

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



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

Professional ice-cream

A woman with blonde hair, wearing a pink and white striped shirt and a blue apron, is smiling broadly and holding a chocolate ice cream cone towards the camera. The background is a blurred indoor setting.

Hiber

**THE FUTURE
OF CHILLING**

Professional ice-cream



Top quality and higher margins

The best in reliability

The most efficient sales service

The chilling system that stands out from the rest.



Maintain top quality ice cream and preserve it for longer.

Boost your profits considerably.

Count on a service with the most in reliability.

A **Hiber** chiller brings an exclusive set of advantages to your business, simply and reliably combined to offer you a solution of unparalleled value for the ice cream world. A system that combines excellent functionality with absolute safety, thanks to the use of state-of-the-art technology and exclusively top-quality materials.

And an **incredibly efficient sales service: before you make your purchase, Hiber** illustrates the features of the chiller and, together with its dealers, organises **specialty designed training courses** on how to operate them all over Europe. 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

“Help Line Service” to answer all your questions.

With Hiber, your work takes on a new dimension and you will surprise your customers with a product that stands out from the rest.



Hiber

THE FUTURE
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Professional ice-cream



MORE VALUE

More expertise, more efficiency

More Quality

Better Organised

More Savings

More Safety with Hiber

That little “more” than makes the difference.



More expertise, more awareness, more efficiency.

By dedicating special attention to guiding the user on how to use of the chiller, **Hiber** gives you the advantage of knowing how to get the best **out of your equipment and the countless “pluses“** (quality, organisation, savings) this brings to your business.

The reliability offered by a leading brand, working with a team of highly specialised engineers and putting our name to equipment of **renowned quality**, making your work easier and giving an extraordinary **added value** to your products.

Benefits in terms of quality

- Immediate sale: excellent maintenance of the inherent properties and appearance of the ice cream on the counter.
- Planned sale/storage: unaltered quality standards with the total deep-freezing of the tub.
- Total safety and hygiene of the products.

Benefits in terms of organisation

- Better organisation of work, spread over 5 days a week.
- Maximised use of equipment with resulting increase in productivity.
- Possibility of supplying more products, with more flavours to different places at the same time.

Benefits in terms of savings

- Savings from bulk buying of raw materials.
- Reduced energy consumption: maximisation of the operation of the ice cream display unit.
- Greater productivity thanks to more streamlined and flexible staff working hours.
- Lower costs, greater efficiency.

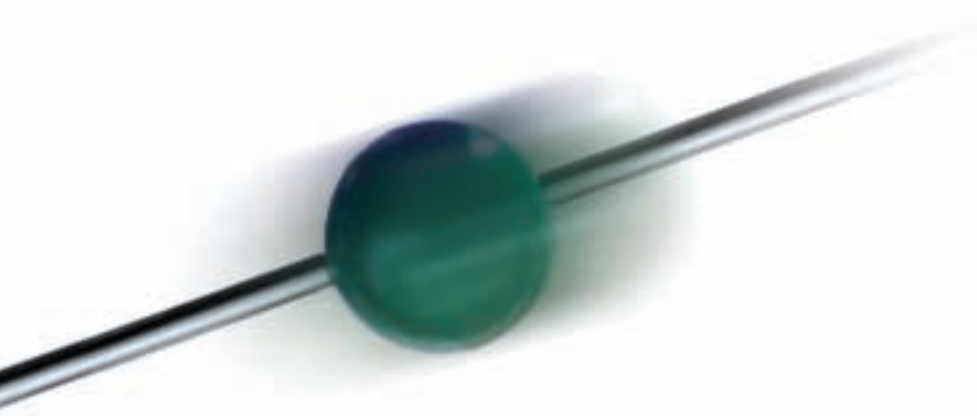


Hiber

THE FUTURE

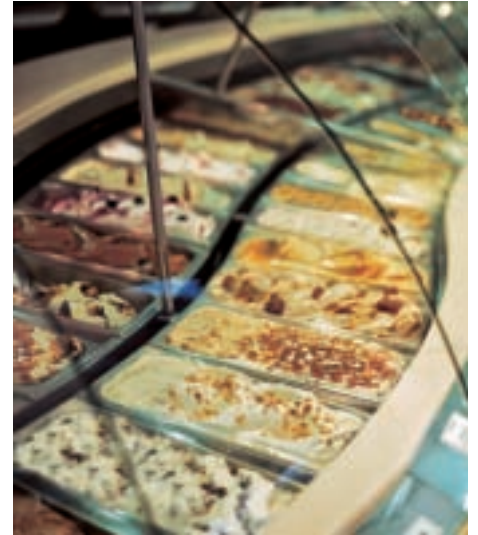
OF PROFESSIONAL ICE-CREAM





Improve the method.

