

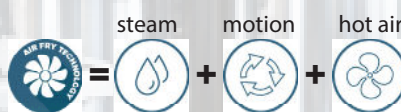
Healthier, safer and more
economical

Air is the new oil!

Lightfry is based on Air Fry Technology, which makes French fries and all kinds of finger food without the need to add even a single drop of oil or fat. Steam, hot air and motion are used instead. The cooking process is divided into two steps. First, a steam phase during which the product is thoroughly cooked. Then comes the second phase the crisp phase during which a fan with very hot and dry air gives a crispy surface. Everything happens in a rotating basket in a closed oven chamber.



LightFry 12C



LightFry®

COMMERCIAL AIRFRYERS

LIGHTFRY 12C



Also available as:
LF LEFT MOUNTED
Display mounted on
left side.



Dimensions:

W27 x H29 x D25 inches

Net weight:

LF12C: 236 lbs

Electrical power:

LF12C: 3x220V+PE, 60Hz, 13kW

Drainage conn:

1" inner diameter hose

Fresh water conn:

3/4"

Extraction options: Custom made standard
ventilation hood or custom made

LightFry ventless hood. (Always see local/national
regulations)

Material: Stainless steel, oven and casing

LIGHTFRY VS. DEEP FRYING IN OIL

UP TO 100%
LESS FAT



LOWER POWER
CONSUMPTION



ZERO OIL
MIST



GREAT
SAVINGS



NORISK OF
OIL FIRE



EASY
CLEANING



HEALTH AND ENVIRONMENT

- Up to 100% less fat
- Very low risk of fire
- Less environmental impact
- Better working environment

ECONOMY

- No oil purchases
- Up to 50% lower power consumption
- Lower investment cost
- Possibility to fry for everyone, and more.

RESOURCES AND TIME

- Less cleaning of oil mist
- Integrated cleaning system
- No oil change, deliveries or transportation of oil
- Automatic emptying

FLAVOR AND FOOD

- Longer serviceability
- No rancid or any other undesirable oil flavor
- Reheating option
- Great crispiness and experience

THE GAME CHANGER – PACKED WITH BENEFITS:



Energy consumption savings
Up to 50% lower energy consumption. If you cook constantly for one hour the energy consumption is 9,5kWh in the LightFry unit. The standby energy consumption in the LightFry is 1kW/hour at standby temp of 220°C, which is much lower than an oil fryer.



Save staff, cost and time
Staff can do other tasks while frying. After you have loaded a batch into the basket and started the cooking program, hands are free to do other tasks. LightFry cooks the food without any supervision from the staff.



Environment
LightFry for example contributes to reducing the deforestation of rainforests to produce palm oil. Since we don't have to transport the oil, we don't have to worry about transport emissions. Nor do we have to deal with the destruction of the oil or worry about people dumping the oil.



Less risk - better working environment
There is a big risk of fire when using an oil fryer, oil can set fire of itself. With the LightFry unit we avoid this risk. Since there is no oil, you avoid the oil mist and slippery floors. When you have an oil fryer the floors get very slippery and can cause injuries if you fall. If you get rid of the oil fryers you also avoid the risk of burning yourself on the hot oil.



No cost of oil
When we cook from frozen products, par fried, in the LightFry unit we don't add any oil. The oil prices are higher than ever and comes with other costs such as transport and destruction of the oil.



Automatic cleaning
You also save staff costs when it comes to cleaning. LightFry has an automated integrated wash system. You can leave the restaurant and the machine will be 98% clean once the cleaning cycle is finished. (e.g. after opening hours)



Healthier
Deep fat fried food is a contributing factor to obesity and various associated diseases. With LightFry you can still enjoy your favorite food with less impact on your health. Air fried French fries contain 40-60% less calories than oil fried French fries or up to 60% less fat.



Reheat / refresh
It is possible to reheat the products after cooking them. For example, if you know that the restaurant will be busy at lunch-time, you can cook the products and set them aside, then heat up portions for 30-45 seconds. This way you can serve fresh and tasty food in a busy restaurant, fast.



No risk of oil fire
There is a big risk of fire when using an oil fryer. Oil can set fire of itself. With the LightFry unit we avoid this risk. When using a LightFry unit you will not have to have a fire suppression system installed. (Always check local rules and regulations).



No recovery time between batches
The cooking is done in an enclosed oven chamber to preserve the temperature, this means that there are no recovery time in-between batches.



Consistency
There are 30 pre-programmable food programs in the LightFry device, each program having specific settings for all products on the menu. This means that each batch performs the same and gives a fantastic result every time.



Lower investment cost upon installation
If you are planning to open new restaurants or want to install the LightFry unit where there is no built-in extraction or the space is full under the extraction hood, we provide two solutions. We have a standard hood which is connected to a duct fan or a ventless hood which can be installed anywhere. This way you can fry food with lower investment costs or adding frying capacity without having space under the extraction hood.

LightFry
COMMERCIAL AIR FRYERS

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See much more at: www.lightfry.com