

DITO

libero line

 **Electrolux**

Thinking of you

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Libero Line,
the creative
cooking style

Griddle

Ideal to cook a great variety of foods at the same time thanks to its special chromium surface which avoids flavour transfer.

Induction Top

Heats up in seconds saving 60% of energy costs thanks to the induction heating which also ensures no heat emission into the surrounding work area.



Griddle



Induction Top

Induction Wok

Have all the advantages of induction technology to introduce the antique tradition of Asian cuisine into your menu.

Infrared Top

The precise heating point is always obtained. The desired temperature is easily reached and maintained by using infrared rays.



Induction Wok



Infrared Top

Hot & Cold Plate

A unique appliance designed to hold hot or cold food according to your needs, thus saving flavour and texture.

Libero Point 3

Cook and serve for your guests everywhere. This compact mobile counter is provided with an innovative self-ventilated system which prevents odours, grease or smoke from escaping the cooking surfaces.



Hot & Cold Plate



Libero Point 3

Mini Combi Oven

A professional oven in a compact size. Equipped with all the specifics of a combination oven, it can be placed anywhere, and there is no need for special connections.

Infrared Panini Grill

Perfectly grill your sandwiches, vegetables, meat and fish in a very compact space with this versatile infrared panini grill.



Mini Combi Oven



Panini Grill



Give food the flavour and colour customers expect

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



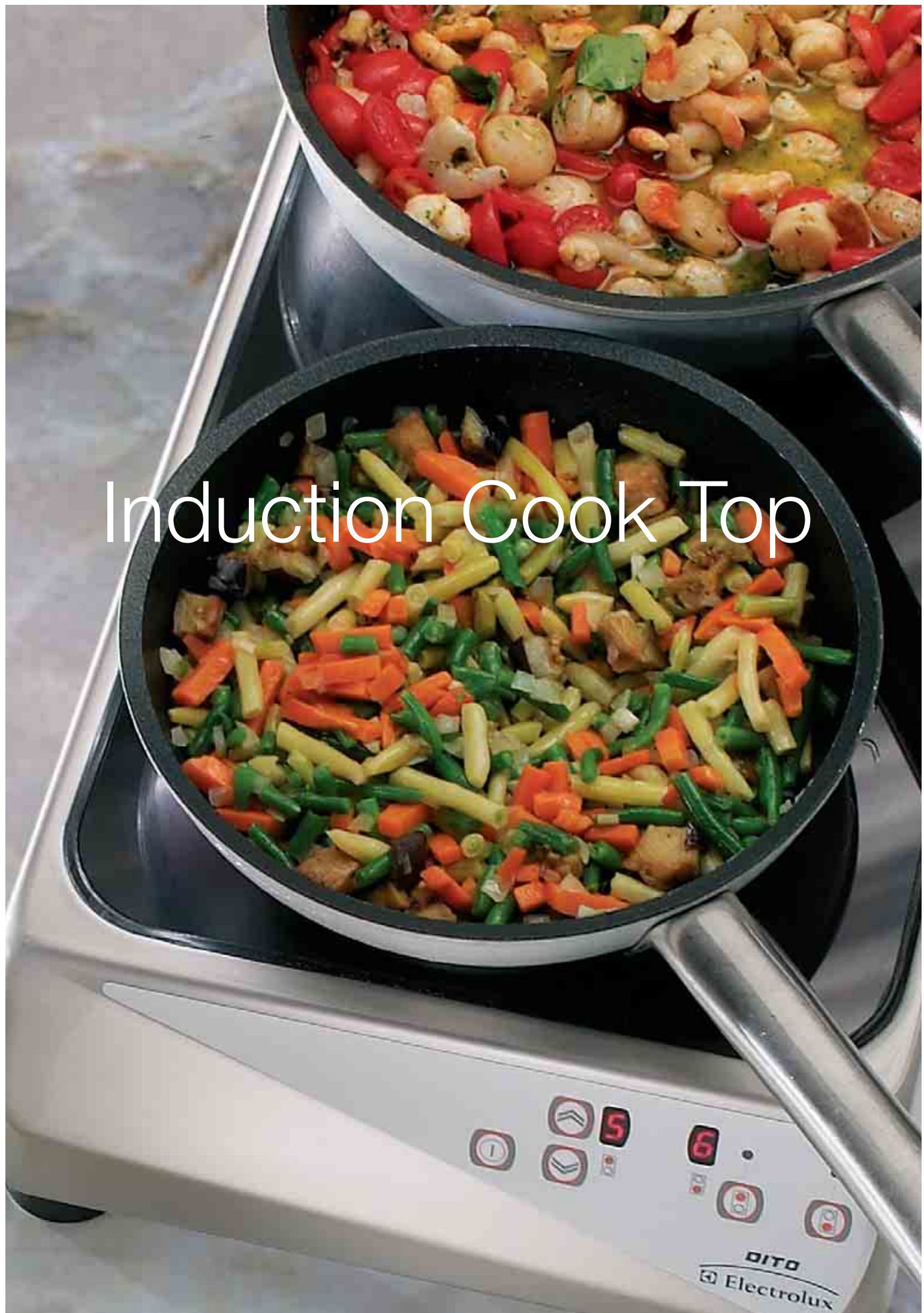
- Thanks to its chromium surface you can cook many different types of foods without mixing flavours
- The correct working temperature level is maintained in order to cook and grill foods evenly
- A special cleaning tool makes it simple to remove any food residue from the surface
- Residual cooking juices or grease are collected in a removable drawer to facilitate cleaning





