

LITE
FRY

LiteFry

Low Fat Frying

The high draining temperature allows the fat to literally fall out of the food.

No Extraction Needed

A patented system deals with the steam and cooking fumes eliminating the need for expensive extraction systems.

Consistent Quality

Built in timers and accurate temperature control ensure consistently well cooked food.

Longer Lasting Oil

Accurate temperature control and the removal of UV light from oil increases its life.

Low Burns Risk

Oil is isolated from the operator removing the risk associated with traditional fryers.

Low Waste

Portions are cooked individually and quickly - fresh for each customer.



Configuration	Oil Capacity	Power	Dimensions
2 cooking tubes, 1 pan	8 litres	Single phase, 10A	500 x 600 x 760H