

## Mini Combi Oven

The Electrolux Libero Line offers a complete package of **plug-in** appliances suitable for every **food service location** to cook, fry, grill and chill all kinds of dishes in a **quick** and **easy** way. The Mini Combi Oven provides all the benefits of combined convection/steam cooking in a compact size. Thanks to its **versatility**, it is the ideal solution for satisfying the cooking requirements of various cuisines.



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### EASY TO USE

- Stainless steel oven chamber.
- Fan assisted air circulation enables convection cooking at a lower temperature with even results throughout the cooking chamber.
- No water or drain connection.
- Portable can be used wherever there is an electrical outlet.
- Combining steam and convection heating produces a moist heat that reduces shrinkage whilst still browning meat.
- A complete set of GN pans, grids and teflon aluminium baking trays are included.
- Four different ways of cooking:
  - low temperature steam (around 85°C)
  - high temperature steam cooking (above 98°C)

- convection cooking
- combined steam/convection cooking.
- 3 level cooking with GN 1/2 size pans.
- A complete set of containers and grids is included.
- 5 shelf position for baking on 5 levels.

### EASY TO CLEAN

- Oven chamber with rounded corners for fast and easy cleaning.
- Conforms with European hygiene and safety standards.

### EASY ON THE ENVIRONMENT

- Reduced energy consumption thanks to quick cooking times.
- CE approved.



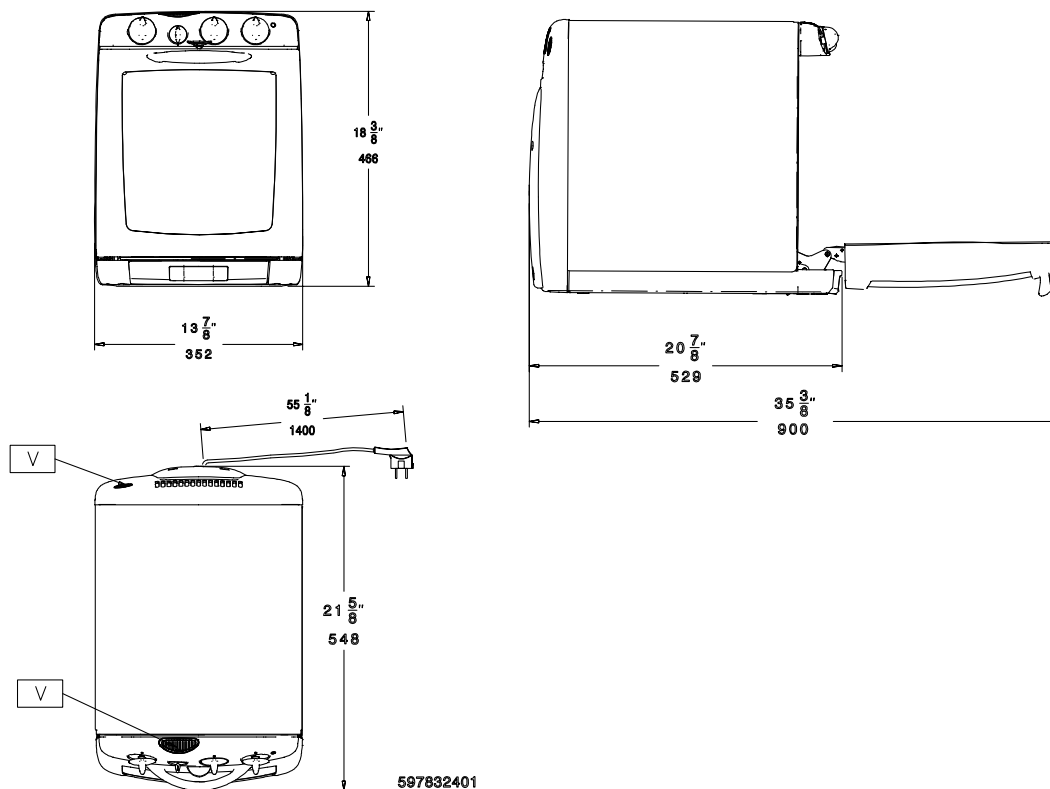
**Electrolux**

## Mini combi oven

### FOR COOKING...

Type of food	Cooking method	COOKING TIME
Roast Pork (1 kg)	Combi	60-65 min.
Fillet of beef in pastry (1.2 kg)	Convection	30-40 min.
Salmon steaks baked in foil (1.2 kg)	Max steam	15-20 min.
Cauliflower and potato gratin (2.5 kg)	Combi	25-30 min.
Fish in cream sauce (1.5 kg)	Low steam	25-35 min.
Fruit Muffins (24 pieces)	Convection	15 min.

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Libero Line

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<b>LEGEND</b>	
EI - Electrical connection	230 V, 1N, 50
<b>TECHNICAL DATA</b>	
Power supply	Electric
Number of grids	3
Type of grids	1/2 Gastronorm
External dimensions - mm	
WxDxH	350, 560, 465
Configuration	Lengthwise
Total installed power - kW	2.15
Net weight - kg.	22
Supply voltage	230 V, 1N, 50
<b>INCLUDED ACCESSORIES</b>	
ALUMINIUM 1/2 GN BAKING PLATE H=5MM	1
S/S 1/2 GN CONTAINER H=40MM	1
S/S 1/2 GN CONTAINER H=65MM	1
S/S 1/2 GN PERFORATED CONTAINER H=40MM	1
S/S 1/2 GN WIRE GRID H=5MM	1
<b>ACCESSORIES</b>	
ALUMINIUM 1/2 GN BAKING PLATE H=5MM	921183
EXT.WATER TANK KIT FOR MINI COMBI OVEN	921184
S/S 1/2 GN CONTAINER H=40MM	921181
S/S 1/2 GN CONTAINER H=65MM	329040
S/S 1/2 GN PERFORATED CONTAINER H=40MM	921180
S/S 1/2 GN WIRE GRID H=5MM	921182

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Subject to change without notice