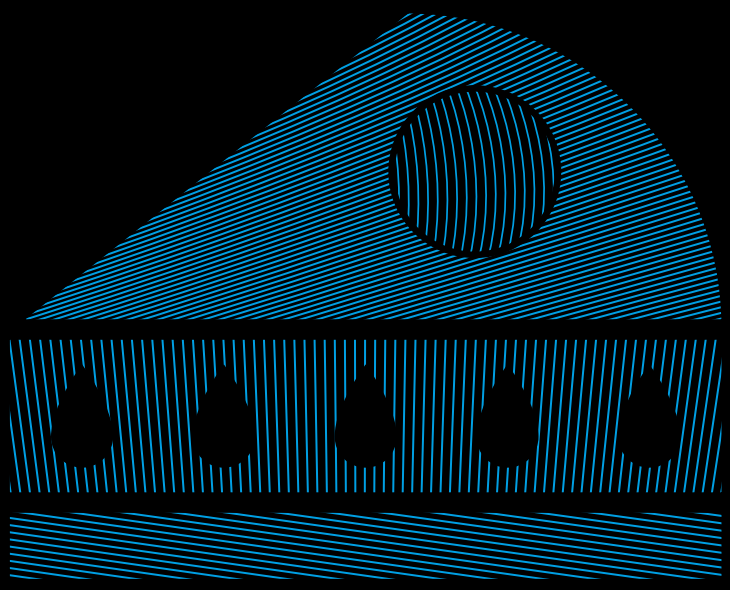
CONFECTIONERY AND BAKING

READY FOR THE FUTURE

2021

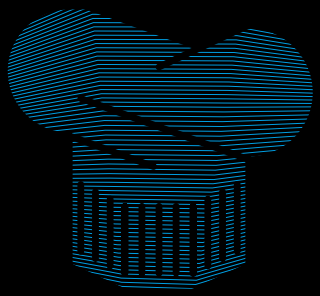


hiber
THE FUTURE OF CHILLING

THE FUTURE OF COOLING STARTS HERE

RESTAURANT AND CATERING

READY FOR THE FUTURE



hiber
THE FUTURE OF CHILLING

GELATO AND ICE CREAM

READY FOR THE FUTURE

hiber
THE FUTURE OF CHILLING

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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

CONFECTIONERY AND BAKERY

BLAST CHILLERS-SHOCK FREEZERS WITH ON-BOARD UNIT

06 HIELO
10 FREEO
16 THE ONE

HEAVY DUTY ROLL-IN BLAST CHILLERS-SHOCK FREEZERS FOR TROLLEYS

22 HD
22 HD - THE ONE

REFRIGERATED CABINETS

30 MAÎTRE
38 APX1060

REFRIGERATED COUNTERS

42 TP PASTRY COUNTERS

RETARDING

46 RETARDER PROVING CABINETS
48 HTL RETARDER COUNTERS

MODULAR MINI COLD ROOMS

50 MINI COLD ROOMS WITH MONOBLOC

hiber
40%
+18

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

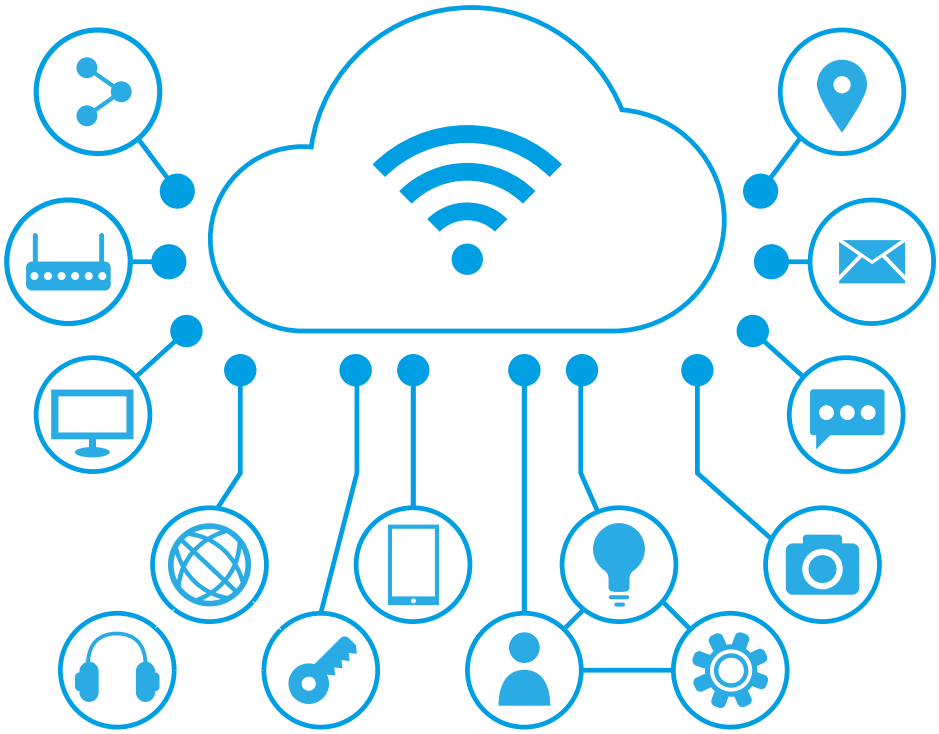
From the materials, construction technology and software to energy saving solutions and respect for the environment, all Hiber models are created from integrated projects developed by our teams to guarantee you high performance, great storage flexibility and complete respect for the characteristics of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

Power, reliability and practicality.

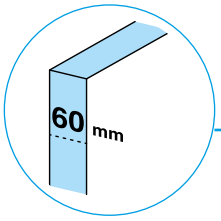
OPTIMISATION

Quickly reducing the temperature of fresh or recently cooked products makes it possible to preserve their characteristics over time (5/6 days), optimising menus and activities. In fact, you can decide to prepare or cook a dish beforehand and create a food reserve, regenerating only the quantity required. No waste, therefore, no excess and no sudden depletion of stocks. You can finally purchase large amounts of products without having to worry about them perishing and, since our blast chillers are HACCP-compliant, without any risk of food poisoning.

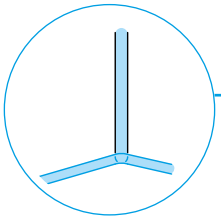
DETAILS

We offer a wide range of equipment that, thanks to the many variants and options, are suitable for all types of serving styles and sizes. All versions are made of stainless steel and have the CE construction conformity certificate.
The ergonomic structure with rounded corners and no joints, makes cleaning easier, ensuring maximum hygiene.

