

THE FUTURE OF CONSERVATION



PRESERVATION SYSTEMS



**Confectionery, Bakery and Ice-cream**



Hiber

THE FUTURE OF  
THE CONSERVATION

Confectionery, Bakery and Ice-cream



MORE BENEFITS

Maximum loading capacity

“Intelligent” ventilation

Precise humidity control

The preservation system that stands out from the rest. The Chillers.



**Confectionery.**

To arrange an always ready stock of cakes and confectionery for window display.



**Bakery.**

To preserve the fragrance of oven baked cakes, filled bread and pastries.



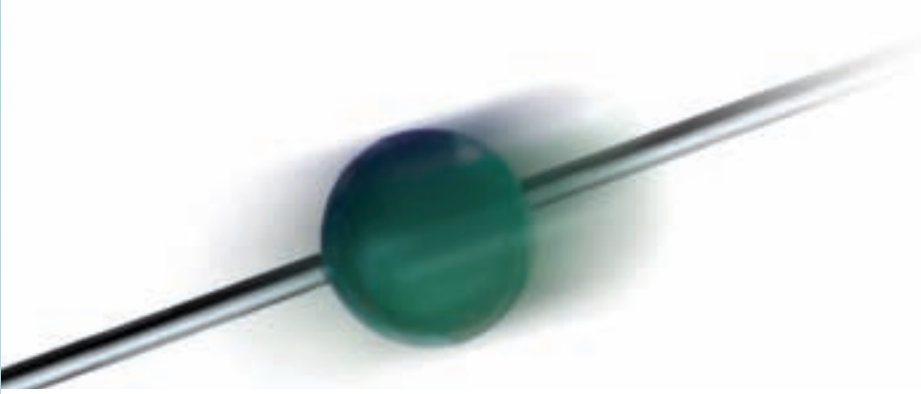
**Ice-cream.**

To keep ice-cream soft and creamy as just prepared.



**THE FUTURE OF**  
**THE CONSERVATION**

**Confectionery, Bakery and Ice-cream**



## Top quality for longer time.

The delicacy of cakes, the fragrance of buns, the creaminess of ice-cream.

To keep the quality of these products after chilling it is necessary that you entrust them to an optimal preservation.

**Hiber modular professional chillers** - that can be combined to match any need - are equipped with an innovative **“intelligent” ventilation** system that evenly distributes the air on every tray, thus avoiding food dehydration, oxidation or aesthetic alterations.

The **Hiber technology makes use of an exclusive relative humidity control** in compartment (from 40% to 90% in chillers for fresh artisan confectionery, up to 40-45% in chillers used for chocolate): guarantees that perfume, taste and softness of products that are blast chilled are perfectly conserved over time.

This way you can enjoy preparing your creations in advance.

**Desserts, pralines, semi-prepared products, bread and ice-cream: ready when you want, delicious as just prepared.**



## The “little bit more” that makes the difference.

### Better organization, more profit.

The **Hiber** modular chillers allow the **best loading capacity** (up to 60 trays for confectionery and bakery and up to 80, 5 lt tubs for ice-cream) you can you **plan your production**, and realise bigger quantities the stock can then be used throughout the working week. Parties, dinners, restaurants, selling points: you will be able to satisfy orders of any size at any moment. You can purchase all the raw ingredients that you wish, in season, or when the **price is particularly convenient**. Once blast chilled you can preserve them in excellent conditions without having to worry about food going off or **wastage**: you will only use the needed quantities whenever you need it.

Thanks to **Hiber**, the service you will offer to your customers will be **more competitive**, the use of your utensils will be **more rational** and **safer**: maximum hygienic conditions of all the chillers is guaranteed by an ergonomic design with rounded corners and no joints, for easier cleaning and adhered to and certified during use, by compliance with the most recent European Standards (Hiber conforms to the

**HACCP**, Hazard Analysis and Critical Control Points - safety system).

Saving on labour; thanks to **Hiber**, will optimize the organization of your work: reducing the over-time.

