Introducing

LightFry©

USA

Introduction

LightFry is the latest innovation in food service equipment, providing healthier products for your customers, a safer workplace for your employees and increased earnings for your business.

ETL CM US
Intertek

NSF

Why LightFry© USA

Healthier Premium

LightFry delivers a range of products from french fries to appetizers with up to 60% less calories.

Save Money

Save money on cooking oil, energy, labor and hood costs.

Hold Time

LightFry technology extends the length of time that products hold their texture in comparison to deep fat fried products.

Sustainable

LightFry operates without a single drop of oil, providing an enormous savings for the environment.

Quantity

LightFry can cook up to 5 pounds of french fries, 8 pounds of chicken wings, and 5 pounds of root vegetables in one batch.

Safety

LightFry empowers operators to provide their employees with a safe work environment and consistent results.

Air Fry Technology

Convective Hot Air

High Speed Convective Hot Air

A turbo fan pulls filtered air through the unit increasing airflow for fast and even crisping of food.

Steam Capture

Controlled Ventilation Steam Capture

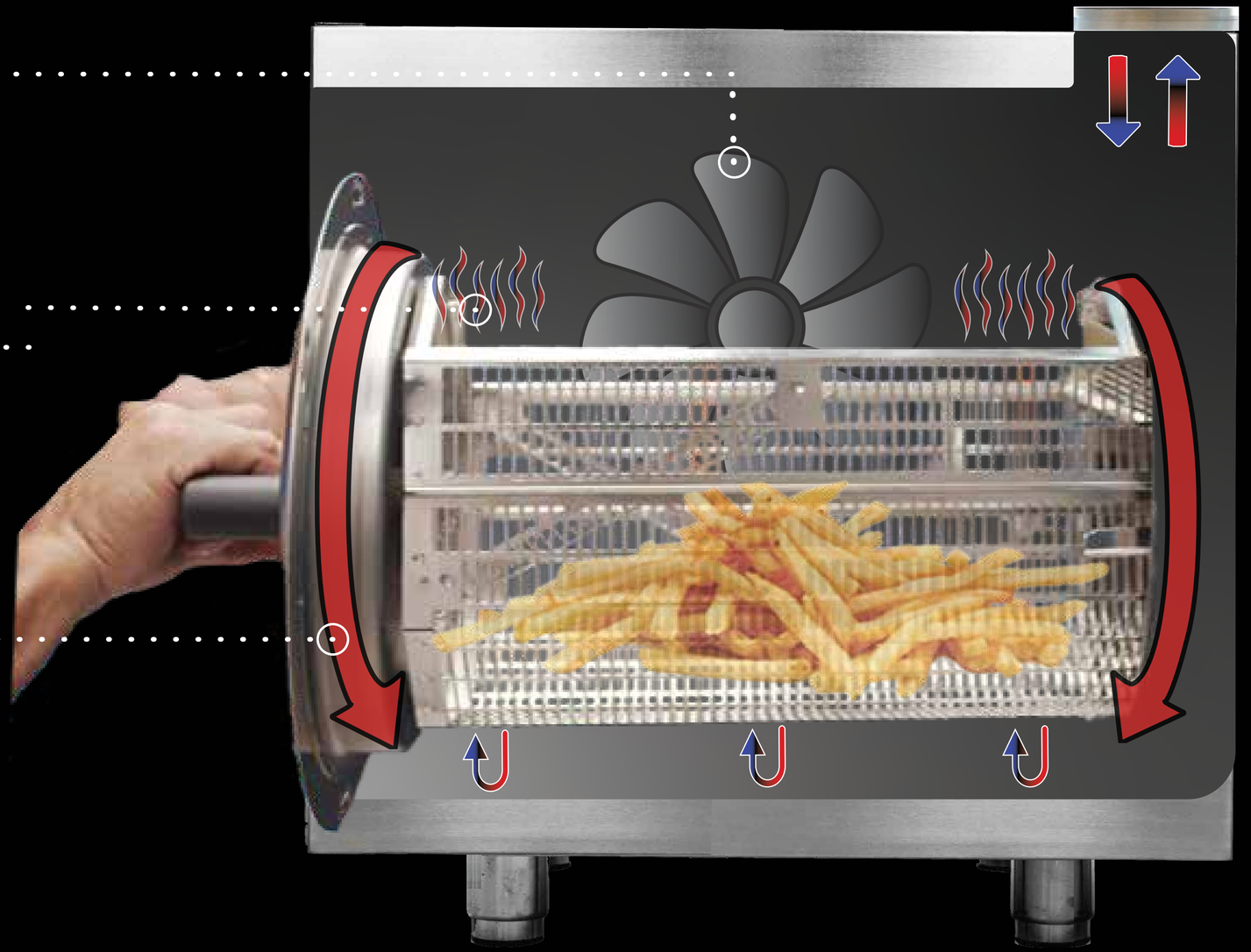
The secret to fast cooking. By trapping steam released in the first two phases of the cooking process, LightFry cooks food much faster than dry heat alone.

