

# RESTAURANT AND CATERING

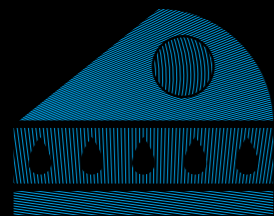
READY FOR THE FUTURE



# THE FUTURE OF COOLING STARTS HERE

## CONFECTIONERY AND BAKING

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

**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

# RESTAURANT AND CATERING

## BLAST CHILLERS-SHOCK FREEZERS WITH ON-BOARD UNIT

06 FREEO  
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## HEAVY DUTY ROLL-IN BLAST CHILLERS-SHOCK FREEZERS FOR TROLLEYS

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47 SEASONER

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## MODULAR MINI COLD STORAGE ROOMS

59 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

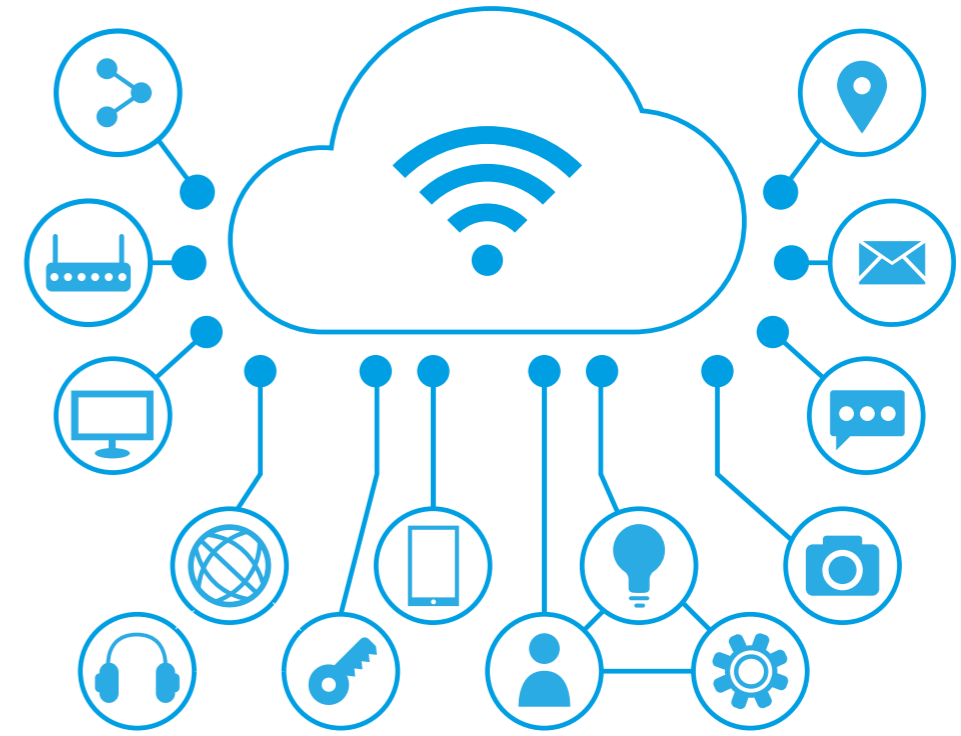
From the materials, construction technology and software to energy saving solutions and respect for the environment, all Hiber models are created from integrated projects developed by our teams to guarantee you high performance, great storage flexibility and complete respect for the characteristics of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

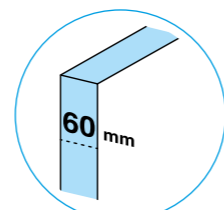
After years of research, development and scientific tests, thousand of hours of testing and analyses of technical performance comes FREEO, Hiber's response to the new cooling management requirements in the laboratory. This extremely high performance operating system with reduced energy consumption is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

### OPTIMISATION

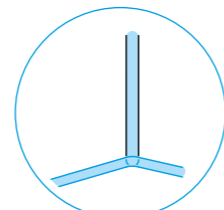
Maintain the characteristics of your products unaltered over time by optimising menus and activities and shock freezing. FREEO offers you complete freedom to organise production flows, enabling you to regenerate the amount of product you effectively need without any waste or leftovers. Take control over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



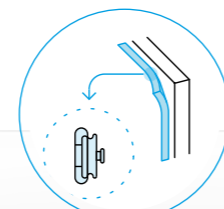
**MONOCOQUE  
CONSTRUCTION IN AISI  
304 STAINLESS STEEL**



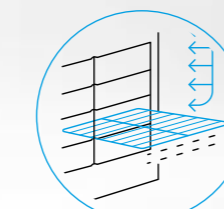
**60MM THICK HIGH  
DENSITY POLYURETHANE  
FOAM INSULATION**



**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**



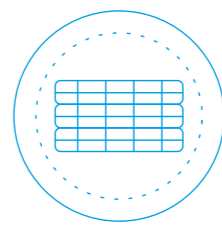
**IOT INTERNET OF  
THINGS AND INDUSTRY  
4.0 STANDARD FOR  
REMOTE MONITORING  
AND CONTROL**



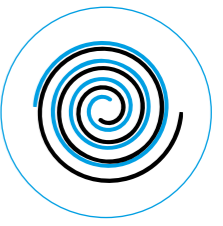
**HACCP FUNCTION  
RECIPES AND  
DEDICATED  
PROGRAMMES**



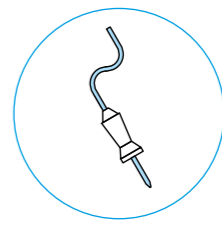
**TOP OF THE MARKET  
PERFORMANCE**



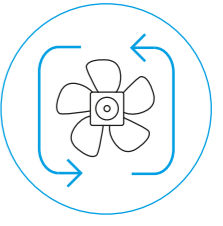
**EVAPORATOR WITH  
CATAPHORESIS ANTI-  
CORROSION TREATMENT**



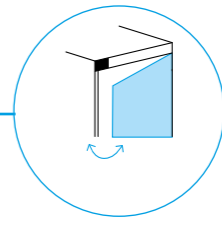
**SCROLL COMPRESSORS ON  
THREE-PHASE MODELS**



**4-POINT HEATED CORE  
PROBE**



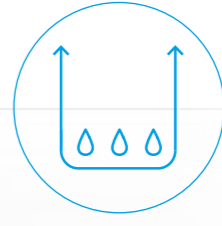
**4-STEP SPEED LOW ENERGY  
ELECTRONIC FANS**



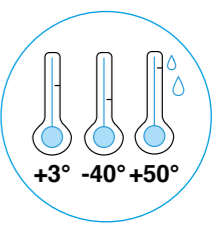
**LOCK FOR MAINTAINING  
DOOR AJAR WHEN NOT  
IN USE**



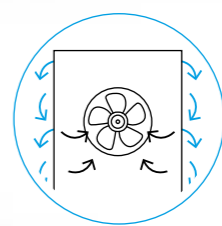
**IPX ORGANISED FRONT  
PANEL THERMOSTATIC  
VALVE IN MOTOR IOT  
DIAGNOSIS COMPARTMENT**



**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.



560x560x520 mm  
ABM023S  
ABM031S



790x800x850 mm  
R05.11E



790x800x850 mm  
FR06.11



790x850x1450 mm  
FR12.11



790x850x1800 mm  
FR15.11



790x850x1950 mm  
FR19.11



1100x1030x800 mm  
FR12.21

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
ABM023S	560x560x520	3 x GN2/3	9	6	230/1/50	587	3.4
ABM031S	560x700x520	3 x GN1/1	9	6	230/1/50	587	3.4
R05.11E	790x700x850	5 x GN1/1	19	12	230/1/50	1370	6.7
FR06.11	790x700x850	6 x GN1/1	23	15	230/1/50	1634	7.9
FR12.11	790x850x1450	12 x GN1/1-600x400	34	25	230/1/50	3153	16.2

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
FR15.11	790x850x1800	15 x GN1/1-600x400	47	35	400/3/50+N	4066	15.4
FR19.11	790x850x1950	19 x GN1/1-600x400	73	60	400/3/50+N	4242	17.4
FR12.21	1100x1030x1800	12 x GN2/1-600x800	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.



