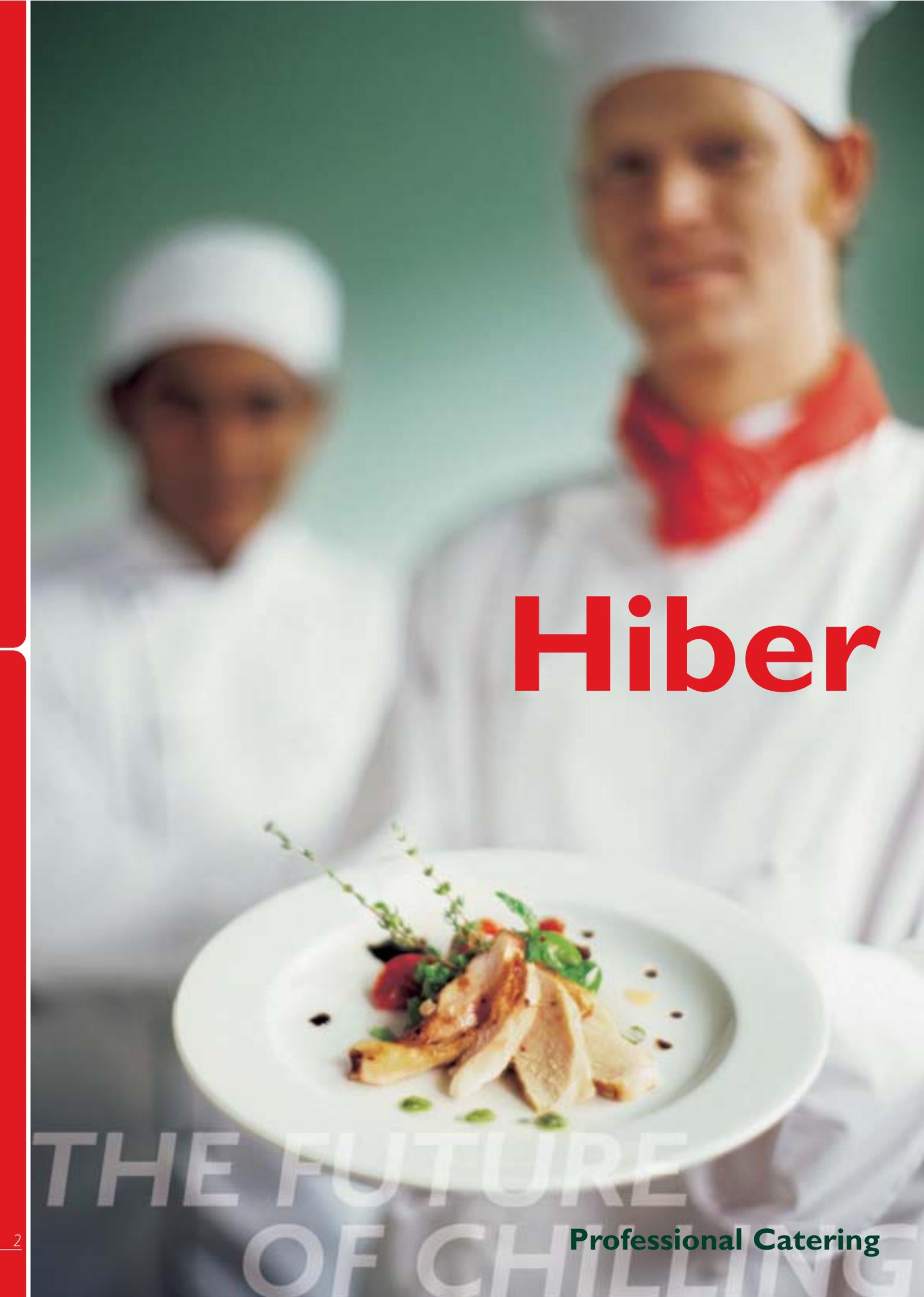


T H E F U T U R E O F C H I L L I N G



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

Professional Catering



Hiber

THE FUTURE
OF CHILLING

Professional Catering



MORE ADVANTAGES

The most in quality and profit

The best in reliability

The most efficient sales service

The chilling system that counts.



Hiber means not only excellent quality but also higher profits.

