

Lightfry Oil Free Fryer CP736

16kW. No oil required. Chip Output: up to 16kg/hr

Code : LIGHTFRY

View Product



50% OFF Sale

£24,071.00

£12,035.99 / exc vat

£14,443.19 / inc vat

Select Shipping Method

- 5-7 Working Days Delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

The JM Posner LightFry Oven is ideal for producing deliciously crispy French fries without the use of expensive oil.

In addition, the cooking process uses a combination of steaming and convection to make much healthier fries - up to 40-60 lower fat content.

Size

| Unit | Height | Width | Depth |
|-----------------|--------|-------|-------|
| Mm | 695 | 693 | 645 |
| Cm | 69.5 | 69.3 | 64.5 |
| Inches (approx) | 27 | 27 | 25 |

- Healthier French fries with 40 to 60 lower fat content
- 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
- Cooking area 180(H) x 200(W) x 400(D)mm
- Material : Stainless Steel
- Capacity : 2 Ltr