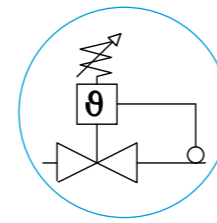
MULTILINGUAL HACCP TOUCH SCREEN CONTROL



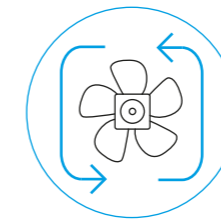
IOT AND INDUSTRY 4.0 CONNECTIVITY OPTIONAL



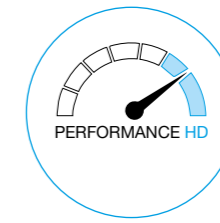
HACCP CARD



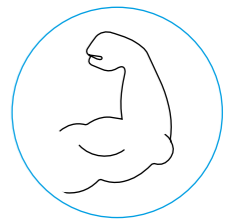
ELECTRONIC THERMOSTATIC VALVE (STANDARD)



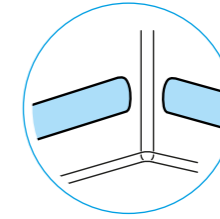
FANS WITH INVERTERS (STD)



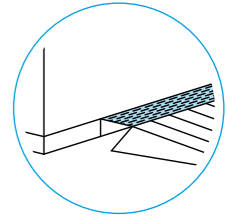
HD INDUSTRIAL PERFORMANCE



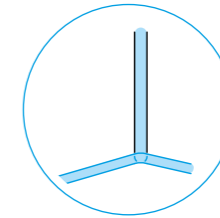
HD INDUSTRIAL CONSTRUCTION



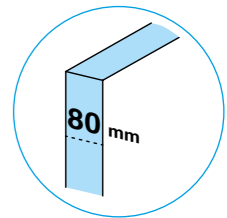
304 3010 STAINLESS STEEL BUMPERS ON ALL 4 INNER SIDES



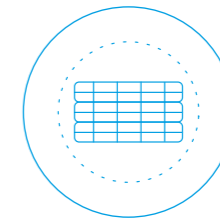
REINFORCED BOTTOM AND RAMP WITH BUILT-IN UNLOAD GRID



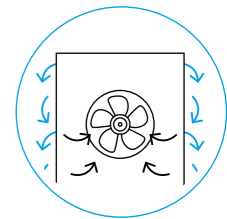
ROUNDED CORNERS



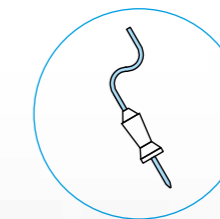
80MM THICK HIGH DENSITY INSULATION



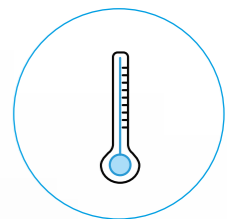
HIGH EFFICIENCY EVAPORATORS



CONVEYED AIR FLOW FOR MAXIMUM YIELD



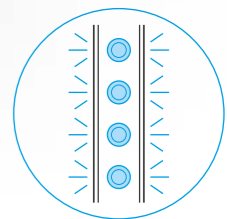
4-POINT HEATED CORE PROBE



EVEN TEMPERATURE



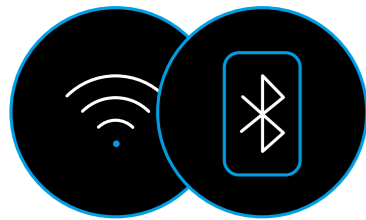
SCOTCH BRITE AISI 304 STAINLESS STEEL



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.

# 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.

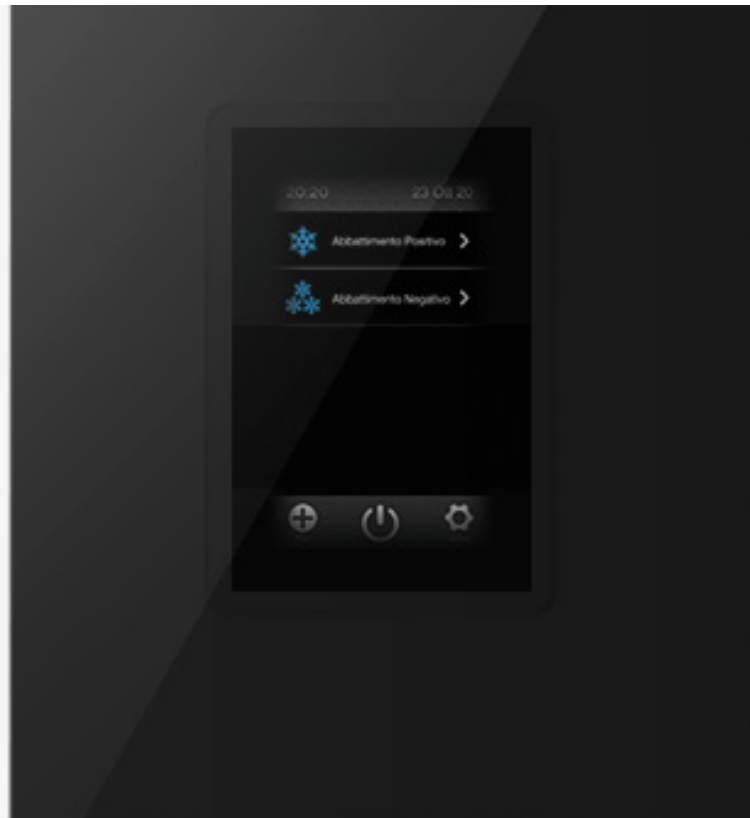
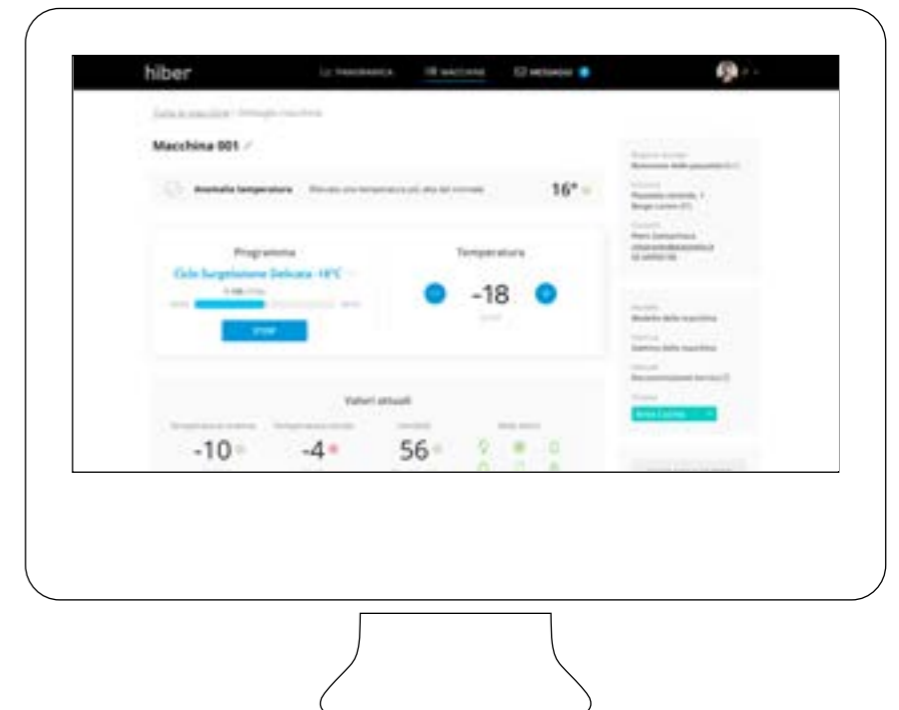


### OPERATING STATISTICS

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.



hiber

### 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.

# HD-HEAVY DUTY BLAST CHILLERS-SHOCK FREEZERS FOR GN 1/1 TROLLEYS

FOR 1 GN 1/1 TROLLEY



1500x1330x2100 mm

HDR-20.1R  
HDR-20.1M

FOR 1 GN 1/1 OVEN TROLLEY



1500x1330x2230 mm

HDR-20.1FR  
HDR-20.1FM

FOR 2 GN 1/1 TROLLEYS (std. two doors, pass-through)



1500x2380x2100 mm

HDR-40.1R  
HDR-40.1M

FOR 3 GN 1/1 TROLLEYS (std. two doors, pass-through)



1500x3280x2100 mm

HDR-60.1R  
HDR-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-R20.1R	1500x1330x2100	1 TROLLEY GN1/1	250	-	380-420/3/50 +N	1984	2.3
HD-R20.1M	1500x1330x2100	1 TROLLEY GN1/1	250	170	380-420/3/50 +N	1984	2.3
HD-R20.1FR (su piedi)	1500x1330x2230	1 TROLLEY GN1/1	170	-	380-420/3/50 +N	914	2.07
HD-R20.1FM (su piedi)	1500x1330x2230	1 TROLLEY GN1/1	170	120	380-420/3/50 +N	914	2.07

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-R40.1R-2D	1500x2380x2100	2 TROLLEYS GN1/1	500	-	380-420/3/50 +N	3795	4.6
HD-R40.1M-2D	1500x2380x2100	2 TROLLEYS GN1/1	500	340	380-420/3/50 +N	3795	4.6
HD-R60.1R-2D	1500x3280x2100	3 TROLLEYS GN1/1	750	-	380-420/3/50 +N	5503	6.9
HD-R60.1M-2D	1500x3280x2100	3 TROLLEYS GN1/1	750	510	380-420/3/50 +N	5503	6.9

