

Fridges and freezers for catering, hotels and restaurants

Exacting standards are demanded of fridges and freezers in the restaurant, hotel and catering business. With a Liebherr appliance, you opt for reliable operation, innovative premium quality – and for top design. Liebherr offers all the advantages that matter in professional applications: high-quality components and maximum net volume, efficient refrigerating capacity, reliable temperature consistency and very easy cleaning. Most of all, Liebherr appliances stand out due to their low power consumption and maximum efficiency. The appliances are designed for integration in a HACCP concept and comply with the requirements for optimum food hygiene. You can rely on Liebherr professional models – 24 hours a day, 365 days a year.



The advantages at a glance

The GKPv 1490 / GKPv 1470 / GGPv 1490 / GGPv 1470 can be split and reassembled for difficult delivery situations. This needs to be undertaken by a trained engineer. Contact sales for more information.



Hinged detachable unit cover panel provides easy access during servicing or **cleaning**. The one-piece unit cover combined with the membrane control panel is designed with effective and time-saving cleaning in mind.



Precision electronic control systems and the high-quality refrigeration components ensure **maximum energy efficiency**. Visual and audible door alarms alert the user to any excessive rise in temperature and loss of cold air.

Integrated pressure relief valve for easy opening of the door.

In conjunction with highly efficient compressors, the **environmentally friendly refrigerant R 290** is highly effective and energy-efficient.

Demand-responsive hot gas defrost system reduces defrost time to approx. 10 minutes and lowers the energy input.

Serial bus interface and **voll-free contact** enable networking with central monitoring and alarm systems.

To **increase the net volume** of the inner liner, functional parts like fans and evaporators are located outside the fridge compartment to save space.



The **moulded Gastrorm 2/1 inner liner** in stainless steel combines a number of advantages but is above all easy to clean with no hidden dirt-traps. Also repositioning shelves or GN containers is now quick and easy.

Two highly efficient fans reduce the energy consumption and ensure optimum cold air distribution via the Liebherr air ducting system.



The **stainless steel outer housing** made of one-piece side walls with 83 mm insulation is gap-free and, as a result, is very hygienic and easy to clean.

The **door hinges** are **reversible** without any additional components and allow the appliance to be adapted to the installation site.



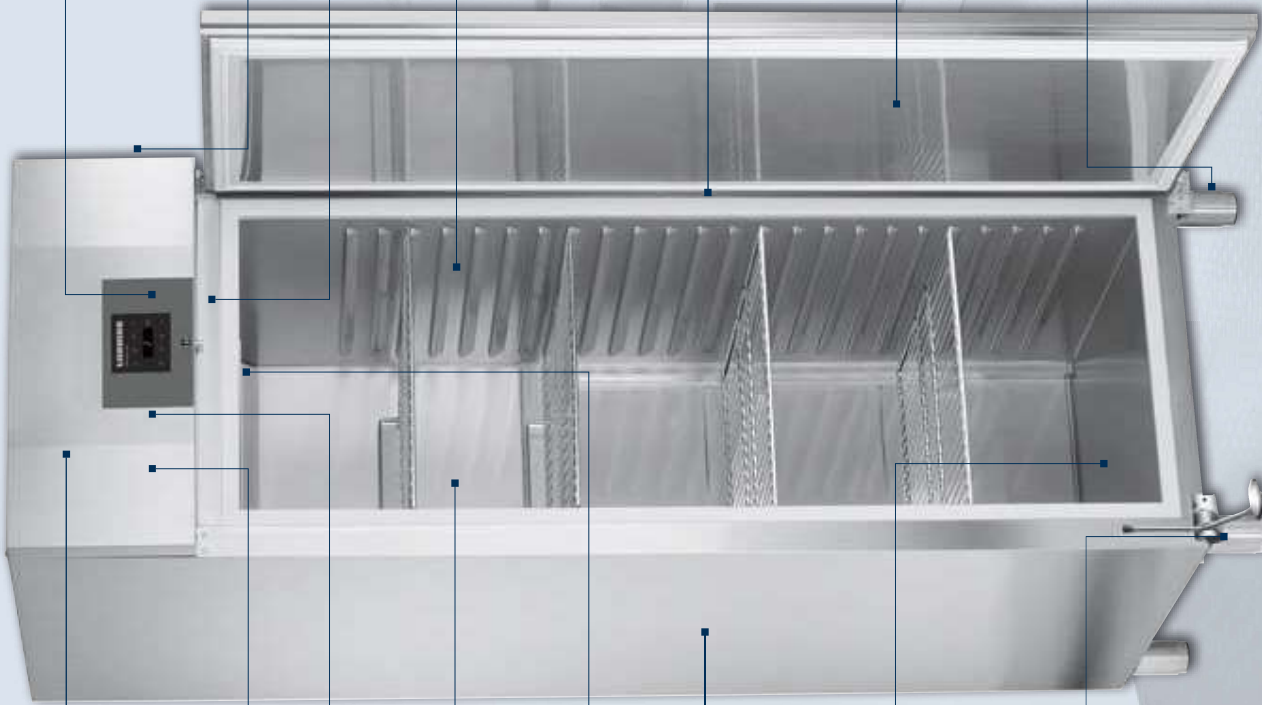
The **moulded liner base** features generously radlused corners for easy cleaning and a water drain for optimum hygiene.

