

# GELATO AND ICE CREAM

READY FOR THE FUTURE



# THE FUTURE OF COOLING STARTS HERE

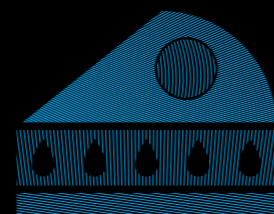
## RESTAURANT AND CATERING

READY FOR THE FUTURE

**hiber**  
THE FUTURE OF CHILLING

## CONFECTIONERY AND BAKING

READY FOR THE FUTURE



**hiber**  
THE FUTURE OF CHILLING

**hiber**  
THE FUTURE OF CHILLING

# GELATO AND ICE CREAM

BLAST CHILLERS-SHOCK FREEZERS WITH ON-BOARD UNIT

06 FREEO

REFRIGERATED CABINETS

12 AGF ICE CREAM FREEZERS

16 PREMIERE 2.0 CABINETS FOR  
SEMI-FINISHED PRODUCTS

REFRIGERATED COUNTERS

22 AURA PLUS COUNTERS FOR  
SEMI-FINISHED PRODUCTS

MINI MODULAR STORAGE COLD ROOMS

26 MINI COLD ROOMS AND  
MODULAR COLD ROOMS

**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



# THE INGREDIENTS OF A SUCCESSFUL RECIPE

## EVOLUTION

The food service is changing: customers' needs and consumer habits are changing. We observe the trends and develop solutions designed to increase the effectiveness and efficiency of production and storage flows, to provide you with an operating system that is elastic and flexible.

## CONTROL

WiFi connection and dedicated Hiber apps that are intuitive to use guarantee you complete control over every production stage at all times. Parameters and operational diagrams, alarms and performance are kept consistently under control with just a simple tap on your smartphone display, with you at all times.

## PERFORMANCE

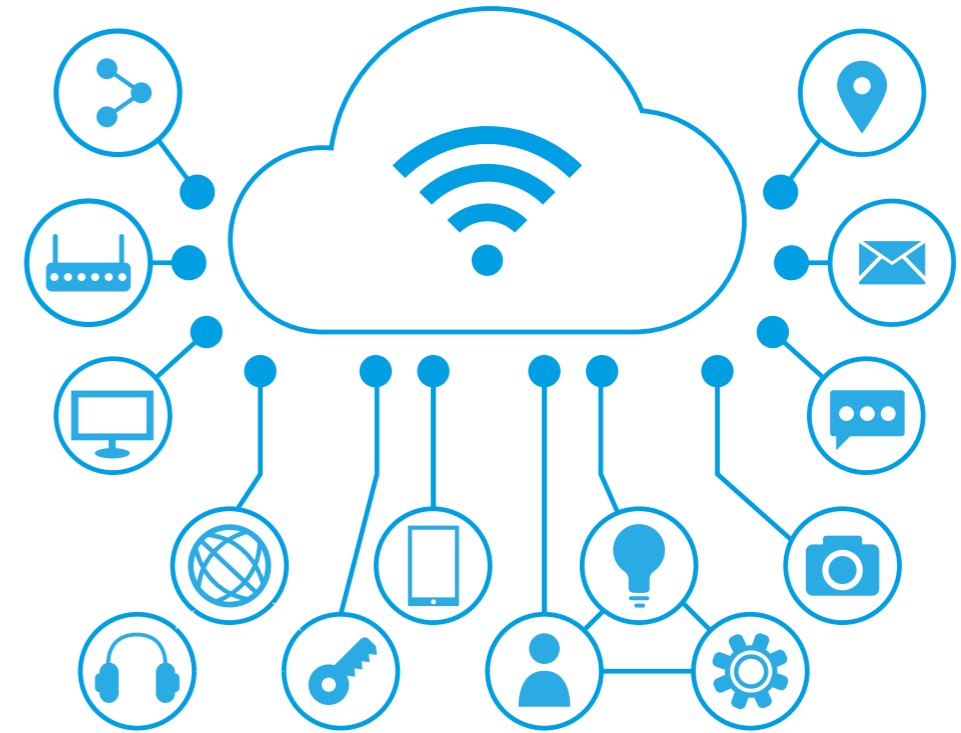
From the materials, construction technology and software to energy saving solutions and respect for the environment, all Hiber models are created from integrated projects developed by our teams to guarantee you high performance, great storage flexibility and complete respect for the characteristics of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

## ENVIRONMENT

The impact on the environment is one of the most significant aspects of our on-going research work and quest for high-performance solutions and reduced energy consumption. The increased insulation thickness and use of electronic fans as well as high-strength seal gaskets combine with the recent introduction of R290 ecological refrigerant to consume less and work better.

# PROFESSIONALLY SIZED

Every Hiber model is designed and developed to immediately and seamlessly fit in with the laboratory ensuring smart, optimised, uniform management of work cycles.



# BLAST CHILLERS- SHOCK FREEZERS

## FREEO

The freedom to choose the future, today.

### FREEO: POWER AND CONTROL

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

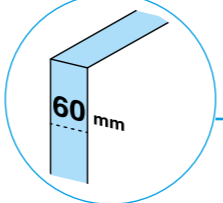
### OPTIMISATION

Maintain the characteristics of your products unaltered over time by optimising menus and activities and shock freezing. FREEO offers you complete freedom to organise production flows, enabling you to regenerate the amount of product you effectively need without any waste or leftovers. Take control over economies of scale when purchasing and increase the shelf life of your stock with maximum food safety using the HACCP system and the reliability of FREEO blast-chillers-shock freezers.



