



MTI-10X PRO DATA SHEET

Fry Fresh, Filter Fast!

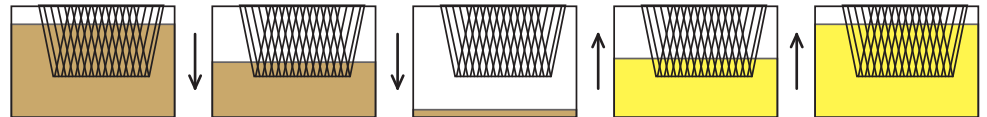
NEW TO MARKET: AUTOMATED FILTERING FRYER!



Stop Wasting Time and Labor.

With the MTI-10X PRO

Simply Drain, Filter & Replenish!



YOUR OIL WILL LAST LONGER WHEN PROPERLY MAINTAINED



HIGH CAPACITY

AutoFry is the only supplier with a complete range of automated ventless frying systems, from single basket to double basket units, and countertop to floor models. Customers with a high product demand choose a double basket AutoFry to keep up with their required output. Any other supplier would need two units to try to keep up with the demand, which means more kitchen space required, poor recovery time and higher purchase and service cost.



Success Stories: Ikea "We've sold 11,800 portions of fries to date (counting from Nov-Mar) and we haven't even started with combos yet, so there's still a lot of potential for growth!! The profit is great and the machine has paid back double to this time."



HIGH RETURN ON INVESTMENT

Plug it in and count your profits.

4 lbs of fries per cycle - Single portion of fries is .25 lbs

Total production time (loading, frying, and salting): **4 minutes**

16 portions per cycle = **240 portions per hour**

Sale Price: \$4.99 Cost to you: \$1.20 Profit: \$3.79 **Profit per hour: \$909.60**

Profit calculations based on current market pricing. Please note numbers are rounded for estimating purposes. Actual profit may vary depending on fry type, portion size, menu pricing, and food costs. Premium fries & loaded fry offerings may generate even higher profit margins.



CONSISTENT QUALITY

AutoFry provides great quality product from start up early in the morning through the last order at the end of day.

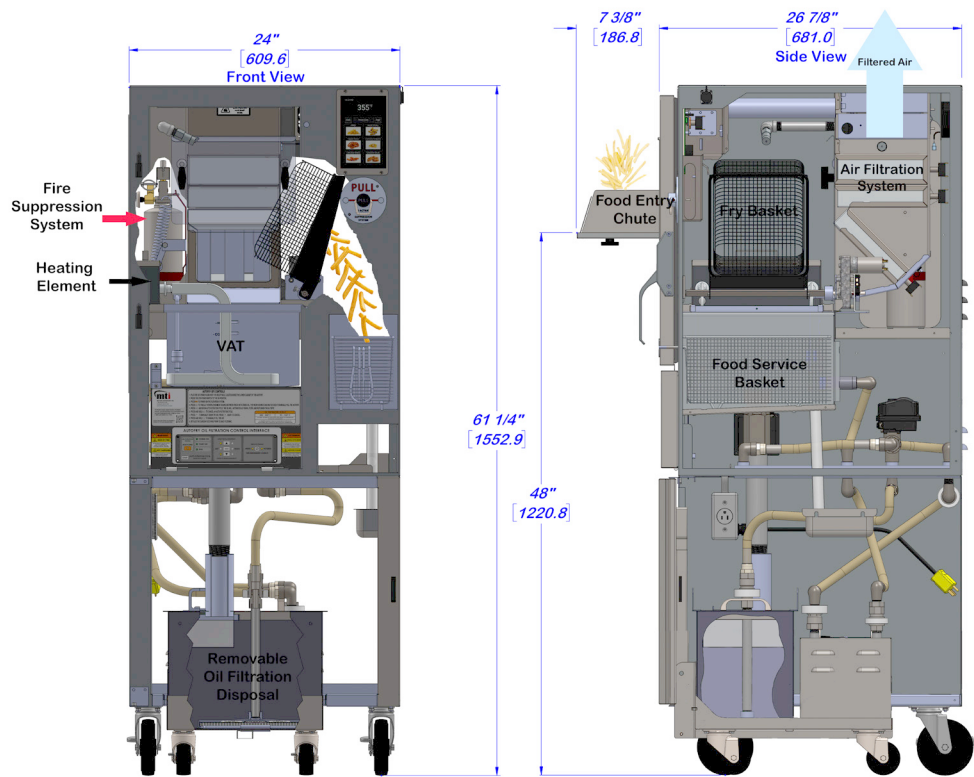
Each AutoFry is built with SimpliFry technology, a revolutionary heat/time compensation intelligence that automatically adjusts cooking time based on the quantity of product being prepared. This means no matter how large or small the food input is, you can be sure the product is cooked to the same degree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



EASY TO USE

The updated AutoFry Touchscreen is jam-packed with features designed to provide users with a stress-free, deep-frying experience. From filter status reports to cooking statistics, the AutoFry interface was designed with the best frying practices in mind to ensure your product is fried to perfection every time.

AutoFry® MTI-10X/XL/XL3 PRO SPECIFICATIONS



ELECTRICAL*

MTI-10X 	208-240 V / Single Phase / 5.7 kW Total 23.75 AMP @ 240 V 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 6-30P Plug
MTI-10XL 	208-240 V / Single Phase / 7.2kW Total 30 AMP @ 240 V 50 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 6-50P Plug
MTI-10XL3 	208-240 V / 3 Phase / 8.5 kW Total 20.44 AMP @ 240 V 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 15-30P Plug
	* Filtration unit requires 115 VAC, 60 Hz Single Phase 6 AMPS 6 ft Cord with NEMA 5-15 Plug

CAPACITY

Oil	22.95 lbs Please Note: The MTI-10X PRO is not compatible with beef tallow.
Cooking	30-60 lbs. French Fries/hour, frozen to done*

MACHINE

Dimensions	27"D x 24"W x 61.125"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	41" x 34" x 63"
Shipping Weight	405 lbs.

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



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

Rev 05/2026



Your Source for Ventless
Kitchen Solutions

www.AutoFry.com
www.MTIproducts.com

P: 800-348-2976
P: 508-460-9800
F: 508-393-5718

1 Bonazzoli Ave
Hudson, MA 01749 USA