

Delivering Profits for Over 25 Years



AUTOFRY

mti

Why do leading chains choose AutoFry for optimizing their food concepts?

- Fully Automated
- Efficient production
- Employee Safety
- High ROI
- High Capacity
- Consistent Food Quality
- Unparalleled Reliability
- Completely Enclosed System
- Easy to Operate
- Easy to Clean

Business Case: Shell

Why Shell Chose AutoFry :

- Safe frying system for location and operators
- Reducing labor costs
- Consistent quality with automated solution



Business Case: Ikea

Why Ikea Chose AutoFry :

- Increase product range and profits at the exit café
- Safe frying system
- High output of consistent quality products



Business Case: Autogrill

Why Autogrill Chose AutoFry :

- Offer fried snacks and fries
- Made to order
- Automated solution



Business Case: Dairy Queen

Why Dairy Queen Chose AutoFry :

- Limited Space
- Locations where no hoods or vents can be installed
- Safe frying system; built-in fire suppression system



Business Case: Warwick Castle

Why Warwick Castle Chose AutoFry:

- Simple Operation and Cleaning
- Ability to offer food in courtyard locations.
- Double basket unit keeps up with peak customer demand





It's a fantastic piece of kit which has given us the opportunity to generate extra revenue and has blown our food sales budget out of the water.

- Dan Wilbraham
Head Chef of Warwick Castle
Warwick, United Kingdom

Business Case: Coren Grill

Why Coren Grill Chose AutoFry :

- Offer complete meals with fried products
- Made to order
- Easy and save to operate



Business Case: Circle K

Why Circle K Chose AutoFry :

- Limited Space
- No Hoods – No Venting
- Safe Frying System for Locations and Operators



Business Case: YO! Sushi

Why YO! Sushi Chose AutoFry:

- Convenient system for location and operators
- Made to order
- Consistent quality with automated solution

The logo for YO! SUSHI, featuring the text "YO!" in a stylized, bold, pink font with a black outline, and "SUSHI" in a smaller, pink font below it, all set against an orange square background.

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Business Case: French Fry Heaven

Why French Fry Heaven Chose AutoFry:

- Locations where no hoods or vents can be installed
- High output
- Fresh high quality fries





*Shifting to the AutoFry is the single most important and best decision I made to improve our brand and overall operating model. **It single handedly is the driver for our entire system (corp and franchise locations) and proves it day in and day out.***

- Tony Tomsic,
Director of Operations
French Fry Heaven



Business Case: Firehouse Subs

Why Firehouse Subs Chose AutoFry:

- Combo sales with high margin fried products
- No hoods or vents
- Fresh production on demand



Business Case: Topaz

Why Topaz Chose AutoFry:

- Offer consistent quality fried snacks, fries & wedges
- Safe frying system; built-in fire suppression system
- Employee safety; no exposure to hot oil



Business Case: Mr. Sub

Why Mr. Sub Chose AutoFry :

- Offer fried snacks and fries allows for combo meals
- Made to order
- Easy to use automated solution



Business Case: Chuck E Cheese

Why Chuck E Cheese Chose AutoFry:

- Combo sales with high margin fried products
- Employee safety; no exposure to hot oil
- Consistent quality



Business Case: Tedeschi

Why Tedeschi Chose AutoFry:

- Added several highly profitable 'grab and go' fried food items to expand their offerings
- Fried Items All Day
 - Morning - Hash Browns
 - Afternoon - Chicken Tenders
 - Night - Fish and Chips





*Have you fried and gone to heaven? For the past 5 years we have **averaged \$400 a day in revenue from our AutoFry!** Our customers love the versatility of our menu and we love the profits!*

- Connie Abboud
Tedeschi's Food Shops
Acton, MA



Business Case: Regal Cinemas

Why Regal Cinemas Chose AutoFry:

- Offer complete meals and combos with fried products
- Made to order
- Easy and safe to operate



Business Case: Showcase Cinemas

Why Showcase Cinemas Chose AutoFry:

- Increase service & sales to guests by offering fried food
- No external hoods / vents possible
- Consistent quality



Business Case: AMC Theatres

Why AMC Theatres Chose AutoFry:

- Easy and safe frying system
- Consistent quality with automated solution
- Increase service & sales to guests by offering fried food





WHY AUTOFRY?

