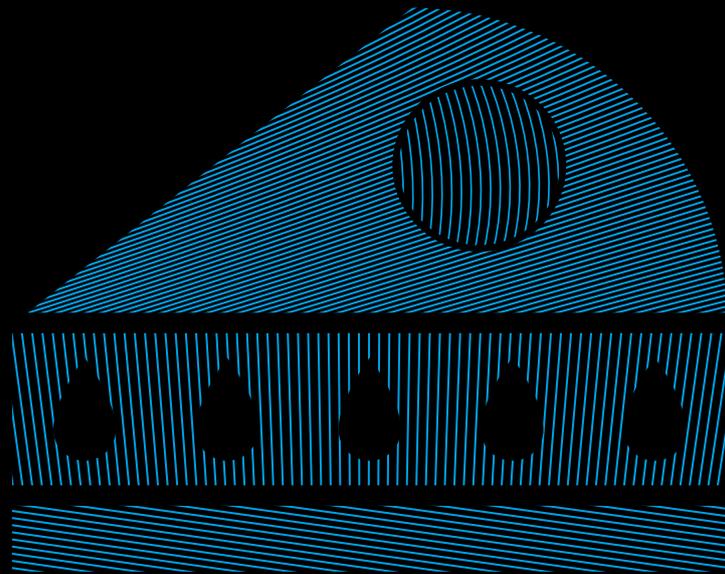


CONFECTIONERY AND BAKING

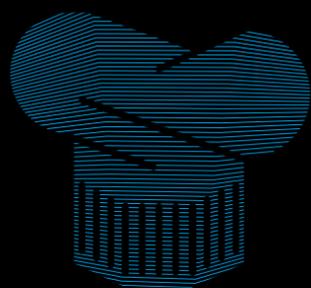
READY FOR THE FUTURE



THE FUTURE OF COOLING STARTS HERE

RESTAURANT AND CATERING

READY FOR THE FUTURE



hiber
THE FUTURE OF CHILLING

GELATO AND ICE CREAM

READY FOR THE FUTURE



hiber
THE FUTURE OF CHILLING

hiber
THE FUTURE OF CHILLING

CONFECTIONERY AND BAKERY

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

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

REFRIGERATED CABINETS

26 MAÎTRE
34 APX1060

REFRIGERATED COUNTERS

38 TP PASTRY COUNTERS

RETARDING

42 RETARDER PROVING CABINETS
44 HTL RETARDER COUNTERS

MODULAR MINI COLD ROOMS

46 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

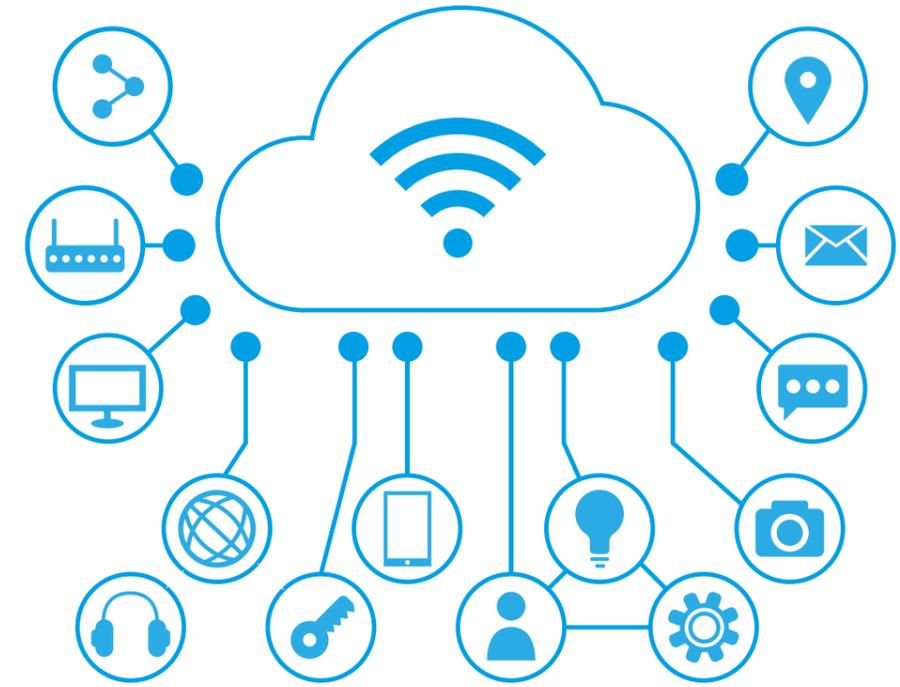
From the materials, construction technology and software to energy saving solutions and respect for the environment, all Hiber models are created from integrated projects developed by our teams to guarantee you high performance, great storage flexibility and complete respect for the characteristics of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

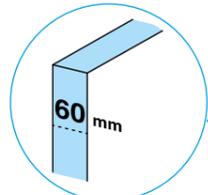
After years of research, development and scientific tests, thousand of hours of testing and analyses of technical performance comes FREEO, Hiber's response to the new cooling management requirements in the laboratory. This extremely high performance operating system with reduced energy consumption is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

OPTIMISATION

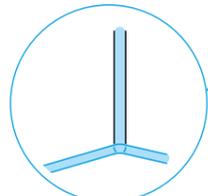
Maintain the characteristics of your products unaltered over time by optimising menus and activities and shock freezing. FREEO offers you complete freedom to organise production flows, enabling you to regenerate the amount of product you effectively need without any waste or leftovers. Take control over 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**



