



The Leader in Ventless Deep-Frying Technology

*Models FFG-10 and MTI-10
Operator's Manual*

*A Patented Product of
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AUTOFRY Models FFG-10 and MTI-10 Operator's Manual

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Specifications

AUTOFRY Model FF6-10

Electrical Specifications:

208/240 ACV Single Phase Dedicated Grounded Circuit

3750 Watts

18Amps at 208ACV

15.63Amps at 240ACV NEMA 6-20

Plug ETL and NSF Listed BOCA - ES

AUTOFRY Model MTI-10 with RTD

Electrical Specifications:

208 ACV Single Phase Dedicated Grounded Circuit

3750 Watts 18 Amps

NEMA 6-30 Plug UL, cUL and NSF Listed

BOCA - ES

240 ACV Single Phase Dedicated Grounded Circuit

3750 Watts

15.63Amps

NEMA 6-20 Plug

UL, cUL and NSF Listed BOCA - ES

AUTOFRY Model MTI-10 with Thermocouple

Electrical Specifications:

240 ACV Single Phase Dedicated Grounded Circuit

4800 Watts

21Amps

NEMA 6-30 Plug

UL, cUL and NSF Listed BOCA - ES

Physical Specifications for All Models:

Dimensions:

Length 25-1/2" Width 27-1/2" Height 28-3/4"(with 4" legs)

Clearances:

Sides and Back: 2" Top: 24" Min.

Weight: 180Lbs.

Materials: 304 Stainless Steel

Shipping Dimensions: 32" x 32" x 32"

AUTOFRY Models FFG-10 and MTI-10 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 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 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.



CAUTION

You will need assistance to position and install the **AUTOFRY**. The approximate weight of the unit is 180 pounds

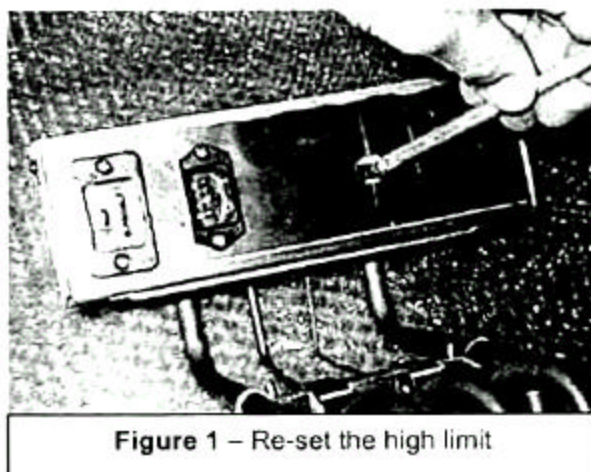
1 □ Remove and save the packing materials.

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
- " A 36" drain hose
- Food exit chute
- Wire food basket
- * Heater box assembly
- Oil pot
- Oil catch tray

* 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).

