

Ice Cream

2024



hiber
COOL EXPERIENCE



The cold that exalts
the authentic taste of ice cream



Ice Cream

Our refrigerated cabinets and blast chillers use cutting-edge technology to maintain a constant, ideal temperature for preserving ice cream in its perfect consistency. With a precise and intuitive adjustment range, you will be able to keep the ice cream at the optimal temperature, preserving its taste and quality.

Confectionery Bakery

Hiber technologies for refrigerated cabinets, blast chillers and retarder-provers help bakers and pastry chefs to have total control of time, humidity and temperature, thus offering important advantages in terms of availability of baked products, quality and flavor of doughs and many types of desserts (cake bases, semi-finished products, creams, icings, mousses, semifreddos).

Restaurant

The freshness of raw material is one of the most important characteristics for creating excellent dishes.

All Hiber models aim to offer the highest quality to customers, respecting the natural characteristics of the products and guaranteeing their excellent conservation.

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Hiber, the company

Leader in
professional
refrigeration

The spirit of excellence

Hiber was born in 1998 in Vittorio Veneto, the heart of the "stainless steel valley". From the beginning, the "spirit of excellence" has led Hiber to be a reference company in the professional refrigeration sector, focusing production in particular on blast chillers, cabinets and refrigerated tables. Hiber relies on important know-how, shared within the company through strategic synergies. The result is:

- **Reliable and competitive machines**
- **Targeted services and solutions**
- **Flexibility and versatility**

Not just machines

We offer our customers many services and tools to support their daily work.

- **Training courses for chefs:** we train your chefs to become experts in «cook and chill/freeze» technologies.
- **Back-office support:** to help you identify the right equipment, providing technical documentation, drawings, personalized advice etc.
- **Technical support:** we guarantee a direct line to our assistance service.

Mission and Vision

It's not just about selling equipment...
We strive, every day, to provide our customers new opportunities for the development of their business. Our vision is to grow with our partners.





Winning ingredients that make the difference

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The environment

The environmental impact is among the most relevant aspects in our constant research and development of high performance and low energy consumption solutions. The increase in insulation thickness and the use of electronic fans and high-tight gaskets is combined with the recent introduction of the ecological refrigerant R290: to consume less and work better.

Evolution

Catering and restaurant sector is changing: customer needs and consumption habits are changing. We observe trends and develop thoughtful solutions to increase the effectiveness and efficiency of production and conservation flows and provide you with an elastic and flexible work system.

Control

WiFi connection and dedicated Hiber applications with intuitive use, guarantee you absolute control of every production phase at all times. Operation parameters and graphs, alarms and performance are constantly under control: a simple touch on your smartphone display is enough. Always with you.

Performance

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

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Professionally sized

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EACH HIBER MODEL IS DESIGNED AND DEVELOPED TO IMMEDIATELY AND SEAMLESSLY FIT IIN WITH THE LABORATORY, ENSURING SMART, OPTIMIZED, AND UNIFORM MANAGEMENT OF WORK CYCLES.



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Quality performance

From restaurant kitchens to pastry and ice cream laboratories, the quality of your fresh or freshly cooked products is ensured with Hiber products!

Hielo

Power, reliability and practicality

Category

Monocoque blast chillers

Optimization

Quickly reducing the temperature of fresh or recently cooked products makes it possible 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 food reserve, regenerating only the quantity required.** No waste, therefore, no excess and no sudden depletion of stocks. You can finally purchase large amounts of products without having to worry about them perishing and, since our blast chillers are HACCP-compliant, without any risk of food poisoning.

Details

We offer a wide range of equipment that, thanks to the many variants and options, are suitable for all types of serving styles and sizes.

All versions are made of stainless steel and have the CE construction conformity certificate.

The ergonomic structure with rounded corners and no joints, makes cleaning easier, ensuring maximum hygiene.





