



AIR FRYER LIGHTFRY

Model: LF12EM

Article no: EATLF12EV400350

Power supply: 400V 3Ph ~50Hz

Lightfry is a commercial air fryer for making crispy french fries and all kinds of finger food without adding even a single drop of oil. 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. The second phase is the crisp phase, during which a fan with hot and dry air gives a crispy surface. Everything happens in a rotating basket in a closed oven chamber.

The Lightfry uses up to 50% less energy and offers a better working environment than a deep fat fryer. Depending on the type of food used in the air fryer, you can offer up to 100% less fat in the food you are serving.

With the Lightfry Airfryer, you do not need any installation or maintenance of a fire fighting system above the unit, such as in Deep Fat Fryers. You also eliminate the risk of the operators of the galley getting scolded by hot oil when there is heavy sea. There is also a big health benefit when it comes to the well-being of the crew onboard.

MAIN FEATURES

- Up to 100% less fat in food as only steam and hot air is used
- Gives the food a crispy surface
- Low risk of fire
- Less environmental impact
- Automatic emptying and integrated cleaning system
- No oil change, deliveries or destruction
- Stainless steel oven and casing
- 7,5 min to cook 2 kg french fries.

LF12EM, EATLF12EV400350
07-10-22 (12:03)

TECHNICAL DATA

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Model Number Specific	LF12EM
Voltage (V)	400
Phase	3
Frequency (Hz)	50
Loading (kW)	16
Max Amps in Phase (A)	24,8
Fuse (A)	25
IP Class	22
Capacity, max (kg/h)	22
Width, net (mm)	693
Depth, net (mm)	640
Height, net (mm)	711
Weight, net (kg)	107
Weight, gross (kg)	120
Volume, net (m3)	0,31
Volume, gross (m3)	0,4
Connection Cable, lenght (m)	0
Plug type	None
Product brand	LightFry
Cold water inlet, diameter (")	3/4
Drain pipe, diameter (")	1 nipple
Installation, type	Table top model
Noise level <(dB)	67
Other general information	Exhaust connection = 75 mm
Temperature, max (°C)	260
Water pressure, max (Bar)	6
Water pressure, min (Bar)	4

Loipart AB (HQ), Sweden
Tel. +46 313 920 100, loipart@loipart.se

LMG Finland oy, Finland
+358 40 664 6680, lmg@lmg.fi



Loipart USA inc, USA
Tel. +1 954 530 5276, loipartusa@loipart.com

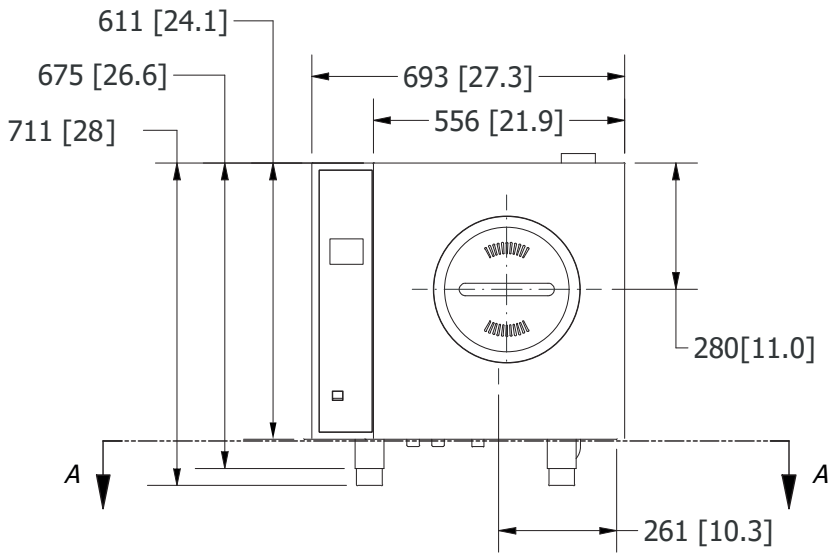
Loipart SEA Pte Ltd, Singapore
Tel. +65 674 99 100, contact@loipart.sg

