



The Leader in Ventless Deep-Frying Technology

*Model MTI-5
Operator's Manual*

A Patented Product of
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AUTOFRY Models MTI-5 Rev. 2 Operator's Manual

AUTOFRY Model MTI-5 Specifications

Electrical Specifications:

Consult wiring diagram at the end of this document for specific ratings.

240V ac single-phase grounded 50/60HZ
4200 Watt
16.67AMPS
NEMA 6-20 Plug Configuration

INTERNATIONAL ONLY
NO PLUG ATTACHMENT
230V ac single-phase grounded 50/60Hz
2950 Watt
13.00 AMPS

US Replace cord set with Motion Technology, Inc. cord set ONLY part number 52097

Physical Specifications:

Materials: 304 Stainless Steel
Dimensions: 21"x21"x21"
Clearances: Left side = 2" Min.
Right side = 12" (for heat lamp)
Rear = 3" Min.
Top = 24" Min.
Oil capacity: 2.5 US Gallons

Approvals and Listings

UL cUL NSF CE CSA

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AUTOFRY MTI-5 Rev. 2 Set-up and Installation

The **AUTOFRY** comes from the factory complete with everything you will need to start cooking with the exception of food and oil. By following these simple instructions you can have your **AUTOFRY** installed and ready to earn profits for you in as little as 30 minutes.

Prepare electrical service.

A licensed electrician in accordance with the National Electrical Code (NEC) and all local codes must install electrical service. Do not 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 counter top.

Choose a counter top location that is sturdy, level, easily cleanable and fire resistant. Stainless steel, fire resistant plastic laminate or solid surface materials are acceptable. Never use a porous material to prepare food as bacterial contamination could result.

AUTOFRY Installation.



You will need assistance to position and install the **AUTOFRY**. The approximate weight of the unit is 130 pounds

1. Remove and save the packing materials.

Be sure to inspect the **AUTOFRY**. Your **AUTOFRY** has left the factory in perfect condition and has been packaged to withstand rugged travel. However, in the event that you observe damage to the **AUTOFRY**, you should contact the carrier immediately and report any damages. Be sure that you have your signed bill of lading.

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

- 4 adjustable legs
- Food exit chute
- Wire food basket
- * Heater box assembly
- Oil pot

* Check the **red high limit re-set button** on the bottom of the **heater box assembly** by fully depressing it with the eraser end of a pencil. If the limit has been tripped you will hear a "click" (see Figure 1).

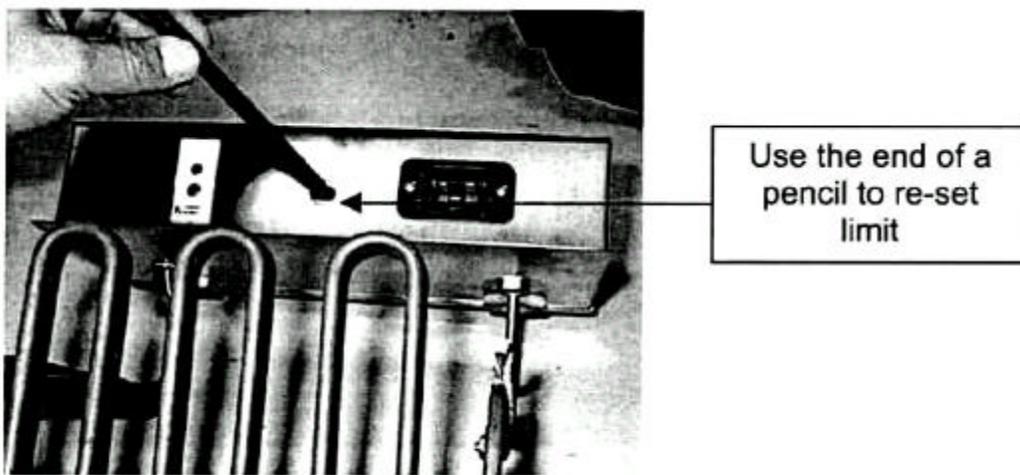
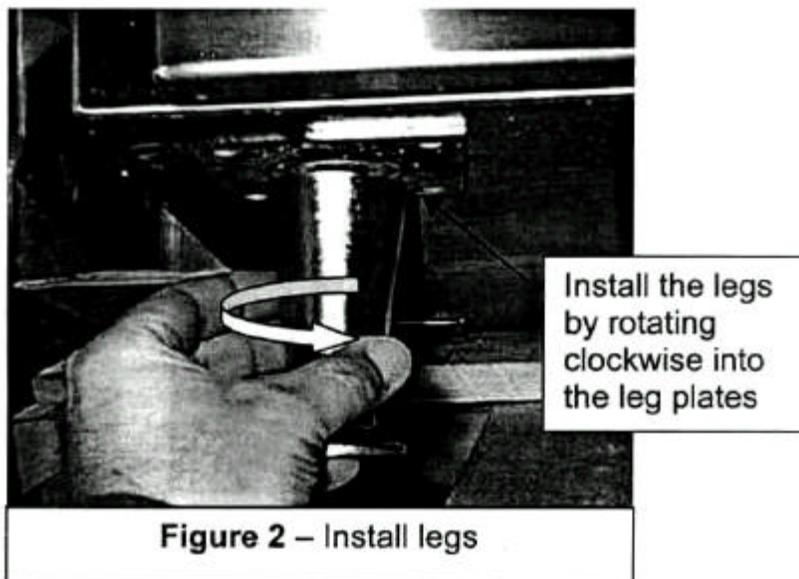


