



Food Service Technology Center Appliance Test Summary Report

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Manufacturer	AutoFry
Model	MTI 10XL
Appliance	Self Contained, Ventless Fryer - electric

Report Number	5012.09.58
Report Date	Oct., 2009
Tested By	K. Sham

Purpose of Testing

This testing determined the energy input rate, preheat time and energy, idle energy rate and heavy-load cooking-energy efficiency of the fryer by applying the ASTM F1361-07 Standard Test Method.

Energy Input Rate

Test Voltage (V)	240
Rate Energy Input Rate (kW)	7.20
Measured Energy Input Rate (kW)	6.92
Difference (%)	3.9

Preheat to 350°F

Duration (min)	8.58
Energy Consumption (Wh)	990
Preheat Rate (°F/min)	32

Idle at 350°F

Idle Energy Rate (kW)	0.96
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Heavy-Load Cooking Energy Efficiency ^a

Food Product	French Fries
Load Size (lb)	1.50
Cook Time (min)	2.33
Average Recovery Time (sec)	20.4
Cooking Energy Rate (kW)	6.59
Energy to Food (Btu/lb)	553
Energy to Appliance (Btu/lb)	664
Cooking-Energy Efficiency (%)	83.2 ± 3.8
Production Capacity (lb/hr)	33.8 ± 0.4

^a based on a minimum of three test replicates.



AutoFry MTI 10XL Self Contained Fryer

AutoFry

10 Forbes Road
Northborough, MA 01532

www.AutoFry.com

Manufacturer	AutoFry
Model	MTI 10XL
Appliance	Self-Contained, Ventless Fryer - Electric

Report Number	5012.09.46
Report Date	Oct., 2009
Tested By	K. Sham

Heavy-Load Test Data

	Test #1	Test #2	Test #3
Measured Values			
Test Voltage (V)	240	240	240
Energy Consumption (Wh)	1470	1440	1470
Total Energy (Btu)	5,017	4,915	5,017
Cook Time (min)	2.33	2.33	2.33
Total Test Time (min)	13.23	13.33	13.35
Weight Loss (%)	29.40	29.30	29.70
Initial Weight (lb)	7.500	7.500	7.500
Final Weight (lb)	5.295	5.305	5.275
Initial Moisture Content (%)	65.2	65.2	65.2
Final Moisture Content (%)	46.3	46.3	47.9
Initial Temperature (°F)	0	0	0
Final Temperature (°F)	212	212	212
Calculated Values			
Initial Weight of Water (lb)	4.890	4.890	4.890
Final Weight of Water (lb)	2.452	2.456	2.527
Sensible (Btu)	1,105	1,105	1,105
Latent – Heat of Fusion (Btu)	704	704	704
Latent – Heat of Vaporization (Btu)	2,365	2,361	2,292
Total Energy to Food (Btu)	4,174	4,170	4,101
Energy To Food (Btu/lb)	557	556	547
Total Energy to Fryer (Btu)	5,017	4,915	5,017
Energy to Fryer (Btu/lb)	669	655	669
Cooking-Energy Efficiency (%)	83.2	84.8	81.7
Electric Energy Rate (kW)	6.67	6.48	6.61
Production Rate (lb/h)	34.0	33.8	33.7
Average Recovery Time (sec)	20	20	20

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