Griddle

Induction Cook Top





Serve freshly cooked or pan-fried 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 the two zone induction cook top
- Surprise your customers by serving their favourite dishes in just a few minutes thanks to the fast heat up time of induction
- The smooth ceramic glass cooking surface makes cleaning operations extremely fast and easy





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 workplace since there is no heat emission into the environment but only to the magnetic induction pans
- High impact, heavy duty ceramic glass Wok bowl for fast and easy cleaning

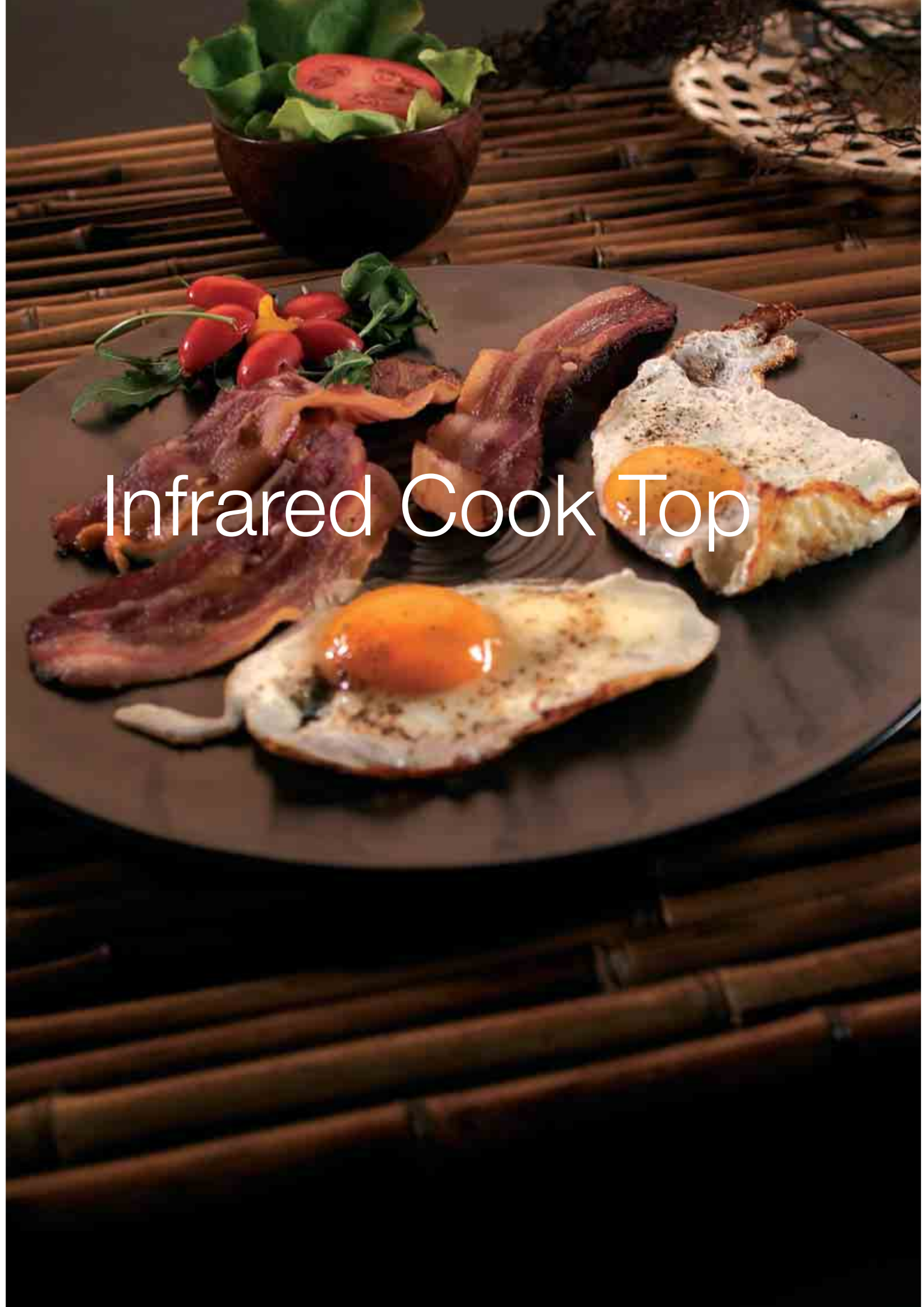




Induction Wok

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Infrared Cook Top





Quickly serve everything from fine omelettes to crepes and stews

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 ring heating zones: the spiral cooking zones heat up based on the size of the pan. A small pan will only activate the small inner ring
- 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





Chilled or warm for an excellent serving every time

With a simple push of a button you can select either Hot or Cold holding to maintain warm soups, sauces, lasagne or to maintain chilled hors-d'oeuvres, salads, sandwiches and more.



- Innovative and versatile appliance for warming, chilling or holding your dishes at the right temperature preserving flavour and texture
