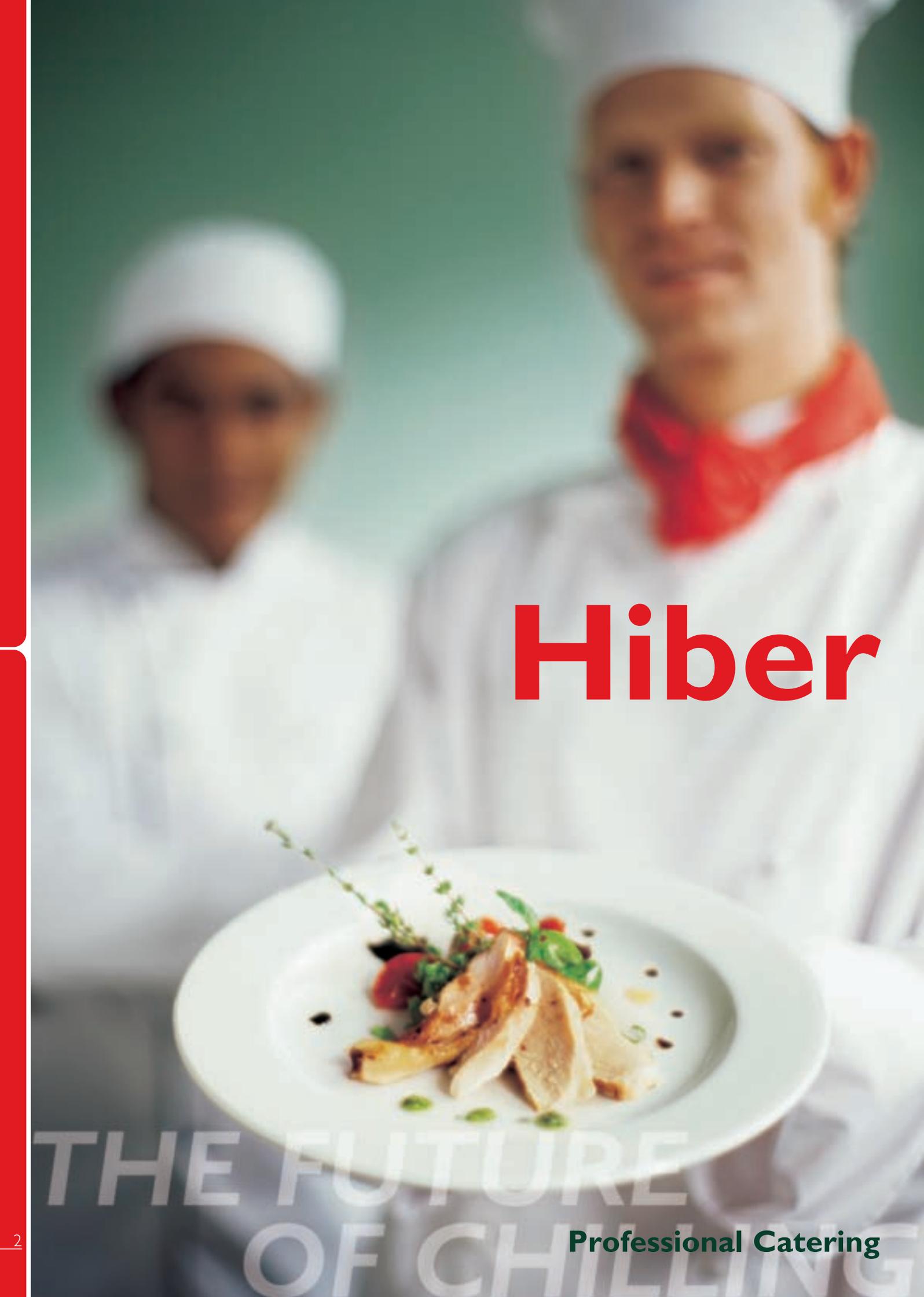


T H E F U T U R E O F C H I L L I N G



B L A S T C H I L L I N G A N D S H O C K F R E E Z I N G S Y S T E M

Professional Catering

A photograph of two chefs in white uniforms and hats. The chef in the foreground is holding a white plate with a beautifully plated dish of food, including what appears to be seared fish or meat, garnished with herbs and vegetables. The chef in the background is slightly out of focus. The overall scene is set against a light green background.

Hiber

THE FUTURE
OF CHILLING

Professional Catering



M O R E B E N E F I T S

Top quality and higher margins

The best in reliability

The most efficient sales service

The chilling system that stands out from the rest.



Hiber means both excellent quality and higher profits.

Not just an efficient service, but also a reliable brand. Choosing a **Hiber** chiller means choosing an exclusive set of advantages for your business, easiness and reliability combined to offer you a solution of unparalleled value for the catering world. Quality lies in the quality of the food you serve, which remains excellent and intact over time, thanks to a chilling system that chills right to the core of the product. It lies in the service you offer your customers, which will become impeccable in all aspects. And it lies in how you organise your work, which will notably improve. **You'll discover a new world of savings** and the excellence of your product offer will be matched by a considerable increase in profit.

