

LABOR LABOR PLUS

PASTRY REFRIGERATED COUNTERS

GEMM



LABOR, LABOR PLUS: technology at the service of pastry

The LABOR and LABOR PLUS lines of refrigerated counters represent the result of GEMM's consolidated experience in the preservation of pastry products, both fresh and frozen. The "HSS" static/assisted refrigeration system, ensures uniform temperature distribution within the compartment, optimal level of relative humidity, and significant reduction in energy consumption.

Equipped with a high-performance tropicalized refrigeration system, the pastry and chocolate counters guarantee flawless operation even under the most challenging working conditions, providing a reliable and high-performing tool, capable of meeting the needs of the most demanding professionals.

The design stands out for its essential and elegant lines, created to ensure ergonomics, ease of use, and maximum functionality.

LABOR 14/21

LABOR PLUS 22/27

GEMM®

DISTINCTIVE FEATURES

LABOR and LABOR PLUS counters are designed to meet the most specific needs of pastry and chocolate professionals, ensuring efficiency, reliability, and consistent performance. The counters are built according to the highest quality standards, with a monocoque construction internally made of AISI 304 stainless steel.

Designed to provide precise temperature control and ideal conditions for the preservation of delicate products, they ensure optimal management of internal space and excellent thermal uniformity.

- 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
- Option to install drawers with full-extension telescopic guides, both internally and externally
- Evaporators with cataphoresis treatment positioned between compartments for optimal performance

LABOR - LABOR PLUS: cooling at the service of mastery

WI-FI SUPERVISION
GEMM CLOUD
(ON REQUEST)

LOW- ENERGY
CONSUMPTION
ELECTRONIC FANS

HUMIDITY CONTROL
WITH ELECTRONIC
PROBE (LABOR 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

GEMM®





RELIABILITY AND CONTROL

optimal performance for professional pastry making

Thanks to the quality of materials and solid construction, LABOR and LABOR PLUS counters provide a reliable and versatile professional support, ideal for any workspace dedicated to the art of pastry. Each preparation, from chocolate to creams, from leavened doughs to semifreddo, maintains its optimal state, enhancing the professional effort and ensuring high-quality standards. The use of premium materials and advanced technical solutions, such as the natural refrigerant R290 GAS and precise digital control, ensures uniform and consistent refrigeration, essential for high-level pastry work. The optional Wi-Fi monitoring system through GEMM Cloud platform, ensuring full control even remotely, ensuring precise management without any unexpected issues.



Pastry



Chocolate

MORE EFFICIENCY

more quality, more profit

With LABOR and LABOR PLUS counters, cold management becomes a creative tool: refrigeration is the ideal ally for every recipe, preserving the integrity of raw ingredients and ensuring perfect textures. The result is more effective and safe preservation, waste reduction and better workflow organization.



Saving
on purchases



Energy
saving



Constant
monitoring
(optional)