# HD-HEAVY DUTY BLAST CHILLERS-SHOCK FREEZERS FOR GN 2/1 TROLLEYS

FOR 2 GN 2/1 TROLLEYS  
(std. two doors, pass-through)



1700×2750×2100 mm  
HDR-40.2R  
HDR-40.2M

FOR 1 COMPACT GN 2/1 TROLLEY

FOR 1 GN 2/1 TROLLEY

FOR 1 GN 2/1 OVEN TROLLEY



1700×1530×2100 mm  
HDR-20.2R  
HDR-20.2M



1300×1270×2100 mm  
HDR-20.2R-COMPACT  
HDR-20.2M-COMPACT



1700×1530×2230 mm  
HDR-20.2FR  
HDR-20.2FM

FOR 3 GN 2/1 TROLLEYS  
(std. two doors, pass-through)



1700×3850×2100 mm  
HDR-60.2R  
HDR-60.2M

FOR 4 GN 2/1 TROLLEYS  
(std. two doors, pass-through)



1700×4950×2100 mm  
HDR-80.2R  
HDR-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-R20.2R	1700x1530x2100	1 TROLLEY GN2/1	320	-	380-420/3/50 +N	1984	2.3
HD-R20.2M	1700x1530x2100	1 TROLLEY GN2/1	320	210	380-420/3/50 +N	1984	2.3
HD-R20.2R-COMPACT	1300x1270x2100	1 TROLLEY GN2/1	200	-	380-420/3/50 +N	795	2.09
HD-R20.2M-COMPACT	1300x1270x2100	1 TROLLEY GN2/1	250	170	380-420/3/50 +N	795	2.09
HD-R20.2FR (su piedi)	1700x1530x2230	1 TROLLEY GN2/1	220	-	380-420/3/50 +N	914	2.11
HD-R20.2FM (su piedi)	1700x1530x2230	1 TROLLEY GN2/1	220	150	380-420/3/50 +N	914	2.11

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-R40.2R-2D	1700x2750x2100	2 TROLLEYS GN2/1	640	-	380-420/3/50 +N	3795	4.6
HD-R40.2M-2D	1700x2750x2100	2 TROLLEYS GN2/1	640	420	380-420/3/50 +N	3795	4.6
HD-R60.2R-2D	1700x3850x2100	3 TROLLEYS GN2/1	960	-	380-420/3/50 +N	5503	6.9
HD-R60.2M-2D	1700x3850x2100	3 TROLLEYS GN2/1	960	630	380-420/3/50 +N	5503	6.9
HD-R80.2R-2D	1700x4950x2100	4 TROLLEYS GN2/1	1280	-	380-420/3/50 +N	7211	9.2
HD-R80.2M-2D	1700x4950x2100	4 TROLLEYS GN2/1	1280	840	380-420/3/50 +N	7211	9.2

# HD-HEAVY DUTY BLAST CHILLERS-SHOCK FREEZERS

## THE ONE

FOR 1 GN 1/1 TROLLEY



1500x1330x2300 mm  
H-201TS

FOR 1 GN 2/1 TROLLEY



1700x1530x2300 mm  
H-202TS

FOR 2 GN 2/1 TROLLEYS  
std. two doors, pass-through)



1700x2750x2300 mm  
H-402TS

FOR 3 GN 2/1 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







# REVOLUTIONISING THE CONCEPT OF PRESERVING REDEFINING NEW STANDARDS


Order, efficiency, simplicity. These are the guiding principles underlying our new refrigerated cabinets, fitted with moulded sides, which enable, in particular Gastronorm transparent trays as well as the classic grids, to be inserted to make storage easy, logical and rational.


## MOULDED SIDES, **WHY?**

  
FAST, EFFICIENT CLEANING  
OPERATIONS

  
MAXIMUM HYGIENE  
THANKS TO THE  
REDUCTION OF  
INTERSTICES AND POINTS  
WHERE DIRT CAN HIDE

  
NO DANGER OF COLD AIR  
FLOW BEING OBSTRUCTED  
(FOOD CANNOT INTERFERE  
WITH AIR FLOW)

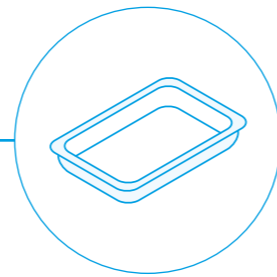
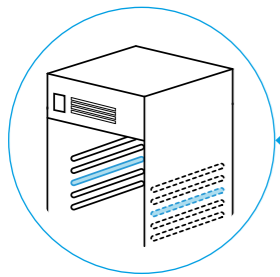
  
REDUCTION IN DOOR  
OPENING TIMES

  
GREATER FLEXIBILITY AND  
SPEED IN ARRANGING  
FOOD

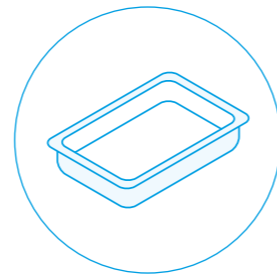
  
NO MORE TIME WASTED  
MOVING TRAYHOLDERS  
AND GUIDES

# OUR WINNING COMBINATION

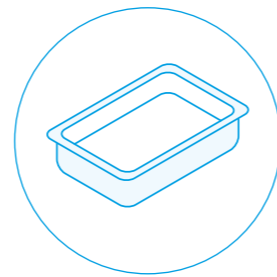
Forget time spent moving tray holders and guides. Food storage is now rational and fast. Everything is orderly and easy to find and put back.



24 GN1/1  
h.65 mm



24 GN1/1  
h.100 mm



16 GN1/1  
h.150 mm

## FLEXIBILITY THAT IS LEGALLY COMPLIANT

Gastronorm trays, available in three heights, allow very different foods both in terms of their size and composition, to be stored (thanks to vacuum packing) in the same appliance, in full compliance with standards in force, in a rational, logical and effective way.

## ORDER AND SPEED

Being able to identify at a glance the position and amount of a specific food in transparent containers enables door opening times and consumption to be reduced and improves work flow.



# PREMIERE 2.0 CABINETS

### EASY CLEAN

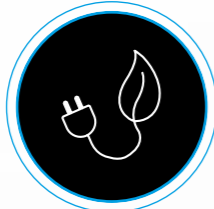
The Premiere line is designed with moulded steel inner sides to hold grids and trays without the need for supports and runners. The rounded corners further reduce points where dirt can potentially accumulate, rendering cleaning and sanitising operations faster and more effective.

### SAFETY

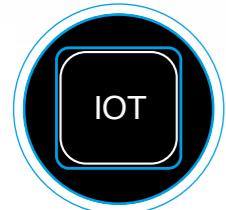
The design of the shaped sides, Gastronorm trays and internal channelling system ensure perfect, uniform preservation of the product, even when fully loaded, thus preventing any potential obstruction of the airflow. When the door is opened, a curtain of air protects the products inside from the risk of changes in temperature by preventing warm air from outside from entering.



4.3" CAPACITIVE TOUCH CONTROL DISPLAY



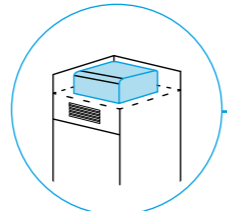
LOW CONSUMPTION



INTERNET OF THINGS AND INDUSTRY 4.0



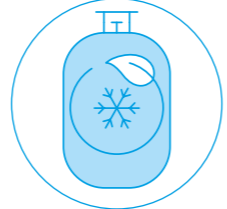
AIR CURTAIN TO REDUCE AMOUNT OF WARM AIR ENTERING WHEN DOOR IS OPENED



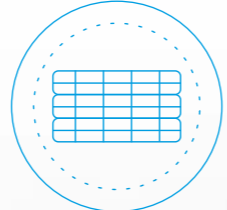
TROPICALISED CLASS 5 (43°) MONOBLOC MOTOR



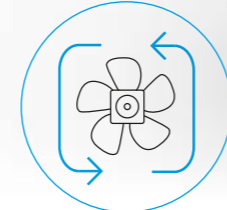
AUTOMATIC DEFROSTING WITH HOT GAS WATER EVAPORATION WITHOUT A SUPPLY OF ELECTRICITY



