



A BETTER
WAY TO ENJOY
GOOD FOOD



EatGood™



WHY AREN'T WE ALLOWED TO ENJOY THE FOOD WE LOVE? Why must we eat unhealthy food unnecessarily? Why must we avoid food we love? Why must kitchen staff the world over toil in a cloud of grease vapour?

We refuse to accept this. Our aim is to give people the opportunity to enjoy the food they love without having a bad conscience – or even risking their health. Let's start with the world's most popular side dish: french fries.

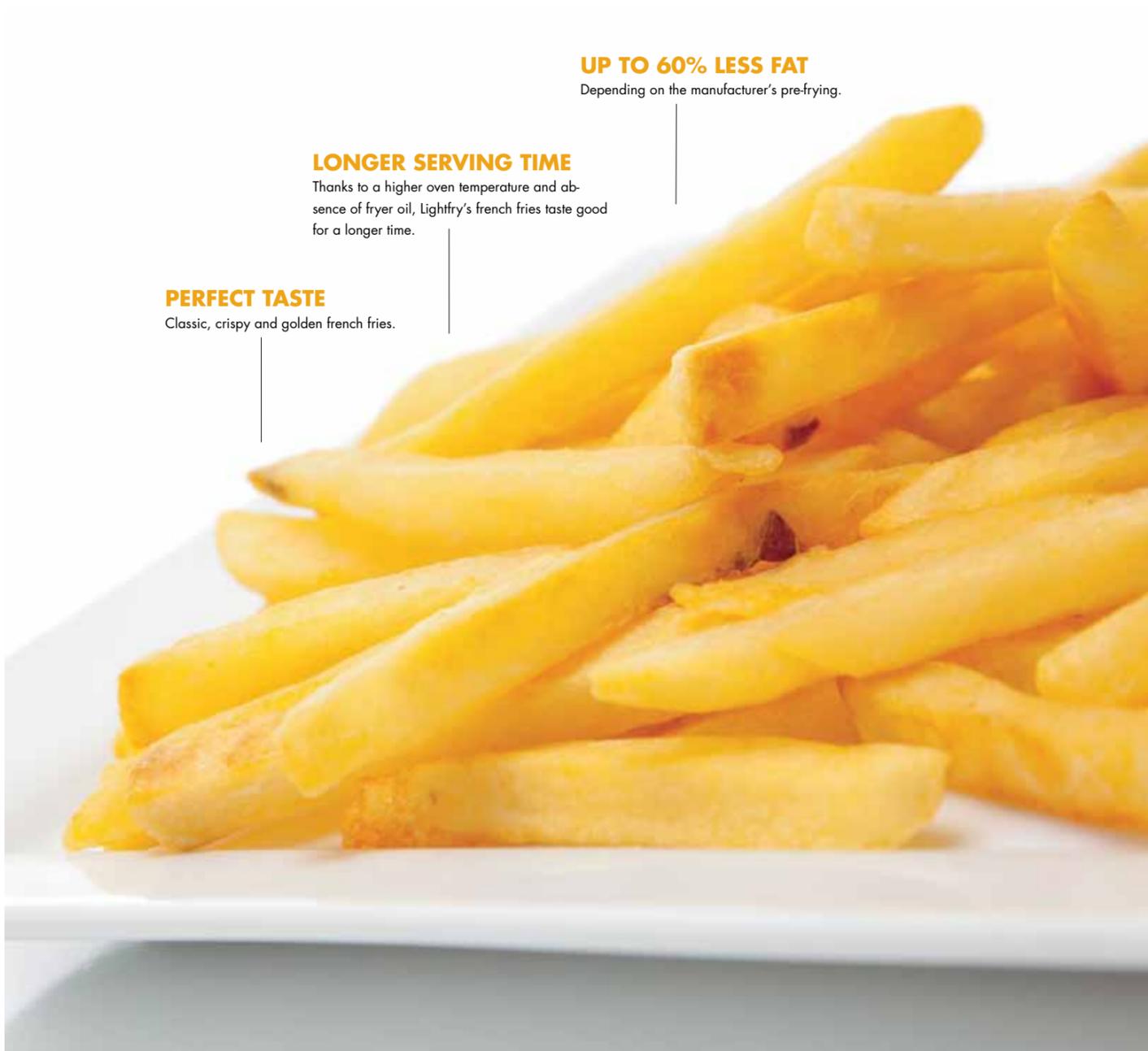
MORE TASTE — SMARTER PREPARATION

FRENCH FRIES ARE THE MOST POPULAR SIDE DISH IN THE WORLD. Such a shame they seem so unhealthy. But it doesn't have to be that way. The solution to the problem is Lightfry, an oven that prepares french fries without adding a single drop of oil. Classic, crispy and golden yellow french fries, without tradeoffs in either taste or consistency. On the contrary: it tastes the way french fries should taste – deliciously fried potato without deep fat frying oil. All thanks to our patented process.

UP TO 60% LESS FAT
Depending on the manufacturer's pre-frying.

LONGER SERVING TIME
Thanks to a higher oven temperature and absence of fryer oil, Lightfry's french fries taste good for a longer time.

PERFECT TASTE
Classic, crispy and golden french fries.



LIGHTFRY IS AN OVEN THAT PREPARES FRENCH FRIES USING STEAM AND HOT AIR INSTEAD OF FRYER OIL. The preparation takes place in two phases. First, a steam phase that thoroughly cooks the product. That is followed by a crisping phase, in which a stream of hot, dry air gives our french fries a crispy surface. It all takes place in a rotating drum in a sealed space, so only minimal supervision is required. No need for you to waste electricity to keep the frying oil hot. There is also a special 45-second program for reheating preprocessed french fries.

FREES UP TIME
Easy to use.

ENERGY EFFICIENT
The preparation takes place in a closed oven space instead of an oil bath that must be kept hot.

AUTOMATED
Integrated cleaning system – saves time.



TASTE, HEALTH AND THE ENVIRONMENT COME FIRST. FOLLOWED CLOSELY BY SAFETY, EFFICIENCY AND ECONOMY.



NO DIFFERENCE, FEEL THE DIFFERENCE