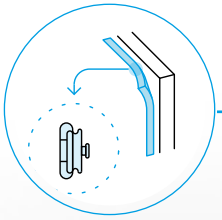
MONOCOQUE CONSTRUCTION IN AISI 304 STAINLESS STEEL



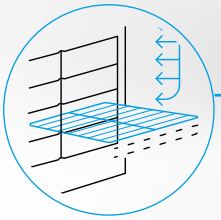
60MM THICK HIGH DENSITY POLYURETHANE FOAM INSULATION



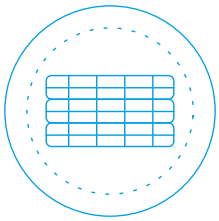
ROUNDED CORNERS FOR GREATER HYGIENE



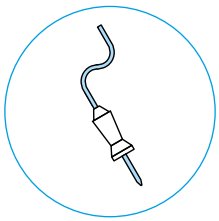
MAGNETIC SEALS REPLACEABLE WITHOUT TOOLS



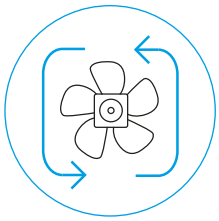
STAINLESS STEEL TRAYHOLDERS



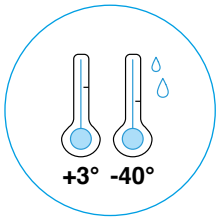
EVAPORATOR WITH CATAPHORESIS ANTI-CORROSION TREATMENT



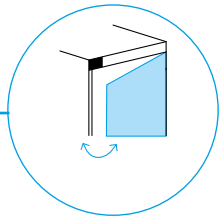
HEATED CORE PROBE



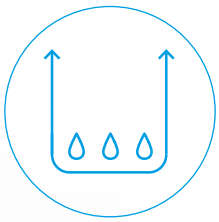
LOW ENERGY ELECTRONIC FANS



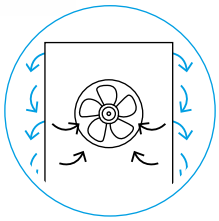
POSITIVE BLAST CHILLING
NEGATIVE BLAST CHILLING



LOCK FOR MAINTAINING DOOR AJAR WHEN NOT IN USE



PATENTED CYCLE INVERSION DEFROSTING AND EVAPORATION OF CONDENSATION WATER



GENTLE INDIRECT VENTILATION OVER PRODUCT

HIELO 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.

790x700x850 mm
HP05-ECO

790x800x850 mm
HP05

790x850x1450 mm
HP08

Model	Dimensionis (LxPxA)	Capacity in tray	MAX YIELD EN17032 positive blast chilling (kg/cycle	MAX YIELD EN17032 negative blast chilling (kg/cycle	Electricity supply	Max Cooling power	Max. current absorbed (A)	Electric power
HP05-ECO	790x700x850	5 - EN1	15	10	220-240 V ~ 50 Hz	1369	3,4	827
HP05	790x800x850	5 - EN1	20	12	220-240 V ~ 50 Hz	2169	6,3	1523
HP08	790x850x1450	8 - EN1	32	24	220-240 V ~ 50 Hz	4330	9,1	1960

790x850x1800 mm

HP12

790x850x1950 mm

HP16

Model	Dimensionis (LxPxA)	Capacity in tray	MAX YIELD EN17032 positive blast chilling (kg/cycle	MAX YIELD EN17032 negative blast chilling (kg/cycle	Electricity supply	Max Cooling power	Max. current absorbed (A)	Electric power
HP12	790x850x1800	12 - EN1	44	32	380-420/3/50+N	9830	6,9	2805
HP16	790x850x1950	16 - EN1	70	54	380-420/3/50+N	9830	8,4	3158

BLAST CHILLERS-SHOCK FREEZERS FreeO

The freedom to choose the future, today.

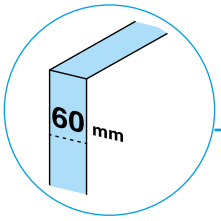
FreeO: POWER AND CONTROL

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



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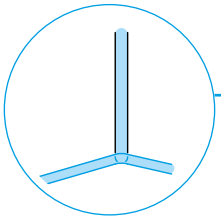

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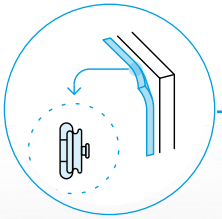
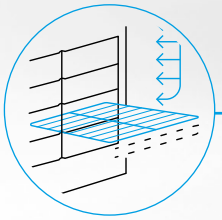


MAGNETIC SEALS REPLACEABLE WITHOUT TOOLS

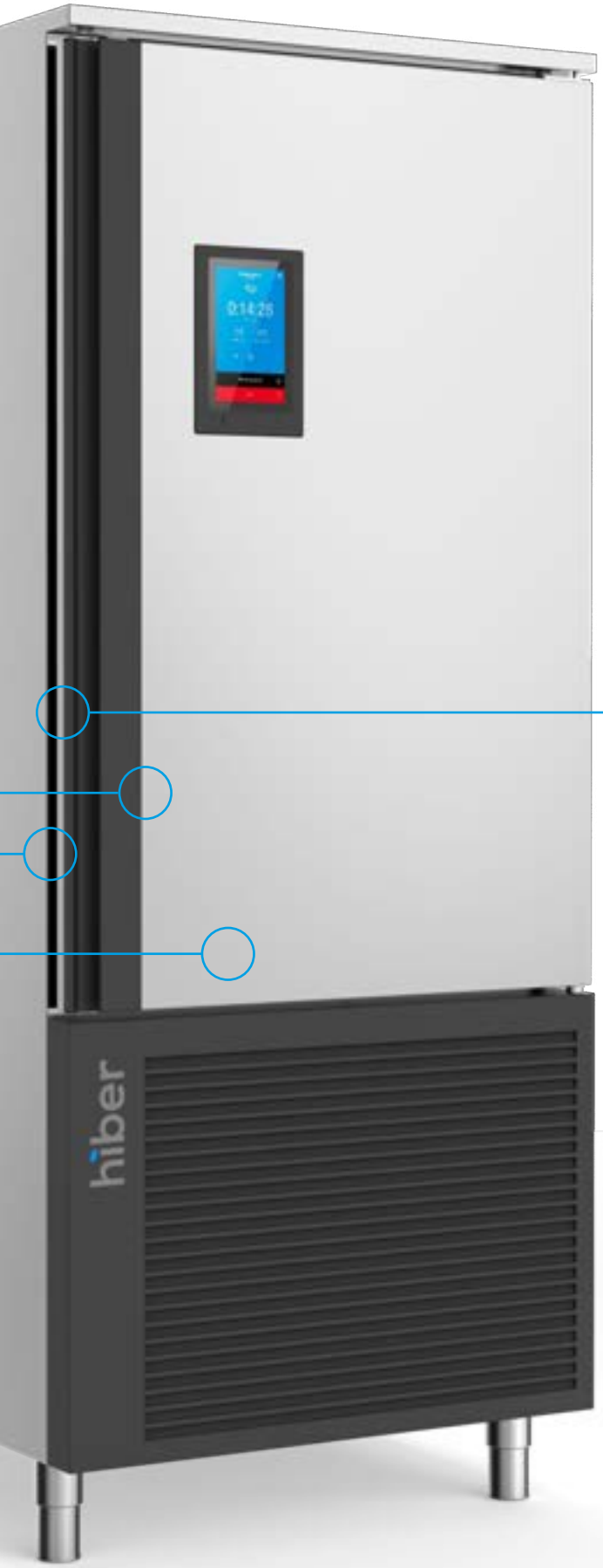


STAINLESS STEEL TRAYHOLDERS, WITH PAIRS OF REMOVABLE GUIDES

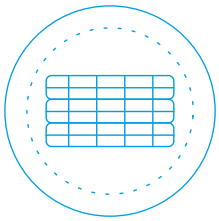
7" EASY, INTUITIVE, SELF-EXPLANATORY CAPACITIVE HD TOUCH SCREEN DISPLAY

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

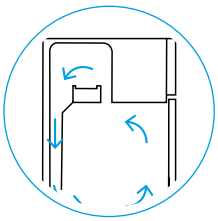
HACCP FUNCTION RECIPES AND DEDICATED PROGRAMMES



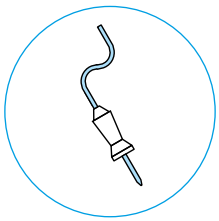
TOP OF THE MARKET PERFORMANCE



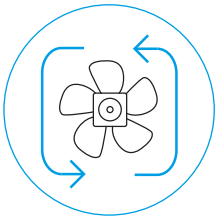
EVAPORATOR WITH CATAPHORESIS ANTI-CORROSION TREATMENT



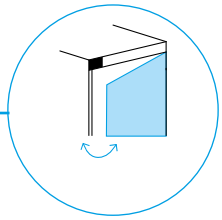
SCROLL COMPRESSORS ON THREE-PHASE MODELS



