

Restaurant & Catering 2024



hiber
COOL EXPERIENCE



Professional equipment perfect
to preserve the integrity
of your fresh foods at best.



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 & Catering

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

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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/freezer» 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 e 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

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.



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.







Hielo



Models:

H323, H311, HR05-ECO,
HR05-700, HR05, HR08,
HR12, HR16, HR24, HR062

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 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

H323 Hielo

H311 Hielo

HR05-ECO Hielo



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Model	Dimensions	Capacity	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
H323	600x605x400	n. 3 x GN2/3	8	5
H311	600x805x400	n. 3 x GN1/1	8	5
HR05-ECO	790x700x850	n. 5 x GN1/1- 600x400	15	10
HR05-700	790x700x850	n. 5 x GN1/1	20	12
HR05	790x800x850	n. 5 x GN1/1- 600x400	20	12
HR08	790x850x1450	n. 8 x GN1/1- 600x400	32	24

HR05-700 Hielo

HR05 Hielo

HR08 Hielo



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Electricity supply	Max cooling power	Electric power	Max current absorbed (A)
230/1/50	-	700	4,3
230/1/50	-	700	4,3
230/1/50	1369	827	4,3
230/1/50	2169	1523	6,34
230/1/50	2169	1523	6,34
230/1/50	4330	1960	9,1

Hielo

The complete range

HR12 Hielo



HR16 Hielo



HR24 Hielo



HR062 Hielo



Model	Dimensions	Capacity	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
HR12	790x850x1800	n. 12 x GN1/1- 600x400	44	32
HR16	790x850x1950	n. 16 x GN1/1- 600x400	70	54
HR24	1100x1054x1800	n. 12 x GN2/1-EN2	50	32
HR062	1040x900x930	n. 6 x GN2/1	18	14

Electricity supply	Max cooling power	Electric power	Max current absorbed (A)
380-420/3/50+N	9830	2805	6,87
380-420/3/50+N	9830	3158	8.42
380-420/3/50+N	11530	5610	11
240	2528	1326	7,08

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:

**STAR0, STAR05-740,
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 chillin
-  Heated core probe
-  Lock for maintaining door ajar when not in use
-  Gentle indirect ventilation over product



Star

The complete range

STAR05



STAR05-740



Model	Dimensions	Capacity	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
STAR05	790x840x850	n. 5 x GN1/1- 600x400	21	15
STAR05-740	790x740x850	n. 5 x GN1/1	21	15
STAR12	790x890x1800	n. 12 x GN1/1- 600x400	45	30
STAR16	790x890x1950	n. 16 x GN1/1- 600x400	68	45

STAR12



STAR16



Electricity supply	Max cooling power	Electric power	Max current absorbed (A)
230/1/50	1935	1559	7,84
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

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 chillin
-  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	n. 5 GN1/1 – EN1	24	18
STAR12 PLUS	790x890x1800	n. 12 GN1/1 – EN1	48	33
STAR16 PLUS	790x890 h 1950	n. 16 GN1/1 – EN1	72	48

Electricity supply	Max cooling power	Electric power	Max current absorbed (A)
230/1/50	1935	1579	7,84
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

