



AutoFry® Deep-Frying Systems

Your Source for Ventless Kitchen Solutions

NEW



NO HOOD REQUIRED

NO ODOURS

NO MESS

FULLY AUTOMATED



Distributed by: **ROBAND** 



AutoFry® Ventless Kitchen Solutions

AutoFry makes it possible for food service operators to safely produce and sell fried food to a consistent standard, without the need for expensive exhaust systems.

All AutoFry machines are programmable (up to 18 items) and easy to operate. Food can be simply placed in the entry chute, the cook program selected and the machine automatically fries, shakes during cooking and delivers the precisely cooked food to a receiving tray beside the machine. This means that the operator can ensure consistent results time after time, regardless of staff skills.

Most importantly, each AutoFry features an in air filtering hood, along with a Fire Suppression system, eliminating the need to install expensive venting systems in the kitchen - all that's required is background ventilation to run an AutoFry machine.

For this reason, the high quality AutoFry range of machines, made in the USA, are a logical choice for cinemas, pubs, clubs, convenience stores and more, where the revenue stream from fried food is sought, but the cost to install traditional exhaust systems is prohibitive.



Deep frying is as easy as 1 - 2 - 3



1. Place food into entry chute.



2. Set the time on the keypad or select the preprogrammed menu item.



3. Food is perfectly fried & automatically delivered to receiving tray.



Leader in Ventless Technology - No Hood Required



Fully enclosed and automated

- ▶ making operation simple and safe



Fire suppression technology

- ▶ provides added peace of mind and safety



Sealed frying chamber

- ▶ allows AutoFry to operate without an external hood and venting system



Fully approved for operation in Australia

- ▶ without external hoods or venting systems



Up to 18 preset cook cycles

- ▶ customised names eg "Fries" to suit your operation



"Comp" feature

- ▶ automatically adjusts the cook time for perfectly cooked food



"Shake" feature

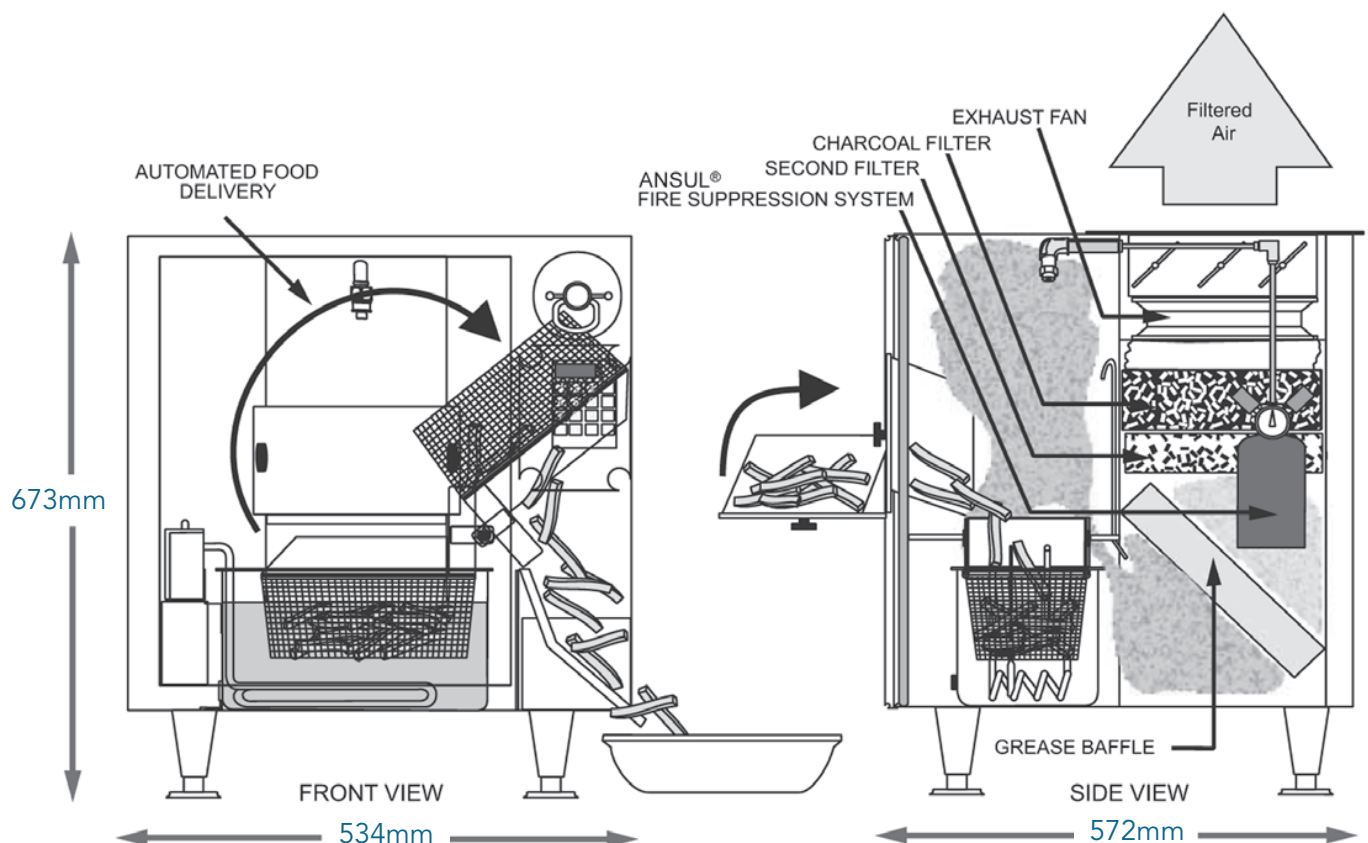
- ▶ shakes the basket every 30 seconds for less sticky and higher quality cooked product



