



# AUTOFRY®

## The Leader In Ventless Deep-Frying Technology

- Ventless
- Fully Automated
- Fully Enclosed
- Extremely Safe

**Autofry Model  
MTI-10X / MTI-10XL**



Place food product in entry chute



Select fry time on keypad or select programmable presets.



Food is fried to perfection & automatically delivered to exterior receiving tray

**MTI-10X / MTI-10 XL**

Countertop Model shown with optional heat-lamp and accessories.



**Proudly made in the USA**

### Ventless & Automated Deep Frying Systems, designed for maximum safety

The Autofry® MTI-10 series offers compact design along with high-volume capacity. Up-to 4lbs of product can be prepared per fry-cycle with the simple push of a button. Fully enclosed and automated, the Autofry® keeps employees safe from the enclosed cooking chamber while preparing the food product to

perfection each and every time. The Autofry® model MTI-10 is available in both X and XL versions allowing you to customize the Autofry to meet your needs. MTI's proprietary Simplifry™ technology offers multiple programmable pre-sets, standby mode and heat/time compensation intelligence.

**800-348-2976**

[www.autofry.com](http://www.autofry.com)

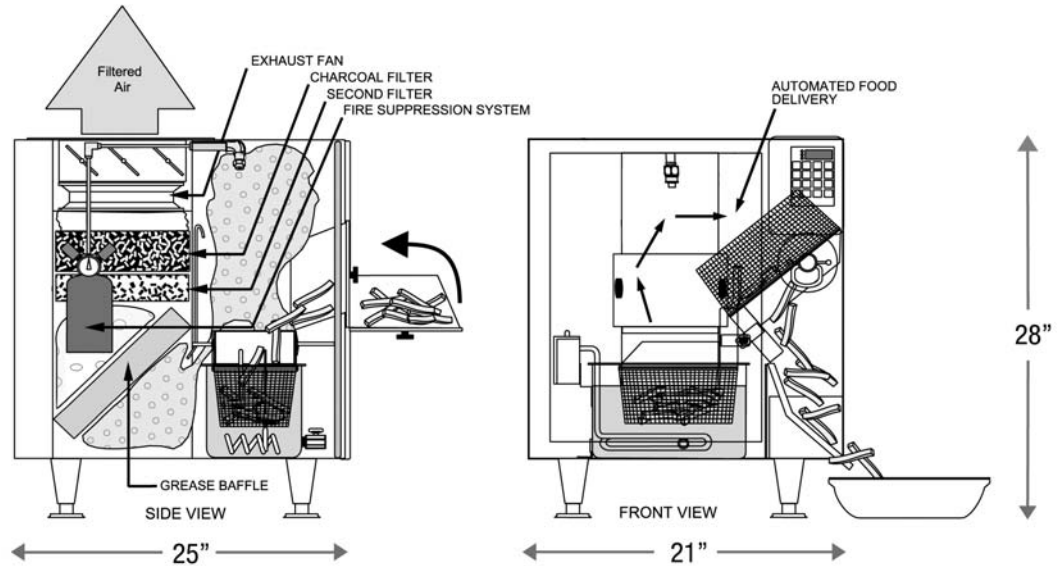


Your source for *innovative* kitchen solutions



# The Leader In Ventless Deep-Frying Technology

VENTLESS ELECTRIC FRYER MODELS MTI-10X/MTI-10XL



## S P E C I F I C A T I O N S

	MTI 10X	MTI 10XL
<b>Electrical</b>	208 / 240 V / Single-Phase* 5.7 kW Total 23.75 AMP 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA plug 6-30 Plug	208 / 240 V / Single-Phase 7.2 kW Total 30 AMP 50 AMP (Dedicated Service Required) 6' Power Cord w/NEMA plug 6-50 Plug
<b>Oil Capacity</b>	2.75 Gallons	2.75 Gallons
<b>Cooking Capacity</b>	30 - 60 Lbs. French Fries/Hour (Frozen to Done) capacity will vary depending on french fry type.	30 - 60 Lbs. French Fries/Hour (Frozen to Done) capacity will vary depending on french fry type.
<b>Clearances</b>	Sides = 0" Back = 2" Top = 24"	Sides = 0" Back = 2" Top = 24"
<b>Machine Dimensions</b>	25" D x 21" W x 28" H	25" D x 21" W x 28" H
<b>Construction</b>	16 Gauge Stainless Steel	16 Gauge Stainless Steel
<b>Shipping Weight</b>	210 Lbs.	210 Lbs.
<b>Shipping Dimensions</b>	32" x 32" x 32"	32" x 32" x 32"
<b>Options</b>	MTI Illuminate Heat Lamp: 110 ACV 4.6 AMPS	*8.5 KW / 3 Phase available on Request MTI Illuminate Heat Lamp: 110 ACV 4.6 AMPS
<b>Warranty</b>	1 Year Parts/Labor, 3 Years Electronic Controls 5 Years Frypot / Chassis	1 Year Parts/Labor, 3 Years Electronic Controls 5 Years Frypot / Chassis

version 2.08

## F E A T U R E S

Ventless Hood/Fully-Enclosed  
Automated Cooking Process  
ANSUL® Fire-Suppression System  
Non-Stick Coated Baskets  
Cold Zone/Sediment Zone

Powered by **SIMPLIFRY™** featuring

- Time/Heat Compensation
- Programmable Cooktime Presets
- Energy Saving Standby Mode
- Dispense Over-Ride



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## Motion Technology, Inc.

10 Forbes Road • Northborough, MA 01532 • T 508-460-9800 • F 508-393-5750

We reserve the right to change specifications appearing on this bulletin without notice and without incurring any obligation for the equipment previously or subsequently sold.

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