

MOVIE THEATER

PROFITS FROM FOODSERVICE

amc

Dine-In Theatres
MOVIES. MENUS. MORE.

amc
MACGUFFINS

**AutoFry and MultiChef
make foodservice easy and
profitable for any cinema!**



High Return
on Investment



Consistent
Quality



Safe and Simple
Operation



Completely
Ventless

Increasing Cinema Profits with Foodservice

Welcome



COMBO MEALS

BURGER & FRIES \$9.00
Juicy quarter-pound cheeseburger, your choice of toppings, served with crispy french fries.

FRIED CHICKEN SANDWICH . . . \$10.00
Delicious tender chicken patty served on a toasted bun with crispy french fries.

FISH AND CHIPS \$11.00
Beer-battered cod with tartar sauce, garlic cheddar buttermilk biscuits and fries



BITE SIZE

BONELESS WINGS . . . \$8.00
all white meat chicken with ranch and honey-dijon dipping sauces.

POUTINE FRIES \$6.00
French fries, steak, gravy, mozzarella cheese and chives.

DOUGHNUTS \$5.00
Sprinkled with cinamon sugar.



PIZZA

PEPPERONI \$9.00
Thick slices of everyones favorite topping.

MARGHERITA \$9.00
Roasted tomatoes, parmesan and mozzarella.

NUTELLA S'MORES \$9.00
A hazel-nutty twist on a classic s'mores.

Cinema concessions have long been concentrated on popcorn, candy and soft drinks. But if you're looking to **increase profits further**, it might be time to consider adding fresh made foods to your concessions offerings.

A fresh made food menu can not only increase profits but will also create a more complete experience for guests. With food as an option, patrons are more likely to **order more and attend more frequently**, raising your profits two-fold. Moreover, you can now attract patrons who are looking for dinner and a movie all in one location!

Why do Movie Theater owners choose AutoFry and MultiChef to optimize their food concepts?



Completely Ventless - The easiest, most cost-effective way to start a profitable food program is with ventless equipment. No need to spend money on costly renovations to add hoods or venting, simply plug our machines in and start making profits!



High Return on Investment - From french fries and burgers to full pizzas, you'll be serving up high-profit items that your customers love! Plus with the addition of hot prepared foods you'll set yourself apart from competitors.



High Capacity - Both AutoFry and MultiChef come in a variety of sizes, from floor to countertop models, built to fit any attraction's needs. No matter the size of your operation, we've got the right machine for you!



Simple and Safe Operation - AutoFry comes with its own built-in ANSUL fire suppression system. Plus as a fully-enclosed fryer, your employees will never come into contact with hot oil, making it the ultimate in fryer safety.

“

The Double Basket AutoFry has been a great asset to our movie theater concession business . The AutoFry has saved us the cost of construction due to its self-contained fans, filters and fire suppression system.”

- Russell Eledean, Manager Uptown Entertainment, Birmingham, MI

There are a number of things we like about the AutoFry. First, it's easy to get into the food service business in an existing location because you do not have to add a hood if you fry with an AutoFry. Just as important is the fact that it is very user friendly and requires very little training. It also allows us to cook in smaller quantities so our customers get fresh food in addition we do not have a lot of waste. It is a win-win for the customer and us as well.

- Michael Harrell, Ahoskie, NC

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Kitchen Solutions



MTIproducts.com
AutoFry.com | MultiChef.com



P: 800-348-2976
F: 508-393-5718



10 Forbes Road
Northborough, MA 01532