- Fully Automated
- Completely Enclosed System
- Employee Safety
- Ease of Use
- Food Consistency
- Energy efficient
- Easy to Clean
- Simple Filtration

Frying Has Never Been So Easy!



1. Fill and close the food hopper.



3. Collect the food and serve.



2. Set the timer or choose a preset.



4. Enjoy!

Frying has never been so EASY!

The AutoFry is made to be employee friendly.

- It is extremely easy to train a new worker on both operation and cleaning of the AutoFry.
- AutoFry is ideal for young employees in high turnover settings.
- With 18 presets and a multilingual keypad you take all of the guess work out of frying.
- **If you can operate a microwave, you can operate the AutoFry.**



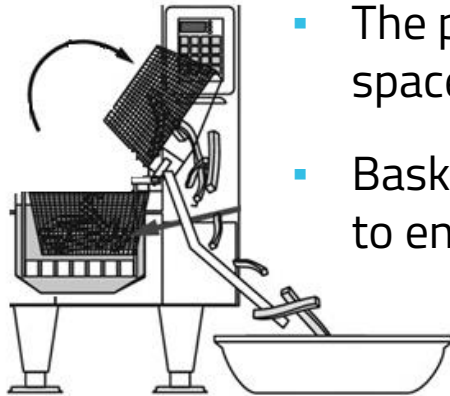
Consistent Quality

Your customers deserve the best fries and snacks:



Consistent Quality

- The AutoFry uses one basket (per side) for frying and unloading the products
- Less risk of damaging fragile products
- The products have enough space to fry for an even result
- Basket will shake every 30 seconds to ensure food does not stick



Consistent Quality



Make every order perfect...

- AutoFry provides great quality product from starting up in the morning through the end of day.
- SimpliFry technology is a revolutionary **heat/time compensation intelligence that automatically adjusts cooking time** based on the quantity of product being prepared per fry cycle.
- This means no matter how large or small the food input is, you can be sure the product is cooked to the same degree of **perfection every time.**

Fully Automated Frying

Frying has never been so easy!

- Just set the timer and carry on with other duties.
- Multi task around the kitchen and the food will come out perfectly fried every time.
- No need for a “fry cook” to attend to the product at all times. Anyone can do it!



LESS Moving Parts is MORE Reliability

- AutoFry only has two moving parts (three for double basket machines) optimized for less chance of breakdown.
- Our manual food chute is easy to operate and easy to clean.
- Most fryer issues can be solved over the phone with a quick call to one of our expert service representatives.



High Capacity

There is an AutoFry for Every Frying Need!

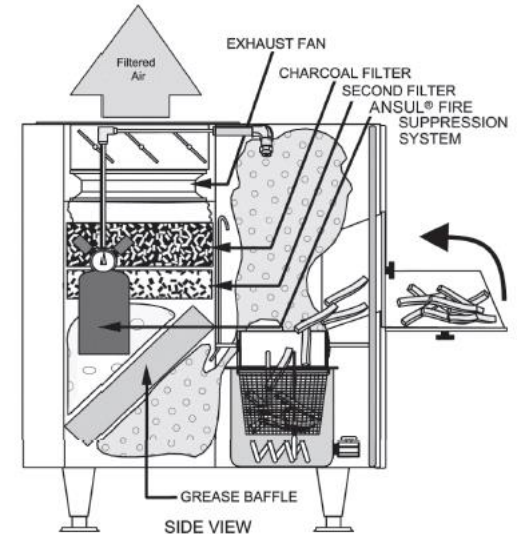
- AutoFry is the only supplier with a complete range of automated ventless frying systems, from single to double basket units.
- Those with a high demand choose a double basket AutoFry to can keep up with their required output. Any other supplier one would need 2 units to keep up.



A Completely Enclosed Frying System

No Hoods? No Vents? No Problem!

