

# Pastry Bakery 2024



**hiber**  
COOL EXPERIENCE



More flavor to your creations  
thanks to our cold technology!



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## 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.

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## 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).

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## Restaurant

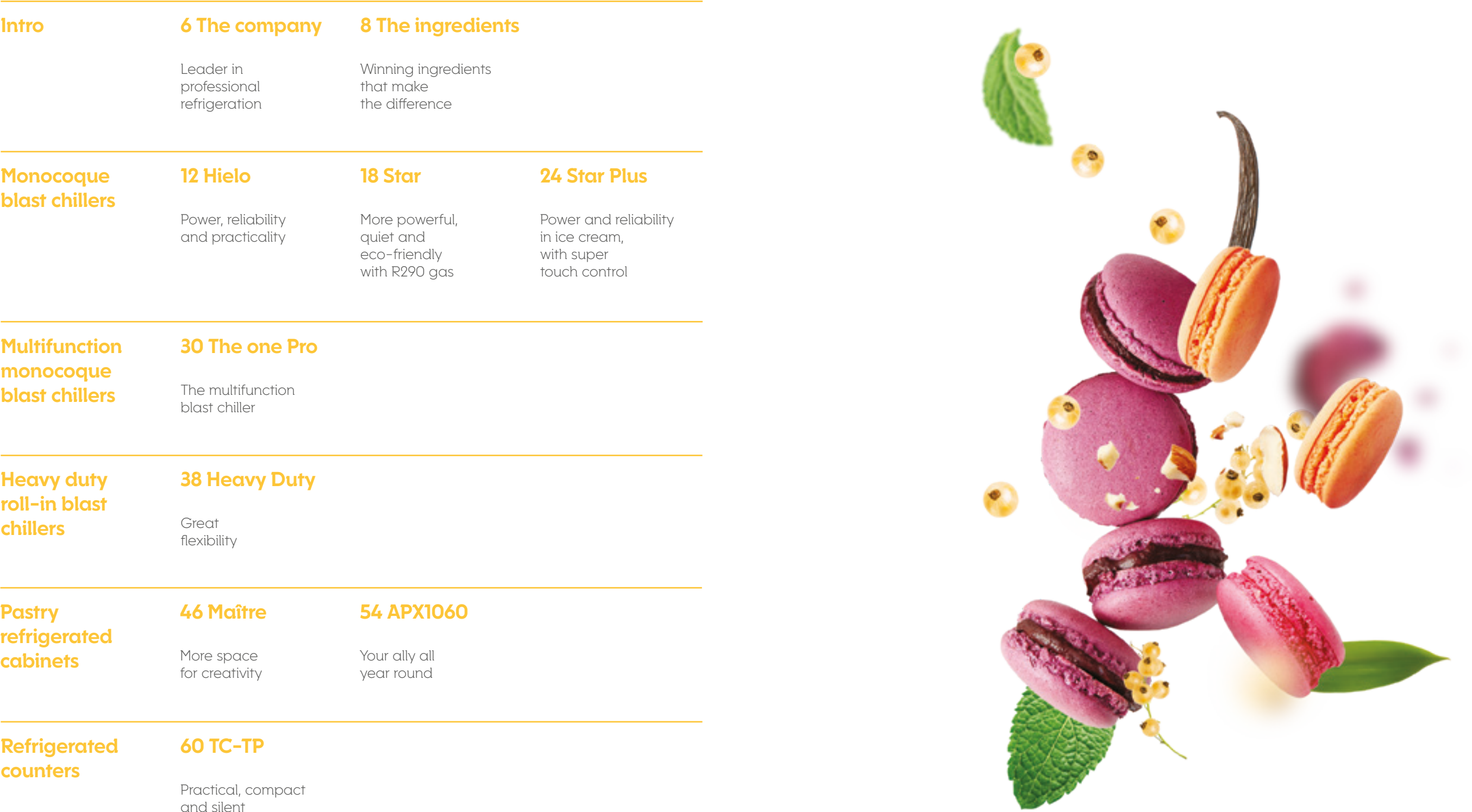
The freshness of raw material is one of the most important characteristics for creating excellent dishes.