ECOLOGICAL R290 REFRIGERANT



HIGH-PERFORMANCE EVAPORATOR WITH CATAPHORESIS TREATMENT



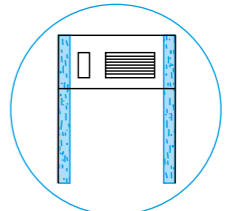
4-STEP SPEED LOW-ENERGY ELECTRONIC FANS



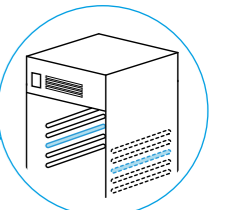
CLASS A ON POSITIVE TEMPERATURE MODELS



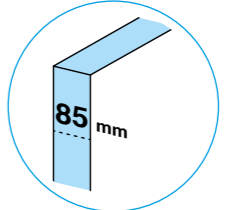
SCOTCH BRITE AISI 304 STAINLESS STEEL



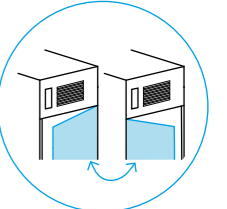
SIDES FILLED WITH FOAM THROUGH TO THE MONOBLOC



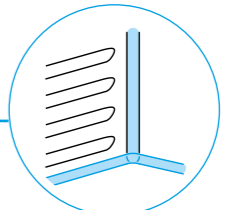
MOULDED SIDES



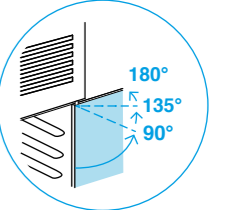
THICK INSULATION



REVERSIBLE DOOR



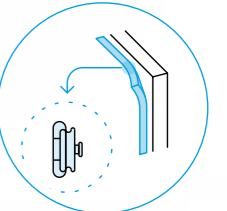
ROUNDED CORNERS



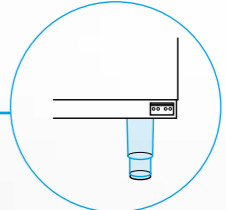
180° DOOR OPENING + OPENING BLOCK



LOCK AND LED LIGHT



MAGNETIC GASKETS REPLACEABLE WITHOUT TOOLS



ADJUSTABLE FEET, WHEELS ON REQUEST

# LESS ENERGY, MORE POWER



It's the details that create perfection and perfection is not a minor detail.



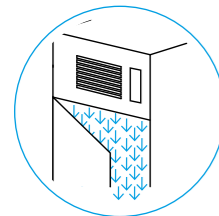
### INTELLIGENT SELF-LEARNING

This self-learning system operates synergistically with the ESS and, by mapping out the working activity (working hours, settings and pauses), is able to optimise machine function and guarantee energy savings on a daily basis.



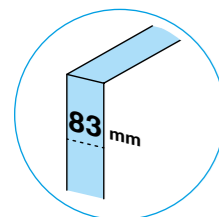
### ENERGY SAVING SYSTEM

Following the logic of logarithmics, this system enables consumption to be significantly reduced by intervening on the temperatures and settings during production downtime, without any impact on daily activity or the preservation of foodstuffs.



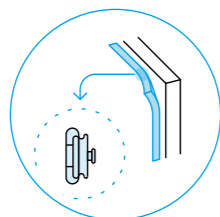
### AIR CURTAIN

This is activated when the door is opened to limit the influx of warm air into the chamber, thereby lowering consumption.



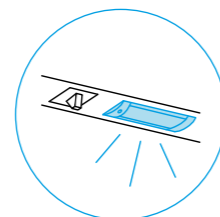
### INCREASED INSULATION THICKNESS

The introduction of moulded sides in place of conventional trayholders and guides has enabled insulation thickness to be increased from 75 to 83 mm.



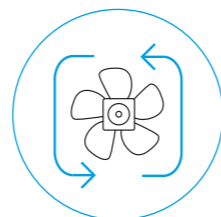
### REMOVABLE MAGNETIC GASKETS

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 Premiere Cabinets with a LED lighting system that guarantees reduced consumption.

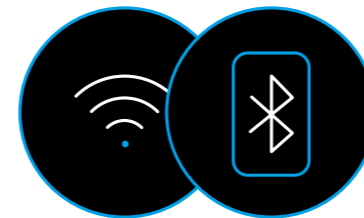


### LOW-ENERGY ELECTRONIC FANS

Optimised fan management allows performance to be controlled thereby avoiding stratification of cold air and significant differences in temperature within the cell.

# 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.



### IOT CONNECTIVITY

We pay very careful attention to new technology. This is why our appliances are equipped from the start with bidirectional IOT connectivity for Industry 4.0, sending and altering customised programmes remotely, firmware upgrades, monitoring, downloading data from USB ports or Cloud all via LAN connection (standard) or WiFi (optional).



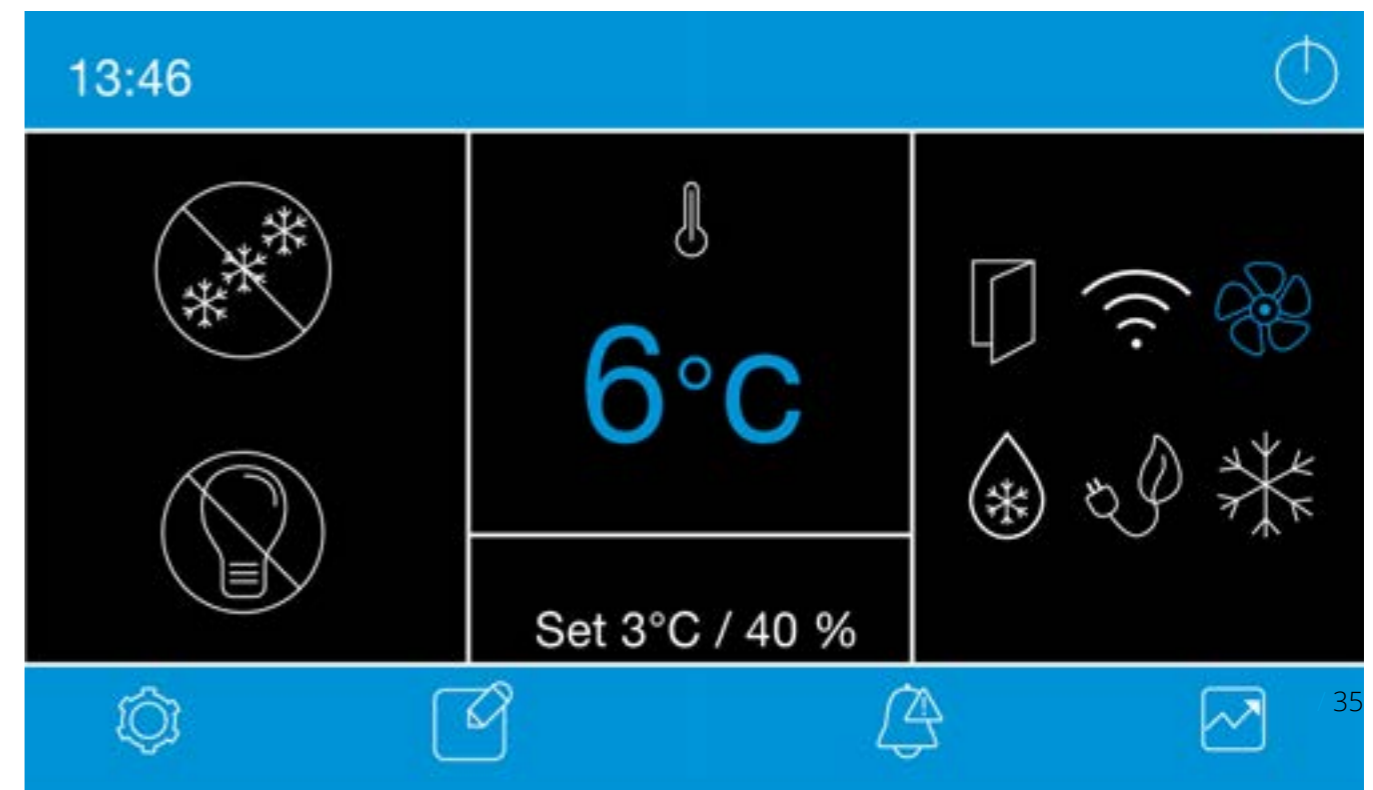
### REMOTE CONTROL

Using our APP you can easily download operational diagrams and alarms or send operating parameters to the appliance



### CAPACITIVE DISPLAY

The new multi-function display featuring 4.3" capacitive graphic screen is simple to use. The self-protection system with display lock prevents accidental alteration of parameters.



# PREMIERE 2.0 CABINETS

\*  
All machines are also available with remote unit not included (max. 10 metres).



700×850×2080 mm  
PP70TNN  
PP70TNNI  
PP70BT



700×850×2080 mm  
PP72TNN  
PP72BT



700×850×2080 mm  
PP70/TNN/V  
PP70BT/V



700×850×2080 mm  
PP072TNN/TNN  
PP72TNNI  
PP072TNNBT

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
PP70TNN	700x850x2080	-2+8	230/1/50	R290	0.95	A
PP70I	700x850x2080	-6+4	230/1/50	R290	0.95	A
PP70BT	700x850x2080	-15-25	230/1/50	R290	3.07	B
PP72TNN	700x850x2080	-2+8	230/1/50	R290	0.95	A
PP72I	700x850x2080	-6+4	230/1/50	R290	0.95	A
PP72BT	700x850x2080	-15-25	230/1/50	R290	3.07	B
PP70TNN/V	700x850x2080	-2+8	230/1/50	R290	n.a.	E
PP72TNN/TNN	700x850x2080	-2+8/-2+8	230/1/50	R290	n.a.	D
PP72TNNI	700x850x2080	-2+8/-6+4	230/1/50	R290	n.a.	D
PP72TNNBT	700x850x2080	-2+8/-15-25	230/1/50	R290	n.a.	n.a.



