



# New freedom in cooking

LiberoPro

Horizontal Cooking



# Work a solid 8 hours with LiberoPro

LiberoPro is a versatile, professional, plug & play solution. The perfect ally to unleash your creativity and satisfy your business needs. The hobs can be used together with other Electrolux Professional horizontal cooking solutions to create a sleek and efficient working area.



## 8 hours of work in a row

High performance for any business need



## Free Spirit

Install it anywhere with the Plug & Play solution



## Smart design and usability

Easy-to-use.  
A versatile solution with the drop-in layout



## Green champion

Up to 90%\* of energy efficiency.  
100% recyclable packaging and FSC compliant

\* Compared to Electrolux Professional traditional gas function.





# LiberoPro Induction



## Induction Mono Zone



## Induction Double Zone

Max pan size: 350x450 mm with Bridge function



**Make it better!**  
**Make it bigger!**

Combine two separate areas of the **Double Zone** to create a larger surface with temperature and settings automatically aligned by the **Bridge**.

## Energy efficient, precision cooking

- ▶ **High power** with big pots, **big precision** with small pots
- ▶ **Sleek design** with a versatile drop-in solution that can be integrated into existing counters or cooking blocks
- ▶ **Speed and flexibility** thanks to the induction heating system and smart electronic control
- ▶ Prepare even the most delicate of foods such as caramel or melted chocolate using small pots (minimum diameter: 120 mm)
- ▶ Operator can set power level and time

## Safety first

The operator is advised when the hob is still hot to prevent injuries. The lock function prevents settings from accidentally being modified during working.



**Drop-in  
configuration  
available**

Up to 11 kg/h of  
frozen french fries\*

\* Electrolux Professional internal test inspired by the norm ASTM F1361 - 07

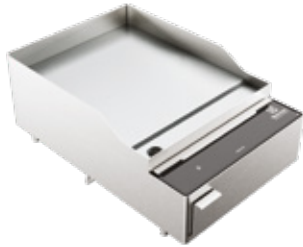


**Scan**  
to see how to use the  
LiberoPro Induction  
control panel





# LiberoPro Griddle



## Griddle



## Griddle XL



LiberoPro  
Bridge

**Make it better!  
Make it bigger!**

Combine two separate areas of the **Griddle XL** to create a larger surface with temperature and settings automatically aligned by the **Bridge**.

XL: extra strong,  
extra productive.

**11 kg/h of hamburgers\***  
**18 pieces in 7 minutes**

- ▶ Rapid pre-heating\*: 5'30" to reach 177 °C with exceptional evenness.

\* Test in accordance with the norm ASTM F1275 - 03 with frozen hamburger (220gr) with LiberoPro Griddle XL. 5,5 Kg/h of hamburger with LiberoPro Griddle.

**Top uniformity, fast temperature recovery and precision**

- ▶ **Powerful, high performance** with induction
- ▶ **Outstanding cooking uniformity and fast temperature recovery**
- ▶ **Even cooking results wherever you cook** - thanks to the aluminium layer in the cooking plate the whole surface cooks evenly, from the centre to the corners
- ▶ **Designed for professional use:** non-stick and food contact compliant cooking surface
- ▶ Set temperature levels from 60 °C to 280 °C

**Food safety guaranteed**

Fully compliant with the European Food Contact Materials Regulation (EC) No.1935/2004.

**Safety first**

The operator is advised when the hob is still hot to prevent injuries. The lock function prevents settings from accidentally being modified during working.



**Scan**

to see how to use  
the LiberoPro Bridge  
function





# LiberoPro Wok



Wok

**Sleek design,  
full versatility and  
power in cooking**

 The 3 phases version is perfect for a powerful cooking, such as stir-frying abundant vegetables.



**Drop-in  
configuration  
available**



## Accessories & Consumables



### Scraper - included

Use only the scraper supplied to remove any residue from the griddle cooking surface.