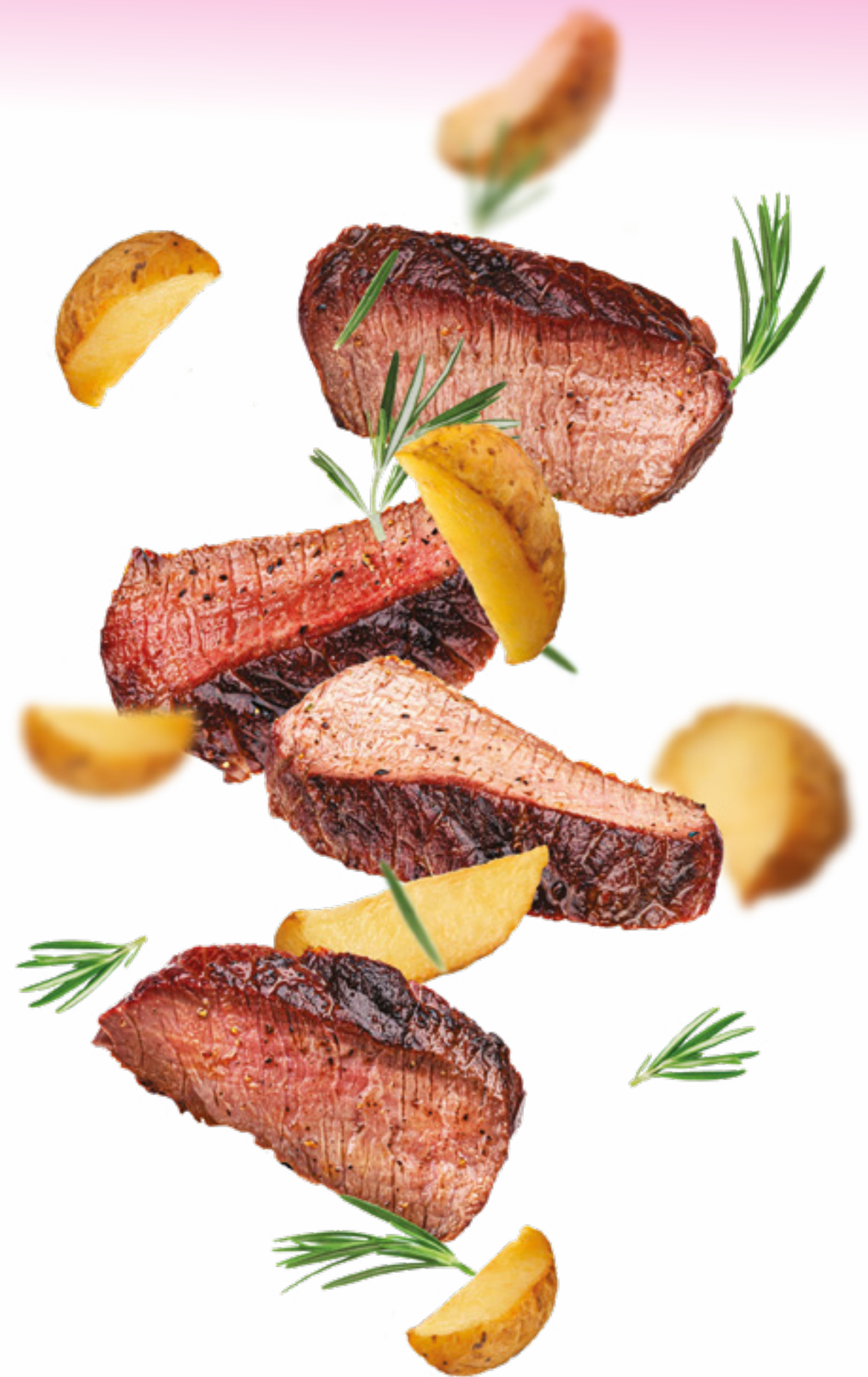


Models:

TOP 05, TOP 10, TOP 16

Technical features:

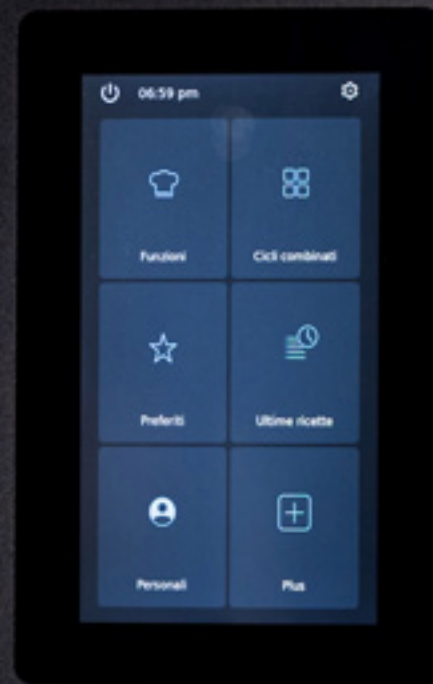
-  Multifunction blast chiller
-  T Range
-40°C/+90°C
-  Bidirectional connectivity 4.0
-  Double lift
GN/EN
-  Inox
AISI 304
-  Humidity regulation with instant steam generation
-  Wi-Fi Connection
-  Sanitization with combined ion/steam cycle (optional)



