



DEEP-FRY WITHOUT OIL USING SWEDISH PREMIUM QUALITY

LIGHTFRY 12E

Lightfry is based on Air Fry Technology, which makes French fries and all kinds of finger food without the need to add even a single drop of oil or fat. Steam, hot air and motion are used instead. The cooking process is divided into two steps. First, a steam phase during which the product is thoroughly cooked. Then comes the second phase the crisp phase during which a fan with very hot and dry air gives a crispy surface. Everything happens in a rotating basket in a closed oven chamber.



STEAM

The steam phase is the phase during which the food product is thoroughly cooked.



HOT AIR

Hot and dry air gives the food its crispness and crunchy surface.



MOTION

The rotating basket ensures high uniform quality of crispness, colour and consistency.

LIGHTFRY 12E TECHNICAL SPECIFICATIONS



Dimensions: B693 x H695 (incl. chimney 711) x D645 mm (incl. handle 690 mm)

Net weight: 100kg

Electrical connection: CE version 3x400V + N, 50–60 Hz, 16 kW,

US version 3x208-240V, 50–60 Hz, 16 kW

Drainage connection: 1"

Fresh water connection: 3/4"

Extract air: Extractor hood or customized Lightfry hood. (See regulations) Capacity: Up to 30 kg/hour. From 200g to 2.5kg/batch. Example: 600 grams of French fries(6x6mm) in 3:50 - 4:20 minutes

Material: Stainless steel oven and casing

LIGHTFRY VS. DEEP FRYING IN OIL



LESS FAT



NO RISK OF FIRE



ZERO OIL MIST



MORE SAVINGS



LOWER POWER CONSUMPTION



EASY CLEANING

HEALTH AND ENVIRONMENT

- > Up to 100 % less fat
- > Very low risk of fire
- > Less environmental impact
- > Better working environment

ECONOMY

- > No oil purchases
- > Up to 50% lower power consumption
- > Lower investment costs
- > Possibility to deep-fry for everyone

RESOURCES AND TIME

- > Less cleaning of oil mist
- > Integrated cleaning system
- > No oil change, deliveries or destruction
- > Automatic emptying

FLAVOUR AND FOOD

- > Longer serviceability
- > No rancid or any other undesirable oil flavour
- > Reheating option
- > The same crispiness and experience