

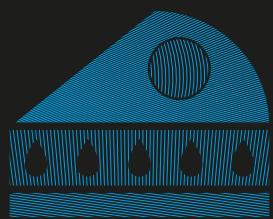
RESTAURANT AND CATERING

READY FOR THE FUTURE



HERE IS BORN THE COLD OF THE FUTURE

**CONFECTIONERY
AND BAKERY**
READY FOR THE FUTURE



hiber
THE FUTURE OF CONFECTION

**GELATO AND
ICE CREAM**
READY FOR THE FUTURE



hiber
THE FUTURE OF CONFECTION



1.000

TONS OF STEEL
PROCESSED EVERY
YEAR

21.000

SQUARE METERS OF
PRODUCTION SITES

80

COUNTRIES IN WHICH
HIBER EQUIPMENT
IS USED

MORE THAN

300

DIFFERENT
MODELS

RESTAURANT AND CATERING

VERTICAL REFRIGERATION

- 10 PREMIÈRE CABINETS
- 16 BASIC CABINETS
- 20 ROLL-IN REFRIGERATOR
- 22 SPECIAL UNITS

REFRIGERAZIONE ORIZZONTALE

- 26 AURA COUNTERS
- 30 AURA PLUS COUNTERS
- 32 PIZZA LINE

ABBATTITORI

- 34 BLAST-CHILLERS SHOCK- FREEZERS
SELF-CONTAINED
- 38 BLAST-CHILLERS SHOCK-FREEZERS
HEAVY DUTY ROLL-IN
- 46 REMOTE CONDENSING UNITS
- 47 MINI COLD ROOMS



THE INGREDIENTS OF A WINNING RECIPE

INNOVATION

The restaurant and food service world is constantly evolving and so are we. We have always been attentive to the demands of professionals like you, striving to anticipate the needs and trends, proposing innovative solutions capable of optimising, simplifying and speeding up the workflow in the laboratory.

CONNECTIVITY

The idea of making your daily work easier pushes us to develop innovative solutions. Like the connection of machines via Wi-Fi or APP that allows you to download operating charts and alarms, as well as monitoring the operating parameters and performance in real time.

TOTAL QUALITY

Each of our projects guarantee the highest quality of performance, energy saving and environmental benefits. In fact, our appliances are a reliable and essential partner: built according to the needs of industry professionals, they offer high quality materials, great flexibility of storage and maximum respect for the product features.

LOW CONSUMPTION

We are committed to protecting the environment, which is why we have developed new solutions capable of ensuring lower energy consumption: from increasing the insulation thickness to the use of low-consumption electronic fans, from pressure-tight seals to the introduction of the R290 ecological refrigerant.

QUALITY IN ALL ITS SHAPES AND SIZES



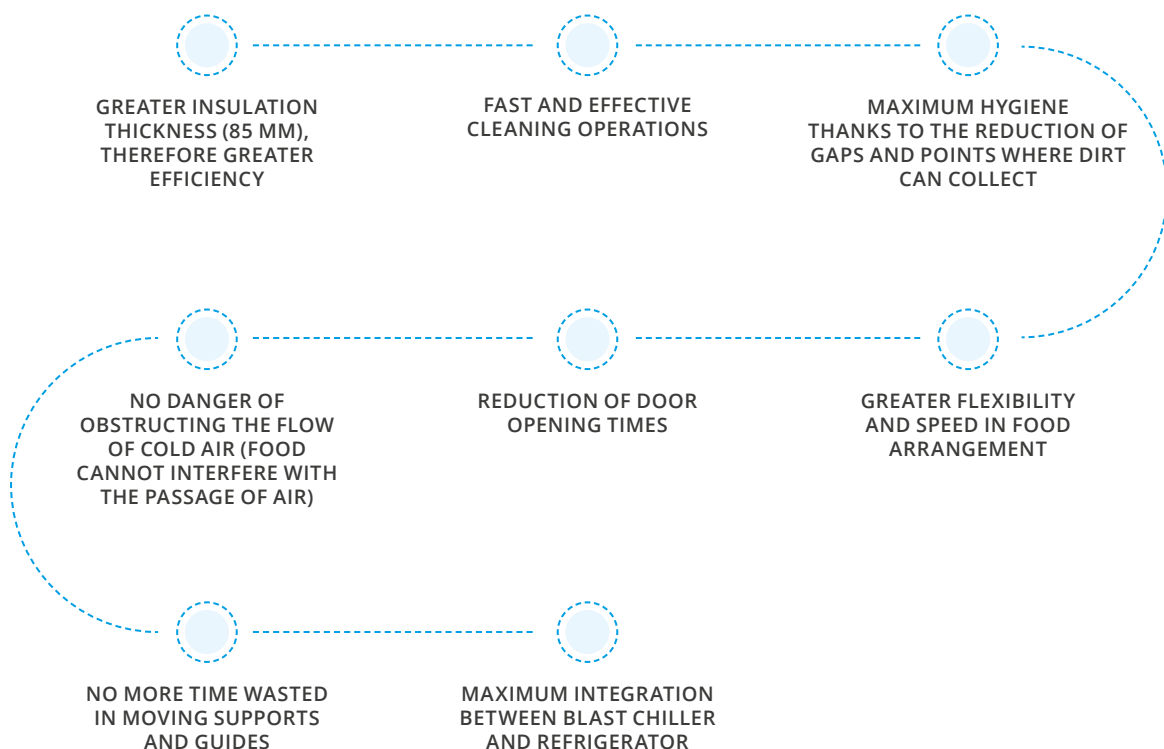
All our appliances have been designed and developed to work in perfect synergy, ensuring an optimised, intelligent and uniform management of the work cycles.





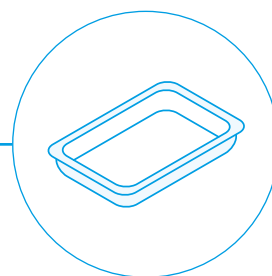
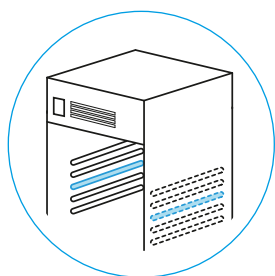
WE REVOLUTIONISE THE SENSE OF PRESERVATION

Order, efficiency, simplicity. These are the guiding principles behind our new refrigerated cabinets, equipped with moulded sides that allow the insertion not only of classic grids, but also and above all the Gastronorm transparent trays to make storage easy, logical and rational.



OUR WINNING COMBINATION

Forget the time wasted on moving supports and guides:
the storage of food is now fast and rational.
Everything is in order, easy to find and put away.



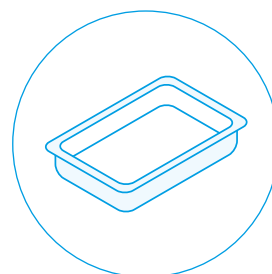
24 GN1/1
h.65 mm

FLEXIBILITY ACCORDING TO LAW

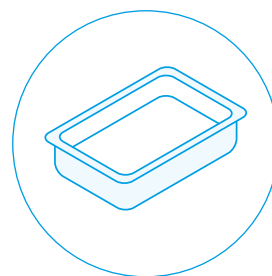
The vacuum-sealed Gastronorm trays, available in three heights, allow storing different types of food in the same appliance, in full compliance with the regulations in force and in an absolutely logical and effective way.

TRANSPARENT AND EASY TO SEE

You can instantly find the product you need in the kitchen or check the quantity of a specific food quickly and easily thanks to the transparent trays. Door opening times and consumption are drastically reduced, making the workflow even more fluid and efficient.



