

libero line



Electrolux



Thinking of you
Electrolux



Libero Line,
the Ultimate, Innovative,
Front Cooking Concept

Serve everyone, anywhere

With Libero line, Electrolux has reached even the most unique customers.

Gourmet buffets

Serve hundreds of customers, good quality food, in minimal time.



Casual dining

Prepare an extraordinary array of original recipes from appetizers and starters to entrées and desserts.

Cafés and bars

Prepare quick dishes for people on-the-go. Everything from simple sandwiches to sit-down meals.



Hospitality

Cook a wide variety of dishes so your customers will have the perfect start to a perfect day.



Outdoor dining

The ultimate in cooking in front of your customers. Adapt your cooking to all styles and surroundings. Grill, sauté, steam and boil.

Refreshment stands

Guarantee your customers a variety of foods in record time. Grill fish, meat and even vegetables without mixing flavors.



Griddle

Give food the flavor and color customers expect

With this versatile griddle, you will be able to serve fish, beef, chicken, vegetables, omelettes and much more quickly and easily.



- Integrated splash guard to **protect your customers**
- Flat control panel **resistant to water jets** for easy cleaning
- Sturdy long life construction in stainless steel highly **resistant to corrosion**

- **Serve your customers in record time!** Go from 20°C to 265°C in less than 15 minutes
- Thanks to its chromium surface you can cook many different types of foods **without mixing flavors**
- In addition, the characteristics of chromium guarantee **perfect cleaning** and brilliance at all times
- The correct working temperature level is maintained in order to cook and **grill foods evenly**
- A special cleaning tool included making it simple to remove any food residue from the surface
- Residual cooking juices or grease are collected in a removable drawer to **facilitate cleaning**



- 10 mm thick non-stick chromium surface ensures **no heat dispersion** into the atmosphere
- **Fast and even cooking** guaranteed throughout the chromium surface thanks to the innovative heating elements placed under the plate
- Single cooling fan only operates when necessary thus **reducing noise levels**
- 4 height adjustable feet
- Easy to use touch button control panel with temperature display
- Special “P” button to memorize a desired heating level for future use
- “MAX” button allows you to **reach the highest temperature immediately**



Outstanding temperature uniformity



Productivity per hour

type of food	portions/hour
chicken breasts	90
tuna	100
swordfish	80
grilled vegetables	45
fried eggs	110

** quantities may vary depending on size of food and temperature of cooking surface

model	dimensions (wxdxh)	power	voltage	temp.
lengthwise	325x600x180 mm	3,6 kW	230 V 50/60 Hz 1N	265 °C
crosswise	600x325x180 mm	3,6 kW	230 V 50/60 Hz 1N	265 °C





Induction Wok

Stir, fry and steam ethnic and traditional meals in a few seconds

Heat up and start cooking all kinds of stir fry and Asian style dishes, in addition to pasta, soups, scrambled eggs and more.



- **Maximise energy efficiency**, thanks to the automatic pan detection which transfers power only when the pan is present
- Maintains a **comfortable work place** since there is no heat emission into the environment but only to the magnetic induction pan
- High impact, heavy duty ceramic glass Wok bowl (diam. 310 mm) for **fast and easy cleaning**
- Easy to use digital power level display from 1 to 12. Can be quickly set by touching the up and down buttons
- Reliable construction in stainless steel highly **resistant to corrosion**

- Flat control panel resistant to water jets
- Rounded edges, flush fit between units and smooth surfaces make cleaning easy
- 4 height adjustable feet
- Optional stainless steel induction Wok pan (diam. 350 mm) with stainless steel handle



FAST

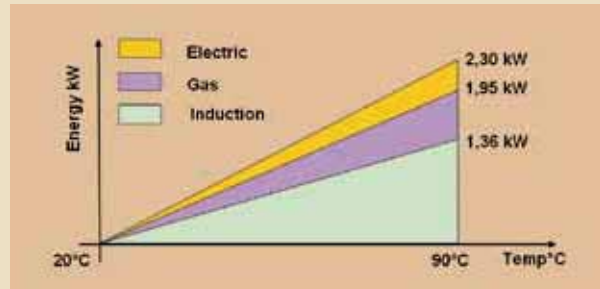
Energy is directly transferred to the induction pan on contact. The iron particles in the pan are thermally activated thanks to the electro-magnetic field created by the inductors. **No heat dispersion**

