

Recipe Book

A collection of recipes from Motion Technology, Inc.



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Introduction

At **Motion Technology, Inc.** we know that recipe development can be challenging. Deciding on flavor combinations, cooking times, and more can lead to hours of trial and error. For these very reasons, we knew we had to put together a book of our thoroughly tested **AutoFry** recipes that we have created over the years. It is our honor to present these recipes to you knowing they will provide both guidance and inspiration for your foodservice program.



Appetizers

Fresh Chips

Tortilla Chips

Cook Time:

2 minutes and 5 seconds (With MTI-10X/XL Hold Down Unit & Shake Feature)

Ingredients:

- 2-3 6" Corn tortillas
- Salt (varies to taste)

Instructions:

- Slice the tortillas in half both ways, creating the triangle chip shape.
- Open the food entry chute.
- Place 15-20 of the cut tortilla triangles into the chute.
- Close the door, and dump the tortillas into the oil.
- Set timer for 2 minutes and 5 seconds, then press start.
- Once the cooking time has ended, the freshly fried chips will dispense into your pan.
- Salt tortilla chips to taste.



Appetizers

Fresh Chips

Pita Chips

Cook Time:

1 minutes (With Hold Down Unit & Shake Feature)

Ingredients:

- 2-3 7” Pita bread
- Salt or cinnamon & sugar (varies to taste)

Instructions:

- Slice the pita bread into eight separate slices, like you would a pizza.
- Open the food entry chute.
- Place 15-20 of the pita bread triangles into the chute.
- Close the door, and dump the tortillas into the oil.
- Set timer for 1 minute and press start.
- Once the cooking time has ended, the freshly fried pita chips will dispense into your pan.
- Drain excess oil from chips.
- Add salt or cinnamon & sugar to the pita chips depending on your preference.



Appetizers

Fresh Chips

Potato Chips

Cook Time:

1 minute and 20 seconds (With Hold Down Unit & Shake Feature)

Ingredients:

- 2 medium russet potatoes, sliced super thin
- Your choice of seasonings

Instructions:

- Using a knife or a mandoline, slice the potatoes 1/8 inch thick, so they are practically see-through.
- Place the sliced potatoes in a large bowl, filled with water and 2 tablespoons of the salt. Allow the potatoes to soak for at least 30 minutes.
- Drain the potatoes, place them on paper towels, and pat dry.
- Open the food entry chute.
- Place 20-25 of the potato slices into the chute.
- Close the door, dumping the tortillas into the oil.
- Set timer for 1 minute and 20 seconds and press start.
- Once the cooking time has ended, the freshly fried chips will dispense into your pan.
- Add salt or your choice of seasoning to the chips.



Appetizers

Fresh Fries

French Fries

Cook Time:

9 minutes (With Hold Down Unit & Shake Feature)

Ingredients:

- 2 medium russet potatoes
- Your choice of seasonings

Instructions:

- Preheat AutoFry to 275 degrees
- Using a knife or fry cutter, slice the potatoes 1/4 inch thick.
- Place the sliced potatoes in a large bowl, filled with water and 2 tablespoons of the salt. Allow the potatoes to soak for at least 30 minutes.
- Drain the potatoes, place them on paper towels, and pat dry.
- Open the food entry chute.
- Place 20-25 of the raw fries into the food chute.
- Close the door, dumping them into the oil.
- Set timer for 5 minute and press start.
- Once the cooking time has ended, the fries will dispense into the awaiting pan.
- Bump AutoFry temperature up to 350 degrees.
- Place the same fries back into the food chute.
- Close the chute, dropping them back into the oil.
- Set the timer for 4 minutes and press start.
- Once the cooking time has ended, the fries will again dispense into the awaiting pan.
- Salt and season to taste before serving.

Appetizers

Fresh Fries

Sweet Potato Fries

Cook Time:

9 minutes (With Hold Down Unit & Shake Feature)

Ingredients:

- 2 medium sweet potatoes
- Your choice of seasonings

Instructions:

- Preheat AutoFry to 275 degrees
- Using a knife or fry cutter, slice the potatoes 1/4 inch thick.
- Place the sliced potatoes in a large bowl, filled with water and 2 tablespoons of the salt. Allow the potatoes to soak for at least 30 minutes.
- Drain the potatoes, place them on paper towels, and pat dry.
- Open the food entry chute.
- Place 20-25 of the raw fries into the food chute.
- Close the door, dumping them into the oil.
- Set timer for 5 minute and press start.
- Once the cooking time has ended, the fries will dispense into the awaiting pan.
- Bump AutoFry temperature up to 350 degrees.
- Place the same fries back into the food chute.
- Close the chute, dropping them back into the oil.
- Set the timer for 4 minutes and press start.
- Once the cooking time has ended, the fries will again dispense into the awaiting pan.
- Salt and season to taste before serving.