### C40 Degreaser Detergent For Hot Surfaces

- code 0S1841

### Excellent cleanability

Activate the cleaning function that brings griddle temperature to 180 °C and apply Electrolux Professional C40 Degreaser for Hot Surfaces.



### Scan

to see how to clean  
the LiberoPro Griddle



# Championing efficiency

The more you save, the more you can invest in the best fresh ingredients.

Save up to  
**20%**  
on your  
energy bills\*

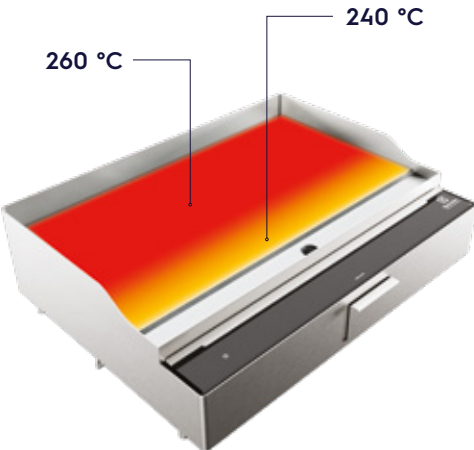


### Rapid and efficient

Performance and maximum energy efficiency go hand in hand with productivity.

Great energy efficiency thanks to LiberoPro hobs induction technology compared to Electrolux Professional infrared models\*.

### Top-notch daily results



### Unbeatable surface cooking evenness

Productivity is always guaranteed with the induction technology. Even with frozen food, the reactive surface is able to support the fast recovery of the set temperature.

### High performance for excellent cooking results

Extraordinary temperature precision and optimum cooking uniformity.

The LiberoPro Griddles have the capacity to keep constant temperature with a minimum fluctuation of 2 °C\*\*.

Griddle XL - 3PH

\*\* Measured in idle conditions according to Electrolux Professional internal test procedure.

# A selection of textures to choose from

Customize and spice up your cooking area by adding a stylish texture to your new **LiberoPro Point**.

Choose from six different finishes\* and adapt your work station to your aesthetic needs. Add a touch of personality and sophistication!



Standard version in high grade stainless steel (AISI 304)

**Elegant,  
contemporary  
finishes**

Electrolux Professional provides you with a selection of customizable finishes to satisfy all your catering needs, whether you have a hotel, a canteen or an independent restaurant.



\* Special finishes upon request. Both for LiberoPro Point 2M and 3M.



# LiberoPro Point is on the move with you

LiberoPro Point is a free-thinker as it adapts easily to your business needs providing first-class service with a contemporary edge.



**Ergonomically designed** for practicality and comfort, the large shelf provides an easy space for the chef to place prepared dishes.

In addition the **glass partition** above means you can watch whilst your food is being cooked.



## LiberoPro Point contemporary versatility

Easily combined with different hobs according to your menu. Place the LiberoPro Point mobile cooking station wherever it's needed.

Its plug & play, robust & practical design makes it long-lasting for any professional environment.



## Fresh ingredients are quality ingredients

LiberoPro Point with integrated refrigerated drawers will never let you down.

Drawer temperature range: 0°/+10 °C with independent regulation.

Refrigerated drawer (GN compatible): 37 litres.

Optional neutral drawer (GN compatible): 30 litres.



## Easy-to-use

Functional area to place pots and dishes.



## Enjoy a comfortable and fresher environment



Steam disappears as quickly as it appears, leaving you with a comfortable cooking station.

**LiberoPro Duo** is a wireless "matching" function that allows automatic regulation of the fan speed with the temperature of any LiberoPro hob when placed onto the LiberoPro Point.



**Scan**  
to see how the Duo  
function is working



**Scan**  
to see how easy it is to clean  
the stainless steel filters and  
regenerate the carbon ones



## Sell more with the right lighting

Studies\*\* have shown that the right lighting is indispensable for a **satisfying dining experience**. It helps customers in their choice of the most delicious and tempting food options.