24 GN1/1
h.100 mm



16 GN1/1
h.150 mm



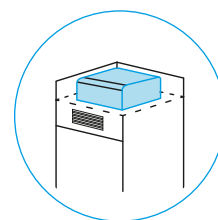
PREMIÈRE CABINETS

HYGIENE AND CLEANLINESS

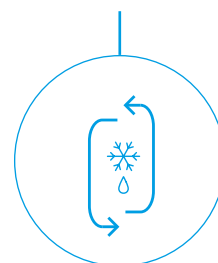
The storage cabinet in stainless steel with moulded inner sides and rounded corners ensures great flexibility of use and total hygiene. The absence of supports and guides to support the grids and trays minimises gaps and points where dirt can collect, thus ensuring faster and more efficient cleaning.

OPTIMISATION

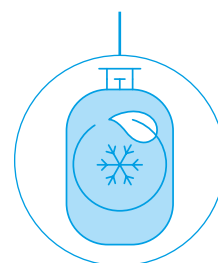
The combination of moulded side, Gastronorm trays and "Round Air System" ensures perfect preservation: stored food cannot in any way obstruct the air flow that spreads evenly inside the cell.



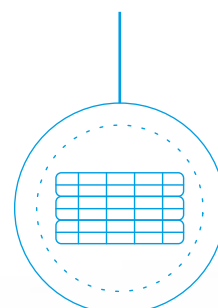
CLASS 5 MONOBLOC
TROPICALISED MOTOR
(43°)



AUTOMATIC DEFROSTING WITH
EVAPORATION OF WATER USING
HOT GAS SYSTEM



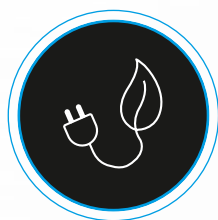
ECOLOGIC GAS



EVAPORATOR WITH
CATAPHORESIS TREATMENT



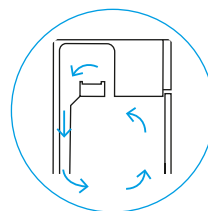
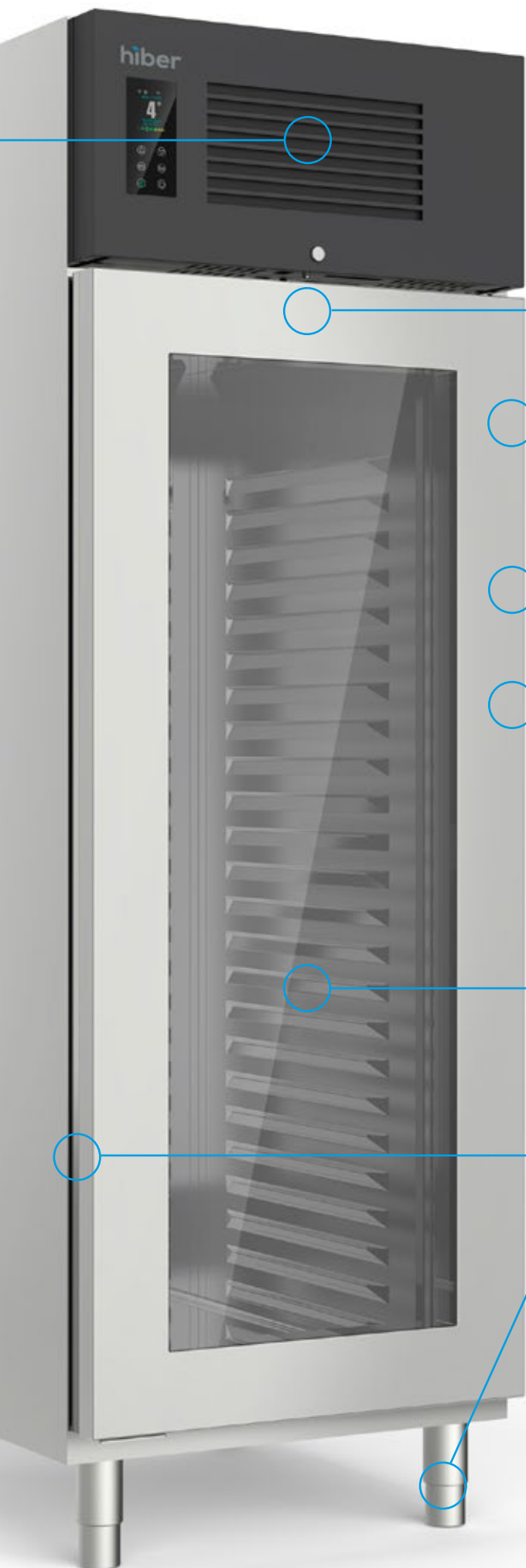
MULTILINGUAL HACCP
TOUCH CONTROL



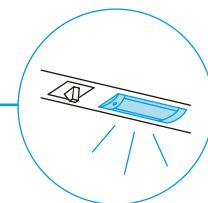
LOW CONSUMPTION



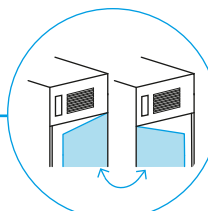
AISI 304 STAINLESS
STEEL



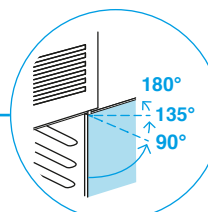
ROUND AIR SYSTEM



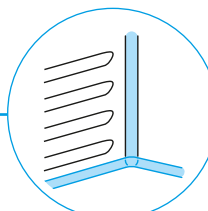
LOCK AND LED LIGHT



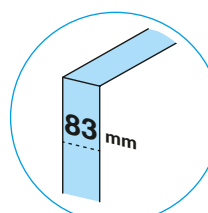
REVERSIBLE DOOR



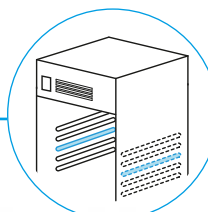
180° DOOR OPENING
+ OPENING LOCK



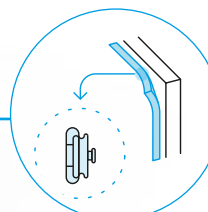
ROUNDED CORNERS



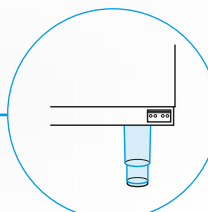
INSULATION THICKNESS



MOULDED SIDES



REMOVABLE MAGNETIC
SEALS



ADJUSTABLE FEET,
WHEELS ON REQUEST

SAVING IN EVERY WAY



The refrigerator that “learns” and helps you save day after day.



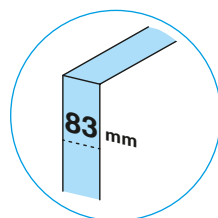
INTELLIGENT SELF-LEARNING

This self-learning system works in synergy with the ESS and maps the work activity (working hours, settings and breaks) in order to optimise the operation of the machine and guarantee energy savings every day.



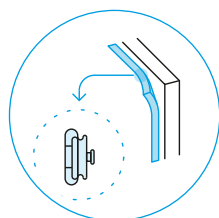
ENERGY SAVING SYSTEM

Following a logarithmic logic, this system allows significantly reducing consumption by intervening on the temperatures and settings during production stops, without any impact on the daily activities or the preservation of food.



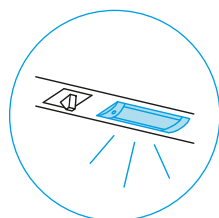
THICKER INSULATION

The introduction of moulded sides instead of traditional supports and guides has allowed increasing the thickness of the insulation from 75 to 83 mm.