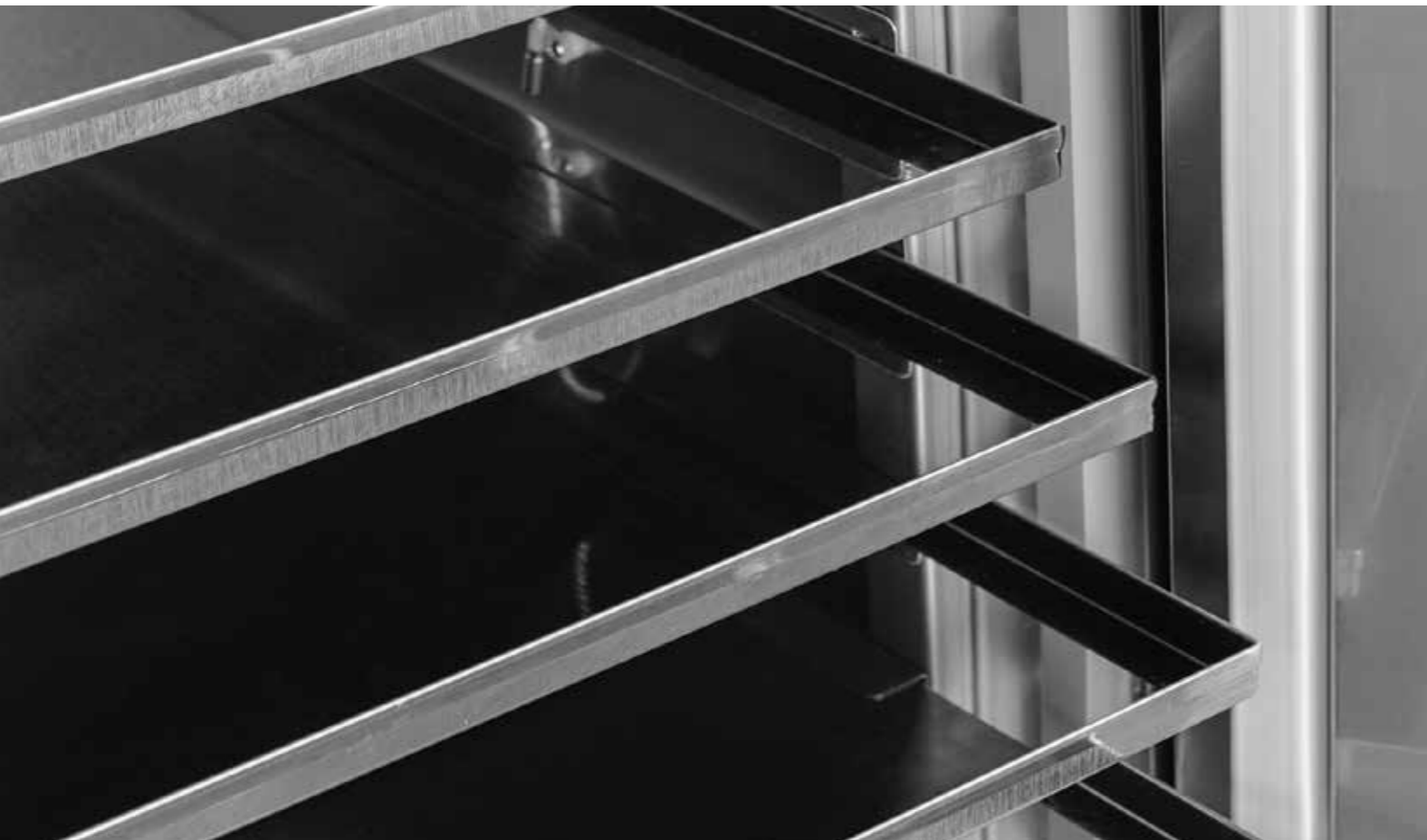
Profit
increase



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.