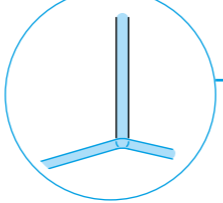
**AISI 304**

MONOCOQUE CONSTRUCTION IN AISI 304 STAINLESS STEEL

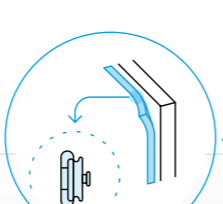


**60 mm**

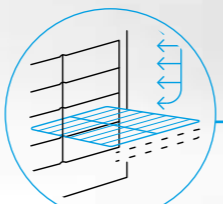
60MM THICK HIGH DENSITY POLYURETHANE FOAM INSULATION




**ROUNDED CORNERS FOR GREATER HYGIENE**



**MAGNETIC SEALS REPLACEABLE WITHOUT TOOLS**

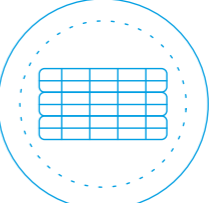


**STAINLESS STEEL TRAYHOLDERS, WITH PAIRS OF REMOVABLE GUIDES**

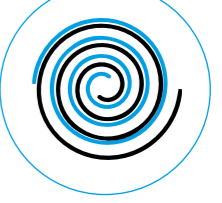


**HP**

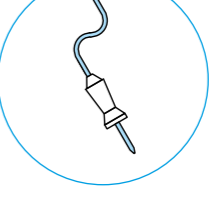
TOP OF THE MARKET PERFORMANCE



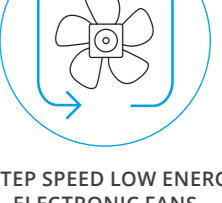
EVAPORATOR WITH CATAPHORESIS ANTI-CORROSION TREATMENT




SCROLL COMPRESSORS ON THREE-PHASE MODELS



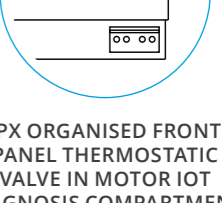
4-POINT HEATED CORE PROBE



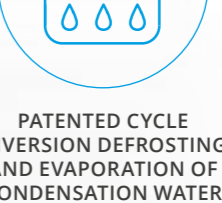
4-STEP SPEED LOW ENERGY ELECTRONIC FANS



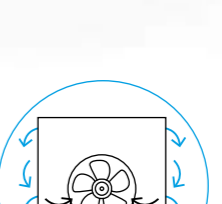
LOCK FOR MAINTAINING DOOR AJAR WHEN NOT IN USE




**SERVICE FRIENDLY**



IPX ORGANISED FRONT PANEL THERMOSTATIC VALVE IN MOTOR IOT DIAGNOSIS COMPARTMENT




PATENTED CYCLE INVERSION DEFROSTING AND EVAPORATION OF CONDENSATION WATER



**+3° -40° +50°**

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



GENTLE INDIRECT VENTILATION OVER PRODUCT



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

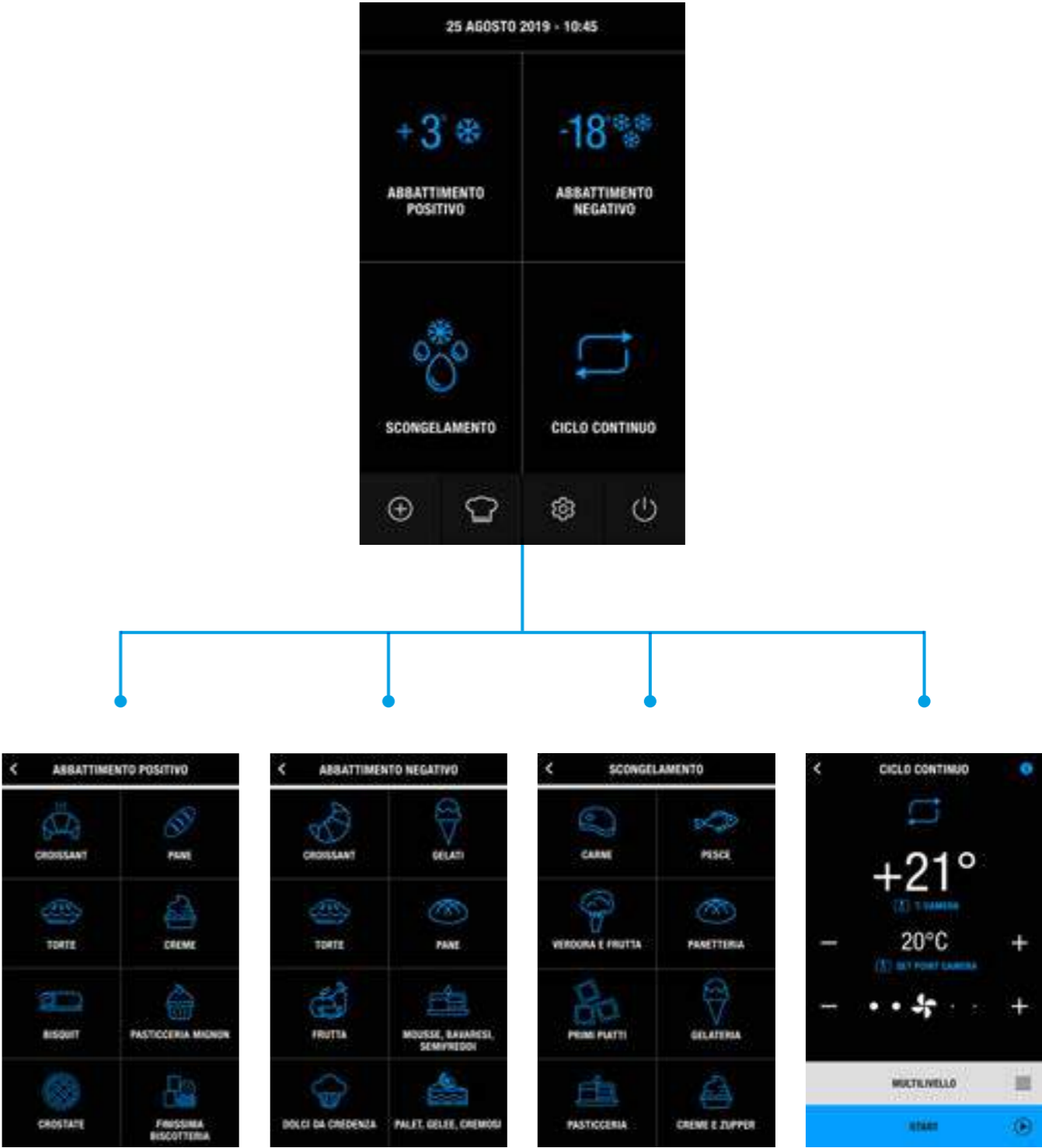
# SHEER POWER AND LOW CONSUMPTION

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

- PERFORMANCE INCREASED BY 25%
- OPTIMISED SCROLL COMPRESSORS ON THREE-PHASE VERSIONS.
- AIR FLOW STUDIED IN WIND TUNNEL FOR MAXIMUM EXPLOITATION OF THE HEAT EXCHANGE POTENTIAL.
- HIGH PERFORMANCE EVAPORATORS AND CONDENSORS, WITH LARGE HEAT EXCHANGE SURFACES.
- HIGH PERFORMANCE, 4-STEP SPEED LOW CONSUMPTION FANS.
- HIGH DENSITY POLYURETHANE FOAM INSULATION.
- PATENTED CYCLE-INVERSION DEFROSTING.
- YIELDS KW/KG DECLARED IN ACCORDANCE WITH NEW EUROPEAN REGULATIONS.

