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

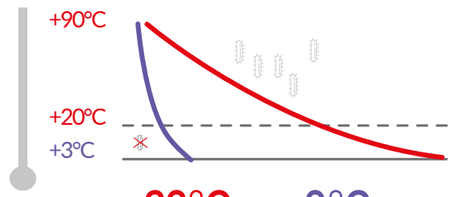
MAXI TUNNEL 40/47

GEMM®

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.

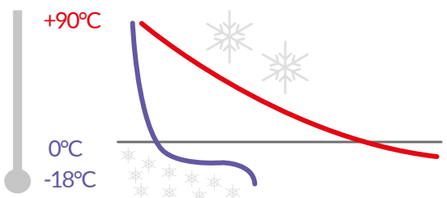
BLAST CHILLING



+90°C > +3°C

+ 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



+90°C > -18°C

- 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





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

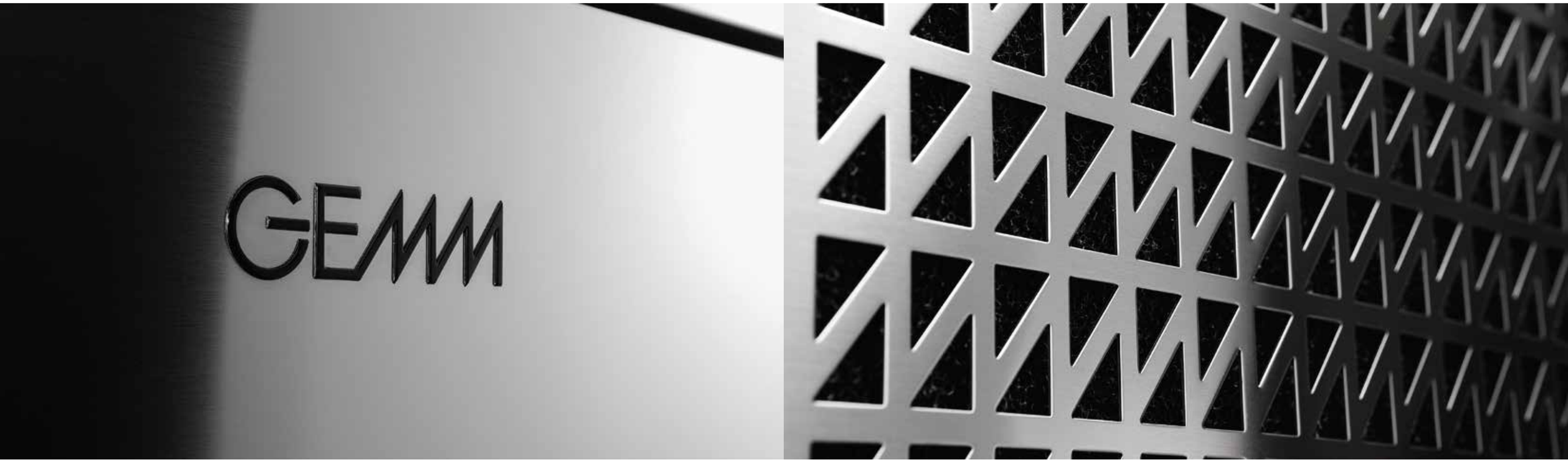
Profit
increase

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.



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
- HIGH-EFFICIENCY COMPRESSORS
- CONTINUOUS CYCLE
- PRE-COOLING
- FISH SANITATION CYCLE
- INTEGRATED RECIPE BOOK
- INTUITIVE CONTROL BOARD
- REVERSIBLE SELF-CLOSING DOOR
- ADJUSTABLE FEET
- AUTO-LEARNING PROBE
- WI-FI SUPERVISION SYSTEM (ON REQUEST)

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





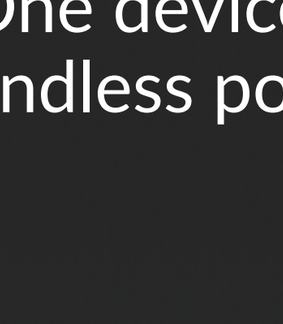
FLEXI
MULTIFUNCTION



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

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



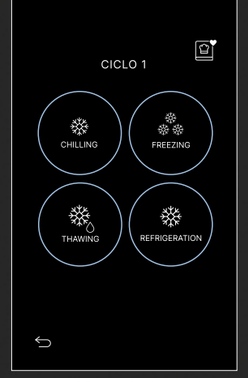
BCM/15

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



BCM/4008 BCM/4011

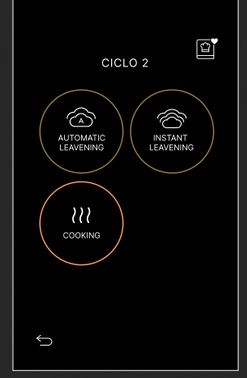
WxDxH (cm)	89x132x242
Trolley capacity	1 GN 2/1 / 60x80
Yield	
+90/+3°C = kg 95	+90/+3°C = kg 110
+90/-18°C = kg 75	+90/-18°C = kg 95