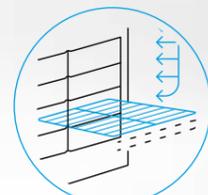
**60MM THICK HIGH
DENSITY POLYURETHANE
FOAM INSULATION**



**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**



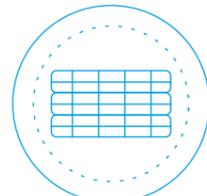
**IOT INTERNET OF
THINGS AND INDUSTRY
4.0 STANDARD FOR
REMOTE MONITORING
AND CONTROL**



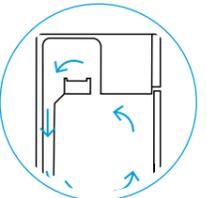
**HACCP FUNCTION
RECIPES AND
DEDICATED
PROGRAMMES**



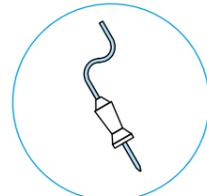
**TOP OF THE MARKET
PERFORMANCE**



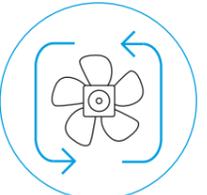
**EVAPORATOR WITH
CATAPHORESIS ANTI-
CORROSION TREATMENT**



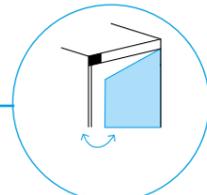
**SCROLL COMPRESSORS ON
THREE-PHASE MODELS**



**4-POINT HEATED CORE
PROBE**



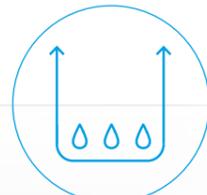
**4-STEP SPEED LOW ENERGY
ELECTRONIC FANS**



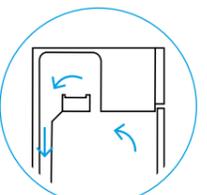
**LOCK FOR MAINTAINING
DOOR AJAR WHEN NOT
IN USE**



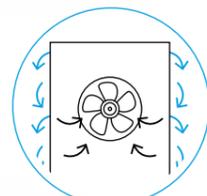
**IPX ORGANISED FRONT
PANEL THERMOSTATIC
VALVE IN MOTOR IOT
DIAGNOSIS COMPARTMENT**



**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.



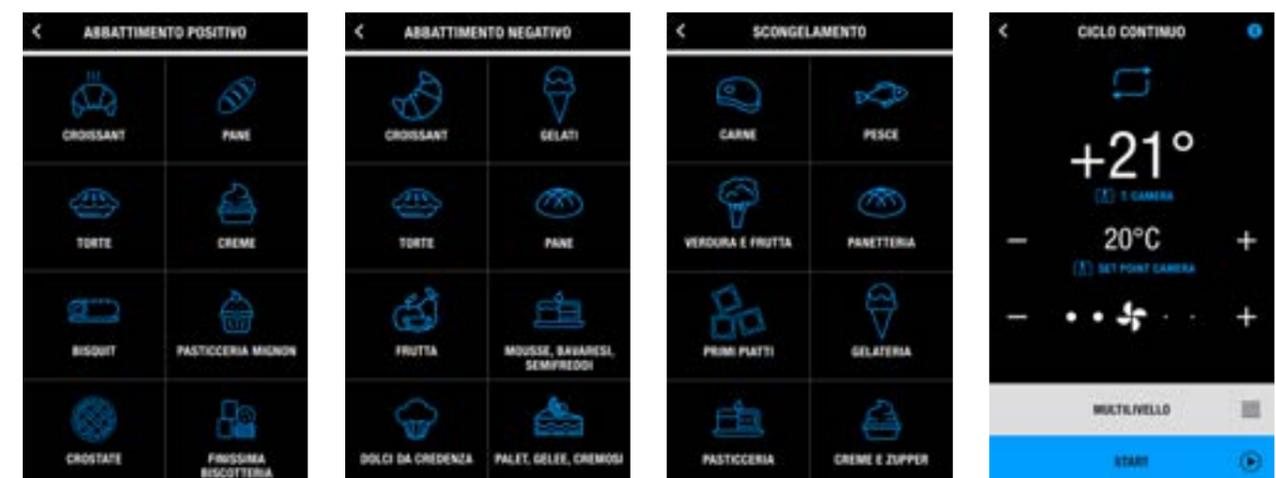
PATENTED CYCLE-INVERSION DEFROSTING.



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.



790x800x850 mm
P06.64E

790x800x850 mm
FP06.64

790x850x1450 mm
FP12.64

790x850x1800 mm
FP15.64

790x850x1950 mm
FP19.64

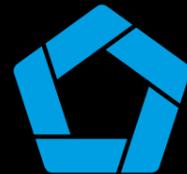
1100x1030x800 mm
FP12.68

Model	Dimensions (LxDxH)	Capacity in 165x360x120h trays	Capacity in 165x250x120h trays	MAX YIELD EN17032 negative blast chilling (kg/cycle)	Electricity supply	Max electric power	Max. current absorbed
P06.64E	790x800x850	6 x 600x400	19	12	230/1/50	1370	6.7
FP06.64	790x800x850	6 x 600x400	23	15	230/1/50	1634	7.9
FP12.64	790x850x1450	12 x 600x400	34	25	230/1/50	3153	16.2

Model	Dimensions (LxDxH)	Capacity in 165x360x120h trays	Capacity in 165x250x120h trays	MAX YIELD EN17032 negative blast chilling (kg/cycle)	Electricity supply	Max electric power	Max. current absorbed
FP15.64	790x850x1800	15 x 600x400	47	35	400/3/50+N	4066	15.4
FP19.64	790x850x1950	19 x 600x400	73	60	400/3/50+N	4242	17.4
FP12.68	1100x1030x1800	12 x 600x800	79	62	400/3/50+N	4320	17.4

BLAST CHILLERS-SHOCK FREEZERS THE ONE

ONE PRODUCT
FIVE FUNCTIONS
FOR H24 OPERATION



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.