Safety key lock on the door

- ▶ to protect staff from opening the door and accessing hot components

AutoFry features a recirculating hood with an air filtering system that captures air from the cooking process, therefore AutoFry does not require grease ducts to outdoors, just background ventilation.

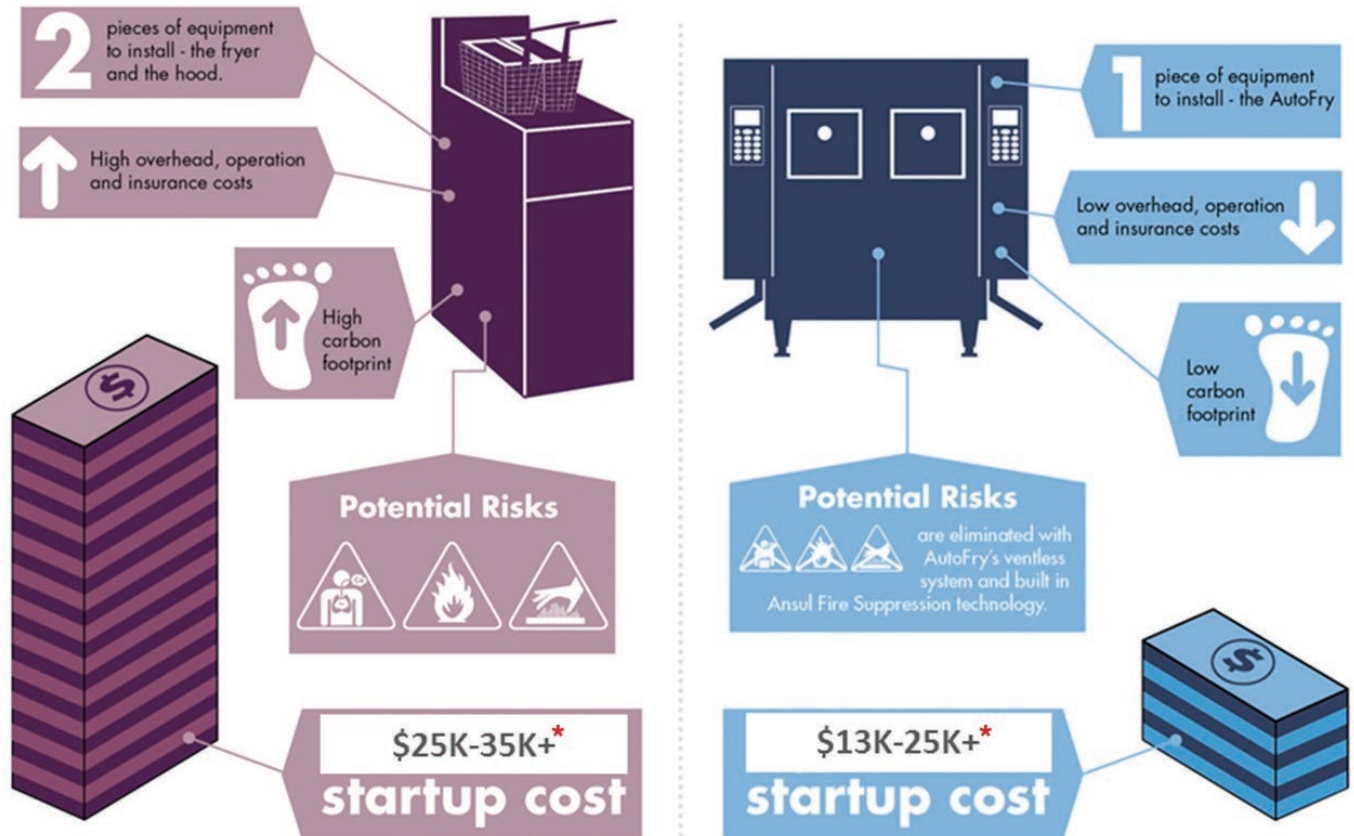


TRADITIONAL VENTED FRYER



Looking to expand your menu without breaking the bank? Here are the differences between Vented and Ventless.

VENTLESS FRYER



* Cost is always an important consideration when it comes to adding new equipment to your line-up: cost of equipment, cost of installation, running costs and cost of the fryer. Most people only consider the first cost, the purchase price of the cooking equipment, without consideration for the other associated costs... this can be a costly mistake.

Installation costs can sometimes be more expensive than the equipment itself – especially if you have to make renovations to your kitchen to meet standards. For example, consider a deep fryer that may cost \$2,500 – that sounds cheap compared to an AutoFry Ventless fryer. But when you factor in cost of an exhaust hood, the installation cost of the exhaust system and the maintenance costs such as professional cleaning of filters – it can run into the tens of thousands of dollars. Furthermore, if your business moves, or you want to move your fryer location, you may have additional costs later on to move your exhaust hood or set up a new hood in a new premises.

With AutoFry, the only cost you incur is the initial purchase price of the equipment and periodic replacement costs of filters and periodic servicing of the unit to keep it in safe working order. Two of the three AutoFry filters can also be hand washed – you only need to replace the carbon filter periodically. As no hood is required the machine can be moved to any location with access to power, without the need of an expensive exhaust canopy, potentially saving you thousands of dollars in the long term.



