



AutoFry Mini-C DATA SHEET

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



Consistent Quality - 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.



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.** Without needing to be located under a hood, AutoFry is also easy to relocate in the event of a remodel.



Reliability - The AutoFry Mini-C has only **three moving parts, providing less opportunity for breakdown.** This means you can count on your fryer to work well for you day in and day out.



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

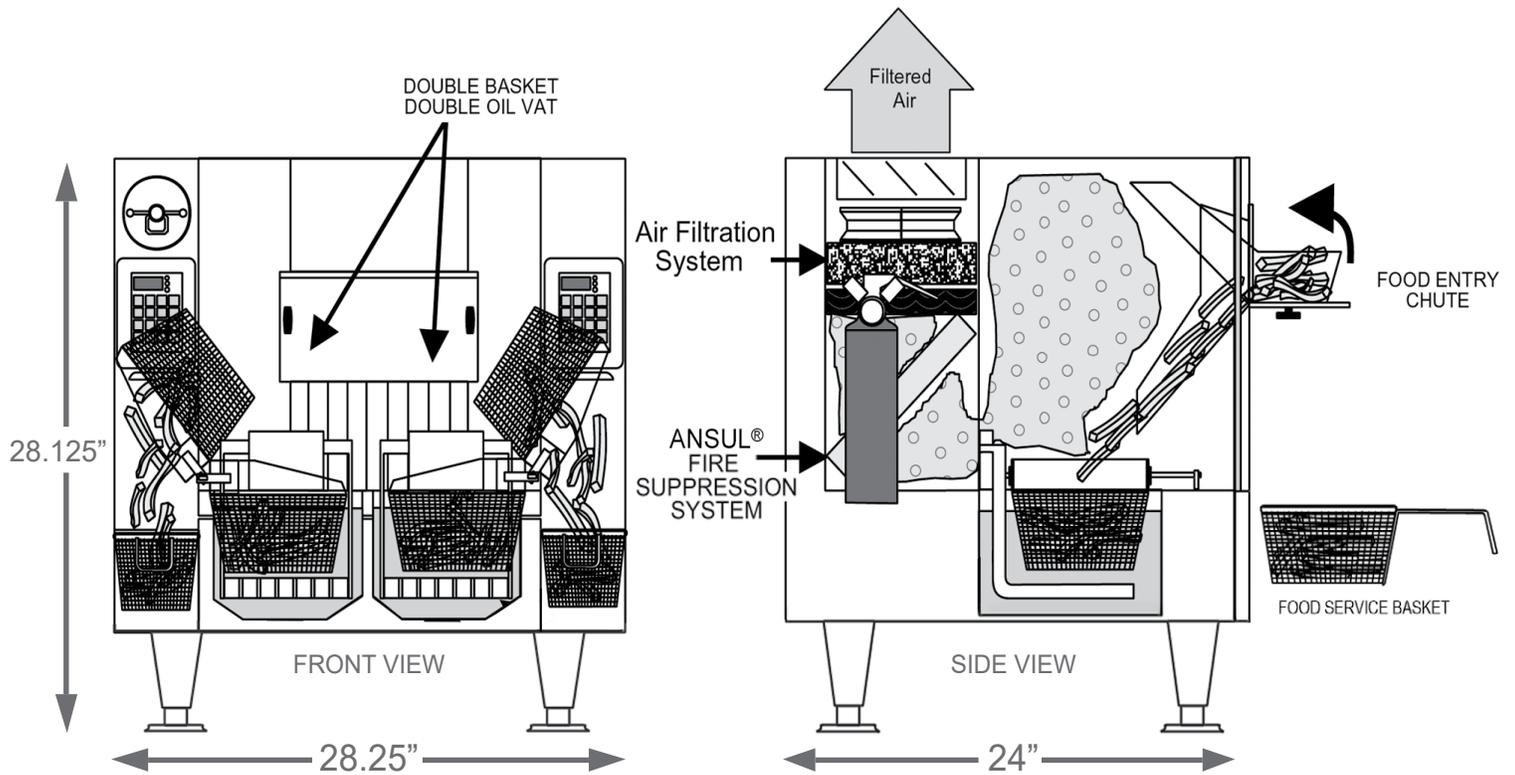


Employee Safety - AutoFry is fully enclosed and fully automated, keeping employees safe from hot oil and heating elements. AutoFry's built in ANSUL fire suppression system creates **the ultimate safe frying environment.**



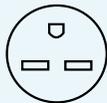
High Return on Investment - Fried foods continue to be the most cravable and easy-profit making food items in foodservice. With **high profit margins and short cook times, fried foods provide a quick return on investment.**

AutoFry[®] Mini-C SPECIFICATIONS



AutoFry Mini-C

ELECTRICAL



208-240 V / Single Phase | 5.7 kW Total
 23.75 AMP @ 240 V
 30 AMP (Dedicated Service Required)
 6' (1.83m) Power Cord w/NEMA Plug / 6-30P Plug

CAPACITY

Oil 1.375 gallons per side, 2.75 gallons total (5.2 liters per side, 10.41 liters total)

Cooking 25-50 lbs. (11.34-22.68 kg) French Fries/hour, frozen to done

MACHINE

Dimensions 24" Deep x 28.25" Wide x 28.125" High (60.96cm Deep x 71.76cm Wide x 71.45cm High)

Clearances 0" = Sides 0" = Back 24" = Top (0cm = Sides 0cm = Back 60.69cm = Top)

Construction 18 Gauge Stainless Steel

Shipping Weight 250 lbs. (113.40kg)

APPROVALS PENDING

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

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

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 Kitchen Solutions



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