



Your Source for Ventless Kitchen Solutions



Transform your bottom line,
not your business model.



No Hoods. No Vents. No Problem!

AutoFry lets you pump up profits with a ventless and fully-enclosed automated deep-frying system.

- Generates lucrative new revenue streams by adding 'restaurant to go' capability to small or large retail operations.
- No venting requirement means AutoFry is extremely safe, simple and inexpensive to install and operate.
- Designed for maximum reliability and safety with built-in fire suppression technology in every model.



With AutoFry, any business can become a profitable 'restaurant to go'

Cinemas, big box retailers, convenience stores and casual dining restaurants are among the many businesses to successfully build a lucrative 'restaurant to go' revenue stream, thanks to the ease and affordability of AutoFry ventless deep-frying technology.

With AutoFry, you can increase profit by serving customers hot and delicious deep fried foods in a matter

of minutes. Burgers and fries are just the beginning with AutoFry, which comes in four different models and sizes.

From the entry-level AutoFry MTI-5 — perfect for corner convenience stores — to the AutoFry MTI-40E, which meets the requirements of high-volume food service operators, AutoFry makes it easy and affordable to add deep fried food offerings to almost any consumer business.

Now is the time to expand your menu with deep fried favorites without the expense of hoods and vents. Four models of the AutoFry are available, ranging from a simple compact countertop fryer to a dual-basket floor model. Regardless of which system you choose, all AutoFry models are fully enclosed, fully automated and require absolutely no ventilation. And all models of MTI's ventless and automated deep-frying system are designed for maximum safety, low-cost installation and flawless operation.



Find the correct AutoFry for your business

AutoFry MTI-5



Excellent entry-level model featuring a compact design that can accommodate up to 0.91 kg of product per fry-cycle. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

AutoFry MTI-10X / XL / XL-3



Compact design with expanded capability of up to 1.81 kg of product per fry-cycle. Offered in right or left chute models. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.



AutoFry MTI-40C / 40C-3

Countertop deep fryer with a compact dual basket capable of producing up to 2.72 kg of product per fry-cycle. It offers the flexibility to operate each side independently. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

AutoFry MTI-40E



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. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

AutoFry from MTI is the Leader in Ventless Deep-Frying Technology

Industry leader MTI introduced the first AutoFry over twenty years ago. Since then, the AutoFry has become synonymous with excellence and innovation. Our ventless fully automated deep-frying system has earned a reputation for reliability, safety and affordability that is unparalleled in the kitchen solutions industry. What makes AutoFry the leader?

- Every AutoFry model is fully enclosed and fully automated, making operation simple and safe for employees.

- The system is designed for maximum reliability and safety, with built-in fire suppression technology in every model.
- A sealed frying chamber allows AutoFry to operate without a hood and venting system, saving thousands of dollars in installation and operation costs.
- MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

Deep-Frying is as Easy as 1 - 2 - 3

- 1 Simply place food in the entry chute.
- 2 Set the frying time or select programmable presets on the keypad.
- 3 Food is fried to perfection and automatically delivered to receiving baskets or exterior trays.



PRODUCT SPECIFICATIONS

AutoFry MTI-5

| ELECTRICAL | |
|-----------------|---|
| | 240 V / Single Phase (MTI PN 01-0024) 4.8 kW Total 20 AMP @ 240 V / Single Phase 1.83 m Power Cord w/3 Wire IEC 60309 32A Style Plug |
| CAPACITY | |
| Oil | 7.57 liters |
| Cooking | 9 - 18 kg French Fries/hour, frozen to done. Capacity will vary depending on french fry type. |
| MACHINE | |
| Dimensions | 57.15 cm D x 53.34 cm W x 67.3 cm H |
| Clearances | 0 cm = Sides 0 cm = Back 61 cm = Top |
| Construction | 16 Gauge Stainless Steel |
| Shipping Dims. | 81.28 cm x 81.28 cm x 81.28 cm |
| Shipping Weight | 53.5 kg |