SAFE

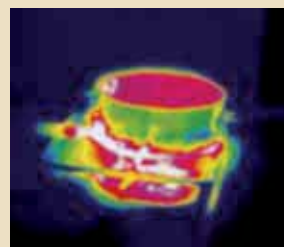
No open flames or heated surfaces. **No risk of burns** since surface remains cool after cooking

EFFICIENT

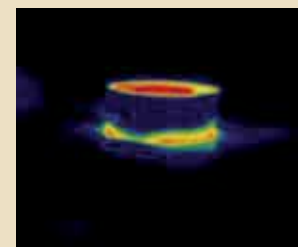
90% of what you spend in energy is transferred to the pan. When the pan is removed the **energy disappears**



Energy required to heat 12 liters of water from 20° to 90°C



Heat radiated from gas appliance (Efficiency 57%)



Heat radiated from induction hot plate (Efficiency 90%)



Productivity per hour	
type of food	portions/hour
pasta	120
fried rice	100
vegetables	60

** quantities may vary depending on type of food and power level selected

model	dimensions (wxdxh)	power	voltage	power level
single Wok bowl	325x400x180 mm	3,2 kW	230 V 50/60 Hz 1N	1-12





Induction Cook Top

Serve freshly cooked, exquisite dishes in record time

No heat loss during cooking allows you to quickly prepare pan-fried dishes while maintaining a perfect environment for your customers.



- **Reduce your running costs!** Now, you can save up to 60% of energy by using induction cook tops
- Surprise your customers by serving their **favorite dishes in just a few minutes** thanks to the fast heat up time of induction
- Completely sealed heavy duty ceramic glass cooking surface (4 mm thick) for **added durability**
- Smooth surfaces and rounded corners make **cleaning operations extremely fast and easy**
- Robust construction in stainless steel **avoids the risk of corrosion**
- Flexible, 2 zone appliances, either lengthwise or crosswise, offer a **compact fit** in small spaces
- Double spiral ring cooking zones (180 mm) can accommodate induction pans larger than 120 mm
- A series of induction pans are available as optional accessories



Stainless steel pan (diam. 200mm)



Universal frying pans (diam. 240/280mm)



Non-stick pans (ribbed or smooth plate)

- Single zone appliance with spiral cooking area (diam. 270 mm)
- **No pre-heating** necessary. Quick availability and full heating power transferred directly to the bottom of the pan
- **Energy savings, high efficiency and low operating costs**
- **Eliminate the risk of burns** since the ceramic glass plate starts to cool down as soon as the pan is removed from the surface
- Control panel with digital power level display from 1 to 12. Quickly set the power levels by simply coming in contact with the up and down buttons



Productivity per hour		
type of food	portions/hour single zone	portions/hour 2 zones
chicken breasts	25	36
omelettes	24	35
fried eggs	80	116

** quantities may vary depending on size of food and temperature of cooking surface

model	dimensions (wxdxh)	power	voltage	power level
lengthwise 2 zones	325x600x130 mm	3,6 kW	230 V 50/60 Hz 1N	1-9
crosswise 2 zones	600x325x130 mm	3,6 kW	230 V 50/60 Hz 1N	1-9
single zone	325x400x130 mm	3,2 kW	230 V 50/60 Hz 1N	1-12





Infrared Cook Top

Quickly serve everything from breakfast to dessert

In a very compact space, you can start cooking perfectly sautéed or pan-fried foods or simply use it for regenerating and holding soups, sauces and stews.



- **Energy efficiency** at its best thanks to the two independent double spiral ring heating zones
- You can always count on the **accuracy of the temperature setting** with the infrared cook top
- The most flexible cooking top: there are **no pan restrictions**. You can safely use stainless steel, copper, cast iron or mild steel pans depending on your needs. Various pans can be ordered as optional accessories
- Heavy duty stainless steel construction ensures **long life** and protects against corrosion
- **Cleaning is fast and easy** thanks to the rounded edges and completely sealed ceramic glass cooking surface (4 mm thick)
- **Extremely versatile**, with 2 double spiral cooking zones (diam. 220 mm each) either lengthwise or crosswise, can fit even in the most compact spaces



Stainless steel pan (diam. 200mm)



Universal frying pans (diam. 240/280mm)



