



AutoFry.com
800-348-2976

No Hoods? No Vents? No problem!™



Transform your
BOTTOM LINE
not your business model

mti Your Source For Ventless Kitchen Solutions™



SINGLE BASKET FRYERS

Single Basket AutoFry models deliver a compact, efficient frying performance ideal for low to moderate volume operations. Their space-saving designs maximize output while minimizing labor, making them perfect for bars, coffee shops, and venues looking to expand menus without adding complexity or additional staff.



AutoFry MTI-5 / 5LV

- Entry-level model
- Compact design
- Two pounds of product per fry-cycle
- Low voltage option available! 120v outlet

Perfect for: Kiosks, Concession Stands
and Bowling Alleys



AutoFry MTI-10X / XL / XL-3

- Most popular single basket model
- Compact design
- Four pounds of product per fry-cycle
- Offered in right or left dispense options

Perfect for: Pizza Places, Coffee Shops
and Family Entertainment Centers

DOUBLE BASKET FRYERS

Double Basket AutoFry models deliver higher-capacity, fully automated frying designed for medium to high-volume operations. With dual baskets for increased output and menu flexibility, it maximizes efficiency while reducing labor demands, ideal for busy kitchens, convenience stores, and sporting venues looking to scale foodservice without added complexity.



AutoFry Mini-C

- Dual basket
- Single serve
- Compact design
- Cook multiple products at once

Perfect for: Convenience Stores, Breweries and Bars

MTI's proprietary **Simplifry™ technology** offers multiple programmable presets, standby mode & heat/time compensation intelligence.

- Tap & Go Menu
- Oil Temperature & Time Adjusted Automatically
- Perfect Results Every Time



COUNTER OR FLOOR?

MTI offers both countertop and floor model AutoFry units to fit any operation. Countertop models maximize space efficiency, while floor models provide higher capacity, giving operators flexible solutions to match volume, kitchen layout, and long-term growth goals.



AutoFry MTI-40C / 40C-3

- Compact design
- Dual baskets
- Six pounds (3 each side) of product per fry-cycle
- Operate each side independently

Perfect for: Cinemas, Quick Serve Restaurants and Food Courts



AutoFry MTI-40E / 40E-3

- Multiple filtration options
- Dual baskets
- Eight pounds (4 each side) of product per fry-cycle
- Operate each side independently

Perfect for: Stadiums, Restaurants and Hotels





Automated Oil Filtering

THE PRO SERIES

AutoFry makes frying easy, that includes fry oil management. The PRO series includes a built-in oil filtration system. This advanced system ensures a seamless cooking process, minimizes downtime, and supports operators in maintaining the highest safety standards.



AutoFry MTI-10X PRO

- Easy oil filtering built in
- Compact design
- Four pounds of product per fry-cycle
- Enclosed dispensing

**Perfect for: Pizza Places, Coffee Shops
and Family Entertainment Centers**



AutoFry MTI-40E PRO

- Easy oil filtering built in
- Dual baskets
- Eight pounds (4 each side) of product per fry-cycle
- Operate each side independently

**Perfect for: Stadiums, Restaurants
and Hotels**



**Watch AutoFry's Oil
Filtration in Action**

CASE STUDY

AutoFry Transforms Foodservice at X-Golf Scarsdale

Opening with only ovens, X-Golf Scarsdale struggled with delayed service and poor food quality. Popular items like wings, fries, and mozzarella sticks were losing appeal, and customers were left waiting. A better solution was needed—without the cost of a full kitchen hood.

The Challenge

When X-Golf Scarsdale opened, the team relied only on ovens. The idea seemed efficient, but in practice:

- **Food Quality Suffered:** Wings, fries, and mozzarella sticks didn't meet guest expectations.
- **Slow Service:** Ovens created bottlenecks and long wait times.
- **High Cost of Alternatives:** Installing a full kitchen hood was not financially realistic.

The Solution

Adding the ventless AutoFry solved these challenges:

- **Easy Install:** No costly kitchen renovations required.
- **Speed & Consistency:** Guests now enjoy crisp, flavorful fried foods served faster.
- **Simple Operation:** Minimal training—staff were confident from day one

The Results

- **Quick Start-Up:** Set up and operation was surprisingly easy for staff.
- **Customer Favorites:** Fried foods like wings, fries, and mozzarella sticks come out of the AutoFry with superior taste and texture.
- **Boost in Sales & Satisfaction:** Food orders increased & guest feedback is overwhelmingly positive.
- **Event Ready:** League nights and large groups move smoother with quicker ticket times.
- **Consistency:** Staff trusts every order to meet expectations.



**"If it were gone tomorrow,
we'd miss the ability to
simply prepare our most
important menu items with
confidence in the quality."
- Owner, Pete Gilmore**

ACCESSORIES

Prep Shelf



Make the most of your small space with vertical storage on the AutoFry PrepShelf.

Heat Lamps



Keep your fried food warm and ready to serve. Heat lamps attach to either side of AutoFry for ease.

1-Year Filter Packs



Keep your AutoFry working efficiently and save with our full year bundle maintenance pack.

MirOil Filter System



Includes MirOil can, metal filter frame, and reusable filter bag to assist in the draining and filtering of oil.

Cleaners



MTI Shield is designed to make cleaning easier by creating a barrier between stainless steel walls and grease, residue, and/or food particles that build up during regular use.



AutoFry CGR is a heavy-duty cleaner, designed to dissolve stubborn carbon deposits, grease, and baked-on food from stainless steel kitchen equipment.