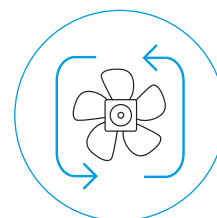
REMOVABLE MAGNETIC SEALS

Our appliances are equipped with high efficiency removable seals, which are 15% larger than traditional seals and with 5 chambers.



LED LIGHTING

We have equipped the Première Cabinets with a led lighting system that guarantees a reduction in consumption.

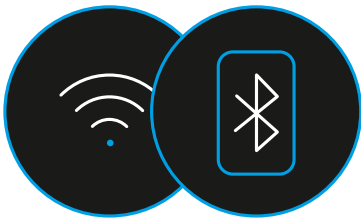


ELECTRONIC FANS

The optimised management of the fans allows controlling the performances, thus preventing stratification of the cold and significant temperature differences inside the cell.

INNOVATIVE AND EASY TO USE

The logics for optimising the work cycles have led us to review the usability aspects of the equipment: which are now even more intuitive and easy to use.



CONNECTIVITY

IOT, Industry 4.0: we are very attentive to technological innovations. For this reason we have set up our equipment for Wi-Fi and Bluetooth connection.



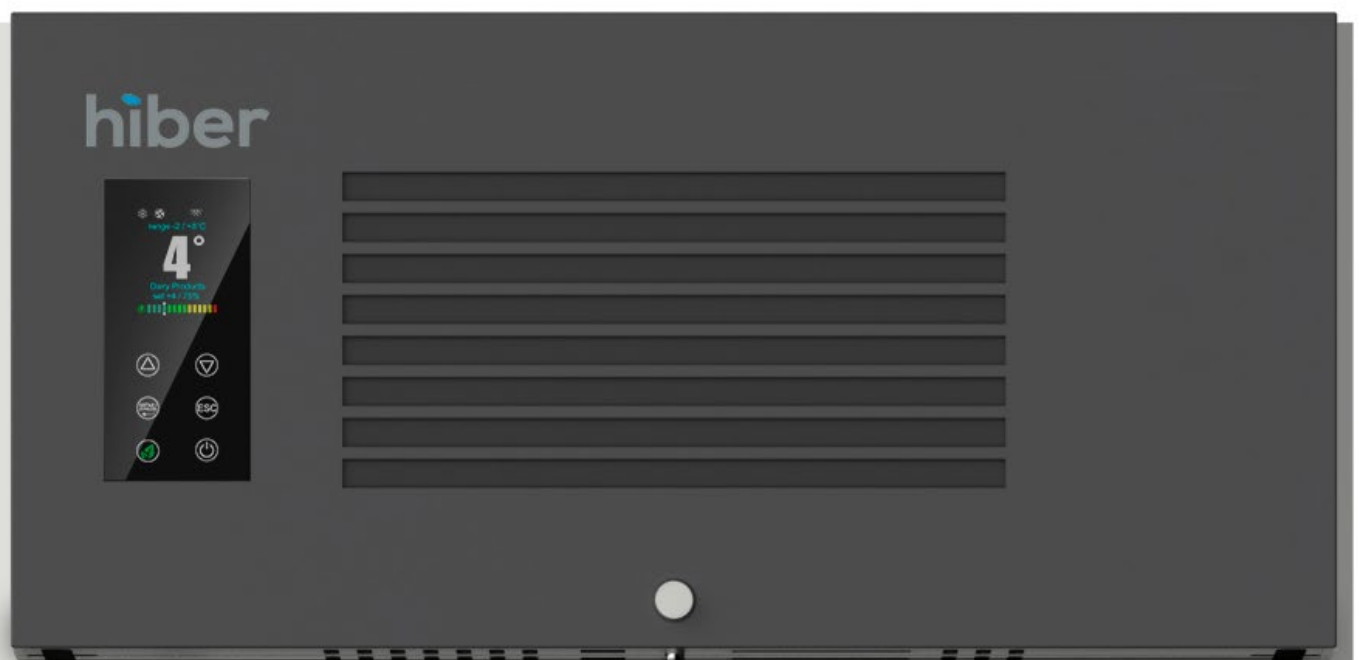
REMOTE CONTROL

With our APP you can easily download operating charts and alarms or send the operating parameters to the appliance.



CAPACITIVE DISPLAY

The new multifunction display with capacitive graphic screen (available in 16 languages) is easy to use. The self-protection system with display lock prevents accidental changes to the parameters.



PREMIÈRE CABINETS

*

All the machines are also available with remote condensing units included (max. 10 metres).



700×850×2080 mm
P70TNN
P70TNNI
P70BT



700×850×2080 mm
P72TNN
P72BT



700×850×2080 mm
P70TNN/V
P70BT/V



700×850×2080 mm
P072TNNTNN
P72TNNI
P072TNNBT

Model	Operating temperature (°C)	Power supply (V~/Hz)	Max electrical power Max absorbed current (W/A)	Refrigerant gas	Energy class
P70TNN	-2 +8 °C	230/1/50	295/1.7	R134a	B
P70TNNI	-6 +4 °C	230/1/50	295/1.7	R134a	B
P70BT	-15 -25 °C	230/1/50	295/1.7	R452A	C
P72TNN	-2 +8 °C	230/1/50	295/1.7	R134a	B
P72BT	-15 -25 °C	230/1/50	540/2.6	R452A	C
P70TNN/V	-2 +8 °C	230/1/50	295/1.7	R134a	E
P70BT/V	-15 -25 °C	230/1/50	810/3.8	R452A	F
P072TNNTNN	A -2 +8 °C B -2 +8 °C	230/1/50	590/3.4	R134a	G
P72TNNI	A -2 +8 °C B -6 +4 °C	230/1/50	590/3.4	R134a	G
P072TNNBT	A -2 +8 °C B -15 -25 °C	230/1/50	680/4	R134a + R452A	N.A.



1400×850×2080 mm
P140TNN
P140BT



1400×850×2080 mm
P143TNN
P143BT



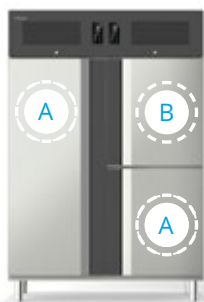
1400×850×2080 mm
P144TNN
P144BT



1400×850×2080 mm
P140TNN/V
P140BT/V



1400×850×2080 mm
P140TNNNTNN
P140TNNI
P140TNNBT
P140BTI



1400×850×2080 mm
P143TNNBT
P143TNNI

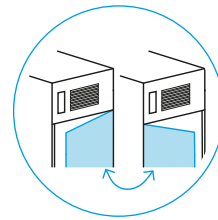
Model	Operating temperature (°C)	Power supply (V/~ / Hz)	Max electrical power Max absorbed current (W/A)	Refrigerant gas	Energy class
P140TNN	-2 +8 °C	230/1/50	470/2.54	R134a	D
P140BT	-15 -25 °C	230/1/50	910/4.4	R452A	D
P143TNN		230/1/50	470/2.54	R134a	D
P143BT	-15 -25 °C	230/1/50	910/4.4	R425A	D
P144TNN	-2 +8 °C	230/1/50	470/2.54	R134a	D
P144BT	-15 -25 °C	230/1/50	910/4.4	R425A	D
P140TNN/V	-2 +8 °C	230/1/50	470/2.54	R134a	F
P140BT/V	-15 -25 °C	230/1/50	1080/5.2	R452A	F
P140TNNNTNN	A -2 +8 °C B -2 +8 °C	230/1/50	580/3.4	R134a	D
P140TNNI	A -2 +8 °C B -6 +4 °C	230/1/50	580/3.4	R134a	D
P140TNNBT	A -2 +8 °C B -15 -25 °C	230/1/50	853/4.3	R134a+RA452	N.A.
P140BTI	A -15 -25 °C B -6 +4 °C	230/1/50	853/4.3	R134a+RA452	N.A.
P143TNNBT	A -2 +8 °C B -15 -25 °C	230/1/50	770/4	R134a + RA452	N.A.
P143TNNI	A -2 +8 °C B -6 +4 °C	230/1/50	580/3.4	R134a	G

BASIC CABINETS

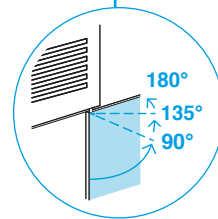
The excellence of basic.