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



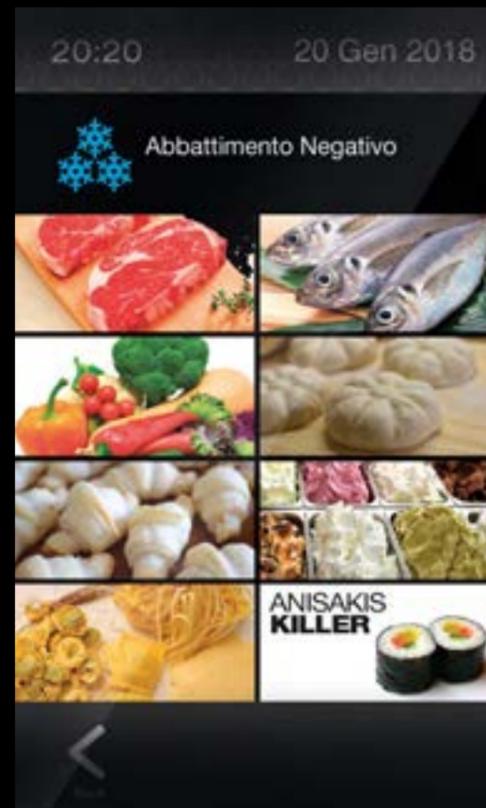
POSITIVE BLAST CHILLING

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.



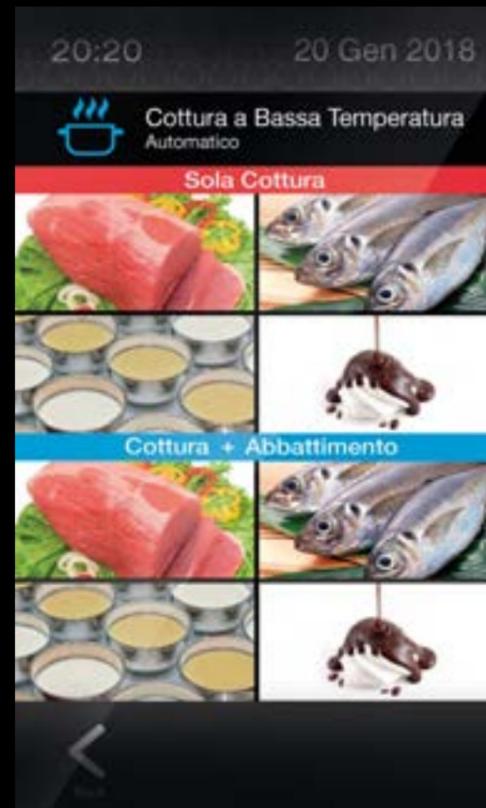
RETARDING

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.



790x720x850 mm
H505TS

790x820x1320 mm
H509TS

790x820x1800 mm
H512TS

790x820x1950 mm
H517TS

1100x1050x1800 mm
H524TS

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.



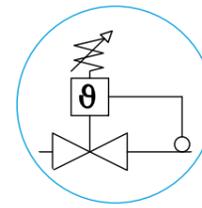
MULTILINGUAL HACCP TOUCH SCREEN CONTROL



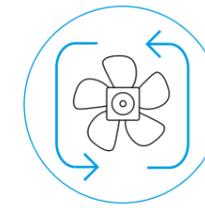
IOT AND INDUSTRY 4.0 CONNECTIVITY OPTIONAL



HACCP CARD



ELECTRONIC THERMOSTATIC VALVE (STANDARD)



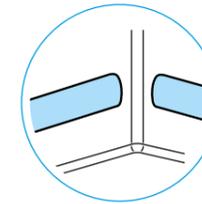
FANS WITH INVERTERS (STD)



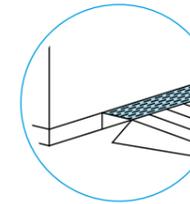
HD INDUSTRIAL PERFORMANCE



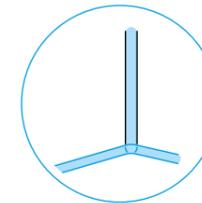
HD INDUSTRIAL CONSTRUCTION



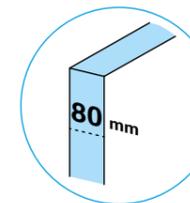
304 3010 STAINLESS STEEL BUMPERS ON ALL 4 INNER SIDES



REINFORCED BOTTOM AND RAMP WITH BUILT-IN UNLOAD GRID



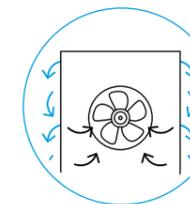
ROUNDED CORNERS



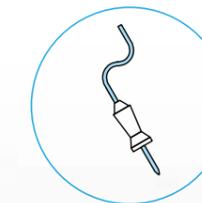
80MM THICK HIGH DENSITY INSULATION



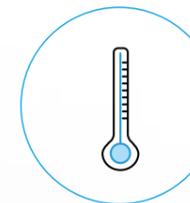
HIGH EFFICIENCY EVAPORATORS



CONVEYED AIR FLOW FOR MAXIMUM YIELD



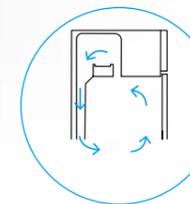
4-POINT HEATED CORE PROBE



EVEN TEMPERATURE



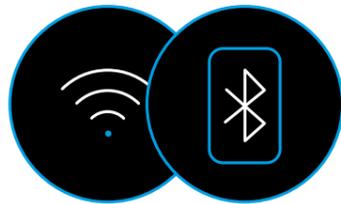
SCOTCH BRITE AISI 304 STAINLESS STEEL



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.



