

Professional Performance for your Home

"Il cibo è il confine dove la natura incontra la cultura."

Alex Atala

"Food is the border where nature meets culture."

Alex Atala







Professional Performance for your Home

"That which we persist in doing becomes easier to do."

Ralph Waldo Emerson

In the 1970s, the Baron family began manufacturing the first industrial refrigerators, laying the foundation for what would quickly become the most comprehensive line of high performing professional food and wine preservation, carefully designed down to the final detail with the most innovative technologies available at the time. They reached the highest product standards, which have yet to be surpassed.

In 2004, with the professional DNA and 35 years of experience, the second Baron family generation created the Fhiaba brand offering products for the home. Fhiaba food preservation products incorporated cutting-edge technology, expertise and Italian artisan craftsmanship. The newly introduced products were quickly embraced in several markets including Italy, Germany, Belgium, the Netherlands, Switzerland, France, Spain, the UK, Israel, Singapore, China, Russia and Brazil. In 2013, Fhiaba was proudly introduced to the North American market.

Technology Inspired by Nature

Italy is home to agri-food biodiversity. Every patch of land in Italy yields unique foods which combine to make a beautiful gastronomic mosaic.



Fhiaba brings the highest quality food preservation technology. Made in Italy, our technology revolutionizes the way that we conserve our precious resources.

Soft Conservation: the New Touch by Fhiaba

For over 40 years, Fhiaba's mission has been to integrate the entire cooling and freezing cycle capturing all the natural goodness of food.

Originally designed for professional kitchens, our innovative patented soft conservation technology is now available for your home.



TECHNOLOGY AS NATURE INTENDED IT

The careful integration of temperature, humidity and ventilation bring the freshest flavor to the dinner table.



Our intuitive interface puts all the creative potential of preserving foods at your fingertips.









Sustainably conscious, Fhiaba proudly builds energy-efficient products.

ENERGY EFFICIENCY

Uniform air circulation maintains consistent temperatures throughout the refrigerator resulting in better food preservation.

EXTENDED FOOD SHELF LIFE

The Four Dimensions of Quality

TEMPERATURE, HUMIDITY, VENTILATION, TIME.

Fhiaba's exclusive technology combines four key cooling ingredients consistently creating and maintaining the ideal food preservation environment

THE CLIMATE THAT MAKES A DIFFERENCE

Fhiaba is the only company offering the highest quality food preservation in three independently cooled climate zones.

Side mounted refrigeration allows for use of the full depth of inner compartments for maximum storage.



ANTIBACTERIAL INTERIORS

Achieve the highest food quality by storing food in the stainless steel interior that shields against the spread of bacteria.



UNIFORM PROVENT™ VENTILATION

The ProVent[™] system uniformly distributes cold air throughout the refrigeration, fresco, and freezer sections.



ACCURATE TEMPERATURES

The built-in thermostat accurately shows the temperature.

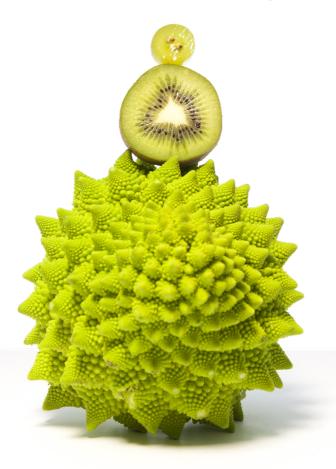


HUMIDITY CONTROL

Wine Cellars provide three humidity level settings including low, medium and high.



Natural Design Smart Living



CURVES

Discover design inspired by nature's curves with soft lines and round forms. The continuity of the surfaces in the refrigerator's compartments eliminates sharp corners, ensuring maximum hygiene and impeccable





The OptiView[™] lighting system, with 10 LED lights mounted on the top and 7 on the sides, makes the contents clearly visible and easily accessible. **LIGHT**

ADAPTABILITY

In nature, beauty has purpose – just like Fhiaba's patented solutions. The EvenLift™ rack and pinion scrolling track system allows shelf positioning to suit your storage needs without removing the shelves.





The EquiLance™ dual-movement hinge enables perfectly flush installation with the ability to fully extend interior drawers.

CLEVER DESIGN



Material Sensibility

At Fhiaba, material selection is the result of extensive experience and research. Our "zero porosity" stainless steel refrigeration compartments limit bacterial growth.

Beautiful natural beechwood shelving with triple-layer bronzed glass, found in our Wine Cellars, efficiently protect your favorite vintage wines.







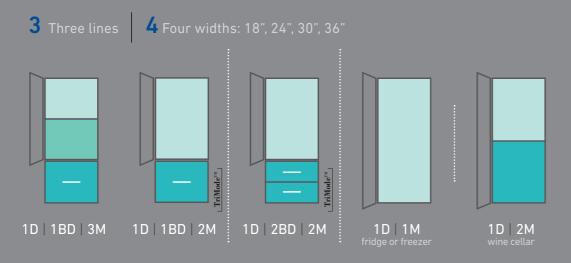
REFRIGERATION

Fhiaba offers 3 different lines of refrigeration including the X-Pro, Classic and Integrated series. Each line is a unique expression of style and design, ranging from professional design to minimalist elegance.



Fhiaba Solutions

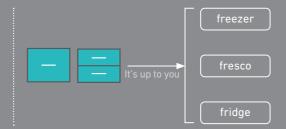
REFRIGERATORS / FREEZERS / WINE CELLARS



D = door **BD** = bottom drawer **M** = microclimates

TRIMODE SYSTEM

Our patented **TriMode[™]** drawers can be interchanged between freezer, fresco or refrigeration.





X-PRO SERIES

Professional aesthetics.

With the X-Pro Series, you can transform any kitchen into a professional space worthy of the most skilled chefs.

The X-Pro series, characterized by an upper ventilation grill and tubular stainless steel handles, is designed for those who prefer a professional look. This series reflects the finest technological features offered on all Fhiaba preservation systems.





CLASSIC SERIES

Clean lines for a sleek kitchen look.

Fhiaba's innovation refrigeration solutions have been transformed into a smooth, sleek design featuring a fresh clean look with tubular stainless steel handles and a brushed satin finish.

The Classic Series is the ideal solution for your kitchen by offering professional refrigeration and a wine preservation system.

INTEGRATED SERIES

Silent and invisible integration.

With the Integrated Series, the refrigeration disappears, only to reappear when opened revealing its luxurious interior finish.

Fhiaba's Integrated Series is equipped with unique technical solutions yet allowing for complete integration. The units are packed full of functionality including large storage space, food preservation and superior design.



"Conserva e tratta il cibo come se fosse il tuo corpo, ricordando che nel tempo il cibo sarà il tuo corpo."

Benjamin Ward Richardson

"Preserve and treat food as you would your body, remembering that in time food will be your body."

Benjamin Ward Richardson





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