DELICE
DELICE PLUS

PASTRY AND GELATO REFRIGERATED CABINETS

GEMM



DELICE, DELICE PLUS:
the “sweet” cold

For every pastry chef, gelato maker, or maître chocolatier, proper preservation of products is essential: freshness, texture, moisture, and appearance are all key elements of final quality.
DELICE and DELICE PLUS cabinets were created precisely to meet these needs, highly reliable, refrigerated and freezer units designed according with GEMM's long standing experience in the sector, ensuring expertise and reliability through consolidated know-how.

These appliances are engineered to keep the most delicate fresh pastry in optimal conditions, preserve the creations of master chocolatiers, and ensure gelato conservation that remains soft and creamy, just as freshly churned.

DELICE 12/21

DELICE PLUS 22/31

DISTINCTIVE FEATURES

DELICE and DELICE PLUS cabinets embody the most advanced refrigeration technologies, making these appliances essential in the professional pastry and gelato laboratories. Careful design, technological innovation, attention to aesthetics, and the selection of high-quality materials are the features that make the DELICE and DELICE PLUS series leaders in gelato and pastry preservation equipment.

The powerful, high-performance refrigeration system allows rapid temperature recovery inside the compartment after door opening, ensuring consistently perfect preservation.

- **Optimal thermal insulation thanks to high-density, thick polyurethane shells, free of HCFC**
- **Latest generation refrigeration system with high energy efficiency**
- **Digital touchscreen control panel for simple, intuitive, and precise management**
- **'Gentle' or 'soft' indirect ventilation designed not to compromise the product's characteristics, ensuring hydration and quality**
- **Efficient air circulation with constant temperature, even under intensive and prolonged use**

DELICE - DELICE PLUS: Two lines, one standard of excellence

- WI-FI SUPERVISION GEMM CLOUD (ON REQUEST)
- LOW- ENERGY CONSUMPTION ELECTRONIC FANS
- HUMIDITY CONTROL WITH ELECTRONIC PROBE (DELICE 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 GAS





PRECISION AND CARE
for every creation

The DELICE and DELICE PLUS lines include various types of cabinets, each designed to specifically meet the needs of the end user. This complete range offers solutions dedicated to the proper preservation of delicate products such as mousses, chantilly creams, semifreddo, pastry leavened doughs, single-portion desserts, modern cakes, and glazed creations. Similarly, chocolate cabinets ensure ideal stability for pralines, bars, and artisanal productions, while the versions designed for gelato guarantee excellent performance in preserving ice cream, maintaining a soft and creamy texture.

Pastry

Gelato

Chocolate and Praline

MORE EFFICIENCY
more quality, more profit

The DELICE and DELICE PLUS lines provide pastry chefs with impeccable conservation that reduces waste and rework, keeping products fresh and intact. Less waste and consistently perfect products mean saving time and money, allowing full focus on production and creativity in the laboratory.

Saving
on purchases

Time
saving

Waste
reduction

Profit
increase

ALWAYS CONNECTED
GEMM Cloud



With GEMM CLOUD, your laboratory 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.

ELEGANT LINES
professional solutions





The DELICE and DELICE PLUS line also stands out for its attractive design and elegant lines. Each cabinet combines functionality and style, integrating seamlessly into any professional laboratory.
Aesthetic care complements technical excellence, ensuring perfectly preserved products in a modern and refined environment.



DELICE



DELICE cabinets are suitable for holding 60×40 cm or 60×80 cm trays and while the pastry models are equipped , with 20 pairs of runners for tray placement, while the gelato version features 5 racks for positioning gelato trays. Fully constructed in stainless steel according to the highest quality standards, they feature 75 mm insulation made with HCFC-free polyurethane resins injection, fully respecting the environment. They have a rounded bottom for maximum hygiene and ease of internal cleaning, as well as a magnetic gasket with a snap-in system for easy replacement. Temperature control is managed via an intuitive and programmable electronic board, allowing maximum precision in managing work cycles.