Figure 1 – Re-set the high limit

3. Charcoal filter removal and leg installation.

- With the **AUTOFRY** still on its shipping pallet, tilt the unit backward and remove the **charcoal filter** from the **food exit cutout**.
- Install two of the **adjustable legs** by rotating them clockwise to a hand tight fit into the front two **leg plates** located on the underside of the **AUTOFRY**.
- Tilt the **AUTOFRY** forward and repeat the **leg** installation for the rear two **legs** (see Figure 2).



4. Place on counter.

- Carefully place the **AUTOFRY on** the counter
- Adjust the **legs** (as needed) to level the **AUTOFRY**.
- Make sure that nothing is placed on top of the **AUTOFRY Which** could obstruct the exhaust system.

5. Initial Cleaning.

- Wash the **oil pot, wire food basket** and **food exit chute** in warm soapy water followed with a clear water rinse.
- Remove the **food exit chute** by turning the **food chute knob** counterclockwise (see Figure 3A).
- Separate the **two-piece food entry chute** and wash in warm soapy water followed with a clear water rinse (see Figure 3B).



Figure 3A – Remove food entry

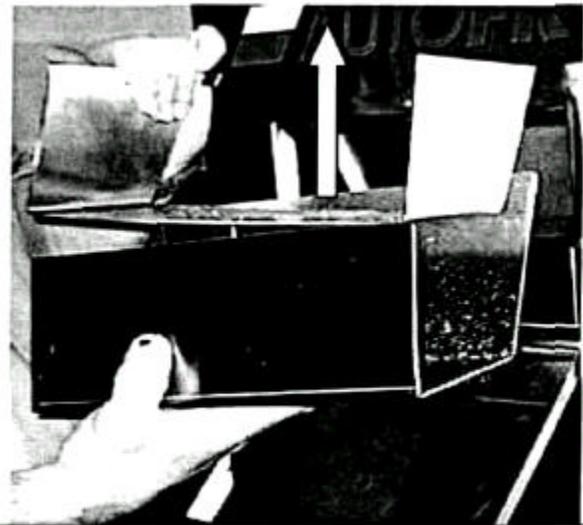


Figure 3B – Separate food entry chute

6. Sanitize parts.

- All parts must be sanitized in a quaternary ammonia or iodine solution at a temperature of at least 75° F following the manufacturers label instructions.
- Re-assemble and re-install the clean dry parts.

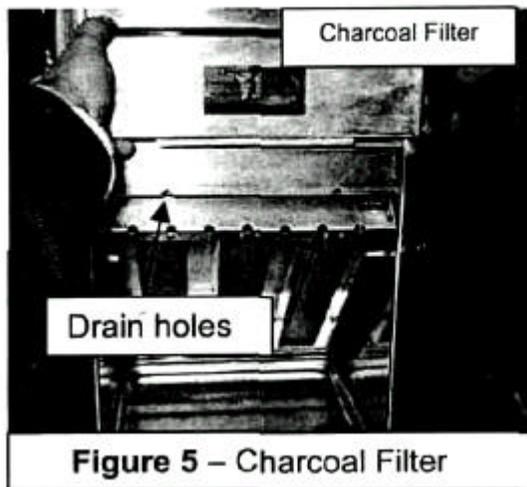
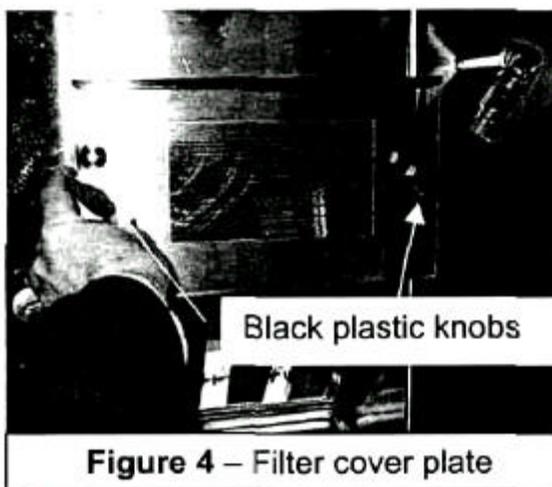
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7. *Install Charcoal Filter*