Light up your customers' appetites with the LiberoPro Point design, an elegant combination of glass and lighting.

The light is automatically activated when you start cooking thanks to the LiberoPro Duo function.

\*\* "The importance of the visual aesthetics of colours in food at a workday lunch - International Journal of Gastronomy and Food Science (2019)"



## Let us ride with you

**Are you looking for the user manual, video tutorials or do you need other support materials?**

E-Tandem, the Electrolux Professional Digital Service helps you get immediate access to numerous tools.

**Simply scan the QR code** on the front of the machine and start your ride.

# Excellence on the move

Rewrite the rules of the street food experience:  
LiberoPro Hobs - your best allies for flexibility and efficiency.



## Tapas with LiberoPro Induction Mono Zone

Tortilla Tapas  
120 pieces/h • 50 gr/piece



## Hamburgers with LiberoPro Griddle XL

Burger bun, onion, bacon, fresh hamburger  
25 complete hamburgers/h • 5 kg/h

## Complete your offer:



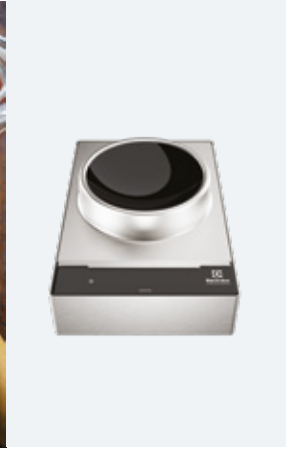
## Panini and toasted sandwiches with SpeeDelight

1 minute to wow and serve your perfect sandwich



## Nachos with cream cheese with LL3

Capacity: 2,5 kg • Serve 50 portions in one load



### Milk shakes and frozen creams with SP Ultra

2,5 kg - 15 portions

Non-stop service with SP Ultra. Keep customers safe thanks to the nUV<sup>+</sup> LED that sanitizes the bowl, reducing bacterial proliferation.

### Salted toffee churros with LiberoPro Wok

150 churros/h



# Quality at a fast pace

Quality standards and culinary creativity will not be compromised even in fast-paced environments.



**1. XP700**  
Pasta Cooker



**2. SkyLine Chill<sup>S</sup>**  
Blast Chiller 30 kg



**3. LiberoPro Induction**  
Double Zone

## Pasta and main courses

4 minutes / 2 portions • 30 portions/h • 80 gr/portion

**1.** Get the job done in minutes thanks to the high productivity automatic pasta cooker.

**2.** Chill your pasta to preserve freshness. Seal in flavour by blast chilling from +4 °C to -41 °C for longer - lasting freshness.

**3.** Sauté on your induction hob with your chosen sauce.

## Complete your offer:



**Paillard à la minute with LiberoPro Griddle XL**

150 pieces/h • 120 gr/each



**Bruschetta with LiberoPro Griddle**

360 baguette slices/h





## Tofu with sauteed vegetables with LiberoPro Wok

24 portions/h • 4 kg

### An extra cooking zone with wok for special requirements

Your customers may have specific requirements, whether food intolerances or special diets, such as the flexitarian diet

Thanks to this extra cooking zone you can easily satisfy any particular customer needs.

