

RESTAURANT AND CATERING

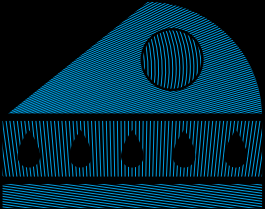
READY FOR THE FUTURE



THE FUTURE OF COOLING STARTS HERE

CONFECTIONERY
AND BAKING

READY FOR THE FUTURE




hiber

THE FUTURE OF CHILLING

GELATO
AND ICE CREAM

READY FOR THE FUTURE



hiber

THE FUTURE OF CHILLING

8.000

SQ M OF
PRODUCTION SITE

2.500

SQ M OF LOGISTICS
WAREHOUSING

1.000

TONS OF STEEL
PROCESSED PER
YEAR

18.000

MACHINES
PRODUCED
EVERY YEAR

ECOLOGICAL
INSULATING FOAMS
AND NATURAL
REFRIGERANT GASES
USED

FUNCTIONAL AND
SEAL TESTING
ON 100% OF
APPLIANCES

RESTAURANT AND CATERING

BLAST CHILLERS-SHOCK FREEZERS WITH ON-BOARD UNIT

06 FREEO

12 THE ONE

HEAVY DUTY ROLL-IN BLAST CHILLERS-SHOCK FREEZERS FOR TROLLEYS

18 HD

18 HD - THE ONE

REFRIGERATING CABINETS

32 PREMIERE 2.0

38 MENU

42 ROLL-IN

SPECIALS

45 UNDERCOUNTER

46 DEFROSTING

47 SEASONER

REFRIGERATED COUNTERS

48 AURAPLUS 2.0

54 AURA

58 PIZZA COUNTERS

MODULAR MINI COLD STORAGE ROOMS

59 MINI COLD ROOMS WITH
MONOBLOC



THE INGREDIENTS OF A SUCCESSFUL RECIPE

EVOLUTION

The food service is changing: customers' needs and consumer habits are changing. We observe the trends and develop solutions designed to increase the effectiveness and efficiency of production and storage flows, to provide you with an operating system that is elastic and flexible.

CONTROL

WiFi connection and dedicated Hiber apps that are intuitive to use guarantee you complete control over every production stage at all times. Parameters and operational diagrams, alarms and performance are kept consistently under control with just a simple tap on your smartphone display, with you at all times.

PERFORMANCE

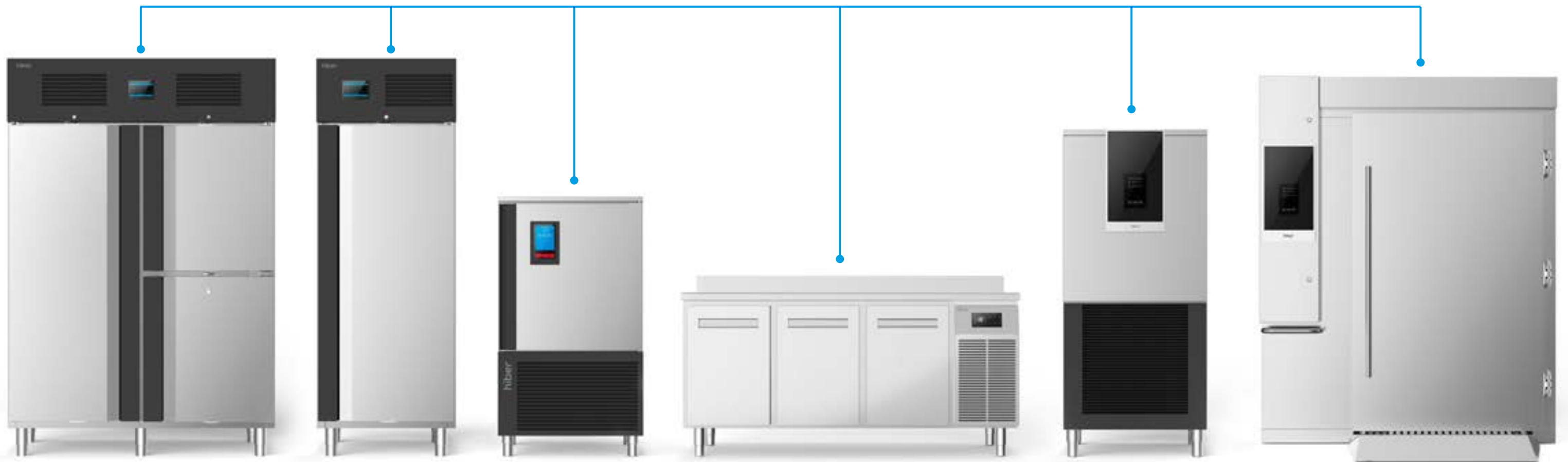
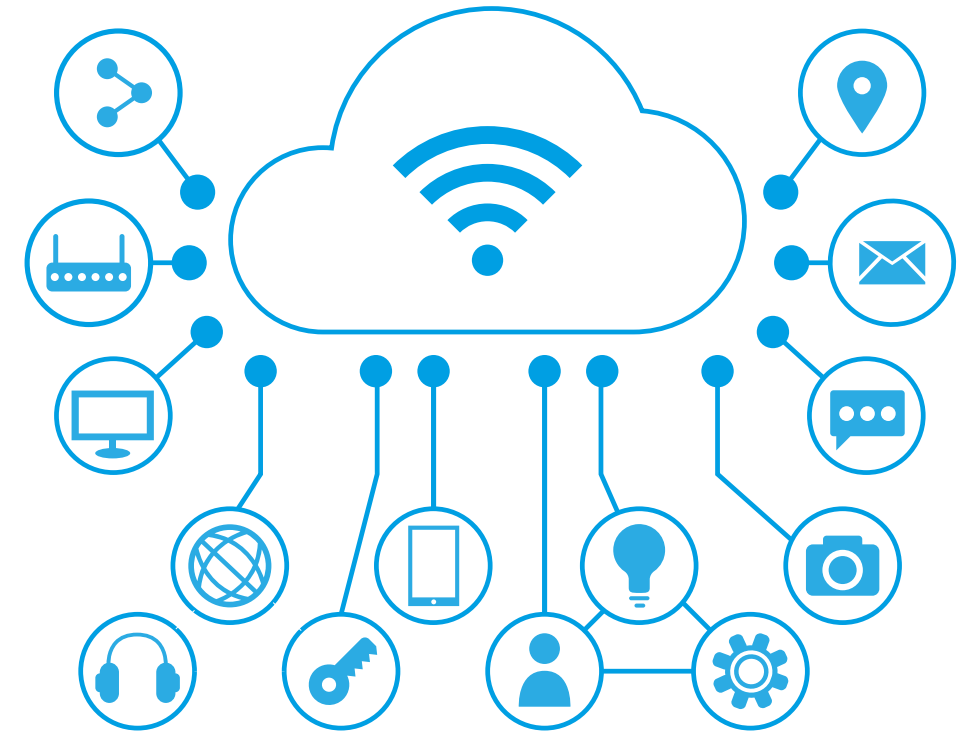
From the materials, construction technology and software to energy saving solutions and respect for the environment, all Hiber models are created from integrated projects developed by our teams to guarantee you high performance, great storage flexibility and complete respect for the characteristics of your product.

ENVIRONMENT

The impact on the environment is one of the most significant aspects of our on-going research work and quest for high-performance solutions and reduced energy consumption. The increased insulation thickness and use of electronic fans as well as high-strength seal gaskets combine with the recent introduction of R290 ecological refrigerant to consume less and work better.

PROFESSIONALLY SIZED

Every Hiber model is designed and developed to immediately and seamlessly fit in with the laboratory ensuring smart, optimised, uniform management of work cycles.



BLAST CHILLERS-SHOCK FREEZERS

FREEO

The freedom to choose the future, today.

FREEO: POWER AND CONTROL

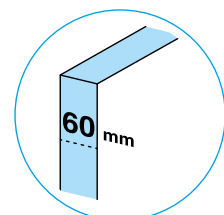
After years of research, development and scientific tests, thousand of hours of testing and analyses of technical performance comes FREEO, Hiber's response to the new cooling management requirements in the laboratory. This extremely high performance operating system with reduced energy consumption is easy to use and reliable 365 days a year.

OPTIMISATION

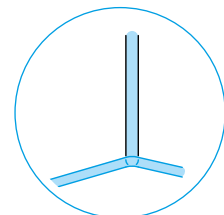
Maintain the characteristics of your products unaltered over time by optimising menus and activities and shock freezing. FREEO offers you complete freedom to organise production flows, enabling you to regenerate the amount of product you effectively need without any waste or leftovers. Take control over economies of scale when purchasing and increase the shelf life of your stock with maximum food safety using the HACCP system and the reliability of FREEO blast-chillers-shock freezers.



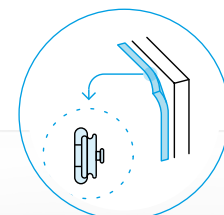
MONOCOQUE CONSTRUCTION IN AISI 304 STAINLESS STEEL



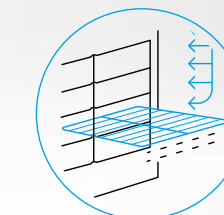
60MM THICK HIGH DENSITY POLYURETHANE FOAM INSULATION



ROUNDED CORNERS FOR GREATER HYGIENE



MAGNETIC SEALS REPLACEABLE WITHOUT TOOLS



STAINLESS STEEL TRAYHOLDERS, WITH PAIRS OF REMOVABLE GUIDES



7" EASY, INTUITIVE, SELF-EXPLANATORY CAPACITIVE HD TOUCH SCREEN DISPLAY



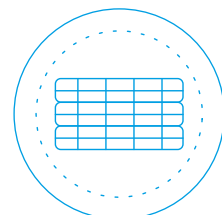
IOT INTERNET OF THINGS AND INDUSTRY 4.0 STANDARD FOR REMOTE MONITORING AND CONTROL



