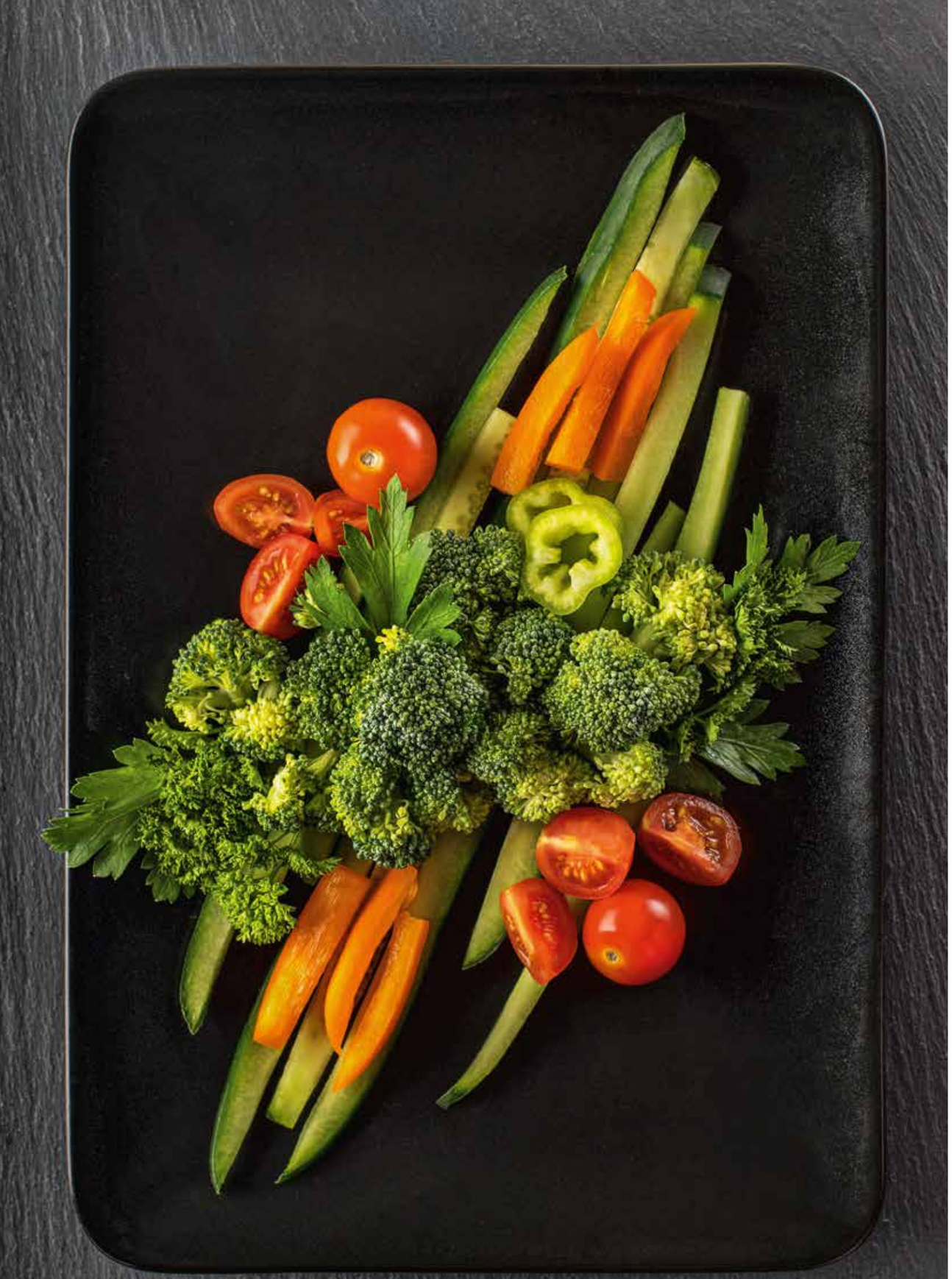
SPACE
SPACE PLUS

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





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

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.

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_2 SYSTEM PREDISPOSITION (ON REQUEST)
- WI-FI SUPERVISION SYSTEM (ON REQUEST)

GN 2/1 cabinets

Positive temperature - Negative temperature



EFN/01 EFB/01

WxDxH (cm) 72x81x209
Capacity (l) 700

Temperature -2/+8°C

Temperature -18/-21°C



EFNV/01

WxDxH (cm) 72x80x209
Capacity (l) 700

Temperature +2/+10°C



EFN/02 EFB/02

WxDxH (cm) 144x81x209
Capacity (l) 1400

Temperature -2/+8°C

Temperature -18/-21°C



EFNV/02

WxDxH (cm) 144x80x209
Capacity (l) 1400

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)
- AISI 304 DEEP-DRAWN SIDES
- 55 MM SHELF PITCH, 24 POSITIONS
- VENTILATED REFRIGERATION
- GLASS DOORS (CL. CLASS 4)
- LOCK AND LED LIGHT
- AIR CONVEYOR
- CLIMATE CLASS 5
- AUTOMATIC DEFROSTING
- SELF-CLOSING DOORS
- CO_2 SYSTEM PREDISPOSITION (ON REQUEST)
- WI-FI SUPERVISION SYSTEM (ON REQUEST)

GN 2/1 cabinets with deep-drawn sides

Positive temperature - Negative temperature



XFN/70	XFB/70
WxDxH (cm)	70x89x209
Capacity (l)	700
Temperature	Temperature
-2/+8°C	-18/-21°C



XFN/71	XFB/71
WxDxH (cm)	70x89x209
Capacity (l)	700
Temperature	Temperature
-2/+8°C	-18/-21°C



XFNV/70	XFBV/70
WxDxH (cm)	70x86,5x209
Capacity (l)	700
Temperature	Temperature
+2/+10°C	-18/-21°C



XFI/70	
WxDxH (cm)	70x89x209
Capacity (l)	700
Temperature	
-4/+4°C	

GN 2/1 cabinets with deep-drawn sides

Positive temperature - Negative temperature



XFN/140 XFB/140

WxDxH (cm) 139x89x209
Capacity (l) 1400

Temperature -2/+8°C

Temperature -18/-21°C



XFN/142 XFB/142

WxDxH (cm) 139x89x209
Capacity (l) 1400

Temperature -2/+8°C

Temperature -18/-21°C



XFNV/140 XFBV/140

WxDxH (cm) 139x86,5x209
Capacity (l) 1400

Temperature +2/+10°C

Temperature -18/-21°C



XFI/140

WxDxH (cm) 139x89x209
Capacity (l) 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)	70x89x209
Capacity (l)	350+300
Temperature	Temperature
-2/+8°C -2/+8°C	-2/+8°C -18/-21°C



CLASS A	CLASS B
XPN/70	XPB/70
WxDxH (cm)	72x91x209
Capacity (l)	700
Temperature	Temperature
-2/+8°C	-18/-21°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.

CE

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

GEMM®

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