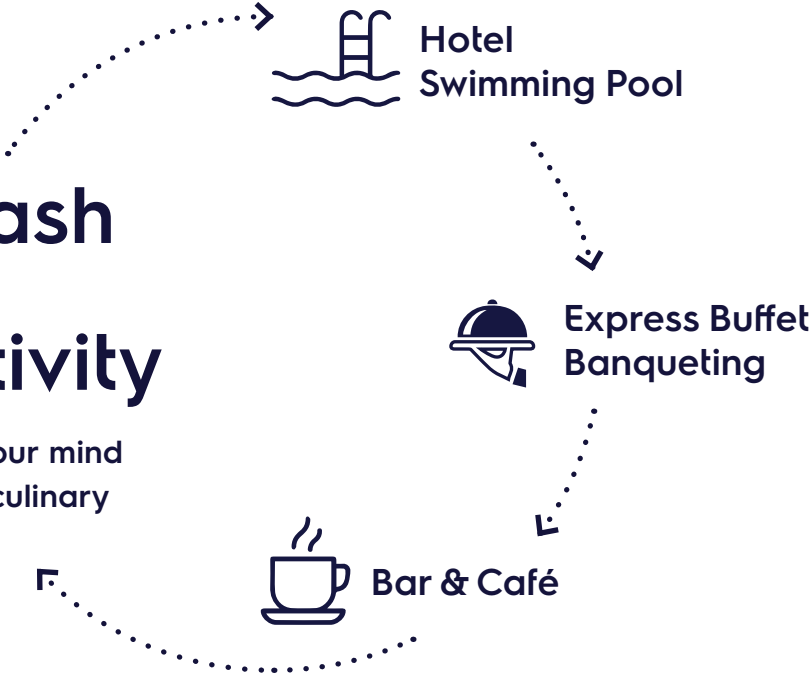


# Expand your horizons

For an unforgettable, five-star experience.  
Make your event stand out from the crowd.

## Unleash your creativity

and open your mind to different culinary possibilities



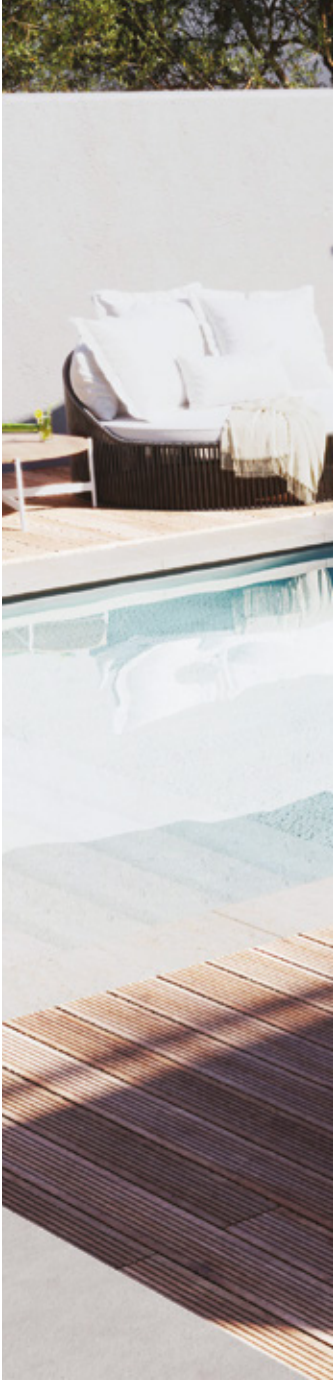
**Vegetables tempura with LiberoPro Wok**

48 portions/h



**Breaded shrimp with LiberoPro Wok**

140 single sticks/h





**Ginger and soy squid skewers  
with LiberoPro Griddle XL**

300 pieces/h

**Octopus and vitelotte potatoes  
with LiberoPro Induction Mono Zone**

60 portions/h • 150 gr approx.



# Premium serving solutions

Surprise busy professionals with restaurant quality dishes, without sacrificing time or space.



Paella



Vegetable Ramen



Prawns with Vegetables

## Restaurant quality at your fingertips

Bring a business lunch to the next level by completing your dishes on the spot. Solutions designed with the demands of a busy canteen and its professionals in mind.

1. Keep food warm on the **LiberoPro Induction hob**.
2. Complete dishes by cooking vegetables and other ingredients with **LiberoPro Wok** and **LiberoPro Griddles**.





# Essentia Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

## Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.

## Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor made service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.



