

BOWLING

PROFITS FROM FOODSERVICE

**AutoFry and MultiChef make
foodservice profitable and
easy for any bowling center!**



High Return
on Investment



Consistent
Quality



Safe and Simple
Operation



Completely
Ventless

A Strike for Profits with Foodservice

EAT WELL

BOWLING SAMPLE MENU

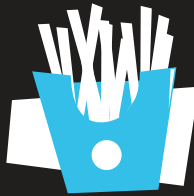
FULL MEALS

Cheeseburger and Fries	\$7.95
(\$1.28 cost / \$6.67 profit)	
Chicken Combo	\$7.95
(\$2.40 cost / \$5.45 profit)	
Fish n Chips	\$7.99
(\$2.05 cost / \$5.94 profit)	
16" Pizza	\$12.99
(\$5.68 cost / \$7.31 profit)	



SANCK'S

Fried Mozzarella Sticks	\$5.49
(\$1.50 cost / \$3.99 profit)	
Buffalo Wings	\$7.25
(\$2.80 cost / \$4.45 profit)	
French Fries	\$2.69
(\$.12 cost / \$2.57 profit)	
Onion Rings	\$3.25
(\$.70 cost / \$2.55 profit)	



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

Guests are looking for an all in one fun day, from the bowling to the arcade all the way to the food, everything can and should be contained in your location. Moreover, **food and beverage is one area that can be leveraged for all three day parts, making it more profitable than ever.**

Why do Bowling Centers choose AutoFry & MultiChef for optimizing 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 bowling center'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.

“

“We bought our first AutoFry and within two months, due to demand, bought a second unit for our Family Fun Center. **The AutoFry doubled our menu offerings, increased our customer yield by \$.35 cents and helped change our customer's image of our concession to more full service.** We're now looking at our third AutoFry unit. Couldn't be happier.” - Dan Wortman United Skates of America, Rumford, RI

“The AutoFry has increased our business tremendously. **The machine is user friendly, safe and it was easy for me to train my staff.** During our busy summer months we average 180lb of French Fries per week. I would recommend the AutoFry to any business looking to expand their menu with fried food items.”
- Robert Sherman, Owner Skate Zone, Crofton MD

”



Your Source for Innovative
Kitchen Solutions



MTIproducts.com
AutoFry.com | MultiChef.com



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



10 Forbes Road
Northborough, MA 01532