



DEEP-FRY WITHOUT OIL  
PREMIUM SWEDISH QUALITY

## LIGHTFRY 12E

*Lightfry is based on Air Fry Technology, which cooks French fries and all kinds of finger food without the need to add 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 crispness with even cooking and colour.

# LIGHTFRY 12E TECHNICAL SPECIFICATIONS



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

**Net weight:** 100kg

**Electrical connection:** 3x400V + N, 50–60 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 22 kg per 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



NO OIL SPLASHES



MORE SAVINGS

### ECONOMY

- > No oil purchase
- > 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 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**

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