



AIR IS THE NEW OIL

# LightFry<sup>®</sup>

PRODUCT RANGE

# 2021

Valid from 20201001

[WWW.LIGHTFRY.COM](http://WWW.LIGHTFRY.COM)

POWERED BY EatGood<sup>™</sup>

Rev. PRLF 20210329

# APPROVED PRODUCTS FOR USA



**LF STANDARD**  
The latest Air Fry Technology



**ARTICLE NO.** LF12U-208V-4 (3PH+PE)  
**ARTICLE NO.** LF12U-208V-5 (3PH+N+PE)  
**DESCRIPTION** Lightfry standard 12U, 208V, US version  
**CERTIFICATIONS**



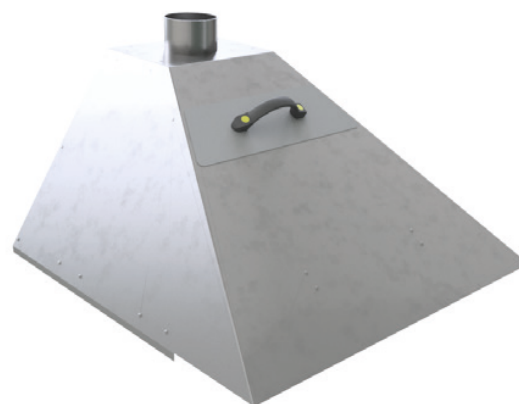
**LF LEFT MOUNTED**  
Display mounted on left side



**ARTICLE NO.** LF12UL-208V-4 (3PH+PE)  
**ARTICLE NO.** LF12UL-208V-5 (3PH+N+PE)  
**DESCRIPTION** Lightfry 12U 208V, US version. Left display  
**CERTIFICATIONS**



**ARTICLE NO.** 353200 [not NSF certified]  
**DESCRIPTION** Drip tray collector including drainpipe  
**CERTIFICATIONS**



**ARTICLE NO.** LF12U-HUVC [not NSF certified]  
**DESCRIPTION** Ventilation hood. For removal of steam  
100mm hole center top. Integrated airfilter.

SEE MUCH MORE AT [WWW.LIGHTFRY.COM](http://WWW.LIGHTFRY.COM)



LF DESIGN  
Design your own Lightfry



Design the Lightfry to fit the company brand or your interior concept. Choose a Lightfry Folie edition standard pattern, or a customized edition where we help you to make it your own.

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# CE APPROVED PRODUCTS

## FREEDOM TO INSTALL ANYWHERE

Lightfry is based on Air Fry Technology, which means no oil mist. The only thing that exists is frying smell and steam from cooking, which can be filtered away. With a stand alone hood you can air fry wherever you want. This gives everyone the opportunity to fry.

**ACTIVE FILTERS**

**CUSTOM MADE FOR LIGHTFRY**



LF STAND ALONE VENTILATION  
Fry anywhere

**STAINLESS STEEL**

**EASY MOUNTING**

**THREE STEP FILTRATION**

LF DESIGN  
Design your own Lightfry



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**LF HIGH CAPACITY**  
Up to 30% higher capacity kg/h



HC

**ARTICLE NO.** LF18EHC-400  
**DESCRIPTION** Lightfry 18EHC- 400 EU version (only 50 Hz)



**LF EXTRA**  
Accessories



S A HC

**ARTICLE NO.** 353200  
**DESCRIPTION** Drip tray collector including drainpipe



## STEAM

The steam phase is the phase during which the food product is thoroughly cooked.



## HOT AIR

Hot and dry air gives the food its crispness and crunchy surface.



## MOTION

The rotating basket ensures high uniform quality of crispness, colour and consistency.