Appetizers

Eggrolls

Irish Eggrolls

Cook Time:

2 minutes and 5 seconds (Shake Feature 15 second intervals)

Ingredients:

- 8 Egg roll wrappers
- 1/2 Cup thinly sliced cabbage (raw or lightly steamed)
- 1/2 Cup thinly sliced carrots (raw or lightly steamed)
- 2 Cups diced deli style corned beef
- 1/2 Cup diced cheddar cheese

Instructions:

- Lay an egg roll wrapper down on a cutting board in a diamond shape.
- In a large bowl mix together corned beef, cheddar cheese, cabbage, and carrots until thoroughly combined.
- Place 2-3 tbsp. of the filling in the center of the egg roll wrapper.
- Fold one corner up, then fold each side toward the center and roll up almost to the top corner.
- Wet your finger with a little bit of water and rub on the top corner to finish sealing the egg roll..
- Repeat the above steps until all 8 egg rolls are complete.
- Place your complete eggrolls into the entry chute of the AutoFry.
- Enter the cook time of 2 minutes and 30 seconds.
- Close the entry chute, dropping your egg rolls into the hot oil and press start.
- When finished, the timer will sound, and your finished egg rolls will drop from the exit chute.
- Serve with melted cheddar for dipping.

Appetizers

Eggrolls

Pepperoni Pizza Eggrolls

Cook Time:

2 minutes and 5 seconds (Shake Feature 15 second intervals)

Ingredients:

- 1 cup mozzarella cheese, shredded
- 1 Cup pepperoni, chopped
- 1/2 Cup marinara Sauce
- 1/4 Tsp. crushed red pepper
- 1 Tsp. Italian seasoning
- 1/4 Cup water
- 8 Egg roll wrappers



Instructions:

- Mix together the mozzarella cheese, pepperoni, ¼ cup marinara sauce, crushed red pepper and Italian seasoning in a medium sized bowl until thoroughly combined.
- Lay an egg roll wrapper down flat on a cutting board.
- Place 2-3 Tbsp. of the cheese and pepperoni mixture in the center of the egg roll wrapper.
- Fold one corner up, then fold each side toward the center and roll up almost to the top corner.
- Wet your finger with a little bit of water and rub on the top corner to seal.
- Repeat the above steps until all 8 eggrolls are complete.
- Place your complete egg rolls into the entry chute of the AutoFry.
- Enter the cook time of 2 minutes and 30 seconds.
- Close the entry chute, dropping your egg rolls into the hot oil and press start.
- When finished, the timer will sound, and your finished egg rolls will drop from the exit chute.
- Serve with remaining marinara sauce.

Appetizers

Eggrolls

Hawaiian BBQ Chicken Eggrolls

Cook Time:

2 minutes and 5 seconds (Shake Feature 15 second intervals)

Ingredients:

- 8 Egg roll wrappers
- 1/2 Cup diced pineapple
- 1/2 Cup diced red onion
- 2 Cups diced roasted chicken
- 1/2 Cup shredded cheddar cheese
- 3/4 Cup BBQ sauce

Instructions:

- Mix together the cheddar cheese, roasted chicken, 1/2 cup BBQ sauce, pineapple, and onion in a medium sized bowl until thoroughly combined.
- Lay an egg roll wrapper down flat on a cutting board.
- Place 2-3 Tbsp. of the BBQ chicken mixture in the center of the egg roll wrapper. Make sure to leave room around the edges.
- Fold one corner up, then fold each side toward the center and roll up almost to the top corner.
- Wet your finger with a little bit of water and rub on the top corner to seal.
- Repeat the above steps until all 8 eggrolls are complete.
- Place your complete egg rolls into the entry chute of the AutoFry.
- Enter the cook time of 2 minutes and 30 seconds.
- Close the entry chute, dropping your egg rolls into the hot oil and press start.
- When finished, the timer will sound, and your finished egg rolls will drop from the exit chute into the awaiting pan.
- Serve with remaining BBQ sauce.

