

# 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 capacity, 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 body 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.

**Integrated pressure relief valve** for easy opening of the door.

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

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

**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 83mm insulation is gap-free and, as a result, is very hygienic and easy to clean.



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



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



**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.



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

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

The **moulded Gastronorm 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.



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

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.

**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.



### 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.



### 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.

**Climate  
Class 5**

### Operating conditions – high climate rating.

Sometimes in the kitchen not only temperaments 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.



### 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.



### Air ducting system for excellent temperature distribution.

The innovative air ducting system is designed to maintain freshness during food storage: two fans draw the air over the cooling evaporator, then it is directed downwards behind an air deflector. This ensures constant air circulation – and uniform temperature distribution.



### 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.

### 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 capacity 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	GKPx 6590 ProfiPremiumline	GKPx 1490 ProfiPremiumline	GKPx 1470 ProfiLine	GKPx 1440 ProfiLine	GKPx 6570 ProfiLine	GKPx 6540 ProfiLine	GKPx 6577 ProfiLine
Total gross /net capacity	597 /465 litre	1361 /1056 litre	1361 /1056 litre	1361 /1056 litre	597 /465 litre	597 /465 litre	596 /464 litre
Exterior dimensions in mm (w/d/h)	700/830/2120	1430/830/2120	1430/830/2120	1430/830/2120	700/830/2120	700/830/2120	700/838/2120
Interior dimensions in mm (w/d/h)	510/650/1550	1236/650/1550	1236/650/1550	1236/650/1550	510/650/1550	510/650/1550	510/650/1550
Energy efficiency class <sup>1</sup>							
Energy consumption in 365 days <sup>2</sup>	336 kWh	1084 kWh	1031 kWh	1189 kWh	406 kWh	542 kWh	578 kWh
Climate rating	5	5	5	5	5	5	5
Ambient temperature range	+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	+10 °C to +40 °C	+10 °C to +40 °C
Refrigerant	R 290	R 290	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)	58 dB(A)	58 dB(A)	60 dB(A)
Connection rating	2.0 A/150 W	3.0 A/250 W	3.0 A/250 W	3.0 A/250 W	2.0 A/150 W	2.0 A/150 W	2.0 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~	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	forced-air / automatic	forced-air / automatic
Temperature range	–2 °C to +15 °C	–2 °C to +15 °C	–2 °C to +15 °C	+1 °C to +15 °C	–2 °C to +15 °C	+1 °C to +15 °C	–2 °C to +15 °C
Gastronorm	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)	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 look	stainless steel	stainless steel look	stainless steel
Door material	stainless steel	stainless steel	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	304-grade stainless steel	304-grade stainless steel
Type of control	electronic controller	electronic controller	electronic controller	electronic controller	electronic controller	electronic controller	electronic controller
Temperature display	external digital	external digital	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	visual and audible	visual and audible
Interface / Volt-free alarm contact	RS 485 /yes	RS 485 /yes	RS 485 optional /–	RS 485 optional /–	RS 485 optional /–	RS 485 optional /–	RS 485 optional /–
Adjustable shelves	4	8	8	6	4	3	4
Shelf material	304-grade stainless steel wire shelves	304-grade stainless steel wire shelves	wire shelves plastic-coated	wire shelves plastic-coated	wire shelves plastic-coated	wire shelves plastic-coated	wire shelves plastic-coated
Shelf loading	60 kg	60 kg	60 kg	60 kg	60 kg	60 kg	60 kg
Height of adjustable legs	120–170 mm	120–170 mm	120–170 mm	120–170 mm	120–170 mm	120–170 mm	120–170 mm
Handle	full-length integrated handle	full-length integrated handle	full-length integrated handle	full-length integrated handle	full-length integrated handle	full-length integrated handle	full-length integrated handle
Foot pedal opener	yes	yes					
Lock	fitted	fitted	fitted	fitted	fitted	fitted	fitted
Self-closing door / Door hinges	yes /right, reversible on site	yes /left hand /right hand	yes /left hand /right hand	yes /left hand /right hand	yes /right, reversible on site	yes /right, reversible on site	yes /right, reversible on site
Insulation	83–60 mm	83–60 mm	83–60 mm	83–60 mm	83–60 mm	83–60 mm	83–60 mm
Gross / net weight	129 /113 kg	208 /184 kg	208 /184 kg	201 /178 kg	127 /111 kg	134 /118 kg	130 /113 kg
Remote condensing unit option R 134a			GKPx 1470 version 525		GKPx 6570 version 525		
Also available with factory fitted castors				GKPx 1440 version 147		GKPx 6540 version 147	
Accessories							
Stainless steel wire shelf	7112904	7112904	7112904	7112904	7112904	7112904	7112904
Shelf, plastic-coated	7112908	7112908	7112908	7112908	7112908	7112908	7112908
U-shaped trayslide, right /left		9001761 /9001757	9001761 /9001757	9001761 /9001757			
Optional castor set	9590581	9590583	9590583	9590583	9590581	9590581	9590581
RS 485 /RS 232 adapter, data log software	9590387	9590387					
NTC product temperature sensor	9590407	9590407					
Foot pedal opener	9590659	9590639	9590639	9590639	9590659	9590659	9590659
Side-by-Side set	9901969	9901969	9901969	9901969	9901969	9901969	
Potential-free alarm output			9592748	9592748	9592748	9592748	9592748