**Costs will be reduced, profits will rise and you will have more time to dedicate to yourself.**



# The I060 Line.



I060



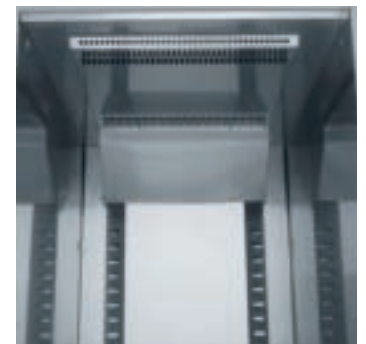
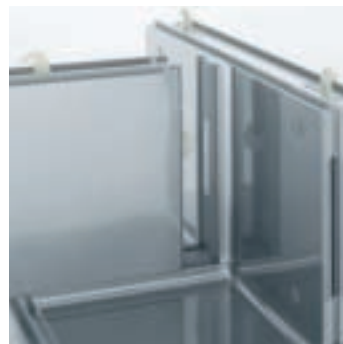
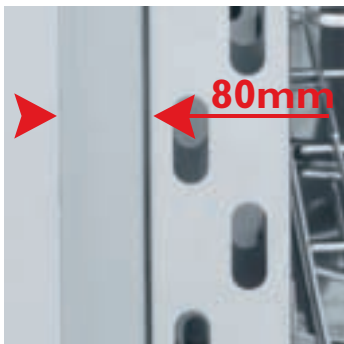
2xI060



3xI060

Model	Nominal capacity	External dimensions cm	Operation time °C	Relative humidity %	Climatic class	Power supply voltage V / ~ / Hz	Input Power/Current W / A	Chilling system	Spare guides supplied as standard n	Weight kg
<b>AGF I060 G</b>	60 5 lt ice-cream tubs	90x114x232h	-30 -5°C	75 ÷ 90	T	400/3/50	1550/4,5	ventilation	10 Spare guides for C 20 grills	275
<b>AGF I080 R</b>	98 5 lt ice-cream tubs 60 8 lt ice-cream tubs	*90x114x232h	-30 -5°C	75 ÷ 90	T	400/3/50	1550/4,5	ventilation	10 Spare guides for C 10 stainless steel trays	275
<b>APSN IP I060</b>	30 60x80 trays 60 60x40 trays **	90x114x232h	-3 +10°C	50 ÷ 95	T	230/1/50	682/4,0	ventilation	30 Spare L shape guides	210
<b>APSN I060</b>	30 60x80 trays 60 60x40 trays **	90x114x232h	-3 +10°C	50 ÷ 95	T	230/1/50	682/4,0	ventilation	30 Spare L shape guides	210
<b>APSNV I060</b>	30 60x80 trays 60 60x40 trays **	90x114x232h	-3 +10°C	50 ÷ 95	T	230/1/50	682/4,0	ventilation	30 Spare L shape guides	210
<b>APSF I060</b>	30 60x80 trays 60 60x40 trays **	90x114x232h	-25 -5°C	75 ÷ 90	T	230/1/50	1300/8,5	ventilation	30 Spare L shape guides	255
<b>APSFV I060</b>	30 60x80 trays 60 60x40 trays **	90x114x232h	-25 -5°C	75 ÷ 90	T	230/1/50	1300/8,5	ventilation	30 Spare L shape guides	255
<b>APSP I060</b> ©	30 60x80 trays 60 60x40 trays **	90x114x232h	+10 +18°C	40 ÷ 60	T	230/1/50	682/4,0	ventilation	30 Spare L shape guides	210
<b>APSPV I060</b> ©	30 60x80 trays 60 60x40 trays **	90x114x232h	+10 +18°C	40 ÷ 60	T	230/1/50	682/4,0	ventilation	30 Spare L shape guides	210

© Chocolate. \* 5 lt or 8 lt ice-cream tubs \*\* 60x80 trays or 60x40 trays



## Insulation and CFC O.K.

The **Hiber** cabinets are made entirely in AISI 304 18/10 stainless steel with SCOTCH-BRITE satin-finish outer surface.

The insulating material thickness is 80 mm of high density polyurethane (40kg/m<sup>3</sup>) which is completely free of CFC and HCFC.

## Instrument Control

### Functions:

- Service;
- Menu;
- Change Set Point;
- Continuous chilling;
- Percentage of humidity;
- HACCP;
- Defrosting

## Disassembled panels

Possibility to deliver the chiller disassembled on request.

## Ventilation system





















Indirect air circulating system with flow conveyor, for perfect temperature uniformity.