Appetizers

Empanadas

Ham & Cheese Empanadas

Cook Time:

3 Minutes (With MTI-10X/XL Hold Down Unit & Shake Feature)

Ingredients:

- 10 Empanada discs
- 1 Cup shredded mozzarella cheese
- 1 Cup shredded swiss cheese
- 1 Cup diced cooked ham

Instructions:

- In a medium bowl, mix together mozzarella, Swiss cheese, and ham until thoroughly combined.
- Lay empanada wrapper down flat on cutting board or plate.
- Place 2-3 tbsp. of ham and cheese mixture in the center of one empanada disc.
- Fold one side over enclosing the filling and creating a half-moon shape.
- Seal the edges with a fork.
- Continue the process until all 10 empanadas are complete.
- Place 2-4 empanadas into the entry chute of the AutoFry.
- Enter the cook time of 3 minutes.
- Close the entry chute, dropping your empanadas into the hot oil and press start.
- When finished the timer will sound and your finished empanadas will drop from the exit chute into the awaiting pan.



Appetizers

Empanadas

Elote Empanadas

Cook Time:

3 Minutes (With MTI-10X/XL Hold Down Unit & Shake Feature)

Ingredients:

- 10 Empanada discs
- 1 Cup shredded mozzarella cheese
- 1 Cup sweet corn
- ¼ Cotija cheese
- 1 Tbsp Tajin

Instructions:

- In a medium bowl, mix together corn, mozzarella, cotija, and tajin until thoroughly combined.
- Lay empanada wrapper down flat on cutting board or plate.
- Place a 1-2 Tbsp. of the Elote mixture on to the empanada.
- Fold one side over enclosing the filling and creating a half-moon shape.
- Seal the edges with a fork.
- Continue the process until all 10 empanadas are complete.
- Place 2-4 empanadas into the entry chute of the AutoFry.
- Enter the cook time of 3 minutes.
- Close the entry chute, dropping your empanadas into the hot oil and press start.
- When finished the timer will sound and your finished empanadas will drop from the exit chute into the awaiting pan.



Appetizers

Filled Wontons

Crab & Cream Cheese Wontons

Cook Time:

1 Minute 30 Seconds (With MTI-10X/XL Hold Down Unit & Shake Feature)

Ingredients:

- 1 Cup imitation Crab Meat
- 1 Cup cream cheese
- 1 Large clove garlic, minced
- ¼ Tsp. Worcestershire sauce
- 12 Wonton wrappers
- 1 Large egg, beaten

Instructions:

- Chop up the crab meat into small pieces.
- Mix well with the cream cheese, garlic, and Worcestershire sauce.
- Add 1 tbsp. of filling to the center of a wonton wrapper.
- Brush the edges with the egg and pinch the corners together to form a four cornered star. You can also fold one side over to create a triangle shape.
- Repeat until all wontons are complete.
- Place 5-6 filled wontons into the entry chute of the AutoFry.
- Enter the cooking time of 1 minute and 30 seconds.
- Close the entry chute, dropping your wontons into the hot oil and press start.
- When finished the timer will sound and your finished wontons will drop from the exit chute into the awaiting pan.

Appetizers

Filled Wontons

Buffalo Chicken Wontons

Cook Time:

1 Minute 30 Seconds (With MTI-10X/XL Hold Down Unit & Shake Feature set to 15 Secs.)

Ingredients:

- 1 Cup roasted chicken, finely diced
- 1 Cup cream cheese
- 1 Cup shredded mozzarella cheese
- ¼ Tsp. salt
- ¼ Tsp. pepper
- ¼ Cup buffalo sauce
- 12 Wonton wrappers
- 1 Large egg, beaten

Instructions:

- In a medium bowl, combine chicken, mozzarella, cream cheese, salt, pepper, and buffalo sauce.
- Add 1 tbsp. of filling to the center of a wonton wrapper.
- Brush the edges with the egg and pinch the corners together to form a four cornered star. You can also fold one side over to create a triangle shape.
- Repeat until all wontons are complete.
- Place 5-6 filled wontons into the entry chute of the AutoFry.
- Enter the cooking time of 1 minute and 30 seconds.
- Close the entry chute, dropping your wontons into the hot oil and press start.
- When finished the timer will sound and your finished wontons will drop from the exit chute into the awaiting pan.



