



Electrolux
PROFESSIONAL

Electrolux Professional LiberoLight



LiberoPro or LiberoLight?

LiberoPro ensures solid performances for high-demanding customers while LiberoLight offers ultimate space flexibility



Compatible with
LiberoPro Point



	LiberoPro Monozone Induction		LiberoLight Induction Mono Zone Cook Top
	600877	600883	602405
Product dimensions - WxDxH	400 x 600 x 152 mm		310 x 392 x 110 mm
Glass thickness	4mm		4 mm
Product weight	19,5 kg	19 kg	5 kg
Power supply	220-240 V/ 1N / 50-60 Hz	380-415 V/ 3N / 50-60 Hz	220-240 V/ 1N / 50-60 Hz
Min pot/pan diameter	120 mm		200 mm
Max pot/pan diameter	340 mm		280 mm
Total watts	3,5 kW	5 kW	3,5 kW
Plug	CE-SCHUKO	IEC/EN 60309-1/2	CE-SCHUKO
User interface	Touch glass panel with power levels slider and double color display. Located on top of the appliance for better visibility.		Touch glass panel with capacitive buttons and one color display
Settings	Power levels setting, from 1 to 10. Timer and lock function. Hot surface warning after the appliance is switched off.		Power watts setting, from 50W to 3500W, or temperature setting, from 30° to 250°. Timer and boost functions. Hot surface warning after the appliance is switched off
Filters	Removable and dishwasher safe		Removable and dishwasher safe
Accessories	No		No
Drop-in versions	Yes		Yes
Market segments	Restaurants (Quick and Full Service, Street Food), Hotels (Breakfast, Buffet Areas, Events, Bar & Café), Business, Industry & Transport (Canteens), Retail (Food Corners)		The same as the Libero Pro but for those customers that have specific space and budget limitations, looking for low productivity solutions.



Compatible with
LiberoPro Point



	LiberoPro Induction Wok		LiberoLight Induction Wok
	600881	600885	602406
Product dimensions - WxDxH	400 x 600 x 229 mm		393 x 430 x 165mm
Glass thickness	6 mm		4 mm
Diameter concave surface	290 mm		300 mm
Product weight	21 kg		10 kg
Power supply	220-240 V/ 1N / 50-60 Hz	380-415 V/ 3N / 50-60 Hz	220-240 V/ 1N / 50-60 Hz
Total watts	3,5 kW	5 kW	3,5 kW
Plug	CE-SCHUKO	IEC/EN 60309-1/2	CE-SCHUKO
User interface	Touch glass panel with power levels slider and double color display. Located on top of the appliance for better visibility.		Touch glass panel with capacitive buttons and one color display.
Settings	Power levels setting, from 1 to 10. Timer and lock function. Hot surface warning after the appliance is switched off		Power level setting, from 1 to 20. Hot surface warning after the appliance is switched off
Filters	Removable and dishwasher safe		Removable and dishwasher safe
Accessories	Wok pan (optional)		Wok pan (optional)
Drop-in versions	Yes		No
Market segments	Restaurants (Quick and Full Service, Street Food), Hotels (Breakfast, Buffet Areas, Events, Bar & Café), Business, Industry & Transport (Canteens), Retail (Food Corners)		The same as the Libero Pro but for those customers that have specific space and budget limitations, looking for low productivity solutions



Compatible with
LiberoPro Point



	LiberoPro Induction Fry Top		LiberoLight Induction Griddle
	600886	600887	602407
Product dimensions - WxDxH	400 x 600 x 227 mm	800 x 600 x 227 mm	695 x 470 x 267 mm
Cooking zones	1	2	2
Cooking surface dimensions	390 x 410 mm	790 x 410 mm	688 x 384 mm
Min cooking t°	60 °C		30 °C
Max cooking t°	280 °C		250 °C
Cooking surface material	9,5 mm multilayer stainless steel		7 mm multilayer stainless steel
Product weight	26 kg	48 kg	28 kg
Power supply	220-240 V/ 1N / 50-60 Hz	380-415 V/ 3N / 50-60 Hz	380-400 V/ 3N / 50-60 Hz
Total watts	3,5 kW	7 kW	6 kW
Plug	CE-SCHUKO	IEC/EN 60309-1/2	Power cable without plug
User interface	Touch glass panel with temperature degrees slider and double color display. Located on top of the appliance for better visibility		Touch glass panel with capacitive buttons and one color display
Settings	Temperature setting. Bridge (for double zone fry top), clean and lock function. Hot surface warning after the appliance is switched off		Temperature setting. Hot surface warning after the appliance is switched off
Accessories	Scraper (included) + C41 Rapid Grease detergent (optional)		Scraper (included) + C41 Rapid Grease detergent (optional)
Filters	Removable and dishwasher safe		Removable and dishwasher safe
Grease collector	Grease collection drawer with 0,5 l capacity	Grease collection drawer with 1,2 l capacity	Grease collection drawer with 1,5 l capacity
Market segments	Restaurants (Quick and Full Service, Street Food), Hotels (Breakfast, Buffet Areas, Events, Bar & Café), Business, Industry & Transport (Canteens), Retail (Food Corners)		The same as the LiberoPro but for those customers that have specific space and budget limitations, looking for low productivity solutions



LiberoPro hobs are designed to fit and communicate with LiberoPro Point.



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

- ▶ 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