# TOUCH THE SKY WITH A FINGER

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



# FREEO BLAST CHILLERS-SHOCK FREEZERS RANGE

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



560x560x520 mm  
ABM023S



790x800x850 mm  
G006.1E



790x800x850 mm  
FG006.1



790x850x1450 mm  
FG015.4



790x850x1800 mm  
FG018.5



790x850x1950 mm  
FG021.6



1100x1030x800 mm  
FG030.8

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
ABM023S	560x560x520	2	1	6	230/1/50	587	3.4
G006.1E	790x800x850	6	4	12	230/1/50	1370	6.7
FG006.1	790x800x850	6	4	15	230/1/50	1634	7.9
FG015.4	790x850x1450	15	10	25	230/1/50	3153	16.2

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
FG018.5	790x850x1800	18	12	35	400/3/50+N	4066	15.4
FG021.6	790x850x1950	21	14	60	400/3/50+N	4242	17.4
FG030.8	1100x1030x1800	30	20	62	400/3/50+N	4320	17.4

# AGF ICE CREAM FREEZERS

## GUARANTEED EFFICIENCY AND QUALITY

The SMART ventilation system featured on Hiber modular storage units guarantees a perfectly even temperature in every part of the freezer, respecting the same freezing point depression for different flavours and offering the ideal consistency for serving and sale.

Our AGF cabinets protect ice cream from the risk of dehydration, oxidation and structural collapse, ensuring stability and the ideal consistency and perfect enhancement of the aromas of every recipe.

Constructed entirely of AISI 304 STAINLESS STEEL and featuring Scotch-Brite® satin finish, they offer a load capacity ranging from 48 to 98 ice cream tubs.



CAPACITIVE FULL TOUCH DISPLAY



LOW CONSUMPTION



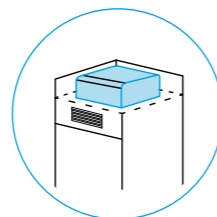
SCOTCH BRITE AISI 304 STAINLESS STEEL



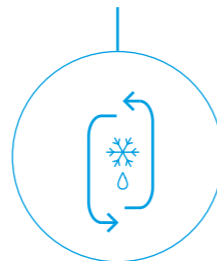
HACCP ALARMS



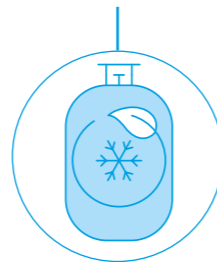
INTERNET OF THINGS AND INDUSTRY 4.0



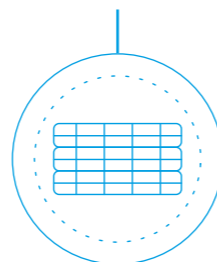
CLASS 5 TROPICALISED MONOBLOC MOTOR (43°)



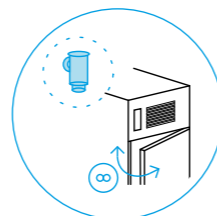
AUTOMATIC HOT GAS ELECTRIC DEFROSTING WITH CARTRIDGE SYSTEM FOR WATER EVAPORATION