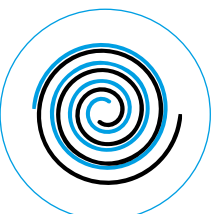
HACCP FUNCTION RECIPES AND DEDICATED PROGRAMMES



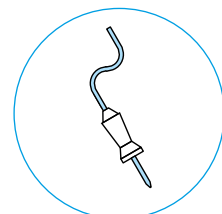
TOP OF THE MARKET PERFORMANCE



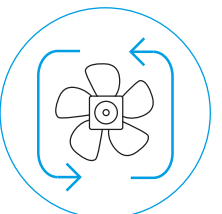
EVAPORATOR WITH CATAPHORESIS ANTI-CORROSION TREATMENT



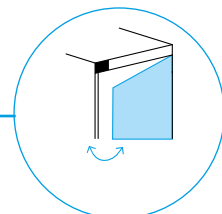
SCROLL COMPRESSORS ON THREE-PHASE MODELS



4-POINT HEATED CORE PROBE



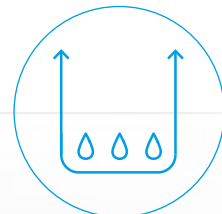
4-STEP SPEED LOW ENERGY ELECTRONIC FANS



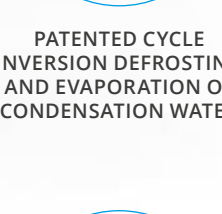
LOCK FOR MAINTAINING DOOR AJAR WHEN NOT IN USE



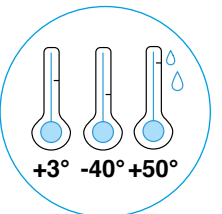
SERVICE FRIENDLY



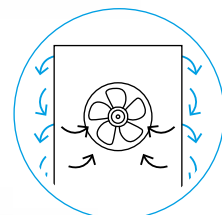
IPX ORGANISED FRONT PANEL THERMOSTATIC VALVE IN MOTOR IOT DIAGNOSIS COMPARTMENT



PATENTED CYCLE INVERSION DEFROSTING AND EVAPORATION OF CONDENSATION WATER



**POSITIVE BLAST CHILLING
NEGATIVE BLAST CHILLING
THAWING OF FOODS
WITHOUT THE USE OF RESISTORS**



GENTLE INDIRECT VENTILATION OVER PRODUCT

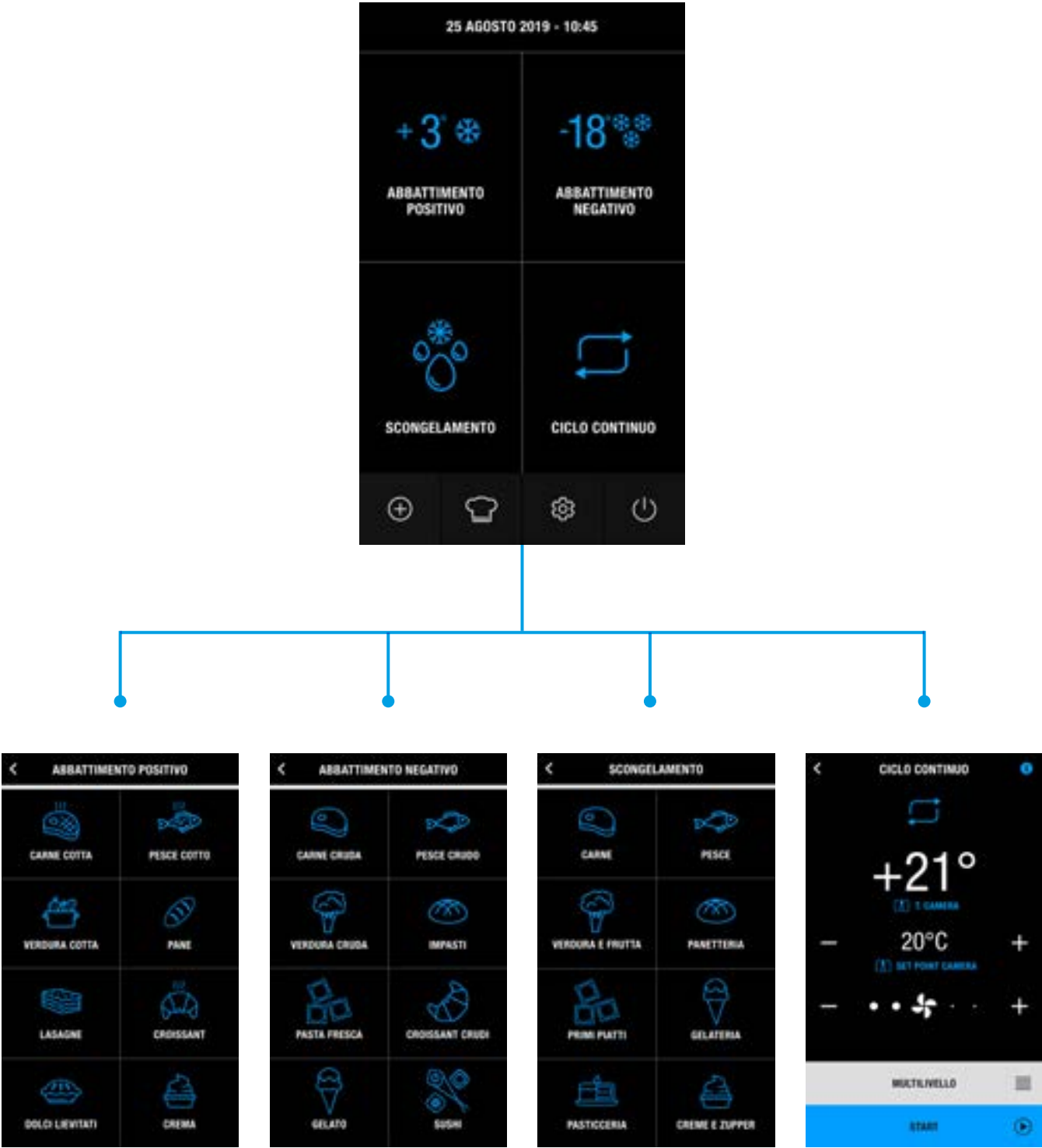
SHEER POWER AND LOW CONSUMPTION

FREEO anticipates the market by offering best-in-class performance, with a keen eye on consumption.

- PERFORMANCE INCREASED BY 25%
- OPTIMISED SCROLL COMPRESSORS ON THREE-PHASE VERSIONS.
- AIR FLOW STUDIED IN WIND TUNNEL FOR MAXIMUM EXPLOITATION OF THE HEAT EXCHANGE POTENTIAL.
- HIGH PERFORMANCE EVAPORATORS AND CONDENSORS, WITH LARGE HEAT EXCHANGE SURFACES.
- HIGH PERFORMANCE, 4-STEP SPEED LOW CONSUMPTION FANS.
- HIGH DENSITY POLYURETHANE FOAM INSULATION.
- PATENTED CYCLE-INVERSION DEFROSTING.
- YIELDS KW/KG DECLARED IN ACCORDANCE WITH NEW EUROPEAN REGULATIONS.

TOUCH THE SKY WITH A FINGER

The display provides a user experience that is intuitive, simple and immediate, even for lower qualified staff. It seems almost too good to be true.



FREEO BLAST CHILLERS-SHOCK FREEZERS RANGE

Blast chillers-shock freezers with on-board units are also available with air condensed (standard) or water condensed (on request) remote units.



560x560x520 mm
ABM023S
ABM031S



790x800x850 mm
R05.11E



790x800x850 mm
FR06.11



790x850x1450 mm
FR12.11



790x850x1800 mm
FR15.11



790x850x1950 mm
FR19.11



1100x1030x800 mm
FR12.21

Model	Dimensions (LxDxH)	Capacity in trays	MAX YIELD EN17032 positive blast chilling (kg/ cycle)	MAX YIELD EN17032 negative blast chilling (kg/ cycle)	Electricity supply	Max electric power	Max. current absorbed
ABM023S	560x560x520	3 x GN2/3	9	6	230/1/50	587	3.4
ABM031S	560x700x520	3 x GN1/1	9	6	230/1/50	587	3.4
R05.11E	790x700x850	5 x GN1/1	19	12	230/1/50	1370	6.7
FR06.11	790x700x850	6 x GN1/1	23	15	230/1/50	1634	7.9
FR12.11	790x850x1450	12 x GN1/1-600x400	34	25	230/1/50	3153	16.2

Model	Dimensions (LxDxH)	Capacity in trays	MAX YIELD EN17032 positive blast chilling (kg/ cycle)	MAX YIELD EN17032 negative blast chilling (kg/ cycle)	Electricity supply	Max electric power	Max. current absorbed
FR15.11	790x850x1800	15 x GN1/1-600x400	47	35	400/3/50+N	4066	15.4
FR19.11	790x850x1950	19 x GN1/1-600x400	73	60	400/3/50+N	4242	17.4
FR12.21	1100x1030x1800	12 x GN2/1-600x800	79	62	400/3/50+N	4320	17.4

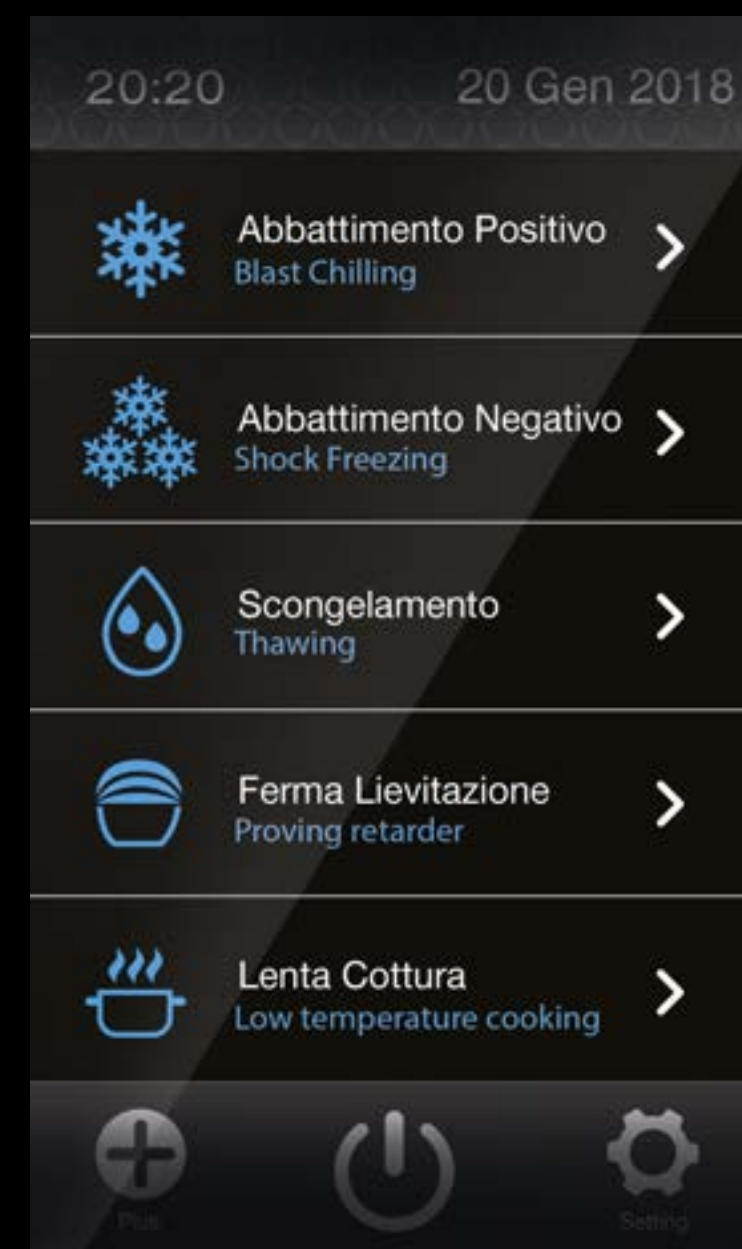
BLAST CHILLERS-SHOCK FREEZERS THE ONE



Innovative technology cased in an elegant, clean-cut design. This combination identifies THE ONE blast chiller-shock freezer as state-of-the-art in terms of both its aesthetics and its functions.

ONE PRODUCT
FIVE FUNCTIONS
FOR H24 OPERATION

Heating and chilling enclosed in a single instrument that incorporates 5 essential functions: positive blast chilling, negative blast chilling, thawing, retarding and slow cooking.



POSITIVE BLAST CHILLING

Positive blast chilling allows preparing to be planned in advance, productivity to be increased, flavour, colour, aroma and weight to be maintained unaltered and the risks of food poisoning and waste to be eliminated.



NEGATIVE BLAST CHILLING

Negative blast chilling guarantees longer storage of products, preserving their consistency, structure and density throughout the year. This enables purchases to be programmed more efficiently in total safety, also in terms of hygiene.



