




THE ONE



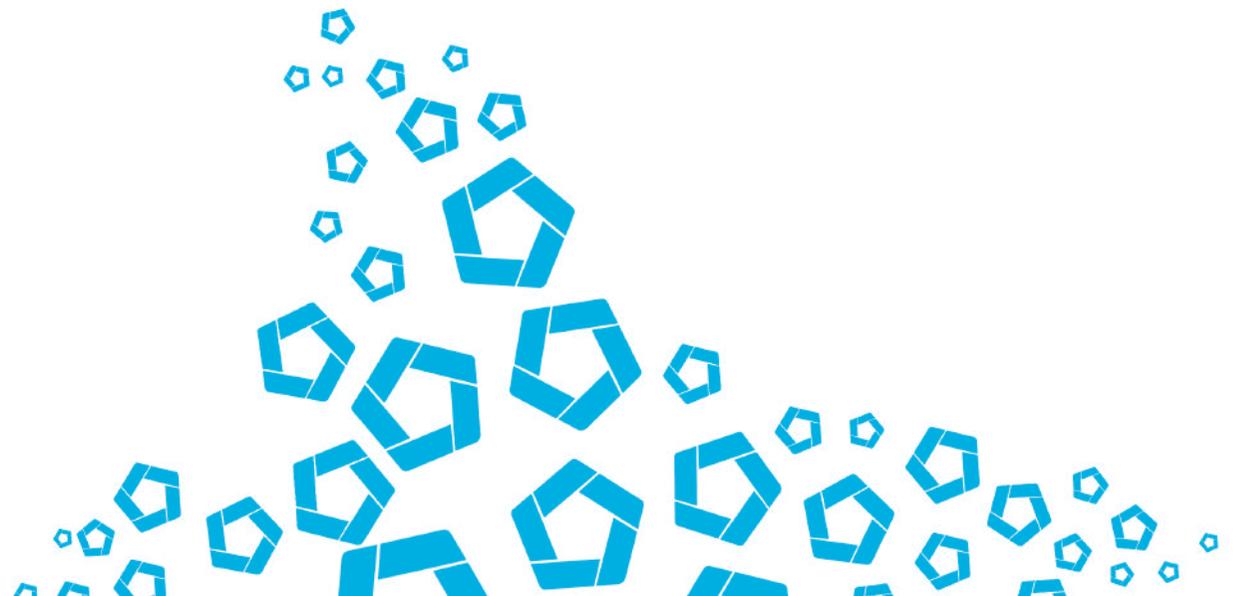


THE ONE

ONE
PRODUCT

ONE
INTERFACE

FIVE
FUNCTIONS



20:20

31 Dec



Blast-chilling



Blast-freezing



Thawing



Proofing-retarder



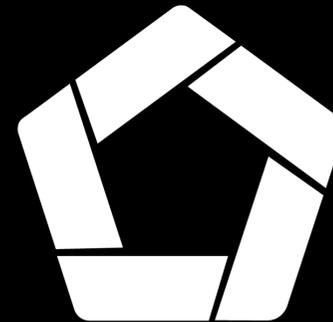
Low-temperature cooking



Plus



Settings



THE ONE

ONE
PRODUCT

INNOVATION
ELEGANCE
PERFORMANCE
AESTHETICS

ONE
INTERFACE

TECHNOLOGICAL
ERGONOMIC
RELIABLE
EASY
NICE

FIVE
FUNCTIONS

BLAST-CHILLING
BLAST-FREEZING
THAWING
PROOFING-RETARDER
LOW TEMPERATURE
COOKING

blast-chilling

- . productivity increase
- . production planning
- . flavor, color, fragrance, weight unchanged for days
- . food safety
- . no waste

“Freshness, color, flavor, taste, fragrance!”