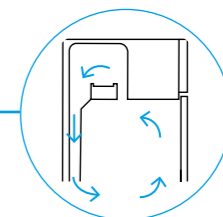
R290 REFRIGERANT



EVAPORATOR WITH CATAPHORESIS TREATMENT

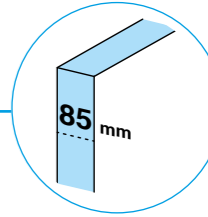


COMPENSATION VALVE TO FACILITATE DOOR OPENING

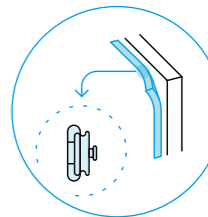


REVERSIBLE DOOR

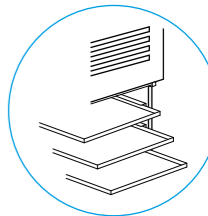
ROUND AIR SYSTEM



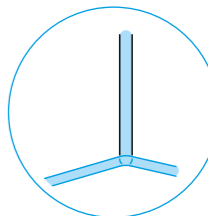
85 MM THICK HCFC FREE INSULATION



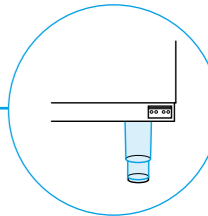
REMOVABLE MAGNETIC GASKETS



5 EXTRACTABLE TRAYS ON PAIRS OF "C" GUIDES



ROUNDED CORNERS



ADJUSTABLE FEET, WHEELS ON REQUEST

# AGF ICE CREAM STORAGE CABINETS

48 TRAYS

165×360×120 mm

32 TRAYS

250×360×120 mm

60 TRAYS

165×360×120 mm

40 TRAYS

250×360×120 mm

60 TRAYS

165×360×120 mm

40 TRAYS

250×360×120 mm

60 TRAYS

165×360×120 mm

50 TRAYS

250×360×120 mm

60 TRAYS

165×360×120 mm

50 TRAYS

250×360×120 mm



700×870×2080 mm

AGF0062

790×915×2110 mm

AGF72.1

790×915×2110 mm

AGF72.2

790×1030×2110 mm

AGF82.1

790×1030×2110 mm

AGF82.2

Model	Operating temperature (°C)	Electricity supply (V~/Hz)	Max power supply (W)	Max current absorbed (W/A)	Refrigerant gas	Energy class
AGF0062	-30/-12	230/1/50	955	4.4	R452a	D
AGF72.1	-30/-12	220/1/50	895	4,32	R290	D
AGF72.2	-30/-12	220/1/50	895	4,32	R290	D
AGF72.1/R	-30/-12	220/1/50	541	2,61	R452a	Set Up
AGF72.2/R	-30/-12	220/1/50	553	2,67	R452a	Set Up
AGF82.1	-30/-12	220/1/50	860	4,15	R290	C
AGF82.2	-30/-12	220/1/50	860	4,15	R290	D
AGF82.1/R	-30/-12	220/1/50	541	2,61	R452a	Set Up
AGF82.2/R	-30/-12	220/1/50	553	2,67	R452a	Set Up

60 TRAYS

165×360×120 mm

50 TRAYS

250×360×120 mm

60 TRAYS

165×360×120 mm

50 TRAYS

250×360×120 mm

98 TRAYS

165×360×120 mm

60 TRAYS

250×360×120 mm



790×1030×2110 mm

AGX82.1

790×1030×2110 mm

AGX82.2

900×1140×2320 mm

AGF1080R

740×1070×2070 mm

GFA0285 COMBI

Model	Operating temperature (°C)	Electricity supply (V~/Hz)	Max power supply (W)	Max current absorbed (W/A)	Refrigerant gas	Energy class
AGX821	-30/+18	220/1/50	860	4,15	R290	C
AGX822	-30/+18	220/1/50	860	4,15	R290	D
AGX821/R	-30/+18	220/1/50	541	2,61	R452a	Set Up
AGX822/R	-30/+18	220/1/50	553	2,67	R452a	Set Up
AGF1080R	-30/-5	400/3/50	1550	8.5	R452a	D
GFA0285 COMBI	-30/-12/-40	220/1/50	2355	2,1	R452a	

# PREMIERE 2.0 CABINETS

## EASY CLEAN

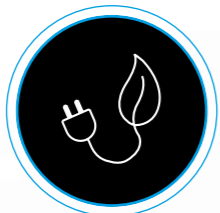
The Premiere line is designed with moulded steel inner sides to hold grids and trays without the need for supports and runners. The rounded corners further reduce points where dirt can potentially accumulate, rendering cleaning and sanitising operations faster and more effective.

## SAFETY

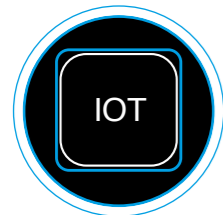
The design of the shaped sides, Gastronorm trays and internal channelling system ensure perfect, uniform preservation of the product, even when fully loaded, thus preventing any potential obstruction of the airflow. When the door is opened, a curtain of air protects the products inside from the risk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



4.3" CAPACITIVE TOUCH  
CONTROL DISPLAY



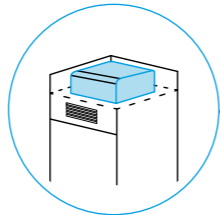
LOW  
CONSUMPTION



INTERNET OF THINGS  
AND INDUSTRY 4.0



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



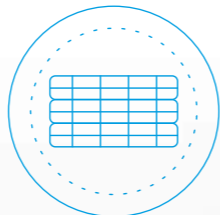
CLASS 5 TROPICALISED (43°)  
MONOBLOC MOTOR



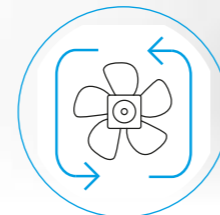
AUTOMATIC DEFROSTING WITH  
HOT GAS WATER EVAPORATION  
WITHOUT A SUPPLY OF  
ELECTRICITY