Mains

Bone-in Fried Chicken

Chicken Wings

Cook Time:

11 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 2.5 -3.5 lbs. Raw chicken wings
- 1 Tbsp. ginger, ground
- 1 Tbsp. onion powder
- 1 Tbsp. paprika
- 1 Tbsp. mustard, ground
- 2 Cups all-purpose flour
- 1 Tsp. garlic salt
- 2 Tbsp. pepper
- 2 Tbsp. salt
- 1-2 Cups buttermilk



Instructions:

- Place chicken in large resealable plastic bag and add buttermilk; turn to coat.
- Refrigerate 30 minutes or overnight.
- Mix flour, salt, pepper, and other spices in large resealable plastic bag. Remove chicken from buttermilk.
- Add chicken wings, one piece at a time, to bag; shake to coat well.
- Place 4-5 wings into the food entry chute of the AutoFry.
- Enter the cook time of 11 minutes.
- Close the entry chute, dropping your wings into the hot oil and press start.
- When finished the timer will sound and your finished wings will drop from the exit chute into the awaiting pan.

Mains

Bone-in Fried Chicken

Chicken Thighs

Cook Time:

16 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 2.5 -3.5 lbs. Raw chicken thighs
- 1 Tbsp. ginger, ground
- 1 Tbsp. onion powder
- 1 Tbsp. paprika
- 1 Tbsp. mustard, ground
- 2 Cups All-purpose flour
- 1 Tsp. Garlic salt
- 2 Tbsp. Pepper
- 2 Tbsp. Salt
- 1-2 Cups Buttermilk

Instructions:

- Place chicken in large resealable plastic bag and add buttermilk; turn to coat.
- Refrigerate 30 minutes or overnight.
- Mix flour, salt, pepper, and other spices in large resealable plastic bag.
- Remove chicken from buttermilk.
- Add chicken thighs, one piece at a time, to bag; shake to coat well.
- Place 2-4 thighs into the food entry chute of the AutoFry.
- Enter the cook time of 16 minutes.
- Close the entry chute, dropping your thighs into the hot oil and press start.
- When finished the timer will sound and your finished thighs will drop from the exit chute into the awaiting pan.

Mains

Bone-in Fried Chicken

Chicken Breasts

Cook Time:

16 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 2.5 -3.5 lbs. Raw chicken breasts
- 1 Tbsp. ginger, ground
- 1 Tbsp. onion powder
- 1 Tbsp. paprika
- 1 Tbsp. mustard, ground
- 2 Cups all-purpose flour
- 1 Tsp. garlic salt
- 2 Tbsp. pepper
- 2 Tbsp. salt
- 1-2 Cups buttermilk



Instructions:

- Place chicken in large resealable plastic bag and add buttermilk; turn to coat.
- Refrigerate 30 minutes or overnight.
- Mix flour, salt, pepper, and other spices in large resealable plastic bag.
- Remove chicken from buttermilk.
- Add chicken breasts, one piece at a time, to bag; shake to coat well.
- Place 2-4 breasts into the food entry chute of the AutoFry.
- Enter the cook time of 16 minutes.
- Close the entry chute, dropping your breasts into the hot oil and press start.
- When finished the timer will sound and your finished breasts will drop from the exit chute into the awaiting pan.

Mains

Boneless Fried Chicken

Chicken Tenders

Cook Time:

9 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 2.5 -3.5 lbs. Raw Chicken tenders
- 1 Tbsp. ginger, ground
- 1 Tbsp. onion powder
- 1 Tbsp. paprika
- 1 Tbsp. mustard, ground
- 2 Cups all-purpose flour
- 1 Tsp. garlic salt
- 2 Tbsp. pepper
- 2 Tbsp. salt
- 1-2 Cups buttermilk



Instructions:

- Place chicken in large resealable plastic bag and add buttermilk; turn to coat.
- Refrigerate 30 minutes or overnight.
- Mix flour, salt, pepper, and other spices in large resealable plastic bag.
- Remove chicken from buttermilk.
- Add chicken tenders, one piece at a time, to bag; shake to coat well.
- Place 2-4 tenders into the food entry chute of the AutoFry.
- Enter the cook time of 16 minutes.
- Close the entry chute, dropping your tenders into the hot oil and press start.
- When finished the timer will sound and your finished tenders will drop from the exit chute into the awaiting pan.