- 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** (see Figure 4). " Remove the **charcoal filter** from the plastic bag with the flange facing down and facing you insert it into the tracks above the **second filter** (see Figure 5).
- Re-install the **filter cover plate** by turning the **black plastic knobs** clockwise to a hand tight fit. Verify that the word "TOP" on the **filter cover plate** is in the upper left-hand corner (see Figure 4).



If the filters or the filter cover plate are not installed or installed incorrectly the **AUTOFRY** will display **Sft** at start-up.



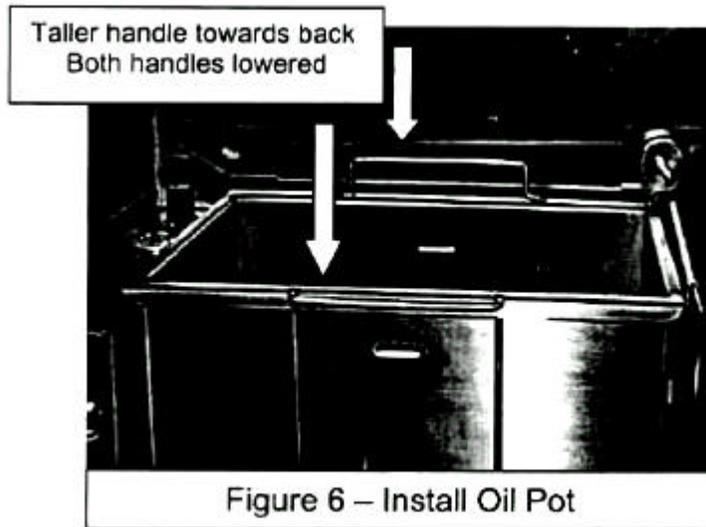
Both the **grease baffle** and the **second filter** have small holes along the one side of the frame. These drain holes must be facing down in order for the filters to efficiently drain and clean the air (see Figure 5).

8. *Sanitize interior.*

All interior surfaces must be sanitized in a quaternary ammonia or iodine solution at a temperature of at least 75° F following the manufacturer's label instructions.

9. Install oil pot.

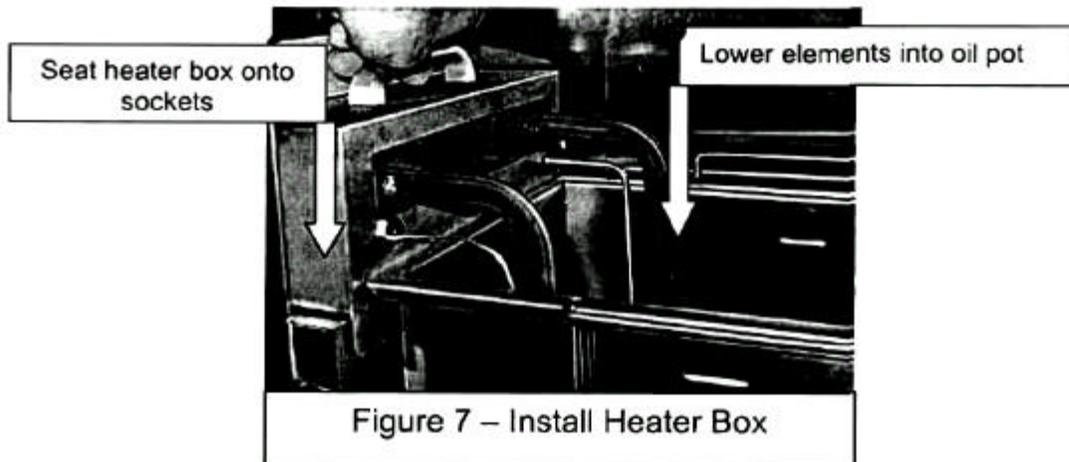
- Place the **oil pot** into the **cooking chamber**. Ensure that the taller of the two oil pot handles is towards the rear of the cook chamber and that both handles are fully lowered (see Figure 6).



Experience has shown that a light application of Kote® brand soil shield or Pam® on the exterior surfaces of the **oil pot** will prove helpful when it is time to clean the **oil pot**.