SIMPLE AND RELIABLE

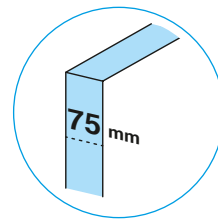
The Basic models, with stainless steel body, are available with blind door and positive and negative temperatures. Designed to offer a basic and reliable product, these cabinets feature a storage cell with rounded corners for easy cleaning, easy-to-read control panel and self-closing doors equipped with door stop. The Round Air System optimises the circulation of air, that descends from the top into a channelled system, distributing itself evenly inside the cell.



REVERSIBLE DOOR



180° DOOR OPENING
+ OPENING LOCK



INSULATION THICKNESS



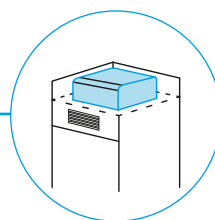
TOUCH DISPLAY



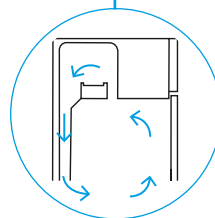
AISI 304 STAINLESS
STEEL



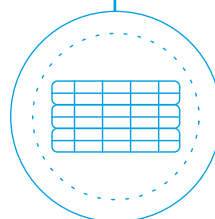
LOCK



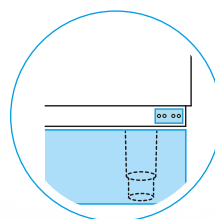
CLASS 5 MONOBLOC
TROPICALISED MOTOR
(43°)



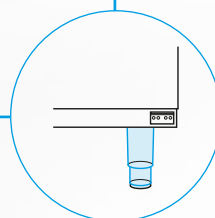
ROUND AIR SYSTEM



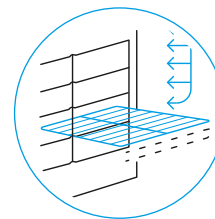
EVAPORATOR WITH
CATAPHORESIS
TREATMENT



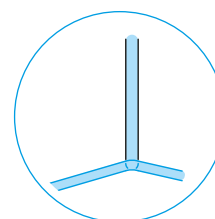
FRONT HINGES



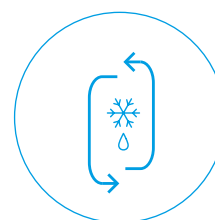
ADJUSTABLE FEET,
WHEELS ON REQUEST



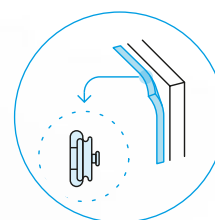
STAINLESS STEEL SUPPORT
AND GUIDES



ROUNDED CORNERS



AUTOMATIC DEFROSTING
WITH EVAPORATION
OF WATER USING HOT GAS
SYSTEM



REMOVABLE MAGNETIC
SEALS

BASIC CABINETS

HACCP ALARMS

The stopping of the machine due to power failure and the exceeding of the maximum temperatures according to the HACCP standard is signalled in the basic version.



Model	Operating temperature (°C)	Power supply (V/~ /Hz)	Max electrical power Max absorbed current (W/A)	Refrigerant gas
B70TNN	-2 +8 °C	230/1/50	365/2	R134A
B70BT	-15 -25 °C	230/1/50	550/3.9	R452a
B140TNN	-2 +8 °C	230/1/50	635/2.8	R134A
B140BT	-15 -25 °C	230/1/50	775/4	R452a
B70STN	0 +10 °C	230/1/50	200/1	R134A
B70STNN	-2 +8 °C	230/1/50	270/1.30	R134A
B70SBT	-18 -22 °C	230/1/50	465/2.24	R452a
B60STN	0 +10 °C	230/1/50	200/1	R134A
B60STNN	-2 +8 °C	230/1/50	270/1.30	R134A
B60STBT	-18 -22 °C	230/1/50	465/2.24	R452a



700×830×2080 mm
 BASIC GN2/1 700 LITRI
 B70TNN
 B70BT



1400×830×2080 mm
 BASIC GN2/1 1400 LITRI
 B140TNN
 B140BT



700×700×2080 mm
 BASIC SNACK
 B70STN
 B70STNN
 B70SBT



700×830×2080 mm
 BASIC SLIM
 B60STN
 B60STNN
 B60STBT

ROLL-IN REFRIGERATORS

More quality. A range developed for fast and effective handling of large volumes.



INSULATION THICKNESS
OF 65/80MM IN HCFC-
FREE POLYURETHANE
FOAM

THROUGH DOORS ON
REQUEST

COSTRUZIONE
MONOSCOCCA IN
ACCIAIO INOX

DOOR WITH AUTOMATIC
BLOCKING SYSTEM
WHEN OPENED MORE
THAN 100°

VERSION WITH PANELS
THAT CAN BE EASILY
ASSEMBLED AND
REASSEMBLED FOR
DOOR PASSAGE

INTERIOR WITH
ROUNDED CORNERS
FOR EASY CLEANING

EASY TO DISASSEMBLE
SEALS WITHOUT THE
NEED FOR SPECIAL TOOLS

VENTILATED COLD



MONOCOQUE VERSION

760×850×2090 mm

HRI1TN/MNS

760×850×2150 mm

HRI1BT/MNS



PANEL VERSION

880×1070×2250 mm - 1 porta

HRI1TN/PAN

1760×1070×2250 mm - 2 porte

HRI1BT/PAN

880×1070×2300 mm - 1 porta

HRI2TN/PAN

1760×1070×2300 mm - 2 porte

HRI2BT/PAN

Model	Operating temperature (°C)	Power supply (V/~Hz)	Max electrical power Max absorbed current (W/A)	Refrigerant gas
HRI1TN/MNS	-2 +8 °C	230/1/50	682/4	R134a
HRI1BT/MNS	-20 +15 °C	230/1/50	955/5.4	R452A
HRI1TN/PAN	-2 +8 °C	230/1/50	682/4	R134A
HRI1BT/PAN	-20 +15 °C	230/1/50	955/5.4	R452A
HRI2TN/PAN	-2 +8 °C	230/1/50	1364/8	R134A
HRI2BT/PAN	-20 +15 °C	230/1/50	1910/8	R452a

SPECIAL UNITS

The constant attention to the market demands has led to the development of special unit able to meet the specific needs of the restaurant and food service industry.