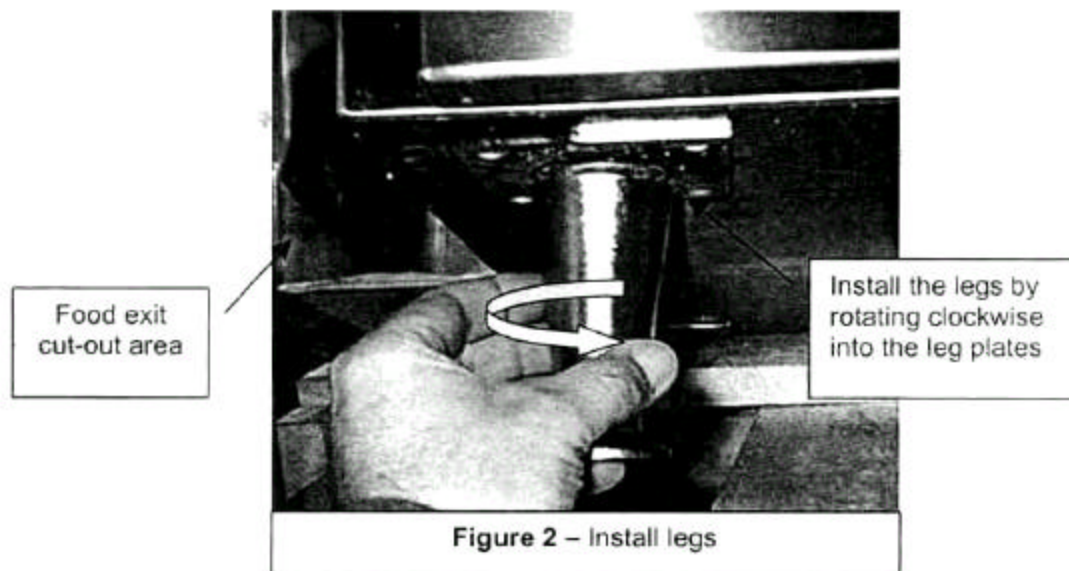


Fully depress the **red** re-set button using the eraser end of a pencil

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).

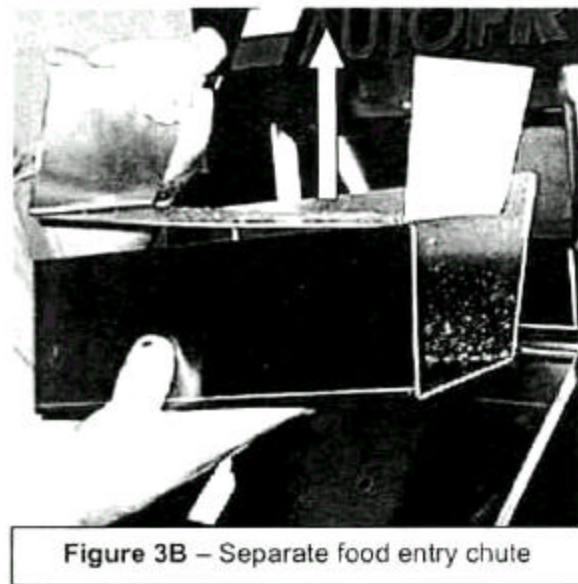


4. **Place on counter.**

- 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, oil catch tray** and **food exit chute** in warm soapy water followed with a clear water rinse.
- Remove the **food entry 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).

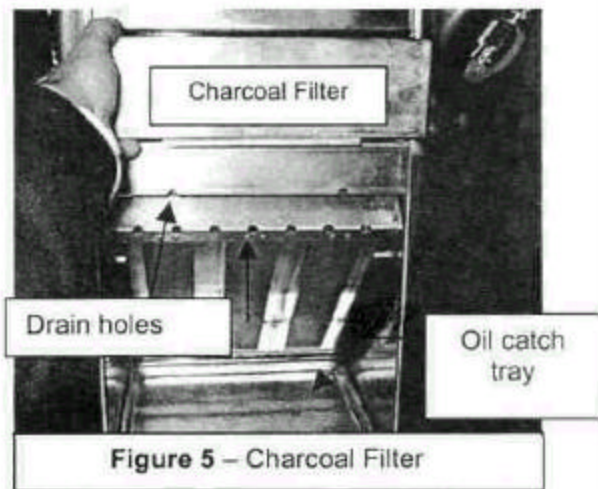
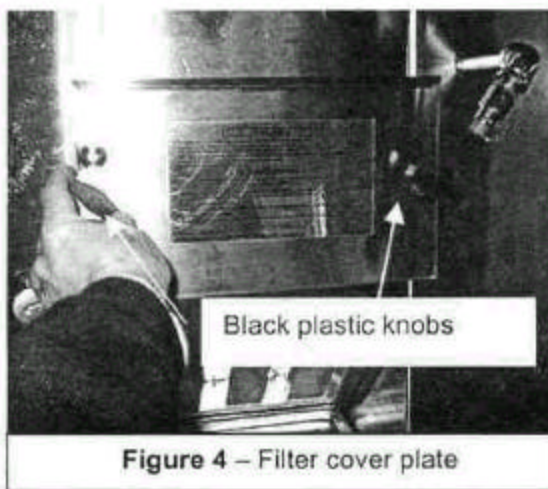


6. Sanitize parts.

- 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.

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).