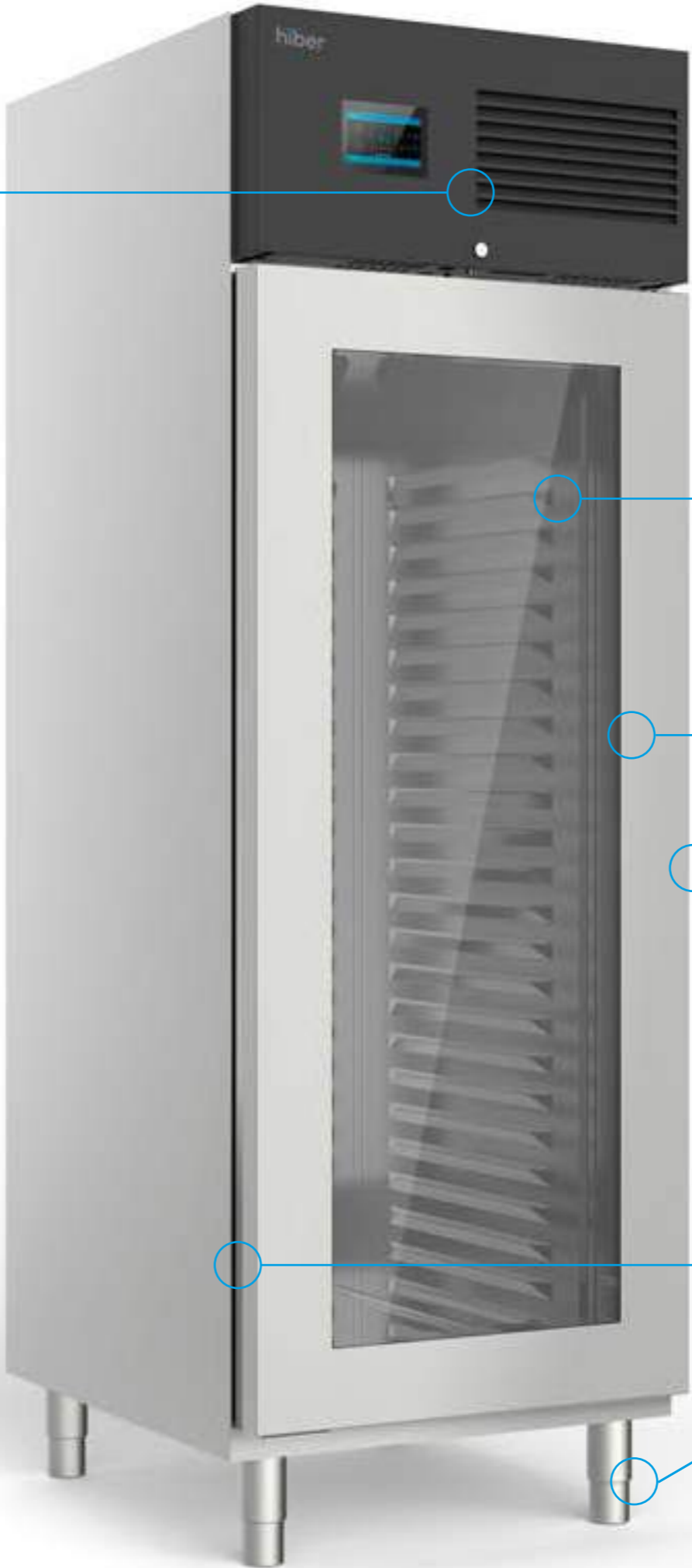
ECOLOGICAL R290  
REFRIGERANT



HIGH-PERFORMANCE  
EVAPORATOR WITH  
CATAPHORESIS TREATMENT



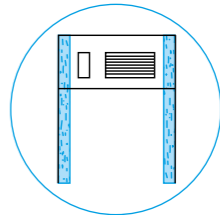
4-STEP SPEED LOW-ENERGY  
ELECTRONIC FANS



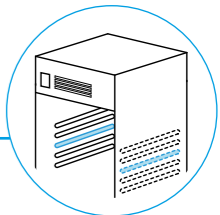
CLASS A ON POSITIVE  
TEMPERATURE MODELS



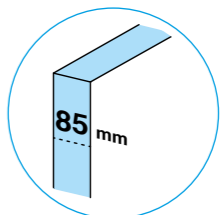
SCOTCH BRITE AISI 304  
STAINLESS STEEL



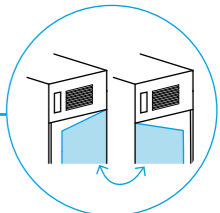
SIDES FILLED WITH FOAM  
THROUGH TO THE MONOBLOC



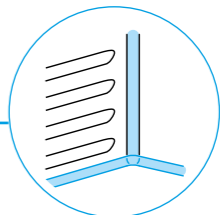
MOULDED SIDES



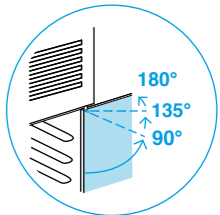
THICK INSULATION



REVERSIBLE DOOR



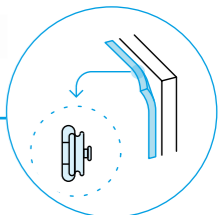
ROUNDED  
CORNERS



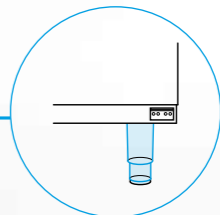
180° DOOR OPENING +  
OPENING BLOCK



LOCK AND LED LIGHT



MAGNETIC GASKETS  
REPLACEABLE WITHOUT  
TOOLS



ADJUSTABLE FEET, WHEELS  
ON REQUEST

# LESS ENERGY, MORE POWER



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



## INTELLIGENT SELF LEARNING

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



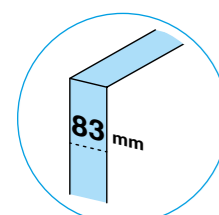
## ENERGY SAVING SYSTEM

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



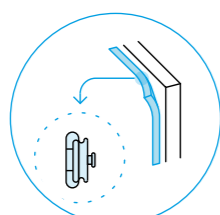
## AIR CURTAIN

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



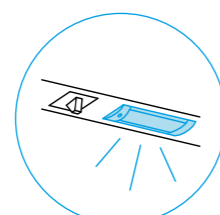
## INCREASED INSULATION THICKNESS

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



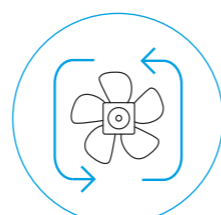
## REMOVABLE MAGNETIC GASKETS

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



## LED LIGHTS

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

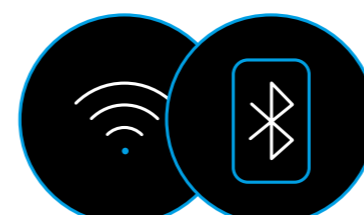


## LOW-ENERGY ELECTRONIC FANS

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

# NEW & EASY

From in-depth studies of production cycles through to improving the user experience, the new Hiber models are even more intuitive and easier to use.



