



Compact and Flexible

LiberoLight

Horizontal Cooking



Keeping food warm, with elegance

LiberoLight's **holding plug-in functions** blend style and convenience, offering solutions like **invisible induction, tabletop and drop-in units** to keep your food perfectly warm while saving energy*.

* Compared to warming plates with traditional heating elements.



Invisible induction

▶ **Discreet installation** under your worktop (maximum 20mm thick), turning it into a warming surface.

▶ Compatible with a **wide range of materials**, excluding metals.

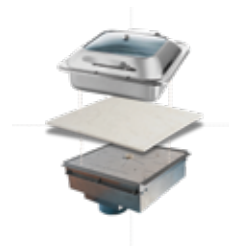


Marble Granite Wood Quartz ... **and much more!**

▶ No cutting required.

▶ **Mandatory silicone spacer** to protect the surface while guaranteeing the induction technology efficiency.

▶ **Remote control panel:** power levels from 1 to 20.



PATENTED

(EP3214897B1 and related family)

Registered in Belgium, Germany, Spain, France, and UK.

Optimal for those needing space flexibility: thanks to this solution customers can easily switch from a neutral surface to a keep warm spot according to their needs.

Invisible induction

Neutral surface



Induction holding top

- ▶ **Warm food anytime, anywhere.**
- ▶ **Portable:** easily move it wherever needed, ideal for buffet corners, both in canteens and hotels.
- ▶ **Elegant design:** harmonizing with any style and setting.
- ▶ **Convenience:** keeps food warm effortlessly, without the need for a permanent installation.
- ▶ **Integrated control panel:** power levels from 1 to 12.



**Customizable color
on the side panels
and corners!**

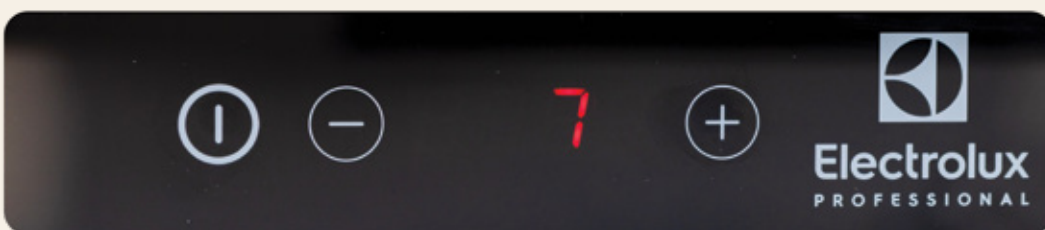
Induction holding top drop-in



Choose between:

- ▶ **Flushed:** installed level with the countertop for a sleek, seamless look.
- ▶ **Raised:** slightly elevated above the countertop, creating a distinct, outlined appearance.

Remote control panel: power levels from 1 to 9.
To be positioned where most convenient.



Control panel

The control panel features a sleek glass surface with intuitive capacitive touch controls, designed for ease of use. It offers clear visibility thanks to its bright **LED display**, ensuring fast power levels adjustment. Its smooth surface ensures quick and effortless cleaning, making daily operation simple and efficient.

Cooking freedom while saving space

Discover the versatility of our of our plug-in induction cooking range, designed to fit any space and need. Enjoy efficient, high-performance cooking wherever required. LiberoLight offers flexibility, speed, and convenience in every meal preparation.



Induction mono zone cook top

- ▶ Versatile for all types of cooking, including sauces, soups, and sautéing, and works well for quick heating of smaller dishes.
- ▶ **Integrated control panel:** touch glass panel with capacitive buttons and one color display. Power watts setting, from 50W to 3500W, or temperature setting, from 30 °C to 250 °C. Timer and boost functions.




Induction wok

- ▶ Ideal for stir-frying, sautéing, and high-heat cooking of vegetables, meats, and seafood. Perfect for Asian cuisines.
- ▶ **Integrated control panel:** glass panel with capacitive buttons and a single-color display. Power level adjustable from 1 to 20.



Induction griddle

- ▶ Great for grilling, searing, and direct cooking of items like steaks, burgers, fish, and vegetables, ensuring rapid temperature recovery—even with frozen products—along with fast achievement of set temperatures, both during preheating and when adjusting settings.
- ▶ **Integrated control panel:** glass panels with capacitive buttons and one single-color displays. Each display allows independent adjustment of temperature, from 30 °C to 250 °C.