ORGANIZED SPACE, PERFECT COOLING

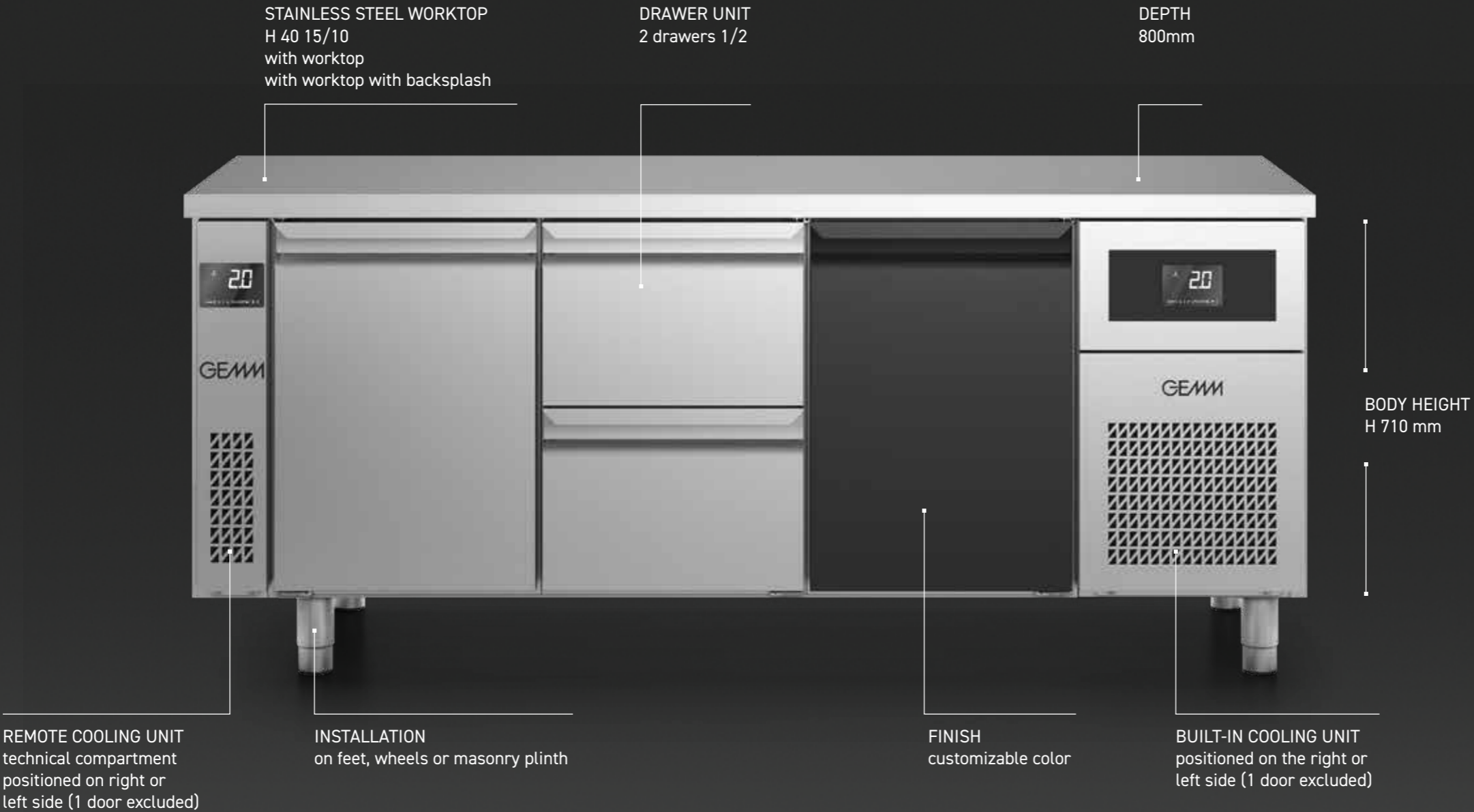
professional support and precision



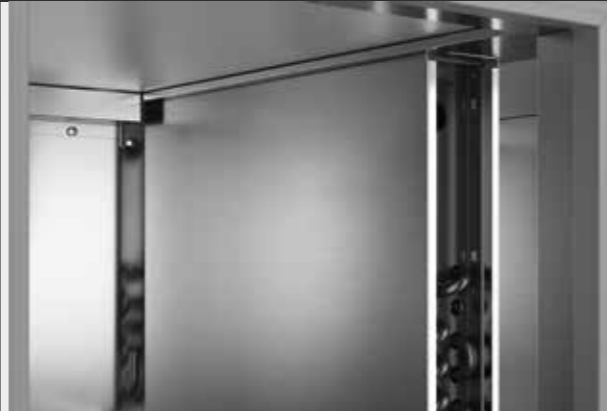
LABOR and LABOR PLUS refrigerated and freezer counters are not just storing tools, but real allies in pastry laboratories. Thanks to their modularity, they allow precise organization of ingredients and preparations at every stage of production of pralines, chocolate, creams, ganache, leavened doughs, fresh fruit, semifreddo, and delicate mixtures.

