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

GEMM®

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





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

ALWAYS CONNECTED
GEMM Cloud

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





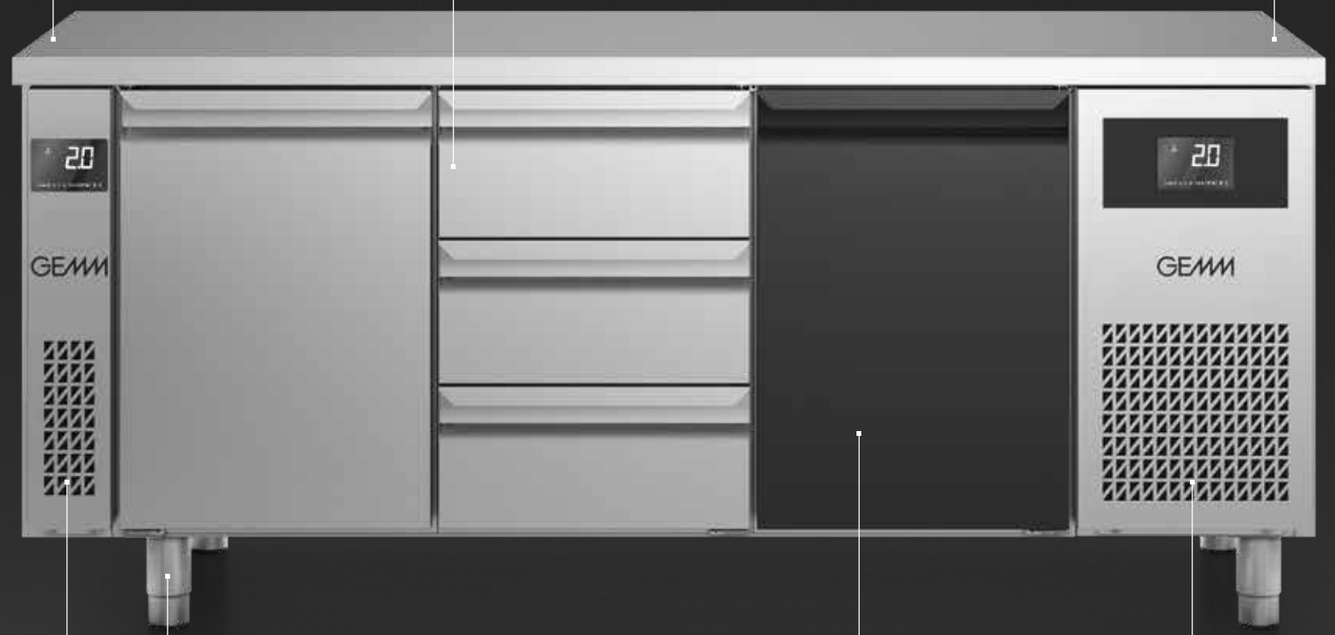
GEMM refrigerated and storage counters are not just a solution for optimal food preservation, but a strategic ally in the kitchen. Thanks to their modularity, spacious compartments, and various body heights, they offer a wide range of storage options to meet every need: fresh ingredients, semi-prepared 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

STAINLESS STEEL WORKTOP
H 40 10/10
With worktop
Worktop with backsplash

DRAWER UNIT
2 drawers 1/2
3 drawers 1/3 (Positive)
2 drawers 1/3 + 2/3 (Positive)

DEPTH
600 mm
700 mm



BODY HEIGHT
H 665 mm
H 760 mm

REMOTE COOLING UNIT
Technical compartment positioned on the right or left side

INSTALLATION
On feet
On wheels
On masonry plinth

FINISH
Customizable color

COOLING UNIT
BUILT-IN
Positioned on the right or left side



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



TG6D/130	TGB6D/130
WxDxH (cm)	130x60x85
Internal capacity (cm)	32,5x43
Temperature	Temperature
-2/+8°C	-15/-20°C



TG6D/170	TGB6D/170
WxDxH (cm)	176x60x85
Internal capacity (cm)	32,5x43
Temperature	Temperature
-2/+8°C	-15/-20°C



TG6D/220	TGB6D/220
WxDxH (cm)	222x60x85
Internal capacity (cm)	32,5x43
Temperature	Temperature
-2/+8°C	-15/-20°C

Refrigerated and freezer counters
depth 600 – H 665

Prearranged version for remote condensing unit

BODY HEIGHT
H 665 mm



TNG6D/100

WxDxH (cm)
Internal capacity (cm)

Temperature
-2/+8°C

TNGB6D/100

108x60x85
32,5x43

Temperature
-15/-20°C



TNG6D/150

WxDxH (cm)
Internal capacity (cm)

Temperature
-2/+8°C

TNGB6D/150

154x60x85
32,5x43

Temperature
-15/-20°C



TNG6D/200

WxDxH (cm)
Internal capacity (cm)

Temperature
-2/+8°C

TNGB6D/200

200x60x85
32,5x43

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)	90x70x85
Internal capacity	GN 1/1
Temperature	Temperature
-2/+8°C	-15/-20°C



TG7D/130	TGB7D/130
WxDxH (cm)	130x70x85
Internal capacity	GN 1/1
Temperature	Temperature
-2/+8°C	-15/-20°C



TG7D/170	TGB7D/170
WxDxH (cm)	176x70x85
Internal capacity	GN 1/1
Temperature	Temperature
-2/+8°C	-15/-20°C



TG7D/220	TGB7D/220
WxDxH (cm)	222x70x85
Internal capacity	GN 1/1
Temperature	Temperature
-2/+8°C	-15/-20°C

