

AutoFry MTI-40E Cleaning Procedure



1. Turn food chute knobs counter clockwise and remove food chutes.



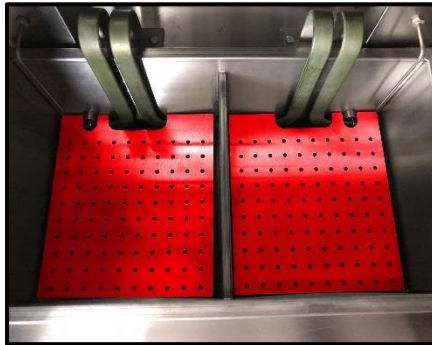
2. Clean / sanitize the food entry chutes.



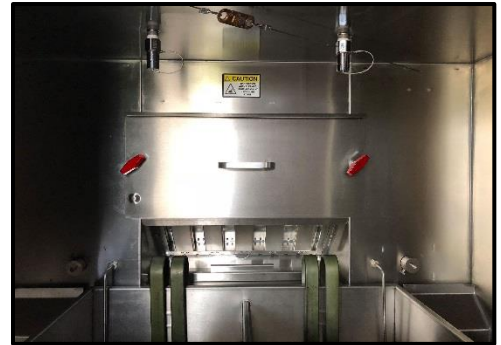
3. Clean / sanitize the interior of the front door.



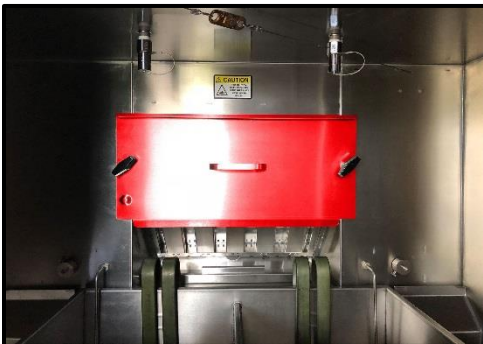
4. Remove the Teflon baskets and clean / sanitize them.



5. Remove the element cover plates and clean / sanitize them.



6. Turn filter cover knobs counter clockwise and remove filter cover plate.



7. Clean / sanitize the filter cover plate.



8. Remove the charcoal filter housing and wipe down the sides with a damp cloth.
NEVER SPRAY OR SUBMERGE THE CHARCOAL FILTER.
TO ORDER CHARCOAL
DIAL 1-800-348-2976 X154
OR
ORDER ONLINE AT
WWW.AUTOFRYWEBSTORE.COM



9. Remove the grease baffle filter and clean / sanitize with warm soapy water.

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10. Remove grease tray and clean / sanitize.



11. Clean / sanitize the ventilation stack and filter tracks.



12. Clean / sanitize the interior of the oil pot and the shelf.



13. Using the long brush the came with the AutoFry, ensure the drain pipes are clear of any blockages.



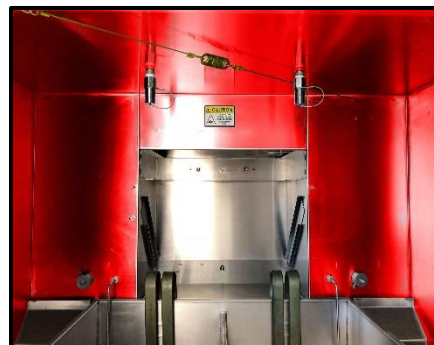
14. Remove and clean / sanitize the food service baskets.



15. Clean / sanitize the food exit compartments.



16. Remove and clean / sanitize the grease collector cups located in the lower cabinet.



17. Clean / sanitize the interior walls. **USE CAUTION TO AVOID THE FUSIBLE LINK CABLE AT THE TOP OF THE COOK CHAMBER. ACCIDENTAL DISCHARGE OF THE ANSUL EXTINGUISHER MAY RESULT.**



18. Clean / sanitize the OFS valve cover plate.

IF YOU HAVE ANY QUESTIONS PLEASE FEEL FREE TO CALL US AT 1-800-348-2976