The One Pro

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

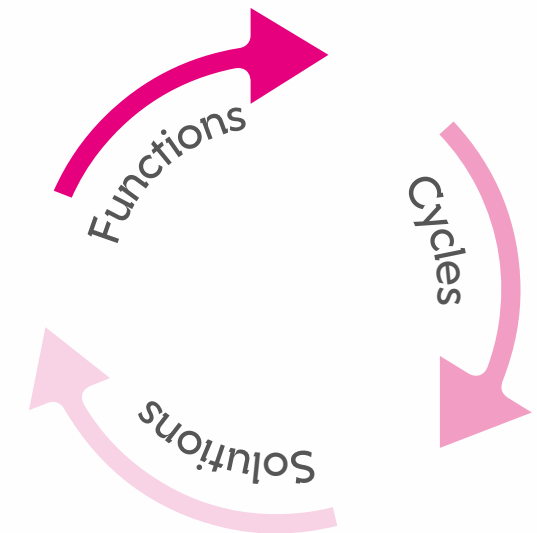
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Blast chilling	
Shock freezing	
Dehydration	
Proofing	
Lievitazione	
Ice cream	
Proofing in molds	
Chocolate	
Crystallization	
Pasteurisation	
Low temperature cooking	
Regeneration	
Hot conservation	
Cold conservation	

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



Model	Dimensions	Capacity	Max yield EN17032 positive blast chilling (kg/ cycle)	Max yield EN17032 negative blast chilling (kg/ cycle)
TOP 05	790x970x850	n. 5 x GN1/1-EN1	30	24
TOP 10	790x1030x1800	n. 10 x GN1/ 1-EN1	60	48
TOP 16	790x1030x1950	n. 16 x GN1/ 1-EN1	85	70

TOP 16 The One Pro



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

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.

Details

BIDIRECTIONAL CONNECTIVITY 4.0

MULTILINGUAL HACCP TOUCH SCREEN CONTROL

HACCP CARD



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 trolley GN1/1, GN2/1, EN1, EN2	90	65
HD100L	1050x1575x2450	1 trolley rational, EN1, EN2, GN2/1 2 x trolleys GN1/1	90	65
HD13.1	1300x1250x2100	1 trolley GN2/1	130	110
HD20.1	1415x1225x2360	1 trolley GN2/1 1 trolley EN1	150	130
HD20.2	1580x1390x2350	1 trolley GN2/1 2 trolleys EN1	210	185

Electricity supply	Electric power	Max current absorbed (A)	Max current absorbed (A)
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 trolley GN1/1	120	100
HD-R20.2 on feet	1700x1530x2230	1 trolley 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

Premiere 2.0

Less energy, more power

Category

Refrigerated cabinets.

Optimization

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.

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.