**Confectionery, Bakery and Ice-cream**













# Refrigerated cabinets.



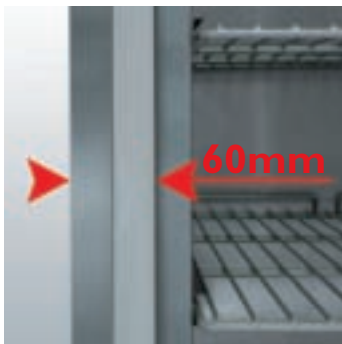
SUPERIOR

	Model	Nominal capacity	Dimensions cm	Weight kg	Power Kw	Temperatures °C	
	<b>GFA0285</b>	36 5 lt tubs	74x107x207h	245/280	0,8	-30 -12°C	Incl. 5 60x80 stainless steel trays + "C" shaped tray holders
	<b>Blast freezer</b>	8 5 lt tubs	74x107x207h	245/280	1,4	-40°C	Incl. 1 60x40 stainless steel grid + "C" shaped tray holder
	<b>AGF0072</b>	60 5 lt tubs	74x90x207h	180/210	1,0	-30 -12°C	5 60x66 stainless steel trays + 5 pairs of stainless steel guides supplied
	<b>AGF0082</b>	60 5 lt tubs	74x101x207h	195/230	1,3	-30 -12°C	5 60x80 stainless steel trays + 5 pairs of stainless steel guides supplied
	<b>APSN082</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	160/195	0,7	-3 +10°C	
	<b>APSF082</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	195/230	1,0	-25 -5°C	
	<b>APSN282</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	163/198	0,7	-3 +10°C	
	<b>APSF282</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	198/233	1,0	-25 -5°C	
	<b>APSNV82</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	175/210	0,7	-3 +10°C	
	<b>APSFV82</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	210/245	1,0	-20 -5°C	
	<b>APSN062</b>	20 60x40 trays	74x73x207h	132/161	0,5	-3 +10°C	
	<b>APSF062</b>	20 60x40 trays	74x73x207h	143/172	0,8	-25 -5°C	
	<b>APSN262</b>	20 60x40 trays	74x73x207h	136/164	0,5	-3 +10°C	
	<b>APSF262</b>	20 60x40 trays	74x73x207h	147/175	0,8	-25 -5°C	
	<b>APSNV62</b>	20 60x40 trays	74x73x207h	147/176	0,6	-3 +10°C	
	<b>APSFV62</b>	20 60x40 trays	74x73x207h	158/187	0,9	-20 -5°C	

BASIC

	Model	Nominal capacity	Dimensions cm	Weight kg	Power Kw	Temperatures °C	
	<b>APBN082</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	160/195	0,7	-3 +10°C	
	<b>APBF082</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	195/230	1,0	-25 -5°C	
	<b>APBFP82</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	205/240	1,8	-30 -5°C	
	<b>APBN282</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	163/198	1,1	-3 +10°C	
	<b>APBF282</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	198/233	1,1	-25 -5°C	
	<b>APBFP282</b>	20 60x80 trays or 40 60x40 trays	74x101x207h	208/243	1,3	-30 -5°C	
	<b>APBN062</b>	20 60x40 trays	74x73x207h	132/161	0,5	-3 +10°C	
	<b>APBF062</b>	20 60x40 trays	74x73x207h	143/172	0,8	-25 -5°C	
	<b>APBP062</b> ©	20 60x40 trays	74x73x207h	132/161	0,5	+10 +10°C	
	<b>APBN262</b>	20 60x40 trays	74x73x207h	136/164	0,5	-3 +10°C	
	<b>APBF262</b>	20 60x40 trays	74x73x207h	147/175	0,8	-25 -5°C	

© Cioccolato.



## Isolation and CFC O.K.

The **Hiber** cabinets are made entirely out of AISI 304 18/10 stainless steel with satin-finish SCOTCH-BRITE outer surface.

The insulating material thickness is 60 mm of high density polyurethane (40kg/m<sup>3</sup>) which is completely free of CFC and HCFC.

## Control board

### Functions:

- Service;
- Menu;
- Change Set Point;
- Continuous chilling;
- Percentage of humidity;
- HACCP;
- Defrosting

## Safe and closed in the cold store

The cold stores have a large storage capacity and the inside is completely radial.

The tray supports have a pierced diamond pattern for improved freedom of distancing the trays in height.

## Ventilation system

Indirect air circulating system with flow conveyor.

# Pastry refrigerated tables: high finish.



## Refrigerated tables

- Manufactured completely in AISI 304 stainless steel;
- 8 pairs of stainless steel guides per door + 1 grid per door;
- Electronic telethermostat control;
- R134a refrigerant;
- Hot gas defrosting;
- Automatic evaporation of condensate water with self-evaporating basin;
- 230V 50Hz single-phase power supply;
- Circuit board **humidity control**;
- Indirect ventilation;
- Stainless steel tray holder;
- **Praline program**.

