

The Leader in Ventless Deep Frying Technology

Celebrating
Over 30 Years of
Ventless Kitchen
Solutions

Transform your bottom line, not your business model. With AutoFry's ventless technology any business can increase profits by adding foodservice to their offerings. No hoods? No vents? No problem!



mti Your Source For Ventless Kitchen Solutions
Made in U.S.A

Unparalleled Reliability, Safety and Value




DEEP FRYING IS AS EASY AS 1, 2, 3!

1 PLACE FOOD IN THE ENTRY CHUTE & CLOSE TO LOAD IN FRYER



2 SET FRY TIME OR SELECT A PRESET ON THE KEYPAD



3 FOOD IS FRIED TO PERFECTION & DELIVERED TO RECEIVING TRAY



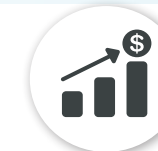
HIGH CAPACITY

AutoFry is the only ventless fryer available in a variety of sizes from single to double basket, floor to countertop models. **We have a machine for every size operation.**



CONSISTENT QUALITY

AutoFry's built in SimpliFry **heat/time compensation intelligence** will **automatically adjust your cook time** based on the quantity of product being prepared, producing **consistent quality food.**



INCREASE PROFITS

With AutoFry you can easily increase your sales by adding high profit, delicious, hot appetizers and meals to your menu. **All without the need for costly kitchen remodeling.**



EMPLOYEE SAFETY

AutoFry is fully enclosed and ventless, keeping employees safe from hot oil and heating elements. AutoFry's built in fire suppression system developed in cooperation with ANSUL creates **the ultimate safe environment.**

MODELS

FACTS



AutoFry MTI-5

Excellent entry-level model featuring a compact design that can accommodate up to .91 kg of product per fry-cycle. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.



AutoFry Mini-C

Single serve countertop deep fryer with compact dual baskets features a small footprint. Offering the flexibility to operate each side independently, you can easily cook multiple products at once. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.



AutoFry MTI-10X / XL / XL-3

Compact design with expanded capability of up to 1.81 kg of product per fry-cycle. Offered in right or left chute models. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence. Pictured with Heat Lamp accessory add on.



AutoFry MTI-40C / 40C-3


Countertop deep fryer with compact dual baskets capable of producing up to 2.72 kg of product per fry-cycle. Offering the flexibility to operate each side independently. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence. Pictured with Heat Lamp accessory add on.






AutoFry MTI-40E

Our largest deep-frying system is a floor model with dual basket capacity of 1.81 kg per side designed for high-volume food production environments. Offering the flexibility to operate each side independently to accommodate more complex food preparation needs. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.


AutoFry MTI-5

ELECTRICAL	
	208-240 V / Single Phase 4.8 kW Total 20 AMP @ 240 V / Single Phase 30 AMP (Dedicated Service Required) 1.83m Power Cord w/3 Wire IEC 60309 32A Style Plug
CAPACITY	
Oil	7.57 liters
Cooking*	9.07-18.14kg French Fries/hour, frozen to done
MACHINE	
Dimensions	57.15cm Deep x 53.34cm Wide x 67.3cm High
Clearances	0cm = Sides 0cm = Back 61cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	81.28cm x 81.28cm x 81.28cm
Shipping Weight	86.18kg



AutoFry MTI-10X/XL/XL3

ELECTRICAL	
	MTI-10X 208-240 V / Single Phase 5.7 kW Total 23.75 AMP @ 240 V 30 AMP (Dedicated Service Required) 1.83m Power Cord w/3 Wire IEC 60309 32A Style Plug
	MTI-10XL 208-240 V / Single Phase 7.2kW Total 30 AMP @ 240 V 50 AMP (Dedicated Service Required) 1.83m Power Cord w/3 Wire IEC 60309 32A Style Plug
	MTI-10XL-3 7.2kW MODEL: 415 V / 3 Phase 7.2 kW Total 17.32 AMP @ 415 V 8.5kW MODEL: 415 V / 3 Phase 8.5 kW Total 20.44 AMP @ 415 V 30 AMP (Dedicated Service Required) 1.83m Power Cord w/5 Wire IEC 60309 32A Style Plug
CAPACITY	
Oil	10.41 liters
Cooking*	13.6 - 27.2kg French Fries/hour, frozen to done*
MACHINE	
Dimensions	63.5cm Deep x 53.34cm Wide x 71.1cm High
Clearances	0cm = Sides 0cm = Back 61cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	81.28cm x 81.28cm x 81.28cm
Shipping Weight	95.25kg



AutoFry Mini-C

ELECTRICAL	
	208-240 V / Single Phase 5.7 kW Total 23.75 AMP @ 240 V / Single Phase 30 AMP (Dedicated Service Required) 1.83m Power Cord w/3 Wire IEC 60309 32A Style Plug
CAPACITY	
Oil	5.2 liters/ side, 10.41 liters total
Cooking*	Designed for single serve use.
MACHINE	
Dimensions	60.96cm Deep x 71.76cm Wide x 71.44cm High
Clearances	0cm = Sides 0cm = Back 61cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	81.28cm x 81.28cm x 81.28cm
Shipping Weight	113.40kg

AutoFry MTI-40C/40C-3

ELECTRICAL	
	MTI-40C 208-240 V / Single Phase 9.6 kW Total 40 AMP @ 240 V / Single Phase 50 AMP (Dedicated Service Required) 1.83m Power Cord w/ 3 Wire IEC 60309 63A Style Plug
	MTI-40C-3 415 V / 3 Phase 12 kW Total / 28.88 AMP @ 415 V 16.4 kW Total/ 39.45 AMP @ 415 V 50 AMP (Dedicated Service Required) 1.83m Power Cord w/ 5 Wire IEC 60309 32A Style Plug
CAPACITY	
Oil	10.41 liters per side (20.82 liters total)
Cooking*	22.68-45.36kg French Fries/hour, frozen to done
MACHINE	
Dimensions	63.5cm Deep x 91.44cm Wide x 82.55cm High
Clearances	0cm = Sides 0cm = Back 61cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	81.28cm x 1.016m x 91.44cm
Shipping Weight	140.61kg

AutoFry MTI-40E

ELECTRICAL	
	MTI-40E SINGLE PHASE 208-240 V / Single Phase 12kW Total 50 AMP @ 240 V 60 AMP (Dedicated Service Required) Hardware to electrical system required
	MTI-40E-3 415 V / 3 Phase 12 kW Total 28.88 AMP @ 415 V 30 AMP (Dedicated Service Required) 1.83m Power Cord w/ 5 Wire IEC 60309 32A Style Plug
CAPACITY	
Oil	11.5 liters per side (23 liters total)
Cooking*	27.2-54.4kg French Fries/hour, frozen to done
MACHINE	
Dimensions	81.28cm Deep x 91.44cm Wide x 1.625m High
Clearances	0cm = Sides 0cm = Back 61cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	91.44cm x 1.143m x 1.778m
Shipping Weight	234kg



We reserve the right to change specifications appearing upon this brochure without notice and without incurring any obligation for the equipment.

WARRANTY	1 Year Parts/Labor, 3 Years Electronic Controls, 5 Years Frypot/Chassis
OPTIONS	For MTI-5, MTI-10X/XL/XL-3 & MTI-40C/40C-3: MTI Illuminated Heat Lamp; 230V 2.3 AMPS; AutoFilter Automatic Oil Filtration System For MTI-40E: Semi-automated Removable Oil Filtration and Disposal System, Front Dump Station
COOKING*	*Capacity will vary depending on french fry type.

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Your Source for Ventless
Kitchen Solutions

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