The **self-closing door** with an easily exchangeable magnetic seal closes reliably and tightly and prevents unnecessary loss of cold air. The ergonomic, full-length integrated handle ensures particularly convenient opening of the door. All the surfaces with regular hand contact are fully visible and extremely easy to wipe clean.



Foot pedal for easy opening of the door if you don't have a hand free.

Height-adjustable feet as standard allow for easy cleaning also underneath the appliance.



GKPv 6590

Top performance for foodservice professionals

The two top ProfiPremiumLine and ProfiLine ranges offer everything demanding commercial users expect from modern fridges and freezers: highly efficient refrigeration components ensure rapid cooling of food with low energy consumption. The

HACCP-compliant electronic control system allows accurate temperature setting. Adjustable shelves and the hygienic moulded liner ensure optimum variability and use of storage space.

Advantage of hot gas defrosting
For minimal temperature change during defrost

30 min
Electric defrosting

10 min
Hot gas defrosting

Energy-efficient hot-gas defrost system.

Defrost less often and faster: the appliances defrost only when required since the controller calculates the defrost cycles based on the compressor run-time. Energy-efficient hot gas reduces the defrost time from approx. 30 to only approx. 10 minutes – with a low rise in temperature in the appliance. Positive for food quality: food items are not exposed to unnecessary temperature fluctuations. In addition the hot gas system is more reliable.



Tough moulded inner liner.

The moulded stainless steel inner liner has integrated ribs as shelf support surfaces. In addition it is corrosion-resistant, hygienic and particularly easy to clean. The shelves have a loading capacity of up to 60 kg – so overloading is almost impossible. Gastronorm containers 2/1 slide directly on the storage ribs. The moulded liner base features generously radiused corners as well as a very practical cleaning drain.



Profi PremiumLine electronic control system with integrated temperature logging.

The easy-to-use controller includes a smart energy-saving defrost, defrosting only when and for as long as required. The RS 485 interface enables connection to external temperature logging software. The integrated data logger records and stores the min/max interior temperatures for HACCP-compliance. In case of temperature deviations, caused e.g. by a door that is left open, the controller triggers a visual and audible door alarm, thus protecting your products. The membrane keyboard is tough and easy to clean.



Heavy-duty professional half-door.

Quick access, minimal cold loss, maintaining of product quality. Half-door appliances are ideal, particularly in quick service gastronomy with frequent door opening. Products used more frequently are stored in the upper area for quick access while below there is plenty of space for goods needed less frequently. Thanks to the half-doors with their self-closing mechanism, only a small amount of cold air escapes on opening and this helps to maintain temperature stability and therefore the quality of the goods stored over the long term.



Self-closing door.

For convenient loading or product removal, the doors have a 90° dwell position. At less than 60° the doors close automatically – and reliably. To keep your hands free during filling, ProfiPremiumLine appliances can be opened by means of a foot pedal (optionally available also for ProfiLine). The door seals can be replaced without any tools and the door hinges can easily be reversed.



Operating conditions – high climate rating.

Sometimes in the kitchen not only temperatures but also temperatures get very hot. That is why the professional Liebherr appliances are designed for climate rating 5 with high ambient temperatures up to +40°C. They always operate properly and efficiently even in extreme conditions.

Pressure relief valve.

