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.

Café’s 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, sautée, steam and even fry.

Refreshment stands
Guarantee your customers a variety of foods in record time. Grill fish, meat and even vegetables without mixing flavours.
With this versatile griddle, you will be able to serve fish, beef, chicken, vegetables, omelettes and much more quickly and easily.

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 flavours. 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.

- 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
• 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

<table>
<thead>
<tr>
<th>type of food</th>
<th>quantity/hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>steak fillets</td>
<td>70</td>
</tr>
<tr>
<td>hamburgers</td>
<td>90</td>
</tr>
<tr>
<td>grilled zucchini</td>
<td>140</td>
</tr>
<tr>
<td>grilled seafood</td>
<td>90</td>
</tr>
<tr>
<td>pork sausages</td>
<td>120</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>model</th>
<th>dimensions (wxhxd)</th>
<th>power</th>
<th>voltage</th>
<th>temp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>lengthwise</td>
<td>325x600x180 mm</td>
<td>2,8 kW</td>
<td>230 V 50/60 Hz 1N</td>
<td>265 °C</td>
</tr>
<tr>
<td>crosswise</td>
<td>600x325x180 mm</td>
<td>2,8 kW</td>
<td>230 V 50/60 Hz 1N</td>
<td>265 °C</td>
</tr>
</tbody>
</table>
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
- Three rapid selection buttons pre-set at levels 6, 10 and 12
- 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**

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**Productivity per hour**

<table>
<thead>
<tr>
<th>type of food</th>
<th>portions/hour</th>
<th>notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>mini spring rolls</td>
<td>90</td>
<td>in hot oil</td>
</tr>
<tr>
<td>tempura prawns</td>
<td>30</td>
<td>in hot oil</td>
</tr>
<tr>
<td>vegetables</td>
<td>50</td>
<td>fresh ingredients</td>
</tr>
<tr>
<td>fried rice</td>
<td>15</td>
<td>pre-cooked ingredients</td>
</tr>
<tr>
<td>stir fry</td>
<td>60</td>
<td>pre-cooked ingredients</td>
</tr>
</tbody>
</table>

**Heat radiated from gas appliance (Efficiency 57%)**

**Heat radiated from induction hot plate (Efficiency 90%)**

**Energy required to heat 12 litres of water from 20° to 90°C**

---

**table**

<table>
<thead>
<tr>
<th>model</th>
<th>dimensions (wxdxh)</th>
<th>power</th>
<th>voltage</th>
<th>power level</th>
</tr>
</thead>
<tbody>
<tr>
<td>single Wok bowl</td>
<td>325x400x180 mm</td>
<td>3.2 kW</td>
<td>230 V 50/60 Hz</td>
<td>1-12</td>
</tr>
</tbody>
</table>

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

Serve freshly cooked, exquisite dishes in record time.

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
- Three rapid selection buttons pre-set at levels 6, 10 and 12

### Productivity per hour

<table>
<thead>
<tr>
<th>type of food</th>
<th>quantity/hour 2 zones</th>
<th>quantity/hour single zone</th>
</tr>
</thead>
<tbody>
<tr>
<td>omelettes</td>
<td>35</td>
<td>24</td>
</tr>
<tr>
<td>fried eggs</td>
<td>90</td>
<td>60</td>
</tr>
<tr>
<td>bacon slices</td>
<td>110</td>
<td>78</td>
</tr>
<tr>
<td>sausages</td>
<td>80</td>
<td>56</td>
</tr>
<tr>
<td>hash browns</td>
<td>80</td>
<td>56</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>model</th>
<th>dimensions (wxdxh)</th>
<th>power</th>
<th>voltage</th>
<th>power level</th>
</tr>
</thead>
<tbody>
<tr>
<td>lengthwise 2 zones</td>
<td>325x600x130 mm</td>
<td>3.6 kW</td>
<td>230 V 50/60 Hz 1N</td>
<td>1-9</td>
</tr>
<tr>
<td>crosswise 2 zones</td>
<td>600x325x130 mm</td>
<td>3.6 kW</td>
<td>230 V 50/60 Hz 1N</td>
<td>1-9</td>
</tr>
<tr>
<td>single zone</td>
<td>325x400x130 mm</td>
<td>3.2 kW</td>
<td>230 V 50/60 Hz 1N</td>
<td>1-12</td>
</tr>
</tbody>
</table>
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