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 set-ups 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.

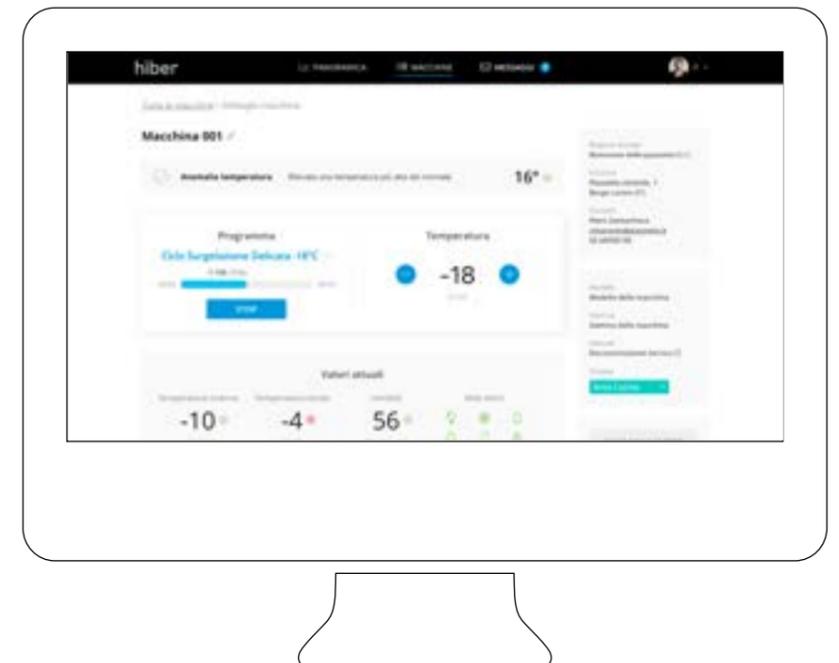


OPERATING STATISTICS

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 EN 1 FOR 600X400 TROLLEYS

FOR 1 TROLLEY 600x400



1500x1330x2300 mm
HDP-20.1M

FOR 2 TROLLEYS 600x400



1500x1460x2300 mm
HDP-40.1M

FOR 3 TROLLEYS 600x400



1500x3280x2300 mm
HDP-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-P20.1M	1500x1330x2300	1 TROLLEY 600x400	280	200	380-420/3/50+N	1984	2.3
HD-P40.1M-2D	1500x2380x2300	2 TROLLEYS 600x400	560	400	380-420/3/50+N	3795	4.6
HD-P60.1M-2D	1500x3280x2300	3 TROLLEYS 600x400	840	600	380-420/3/50+N	5502	6.9

HD-HEAVY DUTY EN 2 FOR 600X800 TROLLEYS

FOR 1 TROLLEY 600x800



1700x1530x2300 mm
HDP-20.2M

FOR 2 TROLLEYS 600x800



1700x2750x2300 mm
HDP-40.2M

FOR 3 TROLLEYS 600x800
(std. two doors, pass-through)



1700x3850x2300 mm
HDP-60.2M

FOR 4 TROLLEYS 600x800
(std. two doors, pass-through)



1700x4950x2300 mm
HDP-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-P20.2M	1700x1530x2300	1 TROLLEY 600x800	350	240	380-420/3/50+N	2639	3.24
HD-P40.2M-2D	1700x2750x2300	2 TROLLEYS 600x800	700	480	380-420/3/50+N	5106	6.48
HD-P60.2M-2D	1700x3850x2300	3 TROLLEYS 600x800	1050	720	380-420/3/50+N	7469	9.72
HD-P80.2M-2D	1700x4950x2300	4 TROLLEYS 600x800	1400	960	380-420/3/50+N	7469	9.72

HD-HEAVY DUTY BLAST CHILLERS-SHOCK FREEZERS

THE ONE

FOR 1 TROLLEY



1500x1330x2300 mm
H-201TS

FOR 1 TROLLEY



1700x1530x2300 mm
H-202TS

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



1700x2750x2300 mm
H-402TS

FOR 3 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

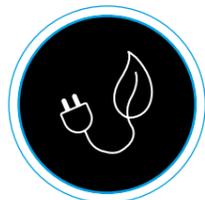
CONFECTIONERY CABINETS MAÎTRE

MORE SPACE FOR CREATIVITY

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.



FULL TOUCH CAPACITIVE DISPLAY



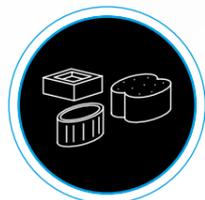
LOW CONSUMPTION



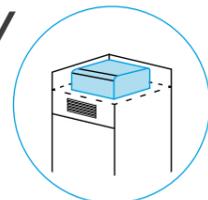
SCOTCH BRITE AISI 304 STAINLESS STEEL



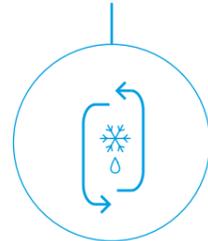
HACCP ALARMS



PRALINE FUNCTION FOR PRESERVING CHOCOLATE



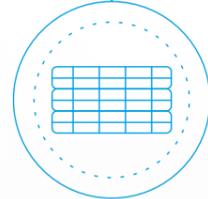
CLASS 5 TROPICALISED MONOBLOC MOTOR (43°)