Models:

H323, HG06, HG12,
HG15, HG21, HG30

Technical features:

-  Monocoque construction in aisi 304 stainless steel
-  60mm thick high density polyurethane foam insulation
-  Rounded corners for greater hygiene
-  Magnetic seals replaceable without tools
-  Evaporator with cataphoresis anti-corrosion treatment
-  Stainless steel tray holders
-  Low energy electronic fans
-  Positive and negative blast chilling
-  Heated core probe
-  Lock for maintaining door ajar when not in use
-  Patented cycle inversion defrosting and evaporation of condensation water
-  Gentle indirect ventilation over product



Hielo

The complete range

H323 Hielo

HG06 Hielo

HG12 Hielo

HG15 Hielo

HG21 Hielo

HG30 Hielo



Model	Dimensions	Capacity (160x360xh120)	Capacity (250x360xh120)	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
H323	600x605x400	2 tray	1 tray	8	5
HG06	790x800x850	6 tray	4 tray	20	12
HG12	790x850x1450	12 tray	8 tray	32	24
HG15	790x850x1800	15 tray	10 tray	44	32
HG21	790x850x1950	21 tray	14 tray	70	54
HG30	1100x1054x1800	30 tray	20 tray	80	60

Electricity supply	Max cooling power	Electric power	Max current absorbed (A)
230/1/50	587	700	4,3
230/1/50	2169	1523	4,3
230/1/50	4330	1960	9,1
380-420/3/50+N	9830	2805	6,87
380-420/3/50+N	9830	3158	8,42
380-420/3/50+N	11530	6027	13,8

Star

More powerful, quiet and eco-friendly with R290 gas

Category

Monocoque blast chillers

Optimization

Efficiency in performance, reliability, ease of use and energy saving are just a few benefits of the new STAR blast chillers.

Quality of fresh or freshly cooked products is ensured by STAR single-frame blast chillers.

All versions are made of AISI 304 Scotch-Brite stainless steel and are patented with EC Construction Certification of Conformity.

Moreover, its ergonomic design featured by rounded corners and no joints makes the cleaning process easier, ensuring maximum hygiene standards.

Details

DIGITAL CONTROL

2.8" LCD Graphic display and capacitive keys

BIDIRECTIONAL CONNECTIVITY (optional)

GAS R290
















Models:

STAR05, STAR12, STAR16

Technical features:

-  Monocoque construction in aisi 304 stainless steel
-  60mm thick high density polyurethane foam insulation
-  Rounded corners for greater hygiene
-  Magnetic seals replaceable without tools
-  Evaporator with cataphoresis anti-corrosion treatment
-  Stainless steel tray holders
-  Low energy electronic fans
-  Positive and negative blast chilling
-  Heated core probe
-  Lock for maintaining door ajar when not in use
-  Gentle indirect ventilation over product



Star

The complete range

STAR05



STAR12



STAR16



Model	Dimensions	Capacity (160x360xh120)	Capacity (250x360xh120)	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
STAR05	790x840x850	6 tray	4 tray	21	15
STAR12	790x890x1800	15 tray	10 tray	45	30
STAR16	790x890x1950	21 tray	14 tray	68	45

Electricity supply	Max cooling power	Electric power	Max current absorbed (A)
230/1/50	1935	1559	7,84
380-420/3/50+N	5106	3275	7,6
380-420/3/50+N	7659	4737	7,72

Star PLUS

Power and reliability in ice cream,
with super touch control

Category

Monocoque blast chillers

Optimization

The new range of STAR blast chillers uses the natural refrigerant gas R290, allowing the reduction of CO2 emissions and energy consumption.

It is the sustainable choice for the environment.

Thanks to the new 7" super touch display, the management of work cycles becomes even more simplified and flexible.

Details

4.0 BIDIRECTIONAL CONNECTIVITY

GAS R290

DISPLAY SUPER TOUCH 7"

CONTROLLED DEFROSTING (optional)



Star PLUS



Models:

**STAR05 PLUS, STAR12 PLUS
STAR16 PLUS**

Technical features:

- AISI** Monocoque construction in aisi 304 stainless steel
- 60mm** 60mm thick high density polyurethane foam insulation
- Y** Rounded corners for greater hygiene
- M** Magnetic seals replaceable without tools
- E** Evaporator with cataphoresis anti-corrosion treatment
- INOX** Stainless steel tray holders
- F** Low energy electronic fans
- +** Positive and negative blast chilling
- *** Controlled defrosting (optional)
- H** Heated core probe
- L** Lock for maintaining door ajar when not in use
- T** Patented cycle inversion defrosting and evaporation of condensation water
- G** Gentle indirect ventilation over product