**Watch  
the video**  
and find out more

# LiberoPro Point

## LiberoPro Point - 3M



DESCRIPTION	With refrigerated drawers		No refrigerated drawers	
	351087	351086	351083	351082
External dimensions (mm) WxDxH	1653x788x1284	1653x788x1284	1653x788x1284	1653x788x1284
Electric supply	380-415V/3N/50Hz 380-400V/3N/60Hz	380-415V/3N/50Hz 380-400V/3N/60Hz	380-415 V/3N/50-60	380-415 V/3N/50-60
Cooking functions	up to 3	up to 3	up to 3	up to 3
3 phase cooking functions	.	.	.	.
Refrigerated drawers (37lt)	2	2		
Optional neutral drawers (30lt) - 650189	up to 2	up to 2	up to 4	up to 4
Optional lateral side shelf - 650005	up to 2	up to 2	up to 2	up to 2
Optional lateral side paper towel support - 650195	.	.	.	.
Plug type	IEC/EN 60309-1/2	IEC/EN 60309-1/2	IEC/EN 60309-1/2	IEC/EN 60309-1/2
Amps	32	32	32	32

## LiberoPro Point - 2M



DESCRIPTION	With refrigerated drawers		No refrigerated drawers	
	351085	351084	351081	351080
External dimensions (mm) WxDxH	1231x788x1284	1231x788x1284	1231x788x1284	1231x788x1284
Electric supply	380-415V/3N/50Hz 380-400V/3N/60Hz	380-415V/3N/50Hz 380-400V/3N/60Hz	380-415 V/3N/50-60	380-415 V/3N/50-60
Cooking functions	up to 2	up to 2	up to 2	up to 2
3 phase cooking functions	.	.	.	.
Refrigerated drawers (37lt)	1	1		
Optional neutral drawers (30lt) - 650189	up to 1	up to 1	up to 2	up to 2
Optional lateral side shelf - 650005	up to 2	up to 2	up to 2	up to 2
Optional lateral side paper towel support - 650195	.	.	.	.
Plug type	IEC/EN 60309-1/2	IEC/EN 60309-1/2	IEC/EN 60309-1/2	IEC/EN 60309-1/2
Amps	32	32	32	32

# LiberoPro Hobs



## Induction Flat Hob

DESCRIPTION	Mono Zone		Double Zone
	600877	600883	600879
External dimensions (mm) WxDxH	400x600x152	400x600x152	400x600x152
Electric supply	220-240/1N/50-60	380-415 V/3N/50-60	220-240/1N/50-60
Max pot/pan diameter (mm)	340	340	240 each zone
Electric power (kW)	3.5	5	3.5
Cooking zones	1	1	2
Drop in versions	.	.	.
Plug type	CE-SCHUKO	IEC/EN 60309-1/2	CE-SCHUKO



## Induction Griddle

DESCRIPTION	Griddle	Griddle XL
	600886	600887
External dimensions (mm) WxDxH	400x600x227	800x600x227
Electric supply	220-240/1N/50-60	380-415 V/3N/50-60
Electric power (kW)	3.5	7
Cooking zones	1	2
Cooking surface (WxD - mm)	390x410	790x410
Grease collector drawer capacity (lt)	0.5 liters	1.2 liters
Plug type	CE-SCHUKO	IEC/EN 60309-1/2



## Induction Wok

DESCRIPTION	Wok	
	600881	600885
External dimensions (mm) WxDxH	400x600x229	400x600x229
Electric supply	220-240/1N/50-60	380-415 V/3N/50-60
Couvette diameter (mm)	290	290
Electric power (kW)	3.5	5
Drop in versions	.	.
Plug type	CE-SCHUKO	IEC/EN 60309-1/2



Excellence is central to everything we do.  
By anticipating our customers' needs, we strive for  
Excellence with our people, innovations, solutions and services.  
To be the OnE making our customers' work-life easier,  
more profitable – and truly sustainable every day.

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## Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