Not only an efficient service but also a reliable brand. Choosing a **Hiber** chiller means choosing an exclusive set of advantages for your work, that combine together surely and simply to offer you a solution of unparalleled value for the catering world. The quality lies in the quality of the food you serve, which remains excellent and intact over time, thanks to this 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 respects. And it lies in the organisation of your work, which will notably improve. **You'll discover a new dimension of saving** and the excellence of the things you offer will be matched by a considerable increase in profit.

Choosing maximum reliability means choosing Hiber.

Because **Hiber** researches into and applies the most advanced techniques to respond to changing consumer demands and uses only the highest quality materials, entirely in stainless steel and with CE certificated manufacturing standards. The ergonomic design of Hiber chillers, with their specially rounded corners and absence of joints, make them easier to clean and guarantee excellent levels of hygiene; the sophisticated features have been specially devised to ensure high performance.

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

Whoever puts their trust in Hiber will be able to count on an extraordinarily efficient sales service:

before the sale, Hiber illustrates the capabilities of the chiller and, together with its dealers, organises specially tailored 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"** help line to answer all your questions.

With special care, **Hiber** tends to your every need, **so that you can dedicate all your time to your customers.**



Hiber

THE FUTURE
OF CHILLING

Professional Catering



MORE VALUE

More informed, more efficient

More Qualitative

More Organisational

More Economical

More safe with Hiber

The “more“ that more than makes the difference.



Qualitative, organisational and economical: the 'advantages' that a **Hiber** chiller brings to your work 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 the possible applications.

More informed, more efficient.

And calmer, thanks to the sureness of a leading brand, constantly oriented to the use of the most advanced technology - **“the future of chilling”.**

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

Qualitative advantages

- The initial qualitative characteristics (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.
- Elimination of bacterial risks.

Organisational advantages

- Better organisation of work, spread over 8 hours a day, 5 days a week.
- Maximised use of equipment with consequent increase in productivity.
- Possibility of serving more meals to more places at the same time.

Economic advantages

- Less waste.
- More streamlined and flexible staff working times. Lower costs, greater efficiency.
- Possibility of the complete consumption of the food cooked over 5 days.
- Savings from bulk buying of raw materials.



Hiber

THE FUTURE
OF CATERING

Professional Catering



Chilling, an essential element of modern catering.

Chill to preserve. Preserve to prolong.

By reducing the temperature of the food (both raw and cooked), the chiller keeps both quality and taste intact over time, thus prolonging the life of all your dishes. **By fitting in between the cooking and consumption stages, Hiber** is able to change the potential of both stages in an extraordinary way and for always, becoming the essential element of a new kitchen organisation system. With **Hiber**, your range of possibilities grows: at long last you'll be able buy in larger quantities of products, no longer having to worry about them perishing in a few days. **You can plan the cooking:** you can now decide whether to prepare or cook your dishes beforehand, knowing that the **Hiber** chilling will keep the freshness and taste of all your recipes unaltered.

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

you need, and the remaining portions will keep their excellence for subsequent 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 possible.

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 the natural consequence of it.