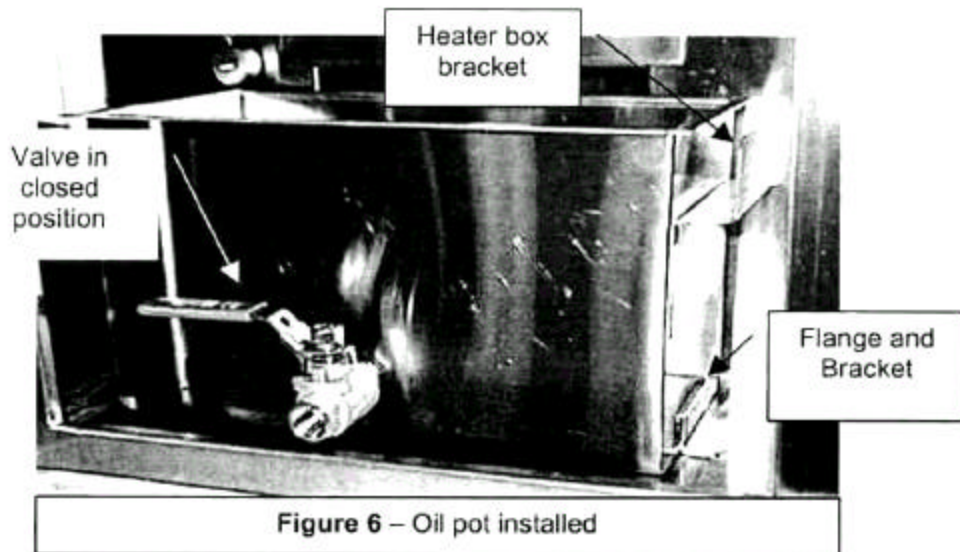
Both the **grease baffle** and the **second filter** have small holes along the one side of the frame. These drain holes must be facing down in order for the filters to efficiently drain and clean the air (see Figure 5).

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.**

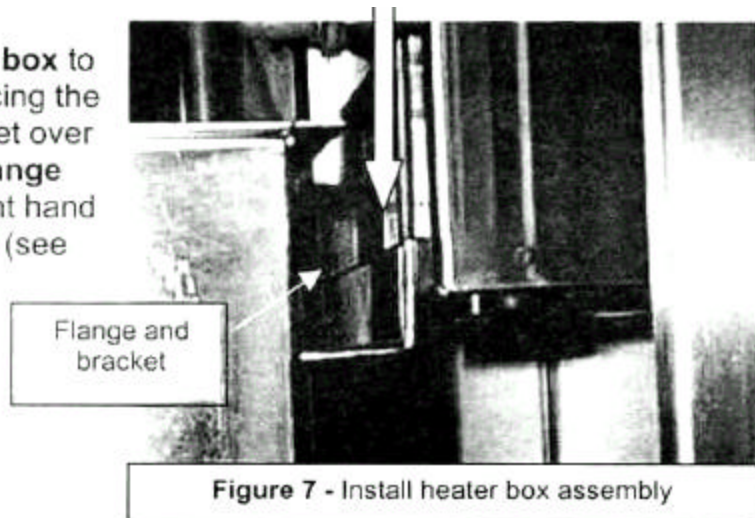
- Place the **oil pot** into the **cooking chamber** and install the **oil pot bracket** onto the **oil pot flange** mounted on the floor of the cooking chamber. Ensure that the **drain valve** is in the closed position (see Figure 6).



Experience has shown that an even light application of Kote® bran soil shield on the exterior surfaces of the **oil pot** will prove helpful when it is time to clean the **oil pot**. To order call 800-348-2976.

