



AutoFry® Deep-Frying Systems

Your Source for Ventless Kitchen Solutions



NO HOOD REQUIRED

NO ODOURS

NO MESS

FULLY AUTOMATED





AutoFry® Ventless Kitchen Solutions

AutoFry makes it possible for food service operators to safely produce and sell fried food to a consistent standard, without the need for expensive exhaust systems.

All AutoFry machines are programmable (up to 18 items) and easy to operate. Food can be simply placed in the entry chute, the cook program selected and the machine automatically fries, shakes during cooking and delivers the precisely cooked food to a receiving tray beside the machine. This means that the operator can ensure consistent results time after time, regardless of staff's skills.

Most importantly, each AutoFry features an in air filtering hood, along with a Fire Suppression system, eliminating the need to install expensive venting systems in the kitchen - all that's required is background ventilation to run an AutoFry machine.

For this reason, the high quality AutoFry range of machines, made in the USA, are a logical choice for cinemas, pubs, clubs, convenience stores and more, where the revenue stream from fried food is sought, but the cost to install traditional exhaust systems is prohibitive.



Deep frying is as easy as 1 - 2 - 3



1. Place food into entry chute.



2. Set the time on the keyboard.



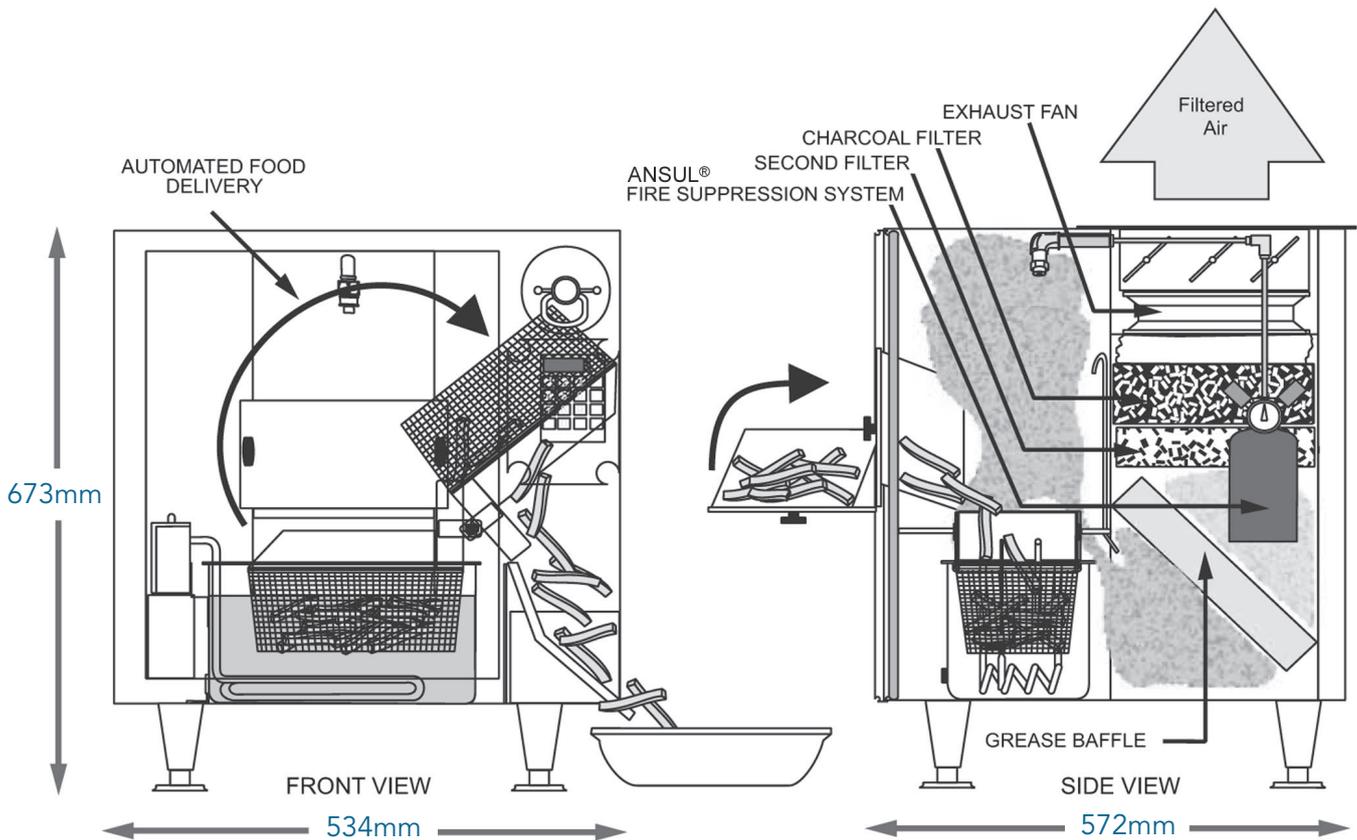
3. Food is perfectly fried & automatically delivered to receiving tray.



Leader in Ventless Technology - No Hood Required

 Fully enclosed and automated ▶ making operation simple and safe	 Fire suppression technology ▶ provides added peace of mind and safety	 Sealed frying chamber ▶ allows AutoFry to operate without an external hood and venting system	 Fully approved for operation in Australia ▶ without external hoods or venting systems
 Up to 18 preset cook cycles ▶ customised names eg "Fries" to suit your operation	 "Comp" feature ▶ automatically adjusts the cook time for perfectly cooked food	 "Shake" feature ▶ shakes the basket every 30 seconds for less sticky and higher quality cooked product	 Safety key lock on the door ▶ to protect staff from opening the door and accessing hot components

AutoFry features a recirculating hood with an air filtering system that captures air from the cooking process, therefore AutoFry does not require grease ducts to outdoors, just background ventilation.





