



DEEP FRYING WITHOUT OIL

LightFry

POWERED BY EatGood™



**THE WORLD
IS READY
FOR DEEP
FRYING
WITHOUT
OIL**

Fat-related diseases have long been threatening public health around the world. The consumption of fast carbs, dangerous trans fats and semi-finished products are some of the contributing factors. It is delicious, fast and simple – very difficult to resist in a world where everything moves faster and faster.

One of the challenges is deep-fried food – good but dangerous, both for people and the environment. Processed fats break down our body not to mention that the production of many oils leaves an enormous footprint on our environment.

But something is happening. People's knowledge about food and a healthy lifestyle is today greater than ever before.

BETTER HEALTH AND ENVIRONMENT – WITH NO CHANGE IN BEHAVIOUR

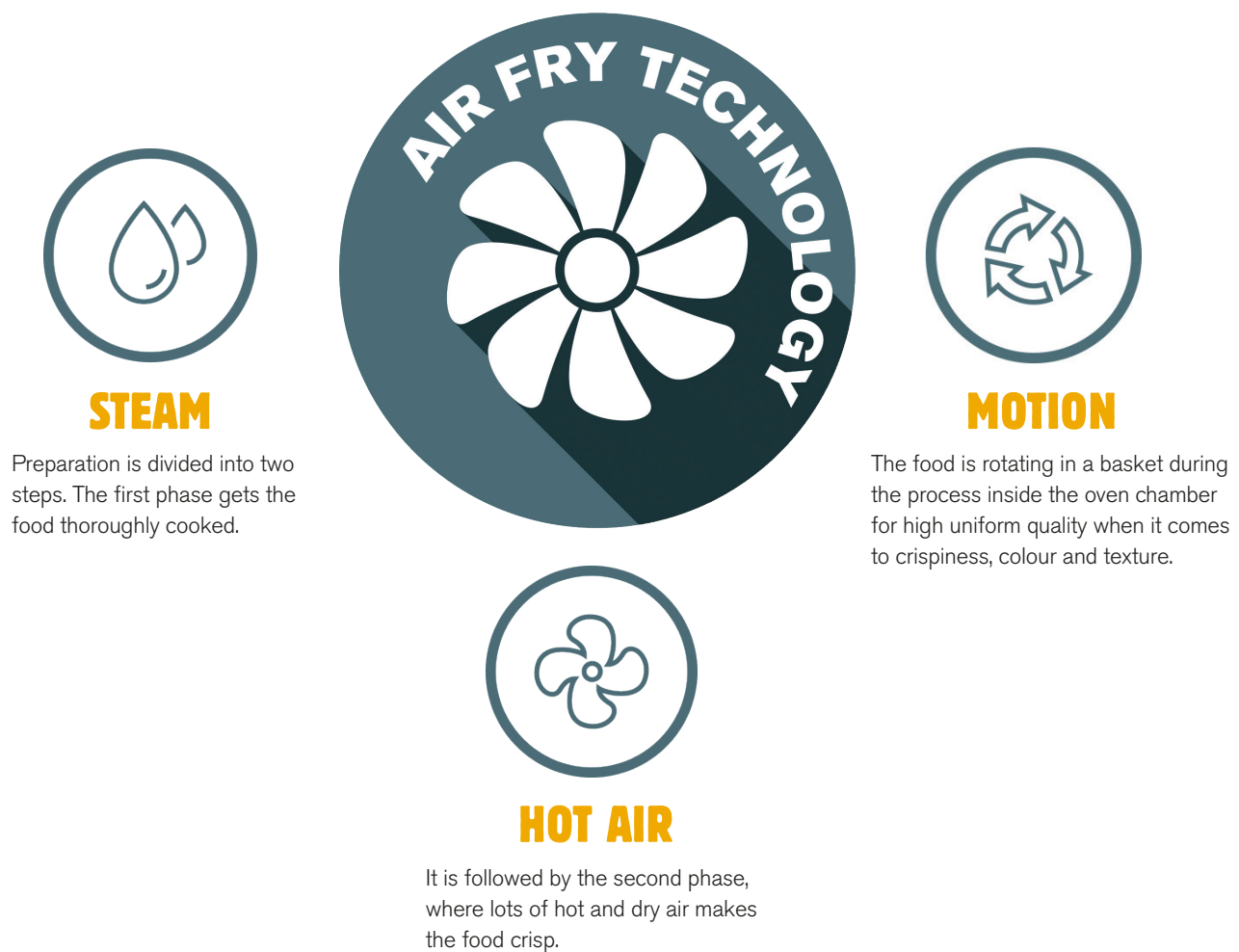
LightFry deep fries food with hot air, steam and a rotating basket. It has sufficient capacity for professional kitchens, and the food offers the same crunchiness and experience as traditional deep-frying. The flavour is perceived by many as better – without any risk to health and the environment.



TECHNOLOGY

WISDOM AND ENGINEERING

There is hot air technology for drying and steam technology for cooking. None of them, however, produce anything that resembles deep-fried food. Eatgood united the cooking effect of the steam with the drying effect of hot air, adding motion. The result was one of a kind – a perfect deep frying process without a single drop of oil.



LIGHTFRY

SWEDISH PREMIUM QUALITY FOR PROFESSIONALS

LightFry, with Air Fry Technology, can handle all kinds of finger food without sacrificing the flavour and crispiness we are used to. Its capacity meets the professional kitchen's requirements. Simple and modern display, automatic discharge of ready food, as well as automatic cleaning function and quality in every aspect.



THE BENEFITS

THAT WILL CHANGE EVERYTHING

Traditional frying involves high costs, bad working environment and major risks. Oil frying requires grease traps, expensive ventilation/extraction systems and time-consuming cleaning. Furthermore, it's resulting in oil mist, smell and it soils together with the risk of slipping in the kitchen. Hot oil is also extremely flammable.

With our LightFry and Air Fry Technology we offer the market an oven that deep fries in a 100% oil-free process. This changes the conditions for everyone. Those who switch from oil to LightFry eliminate the cost and handling of oil. Harmful oil mist along with slippery floors and messy shelves are eliminated. Up to 50% lower power consumption, less resource-intensive handling and eliminated oil fire. Those who do not (or cannot) deep fry today are suddenly able to do so since there are minimal or no requirements at all for ventilation, fire extinguisher system and, in some cases, grease trap.



LESS FAT



NO RISK OF OIL FIRE



MORE SAVINGS



NO OIL MIST



AUTOMATIC CLEANING



**LOWER POWER
CONSUMPTION**



A still life photograph featuring a wooden cutting board with a pile of golden-brown french fries. The fries are topped with coarse salt. To the left of the board is a glass jar filled with red ketchup. Above the board is another glass jar filled with white salt. A sprig of fresh rosemary lies on the wooden surface next to the salt jar. The background includes a red and white checkered cloth. The overall scene is set on a rustic wooden table.

**DEEP FRYING
WITHOUT OIL**

**AIR FRY TECHNOLOGY WILL CHANGE THE GLOBAL
MARKET AND OUR VIEW OF DEEP-FRIED FOOD**

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[Google Eatgood or Lightfry to find out more](#)

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