THAWING

Thawing, when carried out in a controlled environment and using the appropriate method maintains the appearance of food unaltered and preserves in particular its organoleptic qualities and properties.



RETARDING

The flexibility provided by retarding allows for a more efficient organisation of processes, greater flexibility during the production stage and preparation programming in advance, leading to improved working hours and a reduction in operating costs.



SLOW COOKING

Slow cooking guarantees improved softness and succulence of the product and enables kitchen activities to be optimised through the complete use of all appliances, resulting in a faster and more efficient service and reduction in waste.



PROFESSIONALLY SIZED

All five versions of The One are equipped with heated multipoint core probe, to precisely control product internal temperature.



Model	Dimensions (LxDxH)	Capacity in trays	MAX YIELD EN17032 positive blast chilling (kg/cycle)	MAX YIELD EN17032 negative blast chilling (kg/cycle)	Electricity supply	Max electric power	Max. current absorbed
H 505TS	790x720x850	5 GN1/1 o 600x400	18	12	230/1/50	1117	5.5
H 509TS	790x820x1320	9 GN1/1 o 600x400	25	16	230/1/50	1395	6.1
H 512TS	790x820x1800	12 GN1/1 o 600x400	36	24	400/3/50	3218	7.4
H 517TS	790x820x1950	17 GN1/1 o 600x400	55	36	400/3/50	4507	9.2
H 524TS	1100x1050x1800	12 GN2/1 o 600x800	72	48	400/3/50	6027	13.8

INDUSTRIAL HD **HEAVY** DUTY AND **THE ONE** BLAST CHILLERS- SHOCK FREEZERS

GREAT FLEXIBILITY
We have the right solution to manage even large quantities of product, enabling you to plan your work and saving you time, resources and money. All models are equipped with robust internal bumpers to facilitate insertion of trolleys, resistors in the defrosting water discharge to avoid perforation due to ice, ramp with built-in unload grid, electric and electronic box inserted into 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 trolleys from both sides.



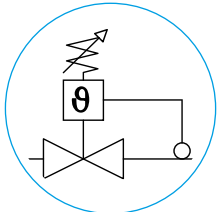
MULTILINGUAL HACCP
TOUCH SCREEN
CONTROL



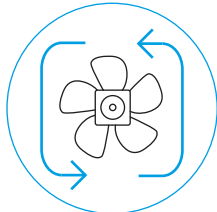
IOT AND INDUSTRY
4.0 CONNECTIVITY
OPTIONAL



HACCP CARD



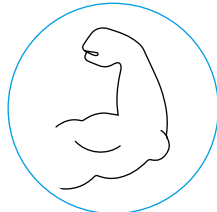
ELECTRONIC
THERMOSTATIC VALVE
(STANDARD)



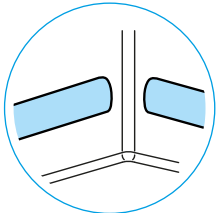
FANS WITH INVERTERS
(STD)



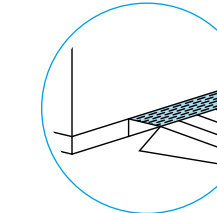
HD INDUSTRIAL
PERFORMANCE



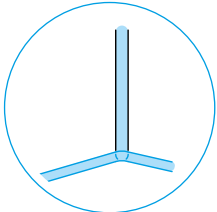
HD INDUSTRIAL
CONSTRUCTION



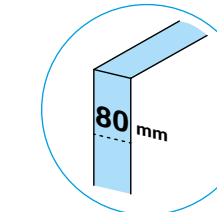
304 3010 STAINLESS STEEL
BUMPERS ON ALL 4 INNER
SIDES



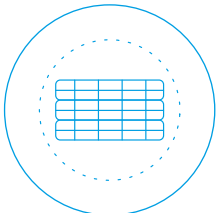
REINFORCED BOTTOM
AND RAMP WITH BUILT-IN
UNLOAD GRID



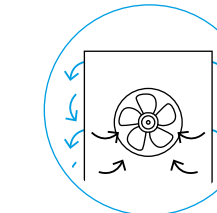
ROUNDED
CORNERS



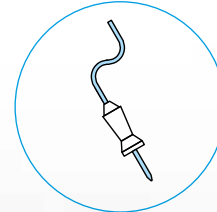
80MM THICK HIGH
DENSITY INSULATION



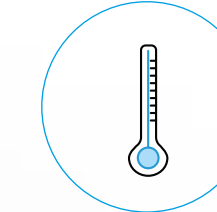
HIGH EFFICIENCY
EVAPORATORS



CONVEYED AIR FLOW FOR
MAXIMUM YIELD



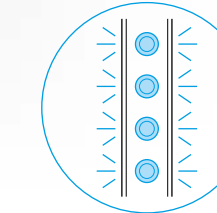
4-POINT HEATED CORE
PROBE



EVEN TEMPERATURE



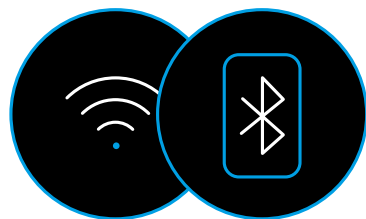
SCOTCH BRITE AISI 304
STAINLESS STEEL



INTERIOR LED LIGHTING

NEW & EASY

From in-depth studies of production cycles through to improving the user experience, the new Hiber models are even more intuitive and easier to use.



CONNECTIVITY

Native IOT 4.0 connection: we have set up our appliances for connection to the Internet for monitoring, servicing and remote downloading of data (optional).



REMOTE CONTROL

Using the CLOUD portal, you can easily download operational diagrams and alarms or monitor the performance of appliances directly online. (optional)



FULL TOUCH CAPACITIVE DISPLAY

The new 5" multi-function full touch display (available in 16 languages) is easy to use. The self-protection system featuring screen lock prevents any accidental alteration of parameters.



hiber

JUST ONE TOUCH

Everything is within easy reach thanks to the new digital display, which ensures direct, fast and intuitive interaction with controls. It is possible at a glance to check the set temperature and programme selected. The use of icons also makes altering settings and creating customised sets very simple.

IOT AND INDUSTRY 4.0

EFFICIENCY 24 HOURS A DAY

Connectivity enables machines to be controlled remotely, which is essential to providing in real time all the diagnostic information and data necessary to analyse the conditions of the appliances as well as to record the history of their operation.

You can consult, save, download or print out setting reports and view any abnormalities (eg. blackouts),

temperature and compliance with HACCP protocols, thereby guaranteeing maximum food safety.

Clear and easily understandable graphs and diagrams provide you with information that enables you to intervene immediately and in a timely manner.



REAL TIME VALUES

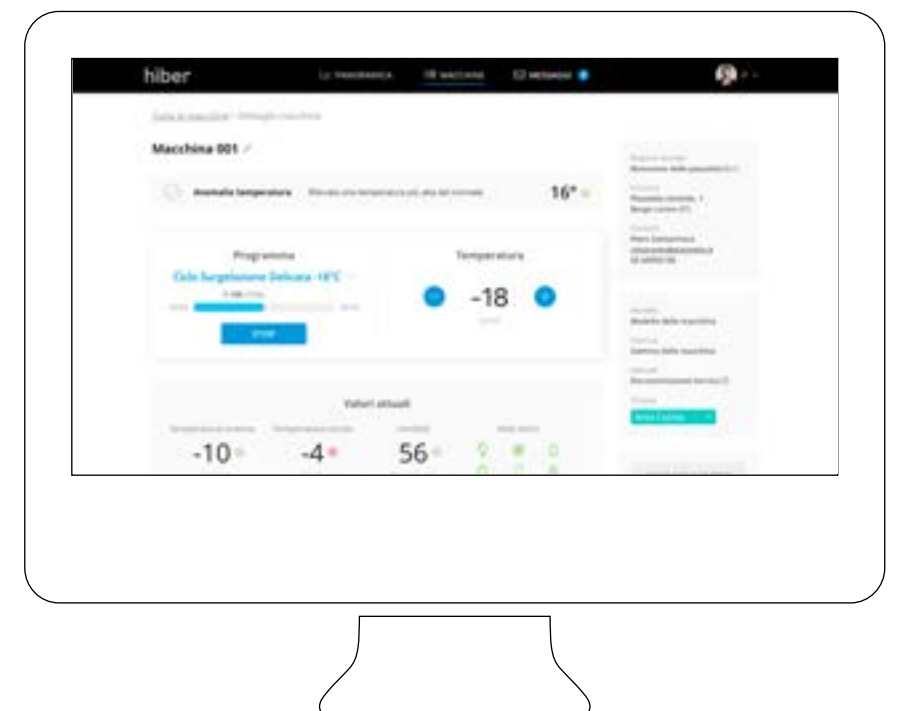
Real-time data concerning machine operation (programme, temperature, humidity) can be consulted immediately online at any time.

OPERATING STATISTICS

You can consult functional statistics and consumption graphs online so you have a complete overview of the machine's use and performance.

MULTI-DEVICE

Information can be accessed via a desktop computer or tablet.



HD-HEAVY DUTY BLAST CHILLERS-SHOCK FREEZERS FOR GN 1/1 TROLLEYS

FOR 1 GN 1/1 TROLLEY



1500×1330×2100 mm
HDR-20.1R
HDR-20.1M

FOR 1 GN 1/1 OVEN TROLLEY



1500×1330×2230 mm
HDR-20.1FR
HDR-20.1FM

FOR 2 GN 1/1 TROLLEYS
(std. two doors, pass-through)



1500×2380×2100 mm
HDR-40.1R
HDR-40.1M

FOR 3 GN 1/1 TROLLEYS
(std. two doors, pass-through)



1500×3280×2100 mm
HDR-60.1R
HDR-60.1M

Model	Dimensions (LxDxH)	Capacity in trolleys	MAX YIELD EN17032 positive blast chilling (kg/ cycle)	MAX YIELD EN17032 negative blast chilling (kg/ cycle)	Electricity supply	Max electric power	Max. current absorbed
HD-R20.1R	1500x1330x2100	1 TROLLEY GN1/1	250	-	380-420/3/50 + N	1984	2.3
HD-R20.1M	1500x1330x2100	1 TROLLEY GN1/1	250	170	380-420/3/50 + N	1984	2.3
HD-R20.1FR (su piedi)	1500x1330x2230	1 TROLLEY GN1/1	170	-	380-420/3/50 + N	914	2.07
HD-R20.1FM (su piedi)	1500x1330x2230	1 TROLLEY GN1/1	170	120	380-420/3/50 + N	914	2.07

Model	Dimensions (LxDxH)	Capacity in trolleys	MAX YIELD EN17032 positive blast chilling (kg/ cycle)	MAX YIELD EN17032 negative blast chilling (kg/ cycle)	Electricity supply	Max electric power	Max. current absorbed
HD-R40.1R- 2D	1500x2380x2100	2 TROLLEYS GN1/1	500	-	380-420/3/50 + N	3795	4.6
HD-R40.1M- 2D	1500x2380x2100	2 TROLLEYS GN1/1	500	340	380-420/3/50 + N	3795	4.6
HD-R60.1R- 2D	1500x3280x2100	3 TROLLEYS GN1/1	750	-	380-420/3/50 + N	5503	6.9
HD-R60.1M- 2D	1500x3280x2100	3 TROLLEYS GN1/1	750	510	380-420/3/50 + N	5503	6.9

HD-HEAVY DUTY BLAST CHILLERS-SHOCK FREEZERS FOR GN 2/1 TROLLEYS

FOR 2 GN 2/1 TROLLEYS
(std. two doors, pass-through)