Traditional Vented vs Ventless Fryer:

One of the most common questions we get when discussing commercial deep fryer options is why go with a ventless fryer? Why does it matter? Is it really that important? We think so! With the AutoFry ventless and hoodless operation is a key selling point for a few simple reasons.

Ventless vs. Vented Costs:

First, when you're looking to add new cooking technology to your line up you need to think about cost: cost of equipment, cost of installation and cost of product the equipment can cook. Most people only consider the first cost... that is a HUGE mistake. While equipment cost should be a factor in your purchase decision, it should not be the only consideration.

Installation cost can often be a lot more expensive than the equipment itself, especially if you have to make renovations to your kitchen to meet safety requirements.

Ventless vs. Vented Installation:

So now that we've examined initial cost, let's consider installation. With the AutoFry, because it is a ventless fryer and fully enclosed, the only installation necessary is plugging in the fryer to a 220 volt outlet. The unit is easy to move around the kitchen with the outlet being its only necessity. With a traditional hooded fryer you need to install the unit and a hood. Two separate installations, each with their own costs and procedures. Also, you must choose a permanent place for your deep fryer as moving the hood down the road will be costly.

Ventless vs. Vented Safety:

Most importantly, let's talk safety. As a business owner, safety needs to be a top priority for you and your staff at all times. Deep fryers offer a slew of potential risks to your employees year round. Burns are the most common hazard to your employees when operating a deep fryer. Fryer oil is usually kept around 175°C and the number one cause of burns in the kitchen. While this is a problem with a deep fryer, our ventless fryer, AutoFry, is fully enclosed so the user is never exposed to dangerously hot oil.