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	BCC/4011
WxDxH (cm)	89x132x242
Trolleys capacity	1 GN 2/1 / 60x80
Yield	Yield
+90/+3°C = kg 95	+90/+3°C = kg 110
+90/-18°C = kg 75	+90/-18°C = kg 95



BCC/4014	BCC/4014P
WxDxH (cm)	134x135x239
Trolleys capacity	1 GN 2/1 / 60x80
Yield	Yield
+90/+3°C = kg 150	+90/+3°C = kg 200
+90/-18°C = kg 130	+90/-18°C = kg 180



BCC/6015	BCC/6015P
(WxDxH (cm)	160x155x243
Trolleys capacity	1 80x100 cm
Yield	Yield
+90/+3°C = kg 150	+90/+3°C = kg 200
+90/-18°C = kg 130	+90/-18°C = kg 180



BCC/8027	BCC/8027P
WxDxH (cm)	160x225x243
Trolleys capacity	2 GN 2/1 / 60x80
Yield	Yield
+90/+3°C = kg 270	+90/+3°C = kg 410
+90/-18°C = kg 250	+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.



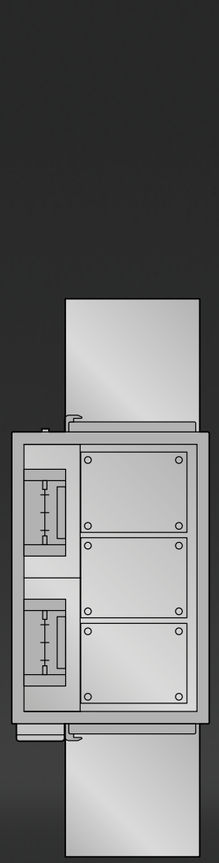
MAXI TUNNEL



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.

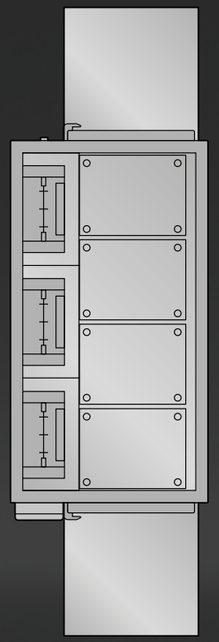
- WI-FI SUPERVISION SYSTEM
- HIGH-EFFICIENCY COMPRESSORS
- WORK CYCLE PROGRAMMING
- CONTINUOUS CYCLE
- PRE-COOLING
- FISH SANITATION CYCLE
- GELATO HARDENING CYCLE
- DRYING CYCLE
- INTEGRATED RECIPE BOOK
- FAN SPEED CONTROL
- USB DOOR
- CORE PROBE
- DEFROSTING (ON REQUEST)
- OZONE STERILIZER KIT (ON REQUEST)