Non-stick pans (ribbed or smooth plate)

- Single zone appliance with spiral cooking area (diam. 270 mm)
- **Not only for cooking**, can also be used as a food warmer or to maintain dishes at a desired temperature
- 4 height adjustable feet ensure **complete stability**
- Easy to use **touch button control panel** with temperature display
- Special “P” button to memorize a desired heating level for future use
- “MAX” button allows you to **reach the highest temperature immediately**



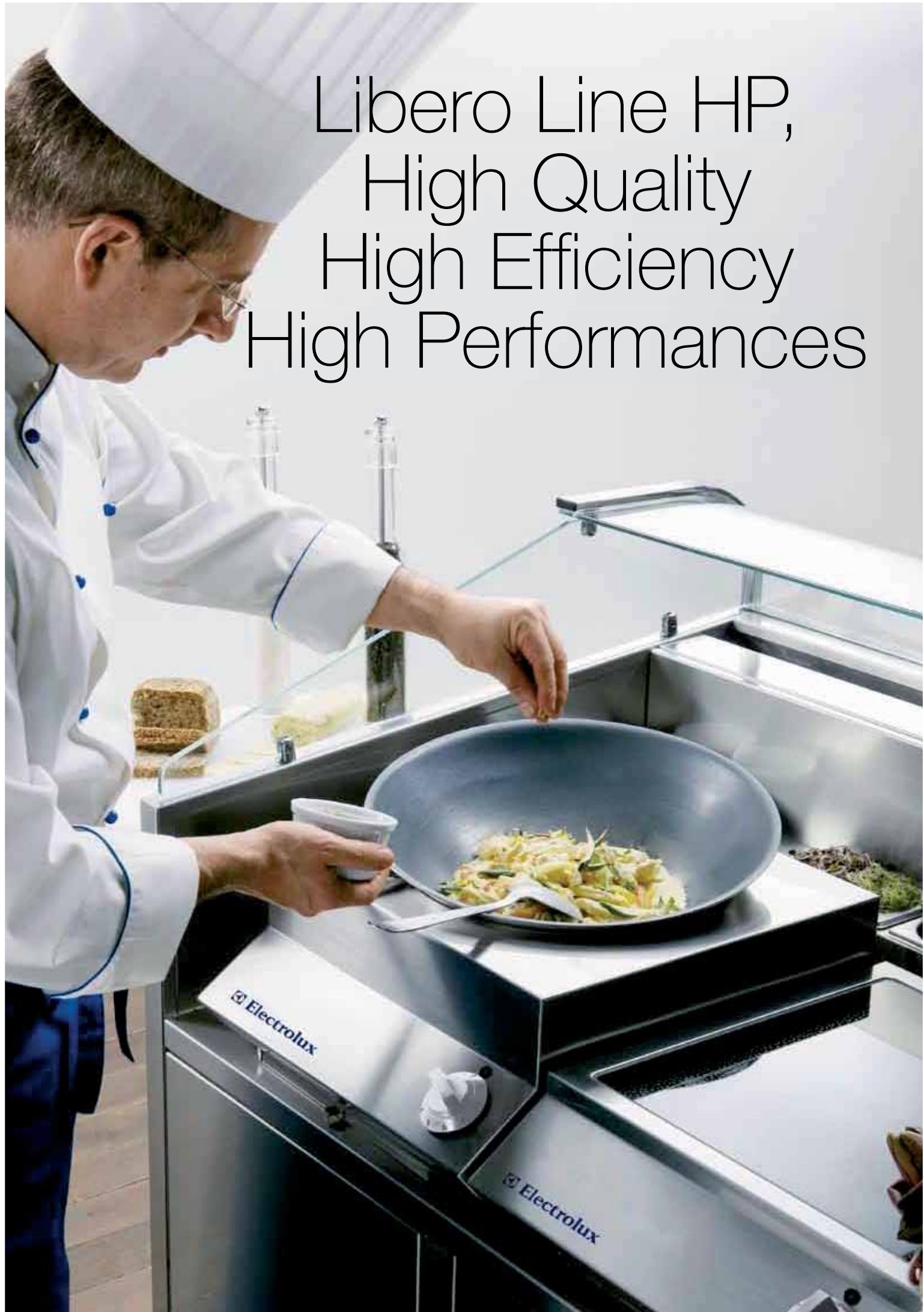
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** quantities may vary depending on size of food and temperature of cooking surface

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lengthwise 2 zones	325x600x130 mm	3,6 kW	230 V 50/60 Hz 1N	1-9
crosswise 2 zones	600x325x130 mm	3,6 kW	230 V 50/60 Hz 1N	1-9
single zone	325x400x130 mm	2,5 kW	230 V 50/60 Hz 1N	1-12



Libero Line HP,
High Quality
High Efficiency
High Performances



HP Induction Wok

The HP Induction Wok is ideal for the preparation of ethnic foods or “à la minute” recipes requiring high temperatures and short cooking times.