blast-freezing

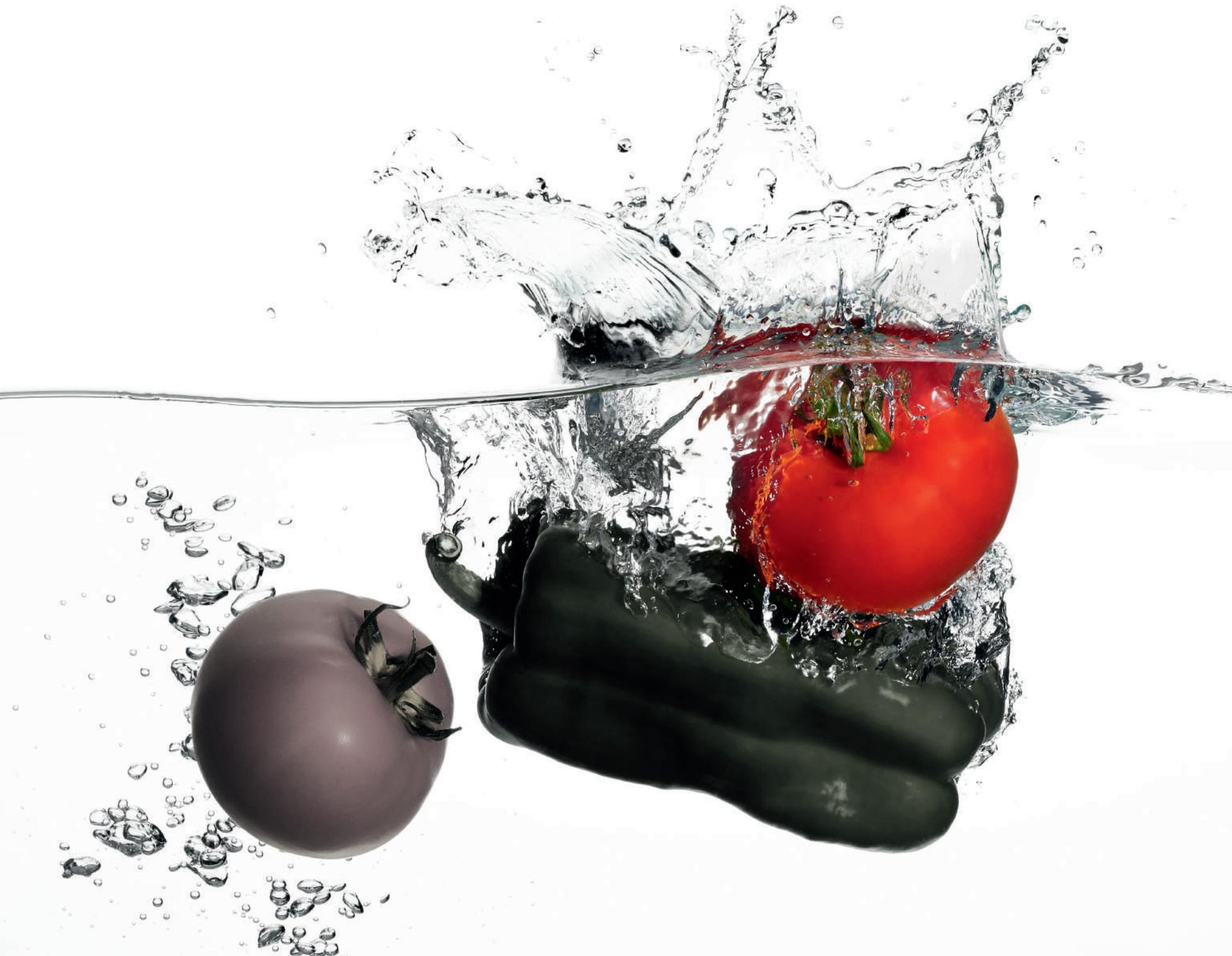
- . products' shelf-life increase
- . consistency, structure and density unchanged for months
- . seasonality all year long
- . efficient purchasing
- . perfect food safety

“To give the maximum to your customers, always!”

thawing

- . suitable way to thaw
- . controlled environment
- . unchanged aesthetic
- . intact food's sensory qualities
- . quality and hygiene guaranteed

“More quality on your food, more tranquility for you!”



proofing-retarder

- . organization and functionality
- . flexible preparations
- . production planning
- . flexible work schedule
- . operating costs reduction

“Freshness and fragrance whenever you want!”



