



AutoFry.com
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No Hoods? No Vents? No problem!™



mti Your Source For Ventless Kitchen Solutions™

Transform your
BOTTOM LINE
not your business model



SINGLE BASKET FRYERS

Single Basket AutoFry models deliver a compact, efficient frying performance ideal for low to moderate volume operations. Their space-saving designs maximize output while minimizing labor, making them perfect for bars, coffee shops, and venues looking to expand menus without adding complexity or additional staff.



AutoFry MTI-5

- Entry-level model
- Compact design
- 0.9 kg of product per fry-cycle

Perfect for: Kiosks, Concession Stands
and Bowling Alleys



AutoFry MTI-10X / XL / XL-3

- Most popular single basket model
- Compact design
- 1.8 kg of product per fry-cycle
- Offered in right or left dispense options

Perfect for: Pizza Places, Coffee Shops
and Family Entertainment Centers

DOUBLE BASKET FRYERS

Double Basket AutoFry models deliver higher-capacity, fully automated frying designed for medium to high-volume operations. With dual baskets for increased output and menu flexibility, it maximizes efficiency while reducing labor demands, ideal for busy kitchens, convenience stores, and sporting venues looking to scale foodservice without added complexity.



AutoFry Mini-C

- Dual basket
- Single serve
- Compact design
- Cook multiple products at once

Perfect for: Convenience Stores, Breweries and Bars

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

- Tap & Go Menu
- Oil Temperature & Time Adjusted Automatically
- Perfect Results Every Time



COUNTER OR FLOOR?

MTI offers both countertop and floor model AutoFry units to fit any operation. Countertop models maximize space efficiency, while floor models provide higher capacity, giving operators flexible solutions to match volume, kitchen layout, and long-term growth goals.



AutoFry MTI-40C / 40C-3

- Compact design
- Dual baskets
- 2.7 kg (1.4 kg each side) of product per fry-cycle
- Operate each side independently

Perfect for: Cinemas, Quick Serve Restaurants and Food Courts



AutoFry MTI-40E / 40E-3

- Multiple filtration options
- Dual baskets
- 3.6 kg (1.8 kg each side) of product per fry-cycle
- Operate each side independently

Perfect for: Stadiums, Restaurants and Hotels



Automated Oil Filtering

THE PRO SERIES

AutoFry makes frying easy, that includes fry oil management. The PRO series includes a built-in oil filtration system. This advanced system ensures a seamless cooking process, minimizes downtime, and supports operators in maintaining the highest safety standards.



AutoFry MTI-10X PRO

- Easy oil filtering built in
- Compact design
- 1.8 kg of product per fry-cycle
- Enclosed dispensing

**Perfect for: Pizza Places, Coffee Shops
and Family Entertainment Centers**



AutoFry MTI-40E PRO

- Easy oil filtering built in
- Dual baskets
- 3.6 kg (1.8 kg each side) of product per fry-cycle
- Operate each side independently

**Perfect for: Stadiums, Restaurants
and Hotels**



**Watch AutoFry's Oil
Filtration in Action**

CASE STUDY

AutoFry Transforms Foodservice at X-Golf Scarsdale

Opening with only ovens, X-Golf Scarsdale struggled with delayed service and poor food quality. Popular items like wings, fries, and mozzarella sticks were losing appeal, and customers were left waiting. A better solution was needed—without the cost of a full kitchen hood.

The Challenge

When X-Golf Scarsdale opened, the team relied only on ovens. The idea seemed efficient, but in practice:

- **Food Quality Suffered:** Wings, fries, and mozzarella sticks didn't meet guest expectations.
- **Slow Service:** Ovens created bottlenecks and long wait times.
- **High Cost of Alternatives:** Installing a full kitchen hood was not financially realistic.

The Solution

Adding the ventless AutoFry solved these challenges:

- **Easy Install:** No costly kitchen renovations required.
- **Speed & Consistency:** Guests now enjoy crisp, flavorful fried foods served faster.
- **Simple Operation:** Minimal training—staff were confident from day one

The Results

- **Quick Start-Up:** Set up and operation was surprisingly easy for staff.
- **Customer Favorites:** Fried foods like wings, fries, and mozzarella sticks come out of the AutoFry with superior taste and texture.
- **Boost in Sales & Satisfaction:** Food orders increased & guest feedback is overwhelmingly positive.
- **Event Ready:** League nights and large groups move smoother with quicker ticket times.
- **Consistency:** Staff trusts every order to meet expectations.



***"If it were gone tomorrow,
we'd miss the ability to
simply prepare our most
important menu items with
confidence in the quality."
- Owner, Pete Gilmore***

ACCESSORIES

Prep Shelf



Make the most of your small space with vertical storage on the AutoFry PrepShelf.

Heat Lamps



Keep your fried food warm and ready to serve. Heat lamps attach to either side of AutoFry for ease.

1-Year Filter Packs



Keep your AutoFry working efficiently and save with our full year bundle maintenance pack.

MirOil Filter System



Includes MirOil can, metal filter frame, and reusable filter bag to assist in the draining and filtering of oil.

Drain Hose



The drain hose connects to the drain valve of the oil pot for convenient, mess-free draining and filtering;

Fitting Size: 1/2" NPT, Length: 36".
Compatible with Models MTI-5, MTI-10X/10XL, and MTI-40C

French Fry Scoop



Serve hot, crispy fries faster with consistent portions every time. Built for busy kitchens, it's a simple tool that makes a big difference.