UNDERCOUNTER



600x645x840 mm

UD1TN

UD1BT

UD1TNVTR

- MONOCOQUE CONSTRUCTION IN STAINLESS STEEL
- ELECTRONIC CONTROL WITH WIDE DISPLAY
- INSULATION THICKNESS OF 55 MM
- SHOCKPROOF ABS INTERIOR WITH ROUNDED CORNERS
- INTERNAL SIDES WITH MOULDED GUIDES
- 3 GRIGLIE RILSAN DI SERIE 485X430
- AUTOMATIC TIMED DEFROSTING
- LOCK WITH KEY AS STANDARD

Model	Operating temperature (°C)	Power supply (V/~Hz)	Max electrical power Max absorbed current (W/A)	Refrigerant gas
UD1TN	-2 +10 °C	230/1/50	110/2.4	R134a
UD1BT	-15 -20 °C	230/1/50	260/2.4	R452a
UD1TNVRT	+2 +10 °C	230/1/50	110/2.4	R134a

THAWING UNIT

Thaws at a controlled temperature and humidity according to HACCP standards



740×910×2070 mm

HAT-GN2

900×1062×2240 mm

HAT-ROLLIN

- INSULATION PANELS 60MM
- CONSTRUCTION IN SCOTCHBRITE STAINLESS STEEL
- TROPICALISED MONOBLOC MOTOR
- VENTILATED AND CONVEYED COLD
- AUTOMATIC EVAPORATION OF CONDENSATION WATER WITH HOT GAS SYSTEM
- AUTOMATIC CYCLE-END PRESERVATION PHASE
- REVERSIBLE DOOR
- UPRIGHTS AND GUIDES IN STAINLESS STEEL
- AUTOMATIC DEFROSTING
- AUTOMATIC THAWING OF PRODUCTS WITH PIN PROBE
- AUTOMATIC VENTILATION BLOCK WITH DOOR OPENING

Model	Operating temperature (°C)	Power supply (V~/Hz)	Max electrical power Max absorbed current (W/A)	Refrigerant gas
HAT-GN2	-2 +20 °C	230/1/50	1800/7.8	R134a
HAT-ROLLIN	-2 +20 °C	230/1/50	1800/7.8	R134a

SEASONER

Seasons meats, sausages and cheese
at controlled temperature and humidity



740×1010×2070 mm

HAS EN2

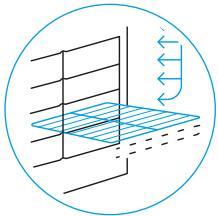
HAS EN2-VT

- INSULATION PANELS
60MM
- CONSTRUCTION IN
SCOTCHBRITE STAINLESS
STEEL
- TROPICALISED
MONOBLOC MOTOR
- RELATIVE HUMIDITY
CONTROL BY MEANS OF
A PROBE
- AUTOMATIC
EVAPORATION OF
CONDENSATION WATER
WITH HOT GAS SYSTEM
- SHOCKPROOF ABS
INTERIOR WITH
ROUNDED CORNERS
- SHOCKPROOF ABS
INTERIOR WITH
ROUNDED CORNERS
- CONTROLLED AIR
CHANGE BY MEANS OF
AUTOMATIC AND TIMED
EXTRACTOR FAN
- SELF-CLOSING DOOR
WITH OPENING
BLOCK AT 100°
- 12 ADJUSTABLE
HOOKS ON "C"
SHAPED GUIDES
SUITABLE TO HANG
SAUSAGES
- 10 PROGRAMMI
CON 6 FASI
CIASCUNO PER
CONTROLLARE
TEMPERATURA,
UMIDITÀ E TEMPO
- MICROPROCESSOR
CONTROL EQUIPPED WITH
CELL PROBE, EVAPORATOR
PROBE, CONDENSER
PROBE AND UR PROBE

Model	Operating temperature (°C)	Power supply (V/~Hz)	Max electrical power Max absorbed current (W/A)	Refrigerant gas
HAS EN2	-5 +30 °C	230/1/50	1182/6.2	R134a
HAS EN2-VTR	-5 +30 °C	230/1/50	1182/6.2	R134a

COUNTERS

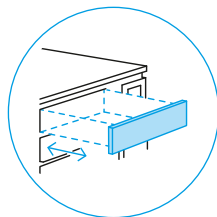
Practical, compact and quiet, our refrigerated counters are made of stainless steel and are available in countless combinations of doors and drawers. They guarantee optimal use of spaces, maximum hygiene, ease of use and complete operating safety.



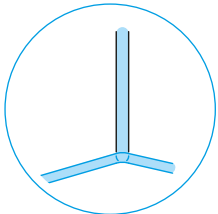
SUPPORT RACK WIRE IN
STAINLESS STEEL WITH
5 POSITIONS



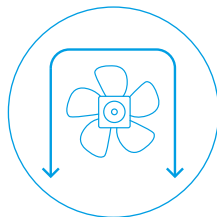
AISI 304 STAINLESS
STEEL



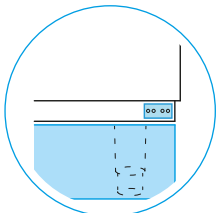
FULLY EXTRACTABLE
DRAWERS



MOULDED CELL BOTTOM WITH
ROUNDED CORNERS AND
REMOVABLE GRID SUPPORT



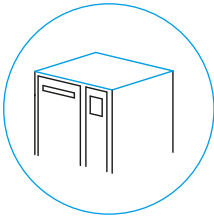
FLOW OF CONVEYED
AIR



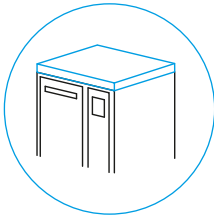
LOWER DOOR HINGES
SUITABLE FOR MOUNTING
ON MASONRY SKIRTING
BOARD



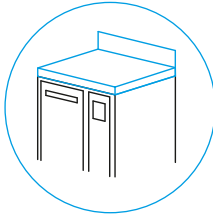
Many options are available to adapt to different operating needs: without top, with top or with top and splashback.



WITHOUT TOP

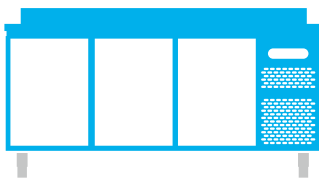


WITH TOP



WITH TOP AND SPLASHBACK

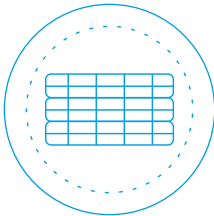
Maximum flexibility also in terms of dimensions: in fact, our refrigerated counters are available in two different heights.



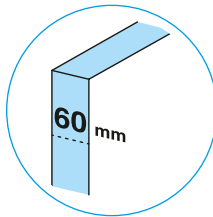
h
660



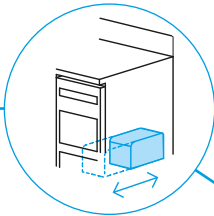
h
710



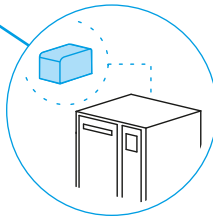
EVAPORATOR WITH CATAPHORESIS TREATMENT, POSITIONED OUTSIDE THE REFRIGERATED COMPARTMENT



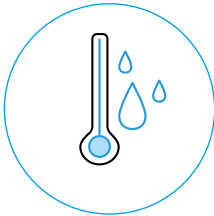
THICKNESS OF HIGH DENSITY INSULATION 60MM



MONOBLOC MOTOR FOR EASIER MAINTENANCE



ALSO WITH REMOTE UNIT



RELATIVE HUMIDITY CONTROL IN 2 STEPS

AURA COUNTERS

Strong and resistant, these counters are built to last.
The various options available allow meeting any, type of need



915×700 mm
1 DOOR



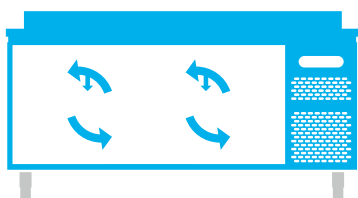
1275×700 mm
2 DOORS



1735×700 mm
3 DOORS



2195×700 mm
4 DOORS



Ventilation system with optimised air circulation that ensures a homogeneous distribution of the cold and rapid recovery of the temperature, even with frequent door openings.