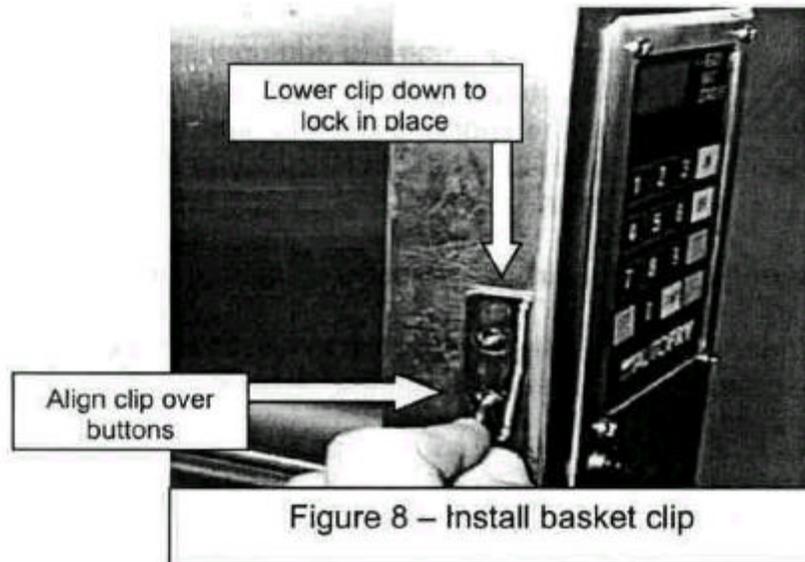
10. Install the heater box assembly.

- ? Install the **heater box assembly** onto the **heater box deck** located to the left of the **oil pot**. Ensure that the **heater box assembly** seats firmly onto the **sockets** (see Figure 7).



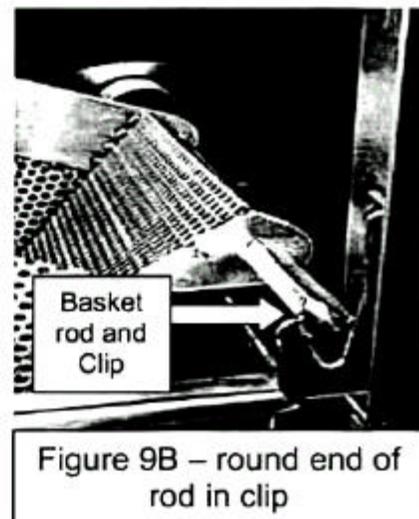
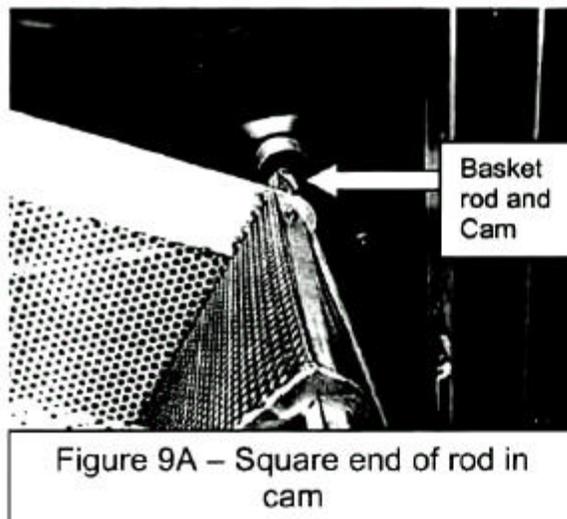
11. Install the food basket clip.

- Install the food basket clip onto the two mounting buttons located to the right of the door opening by aligning the holes in the clip over the buttons (see Figure 8).



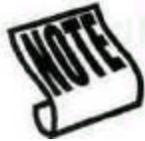
12. Install the food basket

- Install the square end of the basket rod into the cam located on the rear wall of the AUTOFRY (see Figure 9A).
- Lower the round end of the basket rod into the basket clip. (see Figure 9B).



13. Add liquid shortening (2.5- 2.75 Gallons).

- Add liquid shortening to the **oil pot**. Ensure that the oil level is approximately 1/2" – 3/4" below the upper fill line stamped on the interior of the **oil pot**. Oil level should be maintained between the upper and lower fill levels at all times.



It is simpler and safer to add cool shortening to the oil pot than it is to remove hot shortening. Once the **AUTOFRY has** heated the shortening will expand. Only after this expansion has finished should the oil level be increased to the upper FILL level.

Over filling will result in excessive splashing; never over fill the **oil pot**.