AUTOMATIC HOT GAS DEFROSTING WITH CARTRIDGE SYSTEM FOR WATER EVAPORATION



ECOLOGICAL R290 REFRIGERANTS



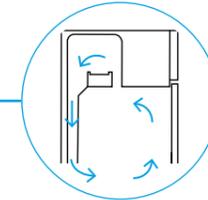
EVAPORATOR WITH CATAPHORESIS TREATMENT



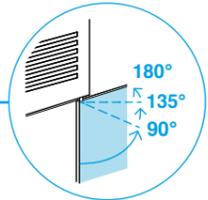
COMPENSATION VALVE



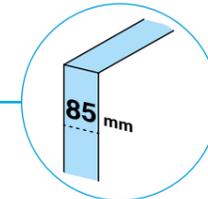
HYGROMETER TO CONTROL 40-90% RELATIVE HUMIDITY



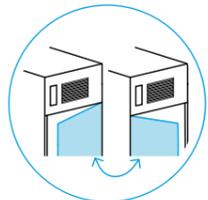
ROUND AIR SYSTEM



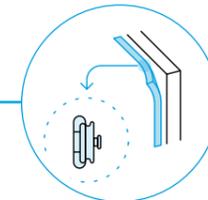
180° OPENING DOOR + OPENING BLOCK



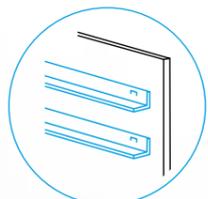
85 MM THICK HCFC FREE INSULATION



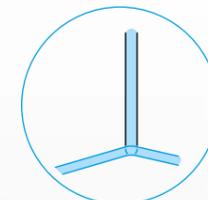
CAN BE ORDERED WITH DOOR OPENING IN OPPOSITE DIRECTION



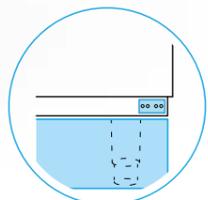
REMOVABLE MAGNETIC GASKETS



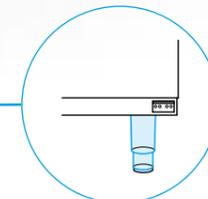
COMES WITH 24 PAIRS OF REMOVABLE GUIDES



ROUNDED CORNERS



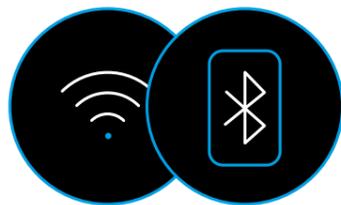
LOWER DOOR HINGES SUITABLE FOR MOUNTING ON MASONRY SKIRTING BOARD



ADJUSTABLE FEET, WHEELS ON REQUEST

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.



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.



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.

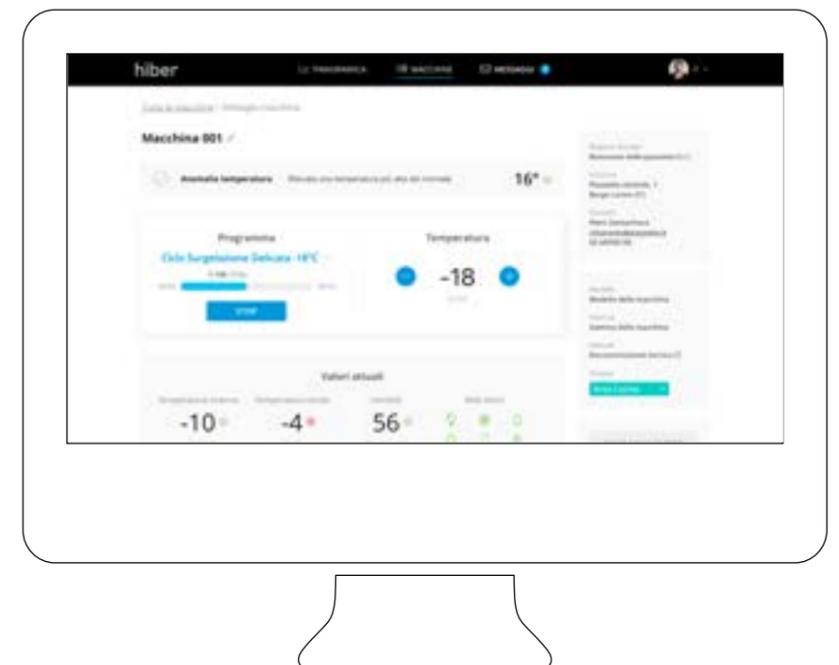


OPERATING STATISTICS

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.



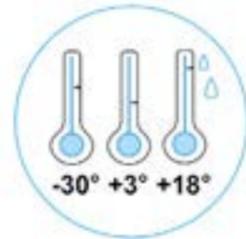
MAÎTRE APX 48 ONE DOES IT ALL

YOUR ALLY ALL YEAR ROUND

The new APX 48 preserver ensures maximum flexibility by adapting perfectly to all your production requirements, and allowing you to take advantage of the seasonality of produce. Designed to maintain the selected temperature constant in all conditions, it controls humidity inside the cell, creating the ideal environment for preserving countless types of product (cake bases, semi-finished products, creams, icings, mousses, semifreddos and ice cream).

UNIQUE AND UNIVERSAL

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, thanks to the specific praline function. The system in fact allows temperature and humidity to be regulated thus preserving taste, aroma and appearance.



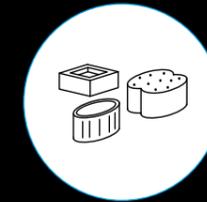
CHOCOLATE FUNCTION +10 +18 °C

APPEARANCE, AROMA AND TASTE

Temperature and humidity are in fact chocolate's worst enemies. If not correctly set, these can make it appear opaque and unattractive, or worse, cause the cocoa butter to melt and a fine whitish film to appear. The ideal storage temperature is 10°/18°C with a maximum humidity of around 40-45%.

