

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

**Confectionery and Bakery**



**Hiber**

**THE FUTURE  
OF CHILLING**

**Confectionery and Bakery**



MORE BENEFITS

Top quality and higher margins

The best in reliability

The most efficient sales service

The chilling system that stands out from the rest.



**Improve the quality of your product, boost your profits and count on a top reliable brand:** a **Hiber** chiller brings an exclusive set of benefits to your business reliably and simply combined to offer you a solution of un paralleled value for the confectionery and bakery 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 specially designed training courses on how to operate them all over Europe. After you have made your choice, Hiber continues to look after you with a constantly available, highly skilled after-sales service and a special **“Service On Line”** to answer all your questions.

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  
OF C

Confectionery and Bakery



M O R E V A L U E

More expertise, more efficiency

More Quality

Better organised work

More Saving

More safety with Hiber

# That little “more” than makes the difference.



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

By dedicating special attention to guiding the user on the 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: **more information, more awareness and greater efficiency.**

### Benefits in terms of quality

- The original quality features (colour, smell, taste and weight) remain unaltered for a minimum of 5/6 days.
- Better product appearance.
- Total safety and hygiene in the preparation of the products.
- Wider product range.

### Benefits in terms of organisation

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

### Benefits in terms of savings

- Less waste.
- Greater productivity thanks to more streamlined and flexible staff working hours. Lower costs, greater efficiency.
- Savings from bulk buying of raw materials.



# Hiber

THE FUTURE

OF CONFECTIONERY AND BAKERY

Confectionery and Bakery



## A total revolution.



Repeated, frequent preparations because of the perishability of cake creams? Gruelling nighttime work schedules for bread production? By chilling the products (both raw and cooked) and keeping both quality and taste intact over time, **Hiber** is destined to change the organisation of your confectionery/bakery **for ever, becoming the key element in a new working system.** With **Hiber** you plan your production: you can **now decide whether to prepare or cook your sweets, creams, bread or pizzas beforehand, knowing that the chiller will keep their fragrance, form, taste and consistency unaltered.** And so, in a single session, you can calmly prepare the quantity of product required for the entire week, dividing up the work between your employees in as flexible a way as possible.

More organisation, more peace of mind, less stress.

**But that's not all. Thanks to Hiber, you've got more possibilities:** now you can finally prepare large quantities of semi-finished products (bases for oven-baked cakes, semi-finished for bake-off or mousses and frozen puddings ready for decoration), because by deep-freezing them you can preserve them perfectly, no longer having to worry about them perishing in a few days.

**Create an "exact" reserve:** no more wasteful excesses; after deep-freezing you can use just the amount you need.

**Improve your service:** by being able to meet any order at any time, thus creating precious time for trying out new combinations and perfecting the decorative quality of your creations.

## Optimising your business and profit.

### A profitable choice.



The reduction in product preparation times that you can obtain with **Hiber** leads to **considerable savings** in your bakery 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 efficient way,** which will also allow you to cut down your staff work schedules to 8 hours a day, entirely avoiding overtime and gruelling nighttime workloads. Parties, anniversaries, small shops or big hypermarkets: the limitless stock of chilled product will enable you to meet a considerably higher number of orders, including simultaneous orders for different establishments or stores. **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.

**Being able to use the exact amount of materials required (deep-frozen dough, bread or semi-finished products) cuts out costly waste.**

Your product will look even more appetising in the display unit thanks to the exceptional **decorative** features made possible by this system: little masterpieces of coloured, geometrical or floral cake sculpture, making your products **particularly classy and competitive.**





# Hiber

THE FUTURE

OF CHILLING

Confectionery and Bakery





## Quality that stays intact over time.



The cake creams keep their unmistakable delicacy and the bread doesn't flake or crumble. With **Hiber** chilling (positive temperature), cooked products means they stay fresh without ever being frozen. Sweets, tarts, mousses, flan cases, bread, pizzas, foccaccias and savoury pastries: they can all be **ready in just a few minutes with no need for reconstitution.**

The freezing (negative temperature) of raw foodstuffs allows the formation of microcrystals, which maintain the cell structure of the food intact and guarantee the preservation of the components for several months. And so, after defrosting in a suitable defrosting unit, you can complete the preparation of your product as required.