Inside fridges and freezers a vacuum is built up by air exchange which causes resistance when the door is reopened. The integrated pressure relief valve compensates this vacuum automatically and immediately – the doors remain easy to open.

Environmentally friendly refrigerant.

Only the ecologically safe refrigerant R 290 is used. In conjunction with highly efficient refrigeration components, Liebherr appliances achieve the highest possible degree of environmental friendliness and energy saving.

Easily accessible refrigeration components.

The refrigeration components are integrated in the upper area of the unit, which allows easy access and distinctly increases the net volume of the interior. The unit cover is simply opened upwards for convenient cleaning or for service operations as required. From an opening angle of 45° it can be unhinged completely.

Fridges GN 2/1 with fan-assisted cooling and stainless steel inner liner



Fridges GN 2/1 with fan-assisted cooling	GKPv 6590 ProfiPremiumline	GKPv 1490 ProfiPremiumline	GKPv 1470 ProfiLine	GKPv 6570 ProfiLine	GKPv 6577 ProfiLine
Total gross/net volume	597/465 litre	1361/1056 litre	1361/1056 litre	597/465 litre	596/464 litre
Exterior dimensions in mm (w/d/h)	700/830/2120	1430/830/2120	1430/830/2120	700/830/2120	700/838/2120
Interior dimensions in mm (w/d/h)	510/650/1550	1236/650/1550	1236/650/1550	510/650/1550	510/650/1550
Energy efficiency class¹	A	C	C	B	C
Energy consumption in 365 days	336 kWh	1084 kWh	1031 kWh	406 kWh	578 kWh
Climate rating	5	5	5	5	5
Ambient temperature range²	+10 °C to +40 °C	+10 °C to +40 °C	+10 °C to +40 °C	+10 °C to +40 °C	+10 °C to +40 °C
Refrigerant	R 290	R 290	R 290	R 290	R 290
Sound power level	58 dB(A)	58 dB(A)	58 dB(A)	58 dB(A)	60 dB(A)
Connection rating	4.0 A/150 W	4.0 A/250 W	4.0 A/250 W	4.0 A/150 W	4.0 A/150 W
Frequency/voltage	50 Hz/220–240V~	50 Hz/220–240V~	50 Hz/220–240V~	50 Hz/220–240V~	50 Hz/220–240V~
Cooling system/Defrost	forced-air/automatic	forced-air/automatic	forced-air/automatic	forced-air/automatic	forced-air/automatic
Temperature range	-2 °C to +15 °C	-2 °C to +15 °C	-2 °C to +15 °C	-2 °C to +15 °C	-2 °C to +15 °C
Gastronom	GN 2/1, 530 × 650 mm (530 mm wide)	GN 2/1, 530 × 650 mm (530 mm wide)	GN 2/1, 530 × 650 mm (530 mm wide)	GN 2/1, 530 × 650 mm (530 mm wide)	GN 2/1, 530 × 650 mm (530 mm wide)
External cabinet finish	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
Door material	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
Internal liner material	304-grade stainless steel	304-grade stainless steel	304-grade stainless steel	304-grade stainless steel	304-grade stainless steel
Type of control	electronic controller	electronic controller	electronic controller	electronic controller	electronic controller
Temperature display	external digital	external digital	external digital	external digital	external digital
Fault/warning signal	visual and audible	visual and audible	visual and audible	visual and audible	visual and audible
Interface/Vol-free alarm contact	RS 485/yes	RS 485/yes	RS 485 optional/–	RS 485 optional/–	RS 485 optional/–
Adjustable shelves	4	8	8	4	4
Wire shelving	304-grade stainless steel wire shelves	304-grade stainless steel wire shelves	304-grade stainless steel wire shelves	wire shelves plastic-coated	wire shelves plastic-coated
Shelf material	60 kg	60 kg	60 kg	60 kg	60 kg
Shelf loading	120–170 mm	120–170 mm	120–170 mm	120–170 mm	120–170 mm
Height of adjustable legs	full-length integrated handle	full-length integrated handle	full-length integrated handle	full-length integrated handle	full-length integrated handle
Handle	yes	yes	yes	yes	yes
Foot pedal opener	fitted	fitted	fitted	fitted	fitted
Lock	yes	yes	yes	yes	yes
Door hinges	right, reversible on site	left hand/right hand	left hand/right hand	right, reversible on site	right, reversible on site
Insulation	83–60 mm	83–60 mm	83–60 mm	83–60 mm	83–60 mm
Gross/net weight	129/113 kg	205/180 kg	209/185 kg	129/112 kg	132/115 kg
Remote condensing unit option R 134a			GKPv 1470 version 525	GKPv 6570 version 525	
Accessories					
Stainless steel wire shelf	7112904	7112904	7112904	7112904	7112904
Shelf, plastic-coated	7112908	7112908	7112908	7112908	7112908
U-shaped translide, right/left	9590581	9001761/9001757	9001761/9001757	9590581	9590581
Optional castor set	9590407	9590583	9590583	9590581	9590581
Product temperature sensor	9590659	9590407	9590407	9590659	9590659
Foot pedal opener	9901969	9901969	9901969	9901969	9901969
Side-by-Side set					
Potential-free alarm output					

