

**PRODUCT SPECIFICATIONS**

**AutoFry MTI-5**

<b>ELECTRICAL</b>	208-240 V / Single Phase 4.8 kW Total 20 AMP @ 240 V / Single Phase 30 AMP (Dedicated Service Required) 1.83 m Power Cord w/NEMA Plug / 6-30 Plug
<b>CAPACITY</b>	
Oil	7.57 liters
Cooking	9 - 18 kg French Fries/hour, frozen to done. Capacity will vary depending on french fry type.
<b>MACHINE</b>	
Dimensions	57.15 cm D x 53.34 cm W x 67.3 cm H
Clearances	0 cm = Sides 0 cm = Back 61 cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	81.28 cm x 81.28 cm x 81.28 cm
Shipping Weight	53.5 kg

**AutoFry MTI-10X/XL/XL3**

<b>ELECTRICAL</b>	
MTI-10X	208-240 V / Single Phase 5.7 kW Total / 23.75 AMP 30 AMP (Dedicated Service Required) 1.83 m Power Cord w/NEMA Plug/6-30 Plug
MTI-10XL	208-240 V / Single Phase 7.2kW Total / 30 AMP 50 AMP (Dedicated Service Required) 1.83 m Power Cord w/NEMA Plug/6-50 Plug
MTI-10XL-3	208-240 V / 3 Phase 8.5 kW Total / 20.44 AMP 30 AMP (Dedicated Service Required) 1.83 m Power Cord w/NEMA plug/15-30 Plug
<b>CAPACITY</b>	
Oil	10.41 liters
Cooking	13.6 - 27.2 kg French Fries/hour, frozen to done. Capacity will vary depending on french fry type.
<b>MACHINE</b>	
Dimensions	63.5 cm D x 53.34 cm W x 71.1 cm H
Clearances	0 cm = Sides 0 cm = Back 61 cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	81.28 cm x 81.28 cm x 81.28 cm
Shipping Weight	95.25 kg



**WARRANTY** — 1 Year Parts

**OPTIONS** — For MTI-5, MTI-X/XL/XL-3 and MTI-40C/40C-3: MTI Illuminated Heat Lamp; 120 ACV 5.16 AMPS;  
For MTI-40E: Semi-automated Removable Oil Filtration and Disposal System

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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.

**AutoFry MTI-40C/40C-3**

<b>ELECTRICAL</b>	
MTI-40C	208-240 V / Single Phase 9.6 kW Total 40 AMP @ 240 V / Single Phase 50 AMP (Dedicated Service Required) 1.83 m Power Cord w/NEMA Plug / 6-50 Plug
MTI-40C-3	208-240 V / 3 Phase 12 kW Total / 28.9 AMP 14.4 kW Total / 34.64 AMP 16.4 kW Total / 39.45 AMP 50 AMP (Dedicated Service Required) 1.83 m Power Cord w/NEMA Plug / 15-50 Plug
<b>CAPACITY</b>	
Oil	10.41 liters per side, 20.82 liters total
Cooking	22.68 - 45.36 kg French Fries/hour, frozen to done. Capacity will vary depending on french fry type.
<b>MACHINE</b>	
Dimensions	63.5 cm D x 91.44 cm W x 82.55 cm H
Clearances	0 cm = Sides 0 cm = Back 61 cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	81.28 cm x 1.016 m x 91.44 cm
Shipping Weight	140.61 kg

**AutoFry MTI-40E**

<b>ELECTRICAL</b>	
MTI-40E	208-240 V / 3 Phase 12 kW Total / 28.9 AMP 50 AMP (Dedicated Service Required) 1.83 m Power Cord w/NEMA Plug 15-50 Plug
MTI-40E SINGLE PHASE	208-240 V / Single Phase 12kW Total / 50 AMP 60 AMP (Dedicated Service Required) Hardware to electrical system required
<b>CAPACITY</b>	
Oil	11.5 liters per side (23 liters total)
Cooking	27.2 - 54.4 kg French Fries/hour, frozen to done. Capacity will vary depending on french fry type.
<b>MACHINE</b>	
Dimensions	81.28 cm D x 91.44 cm W x 1.625 cm H
Clearances	0 cm = Sides 0 cm = Back 61 cm = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	91.44 cm x 1.143 m x 1.778 m
Shipping Weight	181.44 kg



Your Source for Ventless Kitchen Solutions **mti**

Transform your bottom line,  
not your business model.



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

AutoFry lets you pump up profits with a ventless and fully-enclosed automated deep-frying system.

- Generates lucrative new revenue streams by adding 'restaurant to go' capability to small or large retail operations.
- No venting requirement means AutoFry is extremely safe, simple and inexpensive to install and operate.
- Designed for maximum reliability and safety with built-in fire suppression technology in every model.

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# With AutoFry, any business can become a profitable 'restaurant to go'

Cinemas, big box retailers, convenience stores and casual dining restaurants are among the many businesses to successfully build a lucrative 'restaurant to go' revenue stream, thanks to the ease and affordability of AutoFry ventless deep-frying technology.

With AutoFry, you can increase profit by serving customers hot and delicious deep fried foods in a matter of minutes. Burgers and fries are just the beginning with AutoFry, which comes in four different models and sizes.

Industry leader MTI introduced the first AutoFry 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.



AutoFry MTI-40E



Our largest deep-frying system is a floor model with dual baskets and is designed for super high-volume food production environments. It offers the flexibility to operate each side independently to accommodate more complex food preparation needs. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

## 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



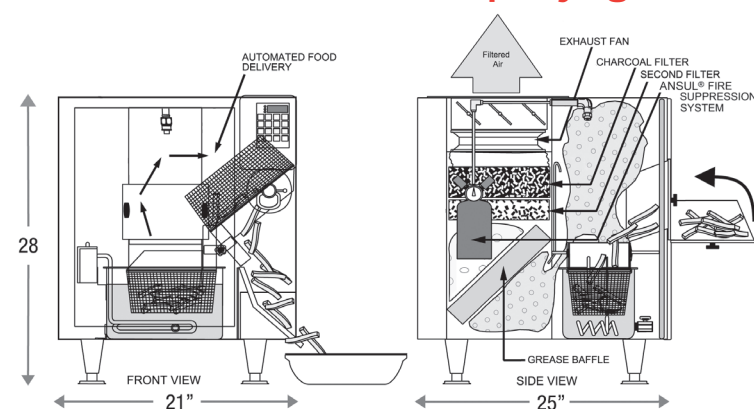
Compact design with expanded capability of up to 1.81 kg of product per fry-cycle. Offered in right or left chute models. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.



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



## 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.



Proudly made in the U.S.A.

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