



No Hoods. No Vents. No Problem!

Take a look at how AutoFry makes deep frying as easy as 1, 2, 3!



1) Place food in entry chute and close to load in fryer



2) Select fry time on keypad or select programmable presets



3) Food is fried to perfection and automatically delivered to exterior receiving tray.



Made to Order - Our **single-serve countertop model of AutoFry is compact and efficient**, perfect for businesses looking to promote a fresh made-to-order concept.



Low Voltage Solution - Avoid costly electrical upgrades, the MTI-5LV is the ventless deep-fryer designed to cater to businesses operating on 120 Volts, 1800 Watts, and 15 Amps.



High Return on Investment - Fried foods continue to be the most cravable and easy-profit making food items in foodservice. With **high profit margins and short cook times, fried foods provide a quick return on investment.**



Ventless Operation - You'll save money with AutoFry as there is no need to install any costly vents or hoods to operate. **AutoFry filters grease laden air through a three-step filter system with clean air venting from the top of the machine.**

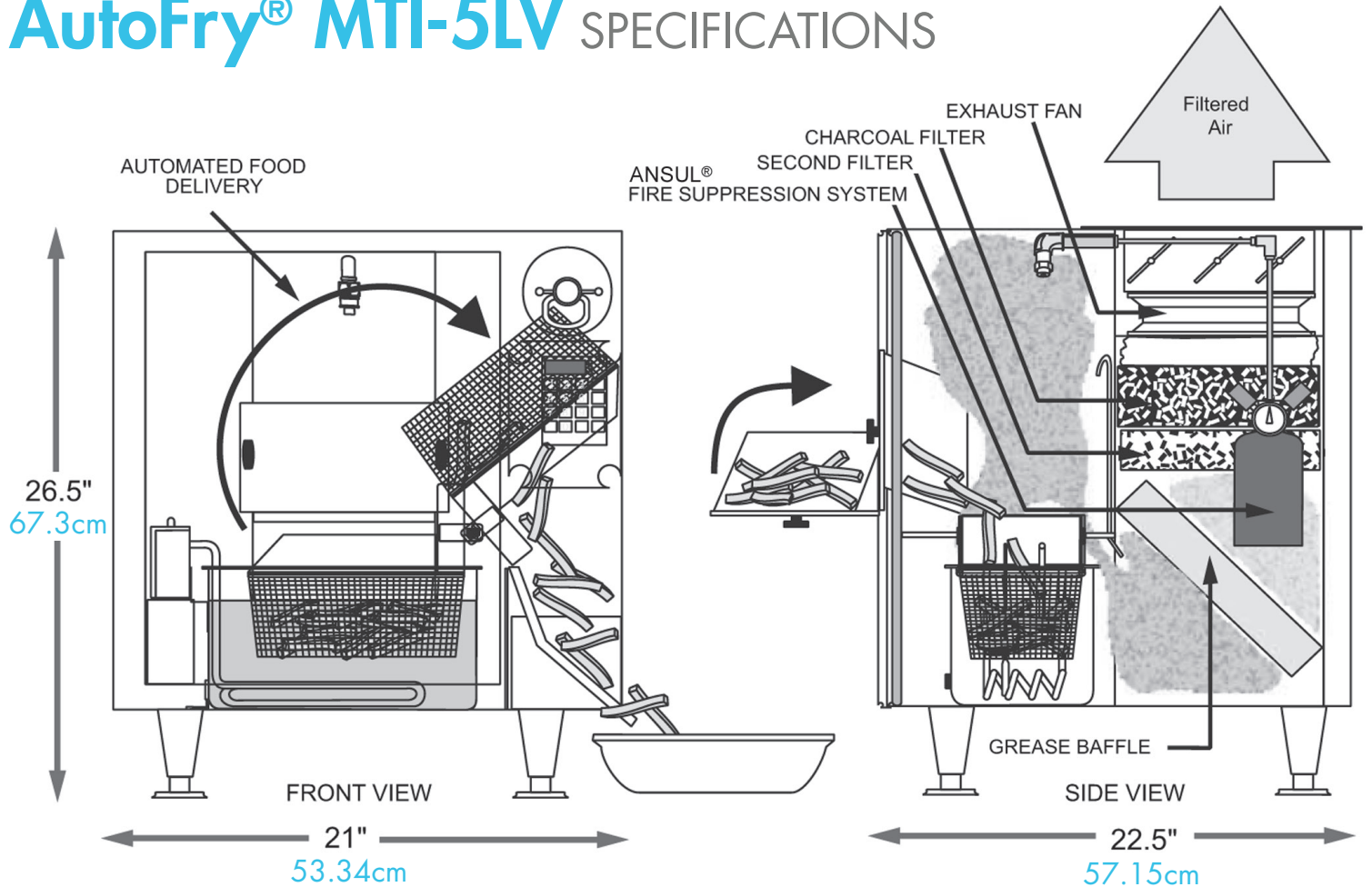


Employee Safety - Fully enclosed and fully automated, AutoFry keeps employees safe from hot oil. Each AutoFry is equipped with a manual pull system and built in fire suppression, developed in cooperation with ANSUL, the leading supplier of fire suppression systems in the world.

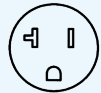


Consistent Quality - AutoFry is built with SimpliFry technology, a heat/time compensation intelligence that **automatically adjusts cooking time based on the quantity of product being prepared.** Ensuring your product is cooked to the same degree of perfection every time.

AutoFry® MTI-5LV SPECIFICATIONS



ELECTRICAL



120 V / Single Phase
 1.8 kW Total
 15 AMP @ 120 V / Single Phase
 20 AMP (Dedicated Service Required)
 6' (1.83m) Power Cord w/NEMA Plug / 5-20 Plug

CAPACITY

Oil: 16.69 lbs (7.57 liters)
 Cooking: .5 lb (2.27kg) French Fries per fry cycle

MACHINE

Dimensions: 22.5"D x 21"W x 26.5"H (57.15cm Deep x 53.34cm Wide x 67.3cm High)
 Clearances: 0" = Sides 0" = Back 24" = Top (0cm = Sides 0cm = Back 61cm = Top)
 Construction: 16 Gauge Stainless Steel
 Shipping Dims.: 32" x 32" x 32" (81.28cm x 81.28cm x 81.28cm)
 Shipping Weight: 190 lbs. (86.18kg)



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

WARRANTY

1 Year Parts/Labor, 3 Years Electronic Controls, 5 Years Frypot/Chassis

OPTIONS

MTI Illuminated Heat Lamp; 120 ACV 5.16 AMPS;
 AutoFilter Automatic Oil Filtration System

Rev 10/2023



Your Source for Ventless
 Kitchen Solutions



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