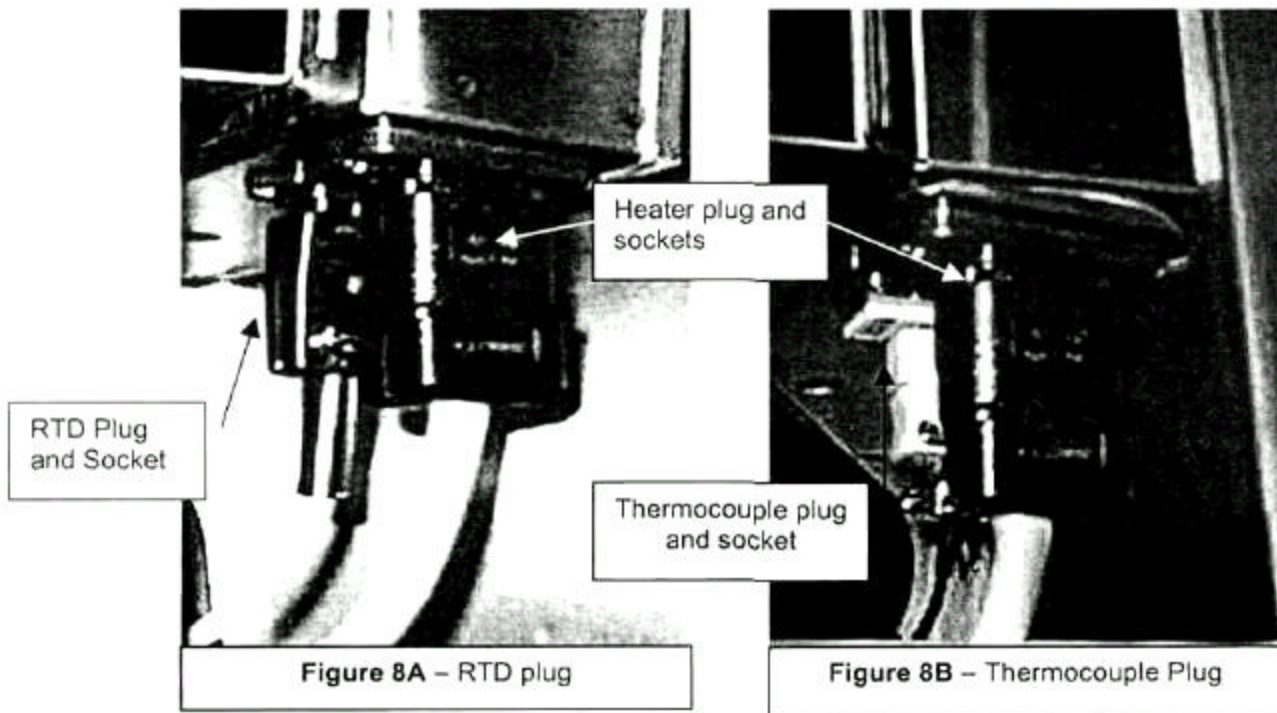
10 □ **Install the heater box assembly.**

- Attach the **heater box** to the **oil pot** by placing the **heater box bracket** over the **heater box flange** located on the right hand side of the **oil pot** (see Figure 7).



11 □ **Connect the *RTD* or *Thermocouple plug*.**

- The **RTD plug** will install into the smaller **socket** on the underside of the **heater box** (see Figure 8A).
- The yellow **thermocouple plug** will install into the yellow **socket** on the underside of the of the **heater box** (see Figure 8B).



It is very important that these plugs are seated firmly into their respective sockets to prevent inaccurate temperature readings.

12 □ **Connect the *heater plug*.**

- The **heater plug** will attach to the **heater socket** on the underside of the **heater box** (see figures 8A & 8B).

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

- Making certain that the **drain valve** is in the closed position (see Figure 6) add liquid shortening to the **oil pot**. Ensure that the oil level is approximately 1/2" - 3/4" below the fill line stamped on the interior of the **oil pot**.



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 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 could cause smoking.



CAUTION

NEVER operate the **AUTOFRY** in a low or no oil condition

Install the food exit chute.

- Secure the **food exit chute**, flange side up, into the **cut-out** on the left hand side of the **AUTOFRY** by 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).

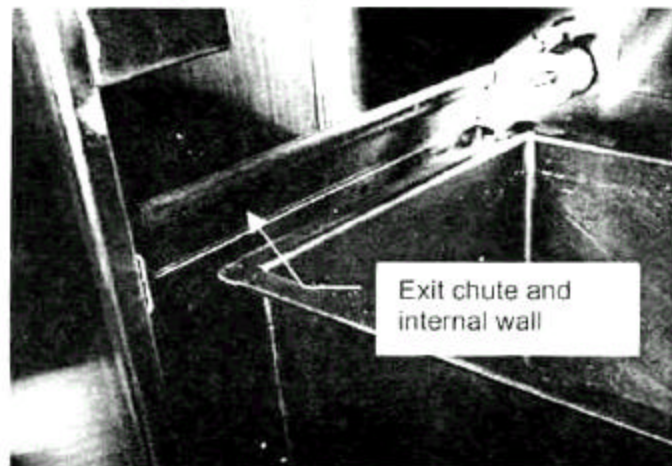


Figure 9 – Install exit chute

15. ***Install the wire food basket.***

- Insert the **square end** of the **basket rod** into the slot in the **basket cam** located on the back wall of the **cook chamber** (see Figure 10A).
- Install the round end of the **basket rod** into the **receiver clip** located just inside the **cook chamber** and to your left. (see Figure 10B).