Basket Rotation

Intermittent Basket Rotation

Gentle basket rotation allows for the product to come in direct and even contact with the stainless steel basket.

Rotation & the slotted basket design, allow for maximum airflow, enhancing conformity of the finished product.

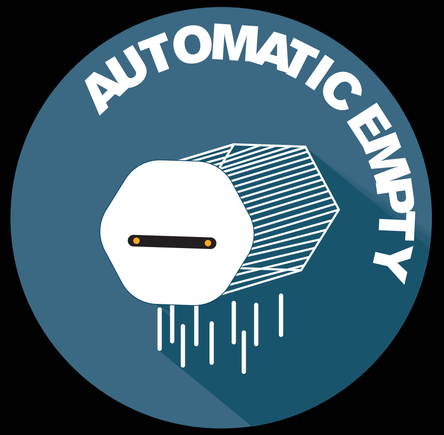


Smart Menu System

- Easily programmable
- Up to 30 recipes
- Can be preloaded to suit your menu
- Hundreds of LightFry products tested

Touch Operation

- For speed and efficiency
- Simple & easy operation
- Easy program
- Insures consistent results



Automatic Empty

- Simple and easy operation
- Gently rotates basket to empty product
- Minimizes risk to put operator safety first
- Programmable for automatic or manual empty

Refresh Cycle

- Crisp products that have lost texture
- No grease
- Reduce finished product waste
- Excellent for extending product hold time

LightFry Self Clean System

- Cleaning cycles for your schedule
  - 4 Hour (full cycle end of shift)
  - 2 Hour (medium wash)
  - 1 Hour (light wash)
- Zero supervision required
- No scrubbing
- Safety first

Ventless Technology

- Excellent for stand alone applications
- Does not require external venting
- Space saving
- Compliant to industry standards

Savings Will Accumulate Over Time

- Zero need for oil as cooking medium
- Savings add upover time

Examples:

Cases Per Month	Case Price	Savings with LightFry	Per Year
20	$ 35.00	$ 700.00	$ 8,4000.00
30	$ 35.00	$ 1050.00	$ 12,600.00
40	$ 35.00	1,400.00	$ 16,800.00

Disclaimer: Above calculations are for example only.

LightFry Can Expand Business

- LightFry can improve business
- Air fried increases popularity
- LightFry increases profitability

Build Profit

- Remove oil from fried food recipes
- Charge premium margin for air fried products

Grow Popularity

- Offer the option of fried or air fried
- Re brand less popular menu items as air fried

Dominate

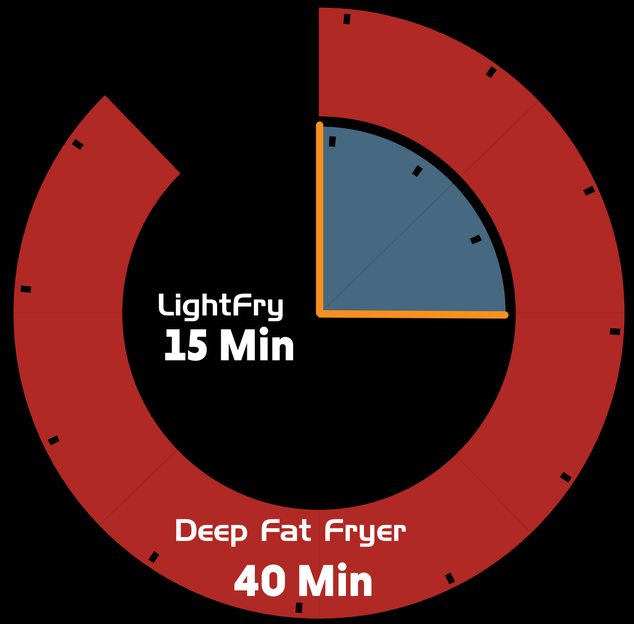
- Be the first on the scene with new air fried products
- Bring in new customers eager for new healthy options

