



AUTOFRY®

The Leader In Ventless Deep-Frying Technology

- Ventless
- Fully Automated
- Fully Enclosed
- Extremely Safe

**Autofry Model
MTI-40E**



Place food product in either entry chute



Select fry time on keypad or select programmable presets.



Food is fried to perfection & automatically delivered to receiving baskets or exterior trays



MTI-40E Floor Model

Proudly made in the USA

Ventless & Automated Deep Frying Systems designed for maximum safety

The Autofry® MTI-40E is a dual-basket floor model designed to meet the requirements of high-volume food service operators. Fully enclosed and automated, the Autofry® keeps employees safe from the internal cooking chamber while preparing food product to perfection each and every time. The MTI-40E provides the flexibility to operate each side independently and is

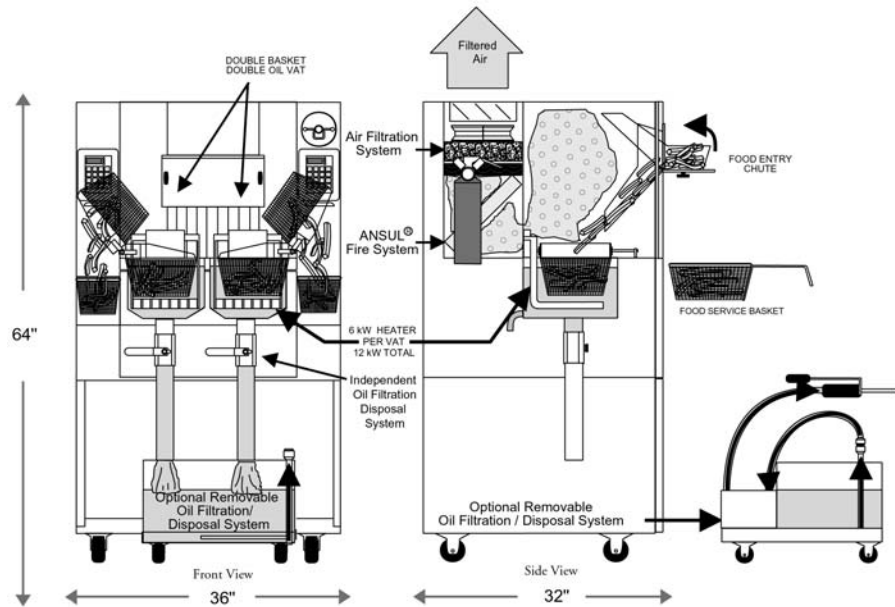
available with a manual or automated oil filtration system. Now you can expand your menu with deep fried favorites without the expense of hoods and vents. MTI's proprietary Simplifry™ technology offers multiple programmable pre-sets, standby mode and heat/time compensation intelligence.




Your source for *innovative* kitchen solutions

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VENTLESS ELECTRIC Fryer Model MTI-40E



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

S P E C I F I C A T I O N S	
MTI -40E	
Electrical	208 / 240 V 12 kW Total 28.9 AMP @ 208 / 240 V / 3 Phase* 50 AMP (Dedicated Service Required) 6' Cord w/NEMA 15-50 Plug 
Oil Capacity	2.75 Gallons per side (5.5 gallons total)
Cooking Capacity	60 - 120 Lbs. French Fries/Hour (Frozen to Done) Capacity will vary depending on French Fry Type.
Clearances	Sides = 0" Back = 2" Top = 24"
Machine Dimensions	32" D x 36" W x 64" H
Construction	16 Gauge Stainless Steel
Shipping Weight	400 Lbs.
Shipping Dimensions	36" x 45" x 70"
Options	*Single phase available upon request, Automated Oil Filtration System, Front Receiving Station
Warranty	1 Year Parts/Labor, 3 Years Electronic Controls, 5 Years Frypot / Chassis

version 1.08

F E A T U R E S

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

Powered by SIMPLIFRY™ featuring

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