PROFIT EXAMPLE

AUTOFRY® IS HIGHLY PROFITABLE

Fried food offers big profit margins and most businesses can achieve 70% gross margins or more. Perfect fried food is popular with customers and can massively increase your profit.

See the table for profit cases with the example of French Fries.

GROSS MARGINS
70% OR MORE

Product: Fries (200g serving)
Retail Price: \$6.00
Your cost: \$0.80
Profit Per Order: \$5.20



| Orders per Day | 10 | 20 | 25 |
|------------------|----------|----------|----------|
| Profit per Day | \$52 | \$104 | \$130 |
| Profit per Week | \$364 | \$728 | \$910 |
| Profit per Month | \$1,560 | \$3,120 | \$3,900 |
| Profit per Year | \$18,720 | \$37,440 | \$46,800 |

Note: The example illustrated is a guideline to assist you in understanding the profit potential of the AutoFry® fryers. Profits will vary depending on your serving size, service cost and retail price. Profit figures based on 30 days per month.





MTI-5 shown with optional heat lamp

MTI-5

Compact countertop single basket

Excellent entry-level model featuring a compact design that can accommodate up to 0.9 kg of product per fry-cycle. Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

| ELECTRICAL | |
|-----------------|---|
| MTI-5 | 240 V / Single Phase 4.8 kW Total 20 AMP @ 230 V / Single Phase |
| CAPACITY | |
| Oil | 7.5 litres |
| Cooking | Up to 18kg French Fries per hour, frozen to done. Capacity will vary depending on french fry type. |
| MACHINE | |
| Dimensions | 572mm Deep x 534mm Wide x 673mm High |
| Clearances | 610mm = Top |
| Construction | 16 Gauge Stainless Steel |
| Shipping Dims. | 813mm x 813mm x 813mm |
| Shipping Weight | 53.5kg |
| WARRANTY | 1 Year Labour, 2 Years Parts, 3 Years Electronic Controls and 5 Years Frypot/Chassis |
| OPTIONS | |
| | AHQ-R Roband Heat Lamp; 230 V; 350 W Dimensions: 600mm x 261mm x 119mm |





MTI-10X shown with additional heat lamp

MTI-10X / XL / XL-3

Medium countertop single basket

Compact design with expanded capability of up to 1.8 kg of product per fry-cycle. Offered in right or left chute models. Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

| ELECTRICAL | |
|-----------------|---|
| MTI-10X | 240 V / Single Phase 5.7 kW Total / 23.75 AMP |
| MTI-10XL | 240 V / Single Phase 7.2kW Total / 30 AMP |
| MTI-10XL-3 | 400 V / 3 Phase Y 8.5 kW Total / 11.82 AMP |
| CAPACITY | |
| Oil | 10.4 litres |
| Cooking | Up to 27kg French Fries per hour, frozen to done. Capacity will vary depending on french fry type. |
| MACHINE | |
| Dimensions | 635mm Deep x 534mm Wide x 711mm High |
| Clearances | 610mm = Top |
| Construction | 16 Gauge Stainless Steel |
| Shipping Dims. | 813mm x 813mm x 813mm |
| Shipping Weight | 95.3kg |
| WARRANTY | 1 Year Labour, 2 Years Parts, 3 Years Electronic Controls and 5 Years Frypot/Chassis |
| OPTIONS | |
| | AHQ-R Roband Heat Lamp; 230 V; 350 W Dimensions: 600mm x 261mm x 119mm |



Mini-C shown

AutoFry Mini-C

Mini-C countertop double basket

The AutoFry Mini-C is our single-serve, double basket countertop model of AutoFry. Both compact and efficient, the Mini-C is perfect for businesses looking to promote a fresh, made-to-order, concept. With an oil capacity of 5.2 litres per side and 10.41 litres total, you can fry roughly up to 22kgs of French fries per hour, with just the push of a button!