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

[hiber.it](https://hiber.it)

# Index

<b>Intro</b>	<b>6 The company</b>  Leader in professional refrigeration	<b>8 The ingredients</b>  Winning ingredients that make the difference	
<b>Monocoque blast chillers</b>	<b>12 Hielo</b>  Power, reliability and practicality	<b>18 Star</b>  More powerful, quiet and eco-friendly with R290 gas	<b>24 Star Plus</b>  Power and reliability in ice cream, with super touch control
<b>Multifunction monocoque blast chillers</b>	<b>30 The one Pro</b>  The multifunction blast chiller		
<b>Heavy duty roll-in blast chillers</b>	<b>38 Heavy Duty</b>  Great flexibility		
<b>Pastry refrigerated cabinets</b>	<b>46 Maître</b>  More space for creativity	<b>54 APX1060</b>  Your ally all year round	
<b>Refrigerated counters</b>	<b>60 TC-TP</b>  Practical, compact and silent		
<b>Retarding cabinets and counters</b>	<b>68 Levante</b>  Total flexibility	<b>74 Pane</b>  Performance, control, evolution	<b>80 HTL</b>  Very high versatility



# 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**

6

## 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.



7





# Winning ingredients that make the difference

8



## 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.

9

# Professionally sized

10



EACH HIBER MODEL IS DESIGNED AND DEVELOPED TO IMMEDIATELY AND SEAMLESSLY FIT IN WITH THE LABORATORY.

ENSURING SMART, OPTIMIZED, AND UNIFORM MANAGEMENT OF WORK CYCLES.



11



## 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.

















## Model:

HP05, HP05-ECO, HP08,  
HP12, HP16, HP24

## Technical features:

-  AISI 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 tray holders
-  INOX Evaporator with cataphoresis anti-corrosion treatment
-  Low energy electronic fans
-  Positive and negative blast chillin
-  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

HP05 Hielo

HP05-ECO Hielo

HP08 Hielo

HP12 Hielo

HP16 Hielo

HP24 Hielo

16



17



Model	Dimensions	Capacity	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
HP05	790x800x850	5 trays 600X400	20	12
HP05-ECO	790x700x850	5 trays 600X400	15	10
HP08	790x850x1450	8 trays 600X400	32	24
HP12	790x850x1800	12 trays 600X400	44	32
HP16	790x850x1950	16 trays 600X400	70	54
HP24	1100x1054x1800	12 trays 600X800	50	32

Electricity supply	Max cooling power	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	2169	1523	6,34	R452a
230/1/50	2169	827	3,44	R452a
230/1/50	4330	1960	9,1	R452a
380-420/3/50+N	9830	2805	6,87	R452a
380-420/3/50+N	9830	3158	8,42	R452a
380-420/3/50+N	11530	5610	11	R452a

# 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:

- AISI** Monocoque construction in aisi 304 stainless steel
- 60mm** 60mm thick high density polyurethane foam insulation
-  Rounded corners for greater hygiene
-  Magnetic seals replaceable without tools
-  Evaporator with cataphoresis anti-corrosion treatment
- INOX** 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	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
STAR05	790x840x850	5 trays 600x400	21	15
STAR12	790x890x1800	12 trays 600x400	45	30
STAR16	790x890x1950	16 trays 600x400	68	45

Electricity supply	Max cooling power	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	1935	1559	7,84	R290
380-420/3/50+N	5106	3275	7,6	R290
380-420/3/50+N	7659	4737	7,72	R290

# 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 thick high density polyurethane foam insulation
-  Rounded corners for greater hygiene
-  Magnetic seals replaceable without tools
-  Evaporator with cataphoresis anti-corrosion treatment
-  INOX Stainless steel tray holders
-  Low energy electronic fans
-  Positive and negative blast chilling
-  Controlled defrosting (optional)
-  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





# Star PLUS

The complete range

STAR05 PLUS



STAR12 PLUS



STAR16 PLUS



Model	Dimensions	Capacity	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
STAR05 PLUS	790x840x850	5 trays 600x400	24	18
STAR12 PLUS	790x890x1800	12 trays 600x400	48	33
STAR16 PLUS	790x890x1950	16 trays 600x400	72	48

Electricity supply	Max cooling power	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	1965	1579	7,94	R290
380-420/3/50+N	5116	3295	7,9	R290
380-420/3/50+N	7679	4747	7,78	R290

# 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
-  AISI  
Aisi 304
-  Humidity regulation with instant steam generation
-  Wi-Fi Connection
-  Sanitization with combined ion/steam cycle (optional)

