



DEEP-FRY WITHOUT OIL
PREMIUM SWEDISH QUALITY



LIGHTFRY **HC** HIGH CAPACITY

Up to 30% higher capacity kg/h

Lightfry is based on Air Fry Technology, which cooks French fries and all kinds of finger food without the need to add even a single drop of oil or fat, by using steam, hot air and motion instead. The cooking process is divided into two steps: first, a steam phase during which the product is thoroughly cooked, then the second phase, the crisp phase, which uses a fan with very hot, dry air to give a crispy surface. The complete cooking process takes place in a rotating basket, inside a closed oven chamber.



STEAM

During the steam phase, the food product is thoroughly cooked inside the oven chamber.



HOT AIR

Hot and dry air is circulated to give the food its crisp and crunchy surface.



MOTION

The rotating basket ensures consistent, high quality of crispness with even cooking and colour.

LIGHTFRY **HC** TECHNICAL SPECIFICATIONS



Dimensions: W693 x H695 (incl. chimney 711) x D645 mm (incl. handle 690 mm)

Net weight: 100kg

Electrical connection: 3x400V + N, 50 Hz, 16 kW

Drainage connection: 25 mm

Fresh water connection: 19 mm

Extract air: Extractor hood or customised Lightfry hood. (see regulations)

Capacity: Up to 32 kg per hour. From 200g to 2.5kg batch. Example: 600 grams of French fries(6x6mm) in 3:00 – 4:00 minutes. Saves a lot of time on large batches 1.5 kg – 25 kg

Material: Stainless steel oven and casing.

LIGHTFRY **HC** VS. DEEP FRYING IN OIL



LESS FAT



NO RISK OF FIRE



NO OIL SPLASHES



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 purchase
- > Up to 50% lower power consumption
- > Lower investment costs
- > Possibility to "deep-fry" for everyone

RESOURCES AND TIME

- > Less cleaning of oil splashes
- > Integrated cleaning system
- > No oil change, deliveries or disposal
- > Option for automatic emptying of basket

FLAVOUR AND FOOD

- > No undesirable flavours
- > Reheating option
- > Same crispness and taste

CUISINEQUIP

Cuisine Equipment Ltd, 4 Trafford Road,
Reading, Berkshire, RG1 8JS
info@cuisinequip.com 0118 9571344
www.cuisinequip.com