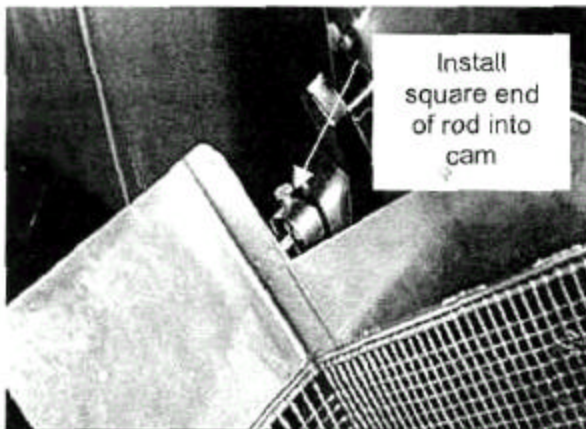


Figure 10A – Basket rod and cam.

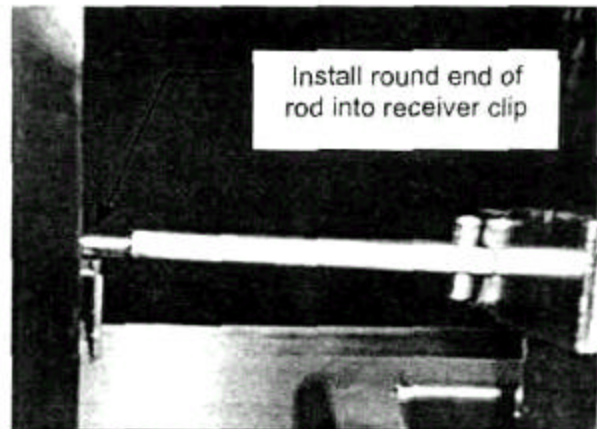


Figure 10B – Basket rod and receiver clip

IMPORTANT The completed installation will have the **basket** positioned at an angle out of the **oil pot** as shown in Figure 11. Do not force the basket down into the oil pot. Damage to the **basket motor** will result. When adding oil to the **oil pot** never use the **basket** as a rest for the oil container.

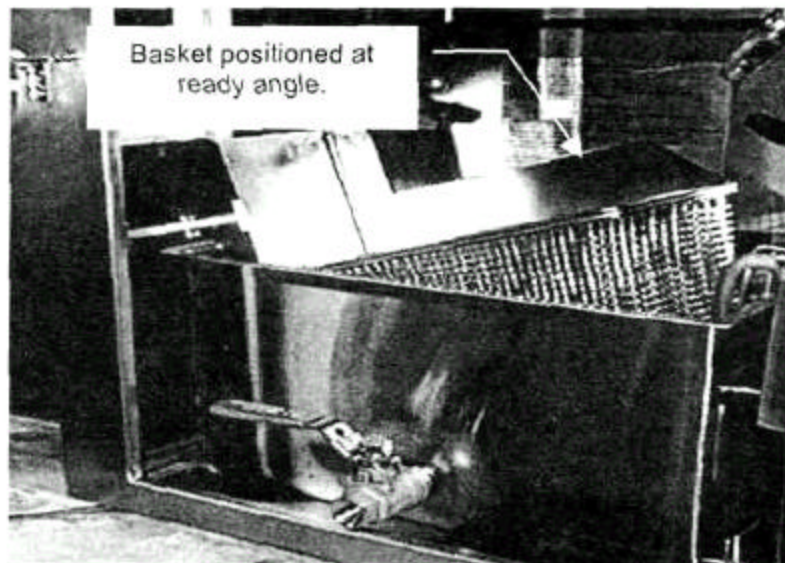


Figure 11 – Completed installation

16. Power.

- Close and lock the **main door** of the **AUTOFRY**.
- Plug the **AUTOFRY** into the properly rated, single phase, grounded outlet.
- Press the **ON button** at the **keypad**. There may be a 10-12 second delay prior to display.
- 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 to entering food.

