

AUTOFRY®

MTI-40C / 40C-3 Data Sheet

Create a profitable, portable kitchen with AutoFry

No Hoods. No Vents. No Problem!



Countertop deep fryer with a compact dual basket capable of producing up to 6 pounds of product per fry-cycle. Offers flexibility to operate each side independently.



Why AutoFry Delivers

Highly Reliable — With only three moving parts and 20 years of proven dependability, the AutoFry is field tested.

Immediately Profitable — AutoFry is extremely economical to operate since no vents or hoods are required (versus a minimum expenditure of \$30,000-\$50,000 to outfit a traditional professional kitchen with vents, hoods and related HVAC).

Sophisticated — MTI's proprietary Simplifry™ technology offers 18 programmable presets, standby mode, heat/time compensation intelligence and multiple language options.

Extremely Safe — ANSUL® fire suppression technology is built into all models. In addition, the fully enclosed and automated process eliminates any employee exposure to hot oil.

Industry Leadership — MTI invented AutoFry over two decades ago and now represents the gold standard in ventless deep-frying technology.

Proven Track Record — AutoFry clients include the industry leaders within the pizza operator, bar/tavern, convenience store and movie theatre markets worldwide. With distribution in 67 countries, AutoFry has you covered.

Your Source for Innovative Kitchen Solutions

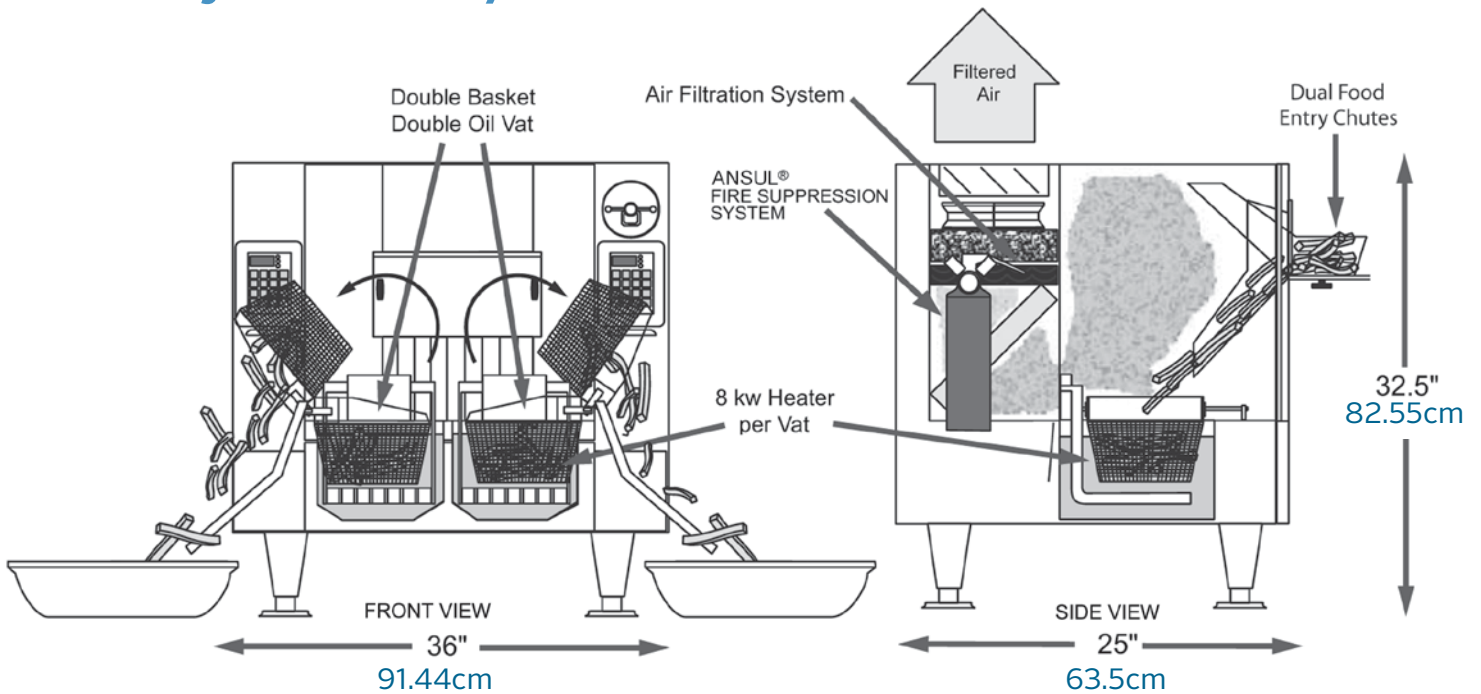




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AutoFry® MTI-40C/40C-3 SPECIFICATIONS



| ELECTRICAL | |
|--------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| MTI-40C  | 208-240 V / Single Phase 9.6 kW Total / 40 AMP @ 240 V 50 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/NEMA Plug / 6-50 Plug |
| MTI-40C-3  | 208-240 V / 3 Phase 12 kW Total / 28.9 AMP 14.4 kW Total / 34.64 AMP 16.4 kW Total / 39.45 AMP 50 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/NEMA Plug / 15-50 Plug |
| CAPACITY | |
| Oil | 2.75 gallons (10.41 liters) per side, 5.5 gallons (20.82 liters) total |
| Cooking | 50-100 lbs. (22.68-45.36kg) French Fries per 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 previously or subsequently sold. Patent pending.



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