French fries prepared in Lighfry have the same crispiness, and the same texture, but more of the delicious potato flavour. You are spared the offputting taste of cooling fryer oil.



WE LOVE FOOD THAT DOESN'T HARM

The Lighfry cooking process takes place without fryer oil. It results in equally delicious chicken nuggets, chilli cheese, french fries, mozzarella sticks, onion rings, and other finger food – now healthier with a much lower fat content.



IF OIL IS THE VILLAIN, WE ARE THE HEROES

Major natural resources are required to produce fryer oil. A dilemma and an expense we help you to avoid in that no oil is used in the preparation. It is also more energy efficient, as we use a closed oven system – instead of an oil bath that has to be kept hot.



A SAFE KITCHEN IS A GOOD KITCHEN

When you use Lighfry you avoid many of the safety problems involved with the traditional deep fat fryer. Take, for example, the risk of burn injuries and fire. You are also spared unnecessary fryer vapour for staff and customers.



HOW DO YOU CALCULATE YOUR PROFIT?

A kitchen with Lighfry is easier to manage. Actual food preparation requires minimal effort by staff, while an automated integrated cleaning program keeps the oven clean. Moreover, less time is required for cleaning the coating left by grease vapour in your kitchen and in the kitchen extract ducts of the ventilation system.



WIN, WIN, WIN, WIN SITUATION

French fries boost sales and margins. For a long time, however, they have involved major investment and expense. Lighfry enables you to avoid several of these expenses. You are spared from having to purchase oil, dispose of used oil, and handling oil. You'll have no need to install sophisticated kitchen ventilation, as the air will no longer be full of deep fryer vapours. Nor will you need a fat separator when you use Lighfry.



EatGood believes people should be allowed to eat food they love without taking any health risks. That is why we develop and supply solutions that makes unhealthy food healthier.

Solutions that do not demand change of consumer behaviour.

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**EATGOOD SWEDEN AB Åsboholmsgatan 16, SE-504 51 BORÅS TEL +46 (0)33-10 11 80
E-MAIL info@eatgood.se WEBSITE www.eatgood.se**