You'll be able to produce **dazzling feats of creativity and then preserve them**, thanks to the extraordinary temperature conditions

created by this equipment, an unimaginable achievement under normal circumstances. You'll win over your customers with a special kind of affability, borne from the **new era of calm** brought to your business by Hiber: you'll understand how a chiller can improve not only your range of products but **also your quality of life.**



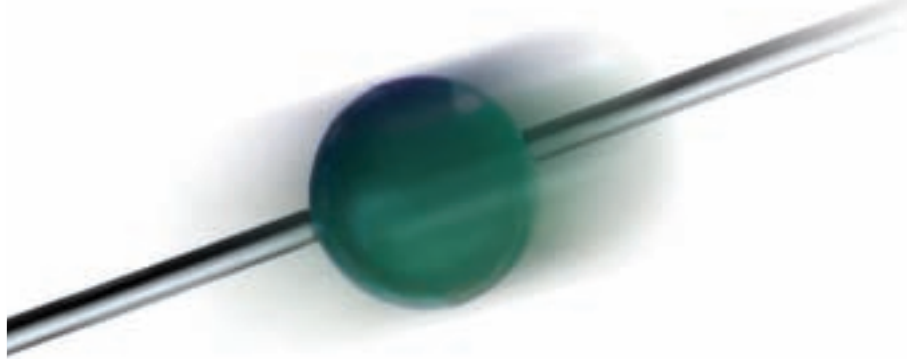
## The certainty of excellent results.

### Maximum, certified hygiene.

Choosing a **Hiber** means guaranteeing your customers **maximum safety in the products consumed.**

The Hiber system anticipates and entirely eliminates the risk of alimentary intoxication, which can cause irreversible damage to the health. **The blast chilling in the chiller actually inhibits mould and bacteria**, which tend to proliferate in certain environmental situations or with 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 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).





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081

# Hiber

N° of trays Spacing mm	Chiller model	Dimensions mm	Chilling	Core temperature °C	Supply voltage Volts	Total power Watts *	Output ** kg/H
3 x Teglie (354x325)	<b>ABM 023 S</b>	560x560x520h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	587	5
 5 x (600x400)	<b>PDM 050 E</b>	790x700x800h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	1200	8
Undercounter (without top)							
 5 x (600x400)	<b>PDM 051 S</b>	790x700x850h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	1200	10
	<b>PCM 051 S</b>	790x700x850h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	1400	15
 8 x (600x400)	<b>PCM 081 S</b>	790x800x1320h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	2000	24
	<b>PCM 081 T</b>	790x800x1320h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	2000	24

STANDARD SUPPLY heatable temperature probe  
 \* Maximum electrical power in Watts: -10°C/+55°C.  
 \*\* Raw 60 g unleavened croissants at a core temperature of -18°C



121



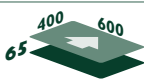
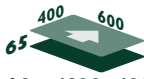

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# Different needs? Multiple solutions.

Amount of product to be stored daily, working style (customisation), service dimensions, etc.: these are some of the requirements on which the exact choice of model is based. Hiber's range of chillers and blast freezers makes it easy to pick the model that best suits your actual needs: from the small 3x2/3 to the 16-tray (600x400) model, for blast chilling (i.e. from +90 to +3° C) and blast freezing (from +90 to -18° C).

N° of trays Spacing mm	Chiller model	Dimensions mm	Chilling	Core temperature °C	Supply voltage Volts	Total power Watts*	Output** kg/H
 12 x (600x400)	<b>PDM 121 S</b>	790x800x1800h	MIXED	+90 +3 • +90 -18	AC 230 50 Hz	2000	24
	<b>PCM 121 S</b>	790x800x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	3500	36
	<b>PCM 121 T</b>	790x800x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	3500	36
 16 x (600x400)	<b>PDM 161 S</b>	790x800x1950h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	3500	36
	<b>PCM 161 S</b>	790x800x1950h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	5250	56
	<b>PCM 161 T</b>	790x800x1950h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	5250	56
 12 x (600x800) 24 x (600x400)	<b>PCM 244 S</b>	1100x1030x1800h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	6120	85

STANDARD SUPPLY heatable temperature probe

\* Maximum electrical power in Watts: -10°C/+55°C.

\*\* Raw 60 g unleavened croissants at a core temperature of -18°C



02



40  
42

# Hiber

Each model has large chambers to allow the use of handling systems (e.g. trolleys), including those already in the customer's possession. The C02, C40, C42, C82, C83 models are made up of modular panels and can be installed in any kind of environment.