Industrial performance for extraordinary volumes



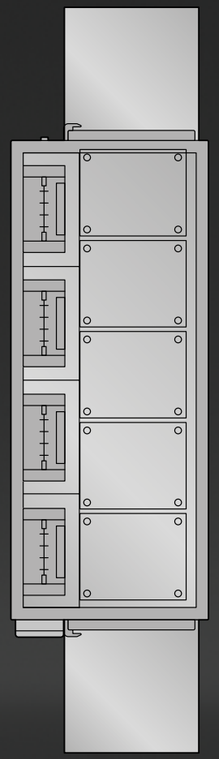
GT2/0340

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



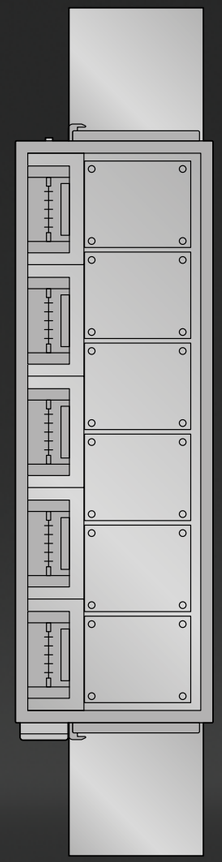
GT3/0460

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

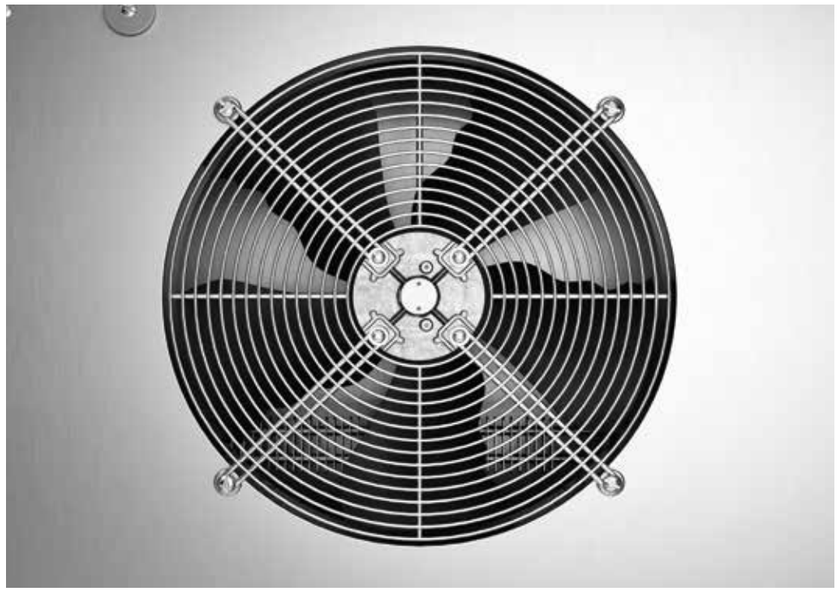
WxDxH (cm)	160x517x243
Trolleys capacity	6 GN2/1 o 60x80
Yield	
+90/+3°C = Kg 980	+90/-18°C = Kg 920

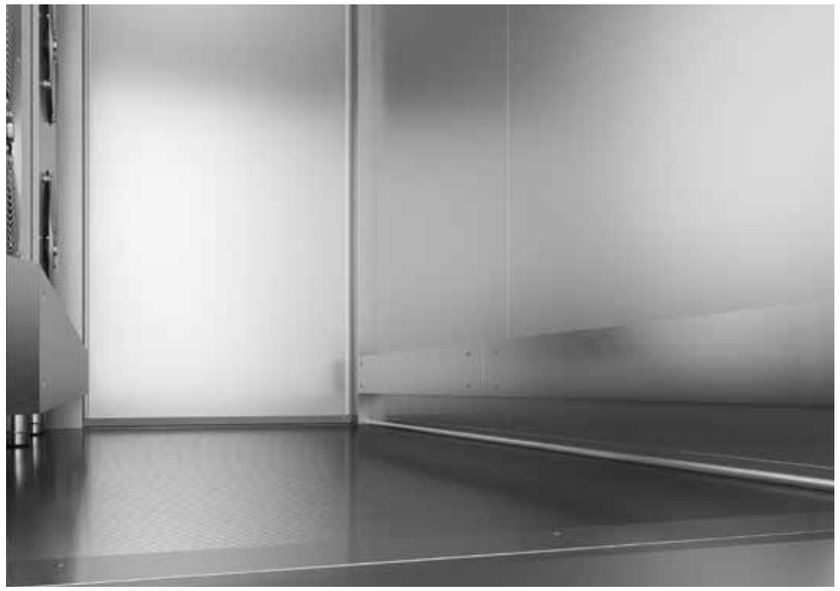
High-Capacity technology, consistent results



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 STAINELSS 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.

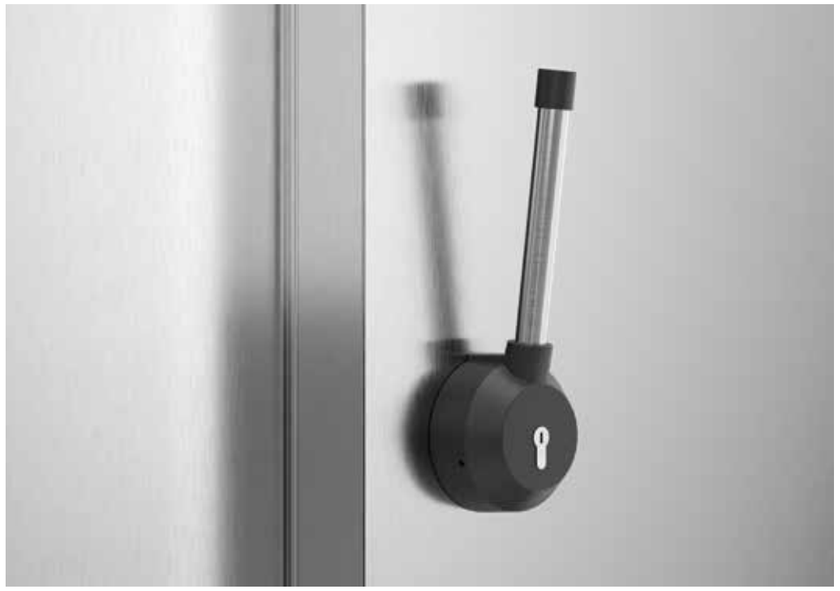




The adjustable fans evenly distribute the cold air across all trolleys, ensuring consistent, high-quality results.

Designed for excellence on a large scale

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.



CE

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

GEMM®

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