By reducing the temperature right to the very core of the product, **the chiller gives you a unique opportunity to preserve the qualities of your ice cream intact over time and to decide at will how long you want this time to be: either hours** (surface hardening only, for immediate display in the display unit) or days (total hardening, for storage purposes). But that's not all. By fitting in between the whipping and consumption stages, **Hiber** is able to enhance both, becoming the heart of a new ice cream production system. With **Hiber**, **your range of possibilities** grows: you'll finally be able to buy raw materials (e.g. fruit) in larger quantities and preserve them excellently with deep freezing, no longer having to worry about them perishing in a few days. **You can plan your production, maximising**



Revolutionise your system by optimising it.

and reducing all times: you can now choose to **prepare it in advance**, knowing that the **Hiber** will keep the **product's softness, flavour and volume unaltered.**

And so, in a single session, you can prepare the amount of ice cream you need for the entire week, planning the work and dividing it up between your employees in a more flexible and efficient way.

Improve your service, by creating precious time to try out new flavour combinations and **perfecting** the decorative quality of your creations.



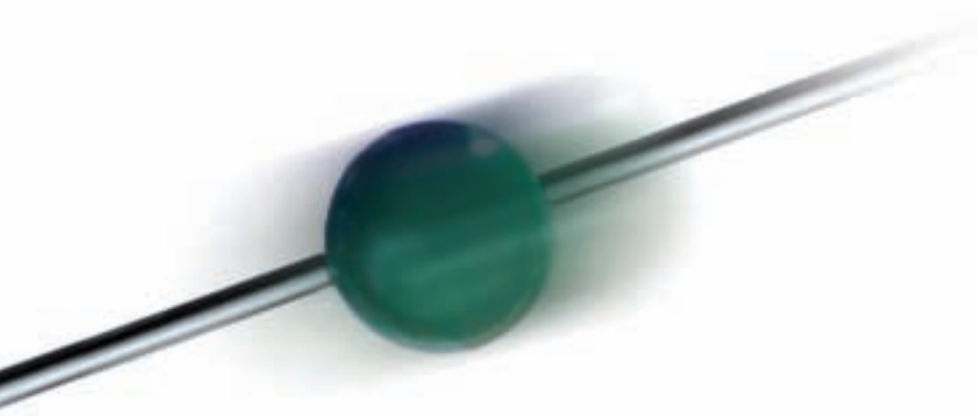


Hiber

THE FUTURE

OF CHILLING

Professional ice-cream



Boost your profits.

Dense, soft and creamy, as if it had been freshly made: by preserving your ice cream and showing off its qualities in the display unit, **Hiber** makes it even more appetising, prestigious and competitive. Parties, anniversaries, wedding banquets: the limitless stock of stored ice cream will enable you to meet a considerably higher number of orders, including simultaneous orders for different places.

More services, more profits and more savings. 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 reduction in product preparation time that you can obtain with **Hiber** leads to **considerable savings** in your gelateria



Multiply your profit.

operating costs: with the logical planning of the different chilling times, **you will be able to use not just the chiller but also all the other units in a more rational way.** This will also allow you to cut down your staff work schedules to 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.

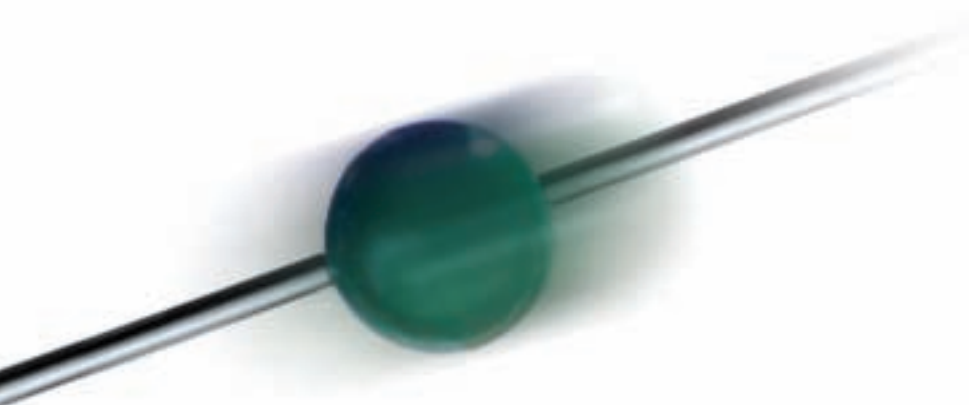




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Lasting excellence.