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

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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**. This display will be delayed approximately 12 seconds on the **AUTOFRY** equipped with the **RTD**.
- When the oil temperature reading is between 190°F - 220°F the **wire food basket** will complete one **test cycle**. At this time you may hear the **basket** hitting the sidewall of the **AUTOFRY**. This is a normal condition. Should the display go blank at this time simply press the **ON** button to continue heating the oil.



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

The **AUTOFRY** equipped with the **RTD** will allow you to begin cooking at 300° F however, we recommend that you wait until oil temperature has reached 350°F. The **AUTOFRY** equipped with the thermocouple 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.

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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 230

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.

3. Close the food chute and push the START button.

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.

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Additional KEYPAD Functions

The Count Button

The **COUNT** button tracks equipment cycles and this function can be utilized to record sales and control inventory.

For the **AUTOFRY** equipped with an **RTD** this feature is a cumulative counter and is not re-settable.

To use **COUNT** follow this procedure:

1. Press **COUNT** to determine the cumulative count of **cook cycles** performed by the **AUTOFRY**.
A display of up to two sets of three numbers will appear on the **keypad**:
 - 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.


For the **AUTOFRY** utilizing the **thermocouple** there are 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.

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 **0 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

? For the **AUTOFRY with** an **RTD**

Press the  button.

? For the **AUTOFRY** with a **thermocouple**


Press the **CLEAR** button

The **0 STAND BY** light will go out and the oil will begin to heat up until it reaches the ready temperature.



Caution

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  key a second time or 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** equipped with the **RTD** has a maximum cook time of 10 minutes and 49 seconds.

The **AUTOFRY** equipped with **thermocouple** has maximum cook time of 15 minute and 59 seconds.

Programming Cook Times

The **AUTOFRY** equipped with a **thermocouple** 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.

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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. 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.

Daily Cleaning

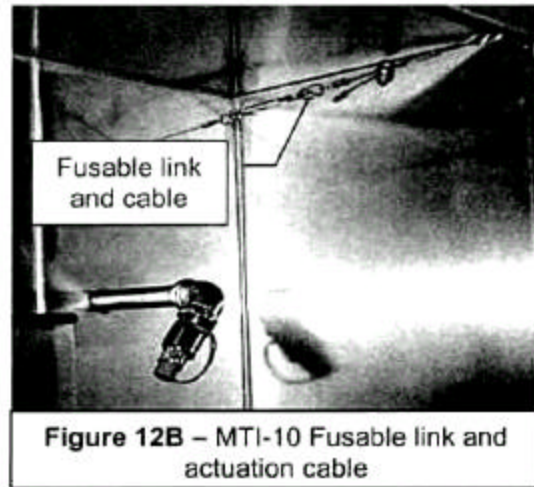
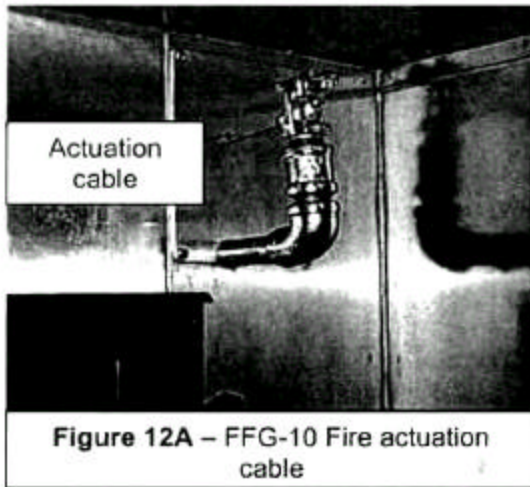
1. Remove and wash the following in warm soapy water followed by a clear water rinse:
 - **The wire food basket**
 - **The food entry chute " The food exit chute**
 - **The filter cover plate**
 - **The grease baffle " The second filter**
2. Thoroughly dry all parts
3. Remove the **charcoal filter**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



CAUTION

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 Figures 12A & 128).

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 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 **fusable link** in the **interior cabinet**. Accidental discharge of the **fire system** could result, (see figures 12A & 12B).

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



CAUTION

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

1. Perform weekly cleaning routine.
2. Remove and clean to bare metal the **removable stack cover/fire damper** and **fan section** with a clean dry cloth or absorbent paper towels (see Figure 13A and 13B).