- Once you have selected the hot or cold options on the display, in less than 20 minutes you can chill down to 5 °C or heat up to 70 °C for holding hot or cold dishes
- The front-to-back or side-by-side design renders this hot & cold plate the perfect solution for compact spaces



A close-up photograph of a yellow plate filled with a variety of foods. In the foreground, there are several sandwiches made with white bread, some filled with meat and cheese. Behind them, there are slices of watermelon and other fresh fruits. In the background, a pile of golden-brown french fries is visible. The text "Hot & Cold Plate" is overlaid in white in the center of the image.

Hot & Cold Plate

Libero Point 3



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Cook and fry in front of your customers with no bad smells

Choose your favourite Libero appliances, then cook and serve everywhere!



- Libero Point is a versatile compact mobile kitchen-like equipment which can hold any three Libero appliances
- Adapts to all styles and surroundings from the breakfast room in the early morning to the swimming pool garden later in the day
- Its technological ventilation system immediately absorbs all the fumes produced by cooking, steaming or frying. The long lasting ventilation filters can be easily cleaned in a dishwasher
- In addition, an Anti-Odour system reduces odours emitted during cooking and the filters can be rejuvenated in a hot oven without the use of chemicals





The ultimate in cooking served everywhere

A versatile solution to satisfy multiple cooking requirements.