Details

4.3" CAPACITIVE TOUCH CONTROL DISPLAY

LOW CONSUMPTION

INTERNET OF THINGS AND INDUSTRY 4.0





Premiere 2.0



Models:

PP70, PP72, PP70/V, PP72V,
PP140, PP143, PP144, PP140/V

Technical features:

-  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
- A** Class a on positive temperature models
- AISI** AISI 304 scotch brite stainless steel
-  Sides filled with foam through to the monobloc
-  Moulded sides
-  85 mm insulation thickness
-  Reversible door
-  Rounded corners
-  180° door opening + opening block
-  Lock and led light
-  Magnetic gaskets replaceable without tools
-  Adjustable feet, wheels on request



Premiere 2.0

The complete range

PP70 Premiere 2.0



PP72 Premiere 2.0



PP70/V Premiere 2.0



PP72/2T Premiere 2.0



Model	Dimensions	Operating temperature (C°)	Energy class
PP70TNN	700x850x2080	-2+8	A
PP70I	700x850x2080	-6+4	A
PP70BT	700x850x2080	-15-25	B
PP72TNN	700x850x2080	-2+8	A
PP72I	700x850x2080	-6+4	A
PP72BT	700x850x2080	-15-25	B
PP70TNN/V	700x850x2080	-2+8	E
PP72TNNTNN	700x850x2080	A -2+8 B -2+8	D
PP72TNNI	700x850x2080	A -2+8 B -6+4	D
PP72TNNBT	700x850x2080	A -2+8 B -15-25	n.a.

Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	225	1	R290
230/1/50	225	1	R290
230/1/50	225	1,2	R290
230/1/50	225	1	R290
230/1/50	225	1	R290
230/1/50	225	1,2	R290
230/1/50	295	1	R290
230/1/50	590	3,4	R290
230/1/50	590	3,4	R290
230/1/50	680	4	R290

Premiere 2.0

The complete range

PP140 Premiere 2.0



PP143 Premiere 2.0






PP144 Premiere 2.0



PP140/V Premiere 2.0



Model	Dimensions	Operating temperature (C°)	Energy class
PP140TNN	1400x850x2080	-2+8	B
PP140I	1400x850x2080	-6+4 	B
PP140BT	1400x850x2080	-15-25	C
PP143TNN	1400x850x2080	-2+8	B
PP143I	1400x850x2080	-6+4 	B
PP143BT	1400x850x2080	-15-25	C
PP144TNN	1400x850x2080	-2+8	B
PP144I	1400x850x2080	-6+4 	B
PP144BT	1400x850x2080	-15-25	C
PP140TNN/V	1400x850x2080	-2+8	D

Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	470	1,3	R290
230/1/50	470	1,3	R290
230/1/50	910	2,5	R290
230/1/50	470	1,3	R290
230/1/50	470	1,3	R290
230/1/50	910	2,5	R290
230/1/50	470	1,3	R290
230/1/50	470	1,3	R290
230/1/50	910	2,5	R290
230/1/50	470	1,3	R290




Premiere 2.0

The complete range

PP140 Premiere 2.0



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Model	Dimensions	Operating temperature (C°)	Energy class
PP140TNN	1400x850x2080	-2+8	B
PP140I	1400x850x2080	-6+4 	B
PP140BT	1400x850x2080	-15-25	C
PP143TNN	1400x850x2080	-2+8	B
PP143I	1400x850x2080	-6+4 	B
PP143BT	1400x850x2080	-15-25	C
PP144TNN	1400x850x2080	-2+8	B
PP144I	1400x850x2080	-6+4 	B
PP144BT	1400x850x2080	-15-25	C
PP140TNN/V	1400x850x2080	-2+8	D

PP143 Premiere 2.0



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Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	470	1,3	R290
230/1/50	470	1,3	R290
230/1/50	910	2,5	R290
230/1/50	470	1,3	R290
230/1/50	470	1,3	R290
230/1/50	910	2,5	R290
230/1/50	470	1,3	R290
230/1/50	470	1,3	R290
230/1/50	910	2,5	R290
230/1/50	470	1,3	R290

Menu

Essential excellence that you can see

Category

Refrigerated cabinets.

Optimization

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.

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.