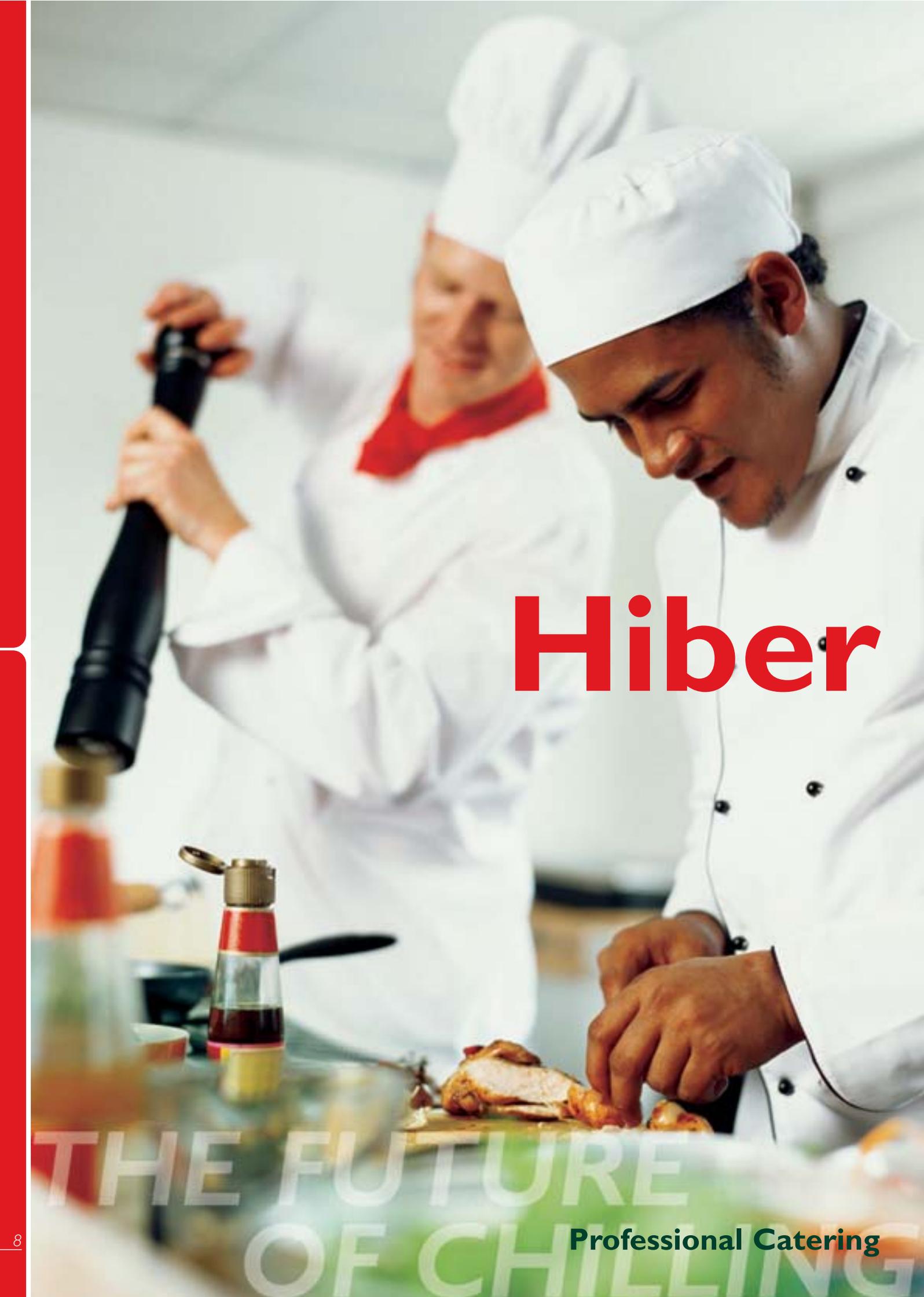
The revolution that maximises the system.



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 the preparation times** for the meals: now, in a single session, you can prepare the menu you decide on for the whole week. In this way, you can **optimise the work in your kitchen:** with the logical planning 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**. More organisation, less stress: choosing a **Hiber** chiller means acquiring a new kind of serenity in the 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 kitchen counter is cluttered with various items, including a small bottle of sauce and a glass. The overall atmosphere is one of busy, professional culinary work.

Hiber

THE FUTURE
OF CHILLING

Professional Catering



A choice that makes economic sense.

Costly surpluses?

