

Celebrating
Over 30 Years of
Ventless Kitchen
Solutions

The Leader in Ventless Deep Frying Technology

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!



AUTOFRY[®]

mti Your Source For Ventless Kitchen Solutions

Unparalleled Reliability, Safety and Value



MODELS

FACTS →

AUTOFRY MAKES DEEP FRYING AS EASY AS 1, 2, 3!

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



SET FRY TIME OR SELECT A PRESET ON THE KEYPAD



FOOD IS FRIED TO PERFECTION & DELIVERED TO RECEIVING TRAY



2



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.

3



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

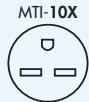
Oil	16.69 lbs
Cooking	20-40 lbs. French Fries/hour, frozen to done*

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



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



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



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



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



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



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



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/XL3 & 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 ap-
pearing upon this brochure without notice and
without incurring any obligation for the equipment.