- With induction heating, the Wok pan reaches a high temperature quickly so meats and fish remain juicy and vegetables **maintain** their **color, flavor** and **vitamins**
- **Prepare healthier meals** thanks to the concave form of the Wok which guarantees **uniform heat** and requires little fat for cooking
- 9 power levels for **precise temperature control**
- **Save energy** thanks to the automatic pan detection which transfers full power to the pan as soon as it touches the cooking surface and turns off heat when the pan is removed
- **No flames. No heat loss.** Only the pan becomes hot, not the surface, resulting in a **safer and cooler working environment**
- Smooth ceramic glass cooking surface is **very easy to clean**. Just let it cool, apply a few drops of cleaner and wipe with a soft cloth



model	dimensions (wxdxh)	power	voltage	power level
single zone	400x475x180 mm	3,5 kW	230 V 50/60 Hz 1N	1-9
single zone	400x475x180 mm	5 kW	400 V 50/60 Hz 3N	1-9





HP Induction Top

Fast, safe and efficient. An appliance able to guarantee precise performance in the most demanding conditions.



- **High cooking performance** in a single heating zone (340x340 mm). Ideal for boiling, regenerating, warming, roasting and much more
- **94% energy efficient** thanks to the integrated pot recognition system which transfers the energy directly into the pan only when the pan is present
- **Save time. Cook immediately.** No need to pre-heat. Full power is transferred as soon as the pan is placed on the surface
- **Maximum versatility** and precise cooking with 9 power levels.
- **Operator safety assured** thanks to integrated temperature control which switches off the heating zone before the induction coil overheats. When the surface cools down the heating zone will automatically switch back on

- Sturdy stainless steel construction guarantees **reliability and longer life**
- **Extremely easy to clean** heavy duty ceramic glass top. Food will not burn on the surface since the top remains much cooler than a standard cooker therefore there is no risk of fumes from burning gas or burning spillage

model	dimensions (wxdxh)	power	voltage	power level
single zone	400x475x120 mm	3,5 kW	230 V 50/60 Hz 1N	1-9
single zone	400x475x120 mm	5 kW	400 V 50/60 Hz 3N	1-9

HP Griddle

*The HP Griddle adapts to the widest range of cooking requirements.
Extend your menu, guarantee top quality results and maximize productivity.*



- **Sear, grill, fry, and brown** different foods at the same time **without** the risk of **mixing flavors**
- Hard chrome plated steel cooking surface provides **minimal heat dispersion** resulting in a pleasant working environment and a **savings in energy costs**
- **Large cooking area** (800x380 mm) allows the operator to satisfy multiple requests at the same time
- 2 independent thermostatically controlled heating zones (4 kW each) for **precise cooking** (from 50°C to 300°C)
- Control lights indicate when preset temperatures have been reached

- 304 AISI stainless steel construction for **durability** and **extended life**. Highly resistant to corrosion
- Grease collection tray positioned in the front of the appliance for **easy cleaning** of oils and residue
- Splash guard on three sides **protects surrounding areas** from splashing grease and can be easily removed for cleaning
- Scraper available as an option

model	dimensions (wxdxh)	power	voltage	temp.°C
2 zones	800x485x250 mm	8 kW	400 V 50 Hz 3N	50°C to 300°C





Libero Point

*Cook and grill in front of your customers while reducing bad odours.
Just choose your favorite Libero appliances, then cook and serve anywhere!*



