MTI-40C/40C-3 DATA SHEET

No Hoods. No Vents. No Problem!

Take a look at how AutoFry makes deep frying as easy as 1, 2, 3!





1) Place food in entry chute and close to load in fryer

2) Select fry time on touchscreen or select a programmable presets



3) Food is fried to perfection and automatically delivered to exterior receiving tray.

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.

IKEA® **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.

Actual Profit Calculations from AutoFry Customer:

1.75 lbs of fries per chute - Single portion of fries is .25 lbs
Total production time (loading, frying, and salting): 4 minutes
14 portions (2 chutes) per 4 minutes = 210 portions per hour
Sale Price: $2.00 Cost to you: $0.55 Profit:$1.45 Profit per hour: $304.50

Please note that numbers are rounded down for calculating purposes. Actual profit may be much higher.

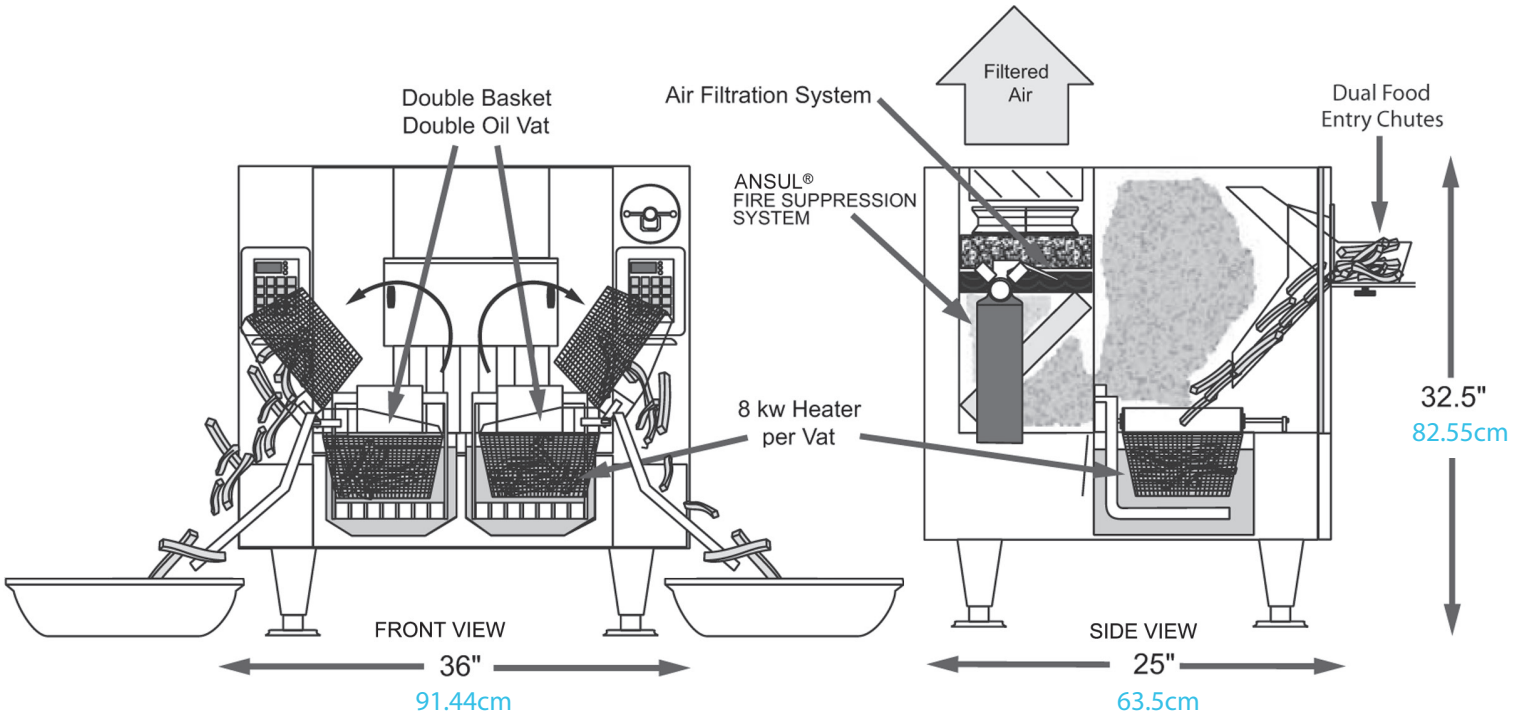
CONSISTENT QUALITY

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-40C/40C-3 SPECIFICATIONS



ELECTRICAL	
MTI-**40C** 	208-240 V / Single Phase 9.6 kW Total 40 AMP @ 240 V / Single Phase 50 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/NEMA Plug / 6-50P Plug
MTI-**40C-3** 	208-240 V / 3 Phase 12 kW Total / 28.9 AMP @ 240 V 16.4 kW Total/ 39.45 AMP @ 240 V 50 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/NEMA Plug / 15-50P Plug
CAPACITY	
Oil	22.95 lbs (10.41 liters) per side, 45.9 lbs total (20.82 liters)
Cooking	50-100 lbs (22.68-45.36kg) French Fries/hour, frozen to done. Capacity will vary depending on french fry type.
MACHINE	
Dimensions	25"D x 36"W x 32.5"H (63.5cm Deep x 91.44cm Wide x 82.55cm High)
Clearances	0" = Sides 0" = Back 24" = Top (0cm = Sides 0cm = Back 61cm = Top)
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 40" x 36" (81.28cm x 1.016m x 91.44cm)
Shipping Weight	310 lbs. (140.61kg)

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

WARRANTY	1 Year Parts/Labor, 3 Years Electronic Controls, 5 Years Frypot/Chassis
OPTIONS	MTI Illuminated Heat Lamp; 120 ACV 5.16 AMPS; AutoFilter Automatic Oil Filtration System

Rev 09/26

Your Source for Ventless Kitchen Solutions

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www.MTIproducts.com

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