Under-filling the **oil pot** will result in under-cooked food product or poor and erratic temperature readings. Extreme low oil levels will cause smoking.

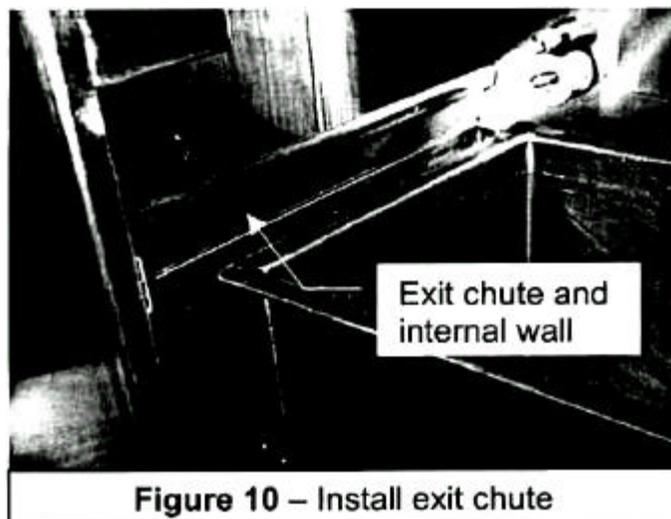


CAUTION

NEVER operate the **AUTOFRY** in a low or no oil condition, there is risk of fire due to extreme low oil levels.

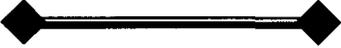
14. Install the food exit chute.

- Secure the **food exit chute**, flange side up, into the **cut-out** on the right hand side of the **AUTOFRY** inserting the **food exit chute** into the **cut-out** space and lifting up into the cavity until the flange can be placed over the raised edge of the internal wall (see Figure 9).



15. Power.

- Close and lock the **main door** of the **AUTOFRY**.
- Attach the power cord into its socket at the rear of the **AUTOFRY**
- Plug the **AUTOFRY** into the properly rated, single phase, grounded outlet.
- Move the power switch located at the right side of the **AUTOFRY** to the ON position.
- Press the **ON button** at the **keypad**. The display will show current oil temperature (see start-up notes below).
- The **AUTOFRY** will take between 15-20 minutes to reach the ready temperature. It is important to allow the **AUTOFRY** to reach the ready temperature prior entering food.



START-UP NOTES



If the display reads Sft. check the following...

1. All three filters are installed firmly into their filter tracks.
2. The filter cover plate is installed and the two black knobs are seated firmly.
3. That the front door is closed tightly and locked.
4. There is nothing blocking the air exhaust vent at the top of the **AUTOFRY**.
5. That the fire system pressure gauge is in the Green charged area.

If the display reads Prb. check the following...

1. That the heater box assembly is installed.
2. That the heater box assembly is firmly seated onto its sockets.

If the display reads A07 or A08. check the following...

1. That the heater box is firmly installed onto its sockets
2. That there is oil in the oil pot to 1/2" - 3/4" below the fill line.

Press the OFF button to clear the display of any error message



You are now ready to start cooking. Please turn to Let's Get Cooking!

Let's Get Cooking !

Starting the AUTOFRY

- With the **main door** closed and locked, press the **ON** button to begin heating the oil.
- The **O WAIT** light will illuminate on the **keypad** and the **exhaust fan** will start to run.
- The current oil temperature will appear on the **keypad**.
- When the oil temperature reading is between 190°F - 220°F the **wire food basket** will complete one **test cycle**. At this time you will hear the **basket** hitting the sidewall of the **AUTOFRY**. This is a normal condition.



When the oil temperature at the display reaches 300°F press the **OFF** button at the **keypad**. Open the **main door** to check the oil level. Add oil, if necessary, to fill the **oil pot** to the upper "FILL" line. Close the **main door** and press the **ON** button to re-start the **AUTOFRY**.

The **AUTOFRY** will be ready at 340°F. It takes the **AUTOFRY** between 12-20 minutes to heat the oil to 350°F.



Although the heating element is programmed to stop heating 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**. This is a normal condition.

Begin Cooking

Cooking with the *AUTOFRY* is as simple as **1, 2, 3,**

- 1.** Enter a cook time by pushing buttons 0-9 on the **keypad**
For example, to cook for 2 minutes and 30 seconds:
Push **2,3,** and 0
The display will read 2:30
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 these cook times as a base line starting point
- 2.** Open the **food entry door** and place the food product to prepare in the **food chute** (Never over fill the food entry chute).
- 3.** Close the **food chute** and push the **START** button.