## Refrigerated tables remote

- Manufactured completely in AISI 304 stainless steel;
- 8 pairs of stainless steel guides per door + 1 grill per door;
- Electronic telethermostat control;
- Defrosting with pause;
- 230V 50Hz single-phase power supply.

## REFRIGERATED TABLES

	Model	Dimensions cm	Capacity lt	Volume m <sup>3</sup>	Weight kg	Power Kw	Temperatures °C	
	<b>TPP20PS</b>	140,8x80x85h	408	1,0	130	0,28	0 + 10°C	20  22
	<b>TPP20PP</b>	142x80x90h	408	1,0	166	0,28	0 + 10°C	21  23
	<b>TPP20PA</b>	142x80x98h	408	1,0	167	0,28	0 + 10°C	24
	<b>TPP30PS</b>	194,7x80x85h	633	1,4	160	0,38	0 + 10°C	30  32
	<b>TPP30PP</b>	196x80x90h	633	1,4	196	0,38	0 + 10°C	31  33
	<b>TPP30PA</b>	196x80x98h	633	1,4	197	0,38	0 + 10°C	34
	<b>TPP40PS</b>	248,6x80x85h	857	1,7	190	0,45	0 + 10°C	40  42
	<b>TPP40PP</b>	250x80x90h	857	1,7	226	0,45	0 + 10°C	41  43
	<b>TPP40PA</b>	250x80x98h	857	1,7	227	0,45	0 + 10°C	44

## REFRIGERATED TABLES WITH REMOTE C.U.

	Model	Dimensions cm	Capacity lt	Volume m <sup>3</sup>	Weight kg	Power Kw	Temperatures °C	
	<b>TPP2NPS</b>	120,8x79x85h	408	0,8	110	0,126	0 + 10°C	20  22
	<b>TPP2NPP</b>	122x80x90h	408	0,8	146	0,126	0 + 10°C	21  23
	<b>TPP2NPA</b>	122x80x98h	408	0,8	147	0,126	0 + 10°C	24
	<b>TPP3NPS</b>	174,7x79x85h	633	1,2	140	0,196	0 + 10°C	30  32
	<b>TPP3NPP</b>	176x80x90h	633	1,2	176	0,196	0 + 10°C	31  33
	<b>TPP3NPA</b>	176x80x98h	633	1,2	177	0,196	0 + 10°C	34
	<b>TPP4NPS</b>	228,6x79x85h	857	1,5	170	0,266	0 + 10°C	40  42
	<b>TPP4NPP</b>	230x80x90h	857	1,5	206	0,266	0 + 10°C	41  43
	<b>TPP4NPA</b>	230x80x98h	857	1,5	207	0,266	0 + 10°C	44



# Ice-cream refrigeration.



AGF1080R

Thanks to the powerful chilling capacity **Hiber** chillers are ideal for maintaining ice-cream in its perfect state.

Available in the **SUPERIOR** range, they have a **large storage cell, 98 5 lt ice-cream tubs or 60 8 lt ice-cream tubs, with compensation valve, monobloc unit, and an automatic hot gas defrosting device with water dissipation of condensate without the need for electric energy.**

Supplied with ergonomic full-door handles that are manufactured with support grids and/or shelves and uprights in stainless steel.



GFA0285

## BASIC / SUPERIOR

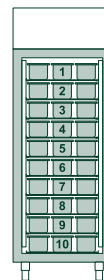


AGF0072

Thanks to the powerful chilling capacity **Hiber refrigerated** cabinets are ideal for maintaining ice-cream in its ideal state.

Available in the **SUPERIOR** range, they are equipped with a **large storage capacity cold store thanks to the monobloc group** and designed with rounded corners and an **automatic electronic defrosting system.**

Supplied with ergonomic full-door handles, they are manufactured entirely out of stainless steel, with grill supports and uprights in chrome-plated steel.



Basins:  
165 x 360 mm  
H 120 mm



AGF0082





THE FUTURE OF CHILLING  
THE FUTURE OF CONSERVATION

- Blast chilling system for **Professional Catering**
- Blast chilling systems for **Confectionery and Bakery**
- Blast chilling system for **Ice-cream**
- Preservation systems for **Confectionery, Bakery and Ice-cream**
- Preservation systems for **Gastronomy - Catering**
- Ritarder provers for **Bakery**



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