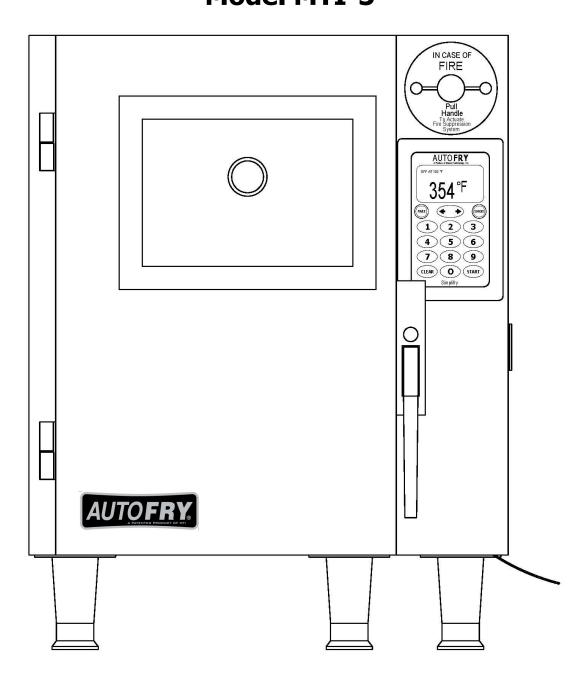


# AUTOFRY Operator's Manual Model MTI-5



# **AUTOFRY A Patented Product of**

Motion Technology, Inc. 1 Bonazzoli Avenue Hudson, MA 01749 Tel.: 800-348-2976 508-460-9800

Fax: 508-393-5750

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# **Electrical Specifications:**

240 ACV Dedicated 30 Amp Grounded Circuit

# MTI-5

4800 Watts, 1 Phase 20 Amps NEMA 6-30 Plug w/ 6FT Cord UL, cUL, CE & NSF



# **Physical Specifications:**

**Dimensions:** Length = 21" x Width = 21-1/2" x Height = 21" **Clearances:** Sides & Back = 0" – Top = 24" Minimum

Weight: 130 lbs.

Materials: 304 Stainless Steel

Shipping Dimensions: 32" x 32" x 32" - Shipping Weight: 190 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.

# 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. 1 Bonazzoli Avenue Hudson, MA 01749. 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.

# **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:**





Caution – Important



Risk of Electric Shock



Danger of Slipping



Danger of Burning





Caution - Hot



Operation Instruction

# 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:

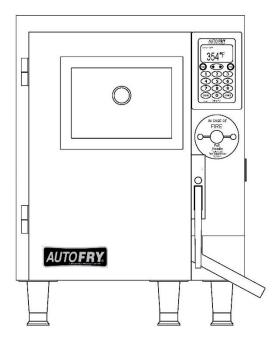
- The nonobservance of the contents described in this manual can lead to damage or malfunction of the AutoFry. /
- Do NOT use or store the AutoFry outside. It will be damaged by rain or humidity.



- Do NOT touch the power cord with wet hands!
- Do NOT jam or bend the power 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.



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 Counter Top:**



Choose a counter top location that is sturdy, level, easily cleanable and fire resistant. Stainless steel, fire resistant 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 is 130 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.



- 4 Adjustable Legs
- Food Exit Chute

Oil Pot

High Limit Reset Button

- Teflon Cook Basket





\*Check the red high limit reset button on the bottom of the heater box assembly by fully depressing it with the eraser end of a pencil. If the switch has been tripped you will hear a click. Figure 1.

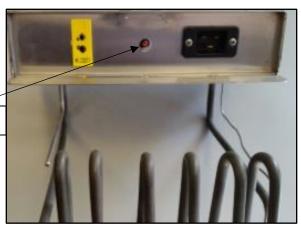


Figure 1

# 3. Leg Installation.

- The AutoFry is shipped with (4) ½-13 bolts installed in leg plates. Remove the bolts before installing the legs. To remove the shipping bolts, tilt the unit back while still on its pallet and loosen by turning the bolt counterclockwise.
- Install two of the adjustable legs by rotating them clockwise until hand tight in the front two leg plates. Figure 2.
- Tilt the unit forward and repeat for the rear two legs.



Figure 2

# 4. 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, Teflon cook basket, and the food exit chute in warm soapy water followed by a clear water rinse.
- Remove the food entry chute by turning the food chute knob counterclockwise. Figure 3A.



Figure 3A



Figure 3B

- Separate the two-piece food entry chute and wash in warm soapy water followed by a clear water rinse. Figure 3B.
- 6. Sanitize the parts.
- All parts must be sanitized.
- Reassemble and reinstall the clean, dry parts.

# 7. 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 4.

• Remove the charcoal filter from the plastic bag. Insert it into the tracks above the second filter. Figure 5.

