
Recommended for professionals. By professionals.

Complete solutions for professional
refrigeration and freezing in the hotel,
restaurant, catering and bakery industry

LIEBHERR

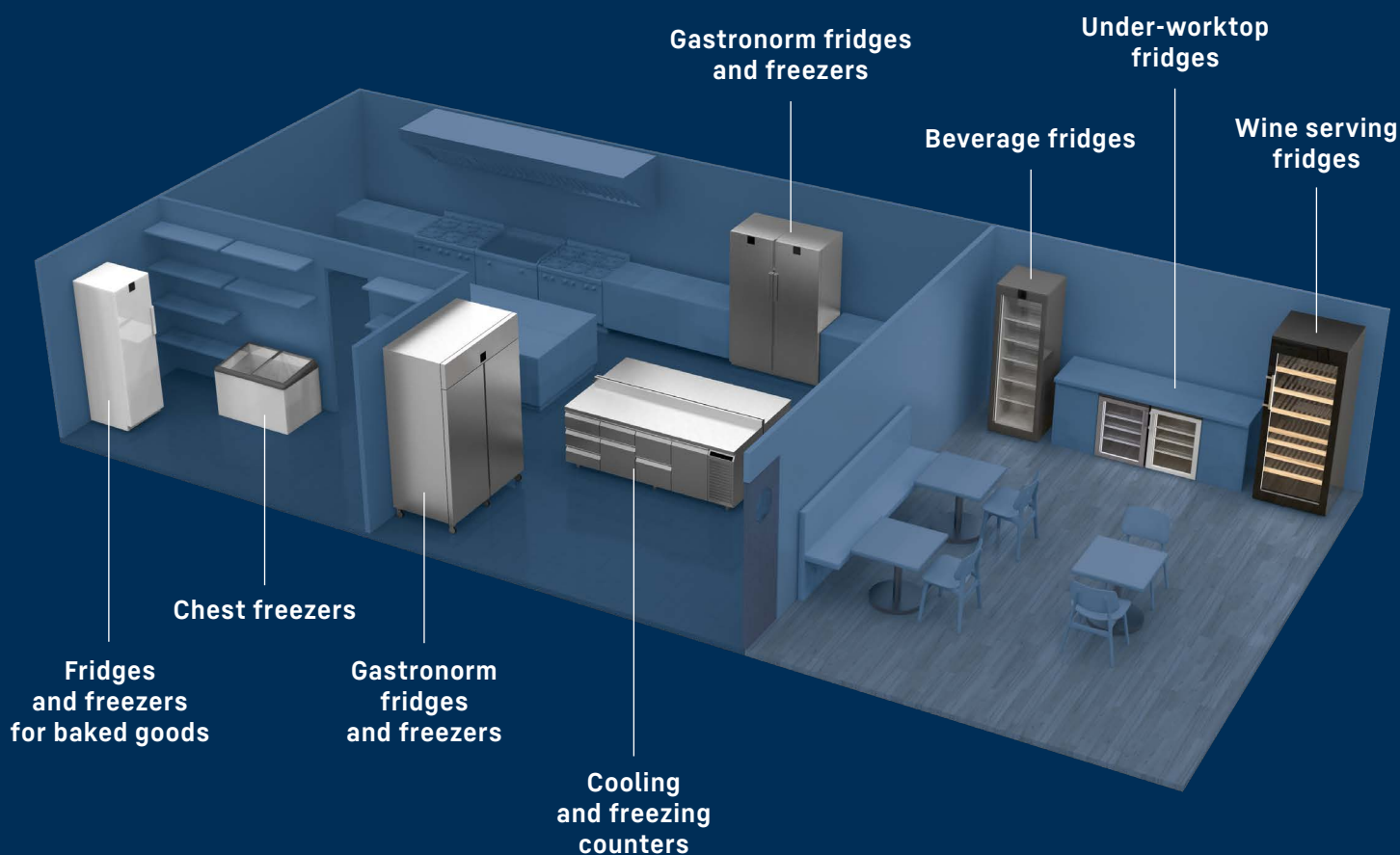
Refrigeration and freezing



Fresh ideas on refrigeration and freezing in professional kitchens

A meal is only as good as its ingredients. That is why it is essential, in every stage of preparation, to ensure maximum quality and freshness of your groceries by using Liebherr fridges and freezers specifically designed for professional use in the hotel, restaurant, catering and bakery industry. They are resilient, easy to clean and feature the latest in technology. Liebherr fridges and freezers prove that high refrigeration performance and low energy consumption can be combined with ease.