Quickly serve everything from breakfast to dessert

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**

### Model Dimensions and Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions (wxdxh)</th>
<th>Power</th>
<th>Voltage</th>
<th>Power Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lengthwise 2 zones</td>
<td>325x600x130 mm</td>
<td>3.6 kW</td>
<td>230 V 50/60 Hz 1N</td>
<td>1-9</td>
</tr>
<tr>
<td>Crosswise 2 zones</td>
<td>600x325x130 mm</td>
<td>3.6 kW</td>
<td>230 V 50/60 Hz 1N</td>
<td>1-9</td>
</tr>
<tr>
<td>Single zone</td>
<td>325x400x130 mm</td>
<td>2.5 kW</td>
<td>230 V 50/60 Hz 1N</td>
<td>1-12</td>
</tr>
</tbody>
</table>

**Productivity per hour**

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Quantity/hour 2 zones</th>
<th>Quantity/hour Single Zone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Omelettes</td>
<td>35</td>
<td>24</td>
</tr>
<tr>
<td>Fried eggs</td>
<td>90</td>
<td>60</td>
</tr>
<tr>
<td>Bacon slices</td>
<td>110</td>
<td>78</td>
</tr>
<tr>
<td>Sausages</td>
<td>80</td>
<td>56</td>
</tr>
<tr>
<td>Hash browns</td>
<td>80</td>
<td>56</td>
</tr>
</tbody>
</table>

**quantities may vary depending on size of food and temperature of cooking surface**
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 colour, flavour 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

<table>
<thead>
<tr>
<th>model</th>
<th>dimensions (wxdxh)</th>
<th>power</th>
<th>voltage</th>
<th>power level</th>
</tr>
</thead>
<tbody>
<tr>
<td>single zone</td>
<td>400x475x180 mm</td>
<td>3,5 kW</td>
<td>230 V</td>
<td>1-9</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>50/60 Hz</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1N</td>
<td></td>
</tr>
<tr>
<td>single zone</td>
<td>400x475x180 mm</td>
<td>5 kW</td>
<td>400 V</td>
<td>1-9</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>50/60 Hz</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>3N</td>
<td></td>
</tr>
</tbody>
</table>
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

<table>
<thead>
<tr>
<th>model</th>
<th>dimensions (wxdxh)</th>
<th>power</th>
<th>voltage</th>
<th>power level</th>
</tr>
</thead>
<tbody>
<tr>
<td>single zone</td>
<td>400x475x120 mm</td>
<td>3.5 kW</td>
<td>230 V 50/60 Hz</td>
<td>1-9</td>
</tr>
<tr>
<td>single zone</td>
<td>400x475x120 mm</td>
<td>5 kW</td>
<td>400 V 50/60 Hz</td>
<td>1-9</td>
</tr>
</tbody>
</table>

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

- 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
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 flavours**
- 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

<table>
<thead>
<tr>
<th>model</th>
<th>dimensions (wxdxh)</th>
<th>power</th>
<th>voltage</th>
<th>temp.°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 zones</td>
<td>800x485x250 mm</td>
<td>8 kW</td>
<td>400 V 50 Hz 3N</td>
<td>50°C to 300°C</td>
</tr>
</tbody>
</table>
Libero Point

Cook and fry in front of your customers with no bad smells. Just choose your favourite Libero appliances, then cook and serve anywhere!

- 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
- 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 and fumes** while at the same time can be used for placing dishes.
Libero Point technical data

<table>
<thead>
<tr>
<th>Voltage (V)</th>
<th>400 V</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frequency (Hz)</td>
<td>50</td>
</tr>
<tr>
<td>Phases</td>
<td>3N</td>
</tr>
<tr>
<td>Dimensions (wxHxD) LP3</td>
<td>1310x775x1200 mm</td>
</tr>
<tr>
<td>Dimensions (wxHxD) LP2</td>
<td>1000x775x1200 mm</td>
</tr>
</tbody>
</table>

** models available to accommodate either Libero Line (1ph) top appliances or Libero Line HP (3 ph) top appliances

- **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 eventual splashing during cooking operations
- Incorporates, as standard, a convenient **support for GN 1/9 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 cooking 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
Anti-Odour 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.

Thanks to the Anti-Odour system, with triple filtering ventilation, the fumes produced by cooking, steaming or frying are absorbed and treated through each filter activated in sequence.

- **Labyrinth filter** - captures the larger particles of steam and grease thanks to the labyrinth shape. The particles are then gathered in the grease collector. The entire system can be disassembled and washed.

- **Fabric filter** - captures the smaller particles of grease thanks to its particular texture. This filter can also be easily removed for substitution.
The disturbing odours and fumes produced by frying, steaming or grilling are first routed through the Labyrinth filter to separate the large particles of grease and steam.

The particles then pass through the Fabric filter for further reduction.

The third and final stage of the filtering system brings the air through the Zeolite filter which absorbs the remaining steam and volatile particles thus eliminating bad odours.

- **Zeolite filter**

  **Anti-odour system.**

  A mineral of a very porous nature which absorbs the steam and volatile particles generated during the cooking process. Cleaning is easy. Just disassemble and place in 220°C oven for 120 min.

