



your source for innovative kitchen solutions

AUTOFRY Operator's Manual

Model MTI-40E



AUTOFRY
A Patented Product of

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AutoFry
MTI-40E Operator's Manual

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Electrical Specifications:

240 ACV Dedicated Grounded Circuit

MTI-40E

12000 Watts, 1 Phase
50 Amps
Hardwire Only
No plug supplied
Dedicated 60 AMP Grounded Circuit
UL, cUL, CE & NSF

MTI-40E 3 Phase

12000 Watts, 3 Phase
28.9 Amps
NEMA 15-50 Plug
w/ 6FT Cord
UL, cUL, CE & NSF



Physical Specifications:

Dimensions: Length = 36" x Width = 33" x Height = 64"

Clearances: Sides & Back = 0" – Top = 24" Minimum

Weight: 400 lbs.

Materials: 304 Stainless Steel

Shipping Dimensions: 36" x 45" x 70" - **Shipping Weight:** 400 lbs.

Motion Technology, Inc. supports the European Parliament Directive 2002/96/EC for recycling of waste electrical and electronic equipment (WEEE).

When your AUTOFRY has reached the end of its life DO NOT DISPOSE OF IT IN THE MUNICIPAL WASTE. Most of the materials used in its construction can be recycled. Return to your distributor for preparation and recycling.



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**Motion Technology, Inc.
Limited Warranty**

Nature of Warranty

This equipment is warranted to be free of manufacturing defects in workmanship and materials of construction for one (1) full year beginning from the date of original retail purchase and subject to the limitations set forth below. The controls package consisting of the main circuit board and keypad are warranted for three (3) years (parts only, excludes labor). Any part found to be defective during the warranty period will be replaced with new or rebuilt replacement parts free of charge by Motion Technology, Inc. (MTI). Shipping charges are the responsibility of the purchaser. Service labor is included for a period of one (1) full year beginning from the date of original retail purchase when performed by an authorized MTI service company or designated agent based on straight time rates for work performed during normal working hours. This labor coverage is limited to a fifty (50) mile radius (each way) and/or 1-hour travel time to a customer's location. Any and all other service travel charges will be the responsibility of the customer.

Scope of Warranty

This warranty is extended to the original purchaser for products purchased and retained in the 50 states of the U.S.A. and District of Columbia. This warranty shall not be effective unless the equipment was purchased from a dealer or other person authorized by MTI to sell its equipment and it is not transferable.

Exclusions from Coverage

This warranty does not cover any damage to the equipment resulting from accident, misuse, abuse or negligence, failure to follow operating, cleaning and periodic maintenance instructions, mishandling, alteration, failure to install in strict conformity with local fire and building codes and regulations, ordinary wear and tear resulting from use, failure to change filters using only manufacturers' supplied at the recommended intervals, or if the installation does not comply with set-up and installation instructions or any other circumstance beyond the control of MTI.

The equipment shall not have been previously altered, repaired or serviced by anyone other than a service facility authorized by MTI to render such service.

How to Obtain Service

Notification of a defect in the material or workmanship of the equipment shall be to the MTI Factory Service Department at the number shown below or the dealer from whom you purchased the equipment. We want you to be a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction, please let us know. Write to Service Manager, Motion Technology, Inc., 10 Forbes Road, Northborough, MA 01532. Please be sure to include the model number, serial number and the date of original purchase.

Exclusion of Incidental or Consequential Damage

Repair or replacement under this warranty is the purchaser's sole and exclusive remedy. Neither MTI nor the dealer from whom you are purchasing this equipment will be responsible for any and all incidental or consequential damages resulting from the use of the equipment or from a breach of any expressed or implied warranty on this equipment. These warranties are in lieu of all other warranties, expressed or implied, including, but not limited to the implied warranties of merchantability or fitness for a particular purpose.

Legal rights of Warranty

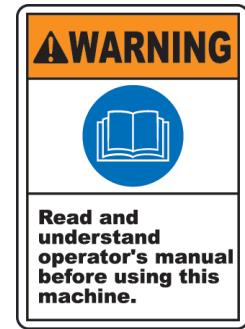
Retain this warranty. It gives the purchaser specific legal rights. The purchaser may also have other rights which vary from state to state. MTI suggests that the dealer's dated bill of sale be retained as evidence of the date of purchase. Some states do not allow the exclusion or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to all purchasers.

Technical Service / Support: (800) 348-2976 x. 112.

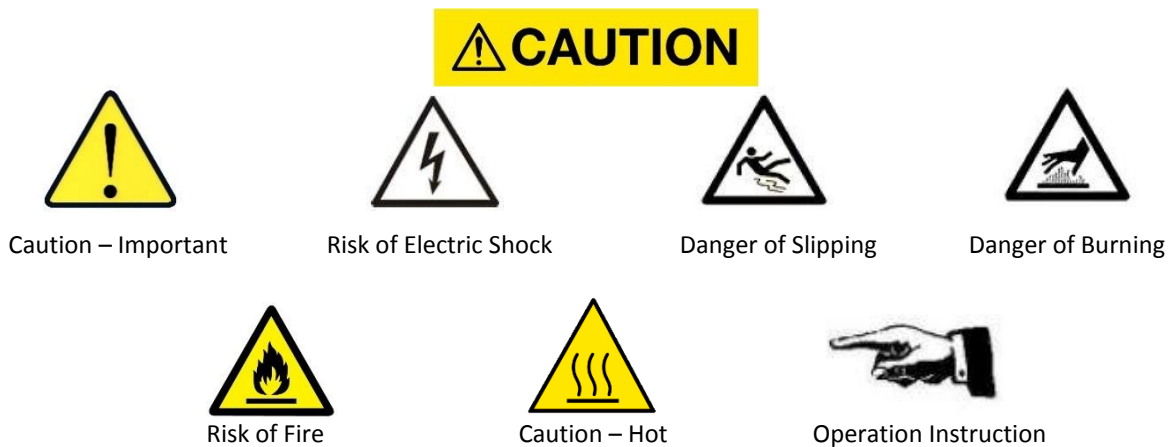
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General Notes:

These operating instructions contain important information about the handling of the AutoFry. Read this information carefully before using. Keep this manual available for more information.