## IOT CONNECTIVITY

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



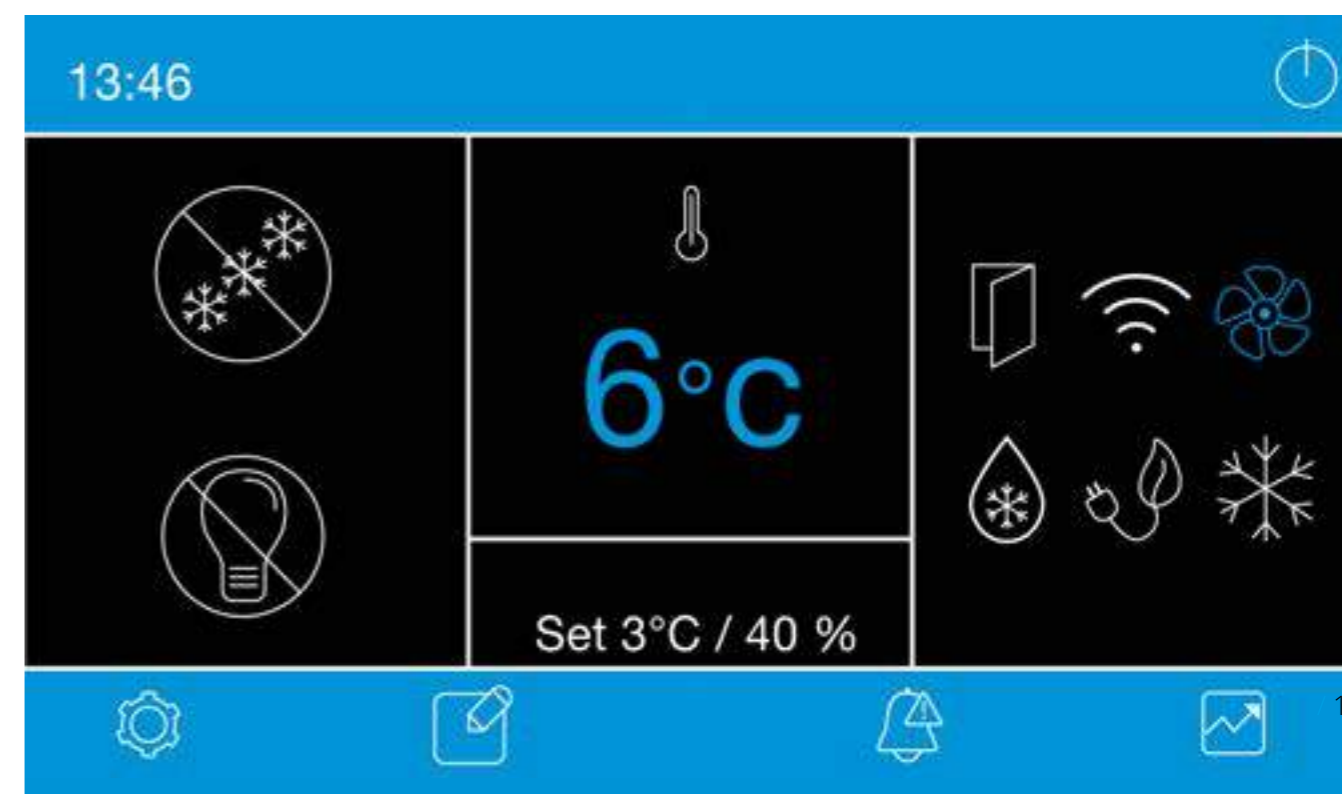
## REMOTE CONTROL

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



## CAPACITIVE DISPLAY

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



# PREMIERE 2.0 CABINETS

\*  
All machines are available also with remote unit  
included (max. 10 metres).



700×850×2080 mm  
PP70TNN  
PP70TNNI  
PP70BT



700×850×2080 mm  
PP72TNN  
PP72BT



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



700×850×2080 mm  
PP072TNNTNN  
PP72TNNI  
PP072TNNBT



1400×850×2080 mm  
PP140TNN  
PP140BT



1400×850×2080 mm  
PP143TNN  
PP143BT



1400×850×2080 mm  
PP144TNN  
PP144BT



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



1400×850×2080 mm  
PP140TNNTNN  
PP140TNNI  
PP140TNNBT  
PP140BTI



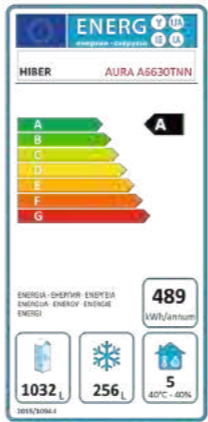
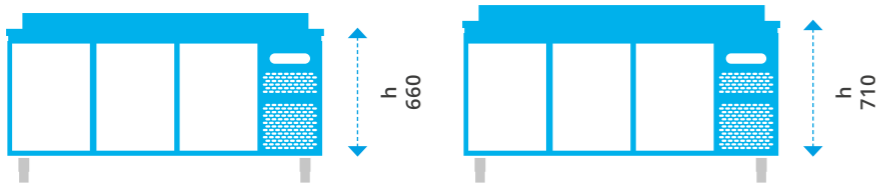
1400×850×2080 mm  
PP143TNNBT  
PP143TNNI

Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
PP70TNN	700x850x2080	-2+8	230/1/50	R290	0.95	A
PP70I	700x850x2080	-6+4	230/1/50	R290	0.95	A
PP70BT	700x850x2080	-15-25	230/1/50	R290	3.07	B
PP72TNN	700x850x2080	-2+8	230/1/50	R290	0.95	A
PP72I	700x850x2080	-6+4	230/1/50	R290	0.95	A
PP72BT	700x850x2080	-15-25	230/1/50	R290	3.07	B
PP70TNN/V	700x850x2080	-2+8	230/1/50	R290	n.a.	E
PP72TNNTNN	700x850x2080	-2+8/-2+8	230/1/50	R290	n.a.	D
PP72TNNI	700x850x2080	-2+8/-6+4	230/1/50	R290	n.a.	D
PP72TNNBT	700x850x2080	-2+8/-15-25	230/1/50	R290	n.a.	n.a.