CONTROLLED CRYSTALLISATION

Simply cooling cannot produce a glossy, crisp product due to poor crystallisation of the cocoa butter. A normal refrigerator therefore not only has no humidity control, nor does it provide a suitable temperature for maintaining product quality.



PRALINE FUNCTION

All our MAÎTRE positive models feature the active hygrometer (humidity probe) and heating elements as standard, enabling chocolate to be preserved at its best and preventing the development of sugars and fats on the surface.

PLUS

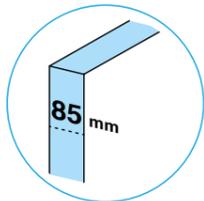
IOT, Industry 4.0: we are very attentive to new technology, which is why we have designed our equipment for Wi-Fi and Bluetooth connection.



SAVINGS ALL ROUND

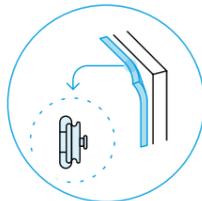


The preserver that helps you save money day in day out.



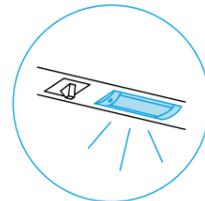
INCREASED INSULATION THICKNESS

Insulation thickness has been increased from 60 to 85 mm. Made of high-density polyurethane foam (42kg/m³) and HCFC free.



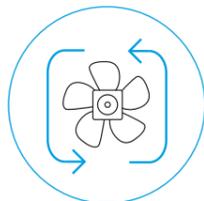
REMOVABLE MAGNETIC GASKETS

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 Cabinets with a LED lighting system that guarantees reduced consumption.



ELECTRONIC FANS

Optimised fan management allows you to monitor performance by avoiding cold stratification and significant differences in temperature within the cold room.



INTELLIGENT DOOR RESISTOR

The door resistor ensures low energy consumption by activating only when necessary to prevent the formation of condensation around the gasket.

MAÎTRE CABINETS

*

All machines are also available with water condensation and set up for connection to a remote unit (max. 10 metres away).

EN1

For 24 trays 600x400

EN2

For 24 trays 600x800
or 48 trays 600x400



790x750x2110 mm
APN241
APF241

790x750x2110 mm
APN242
APF242

790x760x2110 mm
APN241/V

790x1030x2110 mm
APN481
APF481
APX481

790x1030x2110 mm
APN482
APF482
APX482

790x1040x2110 mm
APN481/V

Model	Temperature range (°C)	Relative humidity (%)	Refrigerant gas	Voltage	Consumption -30/+10 (ISO16825 standard) kW 24h	Energy class
APN241	-3/+18	40 - 90	R290	220/1/50	1,7	C
APN242	-3/+18	40 - 90	R290	220/1/50	1,7	C
APN241/V	-3/+18	40 - 90	R290	220/1/50		
APF241	-25/-15	-	R290	220/1/50	7,32	E
APF242	-25/-15	-	R290	220/1/50	7,32	E
APN481	-3/+18	40 - 90	R290	220/1/50	1,65	B
APN482	-3/+18	40 - 90	R290	220/1/50	1,65	C
APN481/V	-3/+18	40 - 90	R290	220/1/50		
APF481	-25/-15	-	R290	220/1/50	6,36	C
APF482	-25/-15	-	R290	220/1/50	6,36	D
APX481	-30/+18	40 - 90	R290	220/1/50	1,65-6,36	C
APX482	-30/+18	40 - 90	R290	220/1/50	1,65-6,36	D

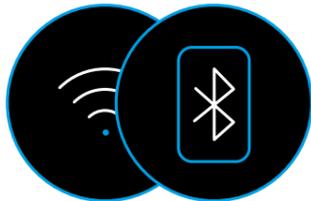
APX1060 CABINETS

SPACIOUS, SPACE-AGE

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

YOUR ALLY ALL YEAR ROUND

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.



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

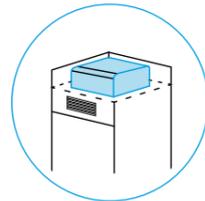
The new 5" multi-function full touch display (available in 16 languages) is easy to use. The self-protection system featuring screen lock prevents any accidental alteration of parameters.

5" CAPACITIVE CONTROL

TOUCH DISPLAY



SCOTCH BRITE AISI 304
STAINLESS STEEL



CLASS 5 TROPICALISED
MONOBLOC MOTOR (43°)



AUTOMATIC HOT GAS
DEFROSTING WITH CARTRIDGE
SYSTEM FOR WATER
EVAPORATION



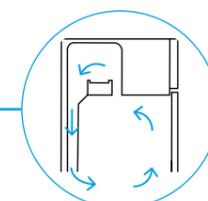
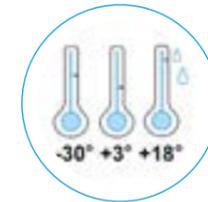
ECOLOGICAL R290
REFRIGERANT