 Reinstall the filter cover plate and turn the filter cover knobs clockwise until hand tight.
 Verify the word TOP on the filter cover plate is in the upper left hand corner. Figure 4.



Figure 5

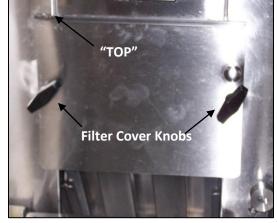


Figure 4

Both the grease baffle and second filter have small holes along one side of the frame.

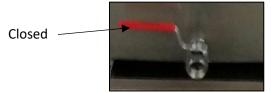
These drain holes must be facing down for the filters to efficiently drain and clean the air. Figure 5.

# 8. Sanitize the interior.

• All interior surfaces must be sanitized.

# 9. Install the Oil Pot.

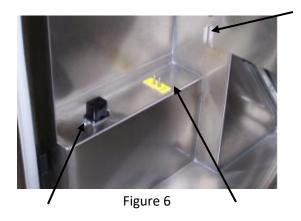
• Place the oil pot in the cooking chamber with the drain valve facing the front of the AutoFry. The square legs of the oil pot will sit against the back wall. Ensure that the drain valve is in the closed position.



**Drain Valve** 

# 10. Install the Heater Box Assembly.

- Place the heater box onto the heater box shelf. Figures 6 & 7.
- The heater plug and thermocouple plug will connect to their respective sockets on the underside of the heater box and deck of the cabinet. Figures 6 & 7.



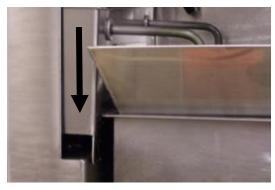


Figure 7



Ensure the heater box plugs are aligned with the sockets on the shelf. It is very important that these plugs are seated firmly into their sockets to prevent inaccurate readings.

# 11. Install the Oil Deflector.



Place the oil deflector over the heating element and onto the oil pot. Figure 8.

# 12. Install the Food Exit Chute.





Figure 8

Slide the food exit chute, flange side up, through the cut-out on the side of the AutoFry and slip the flange over the edge of the interior wall. Figure 9.



Figure 9

# 13. Add commercial grade frying oil.

With the drain valve closed, add oil to the oil pot. Fill to the lower fill line stamped **COLD** on the interior of the oil pot.



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 / 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!

# 14. 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 10A.
- Install the round end of the basket rod into the receiver clip on the inside front of the cook chamber. Figure 10B.



Figure 10A

## IMPORTANT

The completed installation will have the basket positioned at an angle above the oil pot. Figure 11. 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 10B

# 15. Power.

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



You are now ready to start cooking!



Figure 11

# 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.



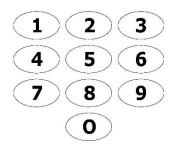
**POWER** 

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.

READY 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**



READY

02:30



#### **During Cooking**

354°F

#### Note:

READY

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.

**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.

354°F

# Note:

If you remove the heater box assembly from the AutoFry, the fan will continuously run until it is reinstalled. This is because the AutoFry can no longer properly read the oil temperature and it assumes the oil is hot.

# Standby \*\*\*

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

To Use:

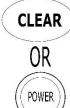
• Press STANDBY. STANDBY will appear on the display.



To Exit:

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

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



START

# 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.



**POWER** 

#### 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.



# Programming \*\*\*



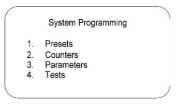
# **Entering the programming mode:**

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

# PASSWORD FOR ALL PROGRAMMING: 2,2,2 & START



The following parameters can now be accessed:

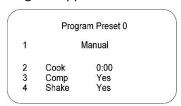


# Presets:



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 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.

# 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.

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

# 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.



- 4
- 7 8

#### OR

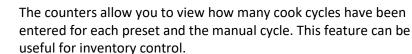
Use the ARROW keys to scroll through the presets to the desired preset.



- 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.



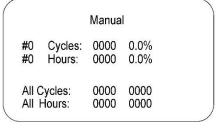
# Counters:



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.



CLEAR



# **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**



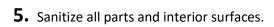
- **1.** Remove and wash the following in warm soapy water followed by a clear water rinse:
  - Teflon cook basket
  - Food entry chute
  - Food exit chute
  - Filter cover plate
  - Grease baffle
  - Second filter
- **2.** Thoroughly dry all parts.
- **3.** Remove the charcoal filter and wipe down the exterior surfaces with a clean damp cloth or paper 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 12.



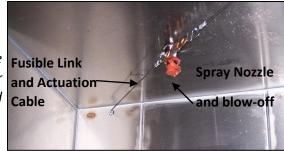


Figure 12

- **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.

# 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 13A & 13B.



Figure 13A

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.

Visit www.AutoFryWebStore.com to reorder filters!



