

*libero* line



**Electrolux**



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Liberio Line,  
the Ultimate, Innovative,  
Display Finishing System



# Your display finishing station anywhere

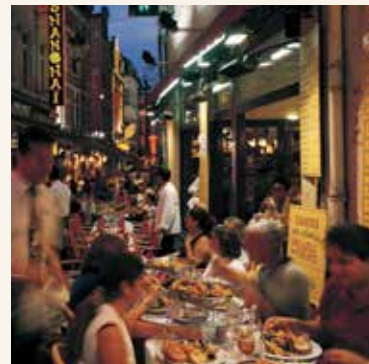
*Rethremilize, Finish, Regenerate, Assemble and Texture your unique menu items with our one of a kind Display Finishing Station System the Libero Line. Achieve texture and temperature for your food with our easy to use; texturing griddle, rethermalizing wok, assemble and regenerate on the induction and or infrared unit and retherm & hold in the table top Libero Mini Combi.*

## **Gourmet buffets**

Finish food for hundreds of customers, good quality food, in minimal time.

## **Casual dining**

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



## **Cafés and bars**

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

## **Hospitality**

Texture a wide variety of dishes for breakfast, lunch and dinner.



## **Outdoor dining**

The ultimate Display Finishing Station in front of your customers. Adapt your Display Action Station to your own unique style.

## **Refreshment stands**

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





# Libero Point

*Create a beautiful Display Finishing Station to use in front of your customers while reducing odors and steam. Just choose your favorite Libero appliances, then heat and serve anywhere!*



Libero Point 3 shown with optional color front panels

- Libero Point is a **versatile compact** mobile Finishing Station 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 **standard units** can hold either 2 or 3 Libero top appliances. Neutral drawers (optional) can be added for increased flexibility
- UL962 and CAN/CSA C22.2 certified
- NSF/ANSI 2 certified

- Technological **Anti-Odor system reduces odors and steam** emitted during cooking
- Thanks to its rounded form, the transparent top of the Libero Point unit guarantees **better ventilation of the odors** 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 splashing during cooking operations
- Incorporates, as standard, a convenient **support for 1/9 GN (4-<sup>1</sup>/<sub>4</sub>" x 6-<sup>15</sup>/<sub>16</sub>" x 2-<sup>1</sup>/<sub>2</sub>") 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 finishing 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
- UL962 and CAN/CSA C22.2 certified
- NSF/ANSI 2 certified

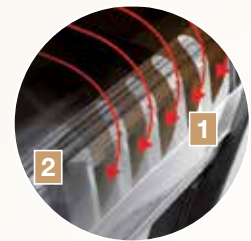
Libero Point technical data	
Voltage (V)	208 V
Frequency (Hz)	60
Phases	3 ph
Dimensions (wxdxh) LP3	51 <sup>9</sup> / <sub>16</sub> " x 30 <sup>11</sup> / <sub>16</sub> " x 47 <sup>3</sup> / <sub>8</sub> "
Dimensions (wxdxh) LP2	39 <sup>3</sup> / <sub>8</sub> " x 30 <sup>11</sup> / <sub>16</sub> " x 47 <sup>3</sup> / <sub>8</sub> "



# Anti-Odor 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 odors produced by heating and marking 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 odors.



- **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.

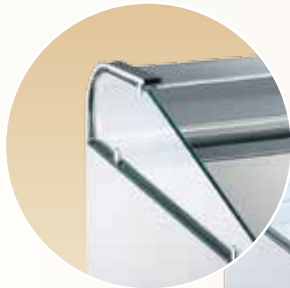


- **Carbon activated filter** - Carbon absorbs the steam and volatile particles generated during the cooking process. Simply wash it with warm water and dry.