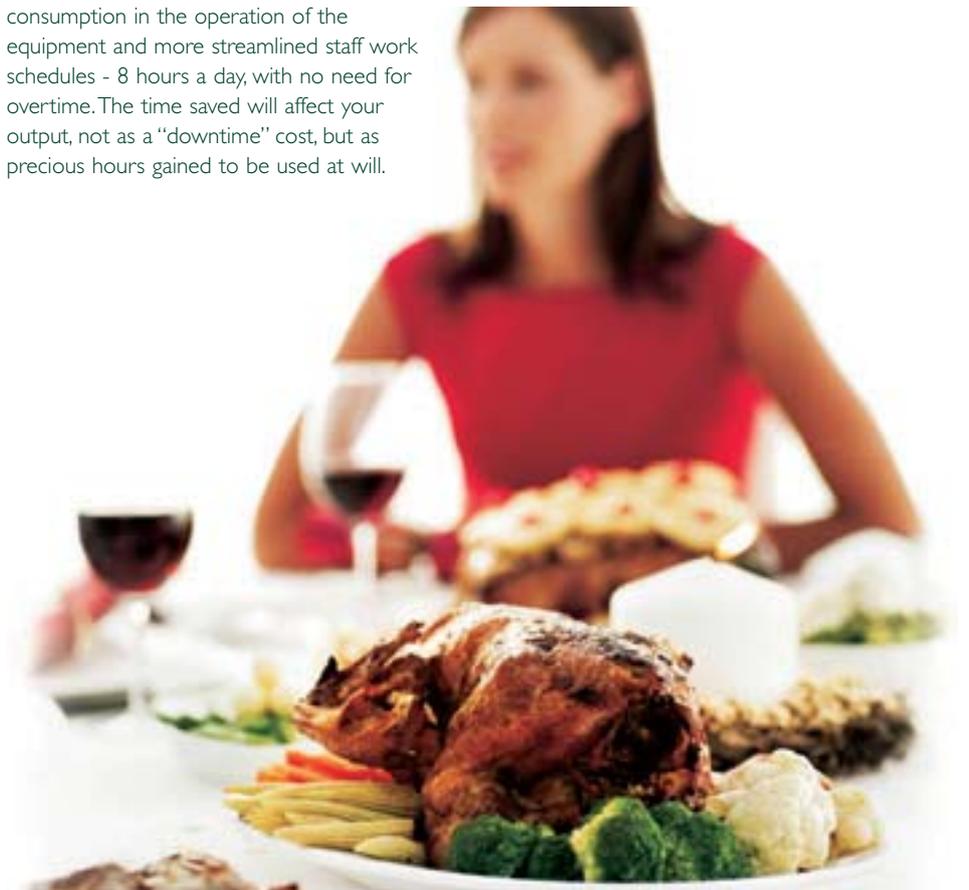
Now they're a thing of the past, thanks to Hiber. By giving you the chance to tailor your production exactly to demand, **Hiber** helps you to eliminate the possibility of creating unwanted surpluses. Parties, meetings, anniversaries, wedding banquets: the limitless stock of refrigerated food will enable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

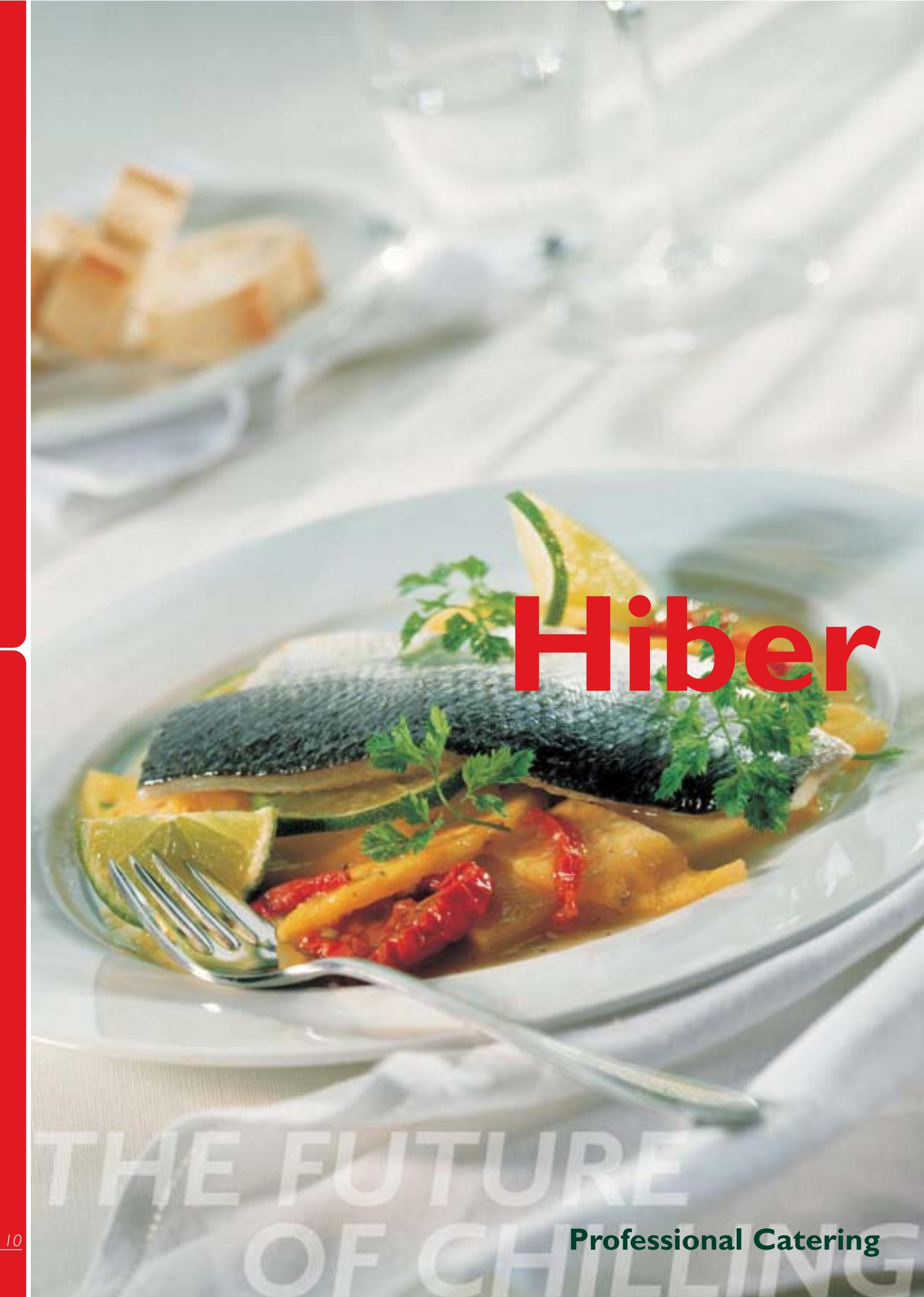
The shorter dish preparation times you can obtain with **Hiber** lead to considerable savings in your kitchen operating costs: lower energy