- The AutoFry comes with a **built in hood** and **ventilation system**. Standard hood systems are expensive and time consuming to build, insure and hard to clean.
- Save on your cleaning time, no more greasy back walls.
- The oil remains unaffected by light and dust, which can affect its lifespan positively.
- Rearrange your kitchen with ease.
- *Simply Plug it in and Fry!*

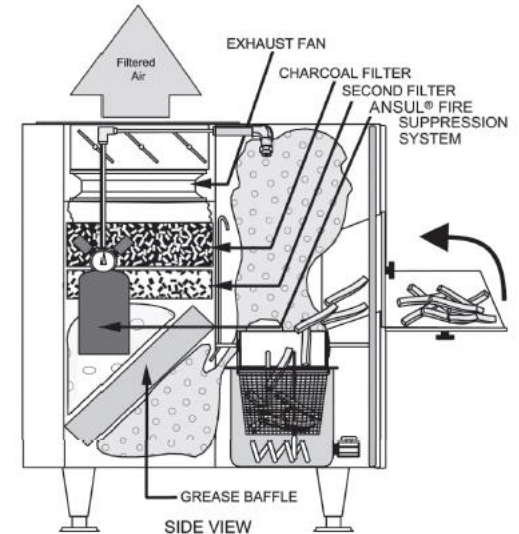


Air Filtration System

The AutoFry Air Filtration System is designed with a traditional grease baffle, a fine mesh filter and an activated, live (coconut) charcoal filter.

Emissions Test AutoFry:

- EPA 202 emissions test required by UL 710B section 17.1.4 and NFPA 96 section 4.1.1.2.
- The tested amount of emissions are 2.89 mg / cubic meter.



Employee Safety

Another benefit to the enclosed system...

- **Employees have no exposure to boiling hot oil.** The machine door can be locked and when it is opened the machine automatically shuts off.
- NSF, CE and UL Approved.
- Every machine is equipped with an Fire Suppression System designed by Ansul.



Fire Suppression System

- The AutoFry is equipped with a Fire Suppression System which is developed in cooperation with Ansul and uses Ansul parts.
- Ansul is the leading supplier of fire suppression systems in the world.
- UL has done all the fire testing required to label the AutoFry to UL 710B which is the standard for recirculating (ventless) systems.



Fire Suppression System

- The AutoFry Fire Suppression System is equipped with a manual pull system and two fusible links.
- One fusible link is located in the ventilation shaft, it closes the fire damper to contain the flames.



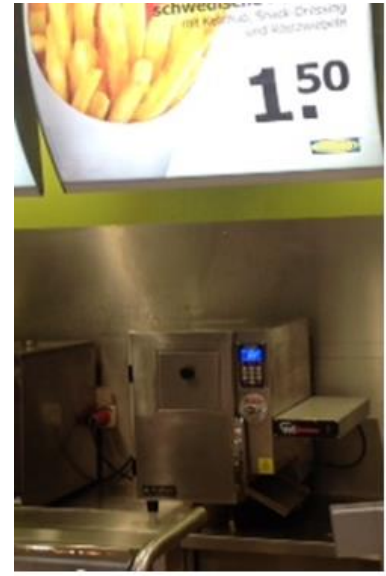
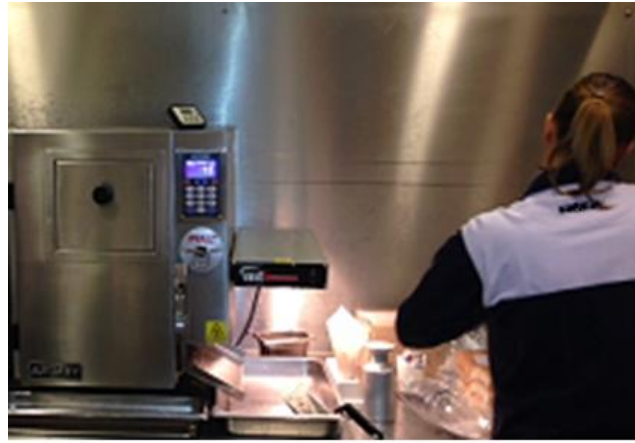
Fire Suppression System

- In addition to the fire system safety circuit pressure switch, the AutoFry Fire Suppression System is equipped with a Building Egress Pressure switch to connect with the building alarm system.
- **In various locations it is required to have the AutoFry connected to the building alarm system.**



A Proven Success Story

“We sell more than 400 portions on QUIET day!”



All AutoFry Models

- Energy Efficient
- Up to 18 Presets for Easy Use and Training
- Built-in ANSUL Fire Suppression System for Added Employee Safety
- Multi Lingual Keypad



There is an AutoFry for Every Frying Need!