Details

4.3" CAPACITIVE TOUCH CONTROL DISPLAY

LOW CONSUMPTION

INTERNET OF THINGS AND INDUSTRY 4.0







Menu



Models:

**M70, M72, M70/V, M140,
M143, M144, M140/V**

Technical features:

-  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
-  Moulded sides
-  85 mm insulation thickness
-  Reversible door
-  Rounded corners
-  180° door opening + opening block
-  Lock and led light
-  Magnetic gaskets replaceable without tools
-  Adjustable feet, wheels on request



Menu

The complete range

M70 Menu





M72 Menu



M70/V Menu



Model	Dimensions	Operating temperature (C°)	Energy class
M70TNN M70I M70BT	700x850x2080	-2+8 -6+4  -15-25	B B C
M72TNN M72I M72BT	700x850x2080	-2+8 -6+4  -15-25	B B C
M70TNN/V	700x850x2080	-2+8	E

Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	295 295 540	1,1 1,1 2,6	R290
230/1/50	295 295 540	1,1 1,1 2,6	R290
230/1/50	295	1,1	R290

Menu

The complete range

M140 Menu



M143 Menu






M144 Menu



M140/V Menu



Model	Dimensions	Operating temperature (C°)	Energy class
M140TNN M140i M140BT	1400x850x2080	-2+8 -6+4  -15-25	D
M143TNN M143i M143BT	1400x850x2080	-2+8 -6+4  -15-25	D
M144TNN M144i M144BT	1400x850x2080	-2+8 -6+4  -15-25	D
M140TNN/V	1400x850x2080	-2+8	E

Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	470 470 910	2,1 2,1 3,35	R290
230/1/50	470 470 910	2,1 2,1 3,35	R290
230/1/50	470 470 910	2,1 2,1 3,35	R290
230/1/50	470	2,1	R290

Basic

The complete range

BASIC SNACK Basic



Model	Dimensions	Operating temperature (C°)	Energy class
B70STN B70STNN B70SBT	686x830x2050	0+10 -2+8 -18-22	B B D
B60STN B60STNN B60STBT	1520x830x2050	0+10 -2+8 -18-22	C C D

BASIC SLIM Basic



Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	200 270 465	1 1,3 2,24	R290
230/1/50	200 270 465	1 1,3 2,24	R290

Roll-in

Think big

Category

Refrigerated cabinets.

Optimization

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

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Roll-in



Models:

HR11/PAN, HR12/PAN

Technical features:

-  65/80 mm NO HCFC Hick hcfc- free polyurethane foam insulation
-  Through doors on request
-  INOX AISI 304 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
-  Bi-directional connectivity 4.0 (optional)



Roll-in

The complete range

HRI1/PAN Roll-in



HRI2/PAN Roll-in



Model	Dimensions	Operating temperature (C°)
HRI1TN/PAN HRI1BT/PAN	1000x1270x2326	+2+10 20 -15
HRI2TN/PAN HRI2BT/PAN	2000x1270x2295	+2+10 20 -15

Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	250 530	4 5,4	R290
230/1/50	500 1060	8	R290

Aura plus 2.0

Fresh products, always handy

Category

Refrigerated tables.

Optimization

Robust and resistant, designed to last over time and fully customizable according to your specific needs.

In a small space we guarantee great possibilities of customization, high quality of components and large storage capacities.

Ducted air ventilation.

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

Equal storage volume.

Less space required in the laboratory.

The predisposition for the remote condensing unit of the Aura Plus tables reduces their length by 18 cm: the intelligent solution to the need for large storage volumes in small spaces. Maximum flexibility also in dimensions: in fact, our refrigerated tables are available in two different heights.

Lots of options available to suit different operational needs: without worktop, with worktop or with worktop and upstand.