Optimized doors, drawers, guides, and shelves enable intelligent space management, keeping each item at the right temperature while reducing waste and the risk of deterioration. This is an advanced system that combines preservation and functionality, designed for those who work with precision and passion in the art of pastry and chocolate.

Configuration options



AIR CIRCULATION
The HSS (Helped Static System) static/assisted refrigeration system ensures a uniform air distribution inside the cell, maintaining a constant temperature and an appropriate level of relative humidity, with a significant improvement in energy efficiency.



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





LABOR



The LABOR series of refrigerated and freezer counters are designed to accommodate 40x60 cm trays, making them ideal for pastry and bakery laboratories. The monocoque structure is internally made of AISI 304 stainless steel, ensuring long-lasting quality and hygiene. LABOR counters feature a 2.8" digital touch display, allowing intuitive management and immediate visualization of the operating temperature. The integrated electronics automatically manages defrosting and the evaporation of condensate water, simplifying daily operations. Available with a built-in compressor or prearranged for remote condensing unit with a valve system, LABOR counters are available in both positive and negative versions. Each compartment is equipped with 7 pairs of runners.



R290
GAS



HIGH EFFICIENCY
COMPRESSORS



"HSS" STATIC/ASSISTED
REFRIGERATION SYSTEM



DIGITAL TOUCH
ELECTRONIC BOARD



CLIMATE
CLASS 5



ROUNDED
BOTTOM



37.5 MM PITCH
13 POSITIONS



REVERSIBLE
SELF-CLOSING
DOOR



AUTOMATIC
DEFROST



ADJUSTABLE
FEET



CRP/2 DRAWER
SET WITH 2 DRAWERS 1/2
(ON REQUEST)



PRE-ARRANGED FOR
REMOTE CONDENSING
UNIT (ON REQUEST)



CO₂ SYSTEM
PRÉDISPOSITION
(ON REQUEST)



WI-FI SUPERVISION
SYSTEM
(ON REQUEST)

Refrigerated and freezer counters depth 800

Built-in version with AISI 304 stainless steel worktop, 15/10 thickness *

BODY
H 710 mm



TAP/10

WxDxH (cm)
Trays capacity

Temperature
0/+8°C



TAPBT/10

WxDxH (cm)
Trays capacity

Temperature
-15/-20°C



TAP/16

WxDxH (cm)
Trays capacity

Temperature
0/+8°C



TAPBT/16

WxDxH (cm)
Trays capacity

Temperature
-15/-20°C



TAP/21

WxDxH (cm)
Trays capacity

Temperature
0/+8°C



TAPBT/21

WxDxH (cm)
Trays capacity

Temperature
-15/-20°C



TAP/27

WxDxH (cm)
Trays capacity

Temperature
0/+8°C



TAPBT/27

WxDxH (cm)
Trays capacity

Temperature
-15/-20°C



* All models are available with an h100 worktop with backsplash or without a worktop.

Refrigerated and freezer counters depth 800

Prearranged version for remote condensing unit with AISI 304 stainless steel worktop, 15/10 thickness *

BODY
H 710 mm



TAPN/07

WxDxH (cm)
Trays capacity

Temperature
0/+8°C



TAPNBT/07

WxDxH (cm)
Trays capacity

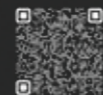
Temperature
-15/-20°C



TAPN/13

WxDxH (cm)
Trays capacity

Temperature
0/+8°C



TAPNBT/13

WxDxH (cm)
Trays capacity

Temperature
-15/-20°C



TAPN/18

WxDxH (cm)
Trays capacity

Temperature
0/+8°C



TAPNBT/18

WxDxH (cm)
Trays capacity

Temperature
-15/-20°C



TAPN/24

WxDxH (cm)
Trays capacity

Temperature
0/+8°C



TAPNBT/24

WxDxH (cm)
Trays capacity

Temperature
-15/-20°C



* All models are available with an h100 worktop with backsplash or without a worktop.



