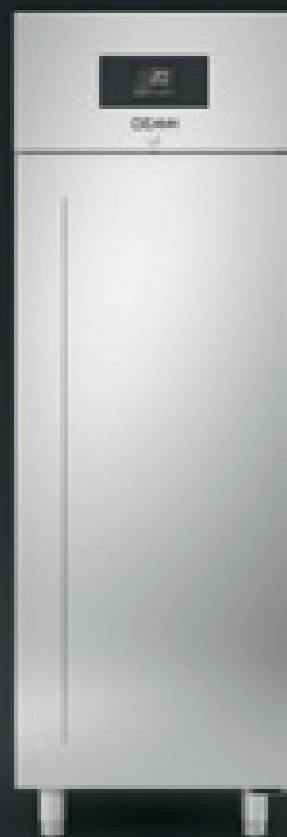


The SPACE PLUS series of refrigerated cabinets and storage units are designed to meet the most advanced needs of professional catering, offering a perfect balance of structural strength, efficiency, and technology. Built entirely in stainless steel, with internal sides in AISI 304, they are insulated with high-density polyurethane resins, free of HCFCs, ensuring consistent performance and long-lasting durability. The refrigeration circuit uses eco-friendly R290 gas, a sustainable and highly energy-efficient solution. One of the key strengths of the series is the 80 mm insulation, which guarantees excellent cold retention and contributes to reduced energy consumption. The monoblock refrigeration unit allows for full use of the internal space, providing uniform ventilated cooling. The tropicalized refrigeration system, powerful and quiet, ensures reliability even in high-temperature environments. The control system is managed via a modern 2.8" touchscreen display with digital readout with intuitive and precise interface. The equipment also includes automatic defrosting and automatic evaporation of condensate water, ensuring practical and uninterrupted operation.

- 80 MM INSULATION (90 MM XPN/70 XPB/70)
- GLASS DOORS (CL. CLASS 4)
- AUTOMATIC DEFROSTING
- AISI 304 DEEP-DRAWN SIDES
- LOCK AND LED LIGHT
- SELF-CLOSING DOORS
- 55 MM SHELF PITCH, 24 POSITIONS
- AIR CONVEYOR
- CO<sub>2</sub> SYSTEM PREDISPOSITION (ON REQUEST)
- VENTILATED REFRIGERATION
- CLIMATE CLASS 5
- WI-FI SUPERVISION SYSTEM (ON REQUEST)

## GN 2/1 cabinets with deep-drawn sides

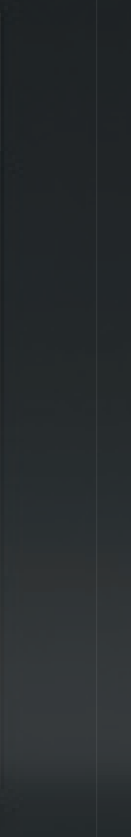
Positive temperature - Negative temperature



XFN/70

WxDxH (cm)  
Capacity (l)

Temperature  
-2/+8°C



XFB/70

70x89x209  
700

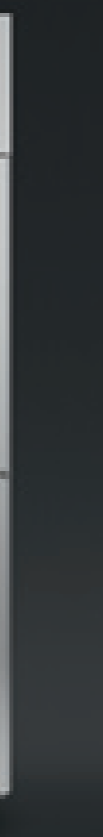
Temperature  
-18/-21°C



XFN/71

WxDxH (cm)  
Capacity (l)

Temperature  
-2/+8°C



XFB/71

70x89x209  
700

Temperature  
-18/-21°C



XFNV/70

WxDxH (cm)  
Capacity (l)

Temperature  
+2/+10°C



XFBV/70

70x86,5x209  
700

Temperature  
-18/-21°C



XFI/70

WxDxH (cm)  
Capacity (l)

Temperature  
-4/+4°C



70x89x209  
700

# GN 2/1 cabinets with deep-drawn sides

Positive temperature - Negative temperature



XFN/140

XFB/140

WxDxH (cm)  
Capacity (l)

139x89x209  
1400

Temperature  
-2/+8°C

Temperature  
-18/-21°C



XFN/142

XFB/142

WxDxH (cm)  
Capacity (l)

139x89x209  
1400

Temperature  
-2/+8°C

Temperature  
-18/-21°C



XFNV/140

XFBV/140

WxDxH (cm)  
Capacity (l)

139x86,5x209  
1400

Temperature  
+2/+10°C

Temperature  
-18/-21°C



XFI/140



WxDxH (cm)  
Capacity (l)

139x89x209  
lt 1400

Temperature  
-4/+4°C



# GN 2/1 cabinets combined and energy class A

Positive temperature - Negative temperature

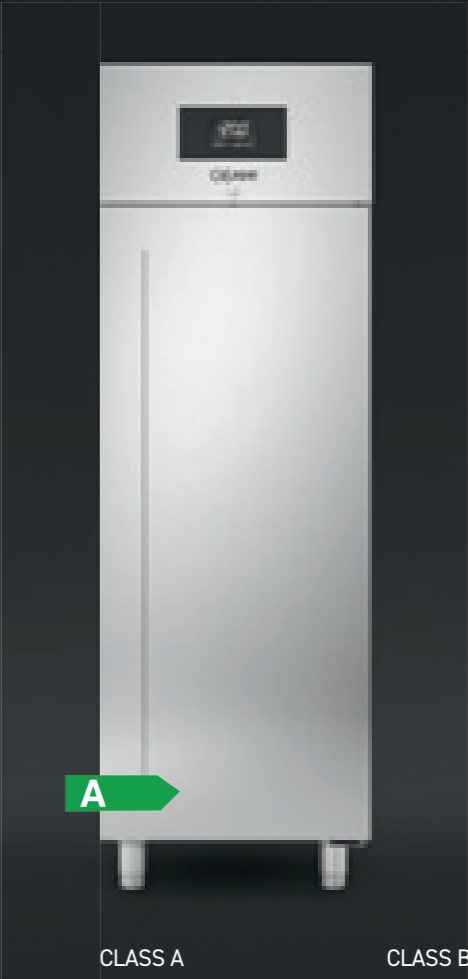


XFC/70

XFC/75

WxDxH (cm)  
Capacity (l)

70x89x209  
350+300  
Temperature  
-2/+8°C -2/+8°C



A

CLASS A

CLASS B

XPN/70

XPB/70

WxDxH (cm)  
Capacity (l)

72x91x209  
700  
Temperature  
-2/+8°C





Inside the cabinet, the sides are formed from deep-drawn AISI 304 stainless steel, allowing the shelves to be positioned in 24 positions with a 55 mm pitch.



The upgraded air duct, compared to the SPACE version, not only ensures more uniform refrigeration, even under heavy loads, but also improves energy efficiency and reduces temperature recovery time after door openings, making the SPACE PLUS cabinets even more high-performing.



Also available in Energy Class A, the deep-drawn interiors version, combines maximum efficiency with high performance.



The ideal solution for those seeking sustainability, impeccable hygiene, and a simple yet elegant design.



The manufacturer reserves the right to make changes to the product without prior notice. 2025/10

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