

LIGHTFRY 12E



LIGHTFRY MAKES FRENCH FRIES AND FINGER FOOD WITHOUT ADDING A SINGLE DROP OF OIL OR OTHER FAT.

This device uses steam and hot air instead. The preparation takes place in two phases. First, a steam phase that thoroughly cooks the product. Next, a crisp phase, where a stream of hot, dry air produces a crispy surface.

The entire process occurs in a rotating drum in a closed oven space. As a result, the device requires minimal maintenance, freeing up time for staff to devote to other tasks. At the same time, you save on energy as there is no need to keep frying oil hot.

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TECHNICAL DATA

Dimensions: W: 693 x H: 695 (incl. chimney 711 mm) x D: 645 mm (incl. handles 690 mm)

Net weight: 100 kg

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

Drain connection: 1"

Fresh water connection: 3/4"

Exhaust air: Extraction hood or canopy. Kitchen extract duct Class 2A.

Capacity: 16 kg French fries/hour. See table on website for times for different products. 1 serving – 2 kg/cycle. E.g. 600 g french fries in 4 minutes and 20 seconds.

Material: Oven space and cover in stainless steel.

BENEFITS OF LIGHTFRY VERSUS DEEP FRYER

MARKETING BENEFITS

- Healthy french fries with 40–60% lower fat content.
- Opportunities for more, such as french fries and finger food are products with high margins. Many dining establishments that have chosen not to buy a deep fat fryer for various reasons, can use Lightfry instead.

ECONOMIC BENEFITS

- No oil means major cost savings, both for purchasing and oil disposal.
- Approx. 50% lower energy consumption.
- Less ventilation cleaning.
- Less cleaning, as the grease vapour disappears.
- Integrated cleaning. Always a clean oven for the next day.
- Reheating of cooled french fries is possible and the results favourable.
- Lower investment expense. Ventilation, kitchen extract ducts, grease separators and perhaps, sprinklers.

OTHER BENEFITS

- Better kitchen work environment. Avoids grease vapour, aspiration of grease vapour, burn injuries and risk of slipping.
- Lower risk of fire. Many restaurant fires start in the deep fat fryer.
- Longer serving time.
- This is how french fries should taste, according to many cooks. A little more potato and a little less frying oil.
- Easy to maintain.
- Emptying of food prepared in Lightfry is semi automatic.
- No use of oil is beneficial for the environment.

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