1700×2750×2100 mm
HDR-40.2R
HDR-40.2M

FOR 1 COMPACT GN 2/1 TROLLEY



1700×1530×2100 mm
HDR-20.2R
HDR-20.2M

FOR 1 GN 2/1 TROLLEY



1300×1270×2100 mm
HDR-20.2R-COMPACT
HDR-20.2M-COMPACT

FOR 1 GN 2/1 OVEN TROLLEY



1700×1530×2230 mm
HDR-20.2FR
HDR-20.2FM

FOR 3 GN 2/1 TROLLEYS
(std. two doors, pass-through)



1700×3850×2100 mm
HDR-60.2R
HDR-60.2M

FOR 4 GN 2/1 TROLLEYS
(std. two doors, pass-through)



1700×4950×2100 mm
HDR-80.2R
HDR-80.2M

Model	Dimensions (LxDxH)	Capacity in trolleys	MAX YIELD EN17032 positive blast chilling (kg/ cycle)	MAX YIELD EN17032 negative blast chilling (kg/ cycle)	Electricity supply	Max electric power	Max. current absorbed
HD-R20.2R	1700x1530x2100	1 TROLLEY GN2/1	320	-	380-420/3/50 + N	1984	2.3
HD-R20.2M	1700x1530x2100	1 TROLLEY GN2/1	320	210	380-420/3/50 + N	1984	2.3
HD-R20.2R-COMPACT	1300x1270x2100	1 TROLLEY GN2/1	200	-	380-420/3/50 + N	795	2.09
HD-R20.2M-COMPACT	1300x1270x2100	1 TROLLEY GN2/1	250	170	380-420/3/50 + N	795	2.09
HD-R20.2FR (su piedi)	1700x1530x2230	1 TROLLEY GN2/1	220	-	380-420/3/50 + N	914	2.11
HD-R20.2FM (su piedi)	1700x1530x2230	1 TROLLEY GN2/1	220	150	380-420/3/50 + N	914	2.11

Model	Dimensions (LxDxH)	Capacity in trolleys	MAX YIELD EN17032 positive blast chilling (kg/ cycle)	MAX YIELD EN17032 negative blast chilling (kg/ cycle)	Electricity supply	Max electric power	Max. current absorbed
HD-R40.2R-2D	1700x2750x2100	2 TROLLEYS GN2/1	640	-	380-420/3/50 + N	3795	4.6
HD-R40.2M-2D	1700x2750x2100	2 TROLLEYS GN2/1	640	420	380-420/3/50 + N	3795	4.6
HD-R60.2R-2D	1700x3850x2100	3 TROLLEYS GN2/1	960	-	380-420/3/50 + N	5503	6.9
HD-R60.2M-2D	1700x3850x2100	3 TROLLEYS GN2/1	960	630	380-420/3/50 + N	5503	6.9
HD-R80.2R-2D	1700x4950x2100	4 TROLLEYS GN2/1	1280	-	380-420/3/50 + N	7211	9.2
HD-R80.2M-2D	1700x4950x2100	4 TROLLEYS GN2/1	1280	840	380-420/3/50 + N	7211	9.2

HD-HEAVY DUTY BLAST CHILLERS-SHOCK FREEZERS

THE ONE

FOR 1 GN 1/1 TROLLEY



1500x1330x2300 mm
H-201TS

FOR 1 GN 2/1 TROLLEY



1700x1530x2300 mm
H-202TS

FOR 2 GN 2/1 TROLLEYS
std. two doors, pass-through)



1700x2750x2300 mm
H-402TS

FOR 3 GN 2/1 TROLLEYS
(std. two doors, pass-through)



1700x3850x2300 mm
H-602TS

Model	Dimensions (LxDxH)	Capacity in trolleys	MAX YIELD EN17032 positive blast chilling (kg/ cycle)	MAX YIELD EN17032 negative blast chilling (kg/ cycle)	Electricity supply	Max electric power	Max. current absorbed
H 201TS	1500x1330x2300	1 TROLLEY GN1/1-600x400	280	200	380-420/3/50 + N	5412	7.82
H 202TS	1700x1530x2300	TROLLEY GN2/1-600x800	350	240	380-420/3/50 + N	6464	8.86
H 402TS-2D	1700x2750x2300	2 TROLLEYS GN2/1-600x800	700	480	380-420/3/50 + N	13066	17.71
H 602TS-2D	1700x3850x2300	3 TROLLEYS GN2/1-600x800	1050	720	380-420/3/50 + N	19202	26.57

CONDENSING UNITS

Hiber offers a vast range of condensing units able to meet all environmental and operational requirements.

The standard product features highly efficient fans and speed variator, extremely high-performance compressors, diagnostics warning lights, on-board machine control and much more.

Basic types, customisable:



STANDARD
With horizontal air flow



COMPACT
Sound-proofed, with horizontal air flow



TROPICALIZED
With enhanced V-shaped high-performance heat exchange condensers and vertical air flow



REVOLUTIONISING THE CONCEPT OF PRESERVING REDEFINING NEW STANDARDS

Order, efficiency, simplicity. These are the guiding principles underlying our new refrigerated cabinets, fitted with moulded sides, which enable, in particular Gastronorm transparent trays as well as the classic grids, to be inserted to make storage easy, logical and rational.

MOULDED SIDES, **WHY?**



FAST, EFFICIENT CLEANING
OPERATIONS



MAXIMUM HYGIENE
THANKS TO THE
REDUCTION OF
INTERSTICES AND POINTS
WHERE DIRT CAN HIDE



NO DANGER OF COLD AIR
FLOW BEING OBSTRUCTED
(FOOD CANNOT INTERFERE
WITH AIR FLOW)



REDUCTION IN DOOR
OPENING TIMES



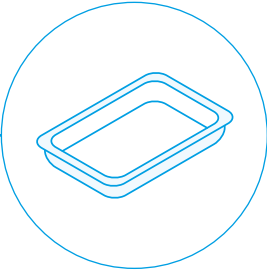
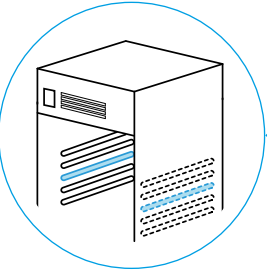
GREATER FLEXIBILITY AND
SPEED IN ARRANGING
FOOD



NO MORE TIME WASTED
MOVING TRAYHOLDERS
AND GUIDES

OUR WINNING COMBINATION

Forget time spent moving tray holders and guides. Food storage is now rational and fast. Everything is orderly and easy to find and put back.



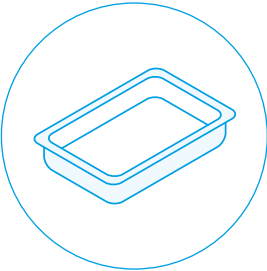
24 GN1/1
h.65 mm

FLEXIBILITY THAT IS LEGALLY COMPLIANT

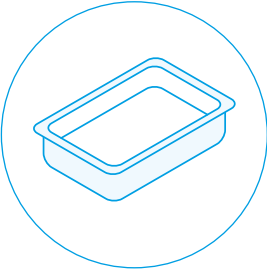
Gastronorm trays, available in three heights, allow very different foods both in terms of their size and composition, to be stored (thanks to vacuum packing) in the same appliance, in full compliance with standards in force, in a rational, logical and effective way.

ORDER AND SPEED

Being able to identify at a glance the position and amount of a specific food in transparent containers enables door opening times and consumption to be reduced and improves work flow.



24 GN1/1
h.100 mm



16 GN1/1
h.150 mm



PREMIERE 2.0 CABINETS

EASY CLEAN

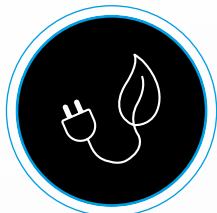
The Premiere line is designed with moulded steel inner sides to hold grids and trays without the need for supports and runners. The rounded corners further reduce points where dirt can potentially accumulate, rendering cleaning and sanitising operations faster and more effective.

SAFETY

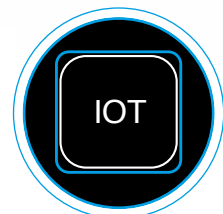
The design of the shaped sides, Gastronorm trays and internal channelling system ensure perfect, uniform preservation of the product, even when fully loaded, thus preventing any potential obstruction of the airflow. When the door is opened, a curtain of air protects the products inside from the risk of changes in temperature by preventing warm air from outside from entering.



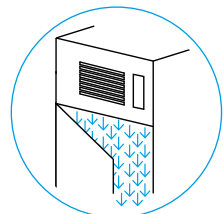
4.3" CAPACITIVE TOUCH
CONTROL DISPLAY



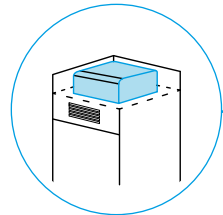
LOW
CONSUMPTION



INTERNET OF THINGS
AND INDUSTRY 4.0



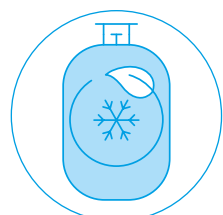
AIR CURTAIN TO REDUCE
AMOUNT OF WARM AIR
ENTERING WHEN DOOR IS
OPENED



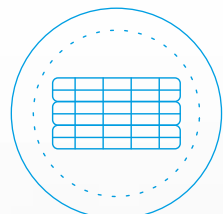
TROPICALISED CLASS 5 (43°)
MONOBLOC MOTOR



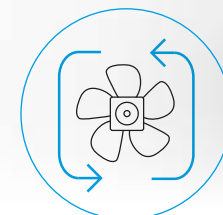
AUTOMATIC DEFROSTING WITH
HOT GAS WATER EVAPORATION
WITHOUT A SUPPLY OF
ELECTRICITY