Libero Point 3 with optional front panels

- Libero Point is a **versatile compact** mobile kitchen-like equipment designed to hold electric top appliances from the Libero Line range
- **Adapts to all styles and surroundings** from the breakfast room in the early morning to the swimming pool garden later in the day
- The innovative **refrigerated units** have 2 refrigerated drawers to maintain fresh ingredients at hand while cooking. Models available to hold either 2 or 3 Libero top appliances
- The **standard units** can hold either 2 or 3 Libero top appliances. Neutral drawers (optional) can be added for increased flexibility

- Technological **Anti-Odour system reduces bad odours** emitted during cooking
- Thanks to its rounded form, the transparent top of the Libero Point unit guarantees **better ventilation of the odours** while at the same time can be used for placing dishes





Libero Point 2 in stainless steel (as standard)

- **Control panel with digital display:** on/off button and up/down buttons to regulate the variable speed fan
- **Transparent side panels** protect customers from any eventual splashing during cooking operations
- Incorporates, as standard, a convenient **support for GN 1/9 containers** so condiments and garnishings are always at hand
- The modularity of the drawers (optional) permits the operator to make best use of the **available space under the cooking area**. Maintain food or store pots/pans and utensils
- An optional **tilting side shelf** can be mounted on the unit to provide an extra area for placing dishes or utensils

Libero Point technical data

Voltage (V)	400 V
Frequency (Hz)	50
Phases	3N
Dimensions (wxdxh) LP3	1310x775x1200 mm
Dimensions (wxdxh) LP2	1000x775x1200 mm

** models available with neutral or refrigerated drawers, to accommodate either Libero Line (1ph) top appliances or Libero Line HP (3 ph) top appliances



Libero Point Refrigerated Unit

Fresh ingredients are quality ingredients. The Libero Point with integrated refrigerated drawers will never let you down.



Libero Point 3 refrigerated unit

- Fully mobile front cooking units
- No drain required
- Models available to accept both single or three-phase Libero Line top appliances (optional)
- 2 integrated refrigerated drawers suitable for GN containers (standard)
- Drawer temperature range from $-2^{\circ}/+12^{\circ}\text{C}$ with independent temperature regulation
- Capacity: 30 liters for each drawer
- Container support for GN containers (optional)
- Neutral drawers are available as an option



Drawer with optional container support



Libero Point 2 refrigerated unit

Anti-Odour System

Prepare appetizing meals directly in front of your customers while at the same time maintain a comfortable environment with the Libero Point. Just turn on the unit, set the fan speed and the Libero Point will do the rest.

- 1** The disturbing odours produced by boiling, steaming or grilling are first routed through the Labyrinth filter to separate the large particles of grease and steam.
- 2** The double filtration, passage from the Labyrinth filter through a fine-meshed metal filter, provides further reduction of the particles.
- 3** The third and final stage of the filtering system brings the air through the Carbon activated filter which absorbs the remaining steam and volatile particles thus reducing bad odours.



- **Labyrinth filter** - captures the larger particles of steam and grease thanks to the labyrinth shape.

- **Metallic fine-mesh filter** - captures the smaller particles of grease thanks to its particular texture.

The labyrinth and metallic filters can be **disassembled and washed** in a dishwasher.

- **Carbon activated filter** - Carbon absorbs the steam and volatile particles generated during the cooking process. Simply wash it with warm water and dry.

...fresher, cleaner air

Add a touch of personality



Transparent side panels



Support for GN 1/9 containers



Tilting side shelf (optional)



Modular neutral drawers (optional)



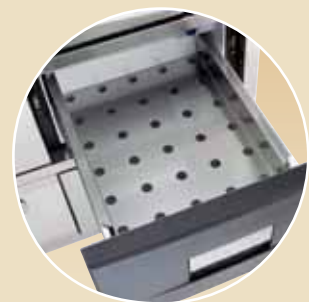
Personality and versatility! A variety of optional accessories.



- **Tilting side shelf** can be used to place dishes, utensils, pans, etc. Simply fold down for storage when not in use

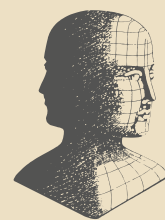


- **“Push open” neutral drawers** for additional storage space



- A **container support** can be placed in the refrigerated drawers to maintain fresh ingredients in GN containers

Choose a color that's right for you.



