



AUTOFRY®

The Leader In Ventless Deep-Frying Technology

- Ventless
- Fully Automated
- Fully Enclosed
- Extremely Safe

**Autofry® Model
MTI-10X | MTI-10XL
MTI-10XL-3**



Place food product in entry chute.



Select fry time on keypad or select programmable presets.



Food is fried to perfection & automatically delivered to exterior receiving tray.

MTI-10X / MTI-10XL
Countertop Model shown with optional heat lamp and accessories



Proudly Made In The USA

Ventless & Automated Deep Frying System designed for maximum safety

The Autofry® MTI-10 series offers compact design along with high-volume capacity. Up to 4lbs of product can be prepared per fry cycle with the simple push of a button. Fully enclosed and automated, the Autofry® keeps employees safe from the enclosed cooking chamber while preparing the food to

perfection each and every time. The Autofry® model MTI-10 is available in both X and XL versions allowing you to customize the Autofry® to meet your needs. MTI's proprietary Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

800-348-2976

www.autofry.com



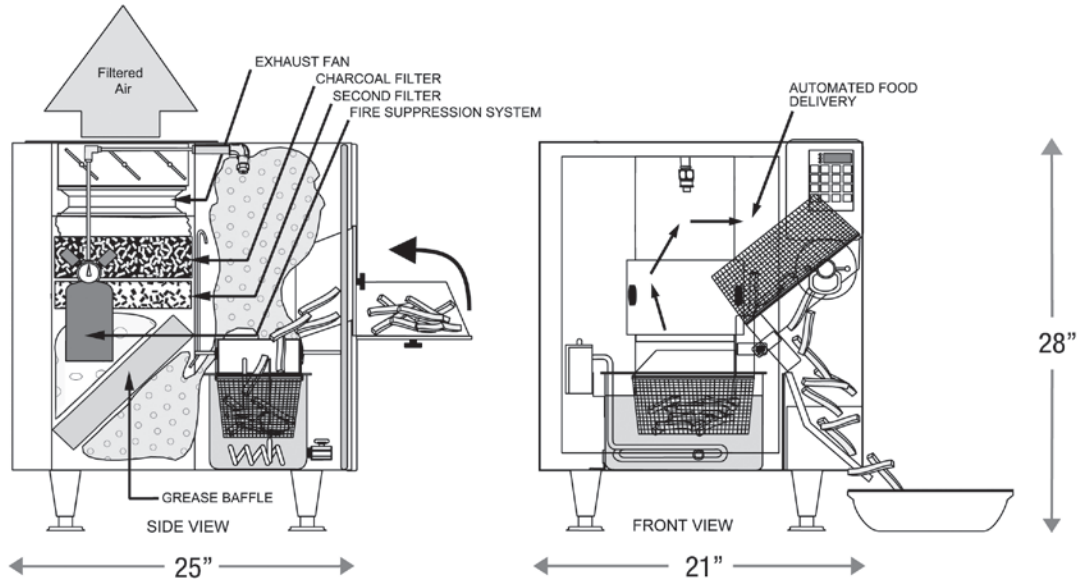
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your source for innovative kitchen solutions



The Leader In Ventless Deep-Frying Technology

VENTLESS ELECTRIC FRYER MODELS MTI-10X / MTI-10XL



SPECIFICATIONS		
	MTI-10X	MTI-10XL
Electrical	208-240 V / Single Phase 5.7 kW Total 23.75 AMP 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA plug 6-30 Plug	208-240 V / Single Phase 7.2 kW Total 30 AMP 50 AMP (Dedicated Service Required) 6' Power Cord w/NEMA plug 6-50 Plug
Oil Capacity	2.75 Gallons	2.75 Gallons
Cooking Capacity	30-60 Lbs. French Fries/Hour (Frozen to Done) <i>capacity will vary depending on french fry type.</i>	30-60 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 21" W x 28" H	25" D x 21" W x 28" H
Construction	16 Gauge Stainless Steel	16 Gauge Stainless Steel
Shipping Weight	210 Lbs.	210 Lbs.
Shipping Dimensions	32" x 32" x 32"	32" x 32" x 32"
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

	MTI-10XL-3
Electrical	208-240 V / 3 Phase 8.5 kW Total 20.44 AMP 30 AMP (Dedicated Service Required) 6' Power Cord w/NEMA plug 15-30 Plug
Oil Capacity	2.75 Gallons
Cooking Capacity	30-60 Lbs. French Fries/Hour (Frozen to Done) <i>capacity will vary depending on french fry type.</i>
Clearances	Sides = 0" Back = 0" Top = 24"
Machine Dimensions	25" D x 21" W x 28" H
Construction	16 Gauge Stainless Steel
Shipping Weight	210 Lbs.
Shipping Dimensions	32" x 32" x 32"
Options	MTI Illuminated Heat Lamp: 110 ACV 4.6 AMPS
Warranty	1 Year Parts/Labor, 3 Years Electronic Controls 5 Years Frypot/Chassis

FEATURES	
Ventless Hood	Powered by SIMPLIFRY featuring
Fully Enclosed	• Time/Heat Compensation Intelligence
Automated Cooking Process	• Programmable Cooktime Presets
ANSUL® Fire Suppression System	• Energy Saving Standby Mode
Non-Stick Coated Baskets	• Dispense Override

version 1.10



800-348-2976

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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.

