



# Semi Automatic Oil Filtration System

## Easily filter your oil for the best quality fried food results!



### Why The Oil Filtration System Delivers

**Semi-Automatic** — The Oil Filtration System allows oil to be drained, thoroughly filtered and replenished into the oil pots quickly and with minimal effort by the operator.

**Compact** — The system fits comfortably underneath the MTI-40E or a countertop so it is out of the way when not in use.

**Versatile** — While it is designed to be used with the MTI-40E, the Oil Filtration System can be used with any Autofry model. The mobile and compact design allows it to be easily used with any fryer around the kitchen, saving the operator time and money.

**Extended Oil Life** — Regularly filtered oil will last up to twice as long as non-filtered oil. Thoroughly filtering oil everyday will save on oil cost and produce a high quality fried food consistently.

**More than 20 Years of Industry Leadership** — The Oil Filtration System is manufactured by MTI, inventors of the popular industry-leading ventless AutoFry® and innovative MultiChef® oven.

CAPACITY	
Cabinet External Dimensions	17.5" Wide x 24" Deep x 17" High (23" w/ handle) 44.45cm W x 60.96cm D x 43.18cm H (58.42cm w/ handle)
Container Capacity	65 lbs or 8.67 gallons (29.48 kg or 32.82 L)
Filter Media	Carbon Pad
Approximate Unit Weight	75 lbs. (34.02 kg)
ELECTRICAL	
Voltage, Frequency - Phase	115 VAC, 60 Hz — Single Phase
Amperage	6 AMPS
Cord Length and Plug	6 ft Cord with NEMA 5-15 Plug
SHIPPING	
Approximate Crated Weight	80 lbs. total (36.29 kg total)
WARRANTY	
	Limited one (1) year parts and labor



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