



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.



HIGH CAPACITY

AutoFry is the only supplier with a complete range of automated ventless frying systems, from single basket to double basket units, and countertop to floor models. Customers with a high product demand choose a double basket AutoFry to keep up with their required output. Any other supplier would need two units to try to keep up with the demand, which means more kitchen space required, poor recovery time and higher purchase and service cost.



Success Stories: Ikea "We've sold 11,800 portions of fries to date (counting from Nov-Mar) and we haven't even started with combos yet, so there's still a lot of potential for growth!! The profit is great and the machine has paid back double to this time."



HIGH RETURN ON INVESTMENT

Plug it in and count your profits.

Actual Profit Calculations from AutoFry Customer:

1.75 lbs of fries per chute - Single portion of fries is .25 lbs

Total production time (loading, frying, and salting): **4 minutes**

14 portions (2 chutes) per 4 minutes = **210 portions per hour**

Sale Price: \$2.00 Cost to you: \$0.55 Profit: \$1.45 **Profit per hour: \$304.50**

Please note that numbers are rounded down for calculating purposes. Actual profit may be much higher.



CONSISTENT QUALITY

AutoFry provides great quality product from start up early in the morning through the last order at the end of day. Each AutoFry is built with SimpliFry technology, a revolutionary heat/time compensation intelligence that automatically adjusts cooking time based on the quantity of product being prepared. This means no matter how large or small the food input is, you can be sure the product is cooked to the same degree of perfection every time.



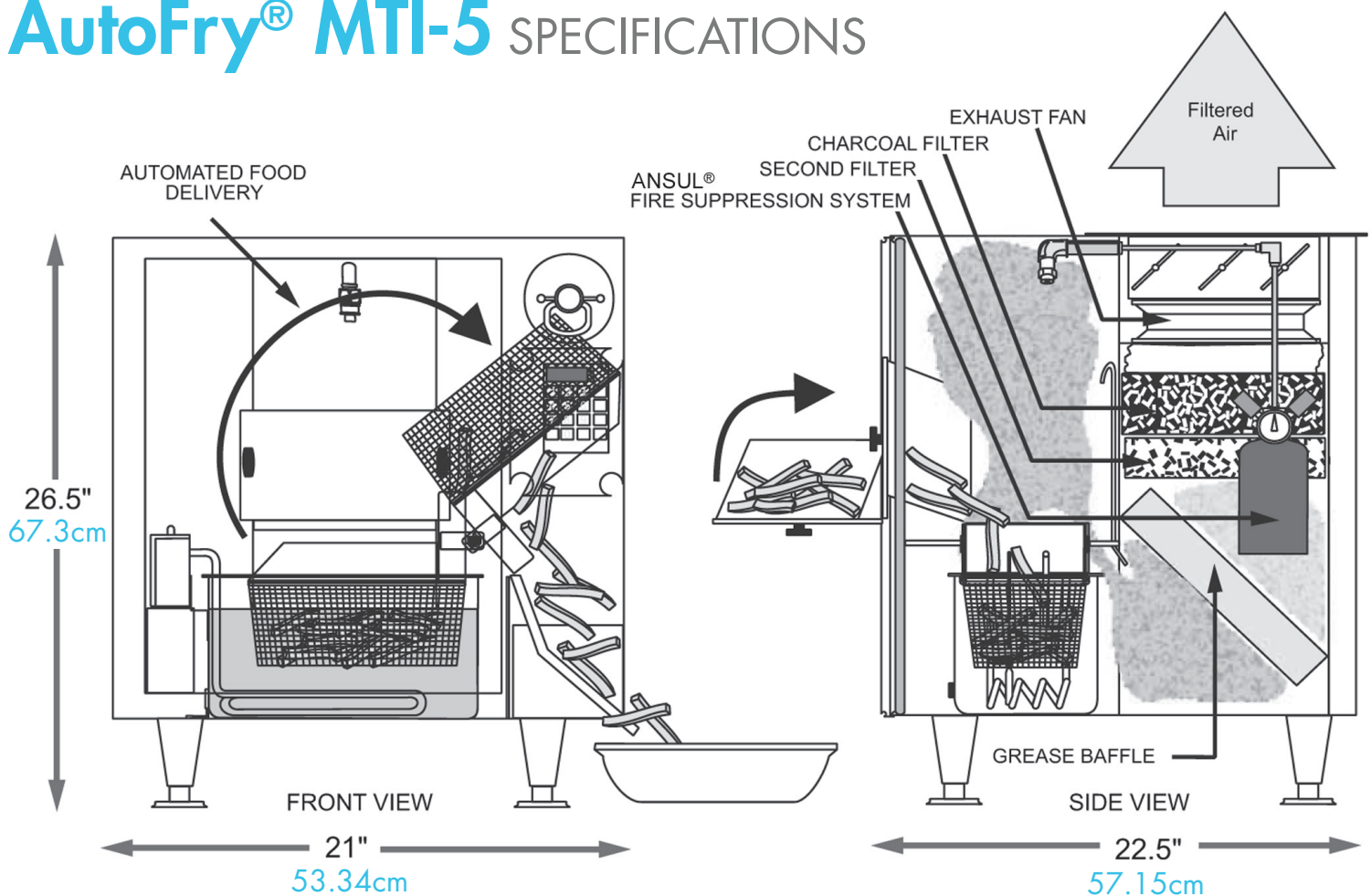
EMPLOYEE SAFETY

One of the main reasons businesses choose AutoFry is for its unparalleled commitment to safety. The strategic location of the vent on top of the machine, allows air to vent out without chance of moisture build up around electrical plugs. Between our vent placement and additional ANSUL fire suppression system, AutoFry is the only machine on the market to put safety first, beyond just keeping employees safe from hot oil.



Success Stories: French Fry Heaven "After purchasing and testing several competitors' fry units, [we found] the steam was accumulating into water and running down the back of the interior cooking cavity wall and heating element and causing a "spark" to arch, and tripping the electrical breaker."

AutoFry® MTI-5 SPECIFICATIONS



ELECTRICAL



208-240 V / Single Phase
4.8 kW Total
20 AMP @ 240 V / Single Phase
30 AMP (Dedicated Service Required)
6' (1.83m) Power Cord w/NEMA Plug / 6-30P Plug

CAPACITY

Oil	2 gallons (7.57 liters)
Cooking	20-40 lbs. (9-18kg) French Fries/hour, frozen to done. Capacity will vary depending on french fry type.

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	140 lbs. (53.5kg)



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 05/2016



Your Source for Ventless
Kitchen Solutions



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