CAUTION

Never overload the food entry chute. Over loading will result in splashing. The AUTOFRY can cook a maximum load of 1 1/2 Pounds (.68 kg) of french fries.

Never place ice into the AUTOFRY. Ice will cause boil over. Never entry an order until the GREEN READY light is on.

During Cooking

- The **O READY** light has gone out and the **O WAIT** light will illuminate. " The display will count down the selected cook time.
- The **wire food basket** now contains your food product. It will automatically be lowered into the **oil pot**.
- At the end of the **COOK CYCLE** oil temperature replaces time at the display. The **wire food basket** will be raised out of the **oil pot** and drain the food product for 12 seconds.
- At the conclusion of the **DRAIN CYCLE** the **basket** will dispense the food down the **food exit chute**. You may hear the sound of the **basket** hitting the sidewall. This is a normal condition.
- The **DISPENSE CYCLE** is repeated once to ensure that all the food has been emptied from the **wire food basket**.
- ? The **wire food basket** will return to the ready position, the **O WAIT** light will go out and the **O READY** light will illuminate. A quick "beeping" sound will occur to signal that the **AUTOFRY** is ready for the next order.

AUTOFRY Shutoff Procedure

Push **OFF**.

- The **keypad** display will shut off immediately and the oil will begin to cool.
- ? The **AUTOFRY** is safely shut off.



The oil will remain hot for a long period. To assure continuous air cleaning, the **fan** will continue to run for about 2 hours or until the oil temperature falls below 190° F.

Additional KEYPAD Functions The Count

Button

The **COUNT** button tracks equipment cycles and this function can be utilized to record sales and control inventory. To use **COUNT** follow this procedure:

The **AUTOFRY** has two count features. A re-settable count and a total cumulative count.

To access these count features simply press the **COUNT** button once to view the re-settable count. While the count is on the display press the **CLEAR** button to clear the count. By pressing the **COUNT** button twice you can view the total non-resettable count.

- From 0-999 total **COOK CYCLES**, the **keypad** will display ONE set of THREE numbers.

examples:

1. 030 = 30 total cook cycles
2. 302 = 302 total cook cycles
3. 999 = 999 total cook cycles

- At 1,000 total cook cycles and up to 6,999 the **keypad** will display TWO sets of THREE numbers.

examples:

1. 001 followed by 002 = 1,002 total cook cycles
 2. 006 followed by 001 = 6,001 Total cook cycles
- After 6,999 total cook cycles the counter will return to 000.

The Stand-By Button

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

To Activate Stand-By Mode

For all **AUTOFRY** models, press the  button and the **O STAND BY** light will illuminate.

The **heating element** shuts off until the oil temperature drops below 300° F and then maintains this temperature.

To Exit Stand-By Mode

Press the **CLEAR** button

The **O STAND BY** light will go out and the oil will begin to heat up until it reaches the ready temperature.



Never shut off the **AUTOFRY** while in the **Stand-By** mode as the **keypad** may remain locked in the **Stand-By** mode! If this should happen when you re-start the **AUTOFRY** simply press the **CLEAR** button.

Repeat Cook Time

Use the following procedure to repeat the last entered **cook time**:

- Simply press the **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 maximum cook time of 15 minute and 59 seconds.

Programming Cook Times

The **AUTOFRY** offers you the ability to program the 1 - 6 keys for your most common cook times.

It is a good idea to write down your six most commonly used cook times prior to programming the **AUTOFRY**. Instructions for programming are as follows,

Entering the programming mode.

1. Press the **OFF** Button.
2. Simultaneously press the **2** and **0** buttons.
 - The display will read **P =**
3. Press **2** then **2** then **2** then **START**.
 - The display will read **001**.

Key # 1

1. Press the **1** key to view or edit the pre-set cook time.
 - The display will read **1:00**.
2. Press the **2** key to **increase** the cook time or press the **3** key to **decrease** the cook time.
3. Press the **1** key to **save** the changes.
 - The display will return to 001.

If you do not wish to continue re-programming the other 5 buttons simply press the **OFF** button. Otherwise, with the display reading **001** follow these instructions:

Key # 2

1. Press the **2** button.
 - The display will read **002**.
2. Press the **1** button to view or edit the pre-set cook time.
 - The display will read **2:00**.
3. Press the **2** key to **increase** the cook time or press the **3** key to **decrease** the cook time.
4. Press the **1** button to **save** the changes.
 - The display will return to **002**.

If you do not wish to continue re-programming the other 4 buttons simply press the **OFF** button. Otherwise, with the display reading **002** follow these instructions:

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Programming Cook Times (cont.)