- R290 GAS
- HIGH EFFICIENCY COMPRESSORS
- GENTLE REFRIGERATION WITH INDIRECT/ SOFT VENTILATION
- DIGITAL TOUCH ELECTRONIC BOARD
- CLIMATE CLASS 5
- 75 THICKNESS INSULATION
- ROUNDED BOTTOM
- 16,5 MM PITCH 74 POSITIONS
- REVERSIBLE SELF-CLOSING DOOR
- AUTOMATIC DEFROST
- ADJUSTABLE FEET
- GLASS DOOR WITH LED LIGHTING (ON REQUEST)
- PRE-ARRANGED FOR REMOTE CONDENSING UNIT (ON REQUEST)
- CO2 SYSTEM PREDISPOSITION (ON REQUEST)
- WI-FI SUPERVISION SYSTEM (ON REQUEST)

Cold for pastry laboratories

Positive temperature - Negative temperature



ARP/20

WxDxH (cm)
Trays capacity

Temperature
-2/+8°C

ARP/20B

79x69x214
20 60x40 cm

Temperature
-22/-10°C



ARP/40

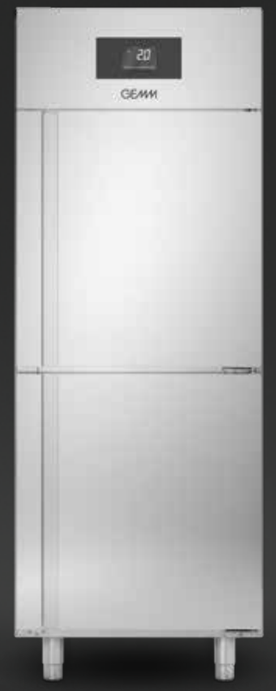
WxDxH (cm)
Trays capacity

Temperature
-2/+8°C

ARP/40B

79x108x214
20 60x80 cm

Temperature
-22/-10°C



ARP/41

WxDxH (cm)
Trays capacity

Temperature
-2/+8°C

ARP/41B

79x108x214
20 60x80 cm

Temperature
-22/-10°C

The racks, with easily removable runners and 74 positions (16.5 mm pitch), offer maximum flexibility and quick adjustment. Additionally, the internal probe ensures constant and precise temperature control.





Large evaporators with anti-corrosion cataphoresis treatment, equipped with high-efficiency electronic fans and an automatic ventilation shut-off system when the door is opened, ensure safety and optimize airflow.

Cold for gelato laboratories



ARG/30

WxDxH (cm)	79x93x219
Capacity	54 5l containers
Temperature	-22/-10°C
Monoblock cooling unit	



ARG/40

WxDxH (cm)	79x108x214
Capacity	54 5l containers
Temperature	-25/-10°C



ARG/41

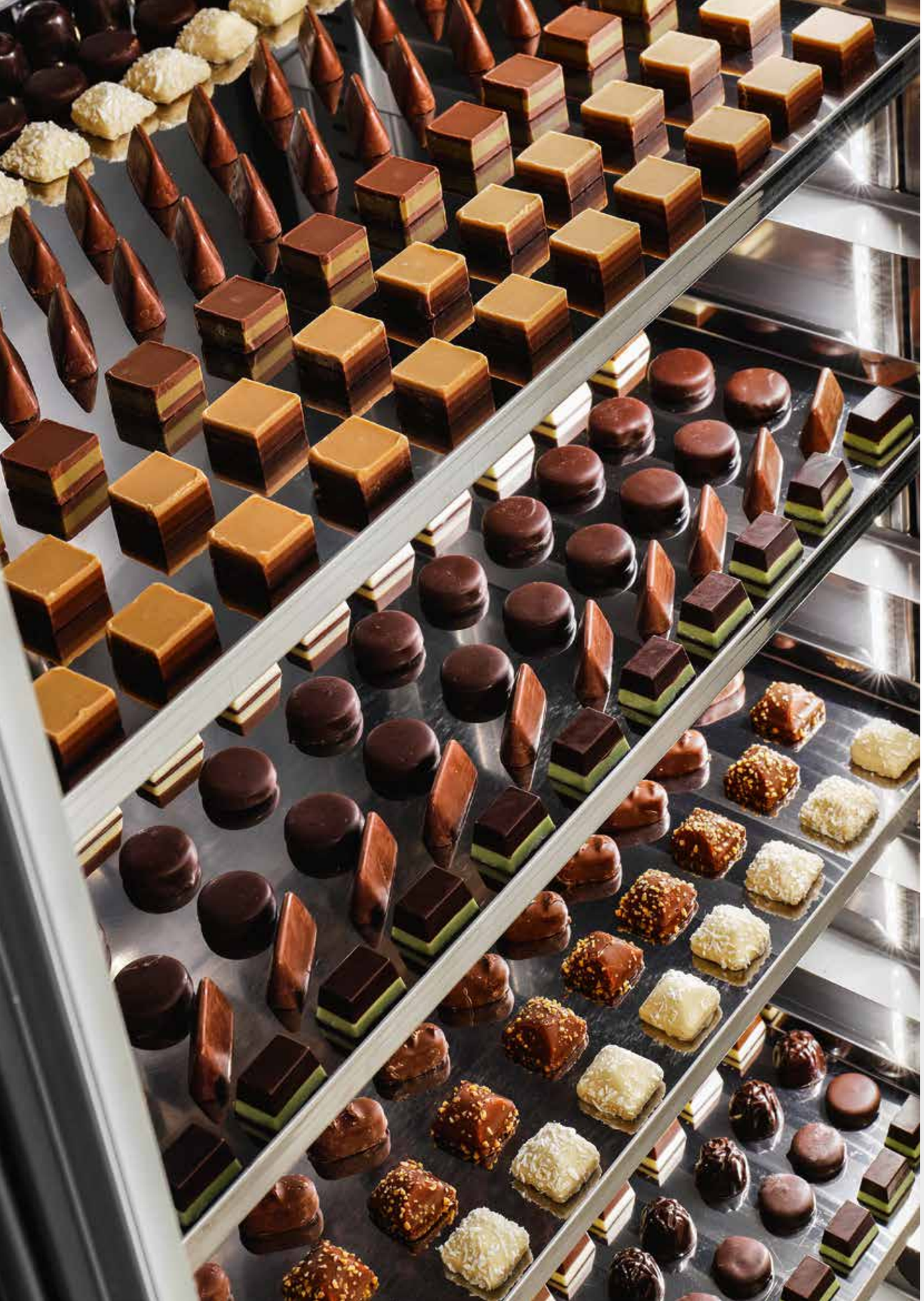
WxDxH (cm)	79x108x214
Capacity	54 5l containers
Temperature	-25/-10°C