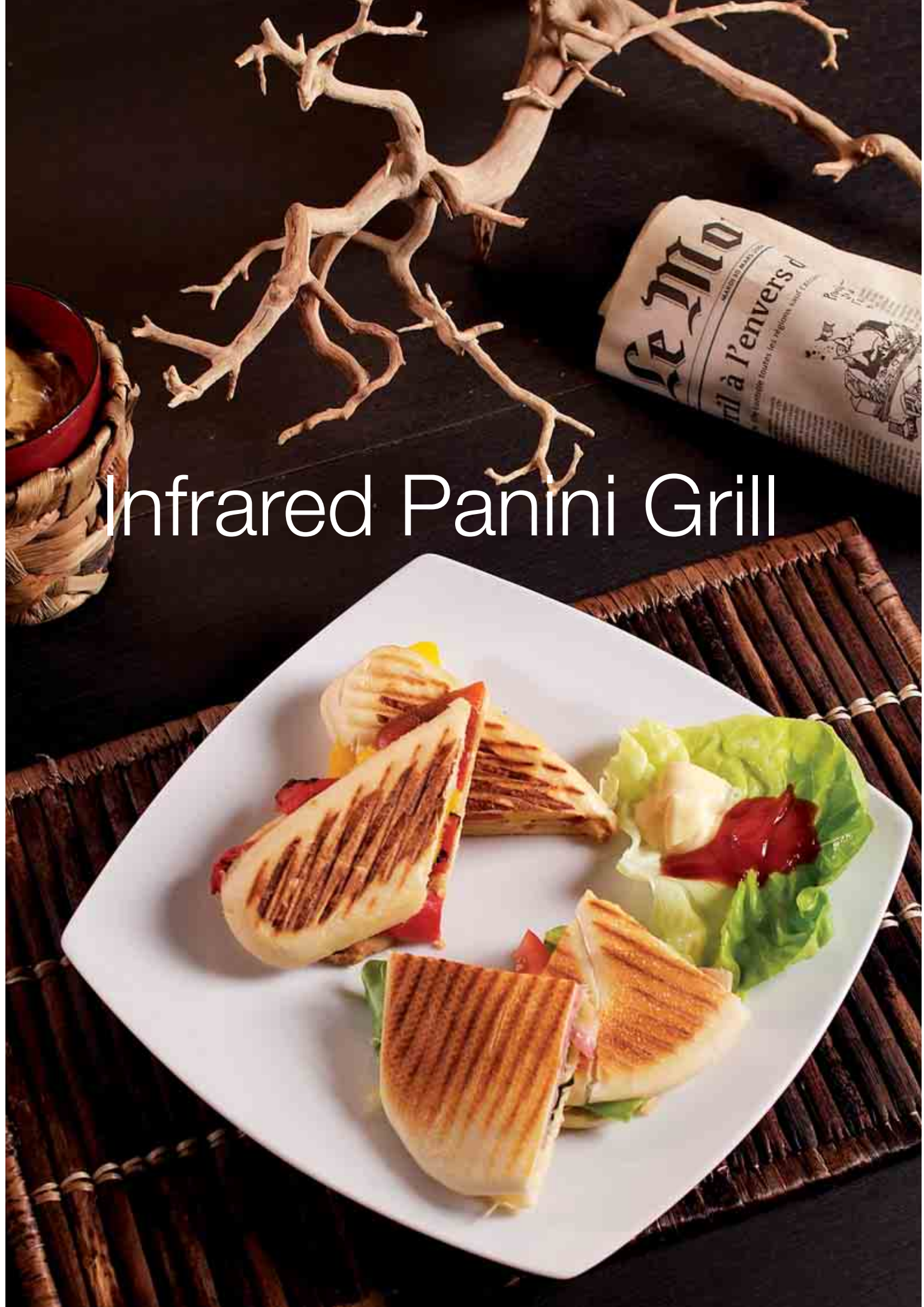
- Easy to use steam convection oven ideal for professional cooking in small spaces
- Just plug it in, fill the storage tank with water and off it goes wherever you want
- No need for a special water connection
- Four control knobs to select cooking mode, time, temperature and ventilation
- Supplied with a set of 1/2 GN steaming & roasting pans, wire grids and non-stick aluminium baking trays