 **Smooth cleaning operations:** use the scraper supplied and the C41 detergent to remove any residue from the griddle cooking surface.

Induction cook top drop-in



Easy cleaning. Smooth surfaces simplify maintenance and ensure optimal hygiene

- ▶ Choose between flushed or raised
- ▶ The best choice for quick, precise cooking of sauces, stir-frying, and more.
- ▶ **Remote control panel:** touch glass panel with capacitive buttons and a single-color display to be positioned where most convenient. Power setting from 50W to 3000W, or temperature setting from 30 °C to 250 °C. Includes timer and boost functions.



Key segments and applications

Recommended for holding solutions:



Canteens

Plug-in induction units are efficient **holding solutions for canteens**, allowing to consistently keep warm large quantities of food. Their elegant design and flexibility ensures they fit seamlessly into any kitchen environments while optimizing the workflow.



Hotels (Breakfast, Buffet Area, Events, Bar & Café)

In hotels, plug-in induction solutions are ideal for **breakfast buffets, event catering, and bars or cafés, ensuring food stays warm and ready to serve**. Moreover, since these units are discreet and easily movable, they provide flexibility in space utilization.

Ideal for cooking hobs:



Restaurants

(Quick and full service, Street Food)

Plug-in induction units are perfect for **restaurants and street food vendors, offering a fast, efficient way to cook**. Their portability and space-saving design allow easy integration into small or mobile kitchens, providing consistent cooking results for **high-demand** environments.



Food Corners

Perfect for food corners, kiosks, and pop-up food stalls, plug-in induction units provide a **flexible and powerful solution for cooking**. Their compact size and easy installation allow for maximum versatility in small spaces, ideal for quick service and high-quality food preparation.

LiberoLight induction hobs

Holding Line



	Invisible Induction	Induction Holding Top		Induction Holding Top Drop-In	Induction Holding Top Drop-In Flushed
PNC	602400	602401	602402	602403	602404
External dimensions (mm) WxDxH	340x340x167	390x390x96,3		376x376x173	340x340x173
Electric supply	220-240 V/1N/50-60 Hz	220-240 V/1N/50-60 Hz		220-240 V/1N/50-60 Hz	220-240 V/1N/50-60 Hz
Electric power	0,65	0,3	1	0,65	0,65
Plug type	CE-SCHUKO	CE-SCHUKO		CE-SCHUKO	CE-SCHUKO
User interface	Power levels setting	Power levels setting		Power levels setting	Power levels setting

PATENTED
(EP3214971) and related family)

Cooking Line



	Induction Mono Zone Cook Top	Induction Wok	Induction Griddle	Induction Cook Top Drop-In	Induction Cook Top Drop-In Flushed
PNC	602405	602406	602407	602408	602409
External dimensions (mm) WxDxH	310x392x110	393x430x165	695x470x267	376x376x173	340x340x173
Electric supply	220-240 V/1N/50-60 Hz	220-240 V/1N/50-60 Hz	380-400 V/3N/50-60 Hz	220-240 V/1N/50-60 Hz	220-240 V/1N/50-60 Hz
Electric power	3,5	3,5	6	3	3
Plug type	CE-SCHUKO	CE-SCHUKO	Cable without plug	CE-SCHUKO	CE-SCHUKO
User interface	Power and temperature setting. Timer and boost function	Power levels setting	Temperature setting	Power and temperature setting. Timer and boost function	Power and temperature setting. Timer and boost function
Accessories		Wok pan (optional)	Scraper (included)		



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.

Follow us on



www.electroluxprofessional.com

Excellence with the environment in mind

- ▶ The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 5001 and ISO 45001.*
- ▶ We are focused on developing innovative and sustainable solutions designed for low water, energy and detergent consumptions and reduced emissions.
- ▶ Our products are tailored to human comfort based on ergonomic principles and according to the user's natural workflow, achieving maximum efficiency with minimum effort. We also perform third-party ergonomic certifications on certain products (ERGOCERT).
- ▶ The selection of materials and technologies for our products complies with REACH (Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of human health and the environment



*for more details, refer to annual Sustainability Report at: electroluxprofessionalgroup.com