Mains

Bone-in Fried Chicken

Buffalo Wings

Cook Time:

11 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 2.5 -3.5 lbs. Raw chicken wings
- 1 Cup hot sauce
- $\frac{3}{4}$ Tsp. onion powder
- $\frac{1}{2}$ Tsp. kosher salt
- $\frac{1}{2}$ Tsp. garlic powder
- 8 Tbsp. butter (1 stick)

Instructions:

- Place 4-5 wings into the food entry chute of the AutoFry.
- Enter the cook time of 11 minutes.
- Close the entry chute, dropping your wings into the hot oil and press start.
- When finished the timer will sound and your finished wings will drop from the exit chute into the awaiting pan.
- Heat butter in microwave for 5 second intervals until completely melted.
- In a medium sized bowl mix together hot sauce, salt, onion powder, and garlic powder.
- While whisking, slowly add melted butter to your bowl containing hot sauce and spices until fully combined.
- Add fried wings to a separate large bowl and lightly toss in buffalo sauce.



Mains

Fried Seafood

Fish Fillet

Cook Time:

4 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 2-3 Small white fish fillets
- 3 Eggs
- 1 Cup flour, divided
- 1 Cup cornmeal
- 1 Tsp. salt, divided
- 1 Tsp. Old Bay seasoning
- 1 Tsp. paprika, divided



Instructions:

- Whisk the eggs together in one dish and set aside.
- Put the flour, 1/2 teaspoon of salt, 1/2 teaspoon Old Bay, and 1/2 teaspoon paprika in another dish. Stir to combine, and set aside.
- Mix together the cornmeal and remaining spices in a third dish.
- Dip the fish into the flour mixture, then the egg wash, and then the cornmeal mixture so both sides are coated.
- Place 2-3 fillets into the food entry chute of the AutoFry.
- Enter the cook time of 4 minutes.
- Close the entry chute, dropping your fillets into the hot oil and press start.
- When finished the timer will sound and your finished fillets will drop from the exit chute into the awaiting pan.
- Serve with tartar sauce or on a bun with shredded lettuce and mayo.

Mains

Fried Seafood

Scallops

Cook Time:

4 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 1 lb. Scallops
- 1/2 Cup all purpose flour
- 1/2 Cup breadcrumbs
- 1 Tbsp. Old Bay seasoning
- 1 Tbsp. garlic salt
- 1 Large egg

Instructions:

- Dry scallops with paper towels.
- Place flour in a small bowl.
- In a large bowl, combine breadcrumbs, garlic salt, and Old Bay seasoning.
- In a small bowl, whisk the egg.
- Dredge scallop in flour.
- Dip dredged scallop in egg, covering all sides.
- Toss scallop in breadcrumb mixture.
- Place 4-5 scallops into the food entry chute of the AutoFry.
- Enter the cook time of 4 minutes.
- Close the entry chute, dropping your scallops into the hot oil and press start.
- When finished the timer will sound and your finished scallops will drop from the exit chute into the awaiting pan.
- Serve with tartar sauce and fries.

Mains

Fried Seafood

Oysters

Cook Time:

4 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 12 Large oysters
- 1/4 Cup all-purpose flour
- 2 Tsp. seasoned salt, divided
- 1 Tsp. freshly ground black pepper
- 1/2 Cup medium-grind yellow cornmeal
- 2 Large eggs

Instructions:

- Place 1/4 cup all-purpose flour, 1 tsp. of the seasoned salt, and 1/2 tsp. of the black pepper in a small bowl and whisk to combine.
- Place 2 large eggs in a second small bowl and whisk with a fork until combined.
- Place 1/2 cup yellow cornmeal, the remaining 1 tsp. seasoned salt, and the remaining 1/2 tsp. black pepper in a third small bowl and stir to combine.
- Place each oyster in the flour mixture and toss to coat.
- Place in the egg and toss until coated, then let the excess egg drip back into the bowl.
- Place in the cornmeal mixture and turn to coat both sides. Press gently to make sure breading sticks.
- Place 4-5 oysters into the food entry chute of the AutoFry.
- Enter the cook time of 4 minutes.
- Close the entry chute, dropping your oysters into the hot oil and press start.
- When finished the timer will sound and your finished oysters will drop from the exit chute into the awaiting pan.
- Serve with remoulade sauce and fries.