¹ You can find the full range of efficiency classes on p.11. As per EU Regulation 2015/1094-V.

² Indicates the ambient temperature at which the appliance can be safely operated.

Fridge GN 2/1 with fan-assisted cooling and stainless steel inner liner



Fridges GN 2/1 with fan-assisted cooling		GK Pv 6573 Profile		LED	
Total gross/net volume		597/465 litre			
Exterior dimensions in mm (w/d/h)		700/830/2120			
Interior dimensions in mm (w/d/h)		510/650/1500			
Energy efficiency class¹		<C>			
Energy consumption in 365 days²		577 kWh			
Climate rating		5			
Ambient temperature range³		+10 °C to +40 °C			
Refrigerant		R 290			
Sound power level		58 dB(A)			
Connection rating		4.0 A/180 W			
Frequency/voltage		50 Hz/220–240V~			
Cooling system		forced-air			
Defrost		automatic			
Temperature range		+1 °C to +15 °C			
Gastronom		GN 2/1, 530 × 650 mm (530 mm wide)			
External cabinet finish		stainless steel			
Door material		Glass door with stainless steel frame			
Internal liner material		304-grade stainless steel			
Type of control		electronic controller			
Temperature display		external digital			
Fault: warning signal		visual and audible			
Interior light		LED lighting, with separate switch			
Interface		RS 485 optional			
Adjustable shelves		4			
Shelf material		wire shelves, plastic-coated			
Shelf loading		60 kg			
Height of adjustable legs		120–170 mm			
Handle		full-length integrated handle			
Lock		fitted			
Self-closing door		yes			
Door hinges		right, reversible on site			
Insulation		83–60 mm			
Gross/net weight		135/119 kg			
Accessories					
Stainless steel wire shelf		7112904			
Shelf, plastic-coated		7112908			
Optional castor set		9590581			
Foot pedal opener		9590659			
Side-by-Side set		9901969			
Potential-free alarm output		9592748			

¹ You can find the full range of efficiency classes on p.11. As per EU Regulation 2015/1094-W.

² Measured when lighting switched off.

³ Indicates the ambient temperature at which the appliance can be safely operated.

Freezers GN 2/1 with fan-assisted cooling and stainless steel inner liner



Freezers GN 2/1 with fan-assisted cooling		GGPv 6590 ProfilPremiumline		GGPv 1490 ProfilPremiumline	
Total gross/net volume		597/465 litre		1361/1056 litre	
Exterior dimensions in mm (w/d/h)		700/830/2120		1430/830/2120	
Interior dimensions in mm (w/d/h)		510/650/1550		1236/650/1550	
Energy efficiency class¹		<E>		<C>	
Energy consumption in 365 days		1165 kWh		3287 kWh	
Climate rating		5		5	
Ambient temperature range³		+10 °C to +40 °C		+10 °C to +40 °C	
Refrigerant		R 600a		R 290	
Sound power level		60 dB(A)		60 dB(A)	
Connection rating		1.5 A/250 W		4.0 A/450 W	
Frequency/voltage		50 Hz/220–240V~		50 Hz/220–240V~	
Cooling system		forced-air		forced-air	
Defrost		automatic		automatic	
Temperature range		–10 °C to –26 °C		–10 °C to –26 °C	
Gastronom		GN 2/1, 530 × 650 mm (630 mm wide)		GN 2/1, 530 × 650 mm (530 mm wide)	
External cabinet finish		stainless steel		stainless steel	
Door material		stainless steel		stainless steel	
Internal liner material		304-grade stainless steel		304-grade stainless steel	
Type of control		electronic controller		electronic controller	
Temperature display		external digital		external digital	
Fault: warning signal		visual and audible		visual and audible	
Interface/VoI-free alarm contact		RS 485/yes		RS 485/yes	
Adjustable shelves		4		8	
Shelf material		304-grade stainless steel wire shelves		304-grade stainless steel wire shelves	
Shelf loading		60 kg		60 kg	
Height of adjustable legs		120–170 mm		120–170 mm	
Handle		full-length integrated handle		full-length integrated handle	
Foot pedal opener		yes		yes	
Lock		fitted		fitted	
Self-closing door		yes		yes	
Door hinges		right, reversible on site		left hand/right hand	
Insulation		83–60 mm		83–60 mm	
Gross/net weight		132/115 kg		213/189 kg	
Accessories					
Stainless steel wire shelf		7112904		7112904	
Shelf, plastic-coated		7112908		7112908	
U-shaped tray/slide, right/left		9590581		9590583	
Optional castor set		9590659		9590407	
Product temperature sensor		9901969		9590639	
Foot pedal opener		9590659		9590639	
Side-by-Side set		9901969		9901969	