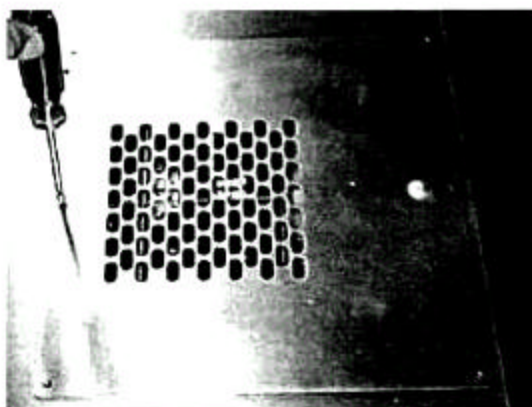


Figure 13A – Removable stack cover/fire damper

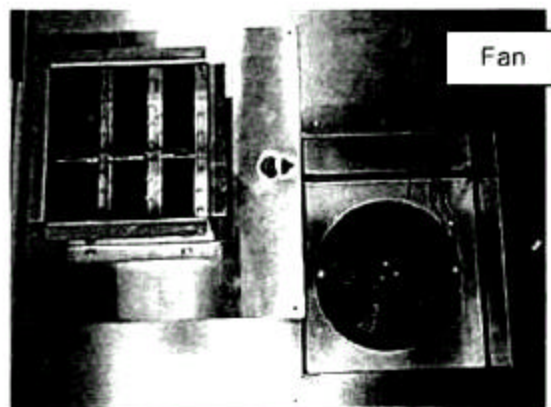


Figure 13B – Fan section and underside of stack cover/fire damper

3. Re-install the clean dry **stack cover / fire damper**.

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

EXTREMELY IMPORTANT

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 either not come on or it 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 either not come on or it 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.**

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Safety System Test (cont.)

The **AUTOFRY**s equipped with an **airflow** 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 either go blank or display **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.

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Questions and Answers

- Q: Can 1 cook more than french fries in my **AUTOFRY**?
- A: Yes. The **AUTOFRY** can prepare a wide variety of products. However, for best results we recommend pre-cooked frozen products.
- Q: How often should 1 change my oil?
- A: That depends on what and how much product you are cooking. Generally your oil should be changed at least once a week or as often as you deem necessary to keep your food tasting fresh. The use of shortening test strips will prove useful to determine the oil condition.
- Q: 1 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 wire food basket contacting the cabinet to ensure full delivery of the entered food.
- Q: I've entered an order of food and nothing came out?
- A: Here are two of the most common reasons:
1. The food was entered before the previous cook cycle was completed. Remember to wait for the **O READY** light to illuminate before entering the next order.
 2. The wire food basket was not installed or not correctly installed.
- Q: I've just cleaned my **AUTOFRY** this morning and when I turned it on nothing happened or the display reads **Sft** or **A03**.
- A: Did you remember to re-install all three filters and the filter cover plate? The **AUTOFRY** is equipped with a safety interlock system that will not allow you to operate it with even one of the three filters not installed. Check that they are all installed, that the main door is closed and locked and that there is nothing blocking the air vent at the top of the **AUTOFRY**.
- Q: I've just cleaned my **AUTOFRY** and the display reads **417** or **Prb** or **A02**, the **O WAIT** light is blinking and the fan won't shut off. What is wrong?
- A: The temperature sensing plug is not connected to the heater box. Ensure that both plugs are clean and firmly seated into their sockets at the bottom of the heater box.

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Questions and Answers (cont.)

