

# AUTOFRY®

# MTI-5 Data Sheet

## Create a profitable, portable kitchen with AutoFry

### No Hoods. No Vents. No Problem!



The AutoFry MTI-5 is an excellent entry-level model featuring a compact design that can accommodate up to 2 pounds of product per fry-cycle.

### Why AutoFry Delivers

**Highly Reliable** — With only three moving parts and 20 years of proven dependability, the AutoFry is field tested.

**Immediately Profitable** — AutoFry is extremely economical to operate since no vents or hoods are required (versus a minimum expenditure of \$30,000-\$50,000 to outfit a traditional professional kitchen with vents, hoods and related HVAC).

**Sophisticated** — MTI's proprietary Simplifry™ technology offers 18 programmable presets, standby mode, heat/time compensation intelligence and multiple language options.

**Extremely Safe** — ANSUL® fire suppression technology is built into all models. In addition, the fully enclosed and automated process eliminates any employee exposure to hot oil.

**Industry Leadership** — MTI invented AutoFry over two decades ago and now represents the gold standard in ventless deep-frying technology.

**Proven Track Record** — AutoFry clients include the industry leaders within the pizza operator, bar/tavern, convenience store and movie theatre markets worldwide. With distribution in 67 countries, AutoFry has you covered.

Your Source for Innovative Kitchen Solutions

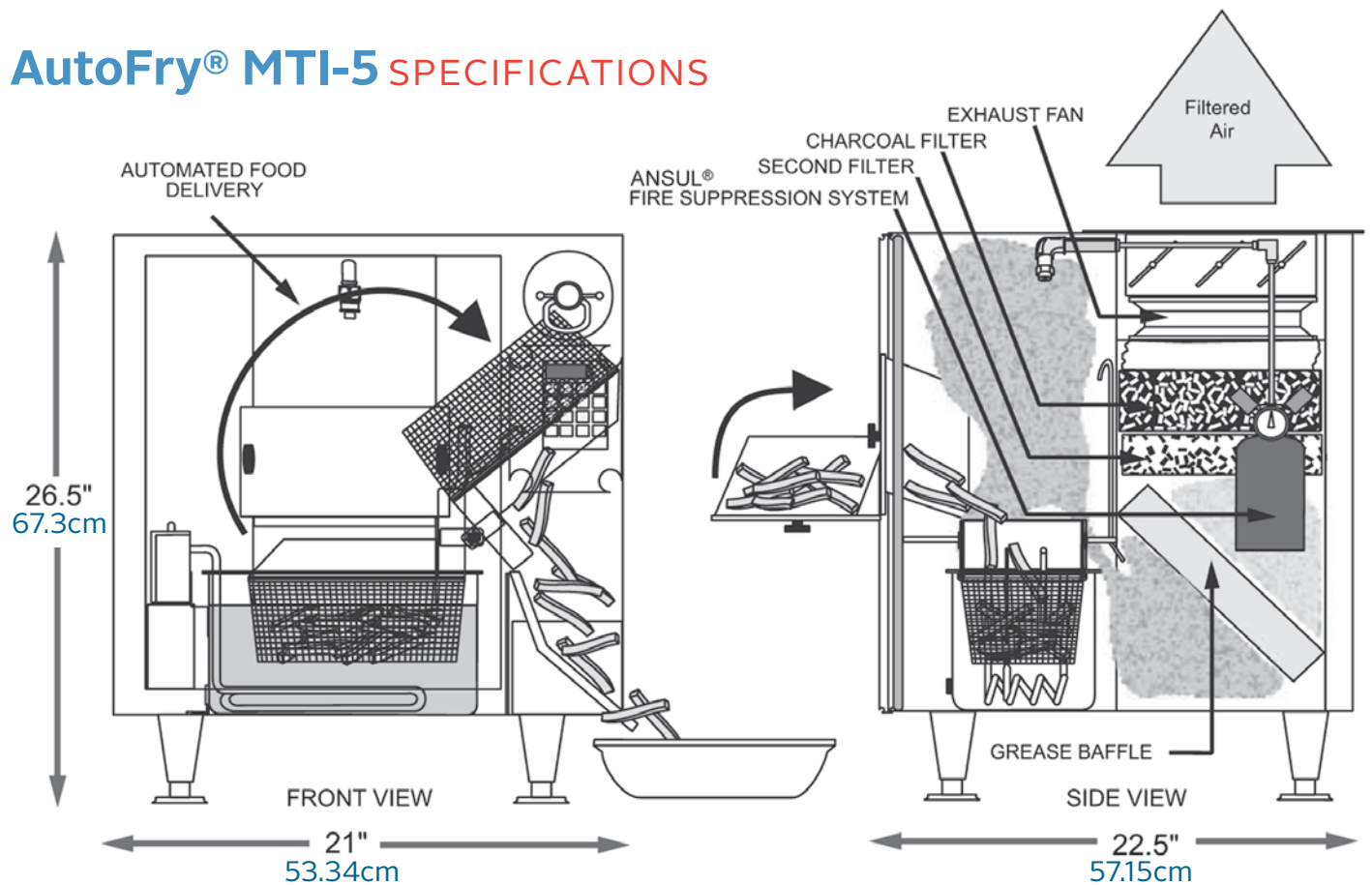



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# AutoFry® MTI-5 SPECIFICATIONS



ELECTRICAL	
	208-240 V / Single Phase
	4.8 kW Total
	20 AMP @ 240 V / Single Phase
	30 AMP (Dedicated Service Required)
	6' (1.83m) Power Cord w/NEMA Plug / 6-30 Plug
CAPACITY	
Oil	2 gallons (7.57 liters)
Cooking	20-40 lbs. (9-18kg) French Fries per hour, frozen to done Capacity will vary depending on french fry type
MACHINE	
Dimensions	22.5" Deep x 21" Wide x 26.5" High (57.15cm Deep x 53.34cm Wide x 67.3cm High)
Clearances	0" = Sides 0" = Back 24" = Top (0cm = Sides 0cm = Back 61cm = Top)
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 32" x 32" (81.28cm x 81.28cm x 81.28cm)
Shipping Weight	140 lbs. (53.5kg)
OPTIONS	MTI Illuminated Heat Lamp; 120 ACV 5.16 AMPS
WARRANTY	1 Year Parts and Labor; 3 Years Electronic Controls; 5 Years Frypot/Chassis



Motion Technology, Inc., 10 Forbes Road, Northborough, MA 01532  
(508) 460-9800 • FAX (508) 393-5718

We reserve the right to change specifications appearing upon this brochure without notice and without incurring any obligation for the equipment previously or subsequently sold. Patent pending.



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