Star PLUS

The complete range

STAR05 PLUS



STAR12 PLUS



STAR16 PLUS



Model	Dimensions	Capacity (160x360xh120)	Capacity (160x360xh120)	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
STAR05 PLUS	790x840x850	6 tray	4 tray	24	18
STAR12 PLUS	790x890x1800	15 tray	16 tray	48	33
STAR16 PLUS	790x890x1950	21 tray	14 tray	72	48

Electricity supply	Max cooling power	Electric power	Max current absorbed (A)
230/1/50	1965	1579	7,94
380-420/3/50+N	5116	3295	7,9
380-420/3/50+N	7679	4747	7.78

The One Pro

Multifunction blast chiller

Category

Monocoque multifunction blast chiller.

Optimization

120 new recipes and more than 20 combined cycles preloaded. A blast chiller that allows you to combine the various phases of heat and cold freely, to optimize your cycle work.

Free to combine your cycles for one optimal planning of your production process.

Infinite combination of functions in order to get the freedom to create your own work cycle.

Blast chilling, Shock freezing, Dehydration, Thawing, Proofing, Ice cream, Proofing in molds, Chocolate, Crystallization, Pasteurisation, Low temperature cooking, Regeneration, Hot conservation, Cold conservation

Details

GAS R290

MULTIFUNCTION BLAST CHILLER

BIDIRECTIONAL CONNECTIVITY 4.0

DISPLAY SUPER TOUCH 7'











The One Pro



Models:

TOP 05, TOP 10, TOP 16

Technical features:

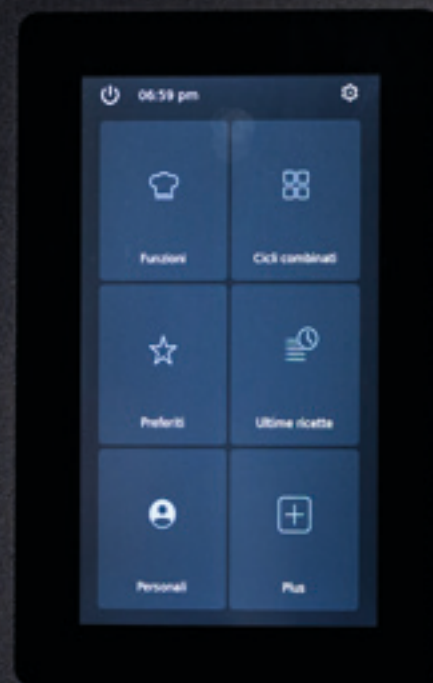
-  Multifunction blast chiller
-  T Range
-40°C/+90°C
-  Bidirectional connectivity 4.0
-  Double lift
GN/EN
-  Inox
Aisi 304
-  Humidity regulation with instant steam generation
-  Wi-Fi Connection
-  Sanitization with combined ion/steam cycle (optional)



The One Pro

The multifunction blast chiller with 120 new recipes and more than 20 combined cycles preloaded.

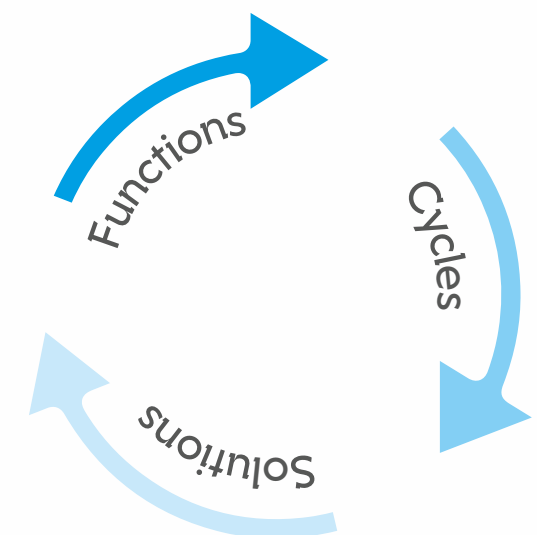
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Blast chilling	
Shock freezing	
Dehydration	
Thawing	
Proofing	
Ice cream	
Proofing in molds	
Chocolate	
Crystallization	
Pasteurisation	
Low temperature cooking	
Regeneration	
Hot conservation	
Cold conservation	

Infinite combination of functions in order to get the freedom to create your own work cycle.

