AutoFry® Ventless Kitchen

CHEFS DEPOT
Culinary Supplies

FULLY AUTOMATED, NO SKILL TO OPERATE

NO MESS



Compact single basket

Medium single basket

NO ODOURS



Countertop double basket



Freestanding double basket

NO EXHAUST HOOD REQUIRED



Countertop 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 keypad or select the preprogrammed menu item.



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

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ROBAND®

Mini-C - Countertop

Compact double basket



The AutoFry Mini-C is our single-serve, model of AutoFry. Both compact and efficient, the Mini-C is perfect for businesses looking to promote a fresh, made-to-order, concept.

MTI-5 - Countertop

Compact single basket



An excellent entry-level model featuring Simplifry™ technology offering multiple programmable presets, standby mode and heat/time compensation intelligence.

MTI-10X / XL / XL-3 - Countertop

Medium single basket



Ideal design for expanded capability with right or left chute models. Simplifry™ technology. These models offer multiple programmable presets, standby mode and heat/time compensation intelligence.

MTI-40C / 40C-3 - Countertop

Compact double basket



Ideal deep fryer capable of producing up to 2.7 kg of product (1.35 kg per side) per fry-cycle. Offering flexibility to operate each side independently. Simplifry™ technology offers multiple programmable presets, standby mode and heat/time compensation intelligence.

MTI-40E -Freestanding

Large double basket



Our largest deep-frying system is a floor model with dual baskets and is designed for super high-volume food production environments. It offers the flexibility to operate each side independently to accommodate more complex food preparation needs. Simplifry™ technology offers 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	Compact Countertop Single Basket	Medium Countertop Single Basket	Mini-C Countertop Double Basket	Countertop Double Basket	Large Freestanding Double Basket
Model	MTI-5	MTI-10X / XL / XL-3	MINI-C	MTI-40C / 40C-3	MTI-40E
Oil Capacity	7.5 litre	10.4 litre	5.2 litre / side	10.4 litre / side	11.5 litre / side
Number of Programs	18	18	18	18	18
Packed Weight	86.2 kg	95.3 kg	113.4 kg	140.6 kg	234 kg
Power	4.4 kW (single)	5.3 kW (single) 6.6 kW (single) 7.9 kW (3 phase)	5.3 kW (single)	11.2 kW (3 phase) 15.3 kW (3 phase)	11.2 kW (3 phase)
Heat Lamp options	1	1	N/A	2	N/A

Made in the U.S.A. Exclusively distributed and serviced in Australia by:

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