Mains

Deep-Fried Hot Dogs

Classic Crispy Hotdogs

Cook Time:

2 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 2- 4 Hotdogs
- 2-4 Hotdog rolls
- 2-4 Tbsp. Mustard
- 2-4 Tbsp. Ketchup
- 2-4 Tbsp. Sweet relish

Instructions:

- Score each hotdog in three places.
- Place hotdogs into the food entry chute.
- Close the door, and dump the hotdogs into the oil.
- Set timer for 2 minutes and press start.
- Once the cooking time has ended, the freshly fried hotdogs will dispense into your pan.
- Place a hotdog into each roll.
- Top with mustard, ketchup, and relish.
- Serve with fries, onion rings, or tater tots.

Mains

Deep-Fried Hot Dogs

Bacon-Wrapped Hotdogs

Cook Time:

2 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 2- 4 Hotdogs
- 2-4 Hotdog rolls
- 2- 4 Thinly sliced bacon
- Your choice of toppings

Instructions:

- Score each hotdog in three places.
- Using a toothpick, secure one end of a bacon strip to one end of a hotdog.
- Wrap the bacon around the hotdog in a spiral pattern until you reach the other end.
- Using another toothpick, secure the remaining ends.
- Place bacon-wrapped hotdogs into the food entry chute.
- Close the door, and dump the hotdogs into the oil.
- Set timer for 3 minutes and press start.
- Once the cooking time has ended, the freshly fried bacon-wrapped hotdogs will dispense into your pan.
- Place a hotdog into each hotdog roll.
- Finish with your choice of toppings.
- Serve with fries, onion rings, or tater tots.



Mains

Deep-Fried Hot Dogs

BLT Dogs

Cook Time:

2 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 2- 4 Hotdogs
- 2-4 Hotdog rolls
- 2- 4 Thinly sliced bacon
- 2- 4 Tbsp. mayo
- 2- 4 Tbsp. diced tomato
- ½ Cup shredded lettuce

Instructions:

- Score each hotdog in three places.
- Using a toothpick to secure one end of a bacon strip to one end of a hotdog.
- Wrap the bacon around the hotdog in a spiral pattern until you reach the end.
- Using another toothpick, secure the remaining ends.
- Repeat until all dogs are wrapped.
- Place bacon-wrapped hotdogs into the food entry chute.
- Close the door, and dump the hotdogs into the oil.
- Set timer for 3 minutes and press start.
- Once the cooking time has ended, the freshly fried bacon-wrapped hotdogs will dispense into your pan.
- Place a hotdog into each hotdog roll.
- Top each dog with equal parts lettuce, tomato, and mayo.
- Serve with fries, onion rings, or tater tots.

Mains

Deep-Fried Hot Dogs

Rodeo Dogs

Cook Time:

2 Minutes (Shake Feature 15 second intervals)

Ingredients:

- 2- 4 Hotdogs
- 2-4 Hotdog rolls
- 4-8 Onion rings, prepared in the AutoFry
- 2-4 Tbsp. BBQ sauce

Instructions:

- Score each hotdog in three places.
- Place hotdogs into the food entry chute.
- Close the door, and dump the hotdogs into the oil.
- Set timer for 2 minutes and press start.
- Once the cooking time has ended, the freshly fried hotdogs will dispense into your pan.
- Place a hotdog into each roll.
- Top with BBQ sauce and onion rings, two per dog.
- Serve with fries, tater tots, or more onion rings.

Desserts

Eggrolls

Apple Pie Eggrolls

Cook Time:

2 Minutes & 30 Seconds (Shake Feature 15 second intervals)

Ingredients:

- 2 cans (20 oz.) of apple pie filling
- 10 Eggroll wrappers
- ¼ Cup sugar
- ½ Tsp. cinnamon
- Vanilla ice cream or whipped cream

Instructions:

- Lay an egg roll wrapper down flat on a cutting board.
- Place a small amount of pie filling in the center of each wrapper.
- Pull the bottom corner up, fold each side toward the center. Roll up to the top corner. Wet finger with a little bit of water and rub on top corner to seal.
- Continue until all 10 eggrolls are complete.
- Place eggrolls into the entry chute of the AutoFry.
- Enter the cook time of 2 minutes and 30 seconds.
- Close the entry chute, dropping your eggrolls into the hot oil and press start.
- When finished the timer will sound and your finished eggrolls will drop from the exit chute into the awaiting pan.
- Toss eggrolls in cinnamon and sugar before plating.
- Serve with a scoop of vanilla ice cream or whipped cream.