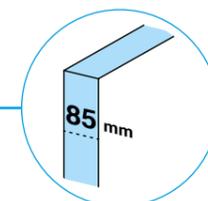
EVAPORATOR WITH
CATAPHORESIS
TREATMENT



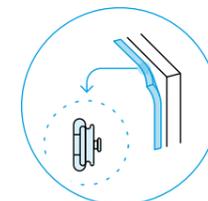
COMPENSATION VALVE
TO FACILITATE DOOR
OPENING



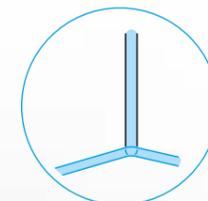
ROUND AIR SYSTEM



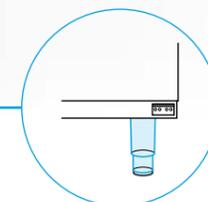
85 MM THICK HCFC FREE
INSULATION



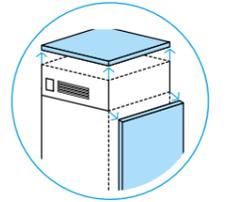
REMOVABLE MAGNETIC
GASKETS



ROUNDED
CORNERS



ADJUSTABLE FEET, WHEELS
ON REQUEST



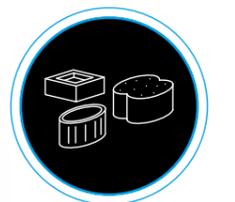
DISMOUNTABLE PANEL
STRUCTURE



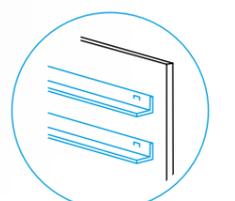
40% - 90%



HACCP ALARM
MONITORING



PRALINE FUNCTION
FOR PRESERVING
CHOCOLATE



COMES WITH 30 PAIRS OF
REMOVABLE GUIDES

APX1060 CABINETS

EN2

For 30 trays 600x800 or 60 trays 600x400



1010x1235(1310)x2310 mm
APX1060-1P

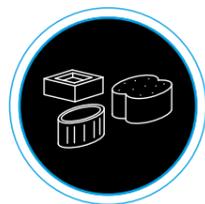


1010x1235(1310)x2310 mm
APX1060-2P



TP COUNTERS

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.



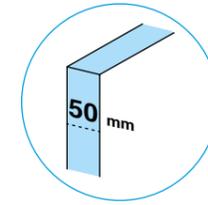
PRALINE FUNCTION



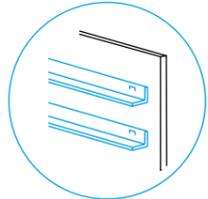
SCOTCH BRITE AISI 304 STAINLESS STEEL



HACCP CARD



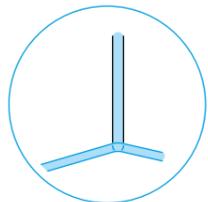
50MM THICK HCFC FREE INSULATION



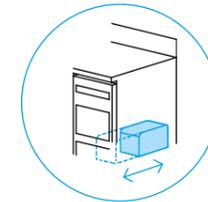
COMES WITH 8 PAIRS OF GUIDES FOR EACH DOOR



RELATIVE HUMIDITY MANGEMENT



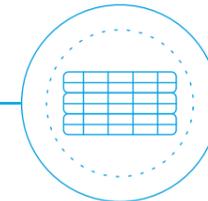
ROUNDED CORNERS



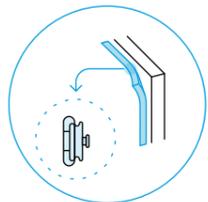
CLASS 5 TROPICALISED MONOBLOC MOTOR (43°)



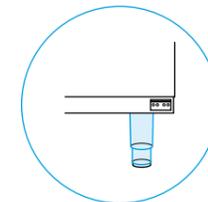
AUTOMATIC ELECTRONIC DEFROSTING WITH HOT GAS WATER EVAPORATION SYSTEM



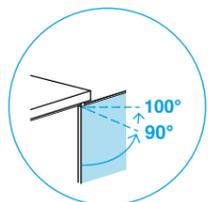
EVAPORATOR WITH CATAPHORESIS TREATMENT



REMOVABLE MAGNETIC GASKETS



ADJUSTABLE FEET, WHEELS ON REQUEST

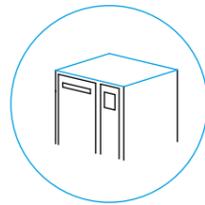


100° DOOR OPENING + OPENING LOCK

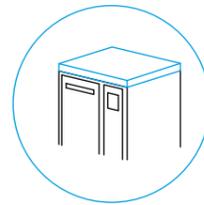
TP COUNTERS

These robust, hardwearing appliances are made to last over time and thanks to the various options available, are able to meet any requirement. Standard units are air-condensed but water-condensed versions and counters set up for connection to a remote unit are also available.

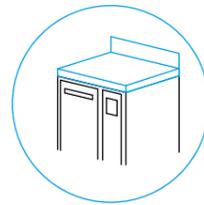
There are many options available to suit different operational requirements: without worktop, with top and top with upstand. Available also with granite top.



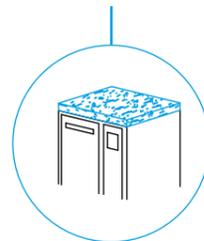
WITHOUT TOP



WITH TOP



WITH TOP AND UPSTAND



WITH GRANITE TOP

1420×800×900 mm

2 DOORS



1960×800×900 mm

3 DOORS



2500×800×900 mm

4 DOORS

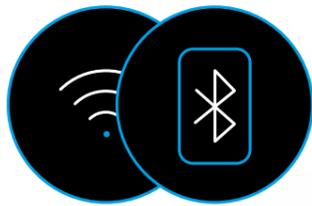


Model	Version	Temperature range (°C)	Refrigerant gas	Voltage	Max electricity supply	Max current absorbed	Energy class
TPP20PP	With top	-2/+18	R134a	230/1/50	180	2,4	C
TPF20PP	With top	-15/-20	R452a	230/1/50	334	2,9	D
TPP30PP	With top	-2/+18	R134a	230/1/50	235	2,4	C
TPF30PP	With top	-15/-20	R452a	230/1/50	441	3,4	D
TPP40PP	With top	-2/+18	R134a	230/1/50	277	2,6	C
TPF40PP	With top	-15/-20	R452a	230/1/50	486	3,6	D

RETARDER PROVERS

TOTAL FLEXIBILITY

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.