Key # 3

1. Press the **2** button.
 - The display will read **003**.
2. Press the **1** button to view or edit the pre-set cook time.
 - The display will read **3:00**.
3. Press the **2** key to **increase** the cook time or press the **3** key to **decrease** the cook time.
4. Press the **1** button to **save** the changes.
 - The display will read **003**.

If you do not wish to continue re-programming the other 3 buttons simply press the **OFF** button. Otherwise, with the display reading **003** follow these instructions:

Key # 4

1. Press the **2** button.
 - The display will read **004**.
2. Press the **1** button to view or edit the pre-set cook time.
 - The display will read **4:00**.
3. Press the **2** key to **increase** the cook time or press the **3** key to **decrease** the cook time.
4. Press the **1** button to **save** the changes.
 - The display will read **004**.

If you do not wish to continue re-programming the other 2 buttons simply press the **OFF** button. Otherwise, with the display reading **004** follow these instructions:

Key # 5

1. Press the **2** button.
 - The display will read **005**.
2. Press the **1** button to view or edit the pre-set cook time.
 - The display will read **5:00**.
3. Press the **2** key to **increase** the cook time or press the **3** key to **decrease** the cook time.
4. Press the **1** button to **save** the changes.
 - The display will read **005**.

If you do not wish to continue re-programming the last button simply press the **OFF** button. Otherwise, with the display reading **005** follow these instructions:

Programming Cook Times (cont.)

Key # 6

1. Press the **2** button.
 - The display will read 006.
2. Press the **1** button to view or edit the pre-set cook time.
 - The display will read 6:00.
3. Press the **2** key to increase the cook time or press the **3** key to decrease the cook time.
4. Press the **1** button to save the changes.
 - The display will read 006.

Exit programming mode

To **exit** the programming mode press the **OFF** key. You have now pre-programmed **your AUTOFRY for** optimum convenience.

Using the pre-programmed times

To use the pre-programmed keys simply press the 1- 6 **key**. The display will show **001-006**. Place the selected food into the **food entry chute**, close the **entry chute door** and press the **START** key. The **display** will count down the pre-programmed time.

Recommended Cleaning Schedule

VERY IMPORTANT In order to ensure compliance with State, local and National health and safety standards regular maintenance must be performed.

Regular maintenance is extremely important for the health and safety of your customers.

Proper maintenance is very important in order for your **AUTOFRY** to continue to operate without the need for a hood and duct system.

Regular oil changing, as an important part of your regular maintenance, will enhance the taste of your food product and reduce the risk of smoke. Oil changing will vary widely depending on the use of the **AUTOFRY**. However, the use of a shortening monitor kit is the most accurate means of determining the status of the oil.



DO NOT use jets to clean the AUTOFRY. There is risk of electric shock. NEVER immerse the heater box assembly.

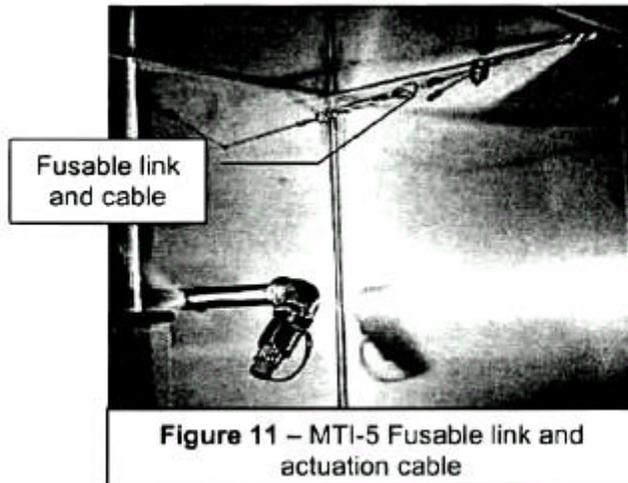
Daily Cleaning

1. Remove and wash the following in warm soapy water followed by a clear water rinse:
 - **The wire food basket**
 - **The food entry chute**
 - **The food exit chute**
 - **The filter cover plate**
 - **The grease baffle**
 - **The second filter**
2. Thoroughly dry all parts
3. Remove the **charcoal filter** and wipe down the exterior surfaces with a clean damp cloth or paper towels.



Never soak the **charcoal filter** as permanent damage to the **charcoal medium** will result!

Daily Cleaning (cont.)



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, (see Figure 12).

4. Clean all **interior surfaces** to bare metal.
5. Sanitize all part and **interior surfaces** in a quaternary ammonia or iodine solution at a room temperature of at least 75° F following the manufacturer's label instructions.
6. Polish the **exterior surfaces** using a commercial grade stainless steel polish and a soft cloth.
7. Replace all the clean dry components and add oil or shortening as needed.