Details

**SPECIAL VENTILATION
AND MULTIPLE EVAPORATORS**

AISI 304 STAINLESS STEEL

ECOLOGICAL GAS R290



Aura plus 2.0

Models:

AA26630TNN – AA26630BT
AA26640TNN – AA26640BT
AA27110TNN – AA27110BT
AA27120TNN – AA27120BT
AA27130TNN – AA27130BT
AA27140TNN – AA27140BT

Technical features:



Full extractable
drawers



Printed cell bottom with rounded corners
and removable grid supports



Suitable lower door hinges
for mounting on a masonry plinth



Conveyed air flow for maximum performance



Bi-directional
4.0 connectivity



60mm high density
insulation thickness



Relative humidity control in 2 steps
also with remote group

Available versions:
P with worktop
A with worktop and upstand
S without worktop



Aura plus 2.0

The complete range

Available versions:
P with worktop
A with worktop
and upstand
S without worktop

AA26610TNN – AA26610BT Aura plus 2.0



AA26620TNN – AA26620BT Aura plus 2.0



Model	Dimensions	Operating temperature (C°)	Energy class
AA26610TNNP AA26610TNNA AA26610TNNS	915x700x850 915x700x950 910x690x810	-2+8	A
AA26610BTTP AA26610BTNA AA26610BTNS	915x700x850 915x700x950 910x690x810	-15-20	D
AA26620TNNP AA26620TNNA AA26620TNNS	1275x700x850 1275x700x950 1270x690x810	-2+8	A
AA26620BTTP AA26620BTNA AA26620BTNS	1275x700x850 1275x700x950 1270x690x810	-15-20	D

Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	200	0,9	R290
230/1/50	480	3	R290
230/1/50	210	0,92	R290
230/1/50	490	3,05	R290

Aura plus 2.0

The complete range

Available versions:
P with worktop
A with worktop
and upstand
S without worktop

AA26630TNN – AA26630BT Aura plus 2.0



AA26640TNN – AA26640BT Aura plus 2.0



Model	Dimensions	Operating temperature (C°)	Energy class
AA26630TNNP AA26630TNNA AA26630TNNS	1735x700x850 1735x700x950 1730x690x810	-2+8	A
AA26630BTTP AA26630BTNA AA26630BTNS	1735x700x850 1735x700x950 1730x690x810	-15-20	D
AA26640TNNP AA26640TNNA AA26640TNNS	2195x700x850 2195x700x950 2190x690x810	-2+8	A
AA26640BTTP AA26640BTNA AA26640BTNS	2195x700x850 2195x700x950 2190x690x810	-15-20	D

Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	350	1,3	R290
230/1/50	720	3,2	R290
230/1/50	320	1,4	R290
230/1/50	740	3,3	R290

Aura plus 2.0

The complete range

Available versions:
P with worktop
A with worktop
and upstand
S without worktop

AA27110TNN – AA27110BT Aura plus 2.0



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Model	Dimensions	Operating temperature (C°)	Energy class
AA27110TNNP AA27110TNNA AA27110TNNS	915x700x900 915x700x1000 910x690x860	-2+8	A
AA27110BTTP AA27110BTNA AA27110BTNS	915x700x900 915x700x1000 910x690x860	-15-20	D
AA27120TNNP AA27120TNNA AA27120TNNS	1275x700x900 1275x700x1000 1270x690x860	-2+8	A
AA27120BTTP AA27120BTNA AA27120BTNS	1275x700x900 1275x700x1000 1270x690x860	-15-20	D

AA27120TNN – AA27120BT Aura plus 2.0



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Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	200	0,9	R290
230/1/50	480	3	R290
230/1/50	210	0,92	R290
230/1/50	490	3,05	R290

Aura plus 2.0

The complete range

Available versions:
P with worktop
A with worktop
and upstand
S without worktop

AA27130TNN – AA27130BT Aura plus 2.0



Model	Dimensions	Operating temperature (C°)	Energy class
AA27130TNNP AA27130TNNA AA27130TNNS	1735x700x900 1735x700x1000 1730x690x860	-2+8	A
AA27130TNNP AA27130BTA AA27130BTS	1735x700x900 1735x700x1000 1730x690x860	-15-20	D
AA27140TNNP AA27140TNNA AA27140TNNS	2195x700x900 2195x700x1000 2190x690x860	-2+8	A
AA27140BTTP AA27140BTA AA27140BTS	2195x700x900 2195x700x1000 2190x690x860	-15-20	D

AA27140TNN – AA27140BT Aura plus 2.0



Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	350	1,3	R290
230/1/50	720	3,2	R290
230/1/50	320	1,4	R290
230/1/50	740	3,3	R290

Aura

Essential allies in your laboratory

Category

Refrigerated tables.