Safety Symbols:



Designated Use:

- The AutoFry is designed for use in commercial kitchens.
- Follow safety instructions! 
- AutoFry should only be used by suitably trained staff. 
- Operating Altitude: 0 to 6562 feet. 

Non-Designated Use:

- The nonobservance of the contents described in this manual can lead to damage or malfunction of the AutoFry. 
- Do NOT use or store the AutoFry outside. It will be damaged by rain or humidity. 
- Do NOT touch the power cord with wet hands! 
- Do NOT jam or bend the line cord. 
- Do NOT turn the AutoFry on with low or no oil!  
- No children or disabled people should operate this appliance. 
- This appliance is not for continuous mass production of food.
- This appliance is not to be cleaned with jet water or steam. 
- No water should come in contact with the cooking oil. 

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Set-up & Installation:

The AutoFry comes from the factory complete with everything you need to start cooking except food and oil. Following these simple instructions will have your AutoFry installed and ready to earn profits for you in as little as 30 minutes.

Motion Technology, Inc. is not responsible for local requirements that additional equipment and / or appliances may be required for a food preparation area in a store, which may include but not limited to Type II hood, vent fan, grease interceptors and additional sinks. Check with your local building and / or health departments for specific requirements.

Prepare Electrical Service:



A licensed electrician in accordance with the National Electrical Code (NEC) and all local codes must install the electrical service. Do not remove or otherwise alter the factory supplied power cord or plug. Never attach the AutoFry to an extension cord. Consult the identification tag for equipment wattage and voltage.

Motion Technology, Inc. will not assume responsibility for any injuries or equipment malfunctions resulting from non-conforming electrical installations.

Prepare your location:



Choose a location that is level. Adequate space must be provided so the AutoFry can be moved forward for service without interference.

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AutoFry Installation:



You will need assistance to position and install the AutoFry. The approximate weight is 400 pounds.

1. Remove and save the packing materials.

Be sure to inspect the AutoFry. It has left the factory in perfect condition and has been packaged to withstand rugged travel. In the event the machine is damaged during shipment notify the carrier immediately and have the driver note it on the bill of lading.

2. Take out the removable components from inside the AutoFry.

- 2 Food Service Baskets
- 2 Teflon Coated Baskets
- 1 Cleaning Brush

3. Place the AutoFry in position.

- Make sure that nothing is placed on top of the AutoFry which could obstruct the exhaust system.
- Adequate space must be provided so the AutoFry can be moved forward for service without interference.

4. Initial Cleaning.

- Wash the Teflon cook baskets and the food service baskets in warm soapy water followed by a clear water rinse.
- Remove each food entry chute by turning the food chute knob counterclockwise. Figure 1A.
- Separate the exit chutes from the food entry doors and wash in warm soapy water followed by a clear water rinse. Figure 1B.



Figure 1A



Figure 1B

5. Sanitize the parts.

- All parts must be sanitized.
- Reassemble and reinstall the clean, dry parts.

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6. Install the Charcoal Filter.

- Remove the filter cover plate from the back interior wall of the cooking chamber by removing the two black plastic knobs securing the cover plate. Figure 2.
- **Remove the charcoal filter from the plastic bag.** Insert it into the tracks above the grease baffle. Figure 3.
- Reinstall the filter cover plate and turn the filter cover knobs clockwise until hand tight. Figure 2.



Figure 2

The grease baffle has small holes along one side of the frame.

These drain holes must be facing down for the filters to efficiently drain and clean the air. Figure 3. 



Figure 3

7. Sanitize the interior.

- All interior surfaces must be sanitized.

8. Add commercial grade frying oil.

- Ensure the drain valves (located by opening the lower cabinet doors) are closed. Figure 4.
- Add oil to the oil pot. Fill to the lower fill line stamped on the interior of the oil pot. Figure 5.



Figure 4



It is easier and safer to add cool oil to the oil pot than it is to remove hot oil. When heated, the oil will expand.



Over filling will result in excessive splashing. Under filling will result in under cooked food or poor and erratic temperature readings. Extreme low oil levels could cause smoking.

Older or degraded oil has a reduced flash & smoke point. Follow the oil manufacturers recommendations for oil use.



NEVER operate the AutoFry with low or no oil!

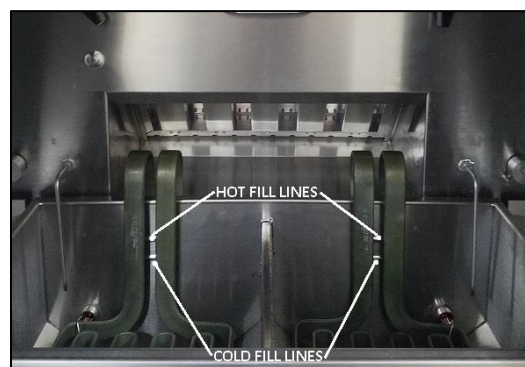


Figure 5

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9. Install the Teflon Cook Basket.

- Insert the flat end of the basket rod into the slot in the basket cam located on the back wall of the cook chamber. Figure 6A.
- Install the round end of the basket rod into the receiver clip on the inside front of the cook chamber. Figure 6B.

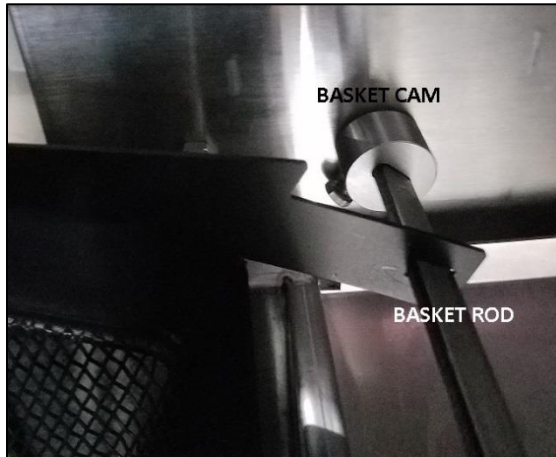


Figure 6A



Figure 6B

IMPORTANT

The completed installation will have the basket positioned at an angle above the oil pot. Figure 7. **This is normal.**



Do not force the basket down into the oil pot or damage to the basket motor will result.