4-POINT HEATED CORE PROBE

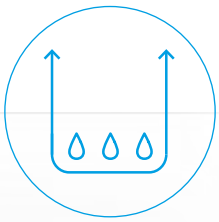


4-STEP SPEED LOW ENERGY ELECTRONIC FANS

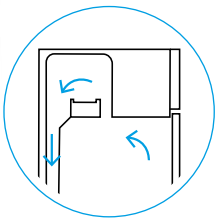


LOCK FOR MAINTAINING DOOR AJAR WHEN NOT IN USE

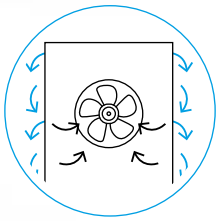
IPX ORGANISED FRONT PANEL THERMOSTATIC VALVE IN MOTOR IOT DIAGNOSIS COMPARTMENT



PATENTED CYCLE INVERSION DEFROSTING AND EVAPORATION OF CONDENSATION WATER



POSITIVE BLAST CHILLING NEGATIVE BLAST CHILLING THAWING OF FOODS WITHOUT THE USE OF RESISTORS



GENTLE INDIRECT VENTILATION OVER PRODUCT

SHEER POWER
AND LOW CONSUMPTION

FreeO anticipates the market by offering best-in-class performance, with a keen eye on consumption.

PERFORMANCE INCREASED BY 25%

OPTIMISED SCROLL COMPRESSORS ON THREE-PHASE VERSIONS.

AIR FLOW STUDIED IN WIND TUNNEL FOR MAXIMUM EXPLOITATION OF THE HEAT EXCHANGE POTENTIAL.

HIGH PERFORMANCE EVAPORATORS AND CONDENSORS, WITH LARGE HEAT EXCHANGE SURFACES.

HIGH PERFORMANCE, 4-STEP SPEED LOW CONSUMPTION FANS.

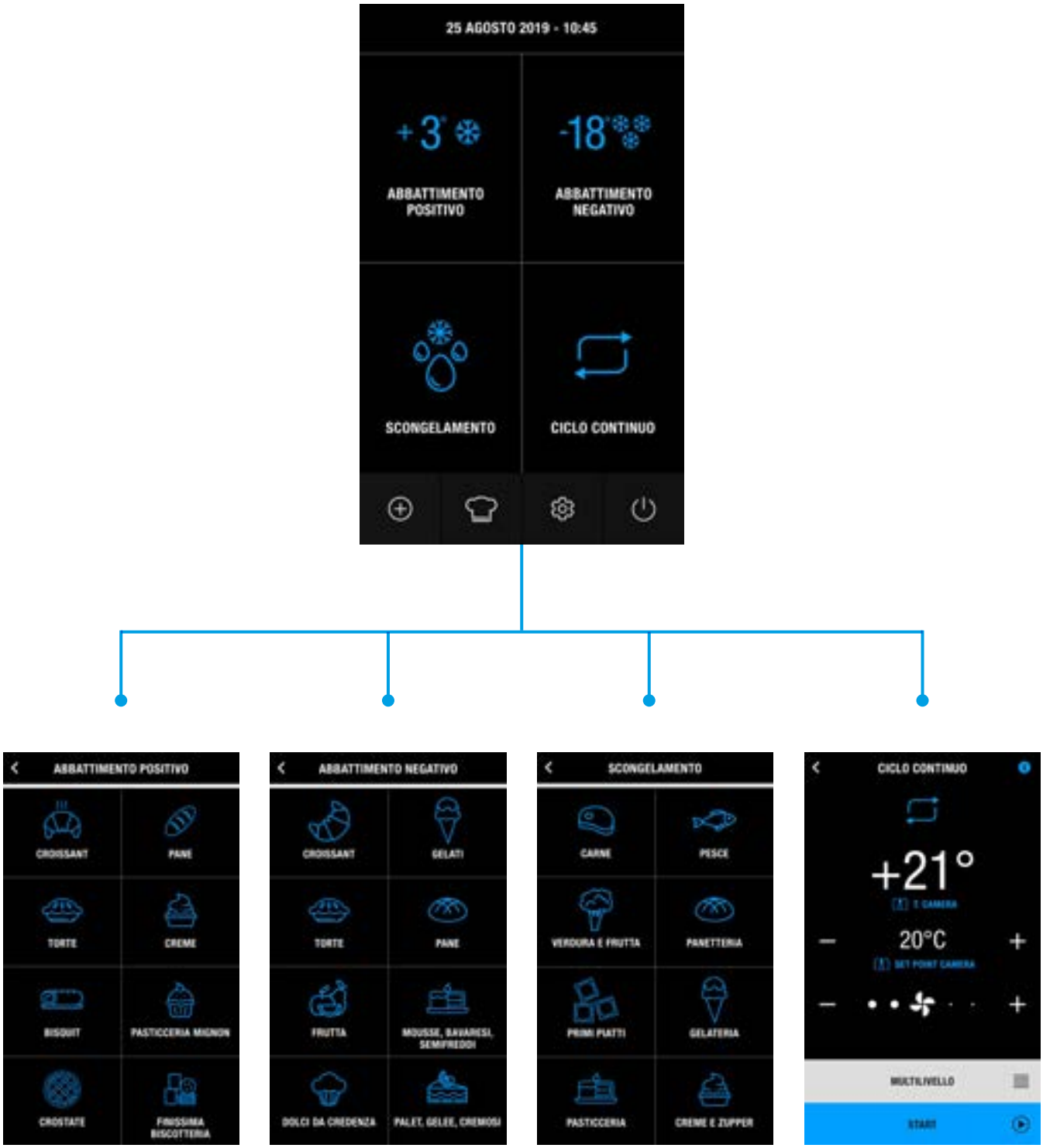
HIGH DENSITY POLYURETHANE FOAM INSULATION.

PATENTED CYCLE-INVERSION DEFROSTING.

YIELDS KW/KG DECLARED IN ACCORDANCE WITH NEW EUROPEAN REGULATIONS.

TOUCH THE SKY
WITH A FINGER

The display provides a user experience that is intuitive, simple and immediate, even for lower qualified staff. It seems almost too good to be true.