Labor & Time Savings

Time Savings = Increased Productivity

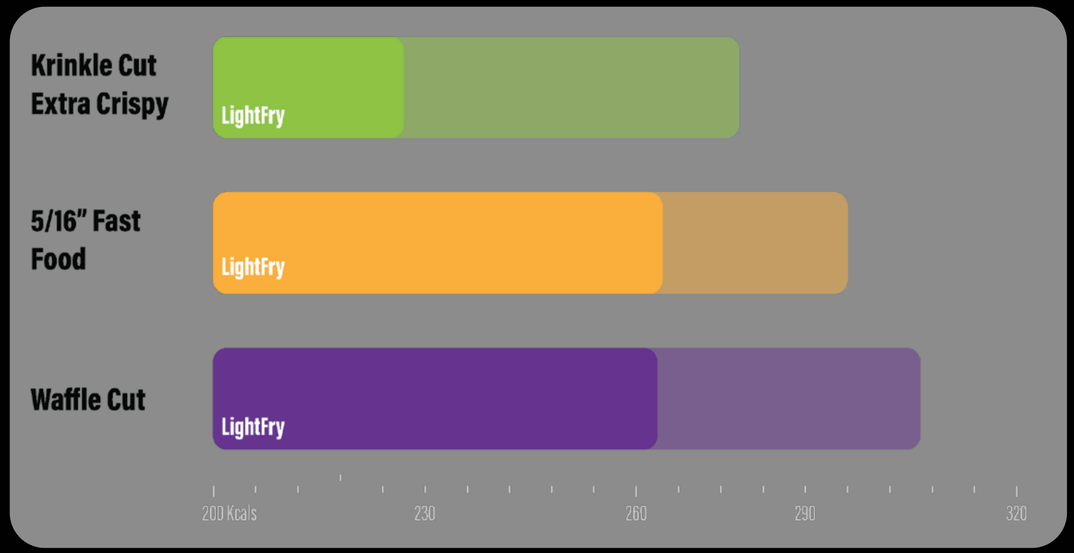
- Employees can tend to separate tasks while LightFry is cooking
- Automatic cleaning cycles
- Creates a safer and cleaner work environment

Time Saved Just From Cleaning



Health

- Par fried foods up to 60% less cal
- Trends indicate consumers prefer healthier food & are willing to pay
- "Air fried" has strong consumer recognition



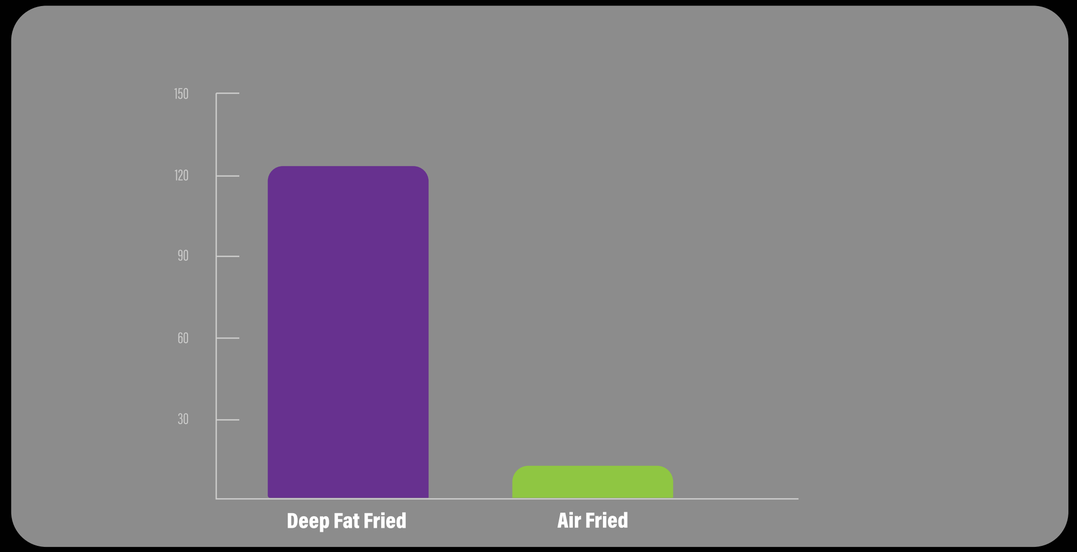
Comparison of calories for Deep fat fried and air fried (LightFry) products

Graph is based on plotted average data of three separately cooked samples of each product. Each sample was cooked in an Air Fryer and a Deep Fat Fryer to similar organoletpic characteristics. Samples were analyzed on a 100 g nutritional basis. The calories of each sample were averaged and plotted on the above graph.