**When adding oil, remove the Teflon cook basket.
Never use the basket as a rest for the oil container.**

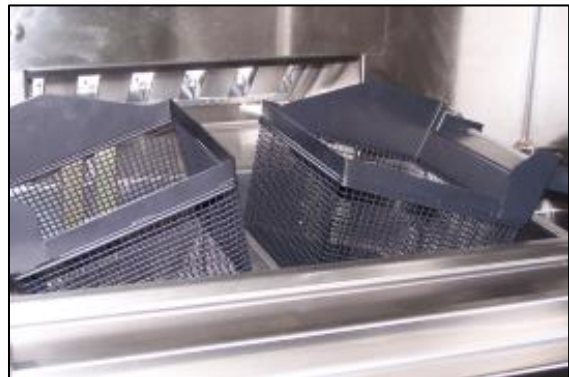


Figure 7

10. Power.

- Close and lock the main door. 
- Plug the AutoFry into the properly rated, grounded outlet. 

You are now ready to start cooking!

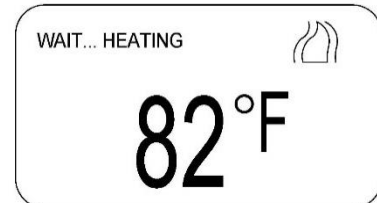
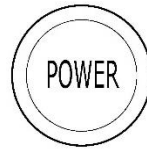
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Let's Get Cooking!

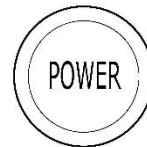


Starting the AutoFry

- With the main door closed and locked, press the POWER button.
- The exhaust fan will start and the oil will begin heating. WAIT...HEATING, the flame icon and the current oil temperature will be displayed.
- When the oil temperature reaches 250°F, the Teflon cook basket will complete one test cycle. You will hear the basket hitting the side wall of the AutoFry. This is normal.



*When the oil temperature reaches 300°F, press POWER to turn the AutoFry off. Unlock and open the main door to check the oil level. Use caution, interior components will be hot. Add oil, if necessary, to the **hot fill** line. Close and lock the main door and press POWER to restart. The AutoFry will complete another test cycle.*



- It takes 15 – 20 minutes to heat the oil to 354°F. When the oil reaches the minimum cooking temperature of 325°F the display will show READY. You can begin cooking now, however, we recommend you wait until the temperature reaches 354°F.



Although the heating element is programmed to stop at 350° - 354°F, the oil temperature can go as high as 365°F due to the circulation of the oil in the oil pot.

Begin Cooking



During Cooking



Note:

Do NOT open the front entry chute after the timer counts down. The basket could be in motion and damage to the basket motor will result.

The food chute should only be opened when the display shows READY; or when the timer is still counting down.

Cooking with AutoFry is as simple as 1-2-3

1. Enter a cook time by pressing buttons 0-9 on the keypad.

To cook for 2 minutes and 30 seconds:
press 2, 3 and 0.

The display will read 02:30. If you enter the wrong time, press CLEAR and re-enter your cook time. Most food products will have recommended cook times printed on their packaging. Use those times as a starting point.

2. Open the food entry door and place the food in the food chute.
3. Close the food chute to drop the food into the cook basket and press START.

To cancel a cook cycle, press CLEAR. You will be prompted to press CLEAR again to confirm. Note that this will cause a dump cycle to occur.

- WAIT...COOKING will be displayed. The basket containing the food will automatically lower into the oil and the cook time will begin to count down.

If you have Comp set to YES you may notice the time on the display slow down. The cooking logic built into the AutoFry compensates for the drop in oil temperature so your product comes out perfect every time.

- At the end of the cook cycle the basket will raise out of the oil and drain for 12 seconds. WAIT... will be displayed.
- At the end of the drain cycle the basket will dispense the food down the exit chute. You will hear the basket hitting the side wall. The dispense cycle is repeated to ensure all the food is emptied from the basket.
- The basket will return to the ready position; the display will show READY and 4 quick beeps will signal the AutoFry is ready for the next order.

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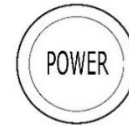
AutoFry Shut Off Procedure:



Press POWER

- The display will dim, OFF at 192°F will be displayed and the oil will begin to cool.

The oil will remain hot for a long period. To assure continuous air cleaning, the exhaust fan will run for 2 hours or until the oil temperature falls below 192°F.



OFF AT 192 °F

354 °F

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Standby

STANDBY is used during off peak hours to conserve energy and maximize oil life.

To Use:

- Press STANDBY. STANDBY will appear on the display.



The heating element will shut off and the oil will cool to, and maintain at, 300°F.

To Exit:

- Press CLEAR to heat the oil to the ready temperature.
OR
- Press POWER to turn the AutoFry off.



OR



STANDBY cannot be entered during a cook cycle and cook cycle cannot be started while the AutoFry is in STANDBY.

Repeat Cook Time

- Press START and your last cook time will be repeated.



This may be useful if you have a single product menu or multi-product menu with identical cook times.

Maximum Cook Time

The AutoFry has a maximum cook time of 29 minutes and 59 seconds.

Clean Mode

To remove debris from the oil pot the clean mode will move the basket into the dispense position.

To Use:

- Press POWER to turn the AutoFry off.
- Press and hold the STANDBY button for 5 seconds.
- CLEAN MODE will be displayed; the basket will raise to the dispense position and hold there.



To Exit:

- Press and hold the STANDBY button for 5 seconds.
- The basket will return to the ready position and the AutoFry will turn off.