FreeO BLAST CHILLERS-SHOCK FREEZERS
RANGE

Blast chillers-shock freezers with on-board units are also available with air condensed (standard) or water condensed (on request) remote units.

790x800x850 mm
FP06.64

790x850x1450 mm
FP12.64

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

790x850x1800 mm

FP15.64

790x850x1950 mm

FP19.64

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

BLAST CHILLERS-SHOCK FREEZERS THE ONE

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.

ONE PRODUCT
FIVE FUNCTIONS
FOR H24 OPERATION

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

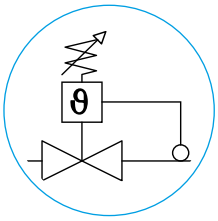
GREAT FLEXIBILITY

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.

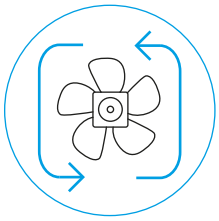
MULTILINGUAL HACCP TOUCH SCREEN CONTROL

IOT AND INDUSTRY 4.0 CONNECTIVITY OPTIONAL

HACCP CARD

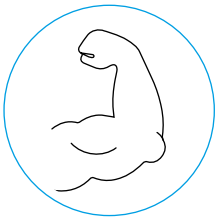


ELECTRONIC THERMOSTATIC VALVE (STANDARD)

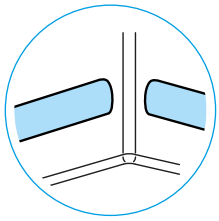


FANS WITH INVERTERS (STD)

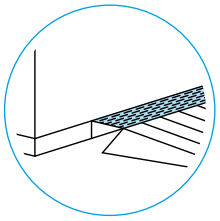
HD INDUSTRIAL PERFORMANCE



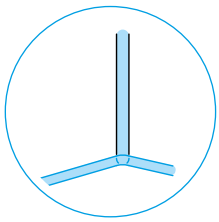
HD INDUSTRIAL CONSTRUCTION



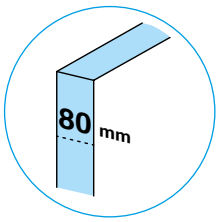
304 3010 STAINLESS STEEL BUMPERS ON ALL 4 INNER SIDES



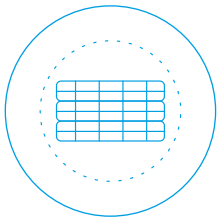
REINFORCED BOTTOM AND RAMP WITH BUILT-IN UNLOAD GRID



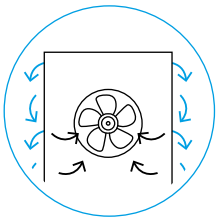
ROUNDED CORNERS



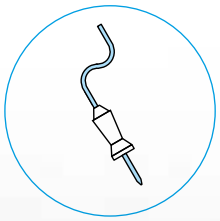
80MM THICK HIGH DENSITY INSULATION



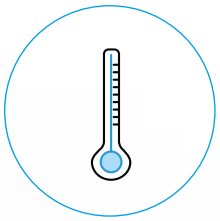
HIGH EFFICIENCY EVAPORATORS



CONVEYED AIR FLOW FOR MAXIMUM YIELD

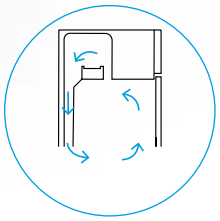


4-POINT HEATED CORE PROBE



EVEN TEMPERATURE

SCOTCH BRITE AISI 304 STAINLESS STEEL



INTERIOR LED LIGHTING

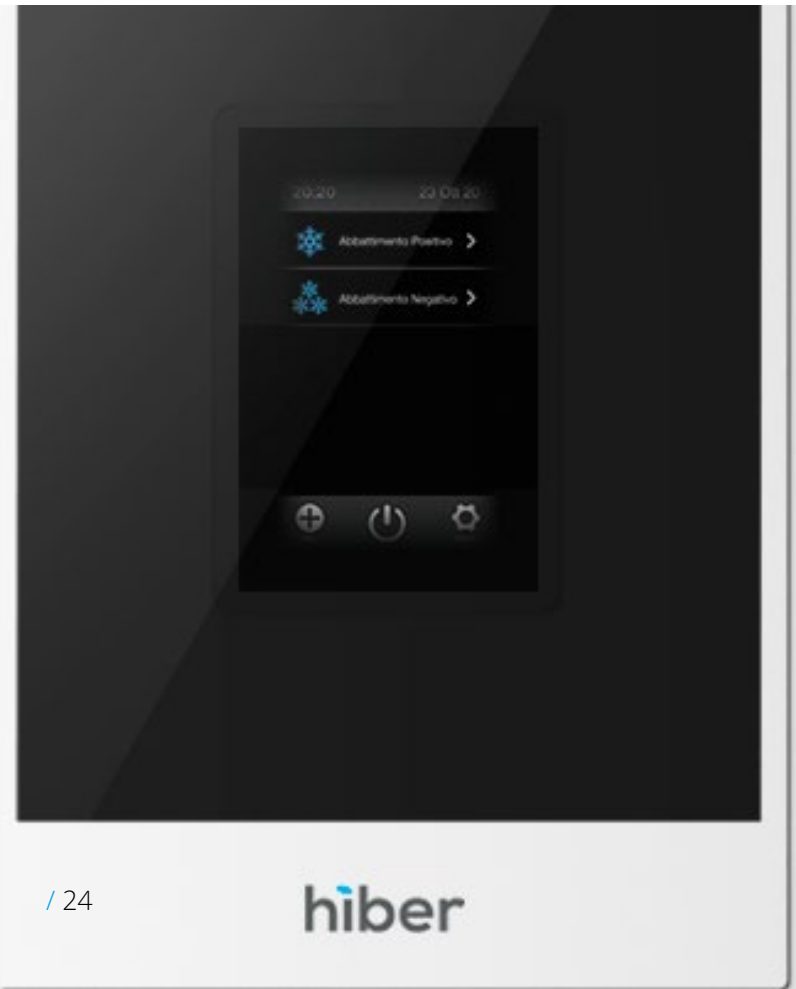
NEW & EASY

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



JUST ONE TOUCH
Everything is within easy reach thanks to the new digital display, which ensures direct, fast and intuitive interaction with controls. It is possible at a glance to check the set temperature and programme selected. The use of icons also makes altering settings and creating customised set-ups very simple.

IOT AND INDUSTRY 4.0

EFFICIENCY 24 HOURS A DAY

Connectivity enables machines to be controlled remotely, which is essential to providing in real time all the diagnostic information and data necessary to analyse the conditions of the appliances as well as to record the history of their operation.

You can consult, save, download or print out setting reports and view any abnormalities (eg. blackouts), temperature and compliance with HACCP protocols, thereby guaranteeing maximum food safety.

Clear and easily understandable graphs and diagrams provide you with information that enables you to intervene immediately and in a timely manner.