AURA 660 The heights are 810 cm, 850 mm and 910 mm according on the type of top chosen.

AURA 710 The heights are 860 mm, 900 mm or 1000 mm according on the type of top chosen.

Model	Operating temperature (°C)	Electrical power supply (V/~-/Hz)	Max electrical power Rated current (W/A)	Refrigerant gas	Energy class
1 Porta	-2 +8 °C	230/1/50	210/1.48	R134a	B
1 Porta	-15 -20 °C	230/1/50	490/3.2	R452A	E
2 Porte	-2 +8 °C	230/1/50	220/1.55	R134a	B
2 Porte	-15 -20 °C	230/1/50	515/3.3	R452A	E
3 Porte	-2 +8 °C	230/1/50	330/2	R134a	B
3 Porte	-15 -20 °C	230/1/50	740/3.3	R452A	E
4 Porte	-2 +8 °C	230/1/50	350/2.1	R134a	B
4 Porte	-15 -20 °C	230/1/50	760/3.4	R452A	F

AURA PLUS COUNTERS

In a small space, we guarantee great customisation possibilities, high quality components and lots of storage space.



915×700 mm
1 DOOR



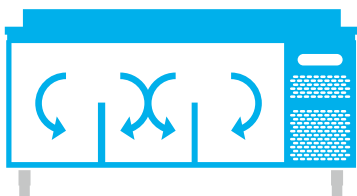
1275×700 mm
2 DOORS



1735×700 mm
3 DOORS



2195×700 mm
4 DOORS



Special ventilation system with conveyed air circulation able to ensure an ideal microclimate for different types of food even at full load.

SAME VOLUME, LESS SPACE OCCUPIED

Aura Plus meets the needs of those who want large storage volumes in a small space. Our models are designed for the remote condensing unit, thus allowing to reduce the length by 10 cm.



AURA 660 The heights are 810 cm, 850 mm and 910 mm according to the type of top chosen.

AURA 710 The heights are 860 cm, 900 mm and 1000 mm according to the type of top chosen.

Model	Operating temperatureo (°C)	Power supply (V/~/Hz)	Max. electrical power Rated current (W/A)	Refrigerant gas	Energy class
1 Door	-2 +8 °C	230/1/50	245/1.55	R134a	B
1 Door	-15 -20 °C	230/1/50	525/3.2	R452A	E
2 Doors	-2 +8 °C	230/1/50	255/1.6	R134a	B
2 Doors	-15 -20 °C	230/1/50	550/3.45	R452A	E
3 Doors	-2 +8 °C	230/1/50	420/2.3	R134a	B
3 Doors	-15 -20 °C	230/1/50	730/3.3	R452A	E
4 Doors	-2 +8 °C	230/1/50	440/2.4	R134a	B
4 Doors	-15 -20 °C	230/1/50	820/3.65	R452A	E

PIZZA LINE

EVERYTHING WITHIN REACH

Combination consisting of both refrigerated pizza counter and display, specifically dedicated to professionals who want to equip themselves with the best equipment for pizza restaurants. These stainless steel appliances are available in various sizes and with different combinations of drawers and doors, granite worktop for dough preparation and filling and independent salad bar with safety glass. The refrigerated display window not only allows the products to be stored, but also to have them immediately at hand.

DETAILS

With two, three or four compartments, and temperatures ranging from -2°C to +8°C. It is also equipped with neutral drawer unit with 2, 4 or 6 drawers and a storage unit for the dough. The electronic control of the counter functions guarantees perfect preservation of the dough thanks to the accurate control of the humidity inside the chamber. The refrigerated display window is autonomous (+2°/+10° C) and allows obtaining an optimal and lasting preservation of the toppings and seasonings for the pizza.



1240×800×1470 mm
2 DOORS

1960×800×1470 mm
3 DOORS

2500×800×1470 mm
4 DOORS

Model	Operating temperature (°C)	Power supply (V/~ /Hz)	Max. electrical power Rated current (W/A)	Refrigerant gas
2 Doors	-2 +8 °C	230/1/50	360/2.4	R134a
2 Doors	+2 +10 °C	230/1/50	140/0.8	R134a
3 Doors	-2 +8 °C	230/1/50	465/2.9	R134a
3 Doors	+2 +10 °C	230/1/50	140/0.8	R134a
4 Doors	-2 +8 °C	230/1/50	520/3.2	R134a
4 Doors	+2 +10 °C	230/1/50	155/1	R134a

BLAST-CHILLERS SHOCK-FREEZERS

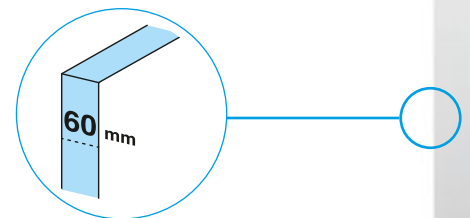
Power, reliability and efficiency

OPTIMISATION

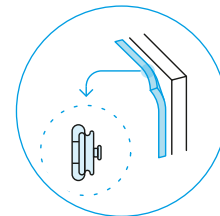
Quickly lowering the temperature of fresh or cooked products allows you to preserve their characteristics over time (5/6 days), optimising menus and activities. In fact, you can decide to prepare or cook a dish beforehand and create a stock of food, regenerating only the amount needed. No water, no excess and no unexpected depletion of stocks. Finally, you can purchase large amounts of products without having to worry about them perishing and, since our blast chillers are HACCP-compliance, there is no risk of food poisoning.

DETAILS

We offer a wide range of equipment with numerous versions and options, suitable for all types of serving styles and sizes. All the versions are made in stainless steel and are CE certified. The ergonomic structure with rounded corners and no joints, makes cleaning easier to ensure maximum hygiene.



60MM INSULATION
IN HIGH DENSITY
POLYURETHANE FOAM



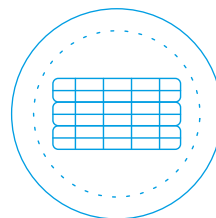
MAGNETIC SEALS



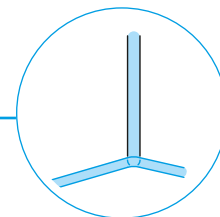
SINGLE-PIECE
CONSTRUCTION IN
AISI 304 STAINLESS
STEEL



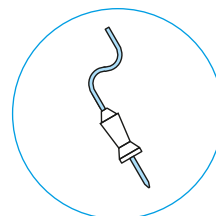
WI-FI AND LAN
CONNECTION



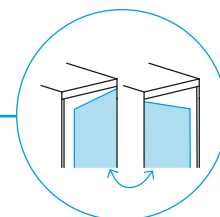
EVAPORATOR WITH
CATAPHORESIS TREATMENT



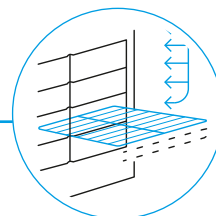
ROUNDED CORNERS
FOR BETTER HYGIENE



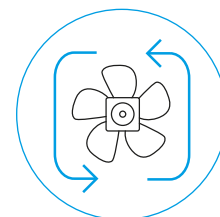
HEATED CORE PROBE



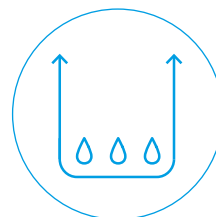
SELF-CLOSING AND
REVERSIBLE DOORS WITH
KIT PROVIDED



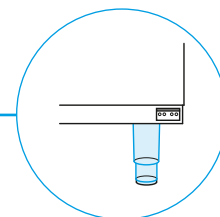
EASY TO REMOVE TRAY
HOLDERS IN STAINLESS
STEEL



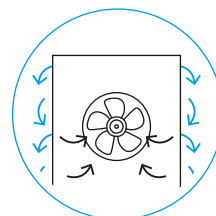
AUTOMATIC BLOCKING OF
THE VENTILATION WHEN
THE DOOR IS OPENED



EVAPORATION OF
CONDENSATION WATER
WITH HOT GAS SYSTEM



ADJUSTABLE
FEET



INDIRECT VENTILATION

BLAST-CHILLERS SHOCK-FREEZERS

The Blast-Chillers Shock-Freezers with on-board unit are also available with remote air cooled (standard) or water cooled (on request) unit.