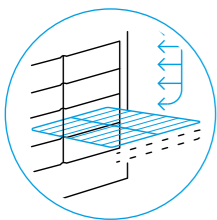
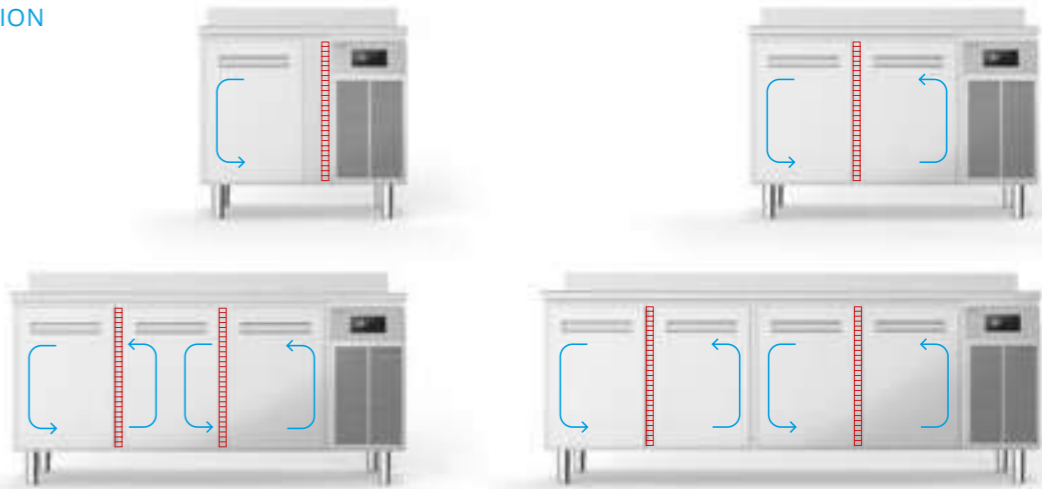
Model	Dimensions (LxDxH)	Operating temperature °C	Electricity supply	Refrigerant gas	Consumption ISO16825 standard [kW24h]	Energy class
PP140TNN	1400x850x2080	-2+8	230/1/50	R290	1.84	B
PP140I	1400x850x2080	-6+4	230/1/50	R290	1.84	B
PP140BT	1400x850x2080	-15-25	230/1/50	R290	8.51	C
PP143TNN	1400x850x2080	-2+8	230/1/50	R290	1.84	B
PP143I	1400x850x2080	-6+4	230/1/50	R290	1.84	B
PP143BT	1400x850x2080	-15-25	230/1/50	R290	8.51	C
PP144TNN	1400x850x2080	-2+8	230/1/50	R290	1.84	B
PP144I	1400x850x2080	-6+4	230/1/50	R290	1.84	B
PP144BT	1400x850x2080	-15-25	230/1/50	R290	8.51	C
PP140TNN/V	1400x850x2080	-2+8	230/1/50	R290	n.a.	D
PP140TNNTNN	1400x850x2080	-2+8/-2+8	230/1/50	R290	n.a.	B
PP140TNNI	1400x850x2080	-2+8/-6+4	230/1/50	R290	n.a.	B
PP140TNNBT	1400x850x2080	-2+8/-15-25	230/1/50	R290	n.a.	n.a.
PP140BTI	1400x850x2080	-15-25/-6+4	230/1/50	R290	n.a.	n.a.
PP143TNNBT	1400x850x2080	-2+8/-15-25	230/1/50	R290	n.a.	n.a.
PP143TNNI	1400x850x2080	-2+8/-6+4	230/1/50	R290	n.a.	n.a.

# REFRIGERATED COUNTERS

## AURA PLUS 2.0



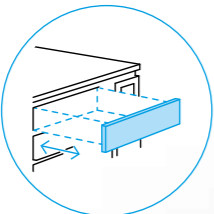
SPECIAL VENTILATION  
AND MULTIPLE  
EVAPORATORS



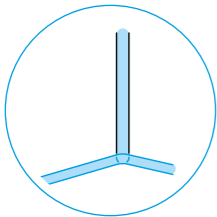
STAINLESS STEEL FLUSH  
TRAYHOLDERS WITH 5  
POSITIONS



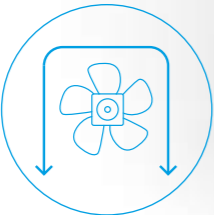
AISI 304 STAINLESS  
STEEL



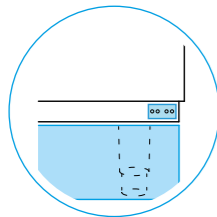
FULLY EXTRACTABLE  
DRAWERS



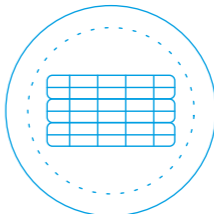
MOULDED CELL BOTTOM WITH  
ROUNDED CORNERS AND  
REMOVABLE GRID SUPPORTS



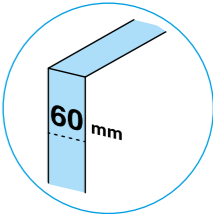
CONVEYED AIR FLOW



LOWER DOOR HINGES  
SUITABLE FOR MOUNTING  
ON MASONRY SKIRTING  
BOARD



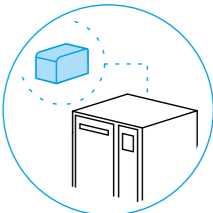
EVAPORATOR WITH  
CATAPHORESIS TREATMENT,  
POSITIONED OUTSIDE THE  
REFRIGERATED COMPARTMENT



60MM THICK HIGH  
DENSITY INSULATION



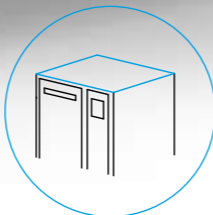
R290 ECOLOGICAL  
REFRIGERANTS



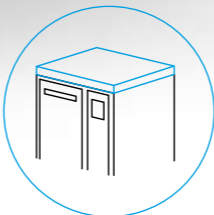
ALSO WITH REMOTE UNIT



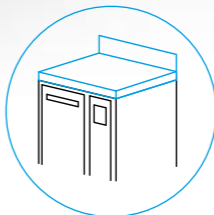
2-STEP RELATIVE  
HUMIDITY CONTROL



WITHOUT  
TOP



WITH  
TOP



WITH TOP AND  
UPSTAND

# COUNTERS

## AURA PLUS 2.0

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



915×700 mm  
1 DOOR

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



1275×700 mm  
2 DOORS

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



1735×700 mm  
3 DOORS

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



2195×700 mm  
4 DOORS

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

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

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

# 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.


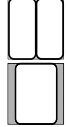
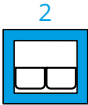
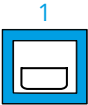


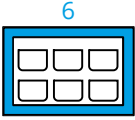
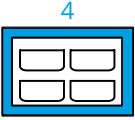
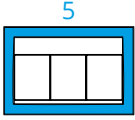


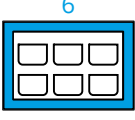
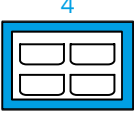
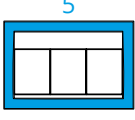


