

# 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!



*Unparalleled Reliability, Safety and Value*

**mti** Your Source For Ventless Kitchen Solutions





# AUTOFRY MAKES DEEP FRYING 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



## MODELS

## FACTS



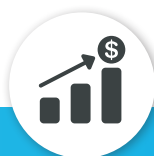
### HIGH CAPACITY

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, keeping employees safe from hot oil and heating elements. AutoFry's built-in fire suppression system designed in cooperation with ANSUL®, makes frying simple and safe.



### AutoFry MTI-5

Excellent entry-level model featuring a compact design that can accommodate up to two pounds 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 four pounds 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 six pounds 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.



### AutoFry MTI-40E

Our largest deep-frying system is a floor model with dual baskets and is designed for super 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)  
6' Power Cord w/NEMA 6-30P Plug

### CAPACITY

Oil	16.69 lbs
Cooking	20-40 lbs. French Fries/hour, frozen to done*

### MACHINE

Dimensions	22.5"D x 21"W x 26.5"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 32" x 32"
Shipping Weight	190 lbs.

## 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)  
6' Power Cord w/NEMA 6-30P Plug

MTI-10XL



208-240 V / Single Phase / 7.2kW Total  
30 AMP @ 240 V  
50 AMP (Dedicated Service Required)  
6' Power Cord w/NEMA 6-50P Plug

MTI-10XL3



208-240 V / 3 Phase / 8.5 kW Total  
20.44 AMP @ 240 V  
30 AMP (Dedicated Service Required)  
6' Power Cord w/NEMA 15-30P Plug

### CAPACITY

Oil	22.95 lbs
Cooking	30-60 lbs. French Fries/hour, frozen to done*

### MACHINE

Dimensions	25"D x 21"W x 28"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 32" x 32"
Shipping Weight	210 lbs.

## 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)  
6' Power Cord w/NEMA 6-30P Plug

### CAPACITY

Oil	11.47 lbs per side (22.94 lbs total)
Cooking	Designed for single serve use.

### MACHINE

Dimensions	24.5"D x 28.25"W x 28.125"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 32" x 32"
Shipping Weight	250 lbs.

## 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)  
6' Power Cord w/NEMA 6-50P Plug

MTI-40C-3



208-240 V / 3 Phase  
12 kW Total / 28.9 AMP @ 240 V  
14.4 kW Total / 34.64 AMP @ 240 V  
16.4 kW Total / 39.45 AMP @ 240 V  
50 AMP (Dedicated Service Required)  
6' Power Cord w/NEMA 15-50P Plug

### CAPACITY

Oil	22.95 lbs per side (45.9 lbs total)
Cooking	50-100 lbs. French Fries/hour, frozen to done*

### MACHINE

Dimensions	25"D x 36"W x 32.5"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 40" x 36"
Shipping Weight	310 lbs.

## AutoFry MTI-40E

### ELECTRICAL

MTI-40E  
SINGLE PHASE



208-240 V / Single Phase / 12kW Total  
50 AMP @ 240 V  
60 AMP (Dedicated Service Required)  
Hardwire to electrical system required

MTI-40E-3



208-240 V / 3 Phase / 12 kW Total  
28.9 AMP @ 240 V  
50 AMP (Dedicated Service Required)  
6' Power Cord w/NEMA 15-50P Plug

### CAPACITY

Oil	25.37 lbs per side (50.74 lbs total)
Cooking	60-120 lbs. French Fries/hour, frozen to done*

### MACHINE

Dimensions	32"D x 36"W x 64"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	36" x 45" x 70"
Shipping Weight	500 lbs.

### 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; 120 ACV 5.16 AMPS;  
AutoFilter Automatic Oil Filtration System

**For MTI-40E:** Semi-automated Removable Oil Filtration and  
Disposal System, Front Dump Station

### NOTE

\*Capacity will vary depending on french fry type.



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

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