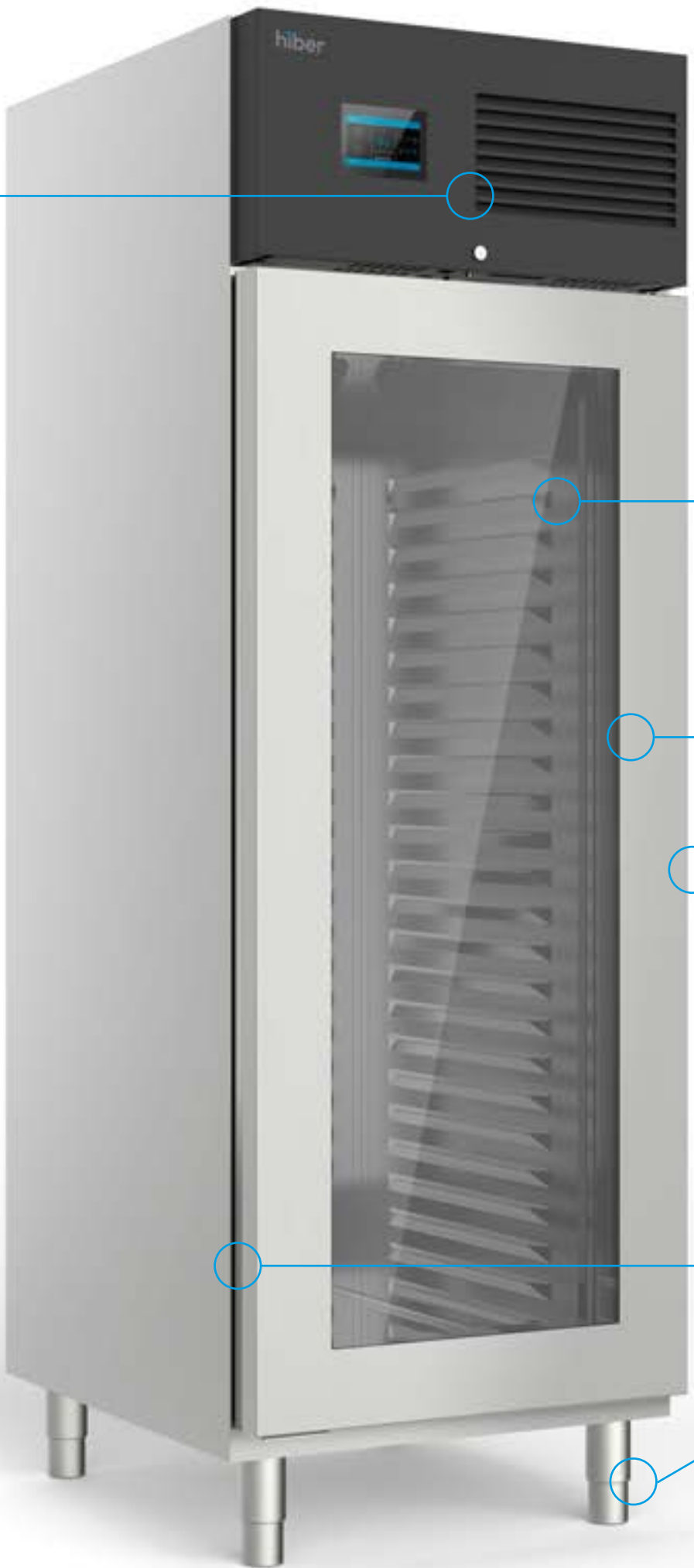
ECOLOGICAL R290
REFRIGERANT



HIGH-PERFORMANCE
EVAPORATOR WITH
CATAPHORESIS TREATMENT



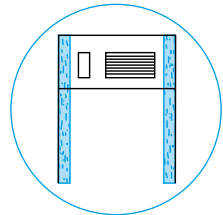
4-STEP SPEED LOW-ENERGY
ELECTRONIC FANS



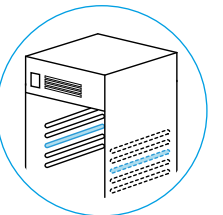
CLASS A ON POSITIVE
TEMPERATURE MODELS



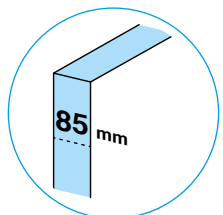
SCOTCH BRITE AISI 304
STAINLESS STEEL



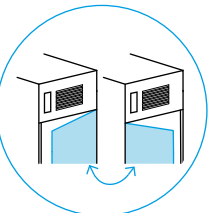
SIDES FILLED WITH FOAM
THROUGH TO THE MONOBLOC



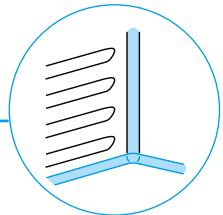
MOULDED SIDES



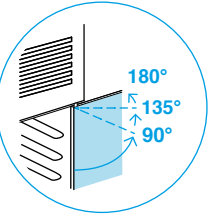
THICK INSULATION



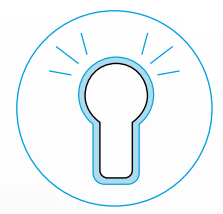
REVERSIBLE DOOR



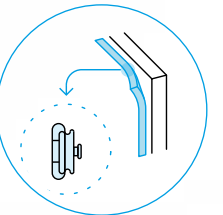
ROUNDED
CORNERS



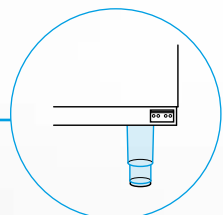
180° DOOR OPENING +
OPENING BLOCK



LOCK AND LED LIGHT

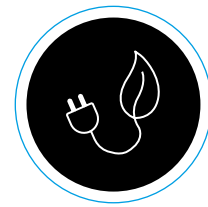


MAGNETIC GASKETS
REPLACEABLE WITHOUT
TOOLS



ADJUSTABLE FEET, WHEELS
ON REQUEST

LESS ENERGY, MORE POWER

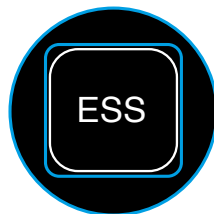


It's the details that create perfection and perfection is not a minor detail.



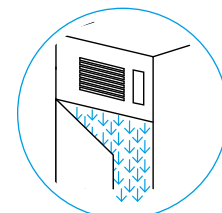
INTELLIGENT SELF-LEARNING

This self-learning system operates synergistically with the ESS and, by mapping out the working activity (working hours, settings and pauses), is able to optimise machine function and guarantee energy savings on a daily basis.



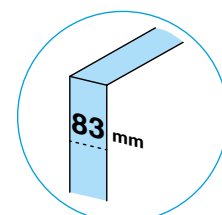
ENERGY SAVING SYSTEM

Following the logic of logarithmics, this system enables consumption to be significantly reduced by intervening on the temperatures and settings during production downtime, without any impact on daily activity or the preservation of foodstuffs.



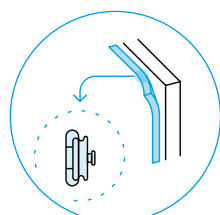
AIR CURTAIN

This is activated when the door is opened to limit the influx of warm air into the chamber, thereby lowering consumption.



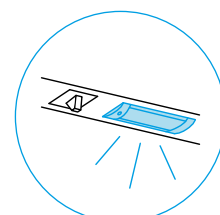
INCREASED INSULATION THICKNESS

The introduction of moulded sides in place of conventional trayholders and guides has enabled insulation thickness to be increased from 75 to 83 mm.



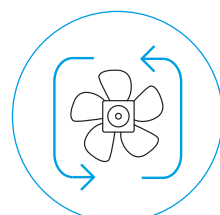
REMOVABLE MAGNETIC GASKETS

Our appliances are fitted with removable high efficiency gaskets, which are 15% wider than conventional ones and feature 5 chambers.



LED LIGHTS

We have fitted the Premiere Cabinets with a LED lighting system that guarantees reduced consumption.

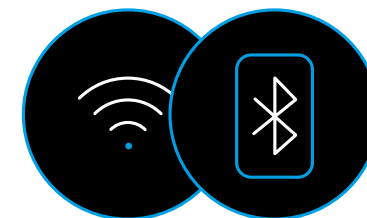


LOW-ENERGY ELECTRONIC FANS

Optimised fan management allows performance to be controlled thereby avoiding stratification of cold air and significant differences in temperature within the cell.

NEW & EASY

From in-depth studies of production cycles through to improving the user experience, the new Hiber models are even more intuitive and easier to use.



IOT CONNECTIVITY

We pay very careful attention to new technology. This is why our appliances are equipped from the start with bidirectional IOT connectivity for Industry 4.0, sending and altering customised programmes remotely, firmware upgrades, monitoring, downloading data from USB ports or Cloud all via LAN connection (standard) or WiFi (optional).



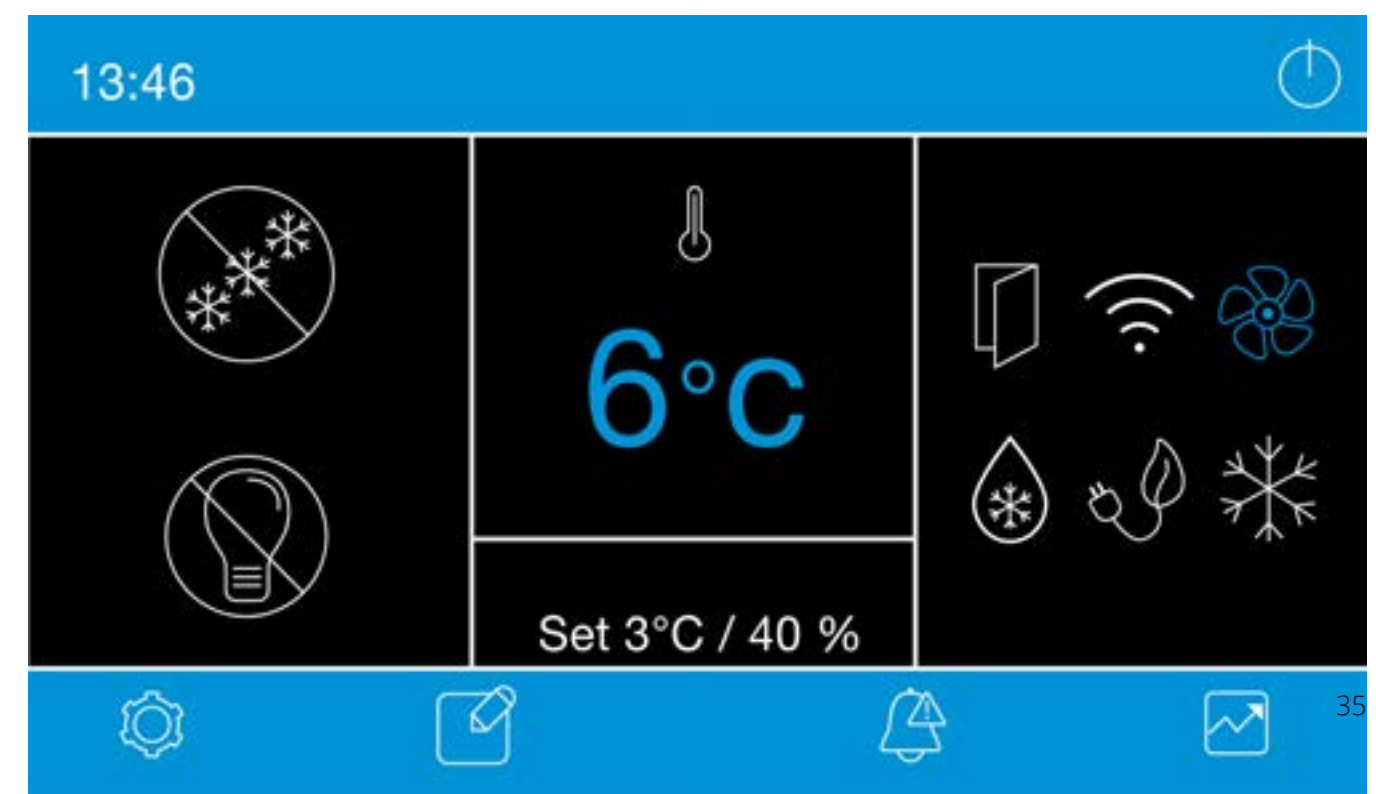
REMOTE CONTROL

Using our APP you can easily download operational diagrams and alarms or send operating parameters to the appliance



CAPACITIVE DISPLAY

The new multi-function display featuring 4.3" capacitive graphic screen is simple to use. The self-protection system with display lock prevents accidental alteration of parameters.



PREMIERE 2.0 CABINETS

*
All machines are also available with remote unit not included (max. 10 metres).