Optimization

Practical, compact and silent, Hiber refrigerated tables are made of stainless steel and available with countless combinations of doors and drawers. They guarantee optimal use of space, maximum hygiene, ease of use and total operator safety.

Robust and resistant, they are equipment made to last over time and, thanks to the various options available, capable of satisfying any need and rational.

Homogeneous ventilation

Ventilation system with air circulation optimized which ensures homogeneous distribution of the cold and rapid temperature recovery even with frequent openings of the doors.

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

Many options are available to adapt to different operational needs: without worktop, with worktop or with worktop and upstand.

Details

CONSUMPTION CLASS B

STAINLESS STEEL AISI 304

ECOLOGICAL GAS R290



Aura



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Models:

A6610TNN – BT, A6620TNN – BT
A6630TNN – BT, A6640TNN – BT,
A7110TNN – BT, A7120TNN – BT,
A7130TNN – BT, A7140T – BT

Technical features:

-  Evaporator with cataphoresis treatment, positioned outside the compartment
-  Monobloc motor for easier maintenance
-  2-step relative humidity control
-  Thick high density insulation
-  Flush stainless steel trayholder support with 5 positions
-  Fully extractable drawers
-  Moulded cell bottom with rounded corners and removable grid supports
-  Conveyed air flow
-  Also with remote unit

Available versions:
P with worktop
A with worktop and upstand
S without worktop



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Aura

The complete range

A6610TNN – A6610BT Aura



Model	Dimensions	Operating temperature (C°)	Energy class
A6610TNNP A6610TNNA A6610TNNS	915x700x850 915x700x950 910x690x810	-2+8	B
A6610BTTP A6610BTNA A6610BTNS	915x700x850 915x700x950 910x690x810	-15-20	E
A6620TNNP A6620TNNA A6620TNNS	1275x700x850 1275x700x950 1270x690x810	-2+8	B
A6620BTTP A6620BTNA A6620BTNS	1275x700x850 1275x700x950 1270x690x810	-15-20	E

Available versions:
P with worktop
A with worktop
and upstand
S without worktop

A6620TNN – A6620BT Aura



Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	210	1,48	R290a
230/1/50	490	3,2	R290a
230/1/50	220	1,55	R290a
230/1/50	515	3,3	R290a

Aura

The complete range

A6630TNN – A6630BT Aura



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Model	Dimensions	Operating temperature (C°)	Energy class
A6630TNNP A6630TNNA A6630TNNS	1735x700x850 1735x700x950 1730x690x810	-2+8	B
A6630BTTP A6630BTNA A6630BTNS	1735x700x850 1735x700x950 1730x690x810	-15-20	E
A6640TNNP A6640TNNA A6640TNNS	2195x700x850 2195x700x950 2190x690x810	-2+8	B
A6640BTTP A6640BTNA A6640BTNS	2195x700x850 2195x700x950 2190x690x810	-15-20	F

Available versions:
P with worktop
A with worktop
and upstand
S without worktop

A6640TNN – A6640BT Aura



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Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	330	2	R290a
230/1/50	740	3,3	R290a
230/1/50	350	2,1	R290a
230/1/50	760	3,4	R290a

Aura

The complete range

A7110TNN – A7110BT Aura



Model	Dimensions	Operating temperature (C°)	Energy class
A7110TNNP A7110TNNA A7110TNNS	915x700x900 915x700x1000 910x690x860	-2+8	B
A7110BTTP A7110BTBA A7110BTBS	915x700x900 915x700x1000 910x690x860	-15-20	E
A7120TNNP A7120TNNA A7120TNNS	1275x700x900 1275x700x1000 1270x690x860	-2+8	B
A7120BTTP A7120BTBA A7120BTBS	1275x700x900 1275x700x1000 1270x690x860	-15-20	E