Desserts

Eggrolls

Strawberries and Cream Eggrolls

Cook Time:

2 Minutes & 30 Seconds (Shake Feature 15 second intervals)

Ingredients:

- 2 Cans (20 oz.) of strawberry pie filling
- 10 Eggroll wrappers
- 1 Cup softened cream cheese
- 1 Cup powdered sugar
- Vanilla ice cream or whipped cream

Instructions:

- In a medium bowl, mix together cream cheese and powdered sugar until thoroughly combined.
- Gently fold in strawberry pie filling.
- Lay an egg roll wrapper down flat on a cutting board.
- Place a small amount of strawberry and cream cheese mixture in the center of each wrapper.
- Pull the bottom corner up, fold each side toward the center. Roll up to the top corner. Wet finger with a little bit of water and rub on top corner to seal.
- Continue the process until all 10 egg rolls are complete.
- Place eggrolls into the entry chute of the AutoFry.
- Enter the cook time of 2 minutes and 30 seconds.
- Close the entry chute, dropping your eggrolls into the hot oil and press start.
- When finished, the timer will sound and your eggrolls will drop from the exit chute into the awaiting pan.
- Serve with a scoop of vanilla ice cream or whipped cream.

Desserts

Empanadas

Cherry Cheesecake Empanadas

Cook Time:

3 Minutes (With MTI-10X/XL Hold Down Unit & Shake Feature)

Ingredients:

- 10 Empanada discs
- 1 Cup cherry pie filling
- 1 Cup cream cheese
- ¼ Cup powdered sugar
- 1 Tsp. vanilla

Instructions:

- In a medium bowl, mix together cream cheese, vanilla, and powdered sugar until thoroughly combined.
- Gently fold in cherry pie filling.
- Lay empanada wrapper down flat on cutting board or plate.
- Place a 1-2 Tablespoons of the cherry cheesecake mixture on to the empanada.
- Fold one side over enclosing the filling and creating a half-moon shape.
- Seal the edges with a fork.
- Continue the process until all 10 empanadas are complete.
- Place 2-4 empanadas into the entry chute of the AutoFry.
- Enter the cook time of 3 minutes.
- Close the entry chute, dropping your empanadas into the hot oil and press start.
- When finished the timer will sound and your finished empanadas will drop from the exit chute into the awaiting pan.
- Serve with vanilla ice cream or whipped cream.

Desserts

Empanadas

Churro Cheesecake Empanadas

Cook Time:

3 Minutes (With MTI-10X/XL Hold Down Unit & Shake Feature)

Ingredients:

- 1 Cup cream cheese, softened
- 2 Tbsp. granulated sugar
- 1/2 Tsp. pure vanilla extract
- 1/2 cup granulated sugar
- 1 1/2 Tsp. cinnamon
- 10 Empanada discs



Instructions:

- In a large bowl, beat cream cheese and 2 tablespoons of sugar until well combined. Mix in the vanilla; set aside.
- Lay empanada disc down flat on cutting board or plate.
- Fill each disk with about a teaspoon of cream cheese.
- Fold over and crimp with a fork to seal.
- Place 2-4 empanadas into the entry chute of the AutoFry.
- Enter the cook time of 3 minutes.
- Close the entry chute, dropping your empanadas into the hot oil and press start.
- When finished the timer will sound and your finished empanadas will drop from the exit chute into the awaiting pan.
- In another large bowl mix together cinnamon and remaining sugar.
- One by one coat each empanada in cinnamon and sugar mixture until thoroughly coated.
- Serve with vanilla ice cream and caramel drizzle.

Desserts

Wontons

Cinnamon Bun Wontons

Cook Time:

1 Minute 30 Seconds (With MTI-10X/XL Hold Down Unit & Shake Feature)

Ingredients:

- 1 Cup cream cheese
- 1 Cup powdered sugar
- 1 Tsp. vanilla
- 1 Cup granulated sugar
- 1 Tbsp. cinnamon
- 12 Wonton wrappers
- 1 Large egg, beaten

Instructions:

- In a medium bowl, combine cream cheese, powdered sugar, and vanilla.
- Add 1 tsp. of filling to the center of a wonton wrapper.
- Brush the edges with the egg and pinch the corners together to form a four cornered star. You can also fold one side over to create a triangle shape.
- Repeat until all wontons are complete.
- Place 5-6 filled wontons into the entry chute of the AutoFry.
- Enter the cooking time of 1 minute and 30 seconds.
- Close the entry chute, dropping your wontons into the hot oil and press start.
- When finished the timer will sound and your finished wontons will drop from the exit chute into the awaiting pan.
- Toss in cinnamon and granulated sugar.