Weekly Cleaning

1. Repeat daily cleaning.

2. Remove the **heater box assembly**.



CAUTION

Never immerse the **heater box**. Permanent damage and or electric shock will result. Use caution when cleaning around the **temperature probes**.

3. Remove the **oil pot**.

- Discard the **oil** or shortening in an environmentally safe manner.
- Clean all **surfaces** to bare metal
- Re-apply a thin even coating of Kote ® brand soil shield to the exterior surfaces of the **oil pot**.

4. Clean all **interior surfaces** to bare metal



CAUTION

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, (see figures 1).

5. Sanitize all **part** and **interior surfaces** in a quaternary ammonia or iodine solution at a room temperature of at least 75° F following the manufacturer's label instructions.

Quarterly Cleaning and Maintenance



Disconnect (un-plug) the **AUTOFRY** from main power

1. Perform weekly cleaning routine.
2. Remove the top panel and clean to bare metal the **fire damper** and **fan section** with a clean dry cloth or absorbent paper towels (see Figure 12A and 12B).

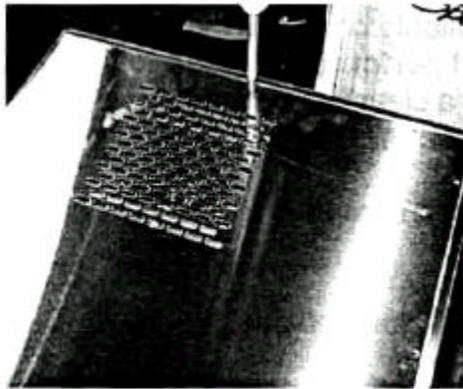


Figure 12A – Remove top panel and fire damper



Figure 12B – Fan section

3. Re-install the clean dry **fire damper** and re-install the **top panel**.

Charcoal Filter

VERY IMPORTANT In order for the **AUTOFRY** to continue to perform as a *ventless cooking appliance* the **charcoal filter medium** or **activated charcoal** must be changed a minimum of every three months. This maintenance is required by your equipment warranty.

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

1. Remove the **charcoal filter**.
2. Remove the four screws holding the **perforated cover**.
 - Pour the used **charcoal** into a suitable container.
 - Clean the re-usable **housing** and **perforated screen** to bare metal in warm soapy water followed by a clear water rinse.
 - Thoroughly dry the **housing** and **cover**.
3. Pour the new **charcoal** into the **housing** and re-seat the **cover** and screws.
4. Replace the charcoal filter and all the filter components.



All **activated carbons** do not have the same performance characteristics. Use replacement **charcoal** supplied by **AUTOFRY** which can be ordered by calling 1-800-348-2976.

Second Filter

The **second filter** must be replaced a minimum of once every 6 months. Heavy usage may require that the **second filter** be changed more frequently; however, if it appears the **second filter** can no longer be cleaned effectively then it should be replaced!

Second filters can be ordered by calling 1-800-348-2976.

Semi-Annual Cleaning and Maintenance Fire

Suppression System

**EXTREME
CLEANING
OPERATION**

An inspection report / insurance certificate of installation will be forwarded to you by mail shortly after shipment of your **AUTOFRY**. This document must be filed in a safe place for future reference.

An inspection of the **fire suppression system** must be performed every six months in order to comply with NFPA 96, NFPA 17A and UL 197. A certified fire equipment maintenance company must perform this inspection.

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

Safety System Test

The safety system must be tested a minimum of once every six months. A qualified equipment repair technician following these instructions should perform this inspection.

*This test must be started with a full oil pot of clean **cool liquid shortening**.*

1. Open the **main door** of the **AUTOFRY** and press the ON button.
 - The fan will operate for approximately 10-12 seconds then shut off.
 - The display will read **Sft**.

2. ***Individually remove each of the components listed below.***

3. ***Close the main door and press the ON button.***
 - The fan will operate for approximately 10-12 seconds then shut off.
 - The display will read **Sft**.
 1. The filter cover plate.
 2. The grease baffle.
 3. The second filter.
 4. The charcoal filter.
 5. The removable fire damper / stack cover.

Safety System Test (cont.)

The **AUTOFRY** is equipped with an **air-flow** switch. To test this switch follow these instructions.

1. With all the **filter components** installed and the **main door** closed press the ON button at 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 **fan** will begin to operate.
It can take upwards of 45 minutes for the **air flow switch** to react to the blockage; However, after the **air switch** has closed, the display will read **Sft**.

If the **oil** has heated above 151° F the **fan** will continue to operate until it cools to 120° F.

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