Equip your kitchen with professionalism and efficiency – in short: with Liebherr.



Quality that lasts. In all sectors.

With Liebherr, you optimise your Total Cost of Ownership (TCO) and Total Value of Ownership (TVO) for the whole life of your appliance – and that's not a short time!



Liebherr saves you money.

- High energy efficiency
- Small floor space
- Low total operating costs
- Long service life with components designed for 15 years of operation



Liebherr gives you time.

- Low effort with easy-to-clean design and materials
- No more defrosting thanks to NoFrost
- Maximum ergonomic efficiency, for effortless work processes
- Almost maintenance-free



Liebherr ensures your goods are stored safely.

- Guaranteed temperature stability even at peak times
- Visual and audible alarms for temperature deviations
- HumidityControl for ideal storage conditions
- SmartMonitoring for seamless monitoring and documentation of storage temperature



Liebherr focuses on sustainability.

- Appliances with very low energy consumption
- Natural refrigerant
- Resource-saving manufacturing processes
- Awarded with gold by EcoVadis, the global leader in sustainability ratings



Your complete solution from the specialists in professional refrigeration and freezing

Whether you're in a large, hectic kitchen, a hot bakery, or a chic bistro – the new steel GN 2/1 fridges and freezers, and the new fridge-freezer combinations from Liebherr, are a great solution for anywhere where storage needs to be perfect, and presentation of goods needs to be attractive.

Extremely robust and user friendly, Liebherr professional appliances consistently and reliably store food in a way that is HACCP-compliant, even at ambient temperatures of up to +40 °C, and when the door is opened multiple times. Designed explicitly for the hotel, restaurant, catering and bakery industry, they come with special features and technology adapted to the specific requirements of these spheres. The thing that all professional fridges and freezers from Liebherr have in common, is 70 years of German engineering. You can rely on outstanding quality from the specialists on professional refrigeration and freezing.

Professional excellence is based on principles. We have at least five.



Exceptional durability and efficiency



Outstanding cooling performance and temperature stability



Intelligent functions for maximum safety



Maximum hygiene and ease of cleaning



Optimal handling and features

Food Service



FRPSvh 6501



FRPSvh 6511



FRPSvh 1402



FCFCvg 4032



FRFCvg 4001



FRFCvg 6511



FRFCvg 5501

Stainless steel GN 2/1 fridges and freezers – for quantity and quality

Low energy consumption with high storage and performance: The stainless steel GN 2/1 fridges and freezers were designed for the demanding tasks of professional kitchens. Their high-functioning components rapidly cool food, while also offering impressive stability in maintaining accurate temperatures. A robust exterior and easy-to-clean interior helps you to cope with difficult challenges in minute detail.

Features of the GN 2/1 fridges and freezers

High temperature stability

The reliable and stable cooling power ensures maximum storage safety for your valuable produce – even in high ambient temperatures of up to +40 °C.

LED lighting

Even in a dark environment, the LED lighting means you always have a good view thanks to optimum illumination on the interior.

Larger glass door view

The larger glass section on the door gives you an even better view of your stored goods and products – now also available in the fridge-freezers from Liebherr.

High-quality stainless steel

The robust, stainless steel interior is durable and easy to clean; GN 2/1 fridges and freezers are finished in stainless steel both inside and out.

GN 2/1 fridges and freezers with plastic inner liners and fridge-freezers – safely stored and efficiently cooled

A reimagined classic: The new GN 2/1 fridges and freezers with plastic inner liners and the latest fridge-freezers from Liebherr ensure the quality of valuable food with strict standards for temperature stability, energy efficiency, durability, and user convenience. They also fulfil all the applicable norms, directives, and standards – all while meeting the high demands of professional refrigeration and freezing.

