

**AUTOFRY**



# BREWERY & BAR

PROFITS FROM FOODSERVICE



# PERFECT PAIR

## ICE COLD DRINKS & HOT FRIED FOOD OPTIONS

### 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!

### AUTOMATED OPERATION

Fry safely and consistently without the need for a trained fry cook. Load your product, select your cook time, and the AutoFry automatically lowers, cooks, and dispenses the food once finished. This hands-free operation ensures consistent results and enhances kitchen efficiency.

### HIGH RETURN ON INVESTMENT

From golden French fries and crispy wings to cheesy mozzarella sticks and loaded tater tots, 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.



Breweries and bars have grown beyond beverage-only destinations into full social experiences. As competition has increased and taprooms have become community gathering spaces, foodservice has shifted from an added bonus to an expectation. Offering food helps establishments stand out, attract a wider audience, and encourage guests to stay longer and return more often.

Hot fried food delivers especially strong value in brewery and bar settings. Items like fries, wings, and shareable appetizers naturally pair with drinks, increasing check averages and guest satisfaction. Serving hot fried food also extends dwell time, drives repeat orders, and creates new revenue opportunities beyond alcohol alone.

“I cannot speak more highly of the AutoFry...To be able to drop an order of food in, punch in the time and walk away is a big-time saver and allows me to get back to the customers instead of guarding the fryer!”  
-Heather with Murphy's Tavern in Rumson, NJ



Your Source for  
Ventless Kitchen Solutions