560×560×520 mm

ABM023S
ABM031S



790×700×850 mm

RDM050S
RDM051
RCM051



790×800×1320 mm

RCR081
RCM081

Model	Tray capacity GN1/1	Yield per cycle (Kg) (+90° +3°)	Yield per cycle (Kg) (+90° -18°)	Power supply	Total power (Watt®)	Max absorbed power
ABM023S	3 GN2/3	8	5	230/1/50	587	3,4
ABM031S	3 GN1/1	8	5	230/1/50	587	3,4
RDM050S	5 GN1/1 - 5 EN	10	7	230/1/50	1050	5,5
RCR051	5 GN1/1 - 5 EN	18	-	230/1/50	1130	5,4
RCM051	5 GN1/1 - 5 EN	18	12	230/1/50	1400	6,7
RCR081	8 GN1/1 - 8 EN	25	-	230/1/50	1500	6,5
RCM081	8 GN1/1 - 8 EN	25	16	230/1/50	2000	9,2



790×800×1800 mm

RDR121
RDM121
RCR121
RCM121
RCR012
RCM012



790×800×1950 mm

RDR161
RDM161
RCR161
RCM161



1100×880×1800 mm

RDR122
RDM122
RCR122
RCM122

Model	Tray capacity GN1/1	Yield per cycle (Kg) (+90° +3°)	Yield per cycle (Kg) (+90° -18°)	Power supply	Total power (Watt®)	Max absorbed power
RDR121	12 GN1/1 - 12 EN	25	-	230/1/50	1550	7,1
RDM121	12 GN1/1 - 12 EN	25	16	230/1/50	2000	9,7
RCR121	12 GN1/1 - 12 EN	36	-	400/3/50+N	2100	3,1
RCM121	12 GN1/1 - 12 EN	36	24	400/3/50+N	3500	4,2
RCR012	12 GN1/1 - 12 EN	36	-	400/3/50+N	2100	3,1
RCM012	12 GN1/1 - 12 EN	36	24	400/3/50+N	3500	4,2
RDR161	16 GN1/1-16 EN	36	-	400/3/50+N	2170	3,5
RDM161	16 GN1/1-16 EN	36	24	400/3/50+N	3500	4,5
RCR161	16 GN1/1-16 EN	55	-	400/3/50+N	3300	4,4
RCM161	16 GN1/1-16 EN	55	36	400/3/50+N	5250	5,7
RDR122	12 GN2/1	50	-	400/3/50+N	3000	4,3
RDM122	12 GN2/1	50	32	400/3/50+N	3176	5,4
RCR122	12 GN2/1	72	-	400/3/50+N	3950	4,9
RCM122	12 GN2/1	72	48	400/3/50+N	6120	6,9

HD-HEAVY DUTY

GREAT FLEXIBILITY

We also have the right solution to handle large quantities of food, allowing you to plan your work, thus saving time, resources and money. All the models are equipped with robust internal bumpers to facilitate the insertion of the trolleys, resistance in the discharge of defrosting water to prevent clogging caused by ice, ramp with integrated unloading grid, electrical and electronic box inserted in an easy-to-access front panel, 7" full touch display set up for internet connection and HACCP function. Versions available with one or two through doors for inserting and removing the trolleys from both sides.



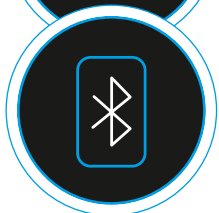
HACCP CARD



SCOTCH BRITE AISI 304
STAINLESS STEEL

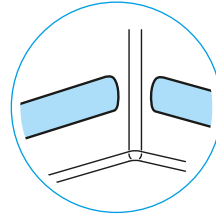


MULTILINGUAL HACCP
TOUCH CONTROL

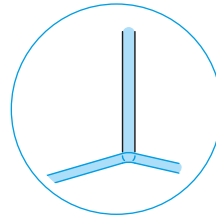


CONNECTIVITY

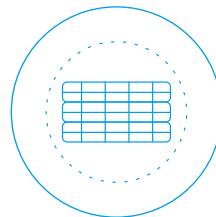




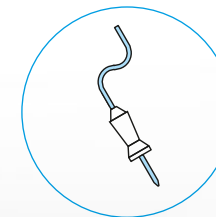
BUMPERS ON THE 4 INNER SIDES



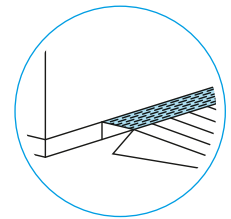
ROUNDED CORNERS



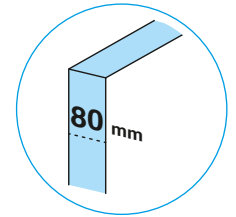
HIGH EFFICIENCY EVAPORATORS



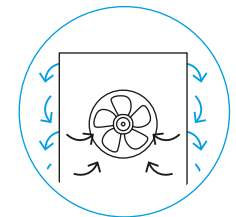
4-POINT HEATED CORE PROBE



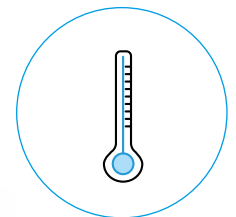
REINFORCED BOTTOM AND RAMP WITH INTEGRATED UNLOADING GRID



HIGH DENSITY INSULATION, THICKNESS OF 80MM



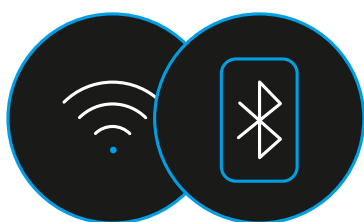
CONVEYED AIR FLOW FOR MAXIMUM YIELD



TEMPERATURE UNIFORMITY

INNOVATIVE AND EASY TO USE

The logics for optimising the work cycles have led us to review the usability aspects of the equipment: which are now even more intuitive and easy to use.



CONNECTIVITY

Native IOT 4.0 connection, we have set up our appliance for internet connection for monitoring, servicing and downloading data remotely.



REMOTE CONTROL

The CLOUD portal allow you to easily download operating charts and alarms or to monitor the performance of the appliance directly online. (optional)



CAPACITIVE FULL TOUCH DISPLAY

The new multifunction 5" full touch display (available in 16 languages) is easy to use. The self-protection system with screen lock prevents accidental changes to the parameters.



hiber

JUST ONE TOUCH

Everything is at your fingertips thanks to the new digital display that ensures direct, fast intuitive interaction with the controls. With one glance, you can check the temperature and selected program. The icon-based display also makes it very easy to change the settings and to create your own custom settings.