AutoFry MTI-40C/40C-3

| ELECTRICAL | |
|-----------------|--|
| MTI-40C-3 | 415 V / 3 Phase Y 12 kW Total / 16.69 AMP (MTI PN 01-0023) 1.83 m Power Cord w/5 Wire IEC 60309 32A Style Plug |
| MTI-40C-3 | 415 V / 3 Phase Y 16.4 kW Total / 22.81 AMP (MTI PN 01-0031) 1.83 m Power Cord w/5 Wire IEC 60309 32A Style Plug |
| CAPACITY | |
| Oil | 10.41 liters per side, 20.82 liters total |
| Cooking | 22.68 - 45.36 kg French Fries/hour, frozen to done. Capacity will vary depending on french fry type. |
| MACHINE | |
| Dimensions | 63.5 cm D x 91.44 cm W x 82.55 cm H |
| Clearances | 0 cm = Sides 0 cm = Back 61 cm = Top |
| Construction | 16 Gauge Stainless Steel |
| Shipping Dims. | 81.28 cm x 1.016 m x 91.44 cm |
| Shipping Weight | 140.61 kg |

AutoFry MTI-10X/XL/XL3

| ELECTRICAL | |
|-----------------|--|
| MTI-10X | 240 V / Single Phase (MTI PN 01-0022) 5.7 kW Total / 23.75 AMP 1.83 m Power Cord w/3 Wire IEC 60309 32A Style Plug |
| MTI-10XL | 240 V / Single Phase (MTI PN 01-0028) 7.2kW Total / 30 AMP 1.83 m Power Cord w/3 Wire IEC 60310 32A Style Plug |
| | 415 V / 3 Phase Y (MTI PN 01-0010) 7.2kW Total / 10.01 AMP 1.83 m Power Cord w/5 Wire IEC 60309 32A Style Plug |
| MTI-10XL-3 | 415 V / 3 Phase Y (MTI PN 01-0007) 8.5 kW Total / 11.82 AMP 1.83 m Power Cord w/5 Wire IEC 60309 32A Style Plug |
| CAPACITY | |
| Oil | 10.41 liters |
| Cooking | 13.6 - 27.2 kg French Fries/hour, frozen to done. Capacity will vary depending on french fry type. |
| MACHINE | |
| Dimensions | 63.5 cm D x 53.34 cm W x 71.1 cm H |
| Clearances | 0 cm = Sides 0 cm = Back 61 cm = Top |
| Construction | 16 Gauge Stainless Steel |
| Shipping Dims. | 81.28 cm x 81.28 cm x 81.28 cm |
| Shipping Weight | 95.25 kg |

AutoFry MTI-40E

| ELECTRICAL | |
|-----------------|--|
| MTI-40E | 415 V / 3 Phase Y (MTI PN 01-0009) 12 kW Total / 16.69 AMP 1.83 m Power Cord w/5 Wire IEC 60309 32A Style Plug |
| CAPACITY | |
| Oil | 11.5 liters per side (23 liters total) |
| Cooking | 27.2 - 54.4 kg French Fries/hour, frozen to done. Capacity will vary depending on french fry type. |
| MACHINE | |
| Dimensions | 81.28 cm D x 91.44 cm W x 1.625 cm H |
| Clearances | 0 cm = Sides 0 cm = Back 61 cm = Top |
| Construction | 16 Gauge Stainless Steel |
| Shipping Dims. | 91.44 cm x 1.143 m x 1.778 m |
| Shipping Weight | 181.44 kg |



WARRANTY — 2 Years Parts/Labor

OPTIONS — For MTI-5, MTI-X/XL/XL-3 and MTI-40C/40C-3: MTI Illuminated Heat Lamp; 240 ACV 2.6 AMPS;
For MTI-40E: Semi-automated Removable Oil Filtration and Disposal System

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We reserve the right to change specifications appearing upon this brochure without notice and without incurring any obligation for the equipment previously or subsequently sold. Patent pending.

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