Gelato cabinets are available in three models, designed to ensure optimal preservation down to a minimum of -25°C. Each version offers a total capacity of 54 5l containers, providing enough space and consistent performance for professional gelato management.



Constant temperature monitoring system via a digital control board, easy to read and program. Includes dedicated functions for ice cream hardening and energy-save mode, allowing precise and efficient management of the equipment.



DELICE PLUS



The DELICE PLUS series is a line of pastry cabinets with controlled humidity, designed for a perfect preservation of chocolate and fresh pastry products. These cabinets are built according to the quality standards of the DELICE series and are suitable for holding trays measuring 40×60 cm or 60×80 cm. The humidity probe, managed by the electronic control board, allows for highly precise humidity regulation inside the chamber. The DELICE PLUS cabinets are available in two versions: low humidity (45–65%) for chocolate storage, and high humidity (60–90%) for fresh pastry preservation. The range has been enhanced with a new display, featuring a double-glazed tempered glass door with an aluminium frame, a polished stainless-steel interior, and LED lighting.

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Precision and stability for chocolate

Chocolate (45-65% R.H.)



ADP/20C

WxDxH (cm)	79x69x214
Trays capacity	20 60x40 cm
Temperature	+4/+18°C
Humidity	45-65%

ADPV/20C

WxDxH (cm)	79x69x214
Trays capacity	20 60x40 cm
Temperature	+4/+18°C
Humidity	45-65%

ADP/40C

WxDxH (cm)	79x108x214
Trays capacity	20 60x80 cm
Temperature	+4/+18°C
Humidity	45-65%

ADP/41C

WxDxH (cm)	79x108x214
Trays capacity	20 60x80 cm
Temperature	+4/+18°C
Humidity	45-65%

ADPV/40C

WxDxH (cm)	79x108x214
Trays capacity	20 60x80 cm
Temperature	+4/+18°C
Humidity	45-65%

Optimal humidity, guaranteed freshness

High humidity (60/90%)



ADP/20H

WxDxH (cm)	79x69x214
Trays capacity	20 60x40 cm
Temperature	-2/+8°C
Humidity	60-90%



ADP/40H

WxDxH (cm)	79x108x214
Trays capacity	20 60x80 cm
Temperature	-2/+8°C
Humidity	60-90%



ADP/41H

WxDxH (cm)	79x108x214
Trays capacity	20 60x80 cm
Temperature	-2/+8°C
Humidity	60-90%

The chocolate version with a glass door and LED lighting features an elegant and refined design that highlights the products displayed inside. Its elegant and modern aesthetics makes the cabinet not only functional but also a distinctive element.



