

*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

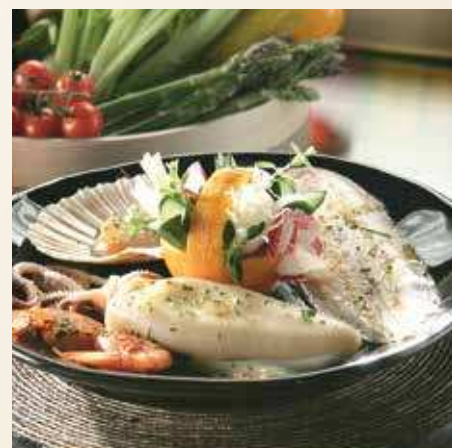


### Productivity per hour

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**

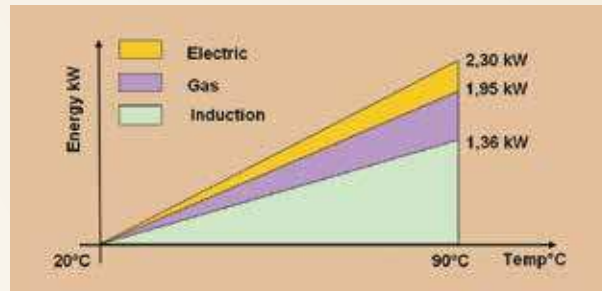
Energy is directly transferred to the induction pan on contact. The iron particles in the pan are thermally activated thanks to the electro-magnetic field created by the inductors. **No heat dispersion**

**SAFE**

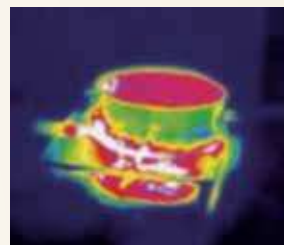
No open flames or heated surfaces. **No risk of burns** since surface remains cool after cooking

**EFFICIENT**

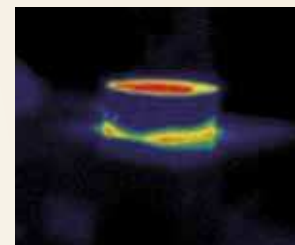
90% of what you spend in energy is transferred to the pan. When the pan is removed the **energy disappears**



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**



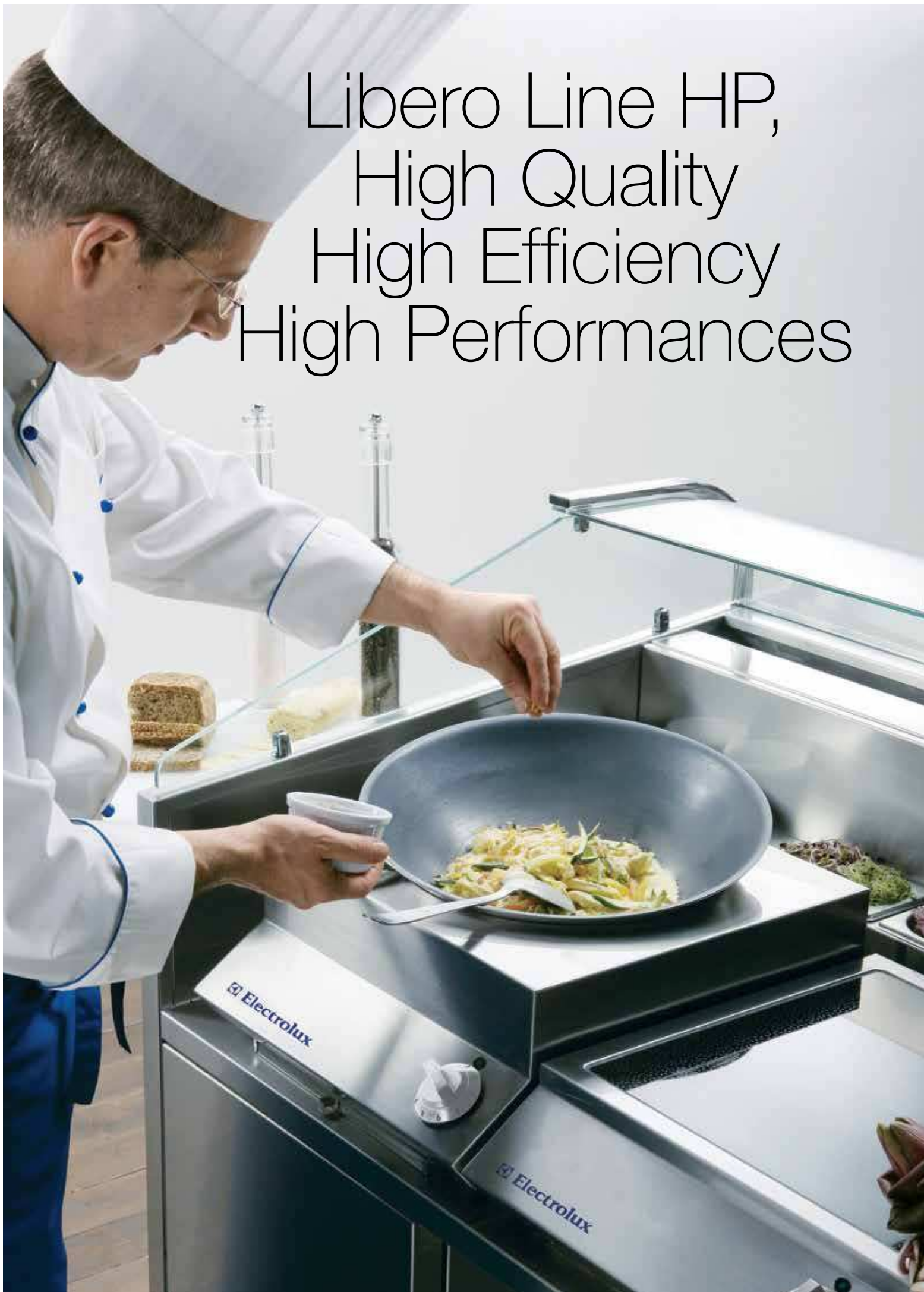
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crosswise 2 zones	600x325x130 mm	3,6 kW	230 V 50/60 Hz 1N	1-9
single zone	325x400x130 mm	2,5 kW	230 V 50/60 Hz 1N	1-12



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 (wx dxh)	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