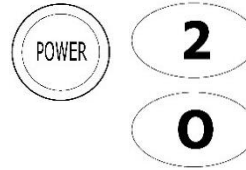


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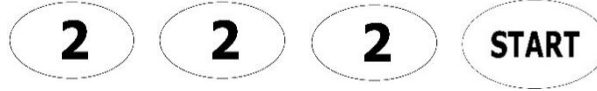
Programming

Entering the programming mode:

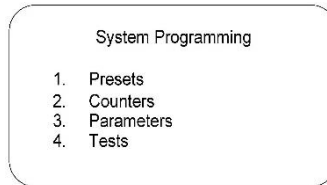
1. Press POWER to turn the AutoFry off.
2. Press the 2 and 0 together.



PASSWORD FOR ALL PROGRAMMING:



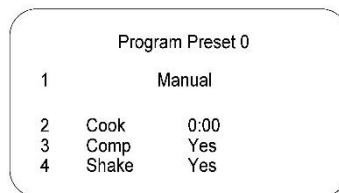
The following parameters can now be accessed:



Presets:

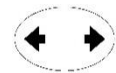
The presets let you program up to **18 preset cook cycles**. It is a good idea to write down your most commonly used cook times prior to programming the AutoFry.

Press 1 to enter the presets. The following will appear:



Preset 0 is the manual cook cycle and will show the last cook time manually entered. Only the temperature compensation and the basket shake features can be changed in preset 0.

Use the ARROWS to move through presets 1 through 18. The presets allow you to enter a product name, a cook time, edit the temperature compensation and the basket shake feature.



To change parameters, do the following:



To change text:

- Press 1 to edit the preset name.
- Press the ARROWS to position the cursor.
- Press the 1 or 2 key to change the character.
- Press CLEAR to blank out a character and advance to the next position.
- Press START to save the changes.

To change comp:

- Press 3 to edit comp.
- Press any digit to change the value from Yes to No.
- Press START to save the changes.

To change time:

- Press 2 to edit the preset time.
- Press CLEAR to zero the values.
- Enter desired time.
- Press START to save the changes.

To change shake:

- Press 4 to edit the shake feature.
- To turn off, press CLEAR then START.
- To turn on, press CLEAR then enter :15 or :30 seconds.
- Press START to save the changes.

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Temperature Compensation (Comp):

This feature compensates for the drop in oil temperature when food is cooking. It automatically adjusts the cook time so your product comes out perfect every time.

Shake Feature:

This feature shakes the basket every :15 or :30 seconds during a cook cycle for less sticking and a higher quality cooked product.

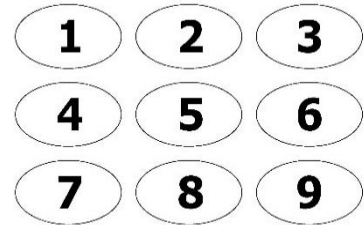
To exit the programming mode:

- Press the POWER key from any level until the display is turned off.



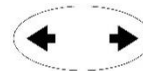
Using the presets:

- Press and hold for 1 second the button (1-9) that corresponds to the desired preset.
- The display will show the name of the preset.
- Place the selected food product into the food entry chute, close the chute and press START.
- The display will count down from the preset time.



OR

- Use the ARROW keys to scroll through the presets to the desired preset.
- The display will show the name of the preset.
- Place the selected food product into the food entry chute, close the chute and press START.
- The display will count down from the preset time.



Counters:

The counters allow you to view how many cook cycles have been entered for each preset and the manual cycle. This feature can be useful for inventory control.

Access the count feature from the System Programming screen by pressing 2.

To reset the count press CLEAR. All Cycles and All Hours cannot be cleared.

To exit the count screen press POWER until the display turns off.

Program Preset 1		
1	French Fries	
2	Cook	2:30
3	Comp	Yes
4	Shake	Yes

START

CLEAR

POWER

Manual			
#0	Cycles:	0000	0.0%
#0	Hours:	0000	0.0%
All Cycles:		0000	0000
All Hours:		0000	0000

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Melt:

If using a solid shortening this feature will cycle the heating element on and off until it reaches a set temperature and is completely melted. This eliminates air pockets around the element which could cause excessive temperatures at exposed sections of the heating element.

To turn the Melt Cycle On:

At the system programming screen press 3 to enter Parameters. You will be prompted to enter a password. Press 2,2,2 and then START

The system parameter screen will be displayed. Press 1 for Temperature Parameters. Press 6 to enter the Melt / Boil Parameters. The melt cycle is defaulted to OFF. Press 1 and then any key to turn it from NO to YES. Press START to save the change. Press POWER several times until the display goes blank.

Melt Cycle Parameters:

- | | |
|-----------------|-------------------------------------|
| 1. Melt Enabled | Yes / No |
| 2. Melted At | 150°F (adjustable from 100 – 300°F) |
| 3. Heat On | 7 (adjustable from 1 – 10 Seconds) |
| 4. Heat Off | 8 (adjustable from 5 – 30 Seconds) |

System Programming

1. Presets
2. Counters
3. Parameters
4. Tests
5. English

Temp Parameters

- | | | |
|---|-------------|--------|
| 1 | Cook | 370 °F |
| 2 | Standby | 140 °F |
| 3 | Cool Down | 192 °F |
| 4 | Hysteresis | 2 °F |
| 5 | Celsius | No |
| 6 | Melt / Boil | |

Melt / Boil Parameters

- | | | |
|---|---------------|--------|
| 1 | Melt Enabled | No |
| 2 | Melted At | 150 °F |
| 3 | Heat On Time | 7 |
| 4 | Heat Off Time | 8 |
| 5 | Boil Temp | 195 °F |
| 6 | Boil Time | 15:00 |

Boil Out:

The Boil Out cycle will boil water for a set amount of time and then shut off automatically. Adding a cleaning agent such as Boil Out Pucks will improve the effectiveness.

To Start the Boil Out Cycle:

With the AutoFry turned off press and release the START button, then within two seconds press the POWER button.

