

# AUTOFRY®

# MTI-40E Data Sheet

## Create a profitable, portable kitchen with AutoFry

### No Hoods. No Vents. No Problem!



1) Place food in entry chute(s)

2) Select fry time on keypad(s) or select programmable presets

3) Food is fried to perfection and automatically delivered to exterior receiving tray(s)



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.

### Why AutoFry Delivers

**Highly Reliable** — With only three moving parts and 20 years of proven dependability, the AutoFry is field tested.

**Immediately Profitable** — AutoFry is extremely economical to operate since no vents or hoods are required (versus a minimum expenditure of \$30,000-\$50,000 to outfit a traditional professional kitchen with vents, hoods and related HVAC).

**Sophisticated** — MTI's proprietary Simplifry™ technology offers 18 programmable presets, standby mode, heat/time compensation intelligence and multiple language options.

**Extremely Safe** — ANSUL® fire suppression technology is built into all models. In addition, the fully enclosed and automated process eliminates any employee exposure to hot oil.

**Industry Leadership** — MTI invented AutoFry over two decades ago and now represents the gold standard in ventless deep-frying technology.

**Proven Track Record** — AutoFry clients include the industry leaders within the pizza operator, bar/tavern, convenience store and movie theatre markets worldwide. With distribution in 67 countries, AutoFry has you covered.

**Filtering System** — Also available with semi-automated oil filtration and disposal system.

Your Source for Innovative Kitchen Solutions

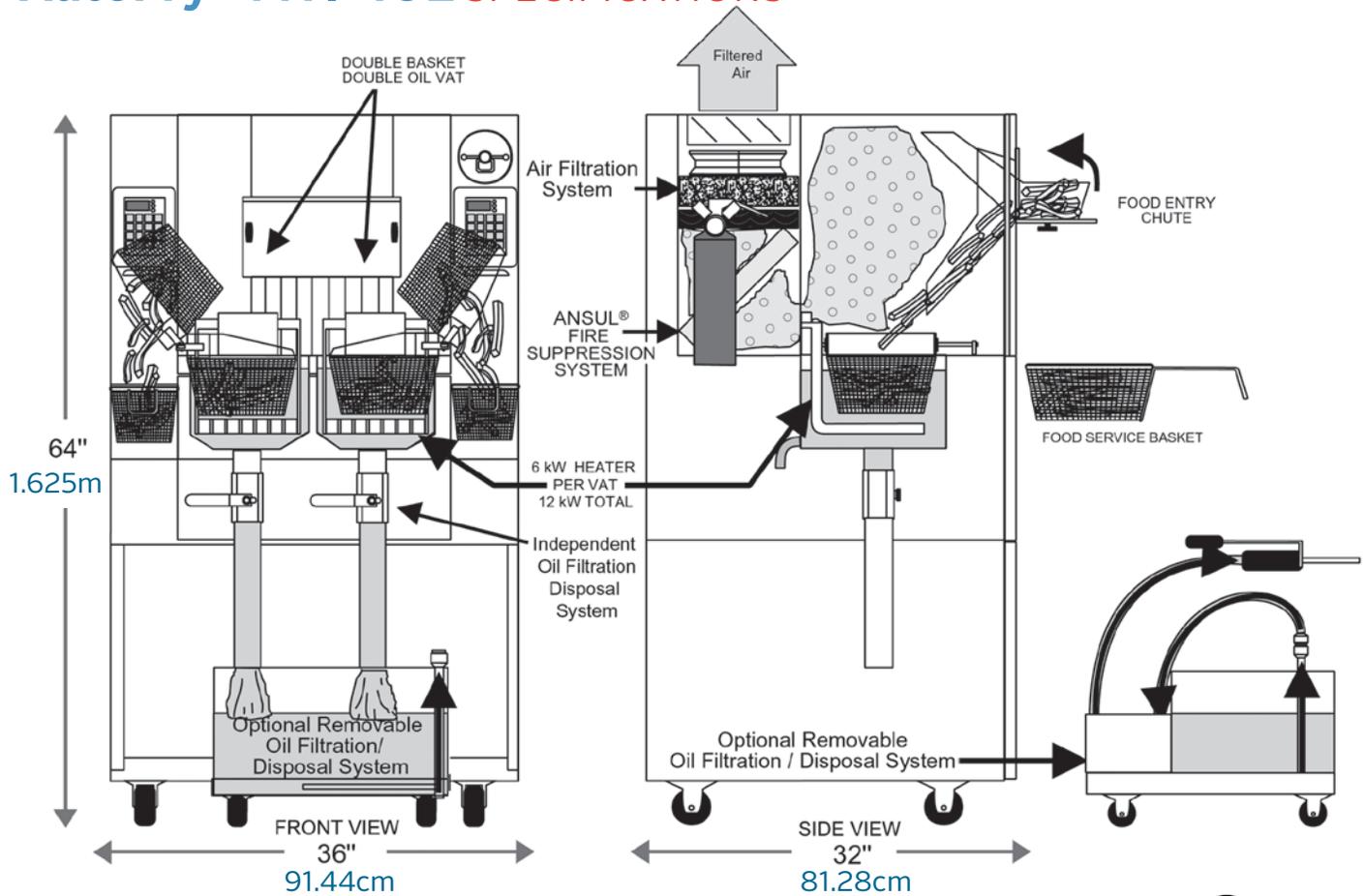


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# AutoFry® MTI-40E SPECIFICATIONS



ELECTRICAL	
MTI-40E	208-240 V / 3 Phase 12 kW Total / 28.9 AMP 50 AMP (Dedicated Service Required) 6' (1.83m) 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
CAPACITY	
Oil	3.04 gallons (11.5 liters) per side, 6.08 gallons (23 liters) total
Cooking	60-120 lbs. (27.2-54.4kg) French Fries per hour, frozen to done. Capacity will vary depending on french fry type.
MACHINE	
Dimensions	32" Deep x 36" Wide x 64" High (81.28cm Deep x 91.44cm Wide x 1.625m High)
Clearances	0" = Sides 0" = Back 24" = Top (0cm = Sides 0cm = Back 61cm = Top)
Construction	16 Gauge Stainless Steel
Shipping Dims.	36" x 45" x 70" (91.44cm x 1.143m x 1.778m)
Shipping Weight	400 lbs. (181.44kg)
OPTIONS	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.



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