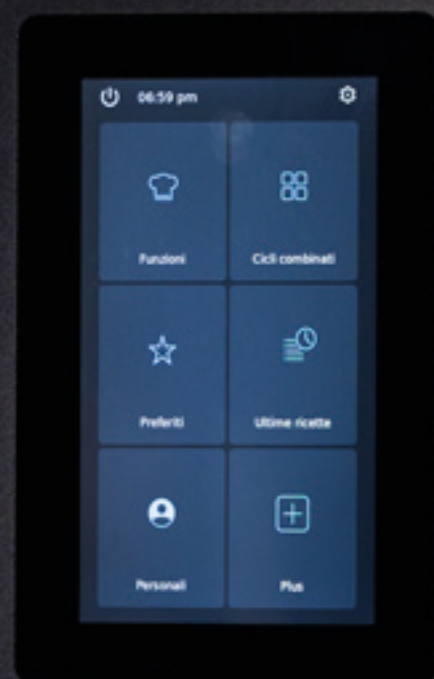




# The One Pro

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

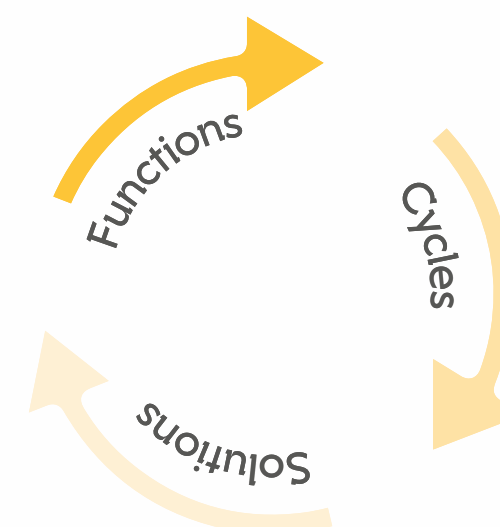
34



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.



35



# 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	790x970x850	5 trays GN1/1-EN1	30	24
TOP 10	790x1030x1800	10 trays GN1/1-EN1	60	48
TOP 16	790x1030x1950	16 trays GN1/1-EN1	85	70

Electricity supply	Max cooling power	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	2002	2100	9,15	R290
380-420/3/50+N	6700	4290	12,3	R290
380-420/3/50+N	10050	6250	16	R290

# Heavy Duty

Great flexibility

## Category

Industrial blast chillers

## Optimization

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.**

38

## Details

**BIDIRECTIONAL CONNECTIVITY 4.0**

**MULTILINGUAL HACCP TOUCH SCREEN CONTROL**

**HACCP CARD**



39







# Heavy Duty

## Models:

HD100C, HD100L, HD13.1, HD20.1, HD20.2, HD40.2, HD-R20.1FR (on feet), HD-R20.2FR (on feet)

## Technical features:

-  Electronic thermostatic valve (standard)
-  Fans with inverters (standard)
- PERFORM HD** HD industrial performance
- BUILD HD** HD industrial construction
-  304 3010 stainless steel bumpers on all 4 inner sides
-  Rounded corners
-  High efficiency evaporators
-  4-point heated core probe
- AISI** Scotch Brite aisi 304 stainless steel
-  Reinforced bottom and ramp with built-in upload grid
-  80mm thick high density insulation
-  Conveyed air flow for maximum yield
-  Uniform temperature
- LED** Interior led lighting



# Heavy Duty

The complete range

HD100C – HD100L Heavy Duty



HD13.1 Heavy Duty



HD20.1 Heavy Duty



HD20.2 Heavy Duty



Model	Dimensions	Capacity	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
HD100C	1050x1375x2450	1 trolleys GN1/1, GN2/1, EN1, EN2	90	65
HD100L	1050x1575x2450	1 trolleys rational, EN1, EN2, GN2/1 2 x trolleys GN1/1	90	65
HD13.1	1300x1250x2100	1 trolleys GN2/1	130	110
HD20.1	1415x1225x2360	1 trolleys GN2/1 1 trolleys EN1	150	130
HD20.2	1580x1390x2350	1 trolleys GN2/1 2 trolleys EN1	210	185

Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
380-420/3/50+N	6255	12,4	R452a
380-420/3/50+N	6255	12,4	R452a
380-420/3/50+N	1984	2,3	R452a
380-420/3/50+N	6500	22	R452a
380-420/3/50+N	9600	27	R452a

