



Successfully build a lucrative 'restaurant to go' revenue stream, thanks to the ease and affordability of AutoFry ventless deep-frying technology. Meets the requirements of high-volume food service operators. All AutoFry models are fully enclosed, fully automated and require absolutely no ventilation. And all models of MTI's ventless and automated deep-frying system are designed for maximum safety, low-cost installation and flawless operation.



**CATERLINE**  
creating next...

### Find the correct AutoFry for your business

AutoFry MTI-5



Excellent entry-level model featuring a compact design that can accommodate up to 0.91 kg of product per fry-cycle. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

AutoFry MTI-10X / XL / XL-3



Compact design with expanded capability of up to 1.81 kg of product per fry-cycle. Offered in right or left chute models. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.



AutoFry MTI-40C / 40C-3

Countertop deep fryer with a compact dual basket capable of producing up to 2.72 kg of product per fry-cycle. It offers the flexibility to operate each side independently. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

### AutoFry from MTI is the Leader in Ventless Deep-Frying Technology

- AutoFry was created over twenty years ago. Since then, the AutoFry has become synonymous with excellence and innovation.
- Our ventless fully automated deep-frying system has earned a reputation for reliability, safety and affordability that is unparalleled in the kitchen solutions industry.
- What makes AutoFry the leader? Every AutoFry model is fully enclosed and fully automated, making operation simple and safe for employees.
- The system is designed for maximum reliability and safety, with built-in fire suppression technology in every model.
- A sealed frying chamber allows AutoFry to operate without a hood and venting system, saving thousands of dollars in installation and operation costs.
- MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

### Deep-Frying is as Easy as 1 - 2 - 3

- 1 Simply place food in the entry chute.
- 2 Set the frying time or select programmable presets on the keypad.
- 3 Food is fried to perfection and automatically delivered to receiving baskets or exterior trays.



**No Hoods. No Vents. No Problem!**