

New fryer oven reduces the risk of fires on board

Everyone knows that frying oil is flammable and cause many fires. Therefore, frying oil is something to be very careful with in marine kitchens. EatGood's fryer oven LightFry may be the solution for this.

- This is a perfect oven! We really don't like oil fryers due to fire risk. Safety is a top priority for us, says Bo Lindgren, Technical and Security Manager at Stena Jutlandica. He has just tasted french fries from EatGood's oil-free oven LightFry in a break on a conference about security in seafaring.

EatGood's vision is that people should be allowed to eat food they love without taking any health risks. The LightFry oven cooks french fries and other finger food only by air and water steam. Therefore, the interest of the oven is getting bigger. - Frying oil is not only extremely flammable because it can ignite if it gets too hot. It's also a problem for restaurants and kitchens when the oil smells, it requires special ventilation and cleaning takes time, says Jonas Andersson, Sales Manager at EatGood.

On a boat, these issues are particularly important to take into consideration. A possible fire can quickly be catastrophic. Furthermore, the spaces are limited. With a LightFry oven, kitchens do not need to manage or take care of old oil. Furthermore, it's sufficient with simple ventilation and no grease trap is required.

- The oven is a product of the future for many reasons, but my main focus is to improve the working environment in kitchens, says Karl-Arne Johansson at the SEKO Seafarers branch, who also tasted french fries from the LightFry oven at the conference.

What about the taste then? Jonas Andersson is used of getting this question.

- We work with the Swedish chef Leif Mannerström. His opinion is that our oven makes tastier french fries than an accomplished chef can do with raw potatoes, a good oil fryer and the best frying oil. Then we mustn't forget the health aspect. The amount of fat can be up to 60 % less in the french fries cooked in our oven.

EatGood is located in Borås, Sweden, and the ovens are built in Habo, Sweden. The company's vision is that people should be allowed to eat food they love without taking any health risks. Therefore they develop solutions that make unhealthy foods healthier. Solutions that don't require a change in consumer behaviour.