Savings and multiplied profits.

consumption in the operation of 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 will.



A close-up photograph of a white plate containing a cooked fish fillet, likely salmon, garnished with fresh green herbs and lemon wedges. The fish is served with a side of sautéed vegetables, including red and yellow bell peppers. A silver fork is placed on the left side of the plate. The background is softly blurred, showing a white tablecloth and a glass of water. The word "Hiber" is overlaid in large red letters on the right side of the image.

Hiber

THE FUTURE
OF CHILLING

Professional Catering



Excellent in every way.

Consistent and compact, with a fresh, persistent aroma and a full, intense flavour. Thanks to Hiber, the quality that distinguishes your dishes is the total 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 into the environment: with the moisture kept in, the softness and taste are preserved intact.**



When quality is total.

Blast freezing (from +90°C to -18°C in less than 270 minutes) - **ideal for uncooked and traditionally prepared foods or semi-finished products, allows the formation of 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 or bought.

You will astonish 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 heated to the required temperature and brought to the table. 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, born from the new era of calm 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 for 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** intoxication, which can cause irreversible damage to the health. In fact, 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 of food is left to cool down naturally with traditional methods): Hiber, by rapidly reducing the temperature of the product, crosses this "danger interval" in a very short time, **thus effectively inhibiting the enzymes needed for the reproduction of the microorganisms.**



The importance of the safety factor.

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



041/051



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	560x595x520h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	960	8 • 5
 4 x GN 1/1	RCR 041 S	790x700x800h	POSITIVE	+90 +3	AC 230 50 Hz	800	10
	RCM 041 S	790x700x800h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	1000	10 • 7
Undercounter blast chiller							
 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	1200	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	1550	25
	RCM 081 S	790x800x1320h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	2100	25 • 16
	RCR 081 T	790x800x1320h	POSITIVE	+90 +3	AC 230 50 Hz	1550	25
	RCM 081 T	790x800x1320h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	2100	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 indicative and also depend on the thickness of the product.

Professional Catering



121
012



161



122

A range with countless versions.

Type of menu, quantities 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. The available range of HIBER chillers and blast freezers makes it easy to pick the model most suited to your actual needs: from the little 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	2100	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	2200	36
	RDM 161 S	790x800x1950h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	3600	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	5100	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	5100	55 • 36
 12 x GN 2/1 24 x GN 1/1	RDR 122 S	1100x880x1800h	POSITIVE	+90 +3	3N AC 400 50 Hz	3300	50
	RDM 122 S	1100x880x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	5100	50 • 32
	RCR 122 S	1100x880x1800h	POSITIVE	+90 +3	3N AC 400 50 Hz	5150	72
	RCM 122 S	1100x880x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	7250	72 • 48
	RCR 122 T	1100x880x1800h	POSITIVE	+90 +3	3N AC 400 50 Hz	5150	72
	RCM 122 T	1100x880x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	7250	72 • 48

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.