MTI-5 shown with optional heat lamp

MTI-5

Compact countertop single basket

Excellent entry-level model featuring a compact design that can accommodate up to 0.9 kg of product per fry-cycle. Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

ELECTRICAL	
	230 V / Single Phase 4.8 kW Total 20 AMP @ 230 V / Single Phase 1.8 m Power Cord w/3 Wire IEC 60309 32A Style Plug
CAPACITY	
Oil	7.5 litres
Cooking	up to 18kg French Fries per hour, frozen to done Capacity will vary depending on french fry typec
MACHINE	
Dimensions	572mm Deep x 534mm Wide x 673mm High
Clearances	610mm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	813mm x 813mm x 813mm
Shipping Weight	53.5kg
WARRANTY	1 Year Parts, Labour and Electronic Controls; 5 Years Frypot/Chassis
OPTIONS	AHQ-R Roband Heat Lamp; 230 V; 350 W Dimensions: 600mm x 261mm x 119mm





MTI-10X shown with additional heat lamp

MTI-10X / XL / XL-3

Medium countertop single basket

Compact design with expanded capability of up to 1.8 kg of product per fry-cycle. Offered in right or left chute models. Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

ELECTRICAL	
MTI-10X 	230 V / Single Phase 5.7 kW Total / 23.75 AMP 1.8 m Power Cord w/3 Wire IEC 60309 32A Style Plug
MTI-10XL 	230 V / Single Phase 7.2kW Total / 30 AMP 1.8 m Power Cord w/3 Wire IEC 60310 32A Style Plug
MTI-10XL-3 	400 V / 3 Phase Y 7.2kW Total / 10.01 AMP 1.8 m Power Cord w/5 Wire IEC 60309 32A Style Plug
	400 V / 3 Phase Y 8.5 kW Total / 11.82 AMP 1.8 m Power Cord w/5 Wire IEC 60309 32A Style Plug
CAPACITY	
Oil	10.4 litres
Cooking	up to 27kg French Fries per hour, frozen to done. Capacity will vary depending on french fry type
MACHINE	
Dimensions	635mm Deep x 534mm Wide x 711mm High
Clearances	610mm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	813mm x 813mm x 813mm
Shipping Weight	95.3kg
WARRANTY	1 Year Parts, Labour and Electronic Controls; 5 Years Frypot/Chassis
OPTIONS	
	AHQ-R Roband Heat Lamp; 230 V; 350 W Dimensions: 600mm x 261mm x 119mm



MTI-40C / 40C-3

Countertop double basket

Countertop deep fryer with a compact dual basket capable of producing up to 2.7 kg of product (1.35 kg per side) per fry-cycle. It offers the flexibility to operate each side independently. Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.



MTI-40C shown with additional heat lamps

ELECTRICAL	
MTI-40C	400 V / 3 Phase Y 12 kW Total / 16.69 AMP per phase 1.8 m Power Cord w/5 Wire IEC 60309 32A Style Plug
MTI-40C-3	400 V / 3 Phase Y 16.4 kW Total/ 22.81 AMP per phase 1.8 m Power Cord w/5 Wire IEC 60309 32A Style Plug
CAPACITY	
Oil	10.4 litres per side, 20.8 litres total
Cooking	up to 45kg French Fries per hour, frozen to done. Capacity will vary depending on french fry type.

MACHINE	
Dimensions	635mm Deep x 915mm Wide x 826mm High
Clearances	610mm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	813mm x 1016mm x 915mm
Shipping Weight	140.6kg
WARRANTY	1 Year Parts, Labour and Electronic Controls; 5 Years Frypot/Chassis

OPTIONS	AHQ-L (left) and AHQ-R (right) Roband Heat Lamps; 230 V; 350 W
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AutoFry MTI-40E

Large freestanding double basket

Our largest deep-frying system is a floor model with dual baskets and is designed for super high-volume food production environments. It offers the flexibility to operate each side independently to accommodate more complex food preparation needs. Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.



MTI-40E shown

ELECTRICAL	
MTI-40E 	400 V / 3 Phase Y 12 kW Total / 16.69 AMP per phase 1.8 m Power Cord w/5 Wire IEC 60309 32A Style Plug
CAPACITY	
Oil	11.5 litres per side, 23 litres total
Cooking	up to 54kg French Fries per hour, frozen to done. Capacity will vary depending on french fry type.
MACHINE	
Dimensions	813mm Deep x 915mm Wide x 1625mm High
Clearances	610mm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	914mm x 1143mm x 1778mm
Shipping Weight	181.5kg
WARRANTY	1 Year Parts, Labor and Electronic Controls; 5 Years Frypot/Chassis



Why AutoFry Delivers

Highly Reliable — With only three moving parts and 20 years of proven dependability, the AutoFry is field tested.

Immediately Profitable - AutoFry is extremely economical to operate since no vents or hoods are required.

Sophisticated - Simplify™ technology offers 18 programmable presets, standby mode, heat/time compensation intelligence and multiple language options.

Extremely Safe - ANSUL® fire suppression technology is built into all models. In addition, the fully enclosed and automated process eliminates any employee exposure to hot oil.

Industry Leadership – Invented over two decades ago and now represents the gold standard in ventless deep-frying technology.

Proven Track Record - AutoFry clients include the industry leaders within the cinema, retail, convenience store, pub, club and restaurant market worldwide. With distribution in 67 countries, AutoFry has you covered.



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