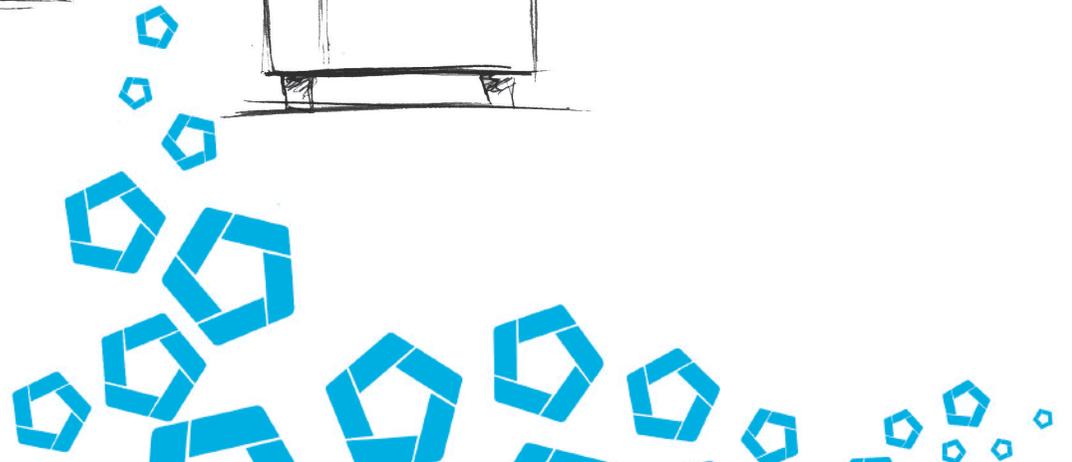
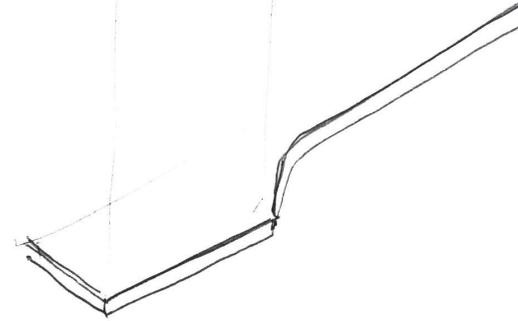
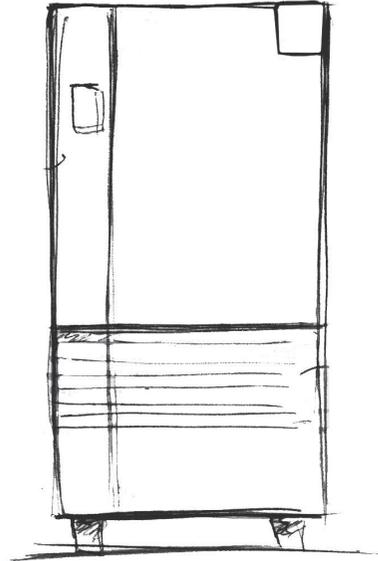
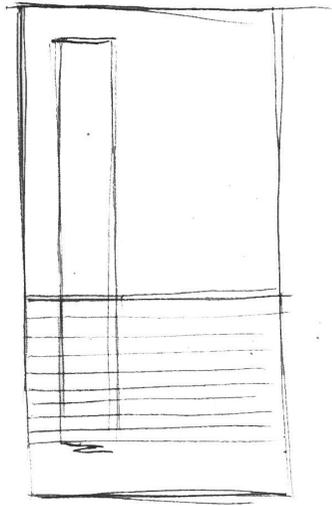
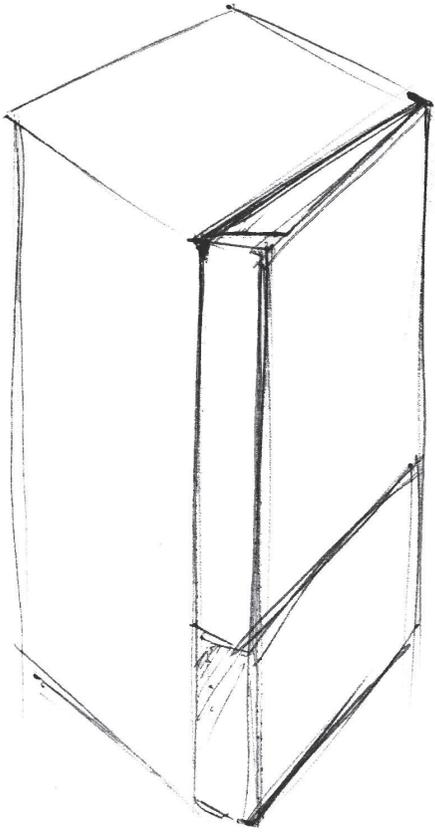
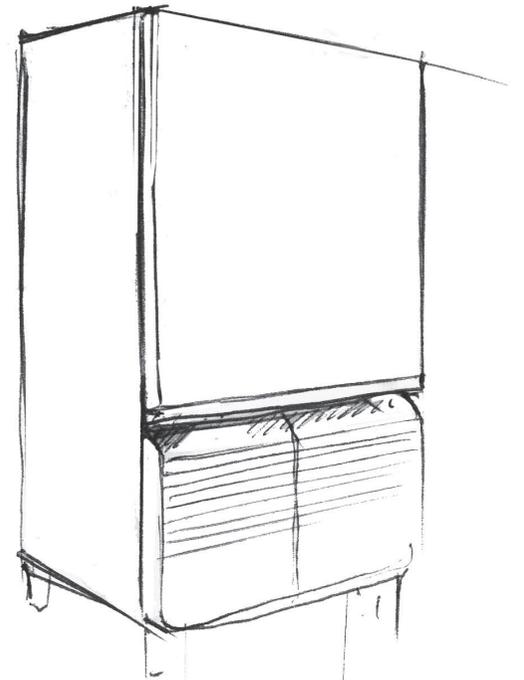
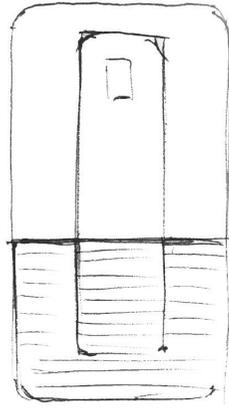
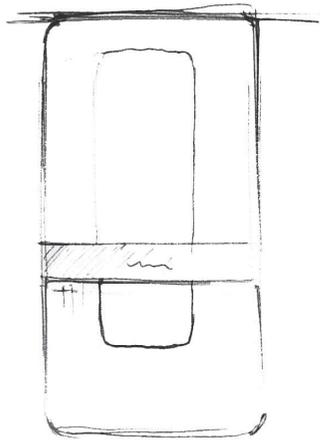
low-temperature cooking:

- . better food softness and juiciness
- . optimized work schedule in the kitchen
- . waste reduction
- . complete use of other equipment
- . faster and more efficient service

“The amazing slow-cooking flavors, like in old times!”









MODEL			F504TS	F507TS	F510TS	F513TS	F520TS
dimensions	Width	mm	790	790	790	790	1100
	Depth	mm	735	835	835	835	915
	Height	mm	850	1320	1800	1950	1800
capacity	Trays GN 1/1 - EN 1	n	4	7	10	13	20
	Distance between trays	mm	76	76	76	76	76
yield per cycle	+ 90 > + 3° C in 90'	Kg	18	25	36	55	72
	+ 90 > -18° C in 240'	Kg	12	16	24	36	48
electric data	Power supply	V/~ /Hz	230/1/50	230/1/50	400/3/50	400/3/50	400/3/50
	Input power	W	1400	2000	3700	5200	6900
	Absorption	A	6,7	9,2	7,0	9,3	14,1
core probe	Heated / multipoint (4 reading points)		X	X	X	X	X
functions	 Blast-chilling + conservation		X	X	X	X	X
	 Blast-freezing + conservation		X	X	X	X	X
	 Thawing		X	X	X	X	X
	 Proofing-retarder		X	X	X	X	X
	 Low temp cooking + blast-chilling + conservation		X	X	X	X	X



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