



AIR IS THE NEW OIL

LightFry[®]

PRODUCT RANGE

2022

Valid from 20211001

APPROVED PRODUCTS FOR USA

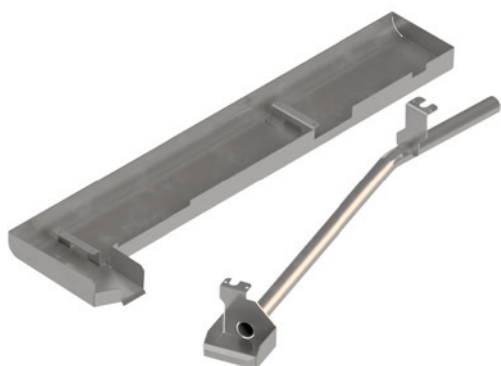


LF STANDARD
The latest Air Fry Technology



ARTICLE NO.
ARTICLE NO.
DESCRIPTION
CERTIFICATIONS

LF12U-208V-4 (3PH+PE)
LF12U-208V-5 (3PH+N+PE)
Lightfry standard 12U, 208V, US version



ARTICLE NO.
DESCRIPTION
CERTIFICATIONS

353200 [not NSF certified]
Drip tray collector including drainpipe

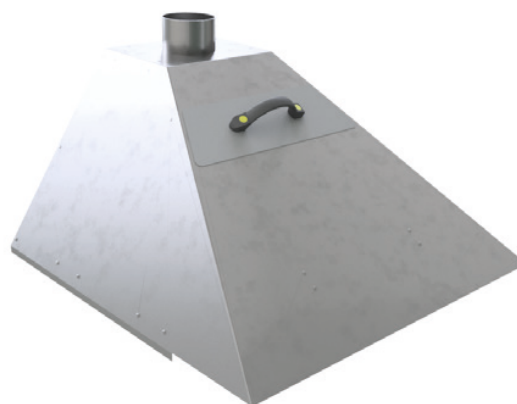


LF LEFT MOUNTED
Display mounted on left side



ARTICLE NO.
ARTICLE NO.
DESCRIPTION
CERTIFICATIONS

LF12UL-208V-4 (3PH+PE)
LF12UL-208V-5 (3PH+N+PE)
Lightfry 12U 208V, US version. Left display



ARTICLE NO.
DESCRIPTION

LF12U-HUVC [not NSF certified]
Ventilation hood. For removal of steam
100mm hole center top. Integrated airfilter.

SEE MUCH MORE AT 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.

SEE MUCH MORE AT WWW.LIGHTFRY.COM

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



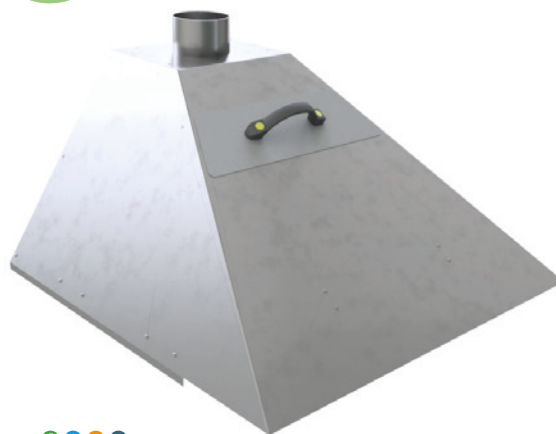
LF STAND ALONE VENTILATION
Fry in any environment



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

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 US version 3x220V + PE, 60Hz, 13kW
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, 2021

APPROVED PRODUCTS FOR USA

PIC	PROD. DESCRIPTION	TYPE	ART. NUMBER	PRICE	
	Lightfry standard 12U, 208V (3PH+PE)		LF12U-208V-4	12 075	 
	Lightfry standard 12U, 208V (3PH+N+PE)		LF12U-208V-5	11 445	
	Lightfry Left display, 12U 208V (3PH+PE)		LF12UL-208V-4	12 445	 
	Lightfry Left display, 12U 208V (3PH+N+PE)		LF12UL-208V-5	11 865	
	Design version folie, extra cost		LF DESIGN	+ 1 240	 
	Ventilation hood standard		LF12E-HUVC	950	
	Drip tray collector		353200	660	

CE APPROVED PRODUCTS

	Lightfry High Capacity 18EHC, 400V		LF18EHC-400V	13 250	
	Lightfry High Capacity 18EHC, 400V left display		LF18EHCL-400V	13 600	
	Lightfry standard 12E, 400V		LF12E-400V	11 130	
	Lightfry 12E marine version, 400V		LF12EM-400V	14 780	
	Lightfry Left display, 12E 400V		LF12EL-400V	11 445	
	Design version folie, extra cost		LF DESIGN	+1 240	
	Ventilation hood standard		LF12E-HUVC	690	
	Vent less hood, (not for meat)		LF12E-HOOD- MOT	2 990	
	Drip tray collector		353200	660	

THE GAME CHANGER OF TODAY



SEE MUCH MORE AT WWW.LIGHTFRY.COM



POWERED BY EatGood

Google Lightfry to find out more

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