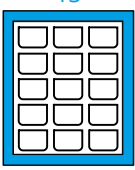
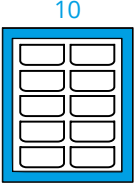
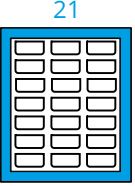
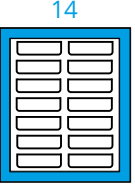
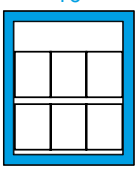

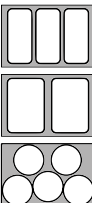
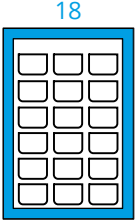
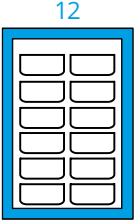
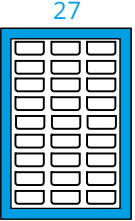
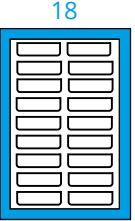
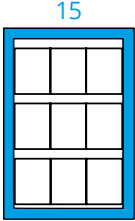

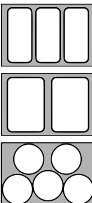
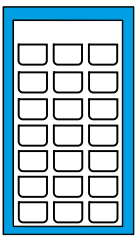
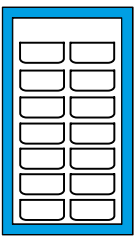
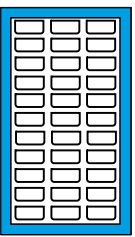
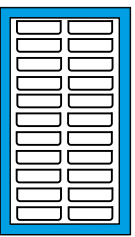
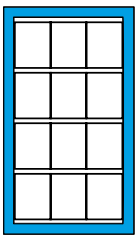

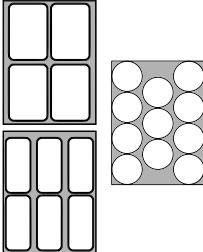
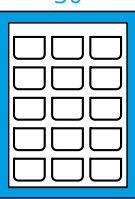
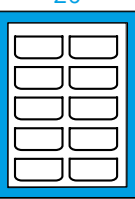
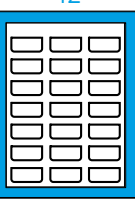
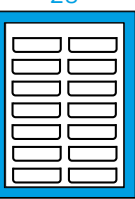
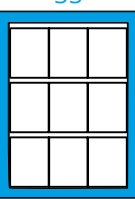
**MODULAR COLD ROOMS:**  
100% customisable, made of plastic coated galvanised metal plating or 304 stainless steel on request, with panels of different thicknesses, hinged or sliding doors, with or without bottom, positive, negative and multi-temperature and much more.

**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.


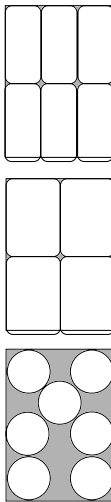
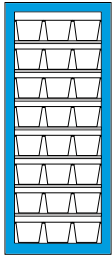
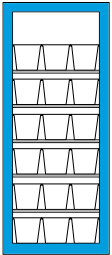
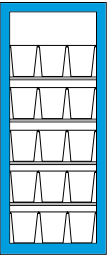
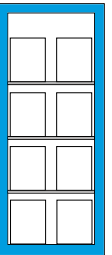

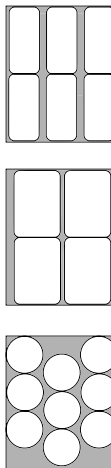
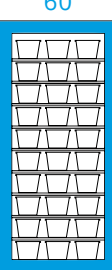
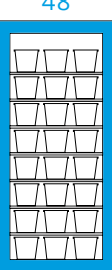
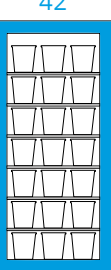
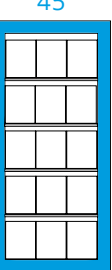

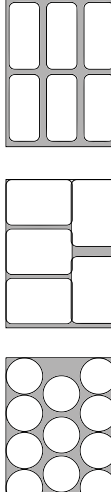
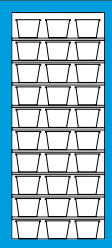
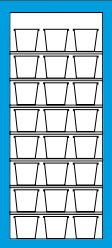
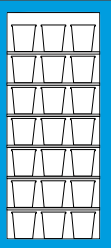
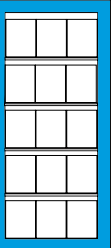


Handwriting practice area with 20 horizontal dotted lines.

FREEO BLAST CHILLERS-SHOCK FREEZERS

	Arrangement of tubs:	165x360 h 120	250x360 h 120	165x360 h 80	250x360 h 80	BOWLS Ø 20 h 200
 ABM023S						
 G006.1E						
 FG006.1						
 FG015.4						
 FG018.5						
 FG021.6						
 FG030.8						

AGF ICE CREAM STORAGE FREEZERS

	Arrangement of tubs:	h 120 48	h 150 36	h 180 30	Ø 20 h 200 28
 AGF0062 trays 500×700 mm					
 AGF72.1 trays 600×730 mm					
 AGF82.1 - AGX82.1 trays 600×800 mm					

RAW MATERIAL STORAGE FREEZERS

REFRIGERATED CABINETS  
PREMIERE 2.0

 PP70TNN PP70TNNI PP70BT	 PP72TNN PP72BT	 PP70/TNN/V PP70BT/V	 PP072TNNNTNN PP72TNNI PP072TNNBT		
 PP140TNN PP140BT	 PP143TNN PP143BT	 PP144TNN PP144BT	 PP140TNN/V PP140BT/V	 PP140TNNNTNN PP140TNNI	 PP143TNNBT PP143TNNI

MENU

 M70TNN M70I M70BT	 M72TNN M72I M72BT	 M70TNN/V	 M140TNN M140i M140BT	 M143TNN M143I M143BT	 M144TNN M144I M144BT	 M140TNN/V
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REFRIGERATED COUNTERS  
AURA PLUS 2.0

 1 DOOR	 2 DOORS	 3 DOORS	 4 DOORS
 1 DOOR	 2 DOORS	 3 DOORS	 4 DOORS
 1 DOOR	 2 DOORS	 3 DOORS	 4 DOORS



## HIBER ALIGROUP SRL

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