Shop our
Webstore!

more options available at
AutoFryWebstore.com

AutoFry MTI-5

ELECTRICAL	
	208-240 V / Single Phase / 4.8 kW Total 20 AMP @ 240 V / Single Phase 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 6-30P Plug
CAPACITY	
Oil	16.69 lbs
Cooking	20-40 lbs. French Fries/hour, frozen to done*
MACHINE	
Dimensions	22.5"D x 21"W x 26.5"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 32" x 32"
Shipping Weight	190 lbs.

AutoFry MTI-5LV

ELECTRICAL	
	120 V / Single Phase / 1.8 kW Total 15 AMP @ 120 V / Single Phase 20 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/NEMA 5-20P Plug
CAPACITY	
Oil	16.69 lbs (7.57 liters)
Cooking	.5 lb (2.27kg) French Fries per fry cycle
MACHINE	
Dimensions	22.5"D x 21"W x 26.5"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 32" x 32"
Shipping Weight	190 lbs.

AutoFry MTI-10X/XL/XL3

ELECTRICAL	
	MTI-10X 208-240 V / Single Phase / 5.7 kW Total 23.75 AMP @ 240 V 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 6-30P Plug
	MTI-10XL 208-240 V / Single Phase / 7.2kW Total 30 AMP @ 240 V 50 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 6-50P Plug
	MTI-10XL3 208-240 V / 3 Phase / 8.5 kW Total 20.44 AMP @ 240 V 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 15-30P Plug
CAPACITY	
Oil	22.95 lbs
Cooking	30-60 lbs. French Fries/hour, frozen to done*
MACHINE	
Dimensions	25"D x 21"W x 28"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 32" x 32"
Shipping Weight	210 lbs.

AutoFry Mini-C

ELECTRICAL	
	208-240 V / Single Phase / 5.7 kW Total 23.75 AMP @ 240 V / Single Phase 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 6-30P Plug
CAPACITY	
Oil	11.47 lbs per side (22.94 lbs total)
Cooking	Designed for single serve use.
MACHINE	
Dimensions	34"D x 28.25"W x 28.125"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 32" x 32"
Shipping Weight	250 lbs.

AutoFry MTI-40C/40C-3

ELECTRICAL	
	MTI-40C 208-240 V / Single Phase / 9.6 kW Total 40 AMP @ 240 V / Single Phase 50 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 6-50P Plug
	MTI-40C-3 208-240 V / 3 Phase 12 kW Total / 28.9 AMP @ 240 V 16.4 kW Total / 39.45 AMP @ 240 V 50 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 15-50P Plug
CAPACITY	
Oil	22.95 lbs per side (45.9 lbs total)
Cooking	50-100 lbs. French Fries/hour, frozen to done*
MACHINE	
Dimensions	25"D x 36"W x 32.5"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 40" x 36"
Shipping Weight	310 lbs.

AutoFry MTI-40E/3

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' Power Cord w/NEMA 15-50P Plug
CAPACITY	
Oil	25.37 lbs per side (50.74 lbs total)
Cooking	60-120 lbs. French Fries/hour, frozen to done*
MACHINE	
Dimensions	32"D x 36"W x 64"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	43" x 41" x 69"
Shipping Weight	536 lbs.

THE PRO SERIES

AutoFry MTI-10X/XL/XL3 PRO

ELECTRICAL*	
	MTI-10X 208-240 V / Single Phase / 5.7 kW Total 23.75 AMP @ 240 V 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 6-30P Plug
	MTI-10XL 208-240 V / Single Phase / 7.2kW Total 30 AMP @ 240 V 50 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 6-50P Plug
	MTI-10XL3 208-240 V / 3 Phase / 8.5 kW Total 20.44 AMP @ 240 V 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA 15-30P Plug
CAPACITY	
Oil	22.95 lbs
Cooking	30-60 lbs. French Fries/hour, frozen to done*
MACHINE	
Dimensions	27"D x 24"W x 61.125"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	41" x 34" x 63"
Shipping Weight	405 lbs.

AutoFry MTI-40E PRO/3

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' Power Cord w/NEMA 15-50P Plug
CAPACITY	
Oil	25.37 lbs per side (50.74 lbs total)
Cooking	60-120 lbs. French Fries/hour, frozen to done*
MACHINE	
Dimensions	32"D x 36"W x 64"H
Clearances	0" = Sides 0" = Back 24" = Top
Construction	16 Gauge Stainless Steel
Shipping Dims.	43" x 41" x 69"
Shipping Weight	625 lbs.

* Filtration unit requires 115 VAC, 60 Hz
Single Phase 6 AMPS
6 ft Cord with NEMA 5-15 Plug

WARRANTY	
	1 Year Parts/Labor, 3 Years Electronic Controls, 5 Years Frypot/Chassis
OPTIONS	
	For MTI-5, MTI-10X/XL/XL3, Mini-C, MTI-40C/40C-3: MTI Illuminated Heat Lamp; 120 ACV 5.16 AMPS; AutoFilter Automatic Oil Filtration System
	For MTI-40E: Semi-automated Removable Oil Filtration and Disposal System, Front Dump Station
NOTE	
	*Capacity will vary depending on french fry type.



We reserve the right to change specifications appearing upon this brochure without notice and without incurring any obligation for the equipment. - Rev 03/26



AutoFry.com
MTIproducts.com



Your Source for Ventless
Kitchen Solutions



P: 800-348-2976
F: 508-393-5718



1 Bonazzoli Ave
Hudson, MA 01749