1400×850×2080 mm  
PP140TNN  
PP140BT



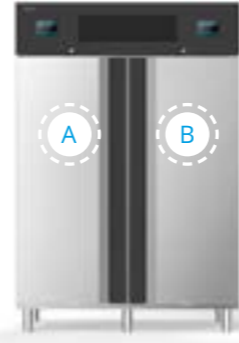
1400×850×2080 mm  
PP143TNN  
PP143BT



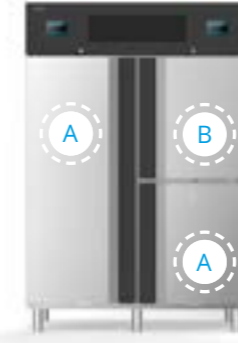
1400×850×2080 mm  
PP144TNN  
PP144BT



1400×850×2080 mm  
PP140TNN/V  
PP140BT/V



1400×850×2080 mm  
PP140TNN/TNN  
PP140TNNI  
PP140TNNBT  
PP140BTI



1400×850×2080 mm  
PP143TNNBT  
PP143TNNI

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
PP140TNN	1400x850x2080	-2+8	230/1/50	R290	1.84	B
PP140I	1400x850x2080	-6+4	230/1/50	R290	1.84	B
PP140BT	1400x850x2080	-15-25	230/1/50	R290	8.51	C
PP143TNN	1400x850x2080	-2+8	230/1/50	R290	1.84	B
PP143I	1400x850x2080	-6+4	230/1/50	R290	1.84	B
PP143BT	1400x850x2080	-15-25	230/1/50	R290	8.51	C
PP144TNN	1400x850x2080	-2+8	230/1/50	R290	1.84	B
PP144I	1400x850x2080	-6+4	230/1/50	R290	1.84	B
PP144BT	1400x850x2080	-15-25	230/1/50	R290	8.51	C
PP140TNN/V	1400x850x2080	-2+8	230/1/50	R290	n.a.	D
PP140TNN/TNN	1400x850x2080	-2+8/-2+8	230/1/50	R290	n.a.	B
PP140TNNI	1400x850x2080	-2+8/-6+4	230/1/50	R290	n.a.	B
PP140TNNBT	1400x850x2080	-2+8/-15-25	230/1/50	R290	n.a.	n.a.
PP140BTI	1400x850x2080	-15-25/-6+4	230/1/50	R290	n.a.	n.a.
PP143TNNBT	1400x850x2080	-2+8/-15-25	230/1/50	R290	n.a.	n.a.
PP143TNNI	1400x850x2080	-2+8/-6+4	230/1/50	R290	n.a.	n.a.

# CABINETS MENU

Essential excellence that you can see.

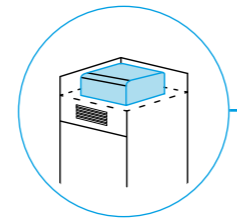
## EASY CLEAN

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.

## SAFETY

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.

## ELECTRONIC CONTROL CAPACITIVE SEMI TOUCH



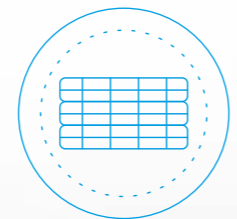
CLASS 5 TROPICALISED MONOBLOC MOTOR (43°)



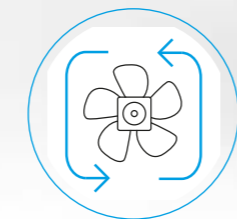
AUTOMATIC HOT GAS DEFROSTING WITH EVAPORATION OF WATER WITHOUT A SUPPLY OF ELECTRICITY



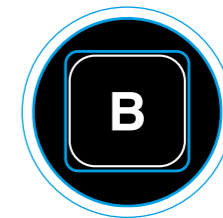
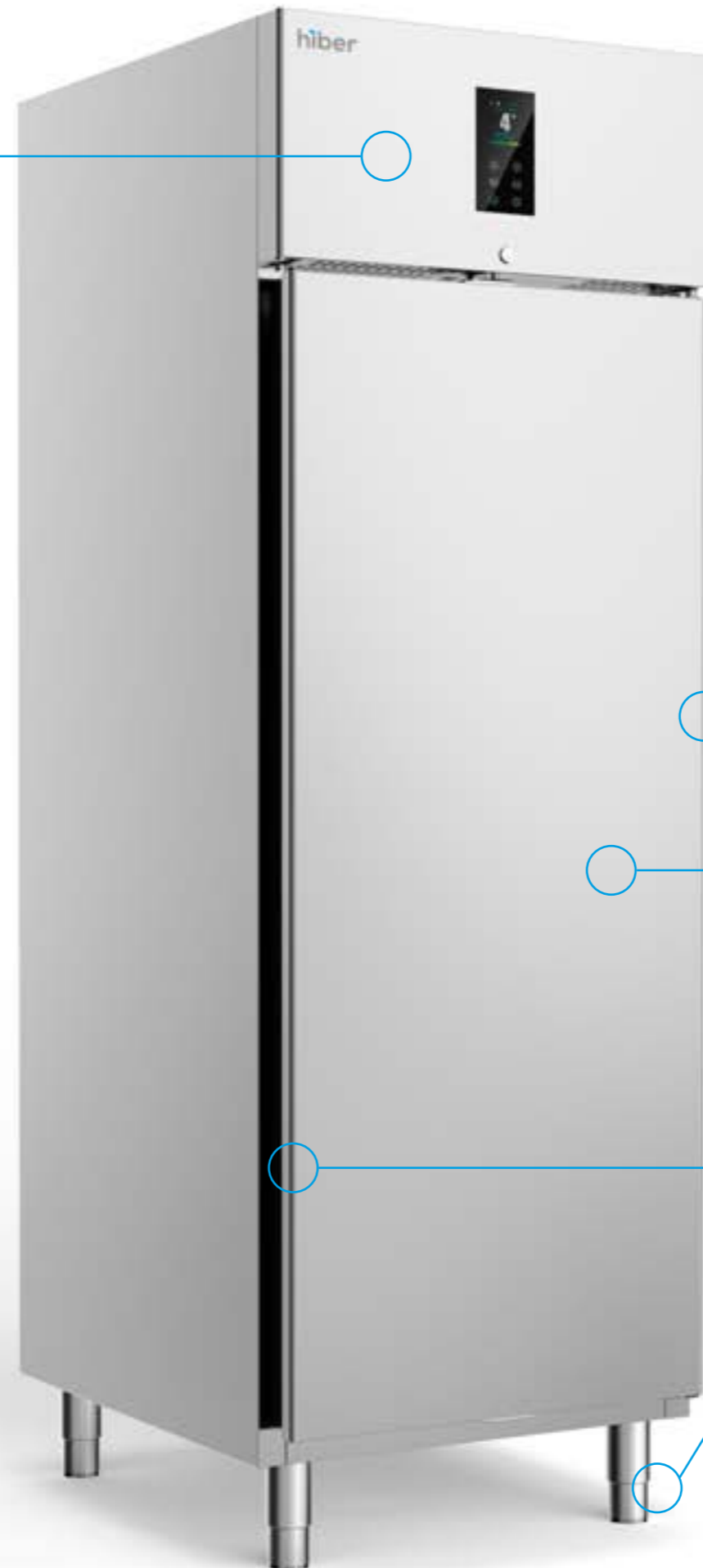
ECOLOGICAL R290 REFRIGERANT