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.



REMOTE CONTROL

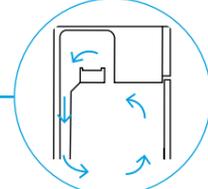
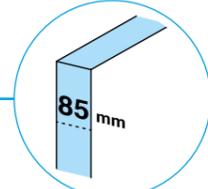
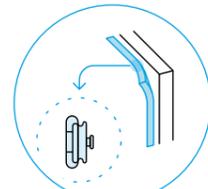
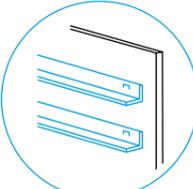
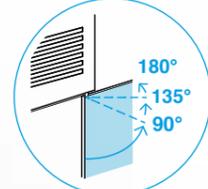
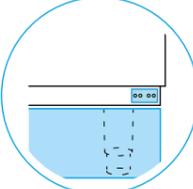
Using the CLOUD portal, you can easily download operational diagrams and alarms or monitor the performance of appliances directly online. (optional)



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.



-  HUMIDITY MANAGED BY MEANS OF PROBE
-  ROUND AIR SYSTEM
-  85 MM THICK HCFC FREE INSULATION
-  ECOLOGICAL R290 REFRIGERANTS
-  REMOVABLE MAGNETIC GASKETS
-  COMES WITH 24 PAIRS OF REMOVABLE GUIDES
-  180° DOOR OPENING + OPENING LOCK
-  AISI 304 STAINLESS STEEL
-  LOWER DOOR HINGES SUITABLE FOR MOUNTING ON MASONRY SKIRTING BOARD

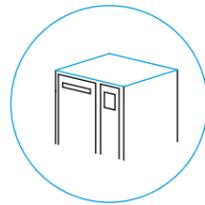
Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Cooling power W EN12900
LEV-EN1	790x750x2110	-25/+40	230/1/50	R290	n.a.	594
LEV-EN2	790x1030x2110	-25/+40	230/1/50	R290	n.a.	594

LEV-EN1
24 trays 600x400
790x750x2110 mm

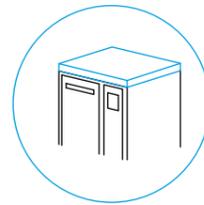
LEV-EN2
24 trays 600x800 or 48 trays 600x400
790x1030x2110 mm

COUNTERS HTL RETARDER

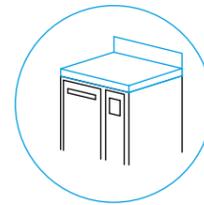
There are many options available to suit different operational requirements: without worktop, with top and top with upstand.



WITHOUT TOP



WITH TOP



WITH TOP AND UPSTAND

1420×800×900 mm

2 DOORS



1960×800×900 mm

3 DOORS



2500×800×900 mm

4 DOORS



Model	Version	Temperature range (°C)	Refrigerant gas	Voltage	Max electricity supply	Max current absorbed	Energy class
HTL2 EN 2 porte	With top	-2/+35 (precool -20)	55 / 95	R134a	230/1/50	360	2,2
HTL3 EN 3 porte	With top	-2/+35 (precool -20)	55 / 95	R134a	230/1/50	520	3,2
HTL4 EN 4 porte	With top	-2/+35 (precool -20)	55 / 95	R134a	230/1/50	750	4,5

CONFECTIONERY AND BAKING

THE RANGE

BLAST CHILLERS-SHOCK FREEZERS WITH ON-BOARD UNIT FREEO



P06.64E FP06.64 FP12.64 FP15.64 FP19.64 FP12.68

THE ONE



H505TS H509TS H512TS H517TS H524TS

EN1 HEAVY-DUTY ROLL-IN BLAST CHILLERS-SHOCK FREEZERS FOR 600X400 TROLLEYS

FOR 1 EN1 TROLLEY FOR 2 EN1 TROLLEYS (std. two doors, pass-through) FOR 3 EN1 TROLLEYS (std. two doors, pass-through)



HDR-20.1M HDR-40.1M HDR-60.1M

EN2 HEAVY-DUTY ROLL-IN BLAST CHILLERS-SHOCK FREEZERS FOR 600X800 TROLLEYS

FOR 1 EN2 TROLLEY FOR 2 EN2 TROLLEYS (std. two doors, pass-through) FOR 3 EN2 TROLLEYS (std. two doors, pass-through) FOR 4 EN2 TROLLEYS (std. two doors, pass-through)



HDR-20.2M HDR-40.2M HDR-60.2M HDR-80.2M

HD-HEAVY DUTY THE ONE BLAST CHILLERS-SHOCK FREEZERS

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



H-201TS H-202TS H-402TS H-602TS

COOLING CABINETS MAÎTRE



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

APX1060



APX1060-1P APX1060-2P

COOLING COUNTERS TP COUNTERS



2 DOORS 3 DOORS 4 DOORS

RETARDER PROVERS RETARDER PROVING CABINETS



LEV-EN1 LEV-EN2

HTL RETARDER COUNTERS



2 DOORS 3 DOORS 4 DOORS

MODULAR MINI COLD STORAGE ROOMS MINI COLD ROOMS WITH MONOBLOC





HIBER ALIGROUP SRL

VIA CAVALIERI DI VITTORIO VENETO, 25
32036 SEDICO (BL) - IT
CF E P.IVA: IT10123720962

T +39 0437 1849201
F +39 0437 1849290

an Ali Group Company



The Spirit of Excellence