REAL TIME VALUES

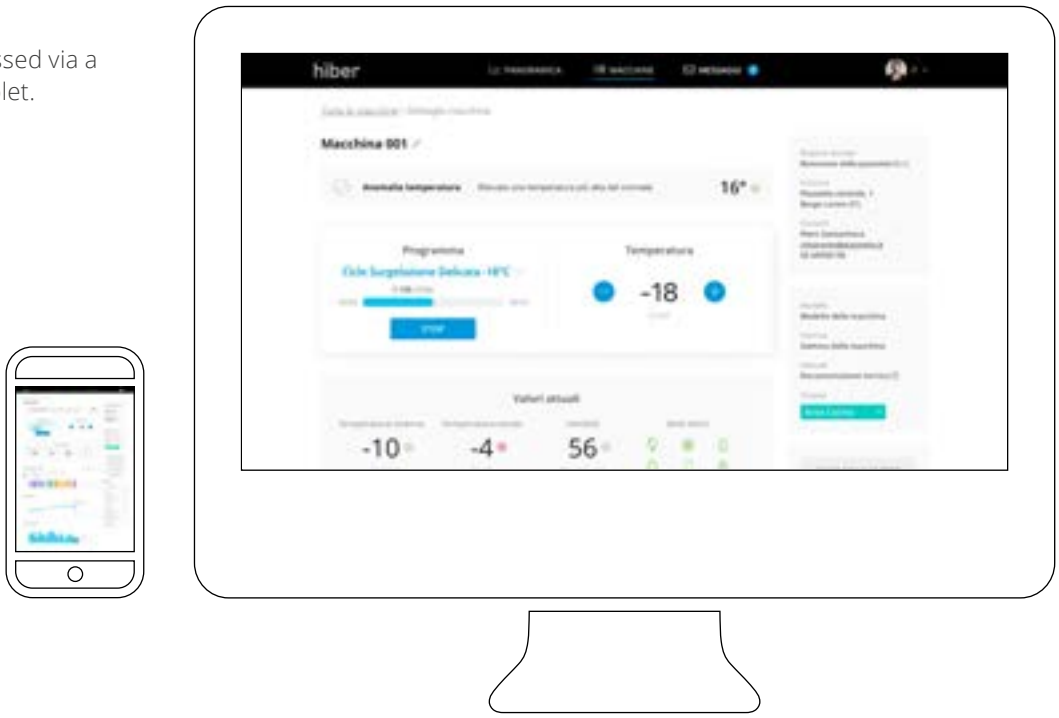
Real-time data concerning machine operation (programme, temperature, humidity) can be consulted immediately online at any time.

OPERATING STATISTICS

You can consult functional statistics and consumption graphs online so you have a complete overview of the machine's use and performance.

MULTI-DEVICE

Information can be accessed via a desktop computer or tablet.



HD-HEAVY DUTY
EN 1 FOR 600X400 TROLLEYS

FOR 1 TROLLEY 600x400

1500×1330×2300 mm

HDP-20.1M

FOR 2 TROLLEYS 600x400

1500×1460×2300 mm

HDP-40.1M

FOR 3 TROLLEYS 600x400

1500×3280×2300 mm

HDP-60.1M

Model	Dimensions (LxDxH)	Capacity in trolleys	MAX YIELD EN17032 positive blast chilling (kg/cycle)	MAX YIELD EN17032 negative blast chilling (kg/cycle)	Electricity supply	Max electric power	Max. current absorbed
HD-P20.1M	1500x1330x2300	1 TROLLEY 600x400	280	200	380-420/3/50+N	1984	2.3
HD-P40.1M-2D	1500x2380x2300	2 TROLLEYS 600x400	560	400	380-420/3/50+N	3795	4.6
HD-P60.1M-2D	1500x3280x2300	3 TROLLEYS 600x400	840	600	380-420/3/50+N	5502	6.9

HD-HEAVY DUTY
EN 2 FOR 600X800 TROLLEYS

FOR 1 TROLLEY 600x800

1700×1530x2300 mm

HDP-20.2M

FOR 2 TROLLEYS 600x800

1700×2750×2300 mm

HDP-40.2M

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

1700×3850×2300 mm

HDP-60.2M

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

1700×4950×2300 mm

HDP-80.2M

Model	Dimensions (LxDxH)	Capacity in trolleys	MAX YIELD EN17032 positive blast chilling (kg/cycle)	MAX YIELD EN17032 negative blast chilling (kg/cycle)	Electricity supply	Max electric power	Max. current absorbed
HD-P20.2M	1700x1530x2300	1 TROLLEY 600x800	350	240	380-420/3/50+N	2639	3.24
HD-P40.2M-2D	1700x2750x2300	2 TROLLEYS 600x800	700	480	380-420/3/50+N	5106	6.48
HD-P60.2M-2D	1700x3850x2300	3 TROLLEYS 600x800	1050	720	380-420/3/50+N	7469	9.72
HD-P80.2M-2D	1700x4950x2300	4 TROLLEYS 600x800	1400	960	380-420/3/50+N	7469	9.72

HD-HEAVY DUTY BLAST CHILLERS-SHOCK FREEZERS
THE ONE

FOR 1 TROLLEY

1500x1330x2300 mm

H-201TS

FOR 1 TROLLEY

1700x1530x2300 mm

H-202TS

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

1700x2750x2300 mm

H-402TS

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

1700x3850x2300 mm

H-602TS

Model	Dimensions (LxDxH)	Capacity in trolleys	MAX YIELD EN17032 positive blast chilling (kg/cycle)	MAX YIELD EN17032 negative blast chilling (kg/cycle)	Electricity supply	Max electric power	Max. current absorbed
H 201TS	1500x1330x2300	1 TROLLEY GN1/1-600x400	280	200	380-420/3/50 + N	5412	7.82
H 202TS	1700x1530x2300	TROLLEY GN2/1-600x800	350	240	380-420/3/50 + N	6464	8.86
H 402TS-2D	1700x2750x2300	2 TROLLEYS GN2/1-600x800	700	480	380-420/3/50 + N	13066	17.71
H 602TS-2D	1700x3850x2300	3 TROLLEYS GN2/1-600x800	1050	720	380-420/3/50 + N	19202	26.57

CONDENSING UNITS

Hiber offers a vast range of condensing units able to meet all environmental and operational requirements.

The standard product features highly efficient fans and speed variator, extremely high-performance compressors, diagnostics warning lights, on-board machine control and much more.

Basic types, customisable:

STANDARD
With horizontal air flow

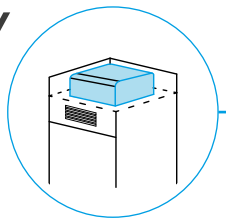
COMPACT
Sound-proofed, with horizontal air flow

TROPICALIZED
With enhanced V-shaped high-performance heat exchange condensers and vertical air flow

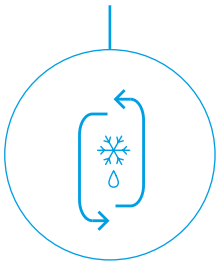
CONFECTIONERY CABINETS MAÎTRE

MORE SPACE FOR CREATIVITY

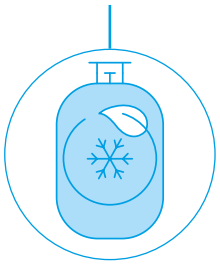
The internal compartment, with increased height loading mouth, has been designed to optimally insert 24 shelves spaced 60 apart. Thanks to their new design, the new MAÎTRE chilling cabinets guarantee an extra 11 litres of space, storing up to 691 lt. To ensure maximum comfort of use, the door locks at 90° thus facilitating the insertion and removal of large quantities of product.



