

AUTOFRY®



CONVENIENCE STORES

PROFITS FROM FOODSERVICE



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www.AutoFry.com



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OFFERING MORE

THAN CONVENIENCE

PROFITS FROM FOODSERVICE

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 hashbrowns, 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.



For years, c-stores have relied on gas and tobacco sales to keep their business profitable. But with cigarette smoking at an all-time low and gas prices maintaining a high cost per gallon, operators are now looking at other options for increasing revenue. Internal store sales are helpful, but products often have low profit margins, resulting in minimal profitability.

Instead, c-store owners and operators are turning to a low cost, lucrative method for increased revenue: food service. Food service is the perfect fit for convenience stores of any size. From large chain units to mom and pop shops, most can benefit from adding some hot and ready food items to their menu.

“Have you fried and gone to heaven? We have! For the past five years, we have averaged over \$400 a day in revenue from our AutoFry! Our customers love the versatility of our menu & we love the added profits.” - Mike & Corinne Abboud, Tedeschi Food Shop



Your Source for
Ventless Kitchen Solutions