Mini Combi Oven

Infrared Panini Grill



Libero Line Range Overview

Model	 <p>Griddle Side-by-side Front-to-back</p>	 <p>Induction Top Side-by-side Front-to-back</p>	 <p>Induction Wok Front-to-back</p>	 <p>Infrared Panini Grill Side-by-side</p>
Specifications	<ul style="list-style-type: none"> • splash guard • removable drawer grease collector • 12mm thick frying plate • non-stick chromium surface • temperature up to 265 °C 	<ul style="list-style-type: none"> • 6mm thick ceramic glass surface • 2 cooking zones (250mm diameter each) • rounded edges • power setting: 0-9 • 8,000 hours lifetime 	<ul style="list-style-type: none"> • ceramic glass Wok cuvette • rounded edges • power setting: 0-9 	<ul style="list-style-type: none"> • heavy duty ceramic glass grilling surfaces • 2 cooking zones (ribbed or smooth) • rounded edges • thermostatic control (0 °C to 265 °C)
Productivity per hour	<p>Quantity</p> <ul style="list-style-type: none"> • hamburgers 90 • zucchini 140 • steak fillets 70 • eggplant 80 	<p>Quantity</p> <ul style="list-style-type: none"> • omelettes 34 • fried eggs 90 • bacon slices 110 • sausages 80 	<p>Portions</p> <ul style="list-style-type: none"> • stir-fry 36 • tempura prawns 30 • fried rice 15 • mini spring rolls 90 	<p>Quantity</p> <ul style="list-style-type: none"> • sandwiches 40 • minute steaks 60 • vegetable slices 120 • chicken steaks 96
Voltage (V) Frequency (Hz) Phases	230 50/60 1	230 50/60 1	230 50/60 1	230 50/60 1
Power (kW)	2,5	3,6	2,8	2,5
Weight (Kg)	18	13	13	21
Dimensions wxdxh (mm)	600x325x130 325x600x130	600x325x130 325x600x130	325x600x180	600x325x180
Cooking surface wxd (mm)	532x252 284x522	533x252 285x522	diam. 310	510x210

Model	 Infrared Top Side-by-side Front-to-back	 Hot & Cold Side-by-side Front-to-back	 Mini Combi Oven	 Libero Point 3 units
Specifications	<ul style="list-style-type: none"> • 6mm thick ceramic glass surface • 2 cooking zones (250mm diameter each) • rounded edges • power setting: 0-9 	<ul style="list-style-type: none"> • temperatures: hot 70 °C cold 5 °C • peltier coils • rounded edges 	<ul style="list-style-type: none"> • stainless steel oven chamber • water tank (charge+discharge) • temperature: up to 200 °C 	<ul style="list-style-type: none"> • stainless steel construction • integrated ventilation system • dishwasher safe mechanical filter • zeolite filter that can be restored in an oven at 200 °C for 1 hour
Productivity per hour	<p style="text-align: center;">Quantity</p> <ul style="list-style-type: none"> • omelettes 34 • poached eggs 40 • bacon slices 110 • sausages 80 	<p style="text-align: center;">Hot & Cold holding</p> <ul style="list-style-type: none"> • vegetables • lasagna • desserts • fruit 	<p style="text-align: center;">Cooking time (min)</p> <ul style="list-style-type: none"> • pork roast 60 • salmon steaks 20 • vegetables 25 • fruit muffins 15 	-
Voltage (V)	230	230	230	400
Frequency (Hz)	50/60	50/60	50	50
Phases	1	1	1	3
Power (kW)	3,6	0,25	2,2	0,36
Weight (Kg)	13	13	22	160
Dimensions wxdxh (mm)	600x325x130 325x600x130	600x325x130 325x600x130	350x560x465	1330x800x1166
Cooking surface wxd (mm)	533x252 285x522	533x252 285x522	-	-



Grill anything you desire to perfection

Compact, versatile and ideal for grilling sandwiches, vegetables, meat or fish. Satisfaction guaranteed with this dual infrared panini grill.



- Infrared ceramic glass 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
- Evenly heated cooking surface leaves no cold zones for perfect grilling every time
- Avoid the risk of burning thanks to the thermostatically controlled temperature (0 °C to 265 °C)



