

# AUTOFRY

# MTI-5 Data Sheet

## Create a profitable, portable kitchen with AutoFry

### No Hoods. No Vents. No Problem!



1) Place food in entry chute

2) Select fry time on keypad or select programmable presets

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



The AutoFry MTI-5 is an excellent entry-level model featuring a compact design that can accommodate up to 2 pounds of product per fry-cycle.

### 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

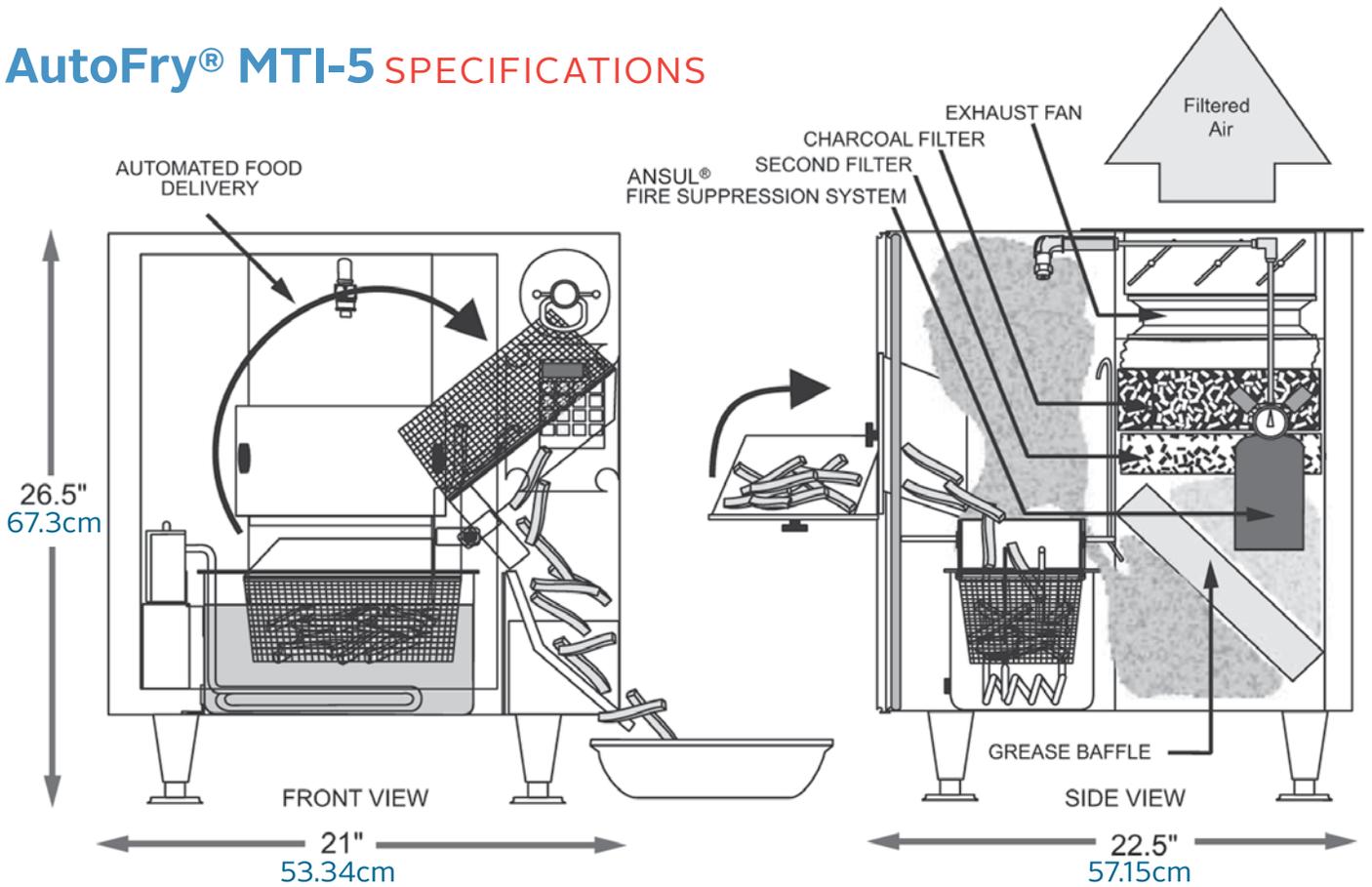


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# AutoFry® MTI-5 SPECIFICATIONS



<b>ELECTRICAL</b>	
	208-240 V / Single Phase 4.8 kW Total 20 AMP @ 240 V / Single Phase 30 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/NEMA Plug / 6-30 Plug
<b>CAPACITY</b>	
Oil	2 gallons (7.57 liters)
Cooking	20-40 lbs. (9-18kg) French Fries per hour, frozen to done Capacity will vary depending on french fry type
<b>MACHINE</b>	
Dimensions	22.5" Deep x 21" Wide x 26.5" High (57.15cm Deep x 53.34cm Wide x 67.3cm High)
Clearances	0" = Sides 0" = Back 24" = Top (0cm = Sides 0cm = Back 61cm = Top)
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 32" x 32" (81.28cm x 81.28cm x 81.28cm)
Shipping Weight	140 lbs. (53.5kg)
<b>OPTIONS</b>	MTI Illuminated Heat Lamp; 120 ACV 5.16 AMPS
<b>WARRANTY</b>	1 Year Parts and Labor; 3 Years Electronic Controls; 5 Years Frypot/Chassis



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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.

