



# AUTOFRY®

## The Leader In Ventless Deep-Frying Technology

- Ventless
- Fully Automated
- Fully Enclosed
- Extremely Safe

**Autofry Model  
MTI-5**



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-5**

Countertop Model shown with optional heat-lamp and accessories



**Proudly made in the USA**

### Ventless & Automated Deep Frying System designed for maximum safety

The Autofry® MTI-5 is an excellent entry level model that offers compact design capable of producing up to 2 lbs of product per fry-cycle with the simple push of a button. Fully enclosed and automated, the Autofry® keeps employees safe from the internal cooking chamber while preparing food product to perfection each and every time.

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.

**800-348-2976**

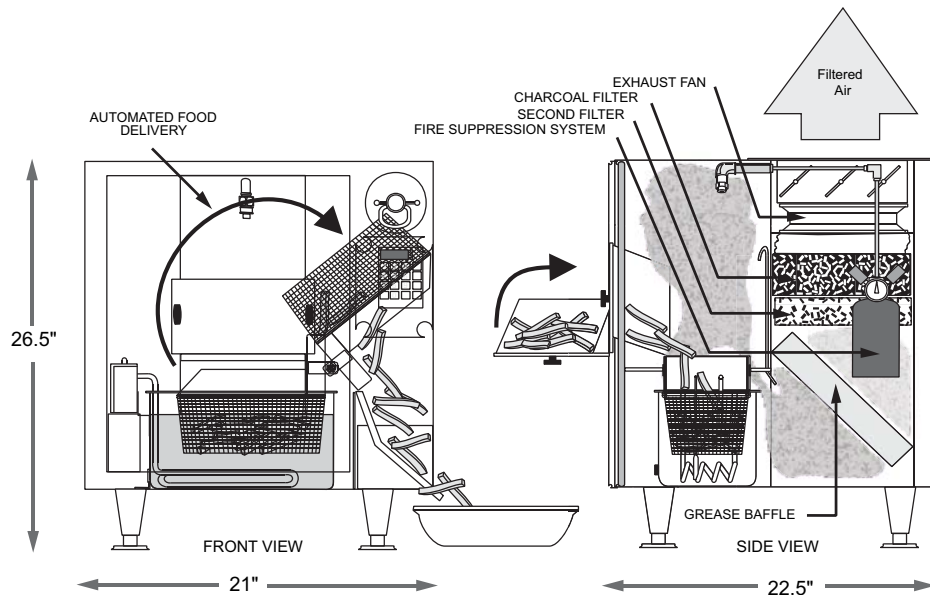
[www.autofry.com](http://www.autofry.com)




Your source for *innovative* kitchen solutions

# The Leader In Ventless Deep-Frying Technology

## VENTLESS ELECTRIC FRYER MODEL MTI-5



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

	MTI -5
<b>Electrical</b>	208 / 240 V 4.8 kW Total 20 AMP @ 240 V / Single-Phase 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 6-30 Plug 
<b>Oil Capacity</b>	2 Gallons
<b>Cooking Capacity</b>	20 - 40 Lbs. French Fries/Hour (Frozen to Done) capacity will vary depending on french fry type.
<b>Clearances</b>	Sides = 0" Back = 2" Top = 24"
<b>Machine Dimensions</b>	22.5" D x 21" W x 26.5" H
<b>Construction</b>	16 Gauge Stainless Steel
<b>Shipping Weight</b>	140 Lbs.
<b>Shipping Dimensions</b>	32" x 32" x 32"
<b>Options</b>	MTI Illuminate Heat Lamp: 110 ACV 4.6 AMPS
<b>Warranty</b>	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

Powered by **SIMPLIFRY™** featuring

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



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**AUTOFRY®**