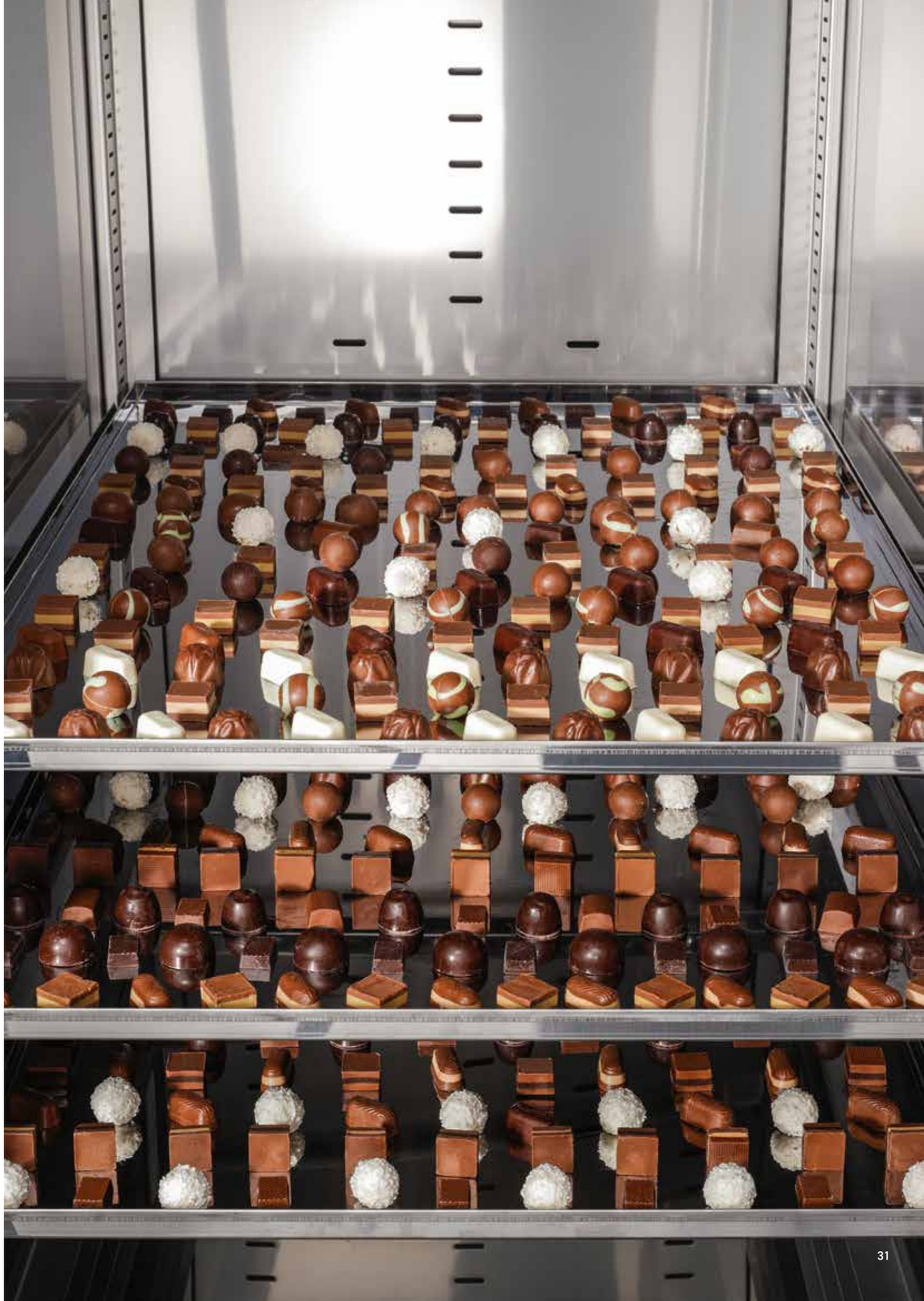
The 2.8'' touch electronic board ensures constant control and management of both operating temperature and relative humidity, guaranteeing optimal product preservation at all times.

The ‘gentle’ or ‘soft’ refrigeration is achieved by emitting cold air through the perforated back panel, ensuring uniform distribution throughout the chamber. The rear heating element maintains the correct humidity level, providing optimal and consistent conditions for product preservation.





The room is equipped with a humidity control kit with electronic probe for detecting relative humidity with maximum precision. The thermostat automatically regulates the humidity, ensuring constant and optimal levels within the room.



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

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