Your ice cream comes out of the whipping machine soft, dense and offers excellent quality, but does it lose volume and softness after just a few hours in the display unit? Hiber's blast chilling (surface hardening in just a few minutes) causes the formation of microcrystals, which stabilise all the properties of the product **for many hours** and increase the possible height of the decorations. With the total deep freezing of tubs (down to -18°C core temperature in just a few hours; total hardening for storage purposes) and **harder items** (cakes for the display unit, mousses, cream-based pastries, frozen puddings, individual portions, ice cream cakes, etc.), preservation can even be extended to **several days**.

Soft, creamy and tender for serving: after 'regeneration' in the display unit, you will be able to serve your customers a product with all the look and flavour of freshly made ice cream.



Maximum quality, greater safety.

Excellent and certified hygiene.

Hiber is an essential choice if you want to guarantee your customers the utmost product safety: **the blast chilling actually prevents mould and bacteria from forming**. These tend to proliferate in certain conditions or with sudden changes of temperature, humidity, heat or prolonged exposure.

Rigorous hygiene standards are strictly observed right from the manufacturing stage (ergonomic design with specially rounded corners and no joints, for easier cleaning) and guaranteed 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).





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Hiber

N° ice cream tubs Litres	Chiller model	Dimensions mm	Tub Dimensions mm	Chilling	Supply voltage Volt	Total power Watt *	Tub capacity
2 x Tub (5 LT.)	ABM 023 S	560x560x520h	360x165x120h	MISTO	AC 230 50 Hz	587	2
3 x Tub (5 LT.)	GDM 003 S	560x700x520h	360x165x120h	MISTO	AC 230 50 Hz	587	3
6 x Tub (5 LT.)	GDM 006 S	790x700x850h	360x165x120h	MISTO	AC 230 50 Hz	1200	6
	GCM 006 S	790x700x850h	360x165x120h	MISTO	AC 230 50 Hz	1400	6
12 x Tub (5 LT.)	GCM 012 S	790x800x1320h	360x165x120h	MISTO	AC 230 50 Hz	2000	12

Standard supply: 1 GX64 stainless steel grid

Standard supply: 3 GX64 stainless steel grids

STANDARD SUPPLY heatable temperature probe
* Maximum electrical power in Watts: -10°C/+55 °C.



015



021



030

The range that answers every need

Amount of product to store on a daily basis, working method (express or deferred), service sizes, etc.: these are some of the criteria on which the choice of the model's power and size is based. Hiber's range of blast chiller-freezers makes it easy to pick the model that best suits your actual needs, from the small 2-ice cream tub to the big 21-ice cream tub version.

N° ice cream tubs Litres	Chiller model	Dimensions mm	Tub Dimensions mm	Chilling	Supply voltage Volt	Total power Watt *	Tub capacity
15 x Tub (5 LT)	GCM 015 S	790x800x1800h	360x165x120h	MIXED	3N AC 400 50 Hz	3500	15
Standard supply: 4 GX64 stainless steel grids							
21 x Tub (5 LT)	GDM 021 S	790x800x1950h	360x165x120h	MIXED	3N AC 400 50 Hz	3500	21
	GCM 021 S	790x800x1950h	360x165x120h	MIXED	3N AC 400 50 Hz	5250	21
Standard supply: 6 GX64 stainless steel grids							
30 x Tub (5 LT)	GCM 030 S	1100x1030x1800h	360x165x120h	MIXED	3N AC 400 50 Hz	6120	30
Standard supply: 10 GX64 stainless steel grids							

STANDARD SUPPLY heatable temperature probe
 * Maximum electrical power in Watts: -10°C/+55 °C.



Opening baffle plate

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

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

Hiber

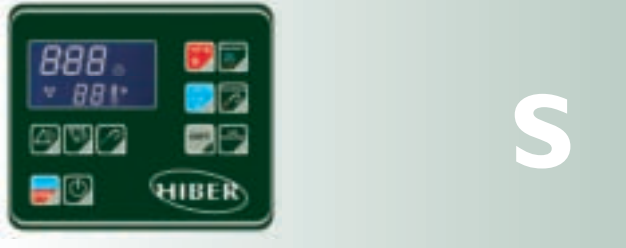


STERILOX

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

THE FUTURE
OF CHILLING

Professional ice-cream



Versions supplied with

VERSIONS	S
Chilling	•
Freezing	•
HARD function: blast chilling setting	•
Time setting and time statistics control	•
Core probe temperature control	•
Manual time setting and chamber temperature control	•
Timed manual defrosting	•
Core needle probe heating	•
Sterilizer (available upon request)	•

Accessories: endless possibilities for use.



Heated core probe

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

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

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

Possibility of installing up to 4 needle probes that detect the temperature of the product 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.

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



Tray rack

Made entirely from stainless steel, with pairs of **non-tipping guides (C-shaped)**.

Double fitting, **fully removable and can be washed individually.**



THE FUTURE OF CHILLING
THE FUTURE OF CONSERVATION

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



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