| ELECTRICAL | |
|-----------------|---|
| Mini-C | 240 V / Single Phase 5.7 kW Total 23.75 AMP @ 240 V 30 AMP (Dedicated Service Required) 1.83m Power Cord w/NEMA Plug / 6-30P Plug 415 V / 3 Phase, 5.7 kW Total 7.9 AMP @ 415 V 30 AMP (Dedicated Service Required) 1.8m Power Cord w/ 5 Wire IEC 60309 32A Style Plug |
| CAPACITY | |
| Oil | 5.2 litres per side, 10.41 litres total |
| Cooking | Up to 23kg French Fries per hour, frozen to done. Capacity will vary depending on french fry type. |
| MACHINE | |
| Dimensions | 610mm Deep x 717mm Wide x 715mm High |
| Clearances | 607mm = Top |
| Construction | 16 Gauge Stainless Steel |
| Shipping Dims. | 813mm x 813mm x 813mm |
| Shipping Weight | 113kg |
| WARRANTY | 1 Year Labour, 2 Years Parts, 3 Years Electronic Controls and 5 Years Frypot/Chassis |



MTI-40C / 40C-3

Countertop double basket

Countertop deep fryer with a compact dual basket capable of producing up to 2.7 kg of product (1.35 kg per side) per fry-cycle. It offers the flexibility to operate each side independently. Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.



MTI-40C shown with additional heat lamps

| ELECTRICAL | |
|------------|--|
| MTI-40C | 400 V / 3 Phase Y 12 kW Total / 16.69 AMP per phase |
| MTI-40C-3 | 400 V / 3 Phase Y 16.4 kW Total/ 22.81 AMP per phase |
| CAPACITY | |
| Oil | 10.4 litres per side, 20.8 litres total |
| Cooking | Up to 45kg French Fries per hour, frozen to done. Capacity will vary depending on french fry type. |

| MACHINE | |
|--|--------------------------------------|
| Dimensions | 635mm Deep x 915mm Wide x 826mm High |
| Clearances | 610mm = Top |
| Construction | 16 Gauge Stainless Steel |
| Shipping Dims. | 813mm x 1016mm x 915mm |
| Shipping Weight | 140.6kg |
| WARRANTY | |
| 1 Year Labour, 2 Years Parts, 3 Years Electronic Controls and 5 Years Frypot/Chassis | |
| OPTIONS | |
| AHQ-L (left) and AHQ-R (right) Roband Heat Lamps; 230 V; 350 W | |



MTI-40E

Large freestanding double basket

Our largest deep-frying system is a floor model with dual baskets and is designed for super high-volume food production environments. It offers the flexibility to operate each side independently to accommodate more complex food preparation needs. Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.



| ELECTRICAL | |
|--|---|
| MTI-40E | 400 V / 3 Phase Y 12 kW Total / 16.69 AMP per phase |
| CAPACITY | |
| Oil | 11.5 litres per side, 23 litres total |
| Cooking | Up to 54kg French Fries per hour, frozen to done. Capacity will vary depending on french fry type. |
| MACHINE | |
| Dimensions | 813mm Deep x 915mm Wide x 1625mm High |
| Clearances | 610mm = Top |
| Construction | 16 Gauge Stainless Steel |
| Shipping Dims. | 914mm x 1143mm x 1778mm |
| Shipping Weight | 181.5kg |
| WARRANTY | |
| 1 Year Labour, 2 Years Parts, 3 Years Electronic Controls and 5 Years Frypot/Chassis | |



Why AutoFry Delivers

Highly Reliable — With only three moving parts and 20 years of proven dependability, the AutoFry is field tested.

Immediately Profitable - AutoFry is extremely economical to operate since no vents or hoods are required.

Sophisticated - Simplifry™ technology offers 18 programmable presets, standby mode, heat/time compensation intelligence and multiple language options.

Extremely Safe - ANSUL® fire suppression technology is built into all models. In addition, the fully enclosed and automated process eliminates any employee exposure to hot oil.

Industry Leadership – Invented over two decades ago and now represents the gold standard in ventless deep-frying technology.

Proven Track Record - AutoFry clients include the industry leaders within the cinema, retail, convenience store, pub, club and restaurant market worldwide. With distribution in 67 countries, AutoFry has you covered.



Made in the U.S.A. Exclusively distributed and serviced in Australia by:

ROBAND® 

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All machines are manufactured to run at 230 Volts Single Phase 50Hz. All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

*All machines are covered by warranty: 1 year labour, 2 years parts, 3 years electronic controls and 5 years frypot/chassis - subject to our Terms and Conditions of Trade.

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