This made to order deep fryer is as easy as 1, 2, 3!

1) Place food in entry chute and close to load in fryer
2) Select fry time on keypad or select programmable presets
3) Food is fried to perfection and automatically delivered to exterior receiving tray

Made to Order - Our single-serve, double basket countertop model of AutoFry is compact and efficient, perfect for businesses looking to promote a fresh made-to-order concept. With an oil capacity of 1.37 gallons per side, you can fry roughly 30-60 pounds of French fries per hour, with just the push of a button!

Consistent Quality - Each AutoFry is built with SimpliFry technology, a revolutionary heat/time compensation intelligence that automatically adjusts cooking time based on the quantity of product being prepared. This means no matter how large or small the food input is, you can be sure the product is cooked to the same degree of perfection every time.

Ventless Operation - You'll save money with AutoFry as there is no need to install any costly vents or hoods to operate. AutoFry filters grease laden air through a three-step filter system with clean air venting from the top of the machine. Without needing to be located under a hood, AutoFry is also easy to relocate in the event of a remodel.

Employee Safety - AutoFry is fully enclosed and fully automated, keeping employees safe from hot oil and heating elements. Equipped with a manual pull system and two fusible links, AutoFry’s built in ANSUL fire suppression system creates the ultimate safe frying environment. Ansul is the leading supplier of fire suppression systems in the world.

High Return on Investment - Fried foods continue to be the most cravable and easy-profit making food items in foodservice. With high profit margins and short cook times, fried foods provide a quick return on investment.

Reliability - The AutoFry Mini-C has only three moving parts, providing less opportunity for breakdown. This means you can count on your fryer to work well for you day in and day out.
AutoFry® Mini-C

Specifications

**ELECTRICAL**

- **North America**
  - 208-240 V / Single Phase | 5.7 kW Total
  - 23.75 AMP @ 240 V
  - 30 AMP (Dedicated Service Required)
  - 6’ (1.83m) Power Cord w/ NEMA Plug / 6-30P Plug

- **International**
  - 208-240 V / Single Phase | 5.7 kW Total
  - 23.75 AMP @ 240 V
  - 30 AMP (Dedicated Service Required)
  - 6’ (1.83m) Power Cord w/ 3 Wire IEC 60309 32A Style Plug

**CAPACITY**

- **Oil**
  - 1.375 gallons per side, 2.75 gallons total (5.2 liters per side, 10.41 liters total)
- **Cooking**
  - 30-60 lbs. (13.61-27.22 kg) French Fries/hour, frozen to done

**MACHINE**

- **Dimensions**
  - 24” Deep x 28.25” Wide x 28.125” High (60.96cm Deep x 71.76cm Wide x 71.45cm High)
- **Clearances**
  - 0” = Sides  0” = Back  24” = Top (0cm = Sides  0cm = Back  60.69cm = Top)
- **Construction**
  - 16 Gauge Stainless Steel
- **Shipping WT**
  - 250 lbs. (113.40kg)

**WARRANTY**

- 1 Year Parts/Labor, 3 Years Electronic Controls, 5 Years Frypot/Chassis

**OPTIONS**

- MTI Illuminated Heat Lamp; 120 ACV 5.16 AMPS / 230 ACV 2.3 AMPS (Intl)
- AutoFilter Automatic Oil Filtration System

We reserve the right to change specifications appearing upon this brochure without notice and without incurring any obligation for the equipment.