Choosing maximum reliability means choosing Hiber.

Because **Hiber** researches and applies the most advanced techniques to respond to changing consumer demands and uses only top quality materials, made entirely of stainless steel and with CE certified manufacturing standards. Hiber chillers' ergonomic design, with their specially rounded corners and absence of joints, means they are easier to clean and guarantee excellent levels of hygiene; these sophisticated features have been specially implemented to ensure higher performance levels.

As always, Hiber brings you the best so that you can **express yourself to the max.**

Placing your trust in Hiber means being able to count on an incredibly efficient

sales service: before you make your purchase, Hiber illustrates the features of the chiller and, together with its dealers, organises special training courses all over Europe on how to operate them. Then, after you have made your choice, Hiber continues to look after you with a constantly available, highly skilled after-sales service and a special

“Service On Line” to answer all your questions.

Hiber places special attention to satisfy all your needs, **so that you can dedicate all your time to your customers.**



Hiber

THE FUTURE
OF CHILLING

Professional Catering



MORE VALUE

More expertise, more efficiency

More Quality

Better Organised Work

More Savings

More Safety with Hiber

That little “more” than makes the difference.



Quality, organisation and savings: the advantages that a **Hiber** chiller brings to your business are countless. But the first real benefit **is knowing how to get the best out of them**. By dedicating special attention to guiding the user on the use of the chiller, Hiber gives you the special benefit of knowing how to make the best of all its possible applications.

More expertise, more efficiency.

And more peace of mind, thanks to the reliability of a leading brand, constantly focused on using cutting-edge technology - **“the future of chilling”**.

For ten years, **Hiber** has been putting its name on equipment of renowned quality, working with a team of highly specialised engineers capable of combining maximum safety and excellent functionality in every solution.

Benefits in terms of quality

- Original quality features (colour, smell, taste and weight) remain unaltered for a minimum of 5/6 days.
- Total safety and hygiene in the preparation of the dishes served.
- Wider menu range.
- Better, faster service to customers.
- Reduction of bacterial hazards.

Benefits in terms of organisation

- Better organisation of work, spread over 8 hours a day, 5 days a week.
- Maximised use of equipment thus higher productivity.
- Possibility of supplying meals to more places at the same time.

Benefits in terms of savings

- Less waste.
- More streamlined and flexible staff working hours. Lower costs, greater efficiency.
- Cooked food can be consumed over 5 days.
- Savings from bulk buying of raw materials.



Hiber

THE FUTURE
OF CATERING

Professional Catering



Chilling, cornerstone of modern catering.

Chill to preserve quality. By reducing the temperature of food (both raw and cooked), the chiller keeps both quality and taste intact over time, prolonging the life of all your dishes.

By fitting in between the cooking and consumption phases, Hiber is able to change the potential of both stages in an extraordinary way and for ever, which makes it a cornerstone of a new way of organising the kitchen. **Hiber** expands your range of possibilities: you'll finally be able to buy larger quantities of products, no longer having to worry about them perishing in a few days. **You can plan your cooking schedule:** you can now decide whether to prepare or cook your dishes beforehand, knowing that **Hiber's** chilling system will keep the freshness and taste of all your recipes unaltered.

Create a stock of food: after chilling you just need to regenerate (i.e. bring back to the required temperature) the quantity of product you need,

and the remaining portions will be excellent for later use.

Thanks to the chiller, there is no waste and no excess. And no more embarrassing moments when you suddenly run out of food: now you can satisfy all menu demands at any time. You can improve the service you offer to your customers, by creating precious time to dedicate yourself to them, to listen to their **needs and try out new and amazing culinary creations to surprise them with. The Hiber chiller is the choice of the professionals**, who want to get the best out of their work in the most intelligent and profitable way.

But above all, it's the system that simply interprets the most recent developments and demands in consumer trends.

This is why it is not an alternative to the traditional system, but its natural evolution.

The revolution that optimises the system.