To Cancel:

Press CLEAR

Boil Out Parameters:

- | | |
|---------------|--|
| 5. Boil Temp. | 195°F (adjustable from 190 – 212°F) |
| 6. Boil Time | 15:00 (adjustable from 5:00 – 25:00 minutes) |

START

POWER

CLEAR

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Performing a Boil Out:

Wear Rubber Gloves and Protective Eye Wear

Add **Fryer Puck** tablets according to size of fryer:



Ratio: 1 Tablet (4 oz.) – 40# Fryer

2 Tablets (8 oz.) – 75# Fryer

1. Drain old oil and close drain valves.
2. Fill oil pot with water to fill line.
3. With the unit off, press START and then POWER within two seconds.
4. Unit will begin to heat to desired set point. (Preset at 195°F, parameters are between 190 – 212°F).
5. The main door should remain closed until the boil out process is completed.
6. Enter one boil out puck per side. Boil out pucks should be entered in through the front entry chute. (Chutes can be opened or closed, it will not affect the process.)
7. Once the temp is reached the timer will begin to count down.
8. Allow unit to cool for 15 – 20 min.
9. Drain water.
10. Clean / sanitize cook chamber / oil pot.

DO NOT MIX WITH OTHER CLEANING AGENTS OR CHEMICALS

Emergency & First Aid Procedures:

DANGER: May cause burns. May be harmful or fatal if swallowed. Keep out of reach of children. Avoid contact with eyes and mucus membranes or prolonged contact with skin. **CORROSIVE** – Contains Sodium Hydroxide.

FIRST AID:

EYES: Flush immediately with lots of running water for at least 15 minutes holding eyelids open. Get medical attention.

SKIN: Product is alkaline. Wash with water. Continue to rinse until no longer slippery.

INTERNAL: Drink large quantities of water or milk. Do Not Induce Vomiting.

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Recommended Cleaning Schedule



IMPORTANT

To ensure compliance with state, local and national health and safety standards, regular maintenance must be performed. Proper maintenance is important for your AutoFry to continue to operate without the need for a hood and duct system and it is important for the health and safety of your customers.



Regular oil changing, as part of your regular maintenance, will enhance the taste of your food product. Oil changing will vary widely depending on the use of the AutoFry. The use of a shortening monitor kit is the most accurate means of determining the status of the oil.

Visit www.AutoFryWebStore.com for different Oil Filtration options!

Daily Cleaning

1. Remove and wash the following in warm soapy water followed by a clear water rinse:
 - Teflon cook baskets
 - Food entry chutes
 - Food service baskets
 - Filter cover plate
 - Grease baffle
2. Thoroughly dry all parts.
3. Remove the charcoal filter and wipe down the exterior surfaces with a clean damp cloth or paper towel.



**NEVER SOAK THE CHARCOAL FILTER OR PERMANENT DAMAGE
TO THE CHARCOAL MEDIA WILL RESULT.**

4. Clean all interior surfaces to bare metal.

Use extreme caution when cleaning around the fire system actuation cables and fusible link in the interior cabinet. Accidental discharge of the fire system could result. Figure 8.

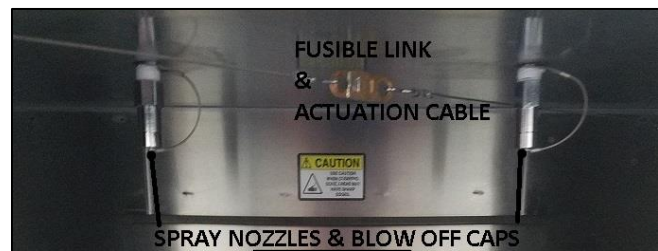


Figure 8

5. Sanitize all parts and interior surfaces.
6. Polish the exterior surfaces using AutoFry shine stainless steel polish and a soft cloth.
7. Replace the clean dry components and add liquid shortening as needed.

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Weekly Cleaning

1. Repeat Daily Cleaning

2. Remove the heater box assembly.



DO NOT SPRAY OR SUBMERGE THE HEATER BOX IN LIQUID!
USE CAUTION WHEN CLEANING AROUND THE TEMPERATURE PROBES!

3. Remove the oil pot.

- Discard the oil in an environmentally safe manner.
- Clean all surfaces to bare metal.



Visit www.AutoFryWebStore.com for different AutoFry cleaning products!

4. Clean all interior surfaces to bare metal.

5. Sanitize all parts and interior surfaces.

6. Check the fire extinguisher gauge. If the indicator is not in the green the unit must be serviced immediately.

7. Check the spray nozzles and blow off caps. Replace if necessary.

Quarterly Cleaning and Maintenance

Disconnect (unplug) the AutoFry from the main power.

1. Perform weekly cleaning routine.

2. Remove and clean to bare metal the removable stack / fire damper and fan section with a clean, dry cloth or absorbent paper towels. Figures 9A & 9B.

BE SURE THE AUTOFRY IS DISCONNECTED FROM POWER BEFORE CLEANING THE FAN OR DAMAGE TO THE CIRCUIT BOARD OR INJURY COULD OCCUR.



3. Remove filters and clean the entire interior to bare metal.

4. Reinstall the clean dry stack cover / fire damper.

5. Replace the filters.

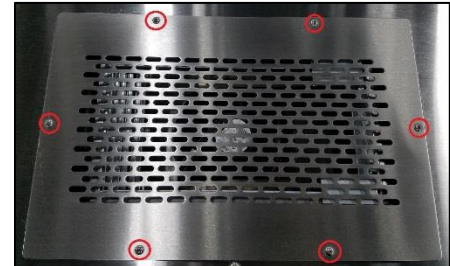


Figure 9A



Figure 9B

Visit www.AutoFryWebStore.com to reorder filters!

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IMPORTANT

Charcoal Filter



In order for the AutoFry to continue to perform as a ventless cooking appliance the activated charcoal **MUST** be changed **at least every three months**. This maintenance is required by your equipment warranty and requirements for ventless recirculating cooking appliances.