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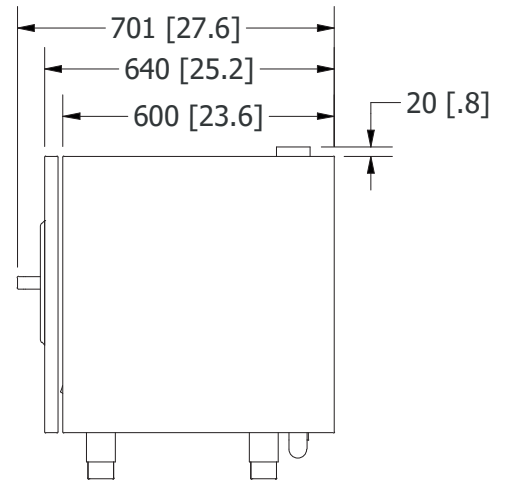
DIMENSIONS

Model: LF12EM Rev. 1

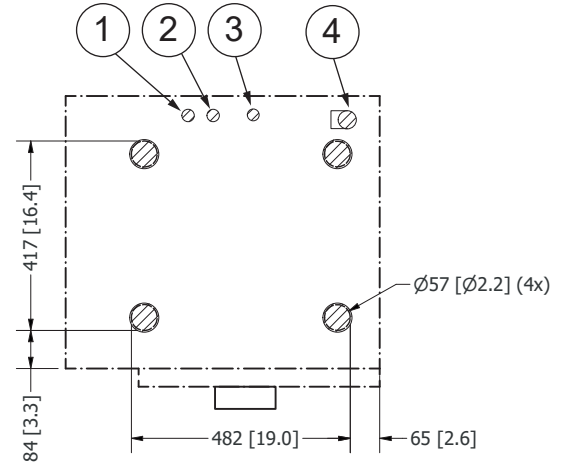
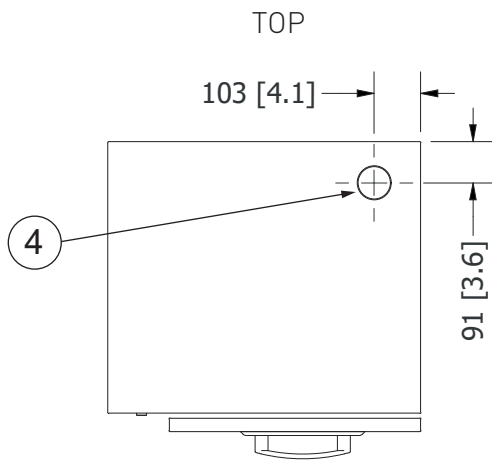
FRONT



