

hiber  
COOL EXPERIENCE



2025 NEWS

# NEW PRODUCT LINE IN GAS R290

The use of cold technologies is more and more important in pastry laboratories.

Hiber blast chillers and retarder proofers are now re-designed with improved features and they are all available with the new gas R290.



The new multifunction roll-in blast chiller

# HD100 PRO

## More powerful, new efficiency

The new roll-in multi function blast chiller: improved performances, new design. The touch control panel will allow to launch both cold and hot cycles for low temperature cooking and thawing.



|                    |                                        |
|--------------------|----------------------------------------|
| <b>LxDxH (mm):</b> | 790x1030x1950                          |
| <b>Capacity:</b>   | 1 trolley 60x80 or 60x40               |
| <b>Yield:</b>      | +90°C/+10°C 120 kg<br>+90°/-18°C 80 kg |
| <b>Price:</b>      | 22.980 €                               |

Il nuovo abbattitore a doppia profondità

# STAR 16.2 + GN



Dalle cucine dei ristoranti  
ai laboratori di gelateria  
e pasticceria

Un nuovo modello con capacità fino a 30 teglie 60x40 o 15 teglie 60x80, grazie alla doppia profondità.



|                    |                                                        |
|--------------------|--------------------------------------------------------|
| <b>LxPxH (mm):</b> | 790x1030x1950                                          |
| <b>Capacità:</b>   | 30 teglie GN 1/1 – 60X40 /<br>15 teglie GN 2/1 – 60X80 |
| <b>Resa:</b>       | +90°C/+10°C 85 kg<br>+90°C/-18°C 70 kg                 |
| <b>Price:</b>      | 18.800 €                                               |

## Multifunction blast chiller double depth

# TOP 16.2

### The new multi function blast chiller double-depth

A blast chiller that freely allows to combine the various steps of heat and cold, to optimize your work cycle, now available to fit up to 30 trays 60x40 or 15 trays 60x80.



|                    |                                                      |
|--------------------|------------------------------------------------------|
| <b>LxDxH (mm):</b> | 790x1030x1950                                        |
| <b>Capacity:</b>   | 30 trays GN 1/1 – 60X40 /<br>15 trays GN 2/1 – 60X80 |
| <b>Yield:</b>      | +90°C/+10°C 85 kg<br>+90°C/-18°C 70 kg               |
| <b>Price:</b>      | <b>22.140 €</b>                                      |



The new blast chiller

# STAR 3 ¼

New blast chiller  
for GN 1/1:  
excellent  
performance,  
compact design

|             |                |
|-------------|----------------|
| LxDxH (mm): | 600x805x400    |
| Capacity:   | 3 trays GN 1/1 |
| Price:      | 4.250 €        |



The new blast chiller

# STAR 3 $\frac{2}{3}$



New blast chiller  
for GN 2/3:  
excellent  
performance,  
compact design

|             |                |
|-------------|----------------|
| LxDxH (mm): | 600x605x400    |
| Capacity:   | 3 trays GN 2/3 |
| Price:      | 3.890 €        |





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