

PIZZERIA

PROFITS FROM FRIED FOODS

**AutoFry makes fried foods
simple, safe and profitable
for any pizzeria or restaurant!**



High Return
on Investment



Consistent
Quality



Safe and Simple
Operation



Completely
Ventless

Increasing Pizzeria Profits with Fried Foods



Adding fried foods to a pizza menu is an excellent option for a secondary stream of revenue. Not only do people love their fried foods, but they also pair well with many pizzas and can even be used as toppings.

Additionally, fried foods tend to have large profit margins and can really help drive additional sales. Chicken wings, for example, offer a high profit appetizer to guests. Market research shows that four out of five US adults eat wings, and they make the perfect partner to a nice pizza!

Why do Pizzeria owners choose AutoFry to optimize 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 chicken wings and mozzarella sticks, you'll be serving up high-profit items that your customers love! Plus with the addition of hot prepared fried foods you'll set yourself apart from competitors.



High Capacity - AutoFry comes 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.

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“The AutoFry MTI-40C is the best piece of equipment in our restaurant. I have yet to see a more efficient ventless, full-enclosed and automated deep fryer anywhere in the market. It allows for push button operation and ease of training of new employees. It greatly minimizes food cost, the AutoFry paid for itself in less than a month. The AutoFry is a high profit maker and I highly recommend it.” - Ryan, Motopizza, Hillsboro, OR

“I really enjoy using the AutoFry. This is our third machine, I currently own one single fryer and one double fryer. The product that comes out is not oily or greasy. The taste is for real. You drop the food in and let the machine cook and drop out. Sales have increased greatly. It is a great addition to my pizzeria. It requires no additional personnel, anyone can use it safely. I show and recommend the AutoFry to anyone and everyone in the area in the food service business.” - Catherine Sprouse Dominic's Pizzeria, Rockwood MI

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