NoFrost

Ice-buildup has no chance: The NoFrost technology from Liebherr ensures convenient, safe, and ice-free storage.

SmartFrost

Reduces the frost build-up in the interior and on the stored food, meaning you have to defrost less often.

HumidityControl

The perfect climate conditions ensures the correct combination of temperature and humidity. For long-term freshness.

Convenience at your fingertips

Check the application status via the control panel without opening the door. The menu is self-explanatory and is controlled by three touch buttons.

Bakery



Bakery appliances from Liebherr – keeps cool even when things get heated.

Convenient to use, easy to clean, robust and incredibly reliable – Liebherr appliances for bakeries and patisseries are specifically designed for the special requirements of hot bakeries. The new fridges and freezers for bakery trays provide amazing storage safety thanks to their temperature stability. Highlights such as the innovative LightAlarm, the easy-to-clean flour dust filter and the three air humidity zones to choose from make the appliances a must for the bakery industry.

Wine



Wine fridges by Liebherr – for true enjoyment

Whether you are preserving them for full maturation, storing them at perfect drinking temperature or presenting them attractively, ready for serving, Liebherr wine fridges give fine wines the perfect conditions and a climate that they deserve.



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Cooling counters – top flexibility and performance

The new Liebherr cooling counters keep food on hand, exactly where it is needed. Uniform temperature distribution means that food is cooled reliably and free of condensation. Being easy to clean and low-cost to run, the new cooling counters round off the high-performance Liebherr portfolio for catering with a flourish.

Ultra-efficient

Economical through and through: Liebherr fully utilises the savings potential of every component – from the compressor and the seal to the electronics.

100% stainless steel

Hygienic and robust: The body and interior are finished entirely in high-quality stainless steel, making them easy to clean and very durable.

Enhanced temperature range

All model variants have an enhanced temperature range and are ideal for fish and meat.

Frame heating

No more mould or ice ever again: To prevent condensation, all Liebherr cooling counters are equipped with frame heating.

Flexible configuration options

Liebherr cooling counters can be configured depending on your needs. You can choose between a solid door, 1/3, 1/2 or 2/3 drawers.

Beverages



Beverage coolers from Liebherr – quench your thirst for more.

Cool beverages are always in fashion. It is therefore even more important not only to cool them perfectly but also to present them in the best light. The beverage coolers by Liebherr are specially designed for this. Large glass fronts and room-filling LED lighting give bottles and cans the perfect setting to quench the appetite for cold refreshment.

Sustainability



Outstanding sustainability: EcoVadis Gold

Liebherr handles the issue of Corporate Responsibility holistically and throughout all stages of the product life cycle. These efforts have been awarded gold for 2022 by EcoVadis, the world's leading Corporate Social Responsibility ratings agency. Liebherr is among the top three percent of all companies evaluated by EcoVadis worldwide.

Frozen Food



Chest freezers from Liebherr – extremely robust and keep everything fresh.

With tempered glass or an incredibly stable lid – Liebherr freezers are a byword for durability. In addition to at least 15 years of reliable refrigeration performance and very low maintenance, the professional catering appliances also impress with very low energy consumption, natural refrigerant, PVC-free components, and low heat output. This way, you can focus on your main business while saving time and money.

Product responsibility



Double the environmental protection: natural refrigerant

Since 1993, Liebherr has consistently extended its use of natural refrigerants and now exclusively uses natural refrigerants R600a and R290. The Global Warming Potential of these substances (GWP) is many times lower than the fluorinated hydrocarbons that are still in widespread use. Natural refrigerants are specially designed for highly efficient compressors and result in lower energy consumption.

Want to learn more? You can find more and always up-to-date information about the Liebherr professional product worlds online.

Food Service



Bakery



Wine



Beverages



Frozen Food



SmartMonitoring



home.liebherr.com/professional

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