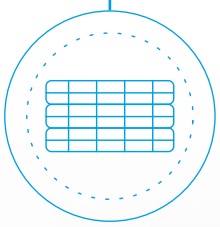
CLASS 5 TROPICALISED MONOBLOC MOTOR (43°)



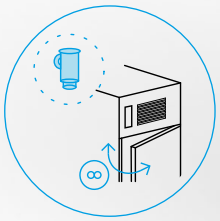
AUTOMATIC HOT GAS DEFROSTING WITH CARTRIDGE SYSTEM FOR WATER EVAPORATION



ECOLOGICAL R290 REFRIGERANTS



EVAPORATOR WITH CATAPHORESIS TREATMENT



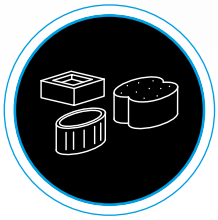
COMPENSATION VALVE

FULL TOUCH CAPACITIVE DISPLAY

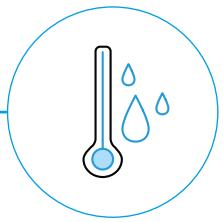
LOW CONSUMPTION

SCOTCH BRITE AISI 304 STAINLESS STEEL

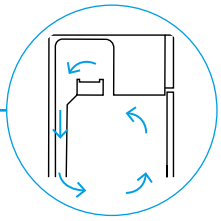
HACCP ALARMS



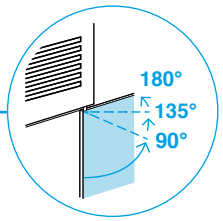
PRALINE FUNCTION FOR PRESERVING CHOCOLATE



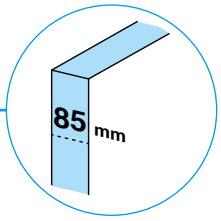
HYGROMETER TO CONTROL 40-90% RELATIVE HUMIDITY



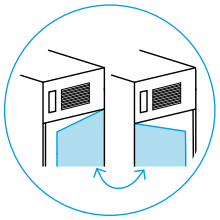
ROUND AIR SYSTEM



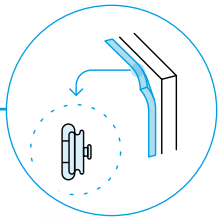
180° OPENING DOOR + OPENING BLOCK



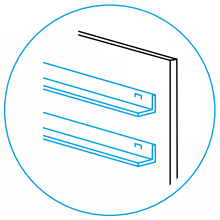
85 MM THICK HCFC FREE INSULATION



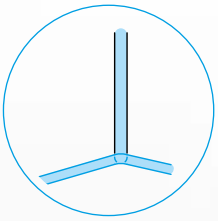
CAN BE ORDERED WITH DOOR OPENING IN OPPOSITE DIRECTION



REMOVABLE MAGNETIC GASKETS



COMES WITH 24 PAIRS OF REMOVABLE GUIDES



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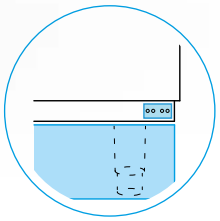
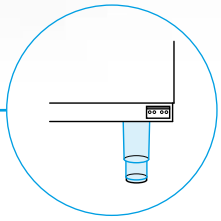


LOWER DOOR HINGES SUITABLE FOR MOUNTING ON MASONRY SKIRTING BOARD



ADJUSTABLE FEET, WHEELS ON REQUEST

NEW & EASY

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CONNECTIVITY
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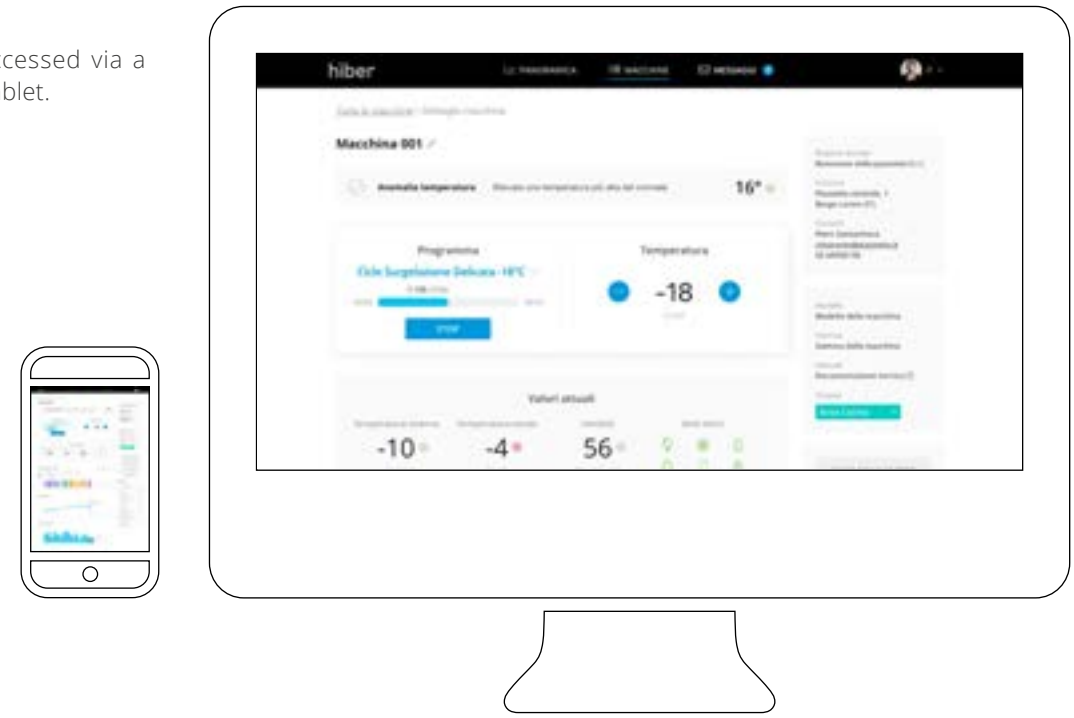


MAÎTRE APX 48
ONE DOES IT ALL

YOUR ALLY ALL YEAR ROUND

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

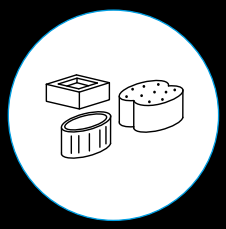
UNIQUE AND UNIVERSAL

The possibility to manage humidity and positive and negative temperatures (from -30 to +18 °C) makes it in fact an indispensable partner in every laboratory and a great ally in preserving chocolate, thanks to the specific praline function. The system in fact allows temperature and humidity to be regulated thus preserving taste, aroma and appearance.

CHOCOLATE FUNCTION
+10 +18 °C

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

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

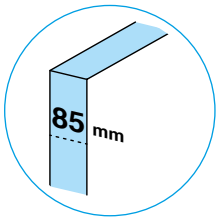


PRALINE FUNCTION
All our MAÎTRE positive models feature the active hygrometer (humidity probe) and heating elements as standard, enabling chocolate to be preserved at its best and preventing the development of sugars and fats on the surface.