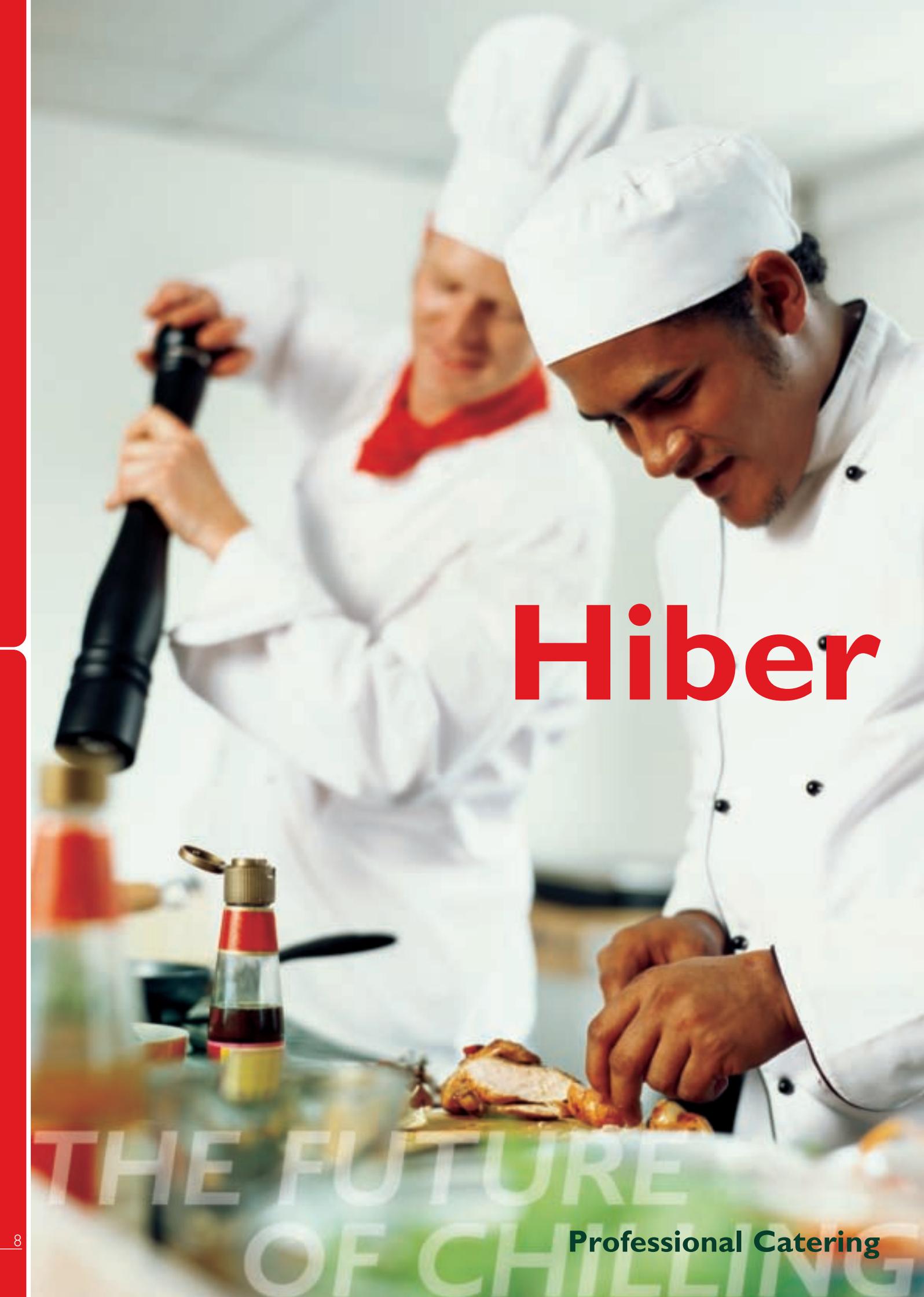
Planning, streamlining and improving.

The possibility of planning your cooking over time gives you the exclusive advantage of being able to set up all the production levels you require, thus **reducing preparation times** for the meals: now, in a single session, you can prepare your menu for the whole week.

In this way, you can **optimise work in the kitchen:** with a more logical management of the different chilling times, you will be able to use not just the chiller but all the other equipment in a

more efficient way; by planning the work, you will be able to spread it in a more efficient way, making your own and your employees' work schedules more **streamlined and flexible.**

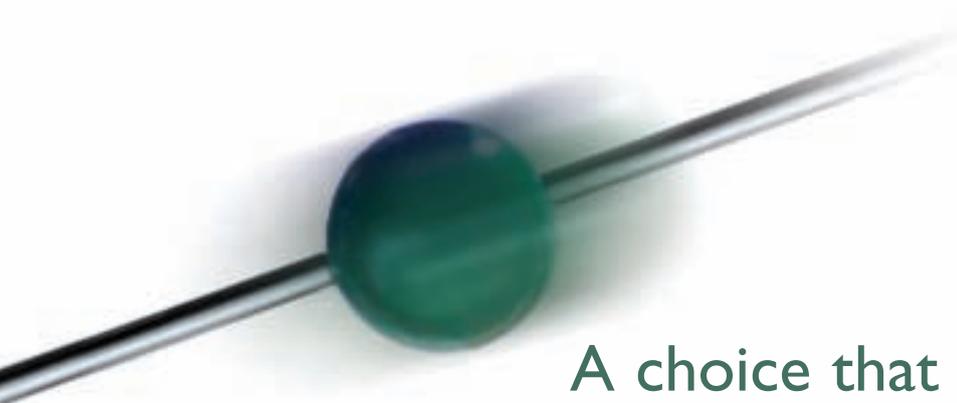
Better organisation, less stress: choosing a **Hiber** chiller means enjoying a new peace of mind whilst running of your business, which will reflect positively on your output and the **quality of your results.**

A professional kitchen scene featuring two chefs. In the foreground, a chef with a white cap and uniform is focused on plating a roasted chicken. In the background, another chef is using a large black pepper mill. The scene is brightly lit, and various kitchen items like a bottle of sauce and a bowl are visible on the counter.

