



# AutoFry® Ventless Kitchen Solutions

FULLY AUTOMATED, NO SKILL TO OPERATE

NO MESS

NO ODOURS

NO EXHAUST HOOD REQUIRED



Compact single basket

Medium single basket



Countertop double basket



Freestanding double basket



Countertop double basket

## The Leader in Ventless Deep Frying Technology

SAVE TIME

SAVE MONEY

IMPROVE TASTE

AutoFry makes it possible to safely produce fried food to a consistent standard, without expensive exhaust systems.

Programmable (up to 18 items) easy to operate, place food in the entry chute, select the cook program, the machine automatically fries, shakes during cooking and delivers precisely cooked food to a receiving tray beside the machine. This means 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. High quality AutoFry 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.

Distributed by:



### Mini-C - Countertop

#### Compact double basket



An excellent entry-level automated fryer with the flexibility to operate each side independently or simultaneously in order to meet your production needs.

### MTI-5 - Countertop

#### Compact single basket



An excellent entry-level automated fryer perfect for small business operations.

### MTI-10X / XL / XL-3 - Countertop

#### Medium single basket



This automated fryer is perfect for businesses looking to promote a fresh, made-to-order concept.

### MTI-40C - Countertop

#### Medium double basket

This automated fryer provides the flexibility to operate each side independently or simultaneously in order to meet your production needs.



### MTI-40E - Freestanding

#### Large double basket



Our largest free standing floor unit available with dual baskets is perfect for high-volume food production. It offers the flexibility to operate each side independently or simultaneously in order to meet your production needs.

**Simplifry™ technology offering multiple programmable presets, standby mode and heat/time compensation intelligence.**

**Fryer baskets are triple Teflon coated to prevent food sticking.**

**1 year labour, 2 years parts, 3 years electronic controls and 5 years frypot/chassis.**

## Overview of the Range

Description	Compact Countertop Single Basket	Medium Countertop Single Basket	Compact Countertop Double Basket	Medium Countertop Double Basket	Large Freestanding Double Basket
Model	MTI-5	MTI-10X / XL / XL-3	MINI-C	MTI-40C	MTI-40E
Oil Capacity	7.5 litre	10.4 litre	5.2 litre / side	10.4 litre / side	11.5 litre / side
Number of Programs	18	18	18	18	18
Packed Weight	86.2 kg	95.3 kg	113.4 kg	140.6 kg	234 kg
Power	4.4 kW (single)	5.3 kW (single) 6.6 kW (single) 7.9 kW (3 phase)	5.3 kW (single)	11.2 kW (3 phase)	11.2 kW (3 phase)
Heat Lamp options	1	1	N/A	2	N/A

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