Freezers GN 2/1 with fan-assisted cooling and stainless steel inner liner



Freezers GN 2/1 with fan-assisted cooling	No Frost		
	GGPv 1470 Profiline	GGPv 6570 Profiline	GGPv 6577 Profiline
Total gross/net volume	1361/1056 litre	597/465 litre	596/464 litre
Exterior dimensions in mm (w/d/h)	1430/830/2120	700/830/2120	700/838/2120
Interior dimensions in mm (w/d/h)	1236/650/1550	510/650/1550	510/650/1550
Energy efficiency class ¹	<G>	<G>	<D>
Energy consumption in 365 days	3333 kWh	1874 kWh	2552 kWh
Climate rating	5	5	5
Ambient temperature range ²	+10 °C to +40 °C	+10 °C to +40 °C	+10 °C to +40 °C
Refrigerant	R 290	R 290	R 290
Sound power level	60 dB(A)	60 dB(A)	62 dB(A)
Connection rating	4.0 A/450 W	4.0 A/300 W	4.0 A/300 W
Frequency/voltage	50 Hz/220–240V~	50 Hz/220–240V~	50 Hz/220–240V~
Cooling system	forced-air automatic	forced-air automatic	forced-air automatic
Defrost	–10 °C to –26 °C	–10 °C to –26 °C	–10 °C to –26 °C
Temperature range	GN 2/1, 530 x 650 mm (530 mm wide)	GN 2/1, 530 x 650 mm (530 mm wide)	GN 2/1, 530 x 650 mm (530 mm wide)
Gastronomy	stainless steel	stainless steel	stainless steel
External cabinet finish	stainless steel	stainless steel	stainless steel
Door material	stainless steel	stainless steel	stainless steel
Internal liner material	304-grade stainless steel	304-grade stainless steel	304-grade stainless steel
Type of control	electronic controller	electronic controller	electronic controller
Temperature display	external digital	external digital	external digital
Fault: warning signal	visual and audible	visual and audible	visual and audible
Interface	RS-485 optional	RS-485 optional	RS-485 optional
Adjustable shelves	8	4	4
Shelf material	wire shelves, plastic-coated	wire shelves, plastic-coated	wire shelves, plastic-coated
Shelf loading	60 kg	60 kg	60 kg
Height of adjustable legs	120–170 mm	120–170 mm	120–170 mm
Handle	full-length integrated handle	full-length integrated handle	full-length integrated handle
Lock	fitted	fitted	fitted
Self-closing door	yes	yes	yes
Door hinges	left-hand/right-hand	right, reversible on site	right, reversible on site
Insulation	63–60 mm	63–60 mm	63–60 mm
Gross/net weight	214/196 kg	137/120 kg	137/121 kg
Accessories			
Stainless steel wire shelf	7112904	7112904	7112904
Shelf, plastic-coated	7112908	7112908	7112908
U-shaped trays/dibs, right/left	9001761/9001757		
Optional castor set	9590583		
Foot pedal opener	9590639		
Side-by-side set	9901969		
Potential-free alarm output	9592746		

¹ You can find the full range of efficiency classes on p.11. As per EU Regulation 2015/1094-W.
² Indicates the ambient temperature at which the appliance can be safely operated.