Hiber

THE FUTURE
OF CHILLING

Professional Catering



A choice that makes sense for your savings.

Costly wastage

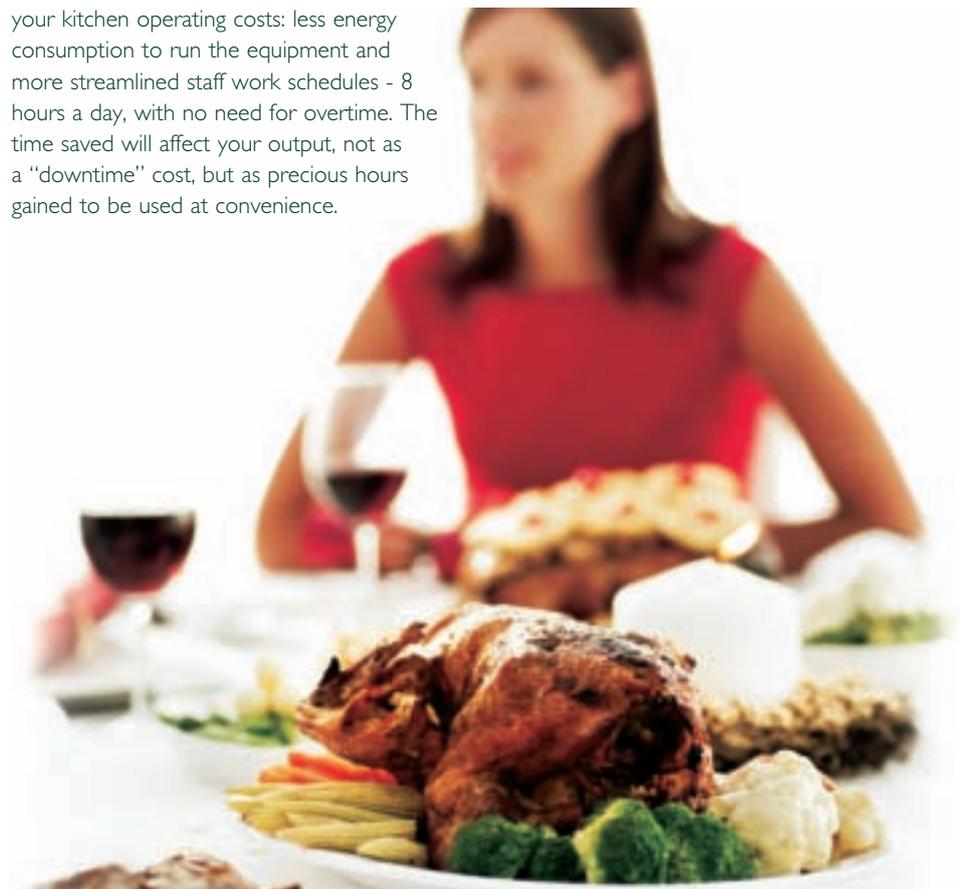
Now they're a thing of the past, thanks to Hiber. By giving you the chance to tailor your production exactly to demand, **Hiber** helps you eliminate the possibility of creating unwanted surpluses. Parties, meetings, anniversaries, wedding banquets: the limitless stock of refrigerated food will enable you to meet a considerably higher number of orders, including simultaneous orders for different places. **More services, more cover charges, more profits. And more savings.** The fact that you can buy all food beforehand means that you can purchase products when they are in season or when **prices are particularly low.**