Refrigerated and freezer counters
GN 1/1 depth 700 - H 665

Prearranged version for remote condensing unit



TNG7D/060	TNGB7D/060
WxDxH (cm) Internal capacity	68x70x85 GN 1/1
Temperature -2/+8°C	Temperature -15/-20°C



TNG7D/100	TNGB7D/100
WxDxH (cm) Internal capacity	108x70x85 GN 1/1
Temperature -2/+8°C	Temperature -15/-20°C



TNG7D/150	TNGB7D/150
WxDxH (cm) Internal capacity	154x70x85 GN 1/1
Temperature -2/+8°C	Temperature -15/-20°C



TNG7D/200	TNGB7D/200
WxDxH (cm) Internal capacity	200x70x85 GN 1/1
Temperature -2/+8°C	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
- GLASS DOOR FOR NORMAL TEMPERATURE COUNTERS WITH LED LIGHTING
- LOCK WITH KEY
- CRH/2 REFRIGERATED DRAWER SET WITH 2 DRAWERS 1/2
- CRH/3 REFRIGERATED DRAWER SET WITH 3 DRAWERS 1/3
- CRH/4 REFRIGERATED DRAWER SET WITH 2 DRAWERS 1/3 + 2/3
- CRH/2 BT FREEZER DRAWER SET WITH 2 DRAWERS 1/2
- LED LIGHT
- CO2 SYSTEM PREDISPOSITION

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

Built-in unit version



THD/090 — THBD/090

WxDxH (cm)
Internal capacity

90x70x90
GN 1/1

Temperature
-2/+8°C

Temperature
-15/-20°C



CLASS A

THD/130 — THBD/130

WxDxH (cm)
Internal capacity

130x70x90
GN 1/1

Temperature
-2/+8°C

Temperature
-15/-20°C



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 — THNBD/060

WxDxH (cm)
Internal capacity

68x70x90
GN 1/1

Temperature
-2/+8°C

Temperature
-15/-20°C



THND/100 — THNBD/100

WxDxH (cm)
Internal capacity

108x70x90
GN 1/1

Temperature
-2/+8°C

Temperature
-15/-20°C



THND/150 — THNBD/150

WxDxH (cm)
Internal capacity

154x70x90
GN 1/1

Temperature
-2/+8°C

Temperature
-15/-20°C



THND/200 — THNBD/200

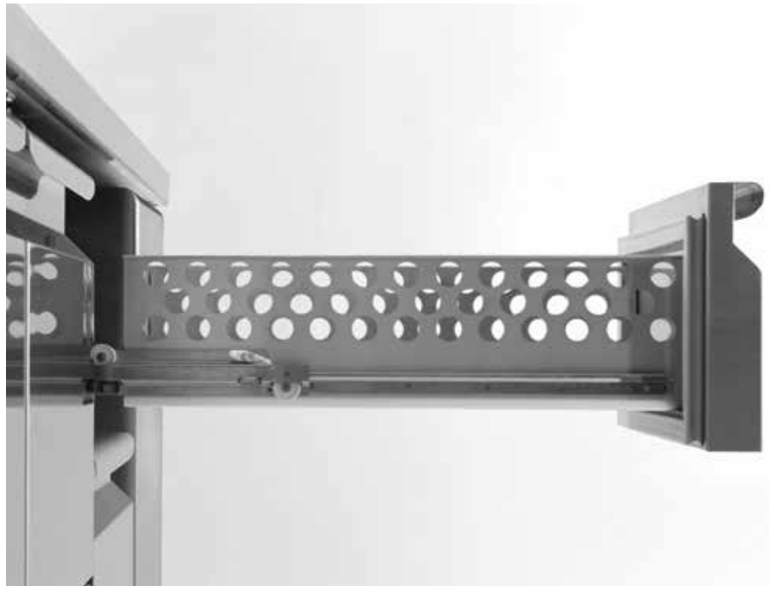
WxDxH (cm)
Internal capacity

200x70x90
GN 1/1

Temperature
-2/+8°C

Temperature
-15/-20°C

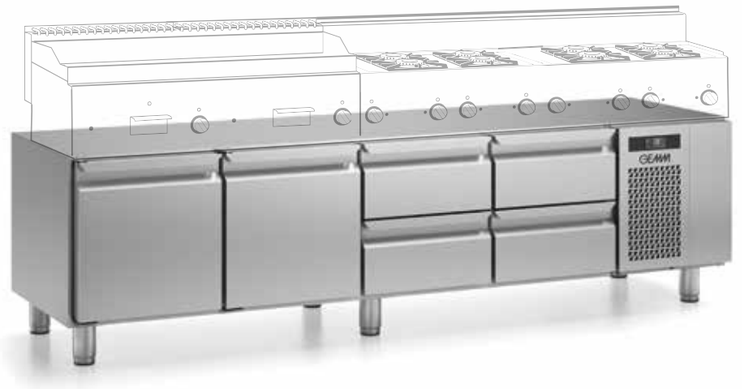
Storage capacity
compared to standard refrigerated counters **+18%**





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 temperture 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 GN 1/1 for cooking tops 650/700 depth

Built-in unit version

BODY HEIGHT
H 480 mm



BRS/120

WxDxH (cm)
Internal capacity

120x64x61
GN 1/1

Temperature
-2/+8°C

BSBT/120

Temperature
-15/-18°C



BRS/160

WxDxH (cm)
Internal capacity

160x64x61
GN 1/1

Temperature
-2/+8°C

BSBT/160

Temperature
-15/-18°C



BRS/220

WxDxH (cm)
Internal capacity

220x64x61
GN 1/1

Temperature
-2/+8°

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.

CE

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

GEMM®

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