



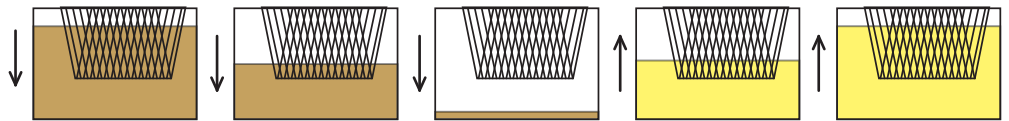
MTI-40E PRO DATA SHEET

Fry Fresh, Filter Fast!

NEW TO MARKET: AUTOMATED FILTERING FRYER!



Stop Wasting Time and Labor
With the MTI-40EPRO
Simply Drain, Filter & Replenish



YOUR OIL WILL LAST LONGER WHEN PROPERLY MAINTAINED



HIGH CAPACITY

AutoFry is the only supplier with a complete range of automated ventless frying systems, from single basket to double basket units, and countertop to floor models. Customers with a high product demand choose a double basket AutoFry to keep up with their required output. Any other supplier would need two units to try to keep up with the demand, which means more kitchen space required, poor recovery time and higher purchase and service cost.

IKEA® Success Stories: Ikea "We've sold 11,800 portions of fries to date (counting from Nov-Mar) and we haven't even started with combos yet, so there's still a lot of potential for growth!! The profit is great and the machine has paid back double to this time."



NO HOODS? NO VENTS? NO PROBLEM

AutoFry's ventless design eliminates the need for expensive hood systems, reducing upfront installation costs significantly. Its self-contained filtration system ensures safety and compliance with ventilation regulations, making it ideal for locations where traditional venting is not feasible. The plug-and-play setup allows for greater flexibility in placement, enabling operators to serve fried foods in a variety of environments. Additionally, the ventless technology simplifies maintenance and streamlines operations, saving time and resources for foodservice operators.



CONSISTENT QUALITY

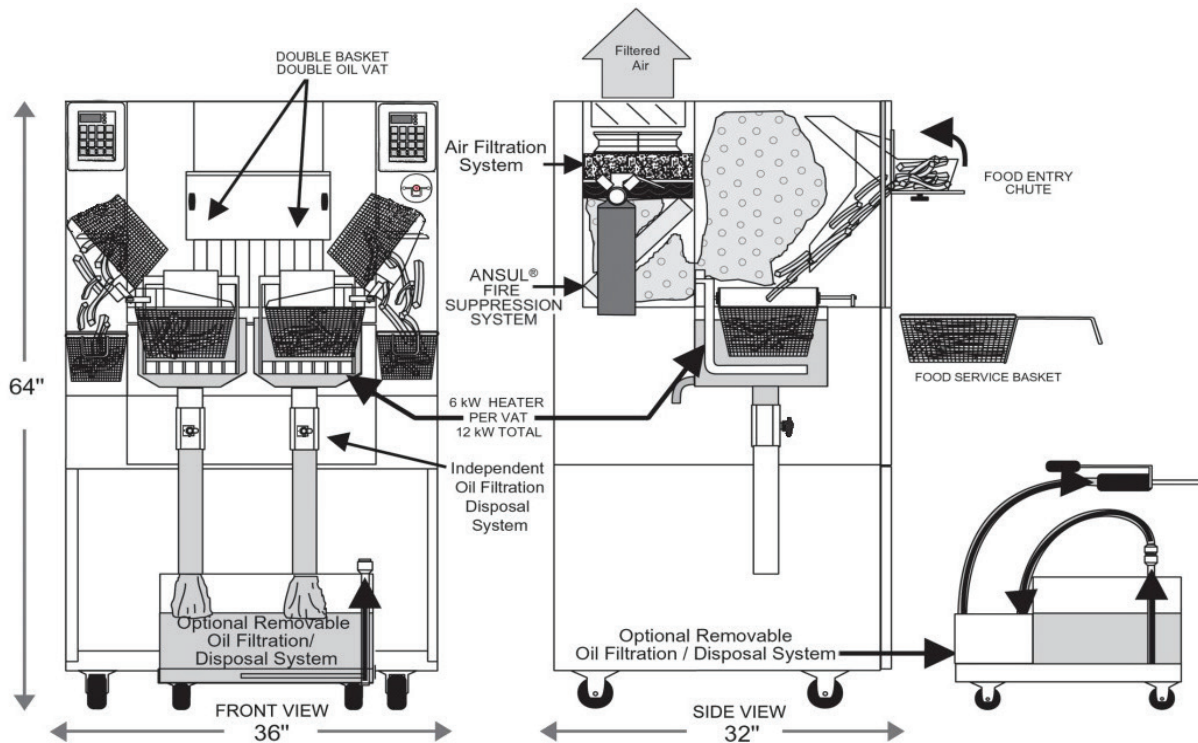
AutoFry provides great quality product from start up early in the morning through the last order at the end of day. Each AutoFry is built with SimpliFry technology, a revolutionary heat/time compensation intelligence that automatically adjusts cooking time based on the quantity of product being prepared. 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.




EASY TO USE

The updated AutoFry Touchscreen is jam-packed with features designed to provide users with a stress-free, deep-frying experience. From filter status reports to cooking statistics, the AutoFry interface was designed with the best frying practices in mind to ensure your product is fried to perfection every time.

AutoFry® MTI-40E PRO SPECIFICATIONS



ELECTRICAL

MTI-40E SINGLE PHASE	208-240 V / Single Phase 12kW Total 50 AMP @ 240 V 60 AMP (Dedicated Service Required) Hardwire to electrical system required
MTI-40E-3 	208-240 V / 3 Phase 12 kW Total 28.9 AMP @ 240 V 50 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/NEMA 15-50 Plug

CAPACITY

Oil	3.04 gallons (11.5 liters) per side, 6.08 (23 liters) total. 25.37 lbs. per side, 50.75 total
Cooking	60-120 lbs. (27.2-54.4kg) French Fries/hour, frozen to done. Capacity will vary depending on French fry type.

MACHINE

Dimensions	32"D x 36"W x 64"H (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.	43" x 41" x 69" (109cm x 104cm x 175cm)
Shipping Weight	1PH: 593 lbs. (269kg) 3PH: 603 lbs. (274kg)

Approvals Pending



We reserve the right to change specifications appearing upon this brochure without notice and without incurring any obligation for the equipment.

WARRANTY

1 Year Parts/Labor, 3 Years Electronic Controls, 5 Years Frypot/Chassis

OPTIONS

Semi-automated Removable Oil Filtration and Disposal System
Front Dump Station

Rev 12/2024



Your Source for Ventless
Kitchen Solutions

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www.MTIproducts.com

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