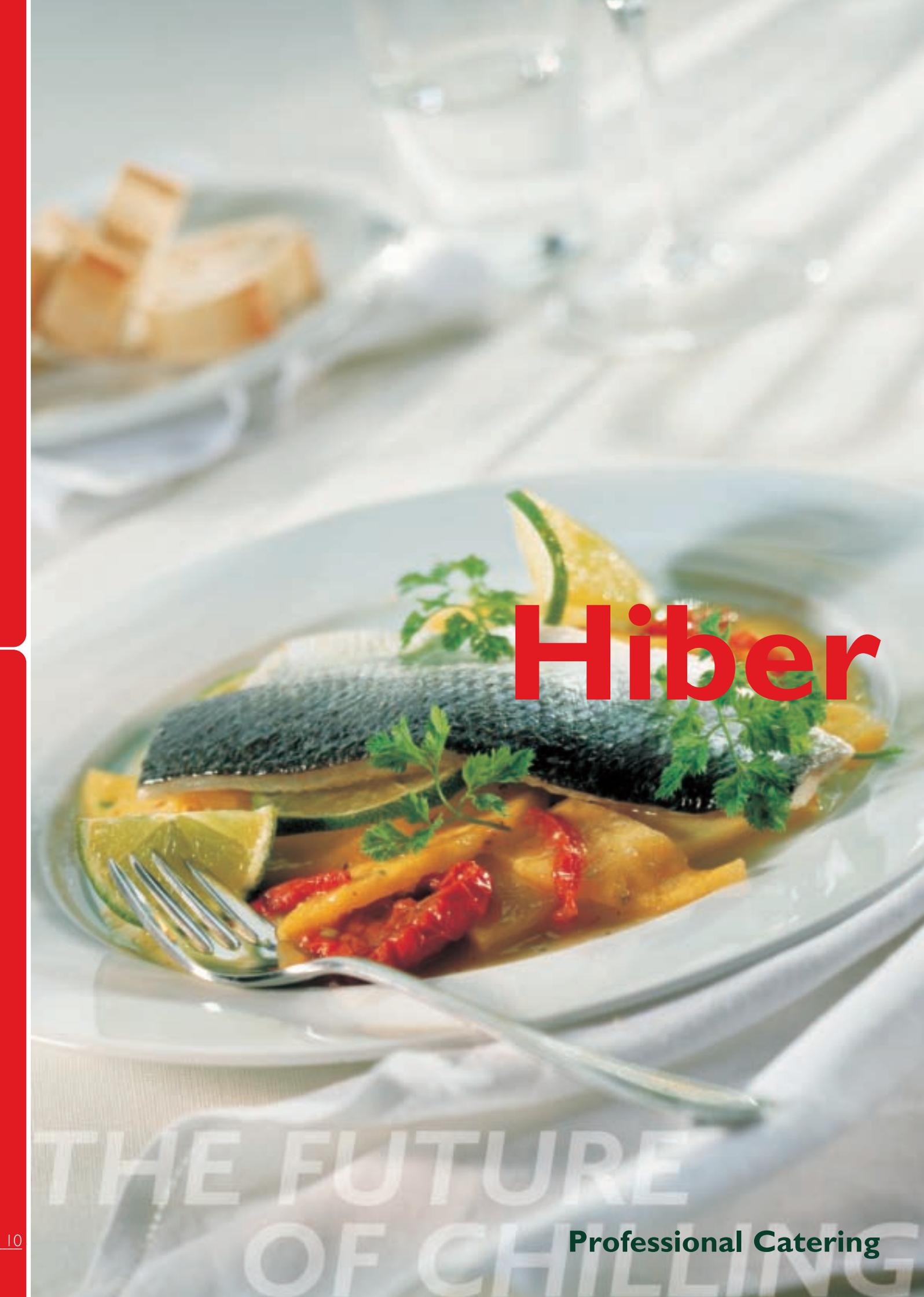
The shorter preparation times you can obtain with **Hiber** lead to considerable savings in



Boost your profits and savings.

your kitchen operating costs: less energy consumption to run the equipment and more streamlined staff work schedules - 8 hours a day, with no need for overtime. The time saved will affect your output, not as a "downtime" cost, but as precious hours gained to be used at convenience.

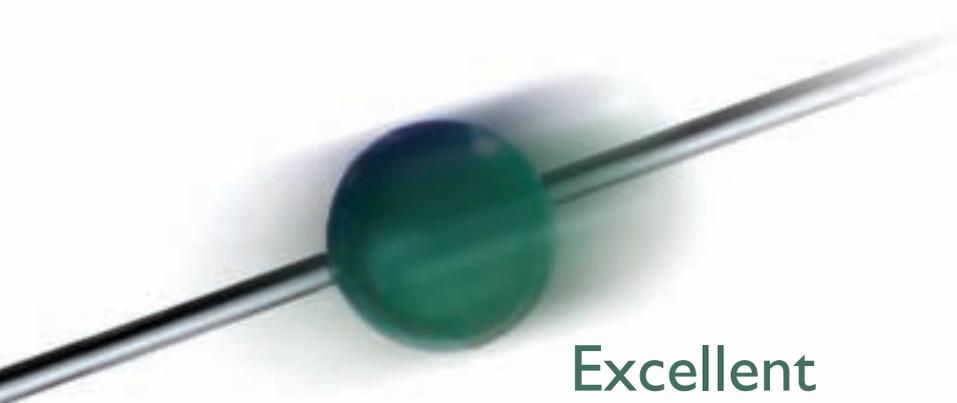




Hiber

THE FUTURE
OF CHILLING

Professional Catering



Excellent in every way.

Solid and compact, with a fresh, persistent aroma and a full, intense flavour. Thanks to **Hiber**, the quality that distinguishes your dishes is the **100%** quality that you see, smell and taste and that stays perfectly intact over time.

Blast chilling (from +90°C to +3°C in less than 90 minutes) - used for cooked dishes - prevents the proliferation of bacteria, which are the main cause of changes in colour, smell and taste. In this way, the properties of your creations are preserved excellently for 5-7 days. Blast chilling also holds in the moisture, **which otherwise, with the evaporation of the hot product, would be lost in the environment: with the moisture retained softness and taste are preserved intact.**



100% quality.

