
THE AUTOFRY[®] NO HOODS. NO VENTS. NO PROBLEM.

BUILT IN HOOD | AUTOMATED | ENCLOSED | SAFE | SIMPLE OPERATION | MULTILINGUAL | LOW MAINTENANCE

The Autofry

Perfect for small and large movie theatres alike. Increase your concession stand sales, without cannibalizing popcorn and other sales. Make the shift from "dinner and a movie", to "dinner at the movies"!



Increase your per capita yield by offering high profit food items like fries, chicken strips, mozzarella sticks and more!

Fully Automated Frying

Autofry is a completely enclosed, fully automated system. Just set the timer and forget about it.



Food will be produced perfectly everytime while employees can multi-task. No need for a "fry cook" to attend to the product. Anyone can prepare the food items for frying.

No Hoods Necessary!

The Autofry comes with a built in hood and ventilation system. Typical hood systems are expensive and time consuming to build, insure and clean on a quarterly basis.



Just replace the charcoal filter every 3 months and the mesh filter every 6 months. No hood also allows rearrangement and movement of the Autofry in your kitchen space with ease.

Employee Safety

Another benefit of our enclosed system - employees have no exposure to boiling hot oil. The machine door can be locked and when it is opened the machine automatically powers off.



Every machine is equipped with a Fire Suppression System designed by Ansul. NSF, CE and UL approved.

In Summary

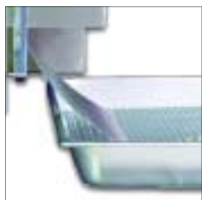
Operating the Autofry couldn't be any simpler. Fill and close the hopper, set the timer, collect the food and serve. Let your customer enjoy. *That's it.* All Autofry models are energy efficient,



and include up to 18 presets for easy use and training. They all feature a Fire Suppression System and a multi-lingual keypad.

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The AutoFry MTI-5

The MTI-5 can accommodate 2lbs per fry cycle. It fits on a countertop, and dispenses from the right side of the unit.

The AutoFry MTI-5 features 4.8kw (1 Phase Element), and draws 20 amps 220V.

It is considered the entry level unit, ideal for smaller operations or locations with minimal space.

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The AutoFry MTI-10X/ XL/XL3

The MTI-10X can accommodate 4lbs per fry cycle. It fits on a countertop, and dispenses from either the left or right side of the unit.

The AutoFry MTI-5 features 5.7kw, 7.2kw (1 Phase Element) or 8.5kw (3 Phase) and draws 30-50 amps 220V or 415v.

It is an all-around workhouse, and we consider it to be the most popular model amongst our customers.

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The AutoFry MTI-40C / C3

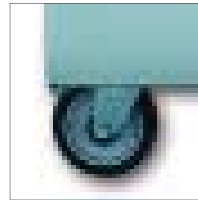
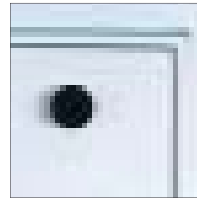
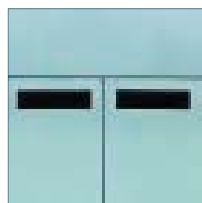
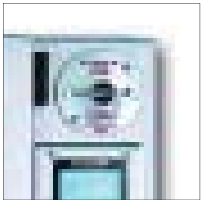
The AutoFry MTI-40C is a countertop double basket unit, with two independent vats.

It can accommodate 6lbs per fry cycle - 3lbs per side. The MTI-40C features 4.8kw, 6.0kw (Phase 1), 7.2 (3 Phase) and draws 50 amp 220V or 415V.

It is the perfect model for high traffic locations, such as large movie theater concession areas.

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The AutoFry MTI-40E

This AutoFry model can accommodate 8lbs per fry cycle. It is a double basket unit with independent vats and is a floor unit with casters.

It features single or three phase electrical options much like the other models in the AutoFry family and has an optional semi-automatic filtration system.

It is our largest model -designed for demanding high volume food production.