IOT AND INDUSTRY 4.0

24-HR EFFICIENCY

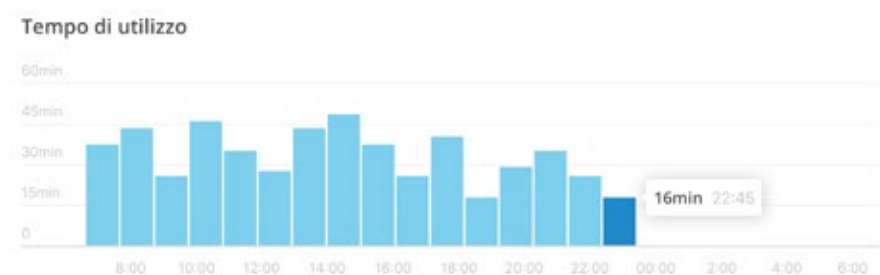
The machine connectivity allows remote monitoring that provides all the diagnostic information and data necessary to analyse the real-time conditions of the equipment and the history of their operation. You can consult, store, download or print the reports of the settings, any anomalies (e.g. the interruption of the electricity supply),

temperature and compliance with the HACCP protocols, ensuring the safety of your customers. Thanks to very clear and understandable graphs and diagrams, you will indeed have full control and will not have to wait for a failure to intervene.



REAL TIME VALUES

Real-time data on machine operation (program, temperature, humidity) can be immediately consulted online at any time.

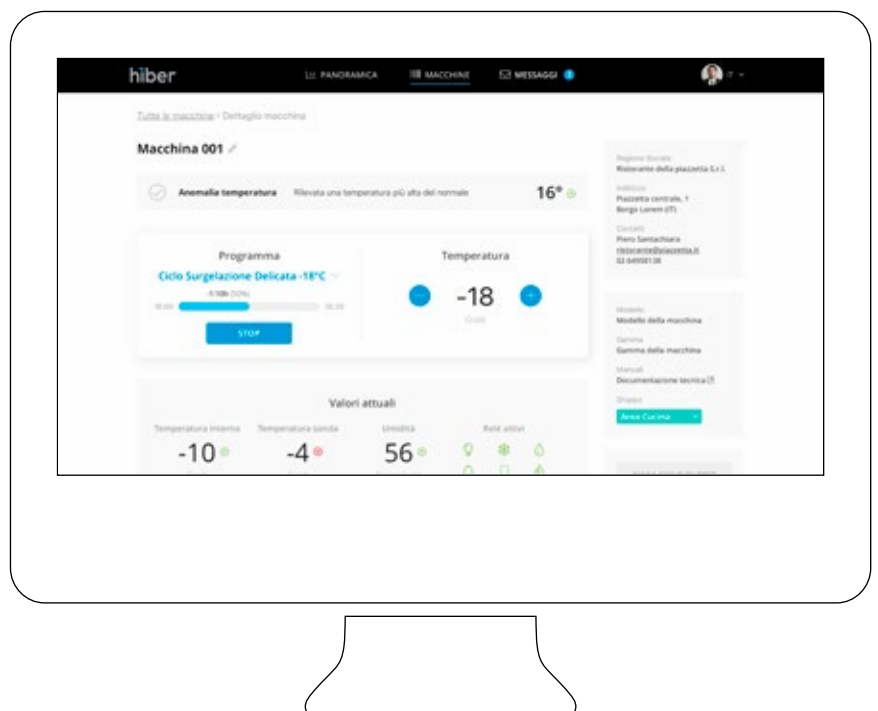


WORKING STATISTICS

You can consult the graph with the operating and consumption statistics online in order to have a complete overview of the use and performance of the machine.

MULTI-DEVICE

Information is accessible by computer or by tablet.



HD-HEAVY DUTY

GN 1/1



1500×2100×1170 mm

HDP-20.1R
HDP-20.1M



1500×2230×1250 mm

HDR-20.1FR
HDR-20.1FM

Model	Capacity in trolleys GN1/1	Output Kg (+90° +3°)	Output Kg (+90° -18°)	Electrical supply	Cold room max power (Watt®)	Cold room A max absorption
HD-R20.1R	1	150	-	380-420/3N/50	1725	3,6
HD-R20.1M	1	150	100	380-420/3N/50	1725	3,6
HD-R20.1FR (su piedi)	1	150	-	380-420/3N/50	795	2,1
HD-R20.1FM (su piedi)	1	150	100	380-420/3N/50	795	2,1



1500×2100×2140 mm

HDP-40.1R
HDP-40.1M



1500×2100×3040 mm

HDP-60.1R
HDP-60.1M

Model	Capacity in trolleys GN1/1	Output Kg (+90° +3°)	Output Kg (+90° -18°)	Electrical supply	Cold room max power (Watt®)	Cold room A max absorption
HD-R40.1R	2	300	-	380-420/3N/50	3300	6,6
HD-R40.1M	2	300	200	380-420/3N/50	3300	6,6
HD-R60.1R	3	450	-	380-420/3N/50	4785	9,2
HD-R60.1M	3	450	300	380-420/3N/50	4785	9,2

HD-HEAVY DUTY

GN 2/1



1700×2100×1370 mm

HDP-20.2R
HDP-20.2M



1700×2230×1450 mm

HDR-20.2FR
HDR-20.2FM

Model	Capacity in trolleys GN2/1	Output Kg (+90° +3°)	Output Kg (+90° -18°)	Electrical supply	Cold room max power (Watt®)	Cold room A max absorption
HD-R20.2R	1	300	-	380-420/3N/50	1725	3,6
HD-R20.2M	1	300	200	380-420/3N/50	1725	3,6
HD-R20.2FR (su piedi)	1	300	-	380-420/3N/50	795	2,1
HD-R20.2FM (su piedi)	1	300	200	380-420/3N/50	795	2,1



1700×2100×2540 mm

HDP-40.2R
HDP-40.2M



1700×2100×3640 mm

HDP-60.2R
HDP-60.2M



1700×2100×4740 mm

HDP-80.2R
HDP-80.2M

Model	Capacity in trolleys GN2/1	Output Kg (+90° +3°)	Output Kg (+90° -18°)	Electrical supply	Cold room max power (Watt®)	Cold room A max absorption
HDP-40.2R	2	600	-	380-420/3N/50	3300	6,6
HDP-40.2M	2	600	400	380-420/3N/50	3300	6,6
HDP-60.2R	3	900	-	380-420/3N/50	4785	9,2
HDP-60.2M	3	900	600	380-420/3N/50	4785	9,2
HDP-80.2R	4	1200	-	380-420/3N/50	6270	11,8
HDP-80.2M	4	1200	800	380-420/3N/50	6270	11,8

REMOTE CONDENSING UNITS

Hiber offers a wide range of condensing units, able to meet any environmental and operational need.

The standard offer includes high efficiency ventilators and speed variator, high-performance compressors, diagnostic lights, on-board control and much more.

Basic, customisable types:



STANDARD

With horizontal air flow.



COMPACT

Soundproofed with horizontal air flow.



TROPICALIZED

With V-shaped condensers with very high thermal exchange, and vertical airflow.

COLD-ROOMS

Our cold storage rooms are entirely made of "made in Italy" components in order to guarantee a high-quality level, respecting all the sanitary-health regulations required by laws.

The modularity that characterises them allows an infinity of customizations and are easy to assemble thanks to eccentric hooks and "line up" joints.

MODULAR COLD ROOMS:

100% customisable, in galvanized sheet or AISI 304 stainless steel on request, with panels of different thicknesses, swing doors or sliding, with or without floor, positive, negative, multitemperature and much more.

MINI COLD ROOMS WITH UNIT ON BOARD:

Wall or ceiling prefabricated cold rooms with motor on board, which can be assembled easily in no time at all, without the intervention of a refrigeration technician.



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