Blast freezing (from +90°C to -18°C in less than 240 minutes) - **ideal for uncooked and traditionally prepared foods or semi-finished products, generates microcrystals, which maintain the cell structure of the food intact** and guarantee the preservation of the components for several months. After regeneration or defrosting with **the correct equipment**, you will find all the food as fragrant and appetising **as when it was just cooked.**

You will amaze your customers not only with the high quality of your menu, but also with

the excellence of the service: in just a few minutes the chosen dish can be regenerated to the required temperature and served. And as the food is already prepared, instead of always having to rush back to the cooker you can spend more time in the dining room with your guests. You'll win them over with a special kind of affability, borne from the new peace of mind brought to your work by **Hiber:** you'll understand how a chiller can improve not only your range of products but also your **quality of life.**

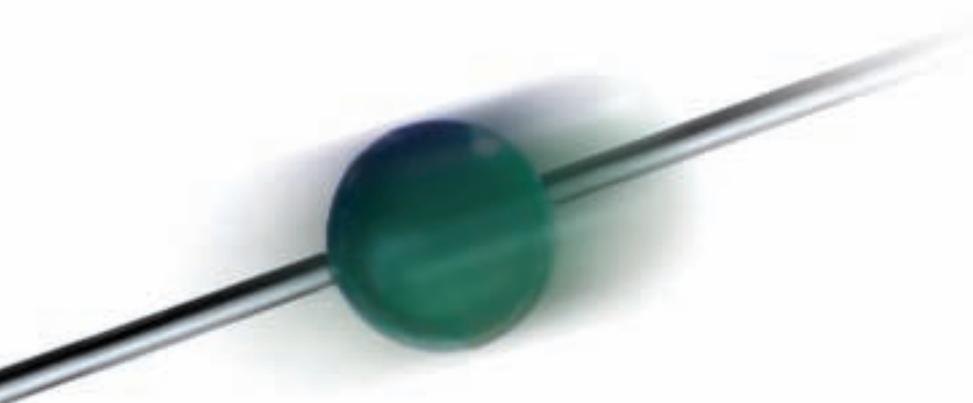




Hiber

THE FUTURE
OF CHILLING

Professional Catering



Maximum, certified hygiene.

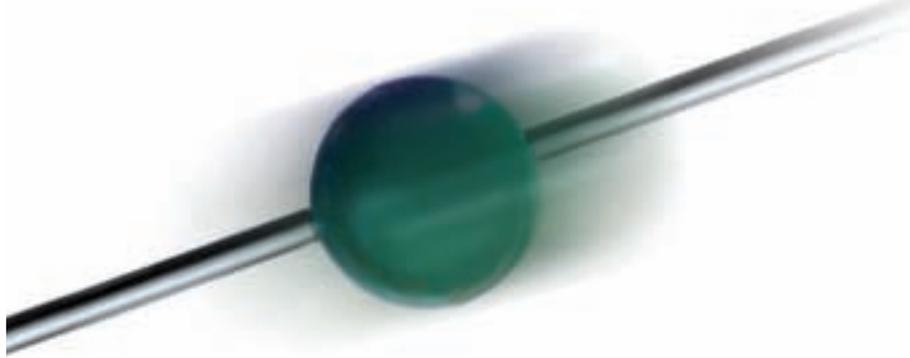
Hiber is an essential choice if you want to guarantee your customers the utmost safety in the products they consume. The **Hiber** system **actually anticipates and minimises the risk of food poisoning**, which can cause irreversible damage in terms of health. Indeed, the ideal conditions for the development and proliferation of bacteria, yeasts and mould, are at a temperature of between **10 and 65°C** (the temperature at which a cooked dish is left to cool down naturally with traditional methods): by rapidly reducing the temperature of the product, **Hiber** cuts through this "hazard interval" in a very short time, **thus effectively reducing reproduction of microorganisms**.



The importance of safety.

The result? Tasty - but definitely safe - dishes. Rigorous hygiene standards are strictly observed right from the manufacturing stage and adhered to and certified during use by compliance to the most recent European Standards (**Hiber** conforms to the **HACCP** - Hazard Analysis and Critical Control Points - safety system).





023/031



050



051



081

Hiber

N° of trays Spacing mm	Chiller model	Dimensions mm	Chilling	Core temperature °C	Supply voltage Volt	Total power Watt *	Output per cycle ** kg
3 x GN 2/3	ABM 023 S	560x560x520h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	587	8 • 5
3 x GN 1/1	ABM 031 S	560x700x520h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	587	8 • 5
 5 x GN 1/1	RDR 050 E	790x700x800h	POSITIVE	+90 +3	AC 230 50 Hz	1000	10
	RDM 050 E	790x700x800h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	1200	10 • 7
 Senza piano 5 x GN 1/1	RDR 051 S	790x700x850h	POSITIVE	+90 +3	AC 230 50 Hz	1000	12
	RDM 051 S	790x700x850h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	1200	12 • 8
	RCR 051 S	790x700x850h	POSITIVE	+90 +3	AC 230 50 Hz	1130	18
	RCM 051 S	790x700x850h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	1400	18 • 12
 8 x GN 1/1	RCR 081 S	790x800x1320h	POSITIVE	+90 +3	AC 230 50 Hz	1500	25
	RCM 081 S	790x800x1320h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	2000	25 • 16
	RCR 081 T	790x800x1320h	POSITIVE	+90 +3	AC 230 50 Hz	1500	25
	RCM 081 T	790x800x1320h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	2000	25 • 16

STANDARD SUPPLY heatable temperature probe in MIXED models, except for the ABM 023 S model

* Maximum electrical power in Watts: R 0°C/+55°C, M -10°C/+55°C.