Trolley for (x) trays	Chiller model	Dimensions mm	Cell dimensions mm	Chilling	Core temperature °C	Supply voltage Volts	Total power Watts *	Output** kg/H
<b>20 x (600x400)</b>	<b>PCM C02 T</b>	1200x1050x2430h	670x750x2120h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	5510	105
Designed to contain: 1 CT 2764 trolley								
<b>40 x (600x400)</b>	<b>PDM C40 T</b>	1600x1450x2430h	870x1150x2120h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	7510	150
<b>20 x (600x800)</b>	<b>PCM C40 T</b>	1600x1450x2430h	870x1150x2120h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	9500	210
Designed to contain: 1 CT 5464 trolley or 2 CT 2764 trolleys								
<b>40 x (600x400)</b>	<b>PDM C42 T</b>	1600x1590x2430h	870x1220x2120h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	7510	150
<b>20 x (600x800)</b>	<b>PCM C42 T</b>	1600x1590x2430h	870x1220x2120h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	9500	210

Through doors / Designed to contain: 1 CT 5464 trolley or 2 CT 2764 trolleys

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**Confectionery and Bakery**



82



83

# The range that answers every need.

Make it easier to place them on the trolleys, all the cell models have been fitted with tough internal guard panels to protect the inner walls against damage during handling of any kind of trolley.

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

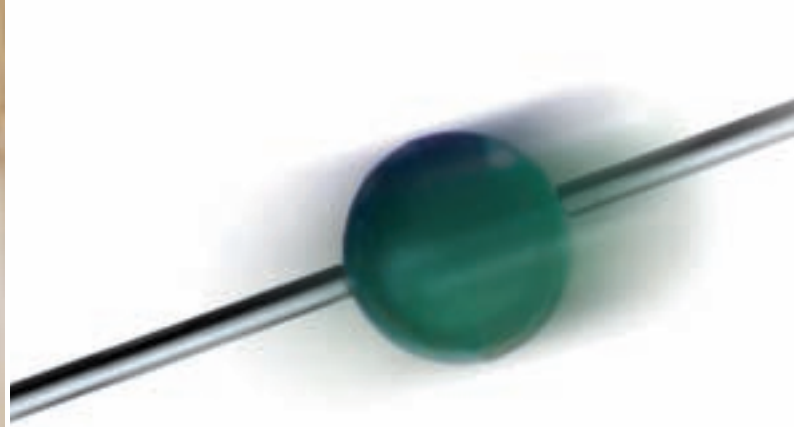
The **C82** and **C83** have a large through chamber for 40-tray (600x400) or 20-tray (600x800) trolleys.

Trolley for (x) trays	Chiller model	Dimensions mm	Cell dimensions mm	Chilling	Core temperature °C	Supply voltage Volts	Total power Watts *	Output** kg/H
<b>2 x 20 x (600x800)</b>	<b>PDM C82 T</b>	1600x2250x2430h	870x2320x2120h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	10730	300
<b>2 x 40 x (600x400)</b>	<b>PCM C82 T</b>	1600x2250x2430h	870x2320x2120h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	15280	420
Through doors / Designed to contain: 2 CT 5464 trolley or 4 CT 2764								
<b>3 x 20 x (600x800)</b>	<b>PDM C83 T</b>	1600x3650x2430h	870x3420x2120h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	16080	450
<b>3 x 40 x (600x400)</b>	<b>PCM C83 T</b>	1600x3650x2430h	870x3420x2120h	MIXED	+90 +3 • +90 -18	3N AC 400 50 Hz	23900	630
Through doors / Designed to contain: 3 CT 5464 trolley or 6 CT 2764								

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 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. **Device acts on the whole inner part of the chamber and on the aluminium evaporator as well. Sterilox produces ozone (O<sub>3</sub>)** and can be also used for sterilising other equipment: its cable attachment means that it can also be placed anywhere, which maximises use of the device.

THE FUTURE  
OF CHILLING

**Confectionery and Bakery**



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### Versions supplied with

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

## Goal: simplify.



### Heated core probe

All models are fitted with a button 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 each after every freezing session.**

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



### Radial corners and drain

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

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



### Tray rack

Made from stainless steel sheets, pairs of guides with a 90° bend (L-shaped), **anti-cut and double fitting.**

Completely **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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