HIGH-PERFORMANCE EVAPORATOR WITH CATAPHORESIS TREATMENT



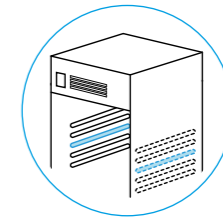
4-STEP SPEED LOW-ENERGY ELECTRONIC FANS



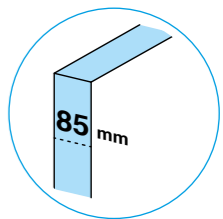
CLASS B ON POSITIVE TEMPERATURE MODELS



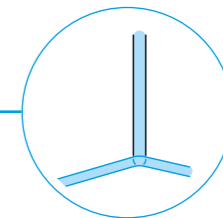
SCOTCH BRITE AISI 304 STAINLESS STEEL



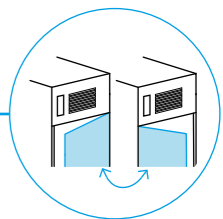
MOULDED SIDES



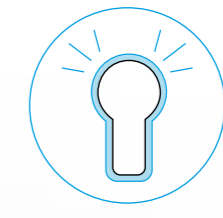
THICK INSULATION



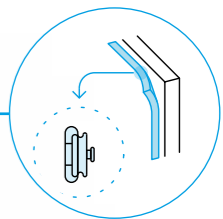
ROUNDED CORNERS



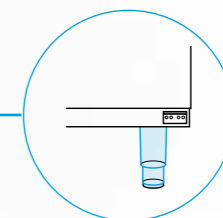
REVERSIBLE DOOR



LOCK AND LED LIGHT



MAGNETIC GASKETS REPLACEABLE WITHOUT TOOLS



ADJUSTABLE FEET, WHEELS ON REQUEST

# CABINETS MENU

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
M70TNN	700x850x2080	-2+8	230/1/50	R290	0.97	B
M70I	700x850x2080	-6+4	230/1/50	R290	0.97	B
M70BT	700x850x2080	-15-25	230/1/50	R290	3.72	C
M72TNN	700x850x2080	-2+8	230/1/50	R290	0.97	B
M72I	700x850x2080	-6+4	230/1/50	R290	0.97	B
M72BT	700x850x2080	-15-25	230/1/50	R290	3.72	C
M70TNN/V	700x850x2080	-2+8	230/1/50	R290	3.31	E
M140TNN	1400x850x2080	-2+8	230/1/50	R290	3.17	D
M140i	1400x850x2080	-6+4	230/1/50	R290	3.17	D
M140BT	1400x850x2080	-15-25	230/1/50	R290	12.1	D
M143TNN	1400x850x2080	-2+8	230/1/50	R290	3.17	D
M143I	1400x850x2080	-6+4	230/1/50	R290	3.17	D
M143BT	1400x850x2080	-15-25	230/1/50	R290	12.1	D
M144TNN	1400x850x2080	-2+8	230/1/50	R290	3.17	D
M144I	1400x850x2080	-6+4	230/1/50	R290	3.17	D
M144BT	1400x850x2080	-15-25	230/1/50	R290	12.1	D
M140TNN/V	1400x850x2080	-2+8	230/1/50	R290	5.53	E



700x850x2080 mm  
M70TNN  
M70I  
M70BT



700x850x2080 mm  
M72TNN  
M72I  
M72BT



700x850x2080 mm  
M70TNN/V



1400x850x2080 mm  
M140TNN  
M140i  
M140BT



1400x850x2080 mm  
M143TNN  
M143I  
M143BT



1400x850x2080 mm  
M144TNN  
M144I  
M144BT



1400x850x2080 mm  
M140TNN/V

# CABINETS ROLL-IN

Think big.

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



- 65/80 MM THICK HCFC-FREE POLYURETHANE FOAM INSULATION
- THROUGH DOORS ON REQUEST
- 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



MONOCOQUE VERSION

760×850×2090 mm  
HRI1TN/MNS  
760×850×2150 mm  
HRI1BT/MNS



PANEL VERSION

880×1070×2250 mm - 1 door  
HRI1TN/PAN  
1760×1070×2250 mm - 2 doors  
HRI1BT/PAN  
880×1070×2300 mm - 1 door  
HRI2TN/PAN  
1760×1070×2300 mm - 2 doors  
HRI2BT/PAN

Models	Operating temperature °C	Electricity supply (V~/Hz)	Max electric power Max. current absorbed (W/A)	Refrigerant gas
HRI1TN/MNS	-2 +8 °C	230/1/50	682/4	R134a
HRI1BT/MNS	-20 +15 °C	230/1/50	955/5.4	R452A
HRI1TN/PAN	-2 +8 °C	230/1/50	682/4	R134A
HRI1BT/PAN	-20 +15 °C	230/1/50	955/5.4	R452A
HRI2TN/PAN	-2 +8 °C	230/1/50	1364/8	R134A
HRI2BT/PAN	-20 +15 °C	230/1/50	1910/8	R452a



# SPECIAL

Consistent attention to market demand has led us to develop special solutions able to meet precise requirements in the restaurant and catering industry.

## UNDERCOUNTER



- STAINLESS STEEL MONOCOQUE CONSTRUCTION
- ELECTRONIC CONTROL WITH LARGE DISPLAY
- 55 MM THICK INSULATION
- ABS SHOCKPROOF INTERIOR WITH ROUNDED CORNERS
- INTERIOR SIDES FEATURING MOULDED GUIDES
- 3 STANDARD RILSAN GRIDS 485X430
- AUTOMATIC TIMED DEFROSTING
- LOCK WITH KEY AS STANDARD

600x645x840 mm

UD1TN  
UD1BT  
UD1TNVTR

Models	Operating temperature °C	Electricity supply (V~/Hz)	Max electric power Max. current absorbed (W/A)	Refrigerant gas
UD1TN	-2 +10 °C	230/1/50	110/2.4	R134a
UD1BT	-15 -20 °C	230/1/50	260/2.4	R452a
UD1TNVTR	+2 +10 °C	230/1/50	110/2.4	R134a

# THAWING UNIT

Thaws at controlled temperatures and humidity in accordance with HACCP standards.



740×910×2070 mm    900×1062×2240 mm  
**HAT-GN2**    **HAT-ROLLIN**

- SCOTCH BRITE STAINLESS STEEL CONSTRUCTION
- 60MM INSULATION PANELS
- TROPICALISED MONOBLOC MOTOR
- STAINLESS STEEL UPRIGHTS AND GUIDES
- VENTILATED AND CONVEYED COOLING
- AUTOMATIC DEFROSTING
- AUTOMATIC THAWING OF PRODUCTS USING PIN PROBE
- AUTOMATIC EVAPORATION OF CONDENSATION WATER USING HOT GAS SYSTEM
- VENTILATION AUTOMATICALLY BLOCKED WHEN DOOR OPENED
- AUTOMATIC PRESERVATION STAGE AT END OF CYCLE
- REVERSIBLE DOOR

# SEASONER

Seasons meat, sausages and cheeses: temperature and humidity always under control.



740×1010×2070 mm  
**HAS EN2**  
**HAS EN2-VTR**

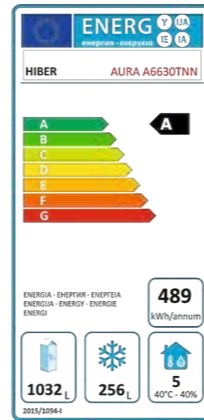
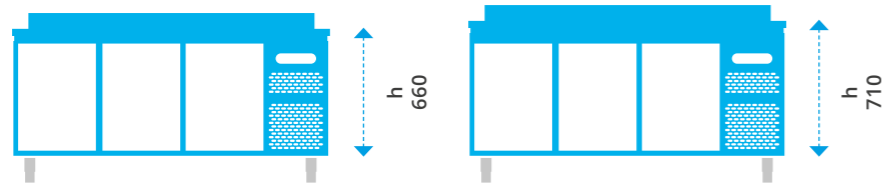
- 60 MM INSULATION PANELS
- TROPICALISED MONOBLOC MOTOR
- AIR EXCHANGE CONTROLLED BY MEANS OF AUTOMATIC TIMED EXTRACTOR FAN
- SCOTCH BRITE STAINLESS STEEL CONSTRUCTION
- SELF-CLOSING DOOR WITH OPENING BLOCKED AT 100°
- RELATIVE HUMIDITY CONTROLLED BY PROBE
- 10 6-STAGE PROGRAMMES TO CONTROL TEMPERATURE, HUMIDITY AND TIME
- AUTOMATIC EVAPORATION OF CONDENSATION WATER USING HOT GAS SYSTEM
- MICROPROCESSOR CONTROL FEATURING CELL PROBE, EVAPORATOR PROBE, CONDENSER PROBE AND AIR PROBE

Models	Operating temperature °C	Electricity supply (V~/Hz)	Max electric power Max. current absorbed (W/A)	Refrigerant gas
HAT-GN2	-2 +20 °C	230/1/50	1800/7.8	R134a
HAT-ROLLIN	-2 +20 °C	230/1/50	1800/7.8	R134a