** The output per cycle figures are meant as a guide and also depend on the thickness of the product.

Professional Catering



121
012



161



122

A range with countless versions.

Type of menu, amount of product to be stored daily, working style (express or deferred), service sizes, etc.: these are some of the requirements on which the choice of the version, power and size of a model is based. HIBER's range of chillers and blast freezers makes it easy to pick the model that best suits your actual needs: from the small 3x2/3 GN to the 12x2/1 GN, from the "positive" blast chilling model (i.e. from +90 to +3°C) to the mixed models that can both blast chill and blast freeze (from +90 to -18°C).

N° of trays Spacing mm	Chiller model	Dimensions mm	Chilling	Core temperature °C	Supply voltage Volt	Total power Watt *	Output per cycle ** kg
 12 x GN 1/1	RDR 121 S	790x800x1800h	POSITIVE	+90 +3	AC 230 50 Hz	1550	25
	RDM 121 S	790x800x1800h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	2000	25 • 16
	RCR 121 S	790x800x1800h	POSITIVE	+90 +3	3N AC 400 50 Hz	2100	36
	RCM 121 S	790x800x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	3500	36 • 24
	RCR 121 T	790x800x1800h	POSITIVE	+90 +3	3N AC 400 50 Hz	2100	36
	RCM 121 T	790x800x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	3500	36 • 24
 12 x GN 1/1	RCR 012 S	790x800x1800h	POSITIVE	+90 +3	3N AC 400 50 Hz	2100	36
	RCM 012 S	790x800x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	3500	36 • 24
	RCR 012 T	790x800x1800h	POSITIVE	+90 +3	3N AC 400 50 Hz	2100	36
	RCM 012 T	790x800x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	3500	36 • 24
 16 x GN 1/1	RDR 161 S	790x800x1950h	POSITIVE	+90 +3	3N AC 400 50 Hz	2170	36
	RDM 161 S	790x800x1950h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	3500	36 • 24
	RCR 161 S	790x800x1950h	POSITIVE	+90 +3	3N AC 400 50 Hz	3300	55
	RCM 161 S	790x800x1950h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	5250	55 • 36
	RCR 161 T	790x800x1950h	POSITIVE	+90 +3	3N AC 400 50 Hz	3300	55
	RCM 161 T	790x800x1950h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	5250	55 • 36
 12 x GN 2/1 24 x GN 1/1	RDR 122 S	1100x880x1800h	POSITIVE	+90 +3	3N AC 400 50 Hz	3000	50
	RDM 122 S	1100x880x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	3176	50 • 32
	RCR 122 S	1100x880x1800h	POSITIVE	+90 +3	3N AC 400 50 Hz	3950	72
	RCM 122 S	1100x880x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	6120	72 • 48
	RCR 122 T	1100x880x1800h	POSITIVE	+90 +3	3N AC 400 50 Hz	3950	72
	RCM 122 T	1100x880x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	6120	72 • 48

STANDARD SUPPLY heatable temperature probe in MIXED models, except for the ABM 023 S model

* Maximum electrical power in Watts: R 0°C/+55°C, M -10°C/+55°C.

** The output per cycle figures are meant as a guide and also depend on the thickness of the product.



C20



C02



C40
C42

Hiber

All models have large chambers to allow the use of the handling systems (e.g. trolleys) already in the customer's possession. The C20, C02, C40, C42, C82 and C83 models are made up of easy-to-install modular panels.

Trolley for (x) trays	Chiller model	Dimensions mm	Cell dimensions mm	Chilling	Core temperature °C	Supply voltage Volt	Total power Watt *	Output per cycle ** kg
20 x GN1/1	RDR C20 T	890x1220x2180h	740x760x1880h	POSITIVE	+90 +3	3N AC 400 50 Hz	3800	70
	RDM C20 T	890x1220x2180h	740x760x1880h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	4720	70 • 48
	RCR C20 T	890x1220x2180h	740x760x1880h	POSITIVE	+90 +3	3N AC 400 50 Hz	5120	105
	RCM C20 T	890x1220x2180h	740x760x1880h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	5510	105 • 70
Designed to contain: HKS 201 trolley or CT 2311 trolley								
20 x GN1/1	RCR C02 T	1200x1150x2230h	670x850x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	5120	105
	RCM C02 T	1200x1150x2230h	670x850x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	5510	105 • 70
Designed to contain: GKST 21 trolley or CT 0311 trolley								
40 x GN1/1 20 x GN2/1	RDR C40 T	1500x1350x2230h	770x1050x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	5620	150
	RDM C40 T	1500x1350x2230h	770x1050x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	7510	150 • 100
	RCR C40 T	1500x1350x2230h	770x1050x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	8430	210
	RCM C40 T	1500x1350x2230h	770x1050x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	9500	210 • 135
Designed to contain: HKS 202 trolley or 2 CT 2311 trolley or CT 2321 trolley								

Cell assembled with modular panels / Complete with condenser unit / STANDARD SUPPLY heatable temperature probe in MIXED models.