700×850×2080 mm
PP70TNN
PP70TNNI
PP70BT



700×850×2080 mm
PP72TNN
PP72BT



700×850×2080 mm
PP70TNN/V
PP70BT/V



700×850×2080 mm
PP072TNNNTNN
PP72TNNI
PP072TNNBT



1400×850×2080 mm
PP140TNN
PP140BT



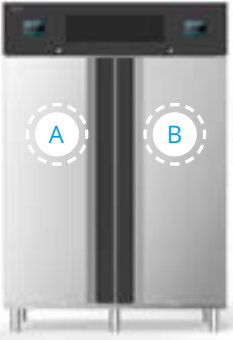
1400×850×2080 mm
PP143TNN
PP143BT



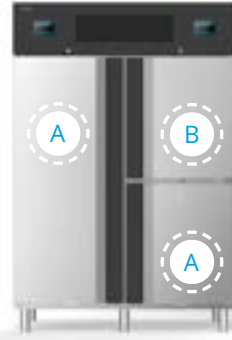
1400×850×2080 mm
PP144TNN
PP144BT



1400×850×2080 mm
PP140TNN/V
PP140BT/V



1400×850×2080 mm
PP140TNNNTNN
PP140TNNI
PP140TNNBT
PP140BTI



1400×850×2080 mm
PP143TNNBT
PP143TNNI

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
PP70TNN	700x850x2080	-2+8	230/1/50	R290	0.95	A
PP70I	700x850x2080	-6+4	230/1/50	R290	0.95	A
PP70BT	700x850x2080	-15-25	230/1/50	R290	3.07	B
PP72TNN	700x850x2080	-2+8	230/1/50	R290	0.95	A
PP72I	700x850x2080	-6+4	230/1/50	R290	0.95	A
PP72BT	700x850x2080	-15-25	230/1/50	R290	3.07	B
PP70TNN/V	700x850x2080	-2+8	230/1/50	R290	n.a.	E
PP72TNNNTNN	700x850x2080	-2+8/-2+8	230/1/50	R290	n.a.	D
PP72TNNI	700x850x2080	-2+8/-6+4	230/1/50	R290	n.a.	D
PP72TNNBT	700x850x2080	-2+8/-15-25	230/1/50	R290	n.a.	n.a.

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
PP140TNN	1400x850x2080	-2+8	230/1/50	R290	1.84	B
PP140I	1400x850x2080	-6+4	230/1/50	R290	1.84	B
PP140BT	1400x850x2080	-15-25	230/1/50	R290	8.51	C
PP143TNN	1400x850x2080	-2+8	230/1/50	R290	1.84	B
PP143I	1400x850x2080	-6+4	230/1/50	R290	1.84	B
PP143BT	1400x850x2080	-15-25	230/1/50	R290	8.51	C
PP144TNN	1400x850x2080	-2+8	230/1/50	R290	1.84	B
PP144I	1400x850x2080	-6+4	230/1/50	R290	1.84	B
PP144BT	1400x850x2080	-15-25	230/1/50	R290	8.51	C
PP140TNN/V	1400x850x2080	-2+8	230/1/50	R290	n.a.	D
PP140TNNNTNN	1400x850x2080	-2+8/-2+8	230/1/50	R290	n.a.	B
PP140TNNI	1400x850x2080	-2+8/-6+4	230/1/50	R290	n.a.	B
PP140TNNBT	1400x850x2080	-2+8/-15-25	230/1/50	R290	n.a.	n.a.
PP140BTI	1400x850x2080	-15-25/-6+4	230/1/50	R290	n.a.	n.a.
PP143TNNBT	1400x850x2080	-2+8/-15-25	230/1/50	R290	n.a.	n.a.
PP143TNNI	1400x850x2080	-2+8/-6+4	230/1/50	R290	n.a.	n.a.

CABINETS

MENU

Essential excellence
that you can see.

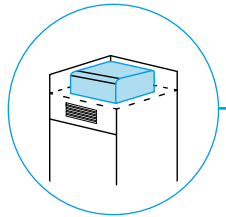
EASY CLEAN

The Menu line is designed with moulded steel inner sides to hold grids and trays without the need for supports and runners. The rounded corners further reduce points where dirt can potentially accumulate, rendering cleaning and sanitising operations faster and more effective.

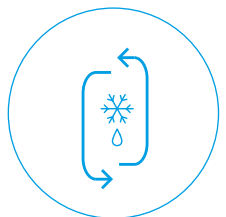
SAFETY

The design of the shaped sides, Gastronorm trays and internal channelling system ensure perfect, uniform preservation of the product, even when fully loaded, thus preventing any potential obstruction of the airflow. When the door is opened, a curtain of air protects the products inside from the risks of changes in temperature by preventing warm air from outside from entering.

ELECTRONIC CONTROL CAPACITIVE SEMI TOUCH



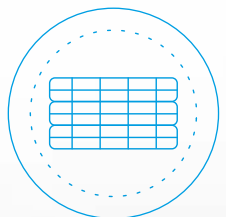
CLASS 5 TROPICALISED
MONOBLOC MOTOR (43°)



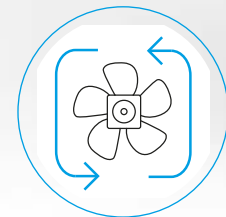
AUTOMATIC HOT GAS DEFROSTING
WITH EVAPORATION OF
WATER WITHOUT A SUPPLY OF
ELECTRICITY



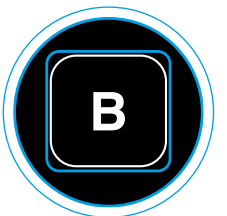
ECOLOGICAL R290
REFRIGERANT



HIGH-PERFORMANCE
EVAPORATOR WITH
CATAPHORESIS TREATMENT



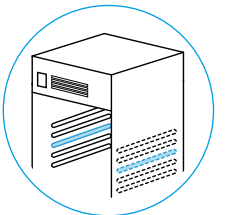
4-STEP SPEED LOW-ENERGY
ELECTRONIC FANS



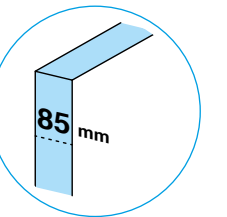
CLASS B ON POSITIVE
TEMPERATURE MODELS



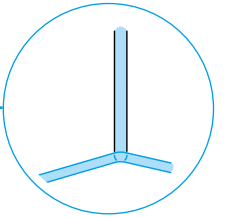
SCOTCH BRITE AISI 304
STAINLESS STEEL



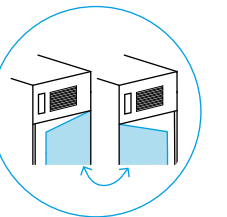
MOULDED SIDES



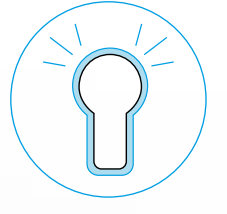
THICK INSULATION



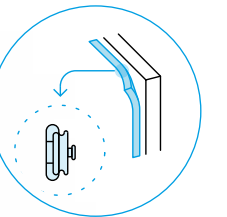
ROUNDED
CORNERS



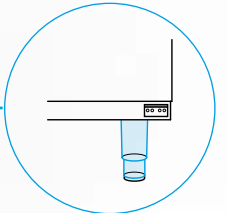
REVERSIBLE DOOR



LOCK AND LED LIGHT



MAGNETIC GASKETS
REPLACEABLE WITHOUT
TOOLS



ADJUSTABLE FEET, WHEELS
ON REQUEST

CABINETS

MENU

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
M70TNN	700x850x2080	-2+8	230/1/50	R290	0.97	B
M70I	700x850x2080	-6+4	230/1/50	R290	0.97	B
M70BT	700x850x2080	-15-25	230/1/50	R290	3.72	C
M72TNN	700x850x2080	-2+8	230/1/50	R290	0.97	B
M72I	700x850x2080	-6+4	230/1/50	R290	0.97	B
M72BT	700x850x2080	-15-25	230/1/50	R290	3.72	C
M70TNN/V	700x850x2080	-2+8	230/1/50	R290	3.31	E
M140TNN	1400x850x2080	-2+8	230/1/50	R290	3.17	D
M140i	1400x850x2080	-6+4	230/1/50	R290	3.17	D
M140BT	1400x850x2080	-15-25	230/1/50	R290	12.1	D
M143TNN	1400x850x2080	-2+8	230/1/50	R290	3.17	D
M143I	1400x850x2080	-6+4	230/1/50	R290	3.17	D
M143BT	1400x850x2080	-15-25	230/1/50	R290	12.1	D
M144TNN	1400x850x2080	-2+8	230/1/50	R290	3.17	D
M144I	1400x850x2080	-6+4	230/1/50	R290	3.17	D
M144BT	1400x850x2080	-15-25	230/1/50	R290	12.1	D
M140TNN/V	1400x850x2080	-2+8	230/1/50	R290	5.53	E



700x850x2080 mm
M70TNN
M70I
M70BT



700x850x2080 mm
M72TNN
M72I
M72BT



700x850x2080 mm
M70TNN/V



1400x850x2080 mm
M140TNN
M140i
M140BT



1400x850x2080 mm
M143TNN
M143I
M143BT



1400x850x2080 mm
M144TNN
M144I
M144BT



1400x850x2080 mm
M140TNN/V

CABINETS

ROLL-IN

Think big.

The Hiber line designed to handle large volumes fast and effectively.



- 65/80 MM THICK HCFC-FREE POLYURETHANE FOAM INSULATION
- THROUGH DOORS ON REQUEST
- STAINLESS STEEL MONOCOQUE CONSTRUCTION
- DOOR THAT LOCKS AUTOMATICALLY WHEN OPENED MORE THAN 100°
- VERSION WITH PANELS THAT CAN EASILY BE DISMANTLED AND REASSEMBLED FOR PASSAGE THROUGH DOORS
- ROUNDED INSIDE CORNERS TO FACILITATE CLEANING
- GASKETS EASY TO REMOVE WITHOUT THE USE OF TOOLS
- VENTILATED CHILLING



MONOCOQUE VERSION

760×850×2090 mm
HRI1TN/MNS
760×850×2150 mm
HRI1BT/MNS

PANEL VERSION

880×1070×2250 mm - 1 door
HRI1TN/PAN
1760×1070×2250 mm - 2 doors
HRI1BT/PAN
880×1070×2300 mm - 1 door
HRI2TN/PAN
1760×1070×2300 mm - 2 doors
HRI2BT/PAN

Models	Operating temperature °C	Electricity supply (V~/Hz)	Max electric power Max. current absorbed (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

Consistent attention to market demand has led us to develop special solutions able to meet precise requirements in the restaurant and catering industry.

UNDERCOUNTER



- STAINLESS STEEL MONOCOQUE CONSTRUCTION
- 55 MM THICK INSULATION
- INTERIOR SIDES FEATURING MOULDED GUIDES
- AUTOMATIC TIMED DEFROSTING
- LOCK WITH KEY AS STANDARD
- 3 STANDARD RILSAN GRIDS 485X430
- ABS SHOCKPROOF INTERIOR WITH ROUNDED CORNERS
- ELECTRONIC CONTROL WITH LARGE DISPLAY

600x645x840 mm
UD1TN
UD1BT
UD1TNVTR

Models	Operating temperature °C	Electricity supply (V~/Hz)	Max electric power Max. current absorbed (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
UD1TNVTR	+2 +10 °C	230/1/50	110/2.4	R134a

THAWING UNIT

Thaws at controlled temperatures and humidity in accordance with HACCP standards.



