

HOTELS

PROFITS FROM FOODSERVICE

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



High Return
on Investment



Consistent
Quality



Safe and Simple
Operation



Completely
Ventless

Attracting Guests with Foodservice

SAMPLE HOTEL MENU

APPETIZERS

Cordon Bleu Sliders	\$9.00
Siracha Chicken Lettuce Wraps..	\$9.00
Fried Ravioli	\$7.00
Truffle Oil French Fries.....	\$7.00
Sweet and Sour Drum Sticks.....	\$9.00



MAIN DISHES

Fish and Chips	\$15.00
Buffalo Chicken Mac & Cheese ...	\$15.00
Spinich and Artichoke Pizza	\$12.00
Triple Cheese Burger.....	\$14.00
Baked Monterey Chicken.....	\$18.00



When done right, **food and beverage can supply a steady stream of additional revenue for a hotel.** The key is optimizing your offerings to meet the needs of guests while driving up price to a reasonable extent.

Guests are looking for delicious options to round out their overall experience when it comes to dining at hotels. A forward-thinking hotel will use this to their advantage and **leverage food and beverage for all three day parts, making it a profitable and positive customer experience.**

Why do Hotels choose AutoFry & MultiChef for optimizing their food concepts?



Completely Ventless - The easiest, most cost-effective way to start or enhance 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.



"AutoFry has greatly **improved the quality of food** that we serve at our complimentary breakfast and dinner buffet. Not only is the food better, but we're able to expand the offerings to **include a much greater variety for our guests.** None of this would be possible in our limited kitchen space without AutoFry. **We love it!"**

- Skip Iveson, Holtze Executive Suites & Hotel, Overland Park KS

"I am **happy to claim using the oldest AutoFry MTI-10 known by the manufacture, 20 years!!** Everything has to come to an end, we are growing with still no vent hood system, so we are replacing it with an AutoFry MTI-40E. **I wish all my other equipment had such a life span."**

- Michel Baudouin, Creperie Bouchon, Asheville, NC



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