* Maximum electrical power in Watts: R 0°C/+55°C, M -10°C/+55°C.

** The output per cycle figures are indicative and also depend on the thickness of the product.





C82



C83

The range that answers every need.

To make it easier to place them on the trolleys, all the cell models have been fitted with tough internal guard panels. This system protects the inner panels against damage during handling of any kind of trolley.

The **C42** pass-through models allow the entry and exit of trolleys from both sides, thus increasing the the range of use.

The **C82** and **C83** models have a large pass-through chamber for 40 GN 1/1 or 20 GN 2/1 trolleys.

Trolley for (x) trays	Chiller model	Dimensions mm	Cell dimensions mm	Chilling	Core temperature °C	Supply voltage Volt	Total power Watt *	Output per cycle ** kg
40 x GN 1/1 20 x GN 2/1	RDR C42 T	1500x1480x2230h	770x1120x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	5620	150
	RDM C42 T	1500x1480x2230h	770x1120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	7510	150 • 100
	RCR C42 T	1500x1480x2230h	770x1120x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	8430	210
	RCM C42 T	1500x1480x2230h	770x1120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	9500	210 • 135
Through doors / Designed to contain: 1 HKS 202 trolley or 2 CT 2311 trolleys or 1 CT 2321 trolley								
2 x 20 x GN2/1 2 x 40 x GN1/1	RDR C82 T	1500x2490x2230h	770x2120x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	10190	300
	RDM C82 T	1500x2490x2230h	770x2120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	10730	300 • 200
	RCR C82 T	1500x2490x2230h	770x2120x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	13490	420
	RCM C82 T	1500x2490x2230h	770x2120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	15280	420 • 270
Through doors / Designed to contain: 2 HKS 202 trolleys or 4 CT 2311 trolleys or 2 CT 2321 trolleys								
3 x 20 x GN2/1 3 x 40 x GN1/1	RDR C83 T	1500x3480x2230h	770x3120x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	15260	450
	RDM C83 T	1500x3480x2230h	770x3120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	16080	450 • 300
	RCR C83 T	1500x3480x2230h	770x3120x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	18620	630
	RCM C83 T	1500x3480x2230h	770x3120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	23900	630 • 405
Through doors / Designed to contain: 3 HKS 202 trolleys or 6 CT 2311 trolleys or 3 CT 2321 trolleys								

Cell assembled with modular panels / Complete with condenser unit / STANDARD SUPPLY heatable temperature probe in MIXED models.

* Maximum electrical power in Watts: R 0°C/+55°C, M -10°C/+55°C.

** The output per cycle figures are meant as a guide and also depend on the thickness of the product.



Opening baffle plate

Evaporator completely enclosed in a stainless steel casing with hinged baffle plate.

The swing opening allows the inspection and through washing of the evaporator.

Hiber



STERILOX

Removable sterilisation device, handy and easy to move around inside the chiller or on other equipment. **Acts on the whole inner part of the chamber and on the aluminium evaporator. Sterilox produces ozone (O₃)** and can also be used to sterilise other equipment: its cable attachment means that it can be placed anywhere, which maximises the use of the device.

THE FUTURE
OF CHILLING

Professional Catering



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Versions supplied with

VERSIONS	E	S	T
Option for installing up to 4 needle probes	-	-	•
Alarm memorisation (HACCP)	-	-	•
Chilling	•	•	•
Freezing	•	•	•
HARD function: blast chilling setting	-	•	•
Time setting and time statistics control	-	•	•
Core probe temperature control	•	•	•
Manual time setting and chamber temperature control	-	•	•
Timed manual defrosting	•	•	•
Core needle probe heating	-	•	•
Sterilizer (available upon request)	•	•	•
Sterilizer enabling system	-	-	•
Cycle memorisation	-	-	•

Small accessories, big results.



Heated core probe

All models are fitted with a button to heat up the core probe needle.

This is needed when you have to extract the probe from a frozen product.

The timed heating device allows for instant and perfect extraction after every freezing session.

Possibility of installing up to 4 needle probes that detect the temperature of the product in 4 different points in the chamber.



Radial corners and drain

Chamber with radial corners, both internal and external, which prevent the accumulation of dirt and bacteria.

Water drain on diamond-pattern floor with central drain and bayonet plug.



Tray rack

High-gloss rod structure, **fully removable and washable.**

GN 1/1 – 2/1 gastro trays, and/or 600x400 confectionery.



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**
- Retarder provers for **Bakery**



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