While replacing the activated charcoal filter is easy, there will be some charcoal dust present. Replacing the charcoal filter should be performed away from your food preparation areas.

- Remove the used activated charcoal and replace with a new charcoal. Figure 10.

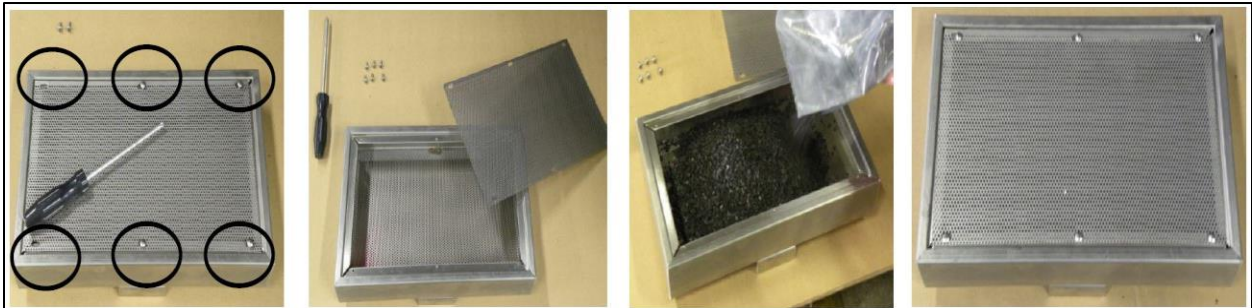


Figure 10

Use replacement charcoal filters supplied by AutoFry. Filters can be ordered by calling 1-800-348-2976 x.154 or at www.AutoFryWebStore.com.

Semi-Annual Cleaning and Maintenance



Fire Suppression System

IMPORTANT



An Inspection of the fire suppression system must be performed every six months in order to comply with NFPA 96, NFPA 17A and UL 710B. A certified fire equipment maintenance company must perform this inspection.

Consult your fire suppression manual that has been supplied with the AutoFry for details on the inspection and re-charge instructions.

The fusible links and s-hooks located in the cook chamber and exhaust stack must be replaced semi-annually.

WHEN REPLACING FUSIBLE LINKS, YOU MUST USE THE SAME RATED LINKS OR THE FIRE SUPPRESSION SYSTEM MAY NOT WORK AS DESIGNED!



COOKING CHAMBER: 280°K Fusible Link
FIRE DAMPER: 212°B Fusible Link

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Safety System Test

The safety system must be tested at least every six months. A qualified equipment repair technician following these instructions should perform this inspection.

These tests must be started with a full oil pot of clean, cool oil.  

1. Open the main door of the AutoFry and press POWER.

- The keypad will display SAFETY SWITCH FRONT DOOR and the AutoFry will continuously beep.
- Remove each of the following components one at a time.
 1. Filter Cover Plate
 2. Grease Baffle
 3. Charcoal Filter
 4. Removable Fire Damper



2. Close the main door and press POWER.

- The keypad will display SAFETY SWITCH and the individual switch that is open.

3. After verifying a switch go to the next one until you have verified that all safety switches are working properly.

The AutoFry is equipped with an airflow switch which must be tested for proper function.

1. With the filters installed and the main door closed, press POWER on the keypad.



2. Using a flat piece of cardboard or 1/4" plywood, completely block the exhaust flow at the fire damper / stack cover.

- The exhaust fan will operate for a short period. The switch will open due to the lack of airflow and the keypad will display SAFETY SWITCH AIRFLOW.
- If the oil is above 192°F the fan will continue to operate until the oil cools.

Cooking Oil Disposal

Cooking oil must be disposed of in accordance with national, state and local regulations.

Included with this manual is a maintenance log to be signed and dated after the completion of daily, weekly and quarterly maintenance and testing. Your local or state health and safety inspectors may require this log to be posted in a noticeable location.

AutoFry
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Frequently Asked Questions

Q: *Can I cook more than French fries in my AutoFry?*

A: Yes. The AutoFry can prepare a wide variety of products. For best results, we recommend pre-cooked, frozen products.

Q: *How often should I change my oil?*

A: That depends on what and how much product you are cooking, along with the type of oil you are using. Generally, your oil should be changed at least once a week or as often as you feel necessary to keep your food tasting fresh. Regular filtering may extend the life of the oil. The use of shortening test strips will prove useful in determining the oil condition.

Q: *I hear a thump just before and just after the food exits the AutoFry. Is there something wrong?*

A: Nothing is wrong with the AutoFry. The sound you are hearing is the Teflon cook basket contacting the cabinet to ensure all product is dispensed.

Q: *I've entered an order of food and nothing came out.*

A: The two most common reasons are:

1. The food was entered before the previous cook cycle was completed. Remember to wait for "READY" to appear on the display before entering the next order.
2. The Teflon cook basket was not installed or not installed correctly.

See Troubleshooting Guide on pages 23 – 26.

Q: *My customers are complaining of odor. What is wrong?*

A: Nothing is wrong with the AutoFry. It is simply time to change or add oil or the charcoal filter needs to be changed. Occasionally food product may miss the basket during entry and end up in the oil pot. If this happens, it will over cook the product and cause excess odor and erratic temperature readings. Also, it may be the oil you are using. Some oils are more fragrant than others.

Q: *I am in the middle of my lunchtime rush and the keypad shows "NOT READY FOR 30 MINUTES" and the AutoFry is beeping. What should I do?*

A: First press the POWER button. If this display does not clear, un-plug the AutoFry to silence the beeping and clear the display. Plug the AutoFry back in and press the POWER button. The error code simply means the oil temperature has not reached 325°F within 30 minutes. It could be the result of a low oil level or a poor connection on the heater plug on the underside of the heater box. Check to see if the high limit on the underside of the heater box has not tripped. See page 6, figure 1.

