



# AutoFry Mini-C DATA SHEET

## No Hoods? No Vents? No Problem!

This made to order deep fryer is as easy as 1, 2, 3!



1) Place food in entry chute and close to load in fryer



2) Select fry time on keypad or select programmable presets



3) Food is fried to perfection and automatically delivered to exterior receiving tray



**Made to Order** - Our single-serve, double basket countertop model of AutoFry is compact and efficient, perfect for businesses looking to promote a fresh made-to-order concept. The AutoFry Mini-C provides the flexibility to operate each side independently or simultaneously in order to meet your production needs.



**Ventless Operation** - You'll save money with AutoFry as there is no need to install any costly vents or hoods to operate. AutoFry filters grease laden air through a three-step filter system with clean air venting from the top of the machine. Without needing to be located under a hood, AutoFry is also easy to relocate in the event of a remodel.



**High Return on Investment** - Fried foods continue to be the most cravable and easy-profit making food items in foodservice. With high profit margins and short cook times, fried foods provide a quick return on investment.



**Reliability** - The AutoFry Mini-C has only three moving parts, providing less opportunity for breakdown. This means you can count on your fryer to work well for you day in and day out.

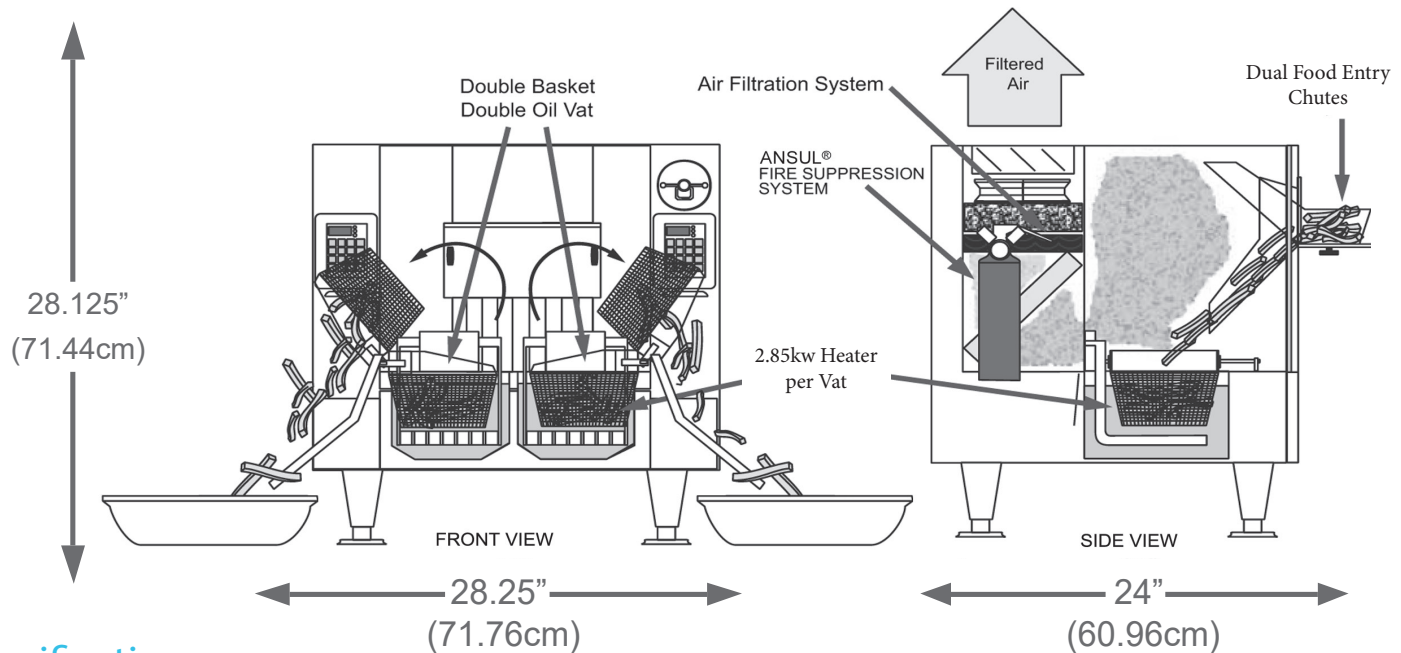


**Employee Safety** - AutoFry is fully enclosed and fully automated, keeping employees safe from hot oil and heating elements. Equipped with a manual pull system and two fusible links, AutoFry's built in fire suppression is developed in cooperation with ANSUL. ANSUL is the leading supplier of fire suppression systems in the world.

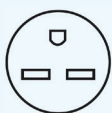




**Consistent Quality** - Each AutoFry is built with SimpliFry technology, a revolutionary heat/time compensation intelligence that automatically adjusts cooking time based on the quantity of product being prepared. This means no matter how large or small the food input is, you can be sure the product is cooked to the same degree of perfection every time.

# AutoFry<sup>®</sup> Mini-C



## Specifications

ELECTRICAL		North America		International	
	208-240 V / Single Phase   5.7 kW Total 23.75 AMP @ 240 V 30 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/NEMA Plug / 6-30P Plug		208-240 V / Single Phase   5.7 kW Total 23.75 AMP @ 240 V 30 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/ 3 Wire IEC 60309 32A Style Plug		
			415 V / 3 Phase   5.7 kW Total 13.71 AMP @ 415 V 30 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/ 5 Wire IEC 60309 32A Style Plug		
CAPACITY					
Oil	1.375 gallons per side, 2.75 gallons total (5.2 liters per side, 10.41 liters total)				
Cooking	Designed for single serve orders.				
MACHINE					
Dimensions	24" Deep x 28.25" Wide x 28.125" High (60.96cm Deep x 71.76cm Wide x 71.44cm High)				
Clearances	0" = Sides    0" = Back    24" = Top    (0cm = Sides    0cm = Back    60.69cm = Top)				
Construction	16 Gauge Stainless Steel				
Shipping WT	250 lbs. (113.40kg)				



We reserve the right to change specifications appearing upon this brochure without notice and without incurring any obligation for the equipment.

### WARRANTY

1 Year Parts/Labor, 3 Years Electronic Controls, 5 Years Frypot/Chassis

### OPTIONS

MTI Illuminated Heat Lamp; 120 ACV 5.16 AMPS / 230 ACV 2.3 AMPS (Intl)  
AutoFilter Automatic Oil Filtration System



Your Source for Ventless  
Kitchen Solutions



[www.AutoFry.com](http://www.AutoFry.com)  
[www.MTIproducts.com](http://www.MTIproducts.com)



P: 800-348-2976  
P: 508-460-9800  
F: 508-393-5718



10 Forbes Road  
Northborough, MA 01532 USA

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