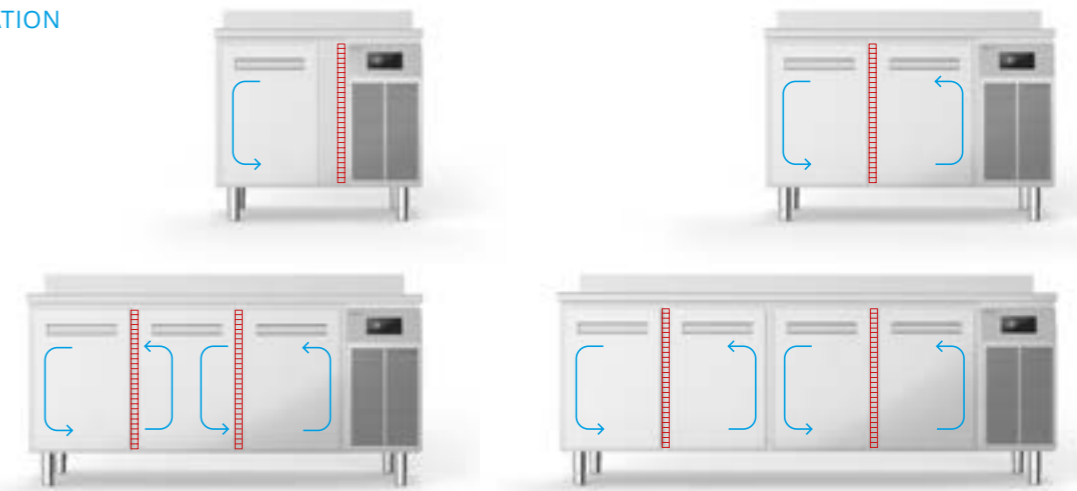
Models	Operating temperature °C	Electricity supply (V~/Hz)	Max electric power Max. current absorbed (W/A)	Refrigerant gas
HAS EN2	-5 +30 °C	230/1/50	1182/6.2	R134a
HAS EN2-VTR	-5 +30 °C	230/1/50	1182/6.2	R134a

# REFRIGERATED COUNTERS

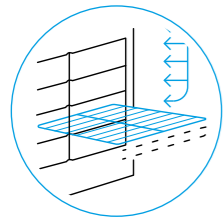
## AURA PLUS 2.0



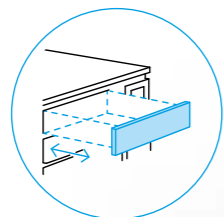
SPECIAL VENTILATION AND MULTIPLE EVAPORATORS



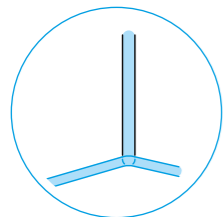
**AISI 304 STAINLESS STEEL**



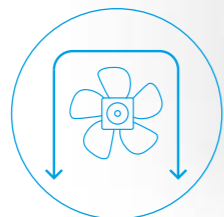
STAINLESS STEEL FLUSH TRAYHOLDERS WITH 5 POSITIONS



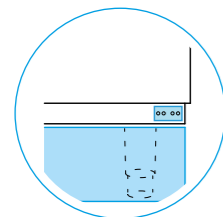
FULLY EXTRACTABLE DRAWERS



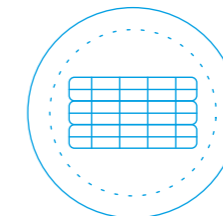
MOULDED CELL BOTTOM WITH ROUNDED CORNERS AND REMOVABLE GRID SUPPORTS



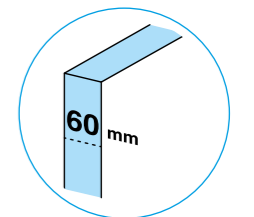
CONVEYED AIR FLOW



LOWER DOOR HINGES SUITABLE FOR MOUNTING ON MASONRY SKIRTING BOARD



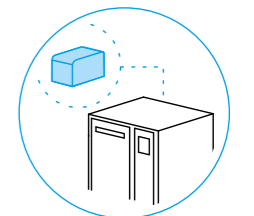
EVAPORATOR WITH CATAPHORESIS TREATMENT, POSITIONED OUTSIDE THE REFRIGERATED COMPARTMENT



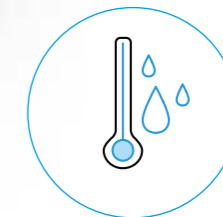
60MM THICK HIGH DENSITY INSULATION



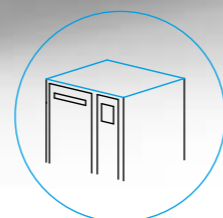
R290 ECOLOGICAL REFRIGERANTS



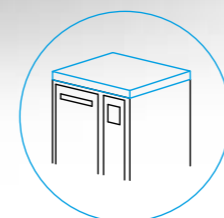
ALSO WITH REMOTE UNIT



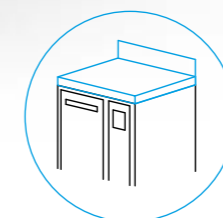
2-STEP RELATIVE HUMIDITY CONTROL



WITHOUT TOP



WITH TOP



WITH TOP AND UPSTAND

# COUNTERS

## AURA PLUS 2.0

Robust and heavy duty, designed to last a long time and completely customisable to suit your specific requirements.



915×700 mm  
1 DOOR

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
1 door	915x700	-2+8	230/1/50	R290	1.04	A
1 door	915x700	-15/-20	230/1/50	R290	5.78	D



1735×700 mm  
3 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
3 doors	1735x700	-2+8	230/1/50	R290	1.38	A
3 doors	1735x700	-15/-20	230/1/50	R290	7.37	D



1275×700 mm  
2 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
2 doors	1275x700	-2+8	230/1/50	R290	1.04	A
2 doors	1275x700	-15/-20	230/1/50	R290	6.08	D



2195×700 mm  
4 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
4 doors	2195x700	-2+8	230/1/50	R290	1.38	A
4 doors	2195x700	-15/-20	230/1/50	R290	8.84	D

AURA 660 Heights are 810 cm, 850 mm or 910 mm depending on the type of top chosen.

AURA 710 Heights are 860 mm, 900 mm or 1000 mm depending on the type of top chosen.

# COUNTERS

## AURA PLUS 2.0 SET UP

Set up for connection to remote units (not included).



915×700 mm  
1 DOOR

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
1 door	735x700x850	-2+8	230/1/50	R134a	1.45	n.a.
1 door	735x700x850	-15/-20	230/1/50	R452A	6.68	n.a.



1275×700 mm  
2 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
2 doors	1095x700x850	-2+8	230/1/50	R134a	1.59	n.a.
2 doors	1095x700x850	-15/-20	230/1/50	R452A	7.13	n.a.

THE SAME STORAGE VOLUMES. LESS LABORATORY SPACE OCCUPIED.

Aura Plus counters are designed for connection to a remote condensing unit, thus saving 18 cm in length. The intelligent solution to the need for large storage volumes in limited space.



**AURA 660** Heights are 810 cm, 850 mm or 910 mm depending on the type of top chosen.  
**AURA 710** Heights are 860 mm, 900 mm or 1000 mm depending on the type of top chosen.



1735×700 mm  
3 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
3 doors	1555x700x850	-2+8	230/1/50	R134a	2.12	n.a.
3 doors	1555x700x850	-15/-20	230/1/50	R452A	8.27	n.a.



2195×700 mm  
4 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
4 doors	2015x700x850	-2+8	230/1/50	R134a	2.2	n.a.
4 doors	AA26640BTP/R	-15/-20	230/1/50	R452A	10.09	n.a.

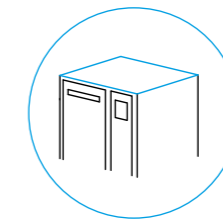
# AURA COUNTERS

Practical, compact and silent Hiber refrigerated counters are made of stainless steel and are available with numerous door and drawer combinations.

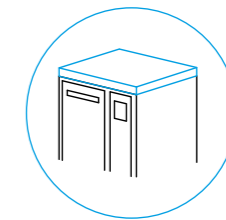
They guarantee optimum use of space, maximum hygiene, simplicity of use and total staff safety.



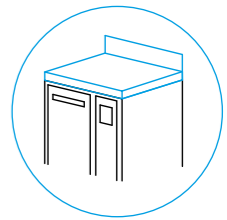
There are plenty of options available to suit different working requirements: without worktop, with top or with top and upstand.



WITHOUT TOP

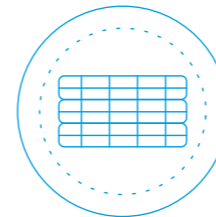


WITH TOP



WITH TOP AND UPSTAND

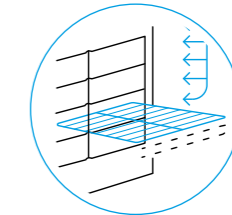
Maximum flexibility also in terms of size: our refrigerated counters are in fact available in two different heights.