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 GN 1/1	RCR C20 T	1000x1240x2230h	770x600x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	7100	105
	RCM C20 T	1000x1240x2230h	770x600x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	8100	105 • 70
Designed to contain: KS 201 trolley or CT 201 trolley								
20 x GN 1/1	RCR C02 T	1200x1150x2230h	670x850x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	7100	105
	RCM C02 T	1200x1150x2230h	670x850x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	8700	105 • 70
Designed to contain: KST21 trolley or CT 201 trolley								
40 x GN 1/1	RDR C40 T	1500x1350x2230h	770x1050x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	7800	150
	RDM C40 T	1500x1350x2230h	770x1050x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	11500	150 • 100
20 x GN 2/1	RCR C40 T	1500x1350x2230h	770x1050x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	11300	210
	RCM C40 T	1500x1350x2230h	770x1050x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	14500	210 • 135

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 your every need.

To facilitate the entry of the trolleys, all the cell models have been fitted with tough internal guard panels. This system protects the inner walls against damage with the movement of any kind of trolley.

The **C42** through-door models allow the entry and exit of trolleys from either side, thus increasing the use possibilities.

The **C82** and **C83** have a large 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	7800	150
	RDM C42 T	1500x1480x2230h	770x1120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	11500	150 • 100
	RCR C42 T	1500x1480x2230h	770x1120x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	11300	210
	RCM C42 T	1500x1480x2230h	770x1120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	14500	210 • 135
Through doors / Designed to contain: 1 KS 202 trolley or 2 CT 201 trolleys or 1 CT 2021 trolley								
2 x 20 x GN 2/1 2 x 40 x GN 1/1	RDR C82 T	1500x2480x2230h	770x2120x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	14000	300
	RDM C82 T	1500x2480x2230h	770x2120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	16500	300 • 200
	RCR C82 T	1500x2480x2230h	770x2120x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	19200	420
	RCM C82 T	1500x2480x2230h	770x2120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	24000	420 • 270
Through doors / Designed to contain: 2 KS 202 trolleys or 4 CT 201 trolleys or 2 CT 2021 trolleys								
3 x 20 x GN 2/1 3 x 40 x GN 1/1	RDR C83 T	1500x3480x2230h	770x3120x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	20400	450
	RDM C83 T	1500x3480x2230h	770x3120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	30700	450 • 300
	RCR C83 T	1500x3480x2230h	770x3120x1920h	POSITIVE	+90 +3	3N AC 400 50 Hz	24600	630
	RCM C83 T	1500x3480x2230h	770x3120x1920h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	37200	630 • 405
Through doors / Designed to contain: 3 KS 202 trolleys or 6 CT 201 trolleys or 3 CT 2021 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 indicative and also depend on the thickness of the product.



Opening baffle plate

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

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

Hiber



STERILOX

Removable sterilisation device, handy and easy to move about inside the chiller or on other equipment. **Acts on the whole of the inside of the chamber and on the aluminium evaporator.** The Sterilox produces ozone (O₃) and can be used for sterilising other equipment as well: its cable attachment means that it can be placed anywhere, thus guaranteeing the maximisation of its use.

THE FUTURE
OF CHILLING

Professional Catering



S



T

Versions supplied with

VERSIONS	S	T
Up to 4 needle probes can be installed	-	•
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 on request	•	•
Sterilizer enabling system	-	•
Cycle memorisation	-	•

Little accessories, big results.



Heated core probe

All models have a key for heating the core probe needle.

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

The timed heating device gives instant and perfect extraction each time after freezing.

Possibility of installing up to 4 needle probes for reading the product temperature at 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.

Washing water run-off on diamond-pattern floor with central drain and bayonet plug.



Tray rack

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

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



THE FUTURE OF CHILLING

- Professional Catering
- Confectionery and Bakery
- Heladería Profesional



HIBER ALI S.p.A.

Via Cal Larga, n° 8
 Z.I. San Giacomo di Veglia,
 31029 - Vittorio Veneto (TV) - ITALY
 Tel. +39.0438.911940 - Fax: +39.0438.911991
 www.hiber.it - E-mail: info@hiber.it

Dalderop[®]
 Restaurang & storhushållsprodukter
 Rommunds Alskog
 623 64 Ljugarn
 telefon 0498-493230