Q: *There is a lot of oil on the inside floor of the AutoFry. Is the oil pot leaking?*

A: Though not impossible, it is unlikely that the oil pot is leaking. Check the following first:

- Is the drain valve open?
- Is the oil pot over filled?
- Does your product contain a lot of ice? Excessive ice will cause boil over.
- Does the product contain a high level of water?
- Are you overfilling the food entry chute?
- Are you entering a second order before the first order has dispensed?
- Although the AutoFry is fully enclosed it is a deep fryer and splashing of oil is normal.

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Q: *Why does my food come out oily and under cooked?*

A: First, check that you have entered the correct cook time. It may be the temperature sensing plug has become damaged or has a poor connection with grease. This will cause the temperature to misread. Check the actual oil temperature with a separate thermometer to verify it is accurate.

Q: *My display is showing BASKET MOTOR ERROR and COULD NOT FIND HOME or COULD NOT LEAVE HOME.*

A: Press the POWER button or un-plug the AutoFry. This will clear the display and silence the beeping. These are error messages for the basket motor. One of several things could cause these messages:

- The Teflon cook basket is not properly installed. Be sure the basket rod is seated correctly in the basket cam and the receiver clip.
- A power interruption during a cook cycle. Remove the basket, run the unit through a short cook cycle then replace the basket.
- Although the basket motor is very durable, it is a moving part. All moving parts are subject to malfunction. If this is the case, please call the AutoFry service department.

Q: *The keypad on the AutoFry displays TEMPERATURE ERROR.*

A: Press the POWER button or un-plug the AutoFry. This will clear the display and silence the beeping.

- OPEN PROBE: Check the probe connections for a loose or damaged connection.
- TEMP TOO HIGH: The circuit senses a temperature higher than 401°F. Check for loose, dirty or damaged plug connections.
- NOT READY FOR 30 MINUTES: Oil temperature fails to reach the minimum temperature of 325°F. Wait for the temperature to get above 325°F before entering the next order. Check for loose, dirty or damaged plug connections. Press the reset button for the high limit thermostat on the bottom of the heater box.
- EXCESSIVE CHANGE: Any time the oil temperature fluctuates by 50°F in a five second period, this error will be displayed. Check the oil level and add if necessary.

See Troubleshooting Guide on pages 23 – 26.

If the errors continue, please call the AutoFry Service Department at 1-800-348-2976 x.112.

Our Service Technicians will always attempt to correct the problem over the phone. If this is not possible, a service company in your area will be contacted and dispatched to your location.

UNAUTHORIZED SERVICE ON THE AUTOFRY MAY VOID THE WARRANTY!

AUTOFRY TROUBLESHOOTING GUIDE

Problem	Error Code	Probable Cause	Solution	Notes
Not heating / temp. dropping (displaying room temperature)	- Temp. Error – <i>Not Ready for 30 Minutes</i>	- Hi limit tripped - Dirty / damaged heater plug connection - Dirty / low oil	- Press reset under heater - Clean / replace plugs - Filter / change oil	- Low / dirty oil will cause the hi limit to trip. - Dirty plugs can disrupt voltage to the heater or cause the hi limit to trip
Temperature fluctuation (temp. fluctuation of 5-10°F is normal)	- Temp. Error – <i>Excessive Change</i> - Temp. Error – <i>Open Probe</i> - Temp. Error – <i>Temp Too High</i>	- Low oil level - Dirty / damaged probe plug connection - Overloading basket - Not allowing proper recovery time	- Change / add oil. - Clean / replace plugs - Be sure not to cook more than your AutoFry models capacity - Allow temp. to recover before entering next batch	- Dirty / greasy plug connections can cause the temp. to fluctuate or give false readings. - Cleaning the plug connection on a weekly basis with a q-tip and acetone will prevent poor connections.
Basket not dumping product	- Basket Motor Error – <i>Could Not Leave Home</i> - Basket Motor Error – <i>Could Not Find Home</i>	- Basket out of adjustment - Product sticking to basket - Basket cam loose - Blown secondary fuse - Damaged motor / gear box	- Adjust basket rod - Teflon worn, replace basket - Check / tighten basket cam - Check / replace fuse - Replace motor assembly	- Go to www.youtube.com/watch?v=bTV3dn8-5jc to watch basket adjustment instructional video. - The basket should sit above the oil pot at a slight angle (2.5-3" above). If the basket is out of position, damage to the gear box will result.
Product going underneath basket	- Basket Motor Error – <i>Could Not Leave Home</i> - Basket Motor Error – <i>Could Not Find Home</i>	- Basket out of adjustment - Product entered before display shows ready	- Adjust basket rod - Always wait until display shows ready before opening entry chute	- Go to www.youtube.com/watch?v=bTV3dn8-5jc to watch basket adjustment instructional video. - The basket should sit above the oil pot at a slight angle (2.5-3" above). If the basket is out of position, damage to the gear box will result.
Basket falling out of bracket	- Basket Motor Error – <i>Could Not Leave Home</i> - Basket Motor Error – <i>Could Not Find Home</i>	- Opening entry chute before the unit displays ready - Basket not fully seated in receiver clip - Basket out of adjustment	- Always wait until display shows ready before opening entry chute - Adjust basket rod	- Go to www.youtube.com/watch?v=bTV3dn8-5jc to watch basket adjustment instructional video. - The basket should sit above the oil pot at a slight angle (2.5-3" above). If the basket is out of position, damage to the gear box will result.