Desserts

Wontons

Cookies & Cream Wontons

Cook Time:

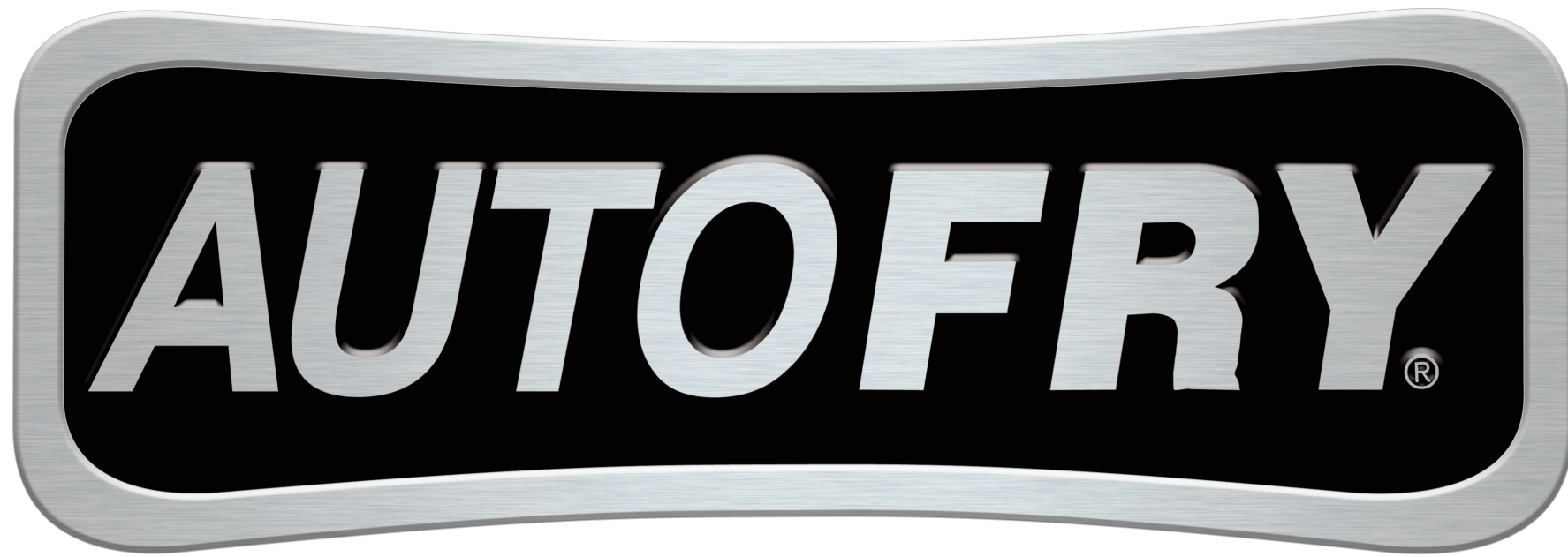
1 Minute 30 Seconds (With MTI-10X/XL Hold Down Unit & Shake Feature)

Ingredients:

- 1 Cup cream cheese, softened
- 1 Cup confectioners' sugar
- 8 Chocolate sandwich cookies, crushed
- 12 Wonton wrappers

Instructions:

- In a medium bowl, mix together the cream cheese and confectioners' sugar until combined.
- Gently fold in the crushed chocolate sandwich cookies.
- In the middle of each wonton wrapper, place about a teaspoon of the cream cheese mixture in the middle. (Be careful to not overfill the wontons so they don't burst while frying.)
- Repeat until all wontons are complete.
- Place 5-6 filled wontons into the entry chute of the AutoFry.
- Enter the cooking time of 1 minute and 30 seconds.
- Close the entry chute, dropping your wontons into the hot oil and press start.
- When finished the timer will sound and your finished wontons will drop from the exit chute into the awaiting pan.
- Service with vanilla ice cream or whipped cream.



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