SIDE

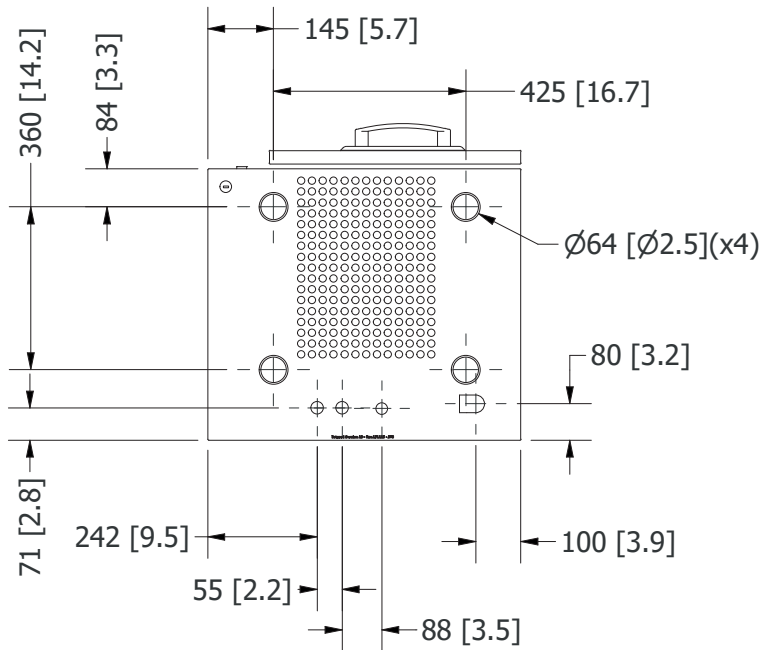


SECTION A-A FOOTPRINT

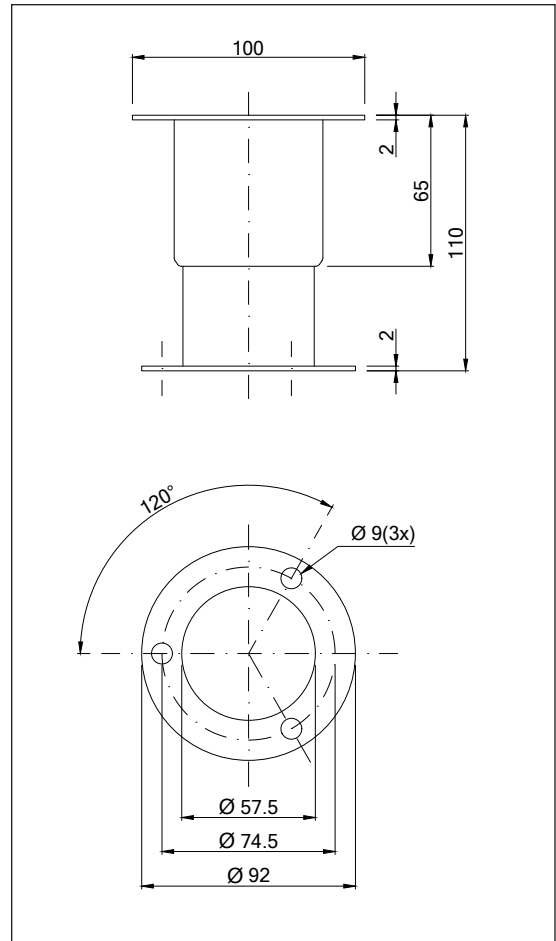


1. Electrical connection
2. Cold water connection
3. Detergent connection
4. Drain
5. Exhaust connection

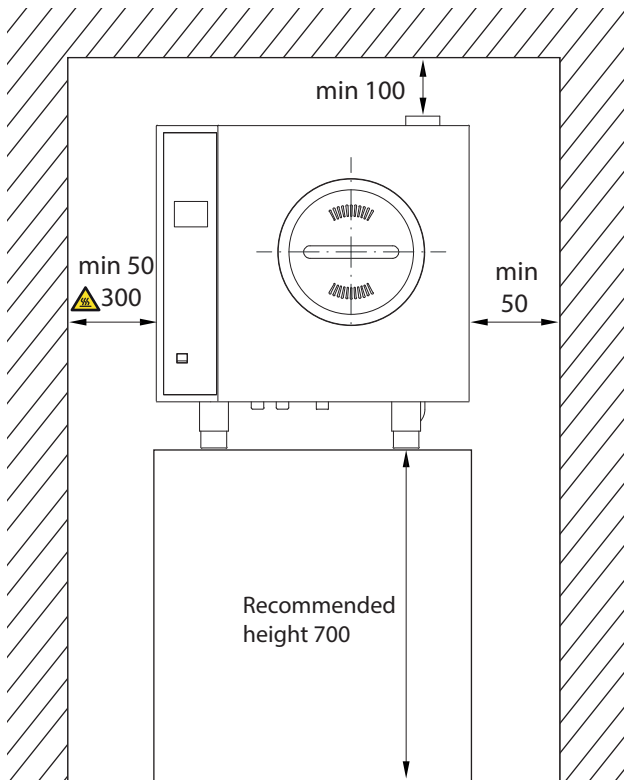
BOTTOM



MARINE FOOT



POSITIONING OF MACHINE



Keep a minimum clearance of 50 mm [2 inches] on the left/right/rear side panels.



IMPORTANT!

The backside clearance should never be lower than 50 mm [2 inches]. Lower clearance will limit the machines ventilation system, compromising the electrical cabinet components and the cooking results. It is recommended to increase the left/right clearance for easy serviceability when possible.

Do not install any object on top of the unit. Do not connect a ventilation system directly to the exhaust pipe; allow a minimum distance of 100 mm [4 inches] between the ventilation system and the unit.



IMPORTANT!

Be aware of the hot air and steam vapours leaving the exhaust pipe during the cooking process. Do not place any object under the unit that may restrict the ventilation system.



IMPORTANT!

Do not install the unit on top of any heat source. Allow the free movement of fresh air under the machine. Do not place heat sources on the machine left side, if possible. Keep a clearance of at least 300 mm [12 inch] on the left side from the heat source.