

AUTOFRY



MOVIE THEATERS

PROFITS FROM FOODSERVICE



BEYOND POPCORN

THE POWER OF

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.



Movie theaters have evolved from simple screening venues into full entertainment destinations. As competition from at-home streaming continues to grow, foodservice has become an important way theaters enhance the in-theater experience and increase revenue beyond ticket sales. Expanding menus helps boost guest satisfaction and encourages repeat visits.

Hot fried foods offer strong advantages in the movie theater setting. Items like chicken tenders, fries, and fried snacks are familiar, craveable, and easy to enjoy during a film. These foods increase per-capita spending, encourage guests to arrive earlier, and make the overall moviegoing experience feel more complete.

“The Double Basket AutoFry has been a great asset to our movie theater concession business. The AutoFry has saved us the cost of construction due to its self contained fans, filters and fire suppression system.” - Russell E. with Uptown Entertainment in Birmingham, MI



Your Source for
Ventless Kitchen Solutions