740×910×2070 mm 900×1062×2240 mm
HAT-GN2 HAT-ROLLIN

- SCOTCH BRITE STAINLESS STEEL CONSTRUCTION
- 60MM INSULATION PANELS
- TROPICALISED MONOBLOC MOTOR
- STAINLESS STEEL UPRIGHTS AND GUIDES
- VENTILATED AND CONVEYED COOLING
- AUTOMATIC DEFROSTING
- AUTOMATIC EVAPORATION OF CONDENSATION WATER USING HOT GAS SYSTEM
- AUTOMATIC THAWING OF PRODUCTS USING PIN PROBE
- AUTOMATIC PRESERVATION STAGE AT END OF CYCLE
- VENTILATION AUTOMATICALLY BLOCKED WHEN DOOR OPENED
- REVERSIBLE DOOR

SEASONER

Seasons meat, sausages and cheeses: temperature and humidity always under control.



740×1010×2070 mm
HAS EN2
HAS EN2-VTR

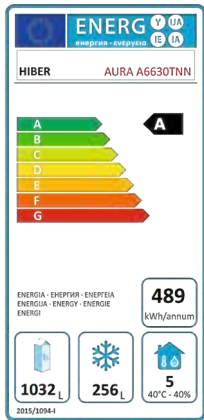
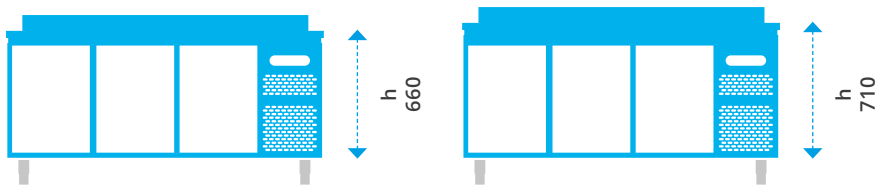
- 60 MM INSULATION PANELS
- TROPICALISED MONOBLOC MOTOR
- AIR EXCHANGE CONTROLLED BY MEANS OF AUTOMATIC TIMED EXTRACTOR FAN
- SCOTCH BRITE STAINLESS STEEL CONSTRUCTION
- SELF-CLOSING DOOR WITH OPENING BLOCKED AT 100°
- RELATIVE HUMIDITY CONTROLLED BY PROBE
- 10 6-STAGE PROGRAMMES TO CONTROL TEMPERATURE, HUMIDITY AND TIME
- AUTOMATIC EVAPORATION OF CONDENSATION WATER USING HOT GAS SYSTEM
- MICROPROCESSOR CONTROL FEATURING CELL PROBE, EVAPORATOR PROBE, CONDENSER PROBE AND AIR PROBE

Models	Operating temperature °C	Electricity supply (V/~Hz)	Max electric power Max. current absorbed (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

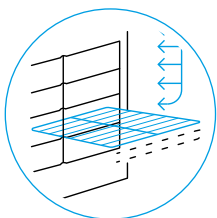
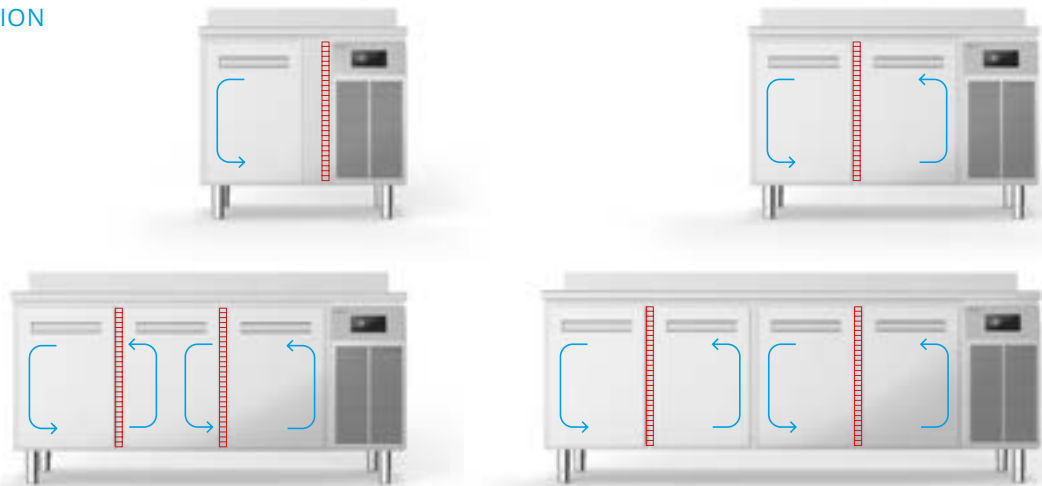
Models	Operating temperature °C	Electricity supply (V/~Hz)	Max electric power Max. current absorbed (W/A)	Refrigerant gas
HAS EN2	-5 +30 °C	230/1/50	1182/6.2	R134a
HAS EN2-VTR	-5 +30 °C	230/1/50	1182/6.2	R134a

REFRIGERATED COUNTERS

AURA PLUS 2.0



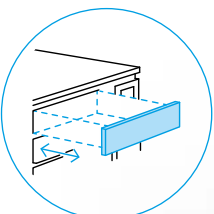
SPECIAL VENTILATION
AND MULTIPLE
EVAPORATORS



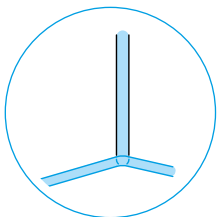
STAINLESS STEEL FLUSH
TRAYHOLDERS WITH 5
POSITIONS



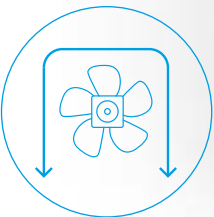
AISI 304 STAINLESS
STEEL



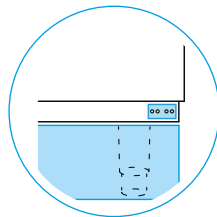
FULLY EXTRACTABLE
DRAWERS



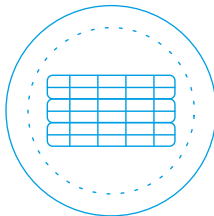
MOULDED CELL BOTTOM WITH
ROUNDED CORNERS AND
REMOVABLE GRID SUPPORTS



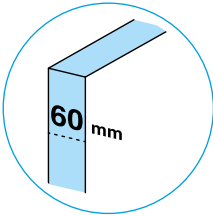
CONVEYED AIR FLOW



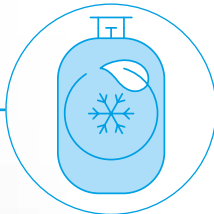
LOWER DOOR HINGES
SUITABLE FOR MOUNTING
ON MASONRY SKIRTING
BOARD



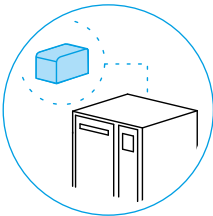
EVAPORATOR WITH
CATAPHORESIS TREATMENT,
POSITIONED OUTSIDE THE
REFRIGERATED COMPARTMENT



60MM THICK HIGH
DENSITY INSULATION



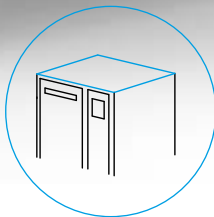
R290 ECOLOGICAL
REFRIGERANTS



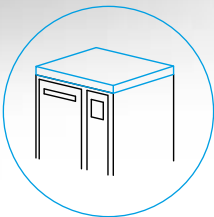
ALSO WITH REMOTE UNIT



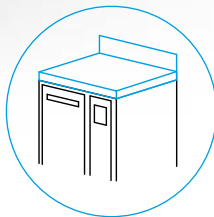
2-STEP RELATIVE
HUMIDITY CONTROL



WITHOUT
TOP



WITH
TOP



WITH TOP AND
UPSTAND

COUNTERS

AURA PLUS 2.0

Robust and heavy duty, designed to last a long time and completely customisable to suit your specific requirements.



915×700 mm
1 DOOR

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
1 door	915x700	-2+8	230/1/50	R290	1.04	A
1 door	915x700	-15/-20	230/1/50	R290	5.78	D



1275×700 mm
2 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
2 doors	1275x700	-2+8	230/1/50	R290	1.04	A
2 doors	1275x700	-15/-20	230/1/50	R290	6.08	D



1735×700 mm
3 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
3 doors	1735x700	-2+8	230/1/50	R290	1.38	A
3 doors	1735x700	-15/-20	230/1/50	R290	7.37	D



2195×700 mm
4 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
4 doors	2195x700	-2+8	230/1/50	R290	1.38	A
4 doors	2195x700	-15/-20	230/1/50	R290	8.84	D

AURA 660 Heights are 810 cm, 850 mm or 910 mm depending on the type of top chosen.

AURA 710 Heights are 860 mm, 900 mm or 1000 mm depending on the type of top chosen.

COUNTERS

AURA PLUS 2.0 SET UP

Set up for connection to remote units (not included).



915×700 mm
1 DOOR

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
1 door	735x700x850	-2+8	230/1/50	R134a	1.45	n.a.
1 door	735x700x850	-15/-20	230/1/50	R452A	6.68	n.a.



1275×700 mm
2 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
2 doors	1095x700x850	-2+8	230/1/50	R134a	1.59	n.a.
2 doors	1095x700x850	-15/-20	230/1/50	R452A	7.13	n.a.

THE SAME STORAGE VOLUMES. LESS LABORATORY SPACE OCCUPIED.

Aura Plus counters are designed for connection to a remote condensing unit, thus saving 18 cm in length. The intelligent solution to the need for large storage volumes in limited space.



AURA 660 Heights are 810 cm, 850 mm or 910 mm depending on the type of top chosen.
AURA 710 Heights are 860 mm, 900 mm or 1000 mm depending on the type of top chosen.



1735×700 mm
3 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
3 doors	1555x700x850	-2+8	230/1/50	R134a	2.12	n.a.
3 doors	1555x700x850	-15/-20	230/1/50	R452A	8.27	n.a.



2195×700 mm
4 DOORS

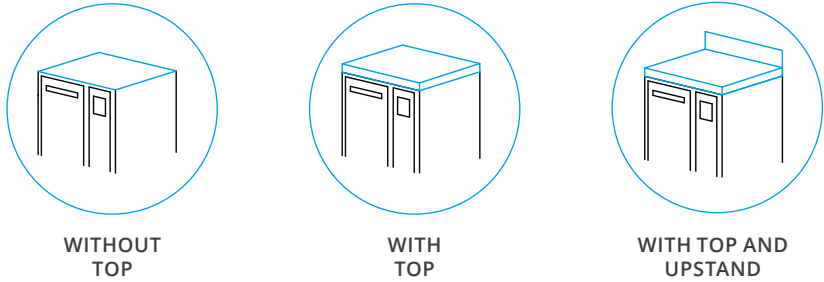
Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
4 doors	2015x700x850	-2+8	230/1/50	R134a	2.2	n.a.
4 doors	AA26640BTP/R	-15/-20	230/1/50	R452A	10.09	n.a.

