



AUTOFRY®

The Leader In Ventless Deep-Frying Technology

- Ventless
- Fully Automated
- Fully Enclosed
- Extremely Safe

**Autofry® Model
MTI-40C**



MTI-40C Dual Basket
Countertop Model shown with optional heat lamps and accessories



Proudly Made In The USA

Ventless & Automated Deep Frying System designed for maximum safety

The Autofry® MTI-40C is a compact dual basket, countertop deep fryer capable of producing up to 6 lbs of product per fry cycle with a simple push of a button (3lbs per side). Fully enclosed and automated, the Autofry® keeps employees safe from the internal cooking chamber while preparing food product to perfection each and every time.

The MTI-40C provides the flexibility to operate each side independently or simultaneously in order to meet your production needs. Now you can expand your menu with deep fried favorites without the expense of hoods and vents. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

800-348-2976

www.autofry.com



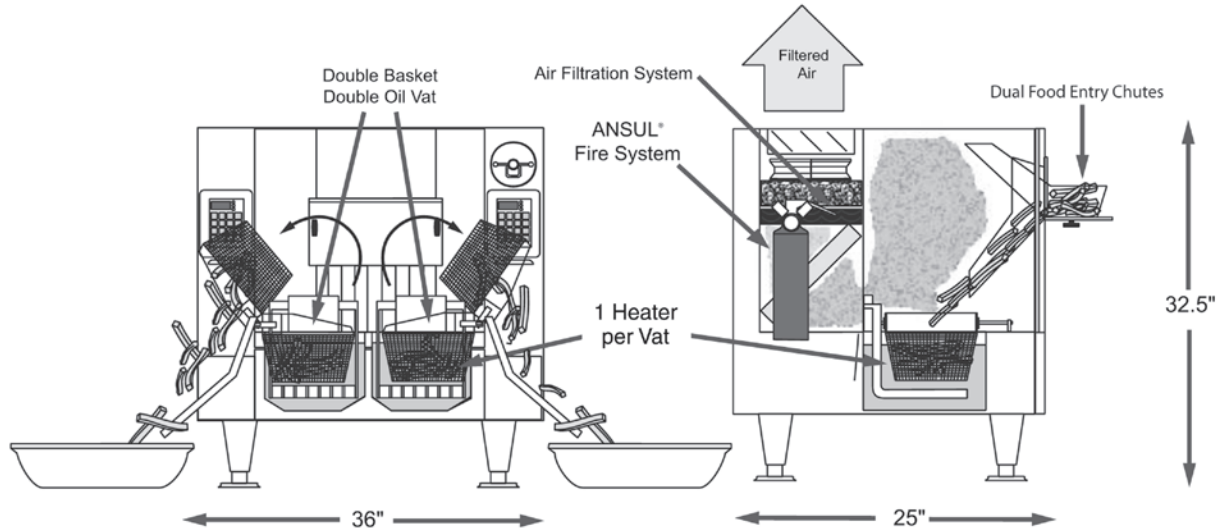
your source for *innovative* kitchen solutions

your source for innovative kitchen solutions



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VENTLESS ELECTRIC FRYER MODELS MTI-40C



SPECIFICATIONS		
	MTI-40C	MTI-40C (3 Phase)
Electrical	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 plug 6-50 Plug	208-240 V / 3 Phase 12 kW Total 28.9 AMP 50 AMP (Dedicated Service Required) 6' Power Cord w/NEMA plug 15-50 Plug
Oil Capacity	2.75 Gallons per Side (5.5 gallons total)	2.75 Gallons per Side (5.5 gallons total)
Cooking Capacity	50-100 Lbs. French Fries/Hour (Frozen to Done) <i>capacity will vary depending on french fry type.</i>	50-100 Lbs. French Fries/Hour (Frozen to Done) <i>capacity will vary depending on french fry type.</i>
Clearances	Sides = 0" Back = 0" Top = 24"	Sides = 0" Back = 0" Top = 24"
Machine Dimensions	25" D x 36" W x 32.5" H	25" D x 36" W x 32.5" H
Construction	16 Gauge Stainless Steel	16 Gauge Stainless Steel
Shipping Weight	310 Lbs.	310 Lbs.
Shipping Dimensions	32" x 40" x 36"	32" x 40" x 36"
Options	MTI Illuminated Heat Lamp: 110 ACV 4.6 AMPS	MTI Illuminated Heat Lamp: 110 ACV 4.6 AMPS
Warranty	1 Year Parts/Labor, 3 Years Electronic Controls 5 Years Frypot/Chassis	1 Year Parts/Labor, 3 Years Electronic Controls 5 Years Frypot/Chassis

version 1.10



FEATURES	
Ventless Hood/Fully Enclosed	Powered by SIMPLIFRY featuring
Automated Cooking Process	
ANSUL® Fire Suppression System	<ul style="list-style-type: none"> • Time/Heat Compensation Intelligence • Programmable Cooktime Presets • Energy Saving Standby Mode
Non-Stick Coated Baskets	• Dispense Override
Dual Independent Fry Pots	
Cold Zone/Sediment Zone	



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Motion Technology, Inc.

10 Forbes Road • Northborough, MA 01532 • Tel: 508-460-9800 • Fax: 508-393-5718

We reserve the right to change specifications appearing on this bulletin without notice and without incurring any obligation for the equipment previously or subsequently sold.