

Consistent Every Time

Collectramatic® Fryers provide consistent, evenly-fried chicken every cook cycle, with minimal labor. Foods are crisp on the outside, moist on the inside – never overcooked or undercooked. The programmable controls can store cook times and temperatures for up to eight products, so there is no guesswork! Just press the appropriate product button and you can rely on the same delicious results, time and time again.



- **Productivity** - Not only will Collectramatic increase sales and reduce labor because of consistency and ease of use, it will also save a lot of money because shortening oil life is dramatically extended. The fryer's exclusive design also makes all day cooking possible with very little or no manual filtration, reducing downtime and saving labor. More Chicken - Less Work.
- **Flexibility** - Whether you need to pressure fry or open fry, Collectramatic Pressure Fryers will fry perfectly. This means you can cook a full range of food products, and know that they'll cook perfectly, every time.
- **Reliability** - Collectramatic Fryers are also extremely reliable, with a reputation for being a true workhorse in the kitchen; going strong day after day, year after year. Few moving parts means less maintenance over time.
- **History** - The Collectramatic Fryer is entering its sixth decade as the pinnacle of frying. Originally designed for a famous Kentucky Colonel, these fryers are the embodiment of "if it ain't broke, don't fix it." Sure, it's been improved over the years as technology has evolved, but the basic structure has remained the same. It simply works year after year, cook after cook.

"These pressure fryers allow us to deliver a consistent product every time. Fantastic technology behind it. In addition to that, the service that we receive from the folks at Winston is beyond compare. I'd highly recommend anyone out there looking to fry up some chicken to check these out."

CHEF BRET SMITH GOODBIRD KITCHEN



More Productivity for Less

More than 60 years ago, Collectramatic® got its start as the fryer of choice for major fast food chains and independently operated foodservice outlets. Today, the Collectramatic® fryer continues to be a workhorse in the kitchen, providing trouble free performance with consistently delicious results, year after year. Add the Winston Shortening Filter for a perfect pair for any operation serving fried food.

Collectramatic® LP46 Pressure Fryer

The LP46 is a high efficiency pressure fryer with a 4 head and 14 lb. (6.4 kg) capacity.

Collectramatic® LP56 Pressure Fryer

The LP56 is a high efficiency pressure fryer with a 6 head and 18 lb. (8.2 kg) capacity.

Collectramatic® OF49C Open Fryer

The OF49C is an open fryer with a 4 head and 14 lb. (6.4 kg) capacity.

Collectramatic® OF59C Open Fryer

The OF59C is an open fryer with a 6 head and 18 lb (8.2 kg) capacity.



Available Accessories



Filters



Multiple Basket Configurations