Figure 13B

#### **IMPORTANT**

# **Charcoal Filter**



In order for the AutoFry to continue to perform as a ventless cooking appliance the activated charcoal filter MUST be changed at least every three months. This maintenance is required by your equipment warranty and requirements for ventless re-circulating 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 filter and replace with a new one.

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



**Second Filter** 

The second filter **MUST** be changed at least every six months. Heavy usage may require that the second filter be changed more frequently. 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 x.154 or at www.AutoFrvWebStore.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 semiannually.

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

# 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.

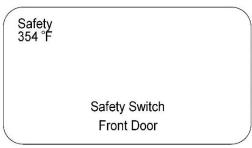




- **1.** Open the main door of the AutoFry and press POWER.
  - The keypad will display SAFETY SWITCH FRONT DOOR and the AutoFry will continuously beep.



- Remove each of the following components one at a time.
  - 1. Filter Cover Plate
  - 2. Grease Baffle
  - 3. Second Filter
  - 4. Charcoal Filter
  - 5. 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.

# **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 precooked, 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.

- 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!** 

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

| Problem  | Error Code                   | Probable Cause   | Solution   | Notes  |
|--|------------------------------|--|--|--|
| Outside of AutoFry<br>is hot to touch            | - Safety Switch –<br>Airflow | - Charcoal filter still in plastic<br>- Charcoal filter clogged<br>- Exhaust fan blocked or not<br>running                                       | - Remove charcoal filter plastic<br>- Replace charcoal filter<br>- 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<br>AutoFry                      | - N/A                        | - Charcoal filter clogged - Exhaust fan blocked or not running - Dirty oil   | - Replace charcoal filter<br>- Clean / replace fan<br>- Filter / change oil  | <ul> <li>Cooking oil is the biggest factor in regard to odor. Some oils are much more fragrant than others.</li> <li>Charcoal filter must be changed at least every three months to maintain proper ventilation. Sooner with high volume locations.</li> </ul> |
| Excess<br>condensation on<br>exterior / interior | - Safety Switch –<br>Airflow | - 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         | <ul> <li>Fresh products with excess moisture will produce excess condensation.</li> <li>Charcoal filter must be changed at least every three months to maintain proper ventilation. Sooner with high volume locations.</li> </ul>                              |
| Excess oil<br>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                 | <ul> <li>Dirty oil is prone to surge boiling.</li> <li>Products with excessive ice / moisture can cause oil to boil over.</li> <li>Clean the interior regularly.</li> </ul>  |
| Display blue                                     | - N/A                        | <ul> <li>Excess moisture on display board</li> <li>Poor ribbon cable connection</li> </ul>   | - 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.  |

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

| Problem                               | Error Code                              | Probable Cause   | Solution   | Notes  |
|---------------------------------------|---|--|--|--|
| Safety Switch –<br>Grease Baffle      | - Safety Switch – Grease<br>Baffle      | - Grease baffle not installed - Grease baffle dented, not making contact - Filter cover plate not tight - Switch gummed with grease - Switch failed                  | <ul> <li>Install grease baffle</li> <li>Check / replace grease baffle</li> <li>Tighten filter cover plate</li> <li>Clean switch of grease</li> <li>Check / replace switch</li> </ul> | - All switches are normally open. Switch should be closed for normal operation. Check switch for continuity. |
| Safety Switch –<br>Filter Cover Plate | - Safety Switch – Filter<br>Cover Plate | <ul> <li>Filter cover plate on backwards</li> <li>Filter cover plate not tight</li> <li>Switch gummed with grease</li> <li>Switch failed</li> </ul>                  | <ul> <li>Install filter cover plate</li> <li>correctly</li> <li>Tighten filter cover plate</li> <li>Clean switch of grease</li> <li>Check / replace switch</li> </ul>                | - All switches are normally open. Switch should be closed for normal operation. Check switch for continuity. |
| Safety Switch – Fire<br>System        | - Safety Switch – Fire<br>System        | - Fire System discharged<br>- Fire System low pressure<br>- 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<br>Damper        | - Safety Switch – Fire<br>Damper        | <ul> <li>Fire damper not installed</li> <li>Fire damper dented, not</li> <li>making contact</li> <li>Switch gummed with grease</li> <li>Switch has failed</li> </ul> | <ul> <li>Install fire damper</li> <li>Check / replace fire damper</li> <li>Clean switch of grease</li> <li>Check / replace switch</li> </ul>   | - 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 | Oil Ch | Week | Quart Cleaning | Charcosi Cleaning | Second Filter Replaced | Stack C Replace | Semi Cover/Fire Dan | Safety, 6 | Signature Signature |
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# Maintenance Log

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|------|---------|------|----------------|-------------------|------------------------|-----------------|---------------------|-----------|---------------------|
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# **Maintenance Record**