<sup>1</sup> You can find the full range of efficiency classes at page 9. According to (EU) 2017/1369 6a.  
<sup>2</sup> Measured with light switched off





**Fridge GN 2/1**  
with fan-assisted cooling

<b>Total gross/net capacity</b>	597/465 litre
<b>Exterior dimensions in mm</b> (w/d/h)	700/830/2120
<b>Interior dimensions in mm</b> (w/d/h)	510/650/1500
Energy efficiency class <sup>1</sup>	<b>&lt;C&gt;</b>
Energy consumption in 365 days <sup>2</sup>	577 kWh
Climate rating	5
Ambient temperature range	+10 °C to +40 °C
Refrigerant	R 290
Sound power level	58 dB(A)
Connection rating	2.0 A/180 W
Frequency/voltage	50 Hz/220–240V~
Cooling system	forced-air
Defrost	automatic
Temperature range	+1 °C to +15 °C
Gastronorm	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
Interior light	LED lighting, with separate switch
Fault: warning signal	visual and audible
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	139/123 kg
<b>Accessories</b>	
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

<sup>1</sup> You can find the full range of efficiency classes at page 9. According to (EU) 2017/1369 6a.  
<sup>2</sup> Measured with light switched off



**Freezers GN 2/1**  
with fan-assisted cooling

<b>Total gross/net capacity</b>	597/465 litre
<b>Exterior dimensions in mm</b> (w/d/h)	700/830/2120
<b>Interior dimensions in mm</b> (w/d/h)	510/650/1550
Energy efficiency class <sup>1</sup>	<b>&lt;B&gt;</b>
Energy consumption in 365 days	1165 kWh
Climate rating	5
Ambient temperature range	+16 °C to +40 °C
Refrigerant	R 600a
Sound power level	60 dB(A)
Connection rating	1.5 A/250 W
Frequency/voltage	50 Hz/220–240V~
Cooling system	forced-air
Defrost	automatic
Temperature range	–10 °C to –26 °C
Gastronorm	GN 2/1, 530 × 650 mm (530 mm wide)
External cabinet finish	stainless steel
Door material	stainless steel
Internal liner material	304-grade stainless steel
Type of control	electronic controller
Temperature display	external digital
Fault: warning signal	visual and audible
Interface/Volt-free alarm contact	RS 485/yes
Adjustable shelves	4
Shelf material	304-grade stainless steel wire shelves
Shelf loading	60 kg
Height of adjustable legs	120–170 mm
Handle	full-length integrated handle
Foot pedal opener	yes
Lock	fitted
Self-closing door	yes
Door hinges	right, reversible on site
Insulation	83–60 mm
Gross/net weight	134/118 kg
<b>Accessories</b>	
Stainless steel wire shelf	7112904
Shelf, plastic-coated	7112908
U-shaped trayslide, right/left	9001761/9001757
Optional castor set	9590581
RS 485/RS 232 adapter, data log software	9590387
NTC product temperature sensor	9590407
Foot pedal opener	9590659
Side-by-Side set	9901969

<b>GGPv 6590</b> ProfiPremiumline	<b>No Frost</b>	<b>GGPv 1490</b> ProfiPremiumline	<b>No Frost</b>
597/465 litre		1361/1056 litre	
700/830/2120		1430/830/2120	
510/650/1550		1236/650/1550	
<b>&lt;B&gt;</b>		<b>&lt;C&gt;</b>	
1165 kWh		3287 kWh	
5		5	
+16 °C to +40 °C		+10 °C to +40 °C	
R 600a		R 290	
60 dB(A)		60 dB(A)	
1.5 A/250 W		4.0 A/450 W	
50 Hz/220–240V~		50 Hz/220–240V~	
forced-air		forced-air	
automatic		automatic	
–10 °C to –26 °C		–10 °C to –26 °C	
GN 2/1, 530 × 650 mm (530 mm wide)		GN 2/1, 530 × 650 mm (530 mm wide)	
stainless steel		stainless steel	
stainless steel		stainless steel	
304-grade stainless steel		304-grade stainless steel	
electronic controller		electronic controller	
external digital		external digital	
visual and audible		visual and audible	
RS 485/yes		RS 485/yes	
4		8	
304-grade stainless steel wire shelves		304-grade stainless steel wire shelves	
60 kg		60 kg	
120–170 mm		120–170 mm	
full-length integrated handle		full-length integrated handle	
yes		yes	
fitted		fitted	
yes		yes	
right, reversible on site		left hand/right hand	
83–60 mm		83–60 mm	
134/118 kg		213/189 kg	
7112904		7112904	
7112908		7112908	
		9001761/9001757	
9590581		9590583	
9590387		9590387	
9590407		9590407	
9590659		9590639	
9901969		9901969	

<sup>1</sup> You can find the full range of efficiency classes at page 9. According to (EU) 2017/1369 6a.



# WolfLabs

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The specifications listed in this brochure are subject to change by the manufacturer and therefore cannot be guaranteed to be correct. If there are aspects of the specification that must be guaranteed, please provide these to our sales team so that details can be confirmed.

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Please contact us if this literature doesn't answer all your questions.