# Heavy Duty

The complete range

HD40.2 Heavy Duty



Model	Dimensions	Capacity	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
HD40.2	1780x1790x2410	2 trolleys EN2 2 trolleys GN2/1	400	375
HD-R20.1 on feet	1500x1330x2230	1 trolleys GN1/1	120	100
HD-R20.2 on feet	1700x1530x2230	1 trolleys GN1/1	210	180

HD-R20.1 (on feet) Heavy Duty



HD-R20.2 (on feet) Heavy Duty



Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
380-420/3/50+N	18000	63	R452a
380-420/3/50+N	4200	13	R452a
380-420/3/50+N	9600	27	R452a



# Maitre

More space for creativity

## Category

Confectionery cabinets

## Optimization

The internal compartment, with increased height loading mouth, has been designed to optimally insert 24 shelves spaced 60 apart. Thanks to their new design, the new MAÎTRE chilling cabinets guarantee an extra 11 litres of space, storing up to 691 lt.

To ensure maximum comfort of use, the door locks at 90° thus facilitating the insertion and removal of large quantities of product.

## Details

FULL TOUCH CAPACITIVE DISPLAY

SCOTCH BRITE AISI 304 STAINLESS STEEL

LOW CONSUMPTION

HACCP ALARMS

PRALINE FUNCTION FOR PRESERVING CHOCOLATE

GAS R290



# Maitre



## Models:

**APN241, APF241, APN242, APF242,  
APN241/V, APN481, APF481, APN482,  
APF482, APN481/V APX481, APX482**

## Technical features:

-  Class 5 tropicalised mono block motor (43°)
-  Automatic hot gas defrosting with cartridge system for water evaporation
-  Evaporator with cataphoresis treatment
-  Compensation valve
-  Hygrometer to control 40-90% relative humidity
-  Round air system
-  180° opening door + opening block
-  85mm thick hcfc free insulation
-  Can be ordered with door opening in opposite direction
-  Removable magnetic gaskets
-  Comes with 24 pairs of removable guides
-  Rounded corners
-  Lower door hinges suitable for mounting on masonry skirting board
-  Adjustable feet, wheels on request



# Maître

The complete range

APN241 Maître

APF241 Maître

APN242 Maître

APF242 Maître

APN241/V Maître

APN481 Maître



Model	Dimensions	Temperature range	Capacity	Electricity supply
APN241	790x750x2110	-3/+18	24 trays 600x400	230/1/50
APF241	790x750x2110	-25/-15	24 trays 600x400	230/1/50
APN242	790x750x2110	-3/+18	22 trays 600x400	230/1/50
APF242	790x750x2110	-25/-15	22 trays 600x400	230/1/50
APN241/V	790x760x2110	-3/+18	24 trays 600x400	230/1/50
APN481	790x1030x2110	-3/+18	24 trays 600x800	230/1/50

Electric power	Max current absorbed (A)	Refrigerant gas
375	1,75	R290
860	3,9	R290
375	1,75	R290
860	3,9	R290
655	3,16	R290
375	1,75	R290



# Maitre

The complete range

APF481 Maitre

APN482 Maitre

APF482 Maitre

APN481/V Maitre

APX481 Maitre

APX482 Maitre



Model	Dimensions	Temperature range	Capacity	Electricity supply
APF481	790x1030x2110	-25/-15	24 trays 600x800	230/1/50
APN482	790x1030x2110	-3/+18	22 trays 600x800	230/1/50
APF482	790x1030x2110	-25/-15	22 trays 600x800	230/1/50
APN481/V	790x1040x2110	-3/+18	24 trays 600x800	230/1/50
APX481	790x1030x2110	-30/+18	24 trays 600x800	230/1/50
APX482	790x1030x2110	-30/+18	22 trays 600x800	230/1/50

Electric power	Max current absorbed (A)	Refrigerant gas
860	3,9	R290
375	1,75	R290
860	3,9	R290
403	1,95	R290
1060	5,3	R290
1060	5,3	R290

# APX 1060

Your ally all year round

## Category

Pastry cabinets

## Optimization

The new APX1060-XXL preserver offers the best storage capacity in its category and thanks to its dismountable panel casing can be installed in any laboratory.

**The possibility to manage humidity and positive and negative temperatures (from -30 to +18 °C) makes it in fact an indispensable partner in every laboratory and a great ally in preserving chocolate, due to the specific praline function.**

The system in fact allows temperature and humidity to be regulated thus preserving taste, aroma and appearance.

## Details

### IOT 4.0 CONNECTIVITY

Native IOT 4.0 connection: we have designed our appliances for connection to the Internet for monitoring, servicing and remote downloading of data.