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

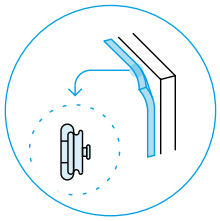
SAVINGS
ALL ROUND

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



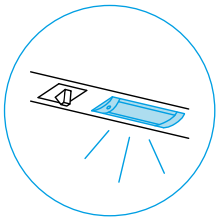
INCREASED INSULATION THICKNESS

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



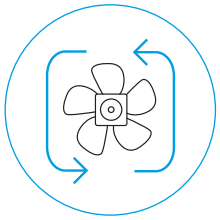
REMOVABLE MAGNETIC GASKETS

Our appliances are fitted with removable high-efficiency gaskets, which are 15% wider than conventional ones and feature 5 chambers.



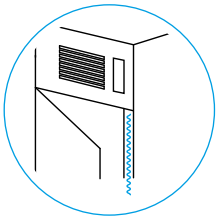
LED LIGHTS

We have fitted the Cabinets with a LED lighting system that guarantees reduced consumption.s



ELECTRONIC FANS

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



INTELLIGENT DOOR RESISTOR

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

MAÎTRE
CABINETS

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

EN1
For 24 trays 600×400

EN2
For 24 trays 600x800
or 48 trays 600x400

790×750×2110 mm
APN241
APF241

790×750×2110 mm
APN242
APF242

790×760×2110 mm
APN241/V

790×1030×2110 mm
APN481
APF481
APX481

790×1030×2110 mm
APN482
APF482
APX482

790×1040×2110 mm
APN481/V

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

APX1060 CABINETS

SPACIOUS, SPACE-AGE

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

YOUR ALLY ALL YEAR ROUND

The possibility to manage humidity and positive and negative temperatures (from -30 to +18 °C) makes it in fact an indispensable partner in every laboratory and a great ally in preserving chocolate, due to the specific praline function. The system in fact allows temperature and humidity to be regulated thus preserving taste, aroma and appearance.

CONNECTIVITY

Native IOT 4.0 connection: we have designed our appliances for connection to the Internet for monitoring, servicing and remote downloading of data.

REMOTE CONTROL

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

FULL TOUCH CAPACITIVE DISPAY

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

5" CAPACITIVE CONTROL

TOUCH DISPLAY

AISI 304

SCOTCH BRITE AISI 304 STAINLESS STEEL

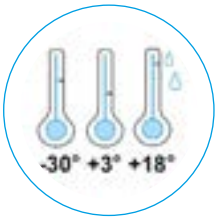
CLASS 5 TROPICALISED MONOBLOC MOTOR (43°)

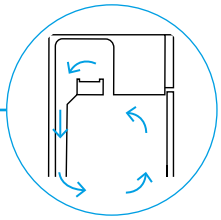
AUTOMATIC HOT GAS DEFROSTING WITH CARTRIDGE SYSTEM FOR WATER EVAPORATION

ECOLOGICAL R290 REFRIGERANT

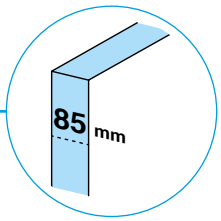
EVAPORATOR WITH CATAPHORESIS TREATMENT

COMPENSATION VALVE TO FACILITATE DOOR OPENING

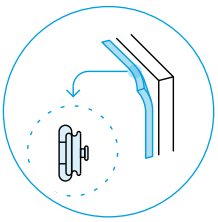




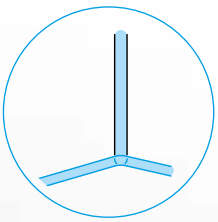
ROUND AIR SYSTEM



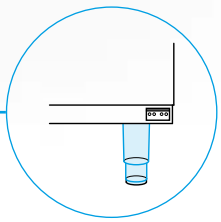
85 MM THICK HCFC FREE INSULATION



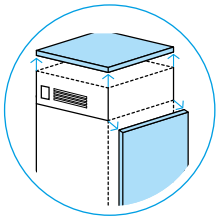
REMOVABLE MAGNETIC GASKETS



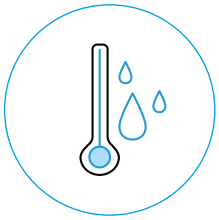
ROUNDED CORNERS



ADJUSTABLE FEET, WHEELS ON REQUEST

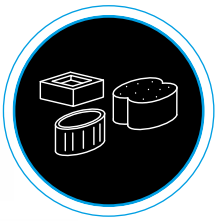


DISMOUNTABLE PANEL STRUCTURE

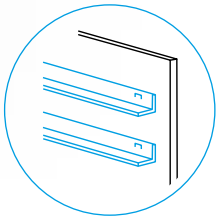


40% - 90%

HACCP ALARM MONITORING



PRALINE FUNCTION FOR PRESERVING CHOCOLATE



COMES WITH 30 PAIRS OF REMOVABLE GUIDES

APX1060
CABINETS

EN2

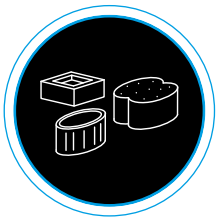
For 30 trays 600x800 or 60 trays 600x400

1010x1235(1310)x2310 mm
APX1060-1P

1010x1235(1310)x2310 mm
APX1060-2P

TP COUNTERS

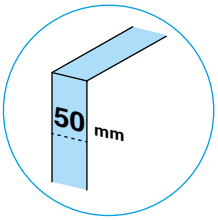
Our practical, compact and silent refrigerated counters are made of AISI 304 STAINLESS STEEL and are available with numerous door and drawer combinations. They guarantee optimum use of space, maximum hygiene, simplicity of use and total safety for staff.



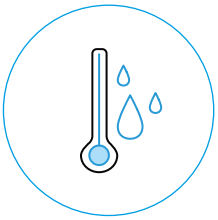
PRALINE FUNCTION

SCOTCH BRITE AISI 304
STAINLESS STEEL

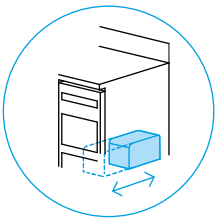
HACCP CARD



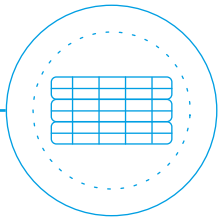
50MM THICK HCFC FREE INSULATION



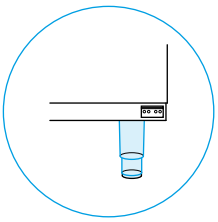
RELATIVE HUMIDITY MANGEMENT



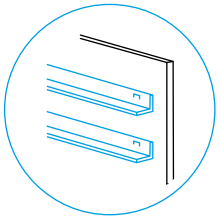
CLASS 5 TROPICALISED MONOBLOC MOTOR (43°)



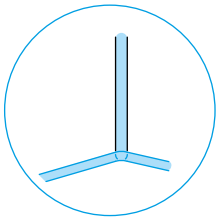
EVAPORATOR WITH CATAPHORESIS TREATMENT



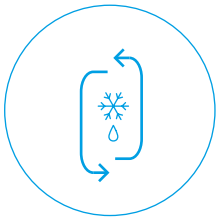
ADJUSTABLE FEET, WHEELS ON REQUEST



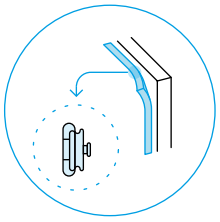
COMES WITH 8 PAIRS OF GUIDES FOR EACH DOOR



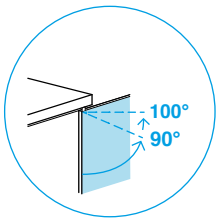
ROUNDED CORNERS



AUTOMATIC ELECTRONIC DEFROSTING WITH HOT GAS WATER EVAPORATION SYSTEM



REMOVABLE MAGNETIC GASKETS

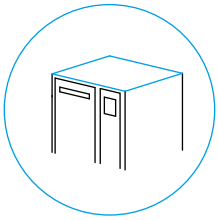


100° DOOR OPENING + OPENING LOCK

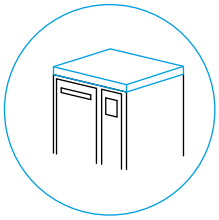
TP COUNTERS

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

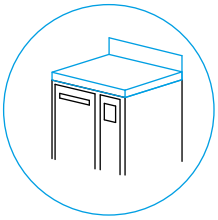
There are many options available to suit different operational requirements: without worktop, with top and top with upstand. Available also with granite top.