- Q: My customers are complaining of odor. What's wrong?
- A: Nothing is wrong with the **AUTOFRY**. It is simply time to change or add oil or the charcoal filter is in need of a change. Occasionally food product will miss the food basket during entry and end up in the oil pot. If this does happen it will over-cook and cause excess odor and erratic temperature readings.
- Q: I am in the middle of my lunchtime rush, the display reads **A05** and there is a "beeping" coming from the **AUTOFRY**. What should I do?
- A: First press the **OFF** button. If the display does not clear un-plug the **AUTOFRY** to silence the "beeping" and clear the display. Re-plug the **AUTOFRY** and press the ON button. The **A05** is an error message that simply means the oil temperature has not recovered to 350° F in 16 minutes. Please keep in mind that the **AUTOFRY** needs some time between orders to re-heat the oil. Please wait until the oil temperature is at or above 345° F prior to entering food. Alternatively you could prepare product in advance of your rush period.
It may be that the **MTI-10** is just too small for your operation if this is the case please call **AUTOFRY** at **1-800 348 2976** for information on the **MTI-40 Double Basket AUTOFRY**.
An **A05** could also be the result of a heater plug that is not connected loosely connected or grease laden.
- Q: There is a lot of oil on the inside floor of the **AUTOFRY**. Is the oil pot is leaking?
- A: Though not impossible it is unlikely that the oil pot is leaking. Check the following items first.
- Is the drain valve open?
 - Is the oil pot over-filled?
 - Does your frozen product contain a lot of ice? Excessive ice will cause boil-over.
 - Does your frozen product contain a high level of water?
 - Are you over filling 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 a normal condition.

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Questions and Answers (cont.)

- 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 that the **temperature-sensing plug** has become fouled with oil or is not properly seated in its **socket** at the bottom of the **heater box**. Check that the **high limit**, located on the underside of the heater box (see page 2, Figure 1).
- Q: My keypad is displaying **A04** and the **AUTOFRY** is "beeping"!
- A: First press the **OFF** button or un-plug the **AUTOFRY**. This will clear the display and silence the "beeping".
A04 is an error message for the basket motor. One of several things can cause this:
1. A **wire food basket** that is not properly installed. Ensure that the **basket rod** is seated correctly into the **basket cam** and the **receiver clip**.
 2. A power interruption during a **cook cycle**. Remove the **basket**, enter a short **cook cycle** then replace the **basket**.
 3. 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 for service.
- Q: The display on the **AUTOFRY** reads **A06**.
- A: You must call our customer service center immediately at 1-800-348-2976 Ext. 124.
- Q: The display on the **AUTOFRY** reads **A07**.
- A: Begin by pressing the **OFF** button on the **keypad** to clear the display.
A07 is a frequency conflict error. Un-plug the **AUTOFRY** and wait 2-5 minutes then plug the **AUTOFRY** back into main power and re-start the unit. If the **A07** reoccurs please call for service.
- Q: The display on the **AUTOFRY** reads **A08**.
- A: Begin by pressing the **OFF** button on the key pad, wait 2-5 minutes then re-start the **AUTOFRY**. **A08** is a temperature fluctuation error. Anytime the oil temperature fluctuates by 50° F in a five-second period this error code will be displayed.

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Error Codes						
EPROM				DIAGNOSTICS		
10F	10C	12R3	NCC	Fault / Condition	Troubleshoot	To clear display and re-set
417	213	A02	Prb	Open or snorted RTD or Thermocouple Probe	Check plugs & sockets. Check probe. Check condition of all cords and connections, (see also A07)	Un-plug from supply or press OFF
Blank Display w Fan On	Blank Display Fan On	A03	Sft	Open Safety	Check all safeties. check fan operation, check fire system gauge, check filter Check / adjust air flow switch.	Press OFF
A04	A04	A04	A 04	Basket motor not in position after 10 seconds	Check for broken gears. check all wire connections, check switches, check switch cam tightness.	Un-plug from supply or press OFF
A05	A05	A05	A05	Heater failure to reach set point in 16 Min. 49	Check supply voltage, check supply breaker, check limit re set, check voltage at heater plug.	Un-plug from supply or press OFF
N/A	N/A	N/A	A06	Call Customer Service	Call Customer Service	Press OFF
			A07	Frequency Conflict/ Thermocouple short	Check yellow thermocouple installation. Check cord condition. Check connections TC1 on circuit board. Check connections at thermocouple socket in heater box (yellow = (+), red = (-))	Press OFF
			A08	Temperature difference of 50 Deg. In 5 second period.	Check oil level. Check oil condition. Un-plug from wall to clear board.	Press OFF and Un-plug from supply
NOTE: AO errors should not be confused with cook times. Error codes do not use a colon cook times do. The NCC controller can display cook times of 11 minutes as follows 11:02 = A:02, 11:03 : A:03 11:04 = A:04, 11:05 = A:05, 11:06 = A:06 11:07 = A:07 11:08 = A:08						