AutoFry MTI-5

ELECTRICAL



230-240 V / Single Phase | 4.8 kW Total
20 AMP @ 240 V / Single Phase
30 AMP (Dedicated Service Required)
1.83m Power Cord w/3 Wire
IEC 60309 32A Style Plug

CAPACITY

Oil	7.57 liters
Cooking	9.07-18.14kg French Fries/hour, frozen to done*

MACHINE

Dimensions	57.15cm D x 53.34cm W x 67.3cm H
Clearances	0cm = Sides 0cm = Back 61cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	81.28cm x 81.28cm x 81.28cm
Shipping Weight	86.18kg

AutoFry Mini-C

ELECTRICAL



230-240 V / Single Phase | 5.7 kW Total
23.75 AMP @ 240 V / Single Phase
30 AMP (Dedicated Service Required)
1.83m Power Cord w/3 Wire
IEC 60309 32A Style Plug

CAPACITY

Oil	5.2 liters/ side, 10.41 liters total
Cooking	Designed for single serve use.

MACHINE

Dimensions	60.96cm D x 71.76cm W x 71.44cm H
Clearances	0cm = Sides 0cm = Back 61cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	81.28cm x 81.28cm x 81.28cm
Shipping Weight	113.40kg

AutoFry MTI-40C/40C-3

ELECTRICAL



230-240 V / Single Phase | 9.6 kW Total
40 AMP @ 240 V / Single Phase
50 AMP (Dedicated Service Required)
1.83m Power Cord w/3 Wire
IEC 60309 63A Style Plug



380-415 V / 3 Phase
12 kW Total / 28.88 AMP @ 380-415 V
16.4 kW Total / 39.45 AMP @ 380-415 V
50 AMP (Dedicated Service Required)
1.83m Power Cord w/ 5 Wire
IEC 60309 32A Style Plug

CAPACITY

Oil	10.41 liters per side (20.82 liters total)
Cooking	22.68-45.36kg French Fries/hour, frozen to done*

MACHINE

Dimensions	63.5cm D x 91.44cm W x 82.55cm H
Clearances	0cm = Sides 0cm = Back 61cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	81.28cm x 1.016m x 91.44cm
Shipping Weight	140.61kg

AutoFry MTI-40E/3

ELECTRICAL



230-240 V / Single Phase 12kW Total
50 AMP @ 240 V
60 AMP (Dedicated Service Required)
Hardware to electrical system required



380-415 V / 3 Phase | 12 kW Total
28.88 AMP @ 380-415 V
30 AMP (Dedicated Service Required)
1.83m Power Cord w/ 5 Wire
IEC 60309 32A Style Plug

CAPACITY

Oil	11.5 liters per side (23 liters total)
Cooking	27.2-54.4kg French Fries/hour, frozen to done*

MACHINE

Dimensions	81.28cm D x 91.44cm W x 1.625m H
Clearances	0cm = Sides 0cm = Back 61cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	91.44cm x 1.143m x 1.778m
Shipping Weight	234kg

THE PRO SERIES

AutoFry MTI-10X/XL/XL3 PRO

ELECTRICAL



230-240 V / Single Phase | 5.7 kW Total
23.75 AMP @ 240 V
30 AMP (Dedicated Service Required)
1.83m Power Cord w/3 Wire
IEC 60309 32A Style Plug



230-240 V / Single Phase | 7.2kW Total
30 AMP @ 240 V
50 AMP (Dedicated Service Required)
1.83m Power Cord w/3 Wire
IEC 60309 32A Style Plug



380-415 V / 3 Phase | **7.2 kW Total**
17.32 AMP @ 380-415 V
30 AMP (Dedicated Service Required)
1.83m Power Cord w/5 Wire
IEC 60309 32A Style Plug



380-415 V / 3 Phase | **8.5 kW Total**
20.44 AMP @ 380-415 V
30 AMP (Dedicated Service Required)
1.83m Power Cord w/5 Wire
IEC 60309 32A Style Plug

CAPACITY

Oil	10.41 liters
Cooking	13.6 - 27.2kg French Fries/hour, frozen to done*

MACHINE

Dimensions	63.5cm D x 53.34cm W x 71.1cm H
Clearances	0cm = Sides 0cm = Back 61cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	81.28cm x 81.28cm x 81.28cm
Shipping Weight	95.25kg

AutoFry MTI-40E PRO/3

ELECTRICAL



230-240 V / Single Phase 12kW Total
50 AMP @ 240 V
60 AMP (Dedicated Service Required)
Hardware to electrical system required



380-415 V / 3 Phase | 12 kW Total
28.88 AMP @ 380-415 V
30 AMP (Dedicated Service Required)
1.83m Power Cord w/ 5 Wire
IEC 60309 32A Style Plug

CAPACITY

Oil	11.5 liters per side (23 liters total)
Cooking	27.2-54.4kg French Fries/hour, frozen to done*

MACHINE

Dimensions	81.28cm D x 91.44cm W x 1.625m H
Clearances	0cm = Sides 0cm = Back 61cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	91.44cm x 1.143m x 1.778m
Shipping Weight	234kg

*Filtration unit requires 230 VAC, 60 Hz
Single Phase 16 AMP
6 ft Cord with Schuko Plug

WARRANTY	1 Year Parts/Labor, 3 Years Electronic Controls, 5 Years Frypot/Chassis
OPTIONS	For MTI-5, MTI-10X/XL/XL3, Mini-C, MTI-40C/40C-3: MTI Illuminated Heat Lamp; 230V 2.3 AMPS; AutoFilter Automatic Oil Filtration System For MTI-40E: Semi-automated Removable Oil Filtration and Disposal System, Front Dump Station
NOTE	*Capacity will vary depending on french fry type.



AutoFry.com
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Your Source for Ventless
Kitchen Solutions



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