The body and worktop are entirely made of stainless steel, featuring easily removable runners and an internal probe for constant temperature monitoring, ensuring functionality and practicality in daily operations.



The indirect ventilation system ensures a 'gentle' refrigeration, evenly distributed and never aggressive. Air does not blow directly onto the products, preserving their structure, humidity, and organoleptic qualities. This 'soft' mode keeps textures perfect and maintains the integrity of preparations, especially the more delicate ones.

LABOR PLUS



Chocolate and pralines are extremely delicate foods that require a perfect microclimate, with a constant temperature and control of humidity. The LABOR PLUS refrigerated counters are designed to meet the highest standards of pastry and chocolate professionals, ensuring optimal preservation of every product. In addition to the construction features of the LABOR series – premium materials, stainless steel structure, and precise temperature management – LABOR PLUS offers an advanced humidity control system, thanks to the electronic probe for precise relative humidity measurement, providing an ideal environment for pralines, chocolate, creams, and semifreddo. A professional support solution that combines technology, precision, and reliability, designed to ensure the perfection of every sweet creation.



R290 GAS



HIGH EFFICIENCY COMPRESSORS



"HSS" STATIC/ASSISTED REFRIGERATION SYSTEM



DIGITAL TOUCH ELECTRONIC BOARD



CLIMATE CLASS 5



ROUNDED BOTTOM



37,5 MM PITCH 13 POSITIONS



HUMIDITY CONTROL WITH ELECTRONIC PROBE



REVERSIBLE SELF-CLOSING DOOR



AUTOMATIC DEFROST



ADJUSTABLE FEET



CRP/2 DRAWER SET WITH 2 DRAWERS 1/2 (ON REQUEST)



PRE-ARRANGED FOR REMOTE CONDENSING UNIT (ON REQUEST)



CO2 SYSTEM PRÉDISPOSITION (ON REQUEST)



WI-FI SUPERVISION SYSTEM (ON REQUEST)

Chocolate refrigerated counters

depth 800

Built-in version with AISI 304 stainless steel worktop, 15/10 thickness *

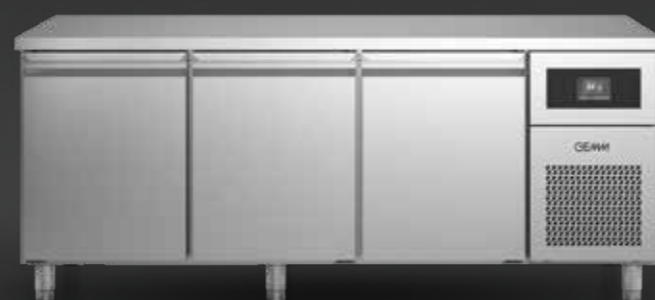
Humidity (45-65% R.H.)

BODY
H 710 mm



TAPC/16

WxDxH (cm)	155x80x90
Trays capacity	14 40x60 cm
Temperature	+4/+18°C
Humidity	45-65%



TAPC/21

WxDxH (cm)	210x80x90
Trays capacity	21 40x60 cm
Temperature	+4/+18°C
Humidity	45-65%



TAPC/27

WxDxH (cm)	265x80x90
Trays capacity	28 40x60 cm
Temperature	+4/+18°C
Humidity	45-65%



* All models are available with an h100 worktop with backsplash or without a worktop.



Air in the compartment is evenly distributed by the fans, ensuring a stable and constant temperature to best preserve the quality and perfection of every praline, chocolate, or confectionery preparation.



The humidity control kit for LABOR PLUS tables, featuring a 2.8" digital touch display and an electronic probe, allows real-time monitoring of temperature and relative humidity, ensuring ideal and consistent conditions for pralines, chocolate, and delicate preparations.



GEMM®

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