EVAPORATOR WITH CATAPHORESIS TREATMENT, POSITIONED OUTSIDE THE COMPARTMENT



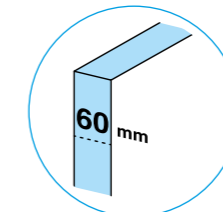
ECOLOGICAL REFRIGERANTS R134A AND R452A



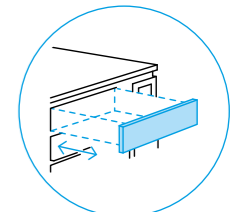
FLUSH STAINLESS STEEL TRAYHOLDER SUPPORT WITH 5 POSITIONS



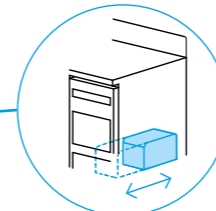
AISI 304 STAINLESS STEEL



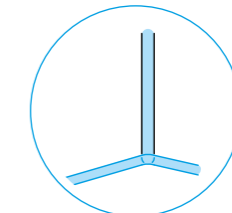
60MM THICK HIGH DENSITY INSULATION



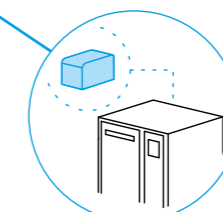
FULLY EXTRACTABLE DRAWERS



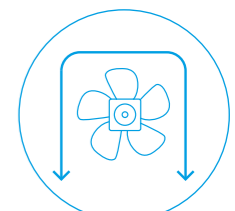
MONOBLOC MOTOR FOR EASIER MAINTENANCE



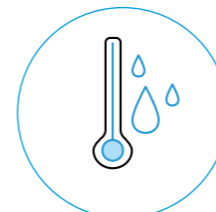
MOULDED CELL BOTTOM WITH ROUNDED CORNERS AND REMOVABLE GRID SUPPORTS



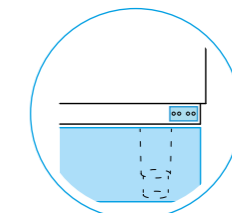
ALSO WITH REMOTE UNIT



CONVEYED AIR FLOW



2-STEP RELATIVE HUMIDITY CONTROL



LOWER DOOR HINGES SUITABLE FOR MOUNTING ON MASONRY SKIRTING BOARD

# COUNTERS

## AURA

We guarantee a high degree of customisation, high quality and high storage capacity in limited space.



915×700 mm  
1 DOOR

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
1 door	915x700	-2+8	230/1/50	R134a	1.57	B
1 door	915x700	-15/-20	230/1/50	R452A	6.68	E



1735×700 mm  
3 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
3 doors	1735x700	-2+8	230/1/50	R134a	2	B
3 doors	1735x700	-15/-20	230/1/50	R452A	9	E



1275×700 mm  
2 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
2 doors	1275x700	-2+8	230/1/50	R134a	1.57	B
2 doors	1275x700	-15/-20	230/1/50	R452A	7.13	E



2195×700 mm  
4 DOORS

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
4 doors	2195x700	-2+8	230/1/50	R134a	2.5	B
4 doors	2195x700	-15/-20	230/1/50	R452A	10.8	F

AURA 660 Heights are 810 cm, 850 mm or 910 mm depending on the type of top chosen.

AURA 710 Heights are 860 mm, 900 mm or 1000 mm depending on the type of top chosen.

# PIZZA LINE

## EVERYTHING CLOSE TO HAND

The combination of pizza counter and glass cabinet, both refrigerated, dedicated to professionals who choose the best pizzeria equipment. These appliances built of stainless steel are available in various sizes and with different combinations of drawers and doors, granite worktop for the preparation of dough and toppings and independent salad bar with protective glass cover. A refrigerated glass cabinet allows products to be stored whilst keeping them constantly within easy reach.

## DETAILS

Two, three or four compartments, temperatures from -2° to +8° C, fitted with neutral drawer unit featuring 2, 4 or 6 drawers and bowl housing for resting the dough. Electronic control of temperature and humidity inside the chamber guarantees perfect preservation of the dough. The refrigerated glass cabinet is independent (+2°/+10° C) and provides excellent long-term storage for pizza toppings.



1240×800×1470 mm  
2 DOORS

1960×800×1470 mm  
3 DOORS

2500×800×1470 mm  
4 DOORS

Models	Operating temperature °C	Electricity supply (V~/Hz)	Max electric power Max. current absorbed (W/A)	Refrigerant gas
2 Porte	-2 +8 °C	230/1/50	360/2.4	R134a
2 Porte	+2 +10 °C	230/1/50	140/0.8	R134a
3 Porte	-2 +8 °C	230/1/50	465/2.9	R134a
3 Porte	+2 +10 °C	230/1/50	140/0.8	R134a
4 Porte	-2 +8 °C	230/1/50	520/3.2	R134a
4 Porte	+2 +10 °C	230/1/50	155/1	R134a

# MODULAR COLD ROOMS AND MINI COLD ROOMS

Our cold rooms are constructed using all MADE IN ITALY components in order to guarantee a superior standard of quality and complete respect for statutory health and hygiene regulations.

They are modular, which enables them to be customised in endless ways while camlocks and "line-up" joints make them extremely easy to mount.

## MODULAR COLD ROOMS:

100% customisable, made of plastic coated galvanised metal plating or 304 stainless steel on request, with panels of different thicknesses, hinged or sliding doors, with or without bottom, positive, negative and multi-temperature and much more.



## MINI COLD ROOMS WITH ON-BOARD UNIT:

Prefabricated cells with on-board motor, wall or ceiling mounted, easily and quickly installed, without calling out a refrigeration engineer.



# RESTAURANT AND CATERING THE RANGE

## BLAST CHILLERS-SHOCK FREEZERS WITH ON-BOARD UNIT

FREEO



ABM023S  
ABM031S    R05.11E    FR06.11    FR12.11    FR15.11    FR19.11    FR12.21

THE ONE



H505TS    H509TS    H512TS    H517TS    H524TS

## HEAVY-DUTY ROLL-IN BLAST CHILLERS-SHOCK FREEZERS FOR GN 1/1 TROLLEYS

FOR 1 GN 1/1  
TROLLEY



HDR-20.1R  
HDR-20.1M

FOR 1 GN 1/1  
OVEN TROLLEY



HDR-20.1FR  
HDR-20.1FM

FOR 2 GN 1/1 TROLLEYS  
(std. two doors, pass-through)



HDR-40.1R  
HDR-40.1M

FOR 3 GN 1/1 TROLLEYS  
(std. two doors, pass-through)



HDR-60.1R  
HDR-60.1M

## HEAVY-DUTY ROLL-IN BLAST CHILLERS-SHOCK FREEZERS FOR GN 2/1 TROLLEYS

FOR 1 COMPACT GN 2/1  
TROLLEY



HDR-20.2R  
HDR-20.2M

FOR 1 GN 2/1  
TROLLEY



HD-R20.2R-COMPACT  
HD-R20.2M-COMPACT

FOR 1 GN 2/1  
OVEN TROLLEY



HDR-20.2FR  
HDR-20.2FM

FOR 2 GN 1/1 TROLLEYS  
(std. two doors, pass-through)



HDR-40.2R  
HDR-40.2M

FOR 3 GN 1/1 TROLLEYS  
(std. two doors, pass-through)



HDR-60.2R  
HDR-60.2M

FOR 4 GN 1/1 TROLLEYS  
(std. two doors, pass-through)



HDR-80.2R  
HDR-80.2M

## THE ONE HD-HEAVY DUTY BLAST CHILLERS-SHOCK FREEZERS

FOR 1 GN 1/1  
TROLLEY



H-201TS

FOR 1 GN 2/1  
TROLLEY



H-202TS

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



H-402TS

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



H-602TS

## REFRIGERATED CABINETS PREMIERE 2.0



PP70TNN  
PP70TNNI  
PP70BT



PP72TNN  
PP72BT



PP70/TNN/V  
PP70BT/V



PP072TNNNTNN  
PP72TNNI  
PP072TNNBT



PP140TNN  
PP140BT



PP143TNN  
PP143BT



PP144TNN  
PP144BT



PP140TNN/V  
PP140BT/V



PP140TNNNTNN  
PP140TNNI  
PP140TNNBT  
PP140BTI



PP143TNNBT  
PP143TNNI

## MENU



M70TNN  
M70I  
M70BT



M72TNN  
M72I  
M72BT



M70TNN/V



M140TNN  
M140i  
M140BT



M143TNN  
M143I  
M143BT



M144TNN  
M144I  
M144BT



M140TNN/V

## ROLL-IN



HRI1TN/MNS  
HRI1BT/MNS  
HRI1TN/PAN  
HRI1BT/PAN



HRI2TN/PAN  
HRI2BT/PAN

## REFRIGERATED COUNTERS

AURA PLUS 2.0



1 DOOR



2 DOORS



3 DOORS



4 DOORS

AURA PLUS 2.0 SET UP



1 DOOR



2 DOORS



3 DOORS



4 DOORS

AURA



1 DOOR



2 DOORS



3 DOORS



4 DOORS

PIZZA COUNTERS



2 DOORS - 3 DOORS - 4 DOORS

## SPECIALS

UNDERCOUNTER



UD1TN  
UD1BT  
UD1TNVTR

THAWING UNIT



HAT-GN2  
HAT-ROLLIN

SEASONER



HAS EN2  
HAS EN2-VTR

## MINI MODULAR COLD STORAGE ROOMS

MINI COLD ROOMS WITH MONOBLOC





## HIBER ALIGROUP SRL

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an Ali Group Company



The Spirit of Excellence