AutoFry MTI-5

- Prepares 9-18 kg French Fries Per Hour
Capacity will vary depending on french fry type
- Fits on a Countertop, Dispenses on Right
- 4.8 kw/ 1 Phase Element, Draws 20 AMPs 220v
- Entry Level Unit, Ideal for Locations with Limited Space



There is an AutoFry for Every Frying Need!

AutoFry MTI-10XL/XL3

- Prepares 13.6-27.2 kg French Fries Per Hour
Capacity will vary depending on french fry type
- Fits on a Countertop, Dispenses to the Left or Right
- 415V / 3 Phase / 7,2 kW 10,01 Amp
or 415V / 3 Phase / 8,5 kW 11,82 Amp
- Perfect for Delis and QSRs



There is an AutoFry for Every Frying Need!

AutoFry MTI-40C

- Prepares 22.68-45.36 kg French Fries Per Hour
Capacity will vary depending on french fry type
- Double Basket, Independent Vats
- Fits on a Countertop
- 415 V / 3 Phase / 12 kW 16,69 Amp
415 V / 3 Phase / 16,4 kW 22,81 Amp
- Perfect for High Traffic Locations



There is an AutoFry for Every Frying Need!

AutoFry MTI-40E

- Prepares 27.2-54.4 kg French Fries Per Hour
Capacity will vary depending on french fry type
- Double Basket (Independent Vats),
Floor Model
- Single or Three Phase Electric Options
- Optional Automatic Filtration System
- Largest Model, Designed for High-Volume
Food Production



There is an AutoFry for Every Frying Need!

What about cleaning?

Autofry is constructed in such a way that cleaning is **easy**, can be done **quickly** and **ensures food and operator safety**.



Easy Cleaning

Daily

Wipe down interior and exterior of machine, while machine is off.

Wash any removable parts such as exit chute or hopper.

Filter Oil as Needed.

Total Estimated Time: 5-7 Minutes

Weekly

Thoroughly clean all removable parts, while machine is off.

Empty and clean oil pots thoroughly.

Change Oil as Needed.

Total Estimated Time: 15 Minutes

Oil Filtering

Manual Filtering

Connect filter hose to oil bucket and drain oil through mesh screen into Miroil Bucket.

Oil is now filtered and ready for reuse.

Wipe down bottom of oil pots before pouring the oil back in.

High volume operators should filter oil at least once per day.

Total Estimated Time: 10 Minutes

AutoFiltering

With the AutoFilter unit you can filter oil right within your oil pot.

Simply place AutoFilter into the oil pot and press the start button. It will manage the rest.

High volume operators should filter oil at least once per day, but because AutoFilter is SO easy to use many will filter 2-3 times/day.

Total Estimated Time: 3 Minutes

Additional Benefits: Exceptional Service

- While AutoFry is known for long term reliability, chances are at some point during the life of the machine you will need to make a service call.
- Our staff is highly trained, easy to work with and can solve most AutoFry service calls over the phone.
- For more complex repairs, we also have a wide range of service providers throughout the country who can be dispatched for repair.
- **We are well known for having the best customer service in the industry. We go above and beyond to make sure every customer is satisfied with their purchase.**



“

I recently had problems with my AutoFry and ended up talking with Mary. She was so helpful, and understanding, my order was even sped up and I really appreciated that!

*After talking to Bill on the phone, it's easy to tell MTI is a top rate company!! **It's just so nice to come across other businesses that have that "small town" feel, and actually care about their customers!***

- Ted Zaharia
Reinys Bar
Bathgate, ND



Count Your Profits...



French Fries (6 oz)

Retail Price: €2,00

Your Cost: €0,30

€1,70

Profit Per Order



Even if you only sold 50 orders of fries per day that's



\$30,600 yearly profit!

Count Your Profits...



Wiener Schnitzel

Retail Price: €5,99

Your Cost: €2,10

€3,89

Profit Per Order



Even if you only sold 20 orders of wiener schnitzel per day that's



€28.008 yearly profit!

Where can you find AutoFry?

Movie Theaters/Attractions



Retail Stores/Food Courts/Restaurants



Where can you find AutoFry?

Stadiums/Arenas



Pizzerias



Sub Shops



Convenience Stores

Where can
you find
AutoFry?



**Farmers
Union Oil Co.**



Learn more at
[AutoFry.com](https://www.AutoFry.com)