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* stainless steel (standard)
* front panels (optional)



Panini Grills

Grill anything you desire
to perfection

*Compact, versatile and ideal for grilling sandwiches, vegetables, meat or fish.
Satisfaction guaranteed.*



- Durable cast iron cooking surface allows you to **create** a variety of dishes **quickly and easily**
- Obtain the **best grilling result** with your choice of smooth or ribbed plates, adjustable to foods of different thicknesses
- Large cooking surface **ideal for foods of different sizes** and shapes
- Evenly heated cooking surface leaves no cold zones for **perfect grilling every time**
- **Avoid the risk of burning** thanks to the thermostatically controlled temperature



- Cooking surfaces covered by a vitreous enamel coating, **scratch and rust proof, resistant to oxidation**
- Self-balancing upper plates **eliminate the risk of accidentally closing the plates on your food**
- Cooking surfaces vary in size: 250x255mm (1 zone); 355x255mm (1½ zones); 500x255mm (2 zones)
- Large shock-proof heating coils guarantee **uniform heating** throughout the surface for **perfect results** every time
- Integrated thermostat for **precise regulation** of temperatures ranging from 0°C to 300°C
- Indicator light turns on during pre-heating and automatically turns off when the set temperature is reached



- Stainless steel chassis for **added strength and durability**
- Collection tray for crumbs and grease is easily removable to **facilitate cleaning** operations



model	dimensions (wxdxh)	power	plates (top/bottom)
1 zone	260x435x235 mm	1,55 kW	smooth/smooth ribbed/smooth ribbed/ribbed
1½ zones	380x435x235 mm	2,05 kW	smooth/smooth ribbed/smooth ribbed/ribbed
2 zones	515x435x235 mm	3,1 kW	smooth/smooth ribbed/smooth ribbed/ribbed ribbed/mixed





Mini Combi Oven

The ultimate in cooking
served everywhere

A versatile solution to satisfy multiple cooking requirements.



- Easy to use steam convection oven ideal for **professional cooking in small spaces**
- Just plug it in, fill the storage tank with water and off it goes wherever you want
- **No** need for a special **water connection**
- Prepare meats, vegetables and even desserts thanks to the many functions of this **versatile** oven (convection heat, steam cooking, low temperature steam and combined steam/convection heating)
- Supplied with a set of 1/2 GN steaming & roasting pans, wire grids and non-stick aluminium baking trays
- **Safety guaranteed** thanks to the self-balanced oven door
- Internal parts can be **easily disassembled** to facilitate cleaning
- Four control knobs to select cooking mode, time, temperature and ventilation
- The pre-heating indicator light turns off as soon as the set temperature is reached

Technical data	
Voltage (V)	230 V
Frequency (Hz)	50
Phases	1N
Power (kW)	2,2 kW
Dimensions (wxdxh)	350x560x465 mm



Water storage tank



Max steam - a rapid method of cooking suitable for foods normally cooked in water

- Steam temperature is above 98°C
- Perfect results: foods conserve vitamins as well as shape and color
- Ideal for all vegetables and potatoes



Low steam - for slow even cooking

- Steam temperature is around 85°C
- Protect your dishes while conserving minerals and vitamins as well as taste, form and color
- Ideal for fish, warming meat dishes, and heating vacuum packed products



Combi cooking - a combination between high humidity and precise temperature control

- Steam temperature is around 85°C
- Keeps weight loss to a minimum
- Conserve vitamins and minerals without altering taste
- Ideal for fish, vegetables, meats and vacuum packed products



Convection cooking - the best method for roasting all types of foods

- A perfect result every time without the risk of burning thanks to the integrated ventilation
- Cook everything from fish fillets, meats and vegetables to desserts and biscuits



Cooling - cook a variety of foods quickly, no time wasted cooling the oven

- Uses only the integrated fan for rapid cooling
- Ideal when having to change from roasting meats to heating sensitive foods such as fish or vegetables



Productivity	
type of food	cooking time (min.)
pork roast	60
salmon steaks	20
vegetables	25
fruit muffins	15

** times may vary depending on type of food and temperature selected



Libero Line Range



Induction top lengthwise



Induction top crosswise



Induction top single zone



Infrared top lengthwise



Infrared top crosswise



Infrared top single zone



Griddle lengthwise



Griddle crosswise



Induction Wok single zone



HP Griddle



HP Induction Wok



HP Induction top



Libero point 2/3 units



Panini grills 1, 1½, 2 zones



Mini combi oven




Electrolux



The Company is the right to change specifications without notice. Pictures are not contractual.