### 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.

### GAS R290



# APX 1060

## Models:

**APX1060.1 panel-structure,  
APX1060.2 panel-structure**

## Technical features:

-  AISI Scotch Brite aisi 304 stainless steel
-  Class 5 tropicalised mono block motor (43°)
-  Automatic hot gas defrosting with cartridge system for water evaporation
-  Evaporator with cataphoresis treatment
-  Compensation valve to facilitate door opening
-  Dismountable panel structure
-  40-90% relative humidity control
-  Round air system
-  85mm thick hcfc free insulation
-  HACCP alarm monitoring
-  Removable magnetic gaskets
-  Praline function for preserving chocolate



# APX 1060

The complete range

APX 1060.1 panel-structure



APX1060.2 panel-structure



Model	Dimensions	Temperature range	Capacity
APX1060.1 panel- structure	1010x1235(1310)x2310	-30/+18	30 trays 600x800
APX1060.2 panel- structure	1010x1235(1310)x2310	-30/+18	30 trays 600x800

Electricity supply	Refrigerant gas
230/1/50	R290
230/1/50	R290



# TC-TP

Practical, compact and silent

## Category

Chocolate counters – Pastry counters

## Optimization

Our practical, compact and silent refrigerated counters are made of AISI 304 STAINLESS STEEL and are available with numerous door and drawer combinations. **They guarantee optimum use of space, maximum hygiene, simplicity of use and total safety for staff.**

## Details

PRALINE FUNCTION

IOT CONNECTIVITY 4.0

SCOTCH BRITE AISI 304 STAINLESS STEEL

HACCP CARD












# TC-TP

## Models:

TPC 20, TPC 30, TPC 40, TPF 20, TPF 30, TPF 40, TPP 20, TPP 30, TPP 40

## Technical features:

-  50mm thick hcfc free insulation
-  Comes with 8 pairs of guides for each door
-  Relative humidity management
-  Rounded corners
-  Class 5 tropicalised mono block motor (43°)
-  Automatic electronic defrosting with hot gas water evaporation system
-  Evaporator with cataphoresis treatment
-  Removable magnetic gaskets
-  Adjustable feet, wheels on request
- 100°** 100° door opening + opening lock



TC

The complete range

TPC20 TC



TPC30 TC



TPC40 TC



Model	Dimensions	Temperature range
TPC20PP TPC20PA TPC20PS	1420x800x900 1420x800x1000 1408x790x850	-2/+8
TPC30PP TPC30PA TPC30PS	1960x800x900 1960x800x1000 1947x790x850	-2/+8
TPC40PP TPC40PA TPC40PS	2500x800x900 2500x800x1000 2486x790x850	-2/+8

Electricity supply	Refrigerant gas
220-240 V - 50	R290
220-240 V - 50	R290
220-240 V - 50	R290

TP

The complete range

TPF20-TPP20 TP



TPF30-TPP30 TP



TPF40-TPP40 TP



Model	Dimensions	Temperature range
TPF20PP TPF20PA TPF20PS	1420x800x900 1420x800x1000 1408x790x850	-15/-20
TPF30PP TPF30PA TPF30PS	1960x800x900 1960x800x1000 1947x790x850	-15/-20
TPF40PP TPF40PA TPF40PS	2500x800x900 2500x800x1000 2486x790x850	-15/-20

Electricity supply	Refrigerant gas
220-240 V - 50	R290
220-240 V - 50	R290
220-240 V - 50	R290



# Levante

## Total flexibility

### Category

Retarder provers

### Optimization

Our retarder provers (cabinets, roll-ins and counters) enable bakers to organise their activity rationally thus avoiding inconvenient working hours and ensuring better aroma and fragrance when compared with those obtained through traditional proving.

**The equipment in fact precisely controls and optimises the proving process with the utmost guarantee of hygiene and quality.**

All the functions are controlled by a microprocessor, which can slow down, stop or restart the process whilst checking all the stages and ensuring that the dough is ready for baking at the desired time.

### Details

#### IOT 4.0 CONNECTIVITY

Native IOT 4.0 connection: we have designed our appliances for connection to the Internet for monitoring, servicing and remote downloading of data.