...fresh and clean air
Add a touch of personality

Transparent side panels
Support for GN 1/9 containers
Tilting side shelf (optional)
Modular drawers (optional)
Personality and versatility! A variety of optional accessories.

- **Tilting side shelf** can be used to place dishes, utensils, pans, etc. Simply fold down for storage when not in use.
- **“Push open” drawers** 2 half drawers or 1 large drawer
- **An eutectic plate** can be placed in the drawers to maintain fresh ingredients in GN containers

Choose a colour that’s right for you.

*stainless steel (standard)*

*front panels (optional)*
Panini Grills

Grill anything you desire to perfection

Compact, versatile and ideal for grilling sandwiches, vegetables, meat or fish. Satisfaction guaranteed.

- Durable cast iron 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
- Large cooking surface **ideal for foods of different sizes** and shapes
- Evenly heated cooking surface leaves no cold zones for **perfect grilling every time**
- **Avoid the risk of burning** thanks to the thermostatically controlled temperature
• Cooking surfaces covered by a vitreous enamel coating, **scratch and rust proof, resistant to oxidation**
• Self-balancing upper plates **eliminate the risk of accidentally closing the plates on your food**
• Cooking surfaces vary in size: 250x255mm (1 zone); 355x255mm (1½ zones); 500x255mm (2 zones)
• Large shock-proof heating coils guarantee **uniform heating** throughout the surface for **perfect results** every time
• Integrated thermostat for **precise regulation** of temperatures ranging from 0°C to 300°C
• Indicator light turns on during pre-heating and automatically turns off when the set temperature is reached

• Stainless steel chassis for **added strength and durability**
• Collection tray for crumbs and grease is easily removable to **facilitate cleaning** operations

<table>
<thead>
<tr>
<th>model</th>
<th>dimensions (wxdxh)</th>
<th>power</th>
<th>plates (top/bottom)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 zone</td>
<td>260x435x235 mm</td>
<td>1.55 kW</td>
<td>smooth/smooth ribbon/ribbon</td>
</tr>
<tr>
<td>1½ zones</td>
<td>380x435x235 mm</td>
<td>2.05 kW</td>
<td>smooth/smooth ribbon/ribbon</td>
</tr>
<tr>
<td>2 zones</td>
<td>515x435x235 mm</td>
<td>3.1 kW</td>
<td>smooth/smooth ribbon/ribbon mixed</td>
</tr>
</tbody>
</table>
Mini Combi Oven

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
- Prepare meats, vegetables and even desserts thanks to the many functions of this versatile oven (convection heat, steam cooking, low temperature steam and combined steam/convection heating)
- Supplied with a set of 1/2 GN steaming & roasting pans, wire grids and non-stick aluminium baking trays
- Safety guaranteed thanks 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

### Technical data

| Voltage (V) | 230 V |
| Frequency (Hz) | 50 |
| Phases | 1N |
| Power (kW) | 2,2 kW |
| Dimensions (wxdxh) | 350x560x465 mm |

Water storage tank
Max steam - a rapid method of cooking suitable for foods normally cooked in water
- Steam temperature is above 98°C
- Perfect results: foods conserve vitamins as well as shape and colour
- Ideal for all vegetables and potatoes

Low steam - for slow even cooking
- Steam temperature is around 85°C
- Protect your dishes while conserving minerals and vitamins as well as taste, form and colour
- 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 85°C
- Keeps weight loss to a minimum
- Conserve 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 thanks to the integrated ventilation
- Cook everything from fish fillets, meats and vegetables to desserts and biscuits

Cooling - cook a variety of foods quickly, no time wasted cooling the oven
- Uses only the integrated fan for rapid cooling
- Ideal when having to change from roasting meats to heating sensitive foods such as fish or vegetables

<table>
<thead>
<tr>
<th>type of food</th>
<th>cooking time (min.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>pork roast</td>
<td>60</td>
</tr>
<tr>
<td>salmon steaks</td>
<td>20</td>
</tr>
<tr>
<td>vegetables</td>
<td>25</td>
</tr>
<tr>
<td>fruit muffins</td>
<td>15</td>
</tr>
</tbody>
</table>

** quantities may vary depending on type of food and temperature selected
Libero Line Range

- Induction top lengthwise
- Induction top crosswise
- Induction top single zone
- Infrared top lengthwise
- Infrared top crosswise
- Infrared top single zone
- Griddle lengthwise
- Griddle crosswise
- Induction Wok single zone
- HP Griddle lengthwise
- HP Induction Wok single zone
- HP Induction top single zone
- Libero point 2/3 units
- Panini grills 1, 1½, 2 zones
- Mini combi oven