



AutoFry® Ventless Kitchen Solutions

**FULLY AUTOMATED,
NO SKILL TO OPERATE**



Single basket

NO ODOURS

NO MESS



Countertop double basket



Countertop double basket

**NO EXHAUST
HOOD REQUIRED**



Freestanding double basket

The Leader in Ventless Deep Frying Technology

SAVE TIME

SAVE MONEY

IMPROVE TASTE

AutoFry makes it possible to safely produce fried food to a consistent standard, without expensive exhaust systems.

Programmable (up to 18 items) easy to operate, place food in the entry chute, select the cook program, the machine automatically fries, shakes during cooking and delivers precisely cooked food to a receiving tray beside the machine. This means consistent results time after time, regardless of staff skills.

Most importantly, each AutoFry features an in air filtering hood, along with a Fire Suppression system, eliminating the need to install expensive venting systems in the kitchen. High quality AutoFry machines, made in the USA, are a logical choice for cinemas, pubs, clubs, convenience stores and more, where the revenue stream from fried food is sought, but the cost to install traditional exhaust systems is prohibitive.



Deep frying is as easy as 1 - 2 - 3



1 Place food into entry chute.



2 Set the time on the touchpad or select the preprogrammed menu item.



3 Food is perfectly fried & automatically delivered to receiving tray.

Distributed by:

ROBAND

MTI-10X / XL-3 - Countertop

Single basket



This automated fryer is perfect for businesses looking to promote a fresh, made-to-order concept.

Mini-C - Countertop

Compact double basket



An excellent entry-level automated fryer with the flexibility to operate each side independently or simultaneously in order to meet your production needs.

MTI-40C - Countertop

Medium double

This automated fryer provides the flexibility to operate each side independently or simultaneously in order to meet



MTI-40E - Freestanding

Large double basket



Our largest free standing floor unit available with dual baskets is perfect for high-volume food production. It offers the flexibility to operate each side independently or simultaneously in order to meet your production needs.

Simplifry™ technology offering multiple programmable presets, standby mode and heat/time compensation intelligence.

Fryer baskets are triple Teflon coated to prevent food sticking.

1 year labour, 2 years parts, 3 years electronic controls and 5 years frypot/chassis.

Overview of the Range

Description	Countertop Single Basket	Compact Countertop Double Basket	Medium Countertop Double Basket	Large Freestanding Double Basket
Model	MTI-10X / XL-3	MINI-C	MTI-40C	MTI-40E
Oil Capacity	10.4 litre	5.2 litre / side	10.4 litre / side	11.5 litre / side
Number of Programs	18	18	18	18
Packed Weight	95.3 kg	113.4 kg	140.6 kg	234 kg
Power	5.3 kW (single) 7.9 kW (3 phase)	5.3 kW (single)	11.2 kW (3 phase)	11.2 kW (3 phase)
Heat Lamp options	1	N/A	2	N/A

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