AURA COUNTERS

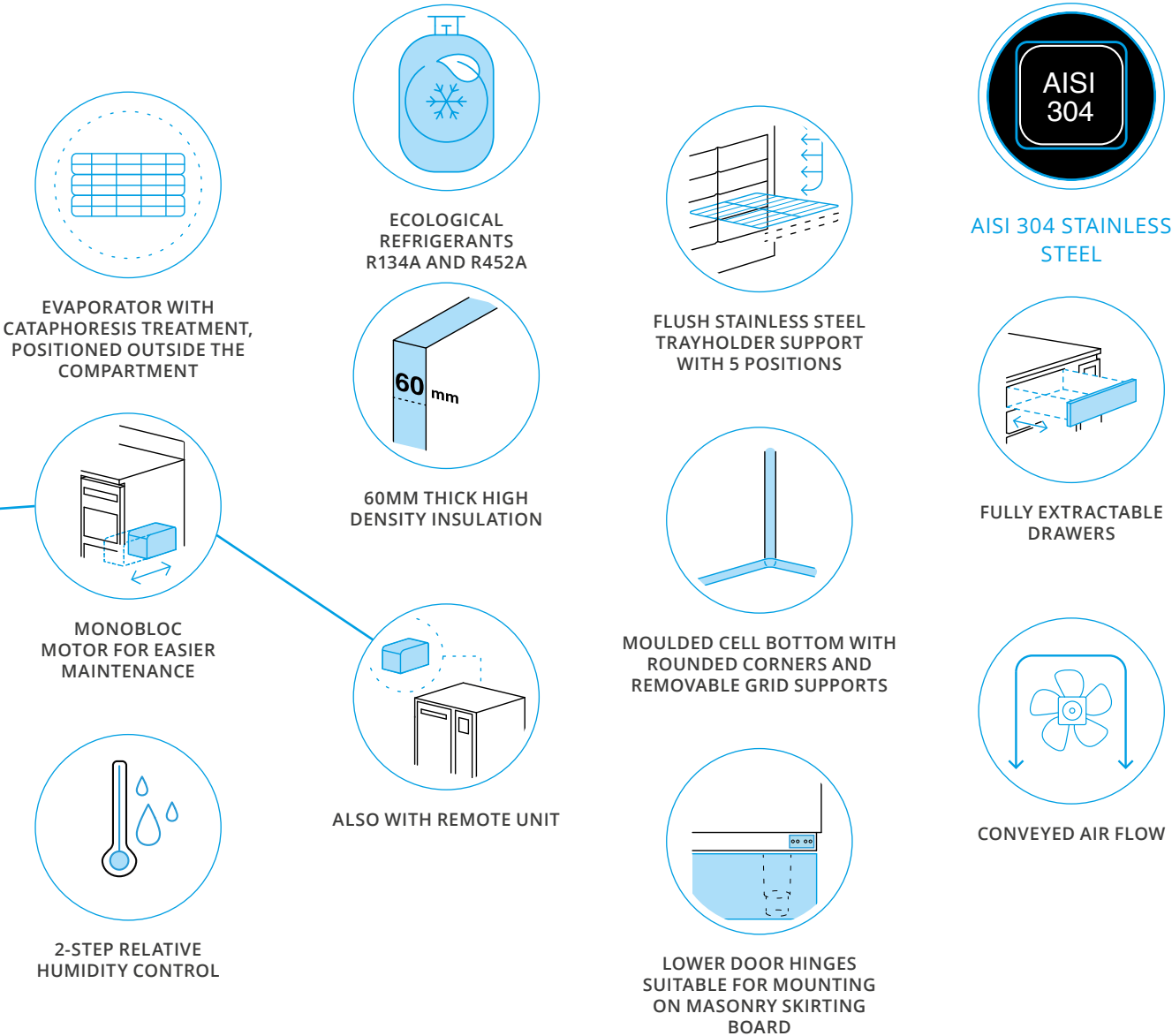
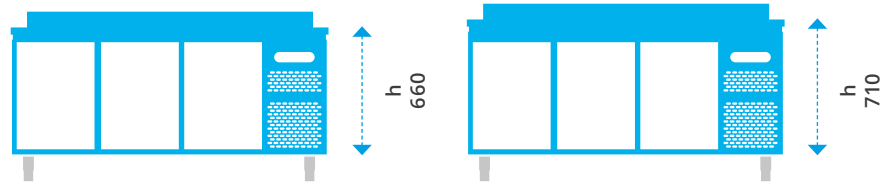
Practical, compact and silent Hiber refrigerated counters are made of stainless steel and are available with numerous door and drawer combinations.

They guarantee optimum use of space, maximum hygiene, simplicity of use and total staff safety.

There are plenty of options available to suit different working requirements: without worktop, with top or with top and upstand.



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



COUNTERS

AURA

We guarantee a high degree of customisation, high quality and high storage capacity in limited space.

AURA 660 Heights are 810 cm, 850 mm or 910 mm depending on the type of top chosen.

AURA 710 Heights are 860 mm, 900 mm or 1000 mm depending on the type of top chosen.



915×700 mm
1 DOOR

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
1 door	915x700	-2+8	230/1/50	R134a	1.57	B
1 door	915x700	-15/-20	230/1/50	R452A	6.68	E



1735×700 mm
3 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
3 doors	1735x700	-2+8	230/1/50	R134a	2	B
3 doors	1735x700	-15/-20	230/1/50	R452A	9	E



1275×700 mm
2 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
2 doors	1275x700	-2+8	230/1/50	R134a	1.57	B
2 doors	1275x700	-15/-20	230/1/50	R452A	7.13	E



2195×700 mm
4 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
4 doors	2195x700	-2+8	230/1/50	R134a	2.5	B
4 doors	2195x700	-15/-20	230/1/50	R452A	10.8	F

PIZZA LINE

EVERYTHING CLOSE TO HAND

The combination of pizza counter and glass cabinet, both refrigerated, dedicated to professionals who choose the best pizzeria equipment. These appliances built of stainless steel are available in various sizes and with different combinations of drawers and doors, granite worktop for the preparation of dough and toppings and independent salad bar with protective glass cover. A refrigerated glass cabinet allows products to be stored whilst keeping them constantly within easy reach.

DETAILS

Two, three or four compartments, temperatures from -2° to +8° C, fitted with neutral drawer unit featuring 2, 4 or 6 drawers and bowl housing for resting the dough. Electronic control of temperature and humidity inside the chamber guarantees perfect preservation of the dough. The refrigerated glass cabinet is independent (+2°/+10° C) and provides excellent long-term storage for pizza toppings.



1240×800×1470 mm
2 DOORS

1960×800×1470 mm
3 DOORS

2500×800×1470 mm
4 DOORS

Models	Operating temperature °C	Electricity supply (V/~Hz)	Max electric power Max. current absorbed (W/A)	Refrigerant gas
2 Porte	-2 +8 °C	230/1/50	360/2.4	R134a
2 Porte	+2 +10 °C	230/1/50	140/0.8	R134a
3 Porte	-2 +8 °C	230/1/50	465/2.9	R134a
3 Porte	+2 +10 °C	230/1/50	140/0.8	R134a
4 Porte	-2 +8 °C	230/1/50	520/3.2	R134a
4 Porte	+2 +10 °C	230/1/50	155/1	R134a

MODULAR COLD ROOMS AND MINI COLD ROOMS

Our cold rooms are constructed using all MADE IN ITALY components in order to guarantee a superior standard of quality and complete respect for statutory health and hygiene regulations.

They are modular, which enables them to be customised in endless ways while camlocks and “line-up” joints make them extremely easy to mount.

MODULAR COLD ROOMS:
100% customisable, made of plastic coated galvanised metal plating or 304 stainless steel on request, with panels of different thicknesses, hinged or sliding doors, with or without bottom, positive, negative and multi-temperature and much more.

MINI COLD ROOMS WITH ON-BOARD UNIT:
Prefabricated cells with on-board motor, wall or ceiling mounted, easily and quickly installed, without calling out a refrigeration engineer.



RESTAURANT AND CATERING THE RANGE

BLAST CHILLERS-SHOCK FREEZERS WITH ON-BOARD UNIT

FREEO



ABM023S
ABM031S

R05.11E

FR06.11

FR12.11

FR15.11

FR19.11

FR12.21

THE ONE



H505TS

H509TS

H512TS

H517TS

H524TS

HEAVY-DUTY ROLL-IN BLAST CHILLERS-SHOCK FREEZERS FOR GN 1/1 TROLLEYS

FOR 1 GN 1/1
TROLLEY



HDR-20.1R
HDR-20.1M

FOR 1 GN 1/1
OVEN TROLLEY



HDR-20.1FR
HDR-20.1FM

FOR 2 GN 1/1 TROLLEYS
(std. two doors, pass-through)



HDR-40.1R
HDR-40.1M

FOR 3 GN 1/1 TROLLEYS
(std. two doors, pass-through)



HDR-60.1R
HDR-60.1M

HEAVY-DUTY ROLL-IN BLAST CHILLERS-SHOCK FREEZERS FOR GN 2/1 TROLLEYS

FOR 1 COMPACT GN 2/1
TROLLEY



HDR-20.2R
HDR-20.2M

FOR 1 GN 2/1
TROLLEY



HD-R20.2R-COMPACT
HD-R20.2M-COMPACT

FOR 1 GN 2/1
OVEN TROLLEY



HDR-20.2FR
HDR-20.2FM

FOR 2 GN 1/1 TROLLEYS
(std. two doors, pass-through)



HDR-40.2R
HDR-40.2M

FOR 3 GN 1/1 TROLLEYS
(std. two doors, pass-through)



HDR-60.2R
HDR-60.2M

FOR 4 GN 1/1 TROLLEYS
(std. two doors, pass-through)



HDR-80.2R
HDR-80.2M

THE ONE HD-HEAVY DUTY BLAST CHILLERS-SHOCK FREEZERS

FOR 1 GN 1/1
TROLLEY



H-201TS

FOR 1 GN 2/1
TROLLEY



H-202TS

FOR 2 GN 2/1 TROLLEYS
(std. two through doors)



H-402TS

FOR 3 GN 2/1 TROLLEYS
(std. two through doors)



H-602TS

REFRIGERATED CABINETS

PREMIERE 2.0



PP70TNN
PP70TNNI
PP70BT



PP72TNN
PP72BT



PP70/TNN/V
PP70BT/V



PP072TNNNTNN
PP72TNNI
PP072TNNBT



PP140TNN
PP140BT



PP143TNN
PP143BT



PP144TNN
PP144BT



PP140TNN/V
PP140BT/V



PP140TNNNTNN
PP140TNNI
PP140TNNBT
PP140BTI



PP143TNNBT
PP143TNNI

MENU



M70TNN
M70I
M70BT



M72TNN
M72I
M72BT



M70TNN/V



M140TNN
M140i
M140BT



M143TNN
M143I
M143BT



M144TNN
M144I
M144BT



M140TNN/V

ROLL-IN



HRI1TN/MNS
HRI1BT/MNS
HRI1TN/PAN
HRI1BT/PAN



HRI2TN/PAN
HRI2BT/PAN

REFRIGERATED COUNTERS

AURA PLUS 2.0



1 DOOR



2 DOORS



3 DOORS



4 DOORS

AURA PLUS 2.0 SET UP



1 DOOR



2 DOORS

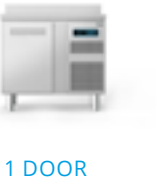


3 DOORS

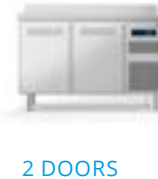


4 DOORS

AURA



1 DOOR



2 DOORS



3 DOORS



4 DOORS

PIZZA COUNTERS



2 DOORS - 3 DOORS - 4 DOORS

SPECIALS

UNDERCOUNTER



UD1TN
UD1BT
UD1TNVTR

THAWING UNIT



HAT-GN2
HAT-ROLLIN

SEASONER



HAS EN2
HAS EN2-VTR

MINI MODULAR COLD STORAGE ROOMS

MINI COLD ROOMS WITH MONOBLOC





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an Ali Group Company



The Spirit of Excellence