Available versions:
P with worktop
A with worktop
and upstand
S without worktop

A7120TNN – A7120BT Aura



Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	210	1,48	R290a
230/1/50	490	3,2	R290a
230/1/50	220	1,55	R290a
230/1/50	515	3,3	R290a

Aura

The complete range

A7130TNN – A7130BT Aura



Model	Dimensions	Operating temperature (C°)	Energy class
A7130TNNP A7130TNNA A7130TNNS	1735x700x900 1735x700x1000 1730x690x860	-2+8	B
A7130BTTP A7130BTNA A7130BTNS	1735x700x900 1735x700x1000 1730x690x860	-15-20	E
A7140TNNP A7140TNNA A7140TNNS	2195x700x900 2195x700x1000 2190x690x860	-2+8	B
A7140BTTP A7140BTNA A7140BTNS	2195x700x900 2195x700x1000 2190x690x860	-15-20	F

Available versions:
P with worktop
A with worktop
and upstand
S without worktop

A7140TNN – A7140BT Aura



Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	330	2	R290a
230/1/50	740	3,3	R290a
230/1/50	350	2,1	R290a
230/1/50	760	3,4	R290a

Undercounter

Efficiency and functionality perfect for small spaces

Category

Specials.

Optimization

Undercounter refrigeration provides space of excellent conservation, without compromises. Perfect for bars, restaurants and cafes, undercounters represent an **excellent solution when the space available is small, helping to improve efficiency.**

Placing your refrigerated products underneath a work surface or a counter, in fact, you can reduce the frequency of travel and the distance inside the kitchen, as well as the total time needed to prepare the food or dishes for service.



Undercounter

Models:

UD1TN – BT, UD1TNVTR

Technical features:

-  **INOX** Stainless steel monocoque construction
-  Electronic control with large display
-  **55 mm** 55 mm thick insulation abs shockproof interior with rounded corners
-  **ABS SOFT TOUCH** Interior sides featuring moulded guides
-  Interior sides featuring moulded guides
-  3 standard rilsan grids 485x430
-  **A** Automatic timed defrosting
-  Lock with key as standard



Undercounter

The complete range

UD1TN – UD1BT Undercounter



Model	Dimensions	Operating temperature (C°)	Energy class
UD1TN UD1BT	600x6345x840	+2+10 -15-20	A B
UD1TNVTR	600x6345x840	+2+10	D

UD1TNVTR Undercounter



Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	110 260	2,4	R134a R452A
230/1/50	110	2,4	R134a

Seasoner

Temperature and humidity always under control

Category

Specials.

Optimization

Hiber seasoner is perfect for the maturing of cured meats, cheeses and meat, directly in your restaurant. This cold room offers the ideal environment for aging and curing your salami and cheeses, also resistant to environments at high temperatures.

The precision of the control unit allows perfect management of all parameters such as temperature, humidity and ventilation, which allow us to reproduce the ideal conditions for quality maturation, even without the use of additives.













Seasoner



Models:

HAS EN2, HAS EN2 - VTR

Technical features:

-  Tropicalised monobloc motor
-  60mm insulation panels
-  Air exchange controlled by means of automatic timed extractor fan
-  AISI 304 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
-  Connectivity 4.0



Seasoner

The complete range

HAS EN2 Seasoner



Model	Dimensions	Operating temperature (C°)
HAS EN2	790X1030X2110	-5+30
HAS EN2 - VTR	790X1030X2110	-5+30

HAS EN2 - VTR Seasoner



Electricity supply	Electric power	Max current absorbed (A)	Refrigerant gas
230/1/50	1182	6,2	R290a
230/1/50	1182	6,2	R134a



Professional equipment perfect
to preserve the integrity
of your fresh foods at best.

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