MANY NEW FUNCTIONS AVAILABLE AND COMBINABLE... IN ORDER TO GET THE FREEDOM TO CREATE YOUR COMBINED WORKING CYCLE.



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The One Pro

The complete range

TOP 05 The One Pro



TOP 10 The One Pro



TOP 16 The One Pro



Model	Dimensions	Capacity	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
TOP 05	790x840x850	5 tray	30	24
TOP 10	790x1030x1800	10 tray	60	48
TOP 16	790x1030x1950	16 tray	85	70

Electricity supply	Max cooling power	Electric power	Max current absorbed (A)
230/1/50	2002	2100	9,15
380-420/3/50+N	6700	4290	12,3
380-420/3/50+N	10050	6250	16

AGF

Efficiency and quality guaranteed

Category

Ice cream cabinets

Optimization

The SMART ventilation system featured on Hiber modular storage units guarantees a perfectly even temperature in every part of the freezer, respecting the same freezing point depression for different flavours and offering the ideal consistency for serving and sale.

Our AGF cabinets protect ice cream from the risk of dehydration, oxidation and structural collapse, ensuring stability and the ideal consistency and perfect enhancement of the aromas of every recipe.

Constructed entirely of AISI 304 STAINLESS STEEL and featuring Scotch-Brite® satin finish, they offer a load capacity ranging from 48 to 98 ice cream tubs.

Details

CAPACITIVE FULL TOUCH DISPLAY

LOW CONSUMPTION

SCOTCH BRITE AISI 304 STAINLESS STEEL

HACCP ALARMS

BIDIRECTIONAL CONNECTIVITY 4.0

GAS R290





Models:

**AGF 52, AGF 72, AGF 82,
AGX 821, AGX 822, AGX 1080**

Technical features:

-  Class 5 tropicalised mono bloc motor (43°)
-  Automatic hot gas electric defrosting with cartridge
-  Evaporator with cataphoresis treatment
-  Compensation valve to facilitate door opening
-  Round air system
-  Reversible door
-  85 mm thick hcfc free insulation
-  Reversible magnetic gaskets
-  5 extractable trays on pairs of "C" guides
-  Rounded corners
-  Adjustable feet, wheels on request



AGF

The complete range

AGF52 AGF

AGF72.1 AGF

AGF72.2 AGF

AGF82.1 AGF

AGF82.2 AGF



Model	Dimensions	Temperature range	Capacity	Capacity (250x360xh120)
AGF 52	700x850x2080	-25/-15	45 tray	27 tray
AGF 72.1	790x915x2110	-30/-12	60 tray	40 tray
AGF 72.2	790x915x2110	-30/-12	60 tray	40 tray
AGF 82.1	790x1030x2110	-30/-12	60 tray	50 tray
AGF 82.2	790x1030x2110	-30/-12	60 tray	50 tray

Electricity supply	Max cooling power	Max Corrente assorbita
230/1/50	594	2,86
230/1/50	895	4,06
230/1/50	895	4,06
230/1/50	895	4,06
230/1/50	895	4,06

AGX

The complete range

AGX821 AGX



AGX822 AGX



AGX1080.1 AGX



AGX1080.2 AGX



Model	Dimensions	Temperature range	Capacity (160x360xh120)	Capacity (250x360xh120)
AGX 821	790x1030x2110	-30/+18	60 tray	50 tray
AGX 822	790x1030x2110	-30/+18	60 tray	50 tray
AGX 1080.1	1010x1235(1310)x2310	-30/+18	60 tray	50 tray
AGX 1080.2	1010x1235(1310)x2310	-30/+18	98 tray	60 tray

Electricity supply	Max cooling power	Max current absorbed (A)
230/1/50	1060	5,3
230/1/50	1060	5,3
230/1/50	-	-
230/1/50	-	-

Note

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The cold that exalts
the authentic taste of ice cream

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The Spirit of Excellence