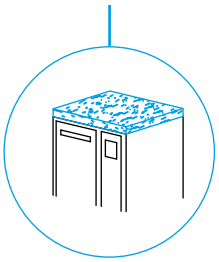
WITHOUT TOP



WITH TOP



WITH TOP AND UPSTAND



WITH GRANITE TOP

1420×800×900 mm

2 DOORS

1960×800×900 mm

3 DOORS

2500×800×900 mm

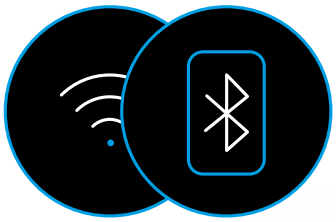
4 DOORS

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

RETARDER PROVERS

TOTAL FLEXIBILITY

Our retarder provers (cabinets, roll-ins and counters) enable bakers to organise their activity rationally thus avoiding inconvenient working hours and ensuring better aroma and fragrance when compared with those obtained through traditional proving. The equipment in fact precisely controls and optimises the proving process with the utmost guarantee of hygiene and quality. All the functions are controlled by a microprocessor, which can slow down, stop or restart the process whilst checking all the stages and ensuring that the dough is ready for baking at the desired time.



CONNECTIVITY

Native IOT 4.0 connection: we have set up our appliances for connection to the Internet for monitoring, servicing and remote downloading of data.

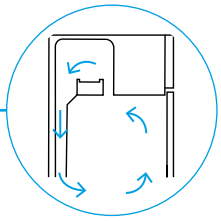
REMOTE CONTROL

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

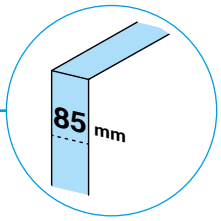
FULL TOUCH CAPACITIVE DISPAY

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.

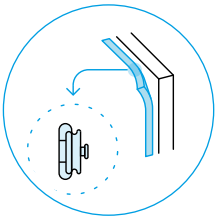
Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Cooling power W EN12900
LEV-EN1	790x750x2110	-25/+40	230/1/50	R290	n.a.	594
LEV-EN2	790x1030x2110	-25/+40	230/1/50	R290	n.a.	594



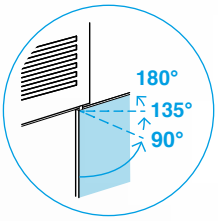
ROUND AIR SYSTEM



85 MM THICK HCFC FREE INSULATION

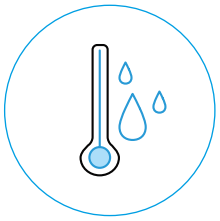


REMOVABLE MAGNETIC GASKETS

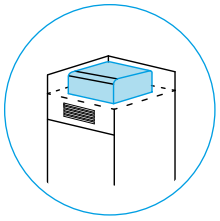


180° DOOR OPENING + OPENING LOCK

AISI 304 STAINLESS STEEL

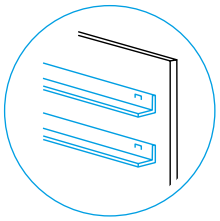


HUMIDITY MANAGED BY MEANS OF PROBE

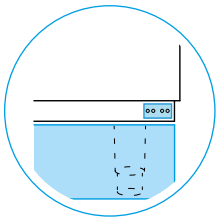


CLASS 5 TROPICALISED MONOBLOC MOTOR (43°)

ECOLOGICAL R290 REFRIGERANTS



COMES WITH 24 PAIRS OF REMOVABLE GUIDES



LOWER DOOR HINGES SUITABLE FOR MOUNTING ON MASONRY SKIRTING BOARD

LEV-EN1
24 trays 600x400

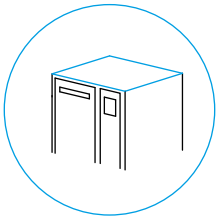
790x750x2110 mm

LEV-EN2
24 trays 600x800 or 48 trays 600x400

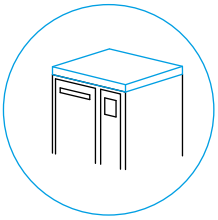
790x1030x2110 mm

COUNTERS
HTL RETARDER

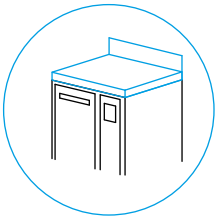
There are many options available to suit different operational requirements: without worktop, with top and top with upstand.



WITHOUT TOP



WITH TOP



WITH TOP AND UPSTAND

1420×800×900 mm

2 DOORS

1960×800×900 mm

3 DOORS

2500×800×900 mm

4 DOORS

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

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.

CONFECTIONERY AND BAKING
THE RANGE

BLAST CHILLERS-SHOCK FREEZERS WITH ON-BOARD UNIT

FreeO

HP05-ECO

HP05

HP08

HP12

HP16

FreeO

FP06.64

FP12.64

FP15.64

FP19.64

THE ONE

H505TS

H509TS

H512TS

H517TS

H524TS

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

FOR 1 EN1 TROLLEY

HDR-20.1M

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

HDR-40.1M

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

HDR-60.1M

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

FOR 1 EN2 TROLLEY

HDR-20.2M

FOR 2 EN2 TROLLEYS
(std. two doors, pass-through)

HDR-40.2M

FOR 3 EN2 TROLLEYS
(std. two doors, pass-through)

HDR-60.2M

FOR 4 EN2 TROLLEYS
(std. two doors, pass-through)

HDR-80.2M

HD-HEAVY DUTY THE ONE 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

COOLING CABINETS
MAÎTRE

APN241
APF241

APN242
APF242

APN241/V

APN481
APF481
APX481

APN482
APF482
APX482

APN481/V

APX1060

APX1060-1P

APX1060-2P

COOLING COUNTERS
TP COUNTERS

2 DOORS

3 DOORS

4 DOORS

RETARDER PROVERS
RETARDER PROVING CABINETS

LEV-EN1

LEV-EN2

HTL RETARDER COUNTERS

2 DOORS

3 DOORS

4 DOORS

MODULAR MINI COLD STORAGE ROOMS
MINI COLD ROOMS WITH MONOBLOC

ISO 9001

HIBER ALIGROUP SRL

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The Spirit of Excellence