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

*...fresher, cleaner air*

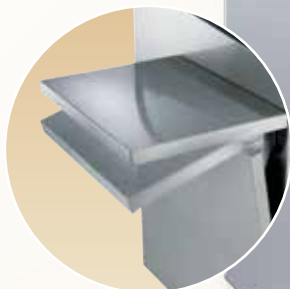
# Add a touch of personality



Transparent  
side panels



Support for 1/9 GN  
(4-1/4" x 6-15/16" x 2-1/2")  
containers



Tilting side shelf  
(optional)



"Push open" neutral  
drawers for additional  
storage space



\* stainless steel (standard)

\* customer can customize front panels





# Texturing Griddle

Give food the flavor and color customers expect

*This versatile texturing griddle, you will be able to serve fish, beef, chicken, vegetables, omelettes, and more quickly and easily.*



- Integrated splash guard to **protect your customers**
- Easy cleaning-flat control panel is **resistant to water jets**
- Sturdy long life construction-stainless steel is highly **resistant to corrosion**

- **Serve your customers in record time!** Go from 70° F to 510° F in less than 15 minutes
- Due to its chromium surface, you can texture many different types of foods **without the transfer of 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 **texture and heat foods evenly**
- A special cleaning tool makes it simple to remove any food residue from the surface
- Residual food juices or grease are collected in a removable drawer to **facilitate cleaning**





- 3/8" thick non-stick chromium surface ensures there is **no heat dispersion** into the atmosphere
- **Fast and even heat** guaranteed throughout the chromium surface, due to the innovative heating elements placed beneath the plate
- Single cooling fan only operates when necessary to ensure **reduced noise levels**
- 4 height-adjustable feet
- Easy to use touch button control panel with temperature display
- On/off button to start operation
- Up/down arrow buttons to set desired temperature



Grease collection drawer

Griddle technical data	
dimensions (w x d x h)	12 <sup>13</sup> / <sub>16</sub> " x 23 <sup>5</sup> / <sub>8</sub> " x 7 <sup>1</sup> / <sub>16</sub> "
power	2.8 kW
voltage	208 V / 60 Hz / 1 ph
temperature	509° F

\*\*To be used only as a table top appliance. Not suitable for placement on the Libero Point mobile units

## Outstanding temperature uniformity



520° 500° 480°

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

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



# Rethermalizing Induction Wok

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

*Assemble and heat all kinds of stir fry and Asian style dishes, in addition to pasta, soups, scrambled eggs and more.*



- **Maximize energy efficiency**, due to the automatic pan detection which transfers power only when the pan is present
- Maintains a **comfortable workplace** since there is no heat emission into the environment - only to the magnetic induction pan
- High impact, heavy duty ceramic glass Wok bowl (diam. 12 <sup>3</sup>/<sub>16</sub>"") 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 is highly **resistant to corrosion**
- Compliant with EPA Method 202

- Flat control panel is 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. 13 <sup>3</sup>/<sub>4</sub>"") with stainless steel handle

## Rethermalizing Induction Wok technical data

dimensions (w x d x h)	12 <sup>13</sup> / <sub>16</sub> " x 15 <sup>3</sup> / <sub>4</sub> " x 7
power level	1-12



### FAST

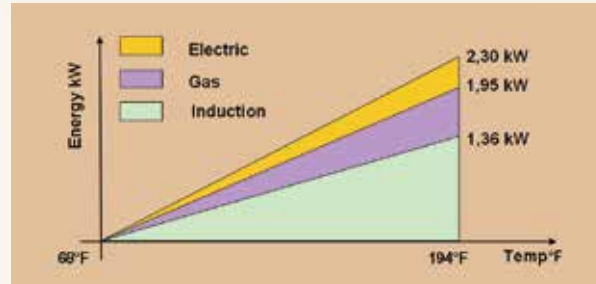
Energy is directly transferred to the induction pan on contact. The iron particles in the pan are thermally activated due to the electro-magnetic field created by the inductors. **No heat dispersion.**

### SAFE

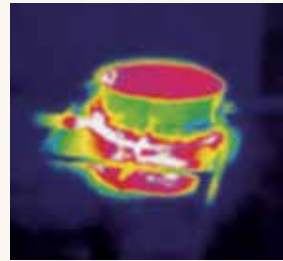
No open flames or heated surfaces. **No risk of burns** since surface remains cool after cooking.