#### 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.

#### GAS R290



# Levante

## Models:

LEV-EN 1, LEV-EN 2, LEV 60-80

## Technical features:

-  AISI Scotch Brite aisi 304 stainless steel
-  Class 5 tropicalised mono block motor (43°)
-  Humidity managed by means of probe
-  Round air system
-  85mm thick hcfc free insulation
-  Removable magnetic gaskets
-  Comes with 20 pairs of removable guides
-  180° door opening + opening lock
-  Lower door hinges suitable for mounting on masonry skirting board



70



71

# Levante

The complete range

LEV-EN1 Levante



LEV-EN2 Levante



LEV60-80 Levante



Model	Dimensions	Temperature range	Capacity	Electricity supply
LEV-EN1	790x750x2110	-25/+40	24 trays 600x400	230/1/50
LEV-EN2	790x1030x2110	-25/+40	24 trays 600x800 48 trays 600x400	230/1/50
LEV60-80	930x1269x2650	-10/+40	2 trolleys 600x400 1 trolleys 600x800	-

Electric power	Max current absorbed (A)	Refrigerant gas
860	4,15	R290
860	4,15	R290
-	-	-

# Pane

Performance, control, evolution

## Category

Retarder provers

## Optimization

The new retarder-prover cabin PANE allows a controlled retarded-proving for whatever dough.  
**With a compact size and the active control of humidity, PANE guarantees excellent performances, reducing the need of nighttime work hours, easing the staff activity.**

## Details

BI-DIRECTIONAL CONNECTIVITY 4.0

CONSTANT, CONTROLLED PROOFING SUITABLE  
FOR ALL TYPES OF DOUGH

DISPLAY TFT TOUCH-SCREEN CAPACITIVE 5"

GAS R290





# Pane

## Models:

### PANE-EN2

## Technical features:

-  AISI Scotch Brite aisi 304 stainless steel
-  Class 5 tropicalised mono block motor (43°)
-  Humidity managed by means of probe
-  Round air system
-  85mm thick hcfc free insulation
-  Removable magnetic gaskets
-  Comes with 20 pairs of removable guides
-  180° door opening + opening lock
-  Lower door hinges suitable for mounting on masonry skirting board



# Pane

The complete range

PANE-EN2 Pane



Model	Dimensions	Temperature range	Capacity	Electricity supply
PANE-EN2	790x1030x2110	-10/+35	24 trays 600x800	230/1/50

Electric power	Max current absorbed (A)	Refrigerant gas
784	4,12	R290

# HTL

## Very high versatility

### Category

Retarder Proofing Tables

### Optimization

Our retarder-proofing tables allow the baker to rationalize the activity by avoiding inconvenient working hours and ensuring aromas and fragrances superior to those obtained through traditional leavening.

The equipment in fact precisely controls and optimises the proving process with the utmost guarantee of hygiene and quality..

**All the functions are controlled by a microprocessor, which can slow down, stop or restart the process whilst checking all the stages and ensuring that the dough is ready for baking at the desired time.**

There are many options available to suit different operational requirements: without worktop with top, with top and upstand.

### Details

#### IOT 4.0 CONNECTIVITY

Native IOT 4.0 connection: we have designed our appliances for connection to the Internet for monitoring, servicing and remote downloading of data.

#### 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.

#### AISI 304 STAINLESS STEEL














## Models:

HTL2 EN, HTL3 EN, HTL4 EN

## Technical features:

- 
 85mm thick hcfc free insulation
- 
 Comes with 8 pairs of guides for each door
- 
 Relative humidity management
- 
 Rounded corners
- 
 Class 5 tropicalised mono block motor (43°)
- 
 Automatic electronic defrosting with hot gas water evaporation system
- 
 Evaporator with cataphoresis treatment
- 
 Removable magnetic gaskets
- 
 Adjustable feet, wheels on request
- 100°** 100° door opening + opening lock





HTL

The complete range

HTL2 EN



HTL3 EN



HTL4 EN



Model	Dimensions	Temperature range
HTL2 EN P HTL2 EN A HTL2 EN S	1420x800x900 1420x800x1000 1408x800x850	-4/+35 (precool - 20)
HTL3 EN P HTL3 EN A HTL3 EN S	1960x800x900 1960x800x1000 1947x800x850	-4/+35 (precool - 20)
HTL4 EN P HTL4 EN A HTL4 EN S	2500x800x900 2500x800x1000 2486x800x850	-4/+35 (precool - 20)

Electricity supply	Refrigerant gas
230/1/50	R290
230/1/50	R290
230/1/50	R290

### Note

86

7



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thanks to our cold technology!

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