Source: HB Specialty Foods (2018). Comparison of calories relative to two

Carbon Foot Print

- Source sustainability
- More sustainable than bio-fuel
- Excellent choice for corporate responsibility
- Electric design, energy efficient



Comparison of Greenhouse Gas Emissions Air Fried & Deep Fat Fried Potato Chips

Testing was completed using LCA Life Cycle Analysis for two homemade processes for obtaining potato chips: air frying versus conventional stove top deep frying. LCA evaluates the environmental impacts associated with a product or process by analyzing the product life cycle from the extraction of raw materials from nature to the disposal of the final product. The analysis accounts for recycling opportunities associated with waste cooking oil.

Source: Carvalho, Monica & Grilo, Maria & Abrahão, Raphael. (2017). Comparison of greenhouse gas emissions relative to two frying processes for homemade potato chips. Environmental Progress & Sustainable Energy.

At Your Service

Technical Support

LightFry USA has a trained support team available at your convenience for installation guidance, programming and product support.

Product Development

LightFry USA and HB Specialty Foods employ a team of product development chefs and scientists to support in LightFry optimized product development.

Financing Available

LightFry, in conjunction with Balboa Financing can offer a wide range of financing options whether financing or leasing.

LightFry Basics

Find a variety of posted video training sessions available to you free of charge.

LightFryUSA.com

Visit LightFryUSA.com for a variety of resources and downloads.

National Service Co-Op

Our strategic partnership with the National Service Center Cooperative (NSC) and Parts Town /Heritage means that you are covered for install, repairs and maintenance no matter your location.

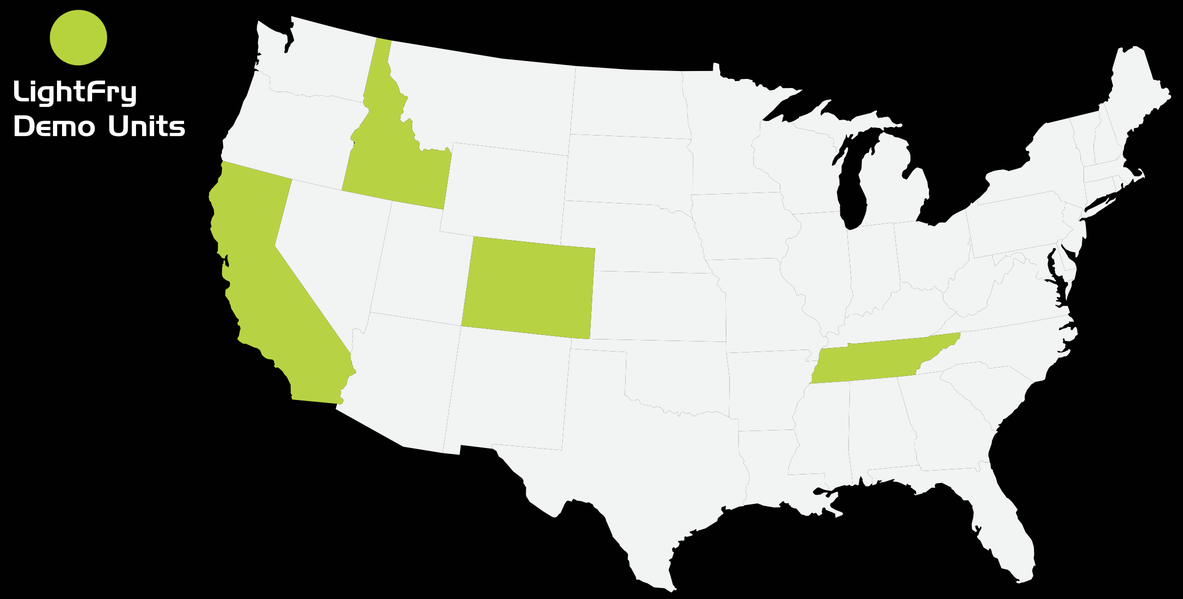
About Us

Our Promise

Our promise is to bring you the latest innovation, providing the cutting edge technology needed to meet today's high consumer expectations.

Our Vision

Our vision is to play an integral role in transforming food service landscape in a healthier and more environmentally friendly place.



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Thank You