



**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, 1.6 kW,

US version 3x208-240V, 60 Hz, 13 kW (3x208V+PE, 4-wire config - 3x208V+N+PE, 5-wire config)

**Drainage connection:** 1"

**Fresh water connection:** 3/4"

**Extract air:** Extractor hood or customized Lightfry hood. (See regulations) Capacity: Up to 22 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**

### HEALTH AND ENVIRONMENT

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



**ZERO OIL MIST**



**MORE SAVINGS**

### ECONOMY

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



**LOWER POWER CONSUMPTION**



**EASY CLEANING**

### 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

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