### EFFICIENT

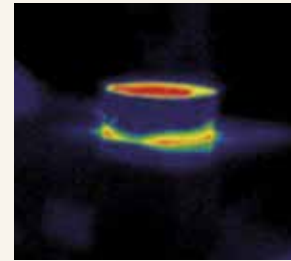
90% of what you spend in energy is transferred to the pan. When the pan is removed, the **energy disappears.**



Energy required to heat 3.2 gallons of water from 68° to 194° F



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
rice	100
vegetables	60

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







# Induction Cook Top

Finish exquisite dishes  
in record time

*No heat loss during heating allows you to quickly prepare unlimited dishes while creating a perfect result 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** due to the fast heat-up time of induction
- Completely sealed heavy duty ceramic glass cooking surface ( $\frac{5}{32}$ " 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**
- Double spiral ring cooking zones ( $7 \frac{5}{64}$ "") can accommodate induction pans larger than  $4 \frac{3}{4}$ "
- Compliant with EPA Method 202

Induction/Infrared technical data		
	Induction / Infrared 2 zones	Infrared single zone
dimensions (w x d x h)	12 $\frac{13}{16}$ " x 23 $\frac{5}{8}$ " x 5 $\frac{1}{8}$ "	12 $\frac{13}{16}$ " x 15 $\frac{3}{8}$ " x 5 $\frac{1}{8}$ "
power	3.6 kW	2.5 kW
voltage	208 V / 60 Hz / 1 ph	208 V / 60 Hz / 1 ph
power level	1-9	1-12











# Infrared Cook Top

Quickly serve everything from breakfast to dessert

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



- **Energy efficiency** at its best, due 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.
- Heavy duty stainless steel construction ensures **long life** and protects against corrosion
- **Cleaning is fast and easy** due to the rounded edges and completely sealed ceramic glass cooking surface ( $\frac{9}{32}$ " thick)
- **Extremely versatile**- with 2 double-spiral cooking zones (diam.  $8\frac{21}{32}$ " each), the cook top can fit in the most compact spaces
- Compliant with EPA Method 202



Productivity per hour		
type of food	portions/hour single zone	portions/hour 2 zones
pancakes	85	124
omelettes	24	35
eggs	80	116

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



# Mini Combi Oven

Creative, versatile and professional -  
the ultimate in cooking

*A perfect solution to satisfy multiple regenerate and holding requirements.*



- Easy to use steam convection oven ideal for **professional regenerating and holding in small spaces**
- Ready to go- just plug it in and fill the storage tank with water
- At only 45 lbs., you can take it anywhere
- **No** need for a special **water connection**
- Prepare meats, vegetables and even desserts using the many functions of this **versatile** oven (convection heat, steam cooking, low temperature steam and combined steam/convection heating)
- Supplied with a set of half size (10"x12") steaming & roasting pans, wire grids and non-stick aluminium baking trays
- **Safety guaranteed** due 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

Mini Combi Oven technical data	
Voltage (V)	110 V
Frequency (Hz)	60
Phases	1
Power (kW)	1.76 kW
Dimensions (w x d x h)	13 <sup>3</sup> / <sub>4</sub> " x 21 <sup>7</sup> / <sub>16</sub> " x 18 <sup>5</sup> / <sub>16</sub> "



Water storage tank





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

- Steam temperature is above 208° F
- Perfect results: preserve vitamins as well as the shape and color of the food
- Ideal for vegetables and potatoes



**Low steam** - for slow even cooking

- Steam temperature is around 185° F
- Protect your dishes while preserving minerals and vitamins as well as the 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 185° F
- Keeps weight loss to a minimum
- Preserve 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 due to the integrated ventilation
- Cook everything from fish filets, meats and vegetables to desserts and biscuits



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

- Uses only the integrated fan for rapid cooling
- Ideal when having to switch 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

\*\* quantities may vary depending on type of food and temperature selected

# *libero* line



Libero Point 3



Libero Point 2



Texturing Giddle



Rethermalizing Wok



Induction Top



Infrared Top



Infrared Top Single Zone



Mini Combi Oven







Electrolux Professional Inc.  
North American Headquarters

10200 David Taylor Drive  
Charlotte, NC 28262

Phone: 1.866.449.4200  
Fax: 704.547.7401  
[www.electroluxusa.com/professional](http://www.electroluxusa.com/professional)

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