AUTOFRY TROUBLESHOOTING GUIDE

Problem	Error Code	Probable Cause	Solution	Notes
Outside of AutoFry is hot to touch	- Safety Switch – <i>Airflow</i>	- Charcoal filter still in plastic - Charcoal filter clogged - Exhaust fan blocked or not running	- Remove charcoal filter plastic - Replace charcoal filter - Clean / replace fan	- Charcoal filter must be changed at least every three months to maintain proper ventilation. Sooner with high volume locations.
Strong odor from AutoFry	- N/A	- Charcoal filter clogged - Exhaust fan blocked or not running - Dirty oil	- Replace charcoal filter - Clean / replace fan - Filter / change oil	- Cooking oil is the biggest factor in regard to odor. Some oils are much more fragrant than others. - Charcoal filter must be changed at least every three months to maintain proper ventilation. Sooner with high volume locations.
Excess condensation on exterior / interior	- Safety Switch – <i>Airflow</i>	- Charcoal filter still in plastic - Charcoal filter clogged - Exhaust fan blocked / not running - Excessive product moisture - Door gasket worn	- Remove charcoal filter plastic - Replace charcoal filter - Clean / replace fan - Reduce ice / moisture in product - Replace gasket	- Fresh products with excess moisture will produce excess condensation. - Charcoal filter must be changed at least every three months to maintain proper ventilation. Sooner with high volume locations.
Excess oil underneath oil pot	- N/A	- Drain valve open / blocked - High oil level - Excessive product moisture - Dirty oil - Overloading basket - Oil pot leaking	- Close / clean / replace valve - Lower oil level - Reduce ice / moisture in product - Filter / change oil - Replace oil pot	- Dirty oil is prone to surge boiling. - Products with excessive ice / moisture can cause oil to boil over. - Clean the interior regularly.
Display blue	- N/A	- Excess moisture on display board - Poor ribbon cable connection	- Remove display and set aside to dry - Replace charcoal filter - Check / replace silicone seal around display compartment - Replace display	- Typically caused from poor ventilation. - Charcoal filter must be changed at least every three months to maintain proper ventilation. Sooner with high volume locations.

AUTOFRY TROUBLESHOOTING GUIDE

Problem	Error Code	Probable Cause	Solution	Notes
AutoFry won't turn on	- N/A	- Tripped breaker - Blown fuses	- Reset breaker - Check / replace fuses - Trace voltage to circuit board	- There are four fuses in the back of the AutoFry. Check all four. If the problem continues contact technical support.
AutoFry shut off in the middle of cook cycle	- N/A	- Basket jammed - Motor / gearbox jammed - Blown fuses	- Remove basket, turn on and cycle without basket - Check / replace motor assembly - Check / replace fuses	- If the basket comes out of its normal position and jams, it will likely over Amp, causing the secondary fuses to blow.
Don't hear fan running	- Safety Switch – <i>Airflow</i>	- Charcoal filter clogged - Exhaust fan blocked / not running	- Replace charcoal filter - Clean / replace fan	- The exhaust fan should run anytime the oil is hot and/or trying to heat. - The fan will continue to run until the oil cools below 192°F.
Safety Switch – <i>Front Door</i>	- Safety Switch – <i>Front Door</i>	- Front door open - Door gasket worn - Switch gummed with grease - Switch failed	- Close door, turn AutoFry off then on again. - Check / replace door gasket - Clean switch of grease - Check / replace switch	- All switches are normally open. Switch should be closed for normal operation. Check switch for continuity.
Safety Switch – <i>Charcoal Filter</i>	- Safety Switch – <i>Charcoal Filter</i>	- Charcoal filter not installed - Charcoal filter dented, not making contact - Filter cover plate not tight - Switch gummed with grease - Switch failed	- Install charcoal filter - Check / replace charcoal filter - Tighten filter cover plate - Clean switch of grease - Check / replace switch	- All switches are normally open. Switch should be closed for normal operation. Check switch for continuity.
Safety Switch – <i>Mesh Filter</i>	- Safety Switch – <i>Mesh Filter</i>	- Mesh filter not installed - Mesh filter dented, not making contact - Filter cover plate not tight - Switch gummed with grease - Switch failed	- Install mesh filter - Check / replace mesh filter - Tighten filter cover plate - Clean switch of grease - Check / replace switch	- All switches are normally open. Switch should be closed for normal operation. Check switch for continuity.

AUTOFRY TROUBLESHOOTING GUIDE

Problem	Error Code	Probable Cause	Solution	Notes
Safety Switch – Grease Baffle	- Safety Switch – Grease Baffle	- Grease baffle not installed - Grease baffle dented, not making contact - Filter cover plate not tight - Switch gummed with grease - Switch failed	- Install grease baffle - Check / replace grease baffle - Tighten filter cover plate - Clean switch of grease - Check / replace switch	- All switches are normally open. Switch should be closed for normal operation. Check switch for continuity.
Safety Switch – Filter Cover Plate	- Safety Switch – Filter Cover Plate	- Filter cover plate on backwards - Filter cover plate not tight - Switch gummed with grease - Switch failed	- Install filter cover plate correctly - Tighten filter cover plate - Clean switch of grease - Check / replace switch	- All switches are normally open. Switch should be closed for normal operation. Check switch for continuity.
Safety Switch – Fire System	- Safety Switch – Fire System	- Fire System discharged - Fire System low pressure - Switch failed	- Call fire equipment company for service	- Fire suppression system must be serviced every six months by a licensed fire equipment company.
Safety Switch – Fire Damper	- Safety Switch – Fire Damper	- Fire damper not installed - Fire damper dented, not making contact - Switch gummed with grease - Switch has failed	- Install fire damper - Check / replace fire damper - Clean switch of grease - Check / replace switch	- All switches are normally open. Switch should be closed for normal operation. Check switch for continuity.
Basket hits against side wall	- N/A	- This is normal	- This is normal	- The basket will hit against the side wall twice to ensure all product has dumped.

Maintenance Log

DATE	<i>Oil Changed</i>	<i>Weekly Cleaning</i>	<i>Quarterly Cleaning</i>	<i>Charcoal Filter Replaced</i>	<i>Second Filter Replaced</i>	<i>Stack Cover / Fire Damper</i>	<i>Semi - Annual Fire Inspection</i>	<i>Safety System Test</i>	Signature

Maintenance Log

DATE	<i>Oil Changed</i>	<i>Weekly Cleaning</i>	<i>Quarterly Cleaning</i>	<i>Charcoal Filter Replaced</i>	<i>Second Filter Replaced</i>	<i>Stack Cover / Fire Damper</i>	<i>Semi - Annual Fire Inspection</i>	<i>Safety System Test</i>	Signature

Maintenance Record