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# CE APPROVED PRODUCTS



**LF STANDARD**  
The latest Air Fry Technology



**ARTICLE NO.** LF12E-400V  
**DESCRIPTION** Lightfry standard 12E, 400V, EU version



**LF MARINE**  
Customized for marine use



**ARTICLE NO.** LF12EM-400V  
**DESCRIPTION** Lightfry 12E 400V, EU marine version



**LF STAND ALONE VENTILATION**  
Fry in any environment



**ARTICLE NO.** LF12E-HOOD-MOT  
**DESCRIPTION** Stand Alone ventilation hood. Integrated filter for steam and fat. 230V.



**LF VENTILATION**  
Standard ventilation



**ARTICLE NO.** LF12E-HUVC  
**DESCRIPTION** Ventilation hood. For removal of steam 100mm hole center top. Integrated airfilter.

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**LF LEFT MOUNTED**  
Display mounted on left side



**ARTICLE NO.**  
**DESCRIPTION**

**LF12EL-400V**  
**Lightfry 12E 400V, EU version. Left display**

**ARTICLE NO.**  
**DESCRIPTION**

**LF18EHCL-400V**  
**Lightfry 12EHCL 400V, EU version. Left display**

## FOOD PERFECT FOR LIGHTFRY



SEE MUCH MORE AT [WWW.LIGHTFRY.COM](http://WWW.LIGHTFRY.COM)

# LIGHTFRY TECHNICAL SPECIFICATIONS



Dimensions	CE version W693 x H711 x D645 mm US version W27 x H29 x D25 inches
Net weight	CE version 102 kg US version 225 lbs <i>LF12U-5, 236 lbs LF12U-4</i>
Electrical power	CE version 3x400V + N + PE, 50-60Hz, 16kW US version 3x220V + N + PE, 60Hz, 13kW <b>US version 3x220V + PE, 60Hz, 13kW</b>
Drainage conn.	1" inner diameter hose
Fresh water conn.	3/4"
Extractor hood	Extractor hood or customized Lightfry hood. (See local/national regulations)
Material	Stainless steel, oven and casing

## LIGHTFRY VS. DEEP FRYING IN OIL



**LESS FAT**



**NO RISK OF FIRE**



**ZERO OIL MIST**



**MORE SAVINGS**



**LOWER POWER CONSUMPTION**



**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 costs
- > Possibility to deep-fry for everyone

### RESOURCES AND TIME

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

### FLAVOUR AND FOOD













- > Longer serviceability
- > No rancid or any other undesirable oil flavour
- > Reheating option
- > The same crispiness and experience


















# LIGHTFRY RANGE PRICING

Terms of business. Pricing in EURO excluding VAT, terms of delivery EXW, Borås, Sweden. Pricelist valid from October 1, 2020

## APPROVED PRODUCTS FOR USA

PIC	PROD. DESCRIPTION	TYPE	ART. NUMBER	
	Lightfry standard 12U, 208V (3PH+PE) Lightfry standard 12U, 208V (3PH+N+PE)		LF12U-208V-4 LF12U-208V-5	
	Lightfry Left display, 12U 208V (3PH+PE) Lightfry Left display, 12U 208V (3PH+N+PE)		LF12UL-208V-4 LF12UL-208V-5	
	Design version folie, extra cost		LF DESIGN	
	Ventilation hood standard		LF12E-HUVC	
	Drip tray collector		353200	

## CE APPROVED PRODUCTS

	Lightfry High Capacity 18EHC, 400V Lightfry High Capacity 18EHC, 400V left display		LF18EHC-400V LF18EHCL-400V	
	Lightfry standard 12E, 400V		LF12E-400V	
	Lightfry 12E marine version, 400V		LF12EM-400V	
	Lightfry Left display, 12E 400V		LF12EL-400V	
	Design version folie, extra cost		LF DESIGN	
	Ventilation hood standard		LF12E-HUVC	
	Vent less hood, (not for meat)		LF12E-HOOD- MOT	
	Drip tray collector		353200	

# THE GAME CHANGER OF TODAY



SEE MUCH MORE AT [WWW.LIGHTFRY.COM](http://WWW.LIGHTFRY.COM)



**POWERED BY** EatGood

Google Lightfry to find out more

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