



## PF56C COLLECTRAMATIC® PRESSURE/OPEN FRYER

### OPERATIONAL EXCELLENCE

The Collectramatic has the largest cold zone in the industry and can perform 20-30 cook cycles without filtration, which extends shortening life and reduces filtering downtime. If speed of service is important, the fryer's heat curve can be adjusted to cook up to 18 lbs. of fried chicken in as little as 10 minutes. Utilizing Winston's Quarter Rack system improves labor efficiencies because the chicken is cooked on racks and moved directly into the holding cabinet with minimal handling.

### EASY-TO-USE CONTROLS

Standard to all Collectramatic fryers is a microprocessor control, which never requires calibration for accuracy. Within any of the 8 channels, up to 6 temperatures and multiple time settings can be programmed per cook cycle. The controller also offers "Flex-Time" for varying sized products and a shortening management system.

### DURABLE

The cylindrical cooking pot of the Collectramatic fryer is constructed to last for many years of use. Each fryer is built with high grade stainless steel and uses very few moving parts. A self-regulating low-pressure system helps cook chicken to perfection.

### INDUSTRY COMPLIANCE

Built to comply with applicable standards for manufacturers. Included are UL, C-UL, UL Sanitation, DEMKO, CE, and MEA.



**PF56C  
COLLECTRAMATIC® FRYER**

8-Channel Processor Control  
SMS (shortening management system) ready

*Published for*



*Collectramatic High Efficiency Open Fryers are the workhorses of any kitchen and can cook up to 120 deliciously golden-brown fried chickens without filtration.*



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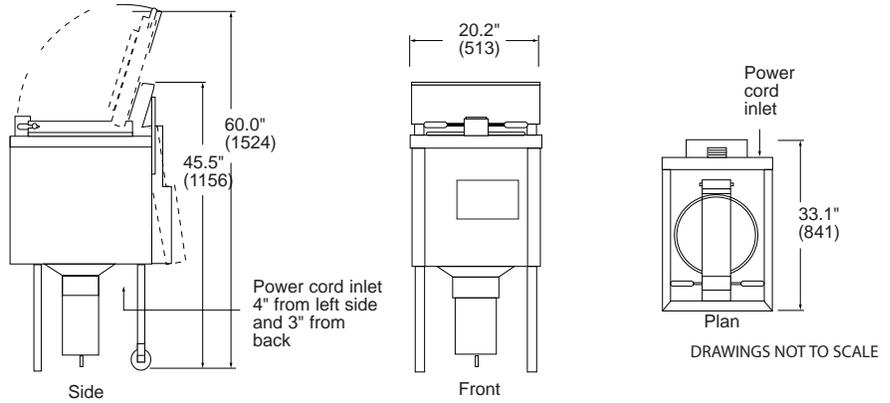
JOB

ITEM#



**PF56C**  
**COLLECTRAMATIC® FRYER**

8-Channel Processor Control  
SMS Ready



capacity	size in (mm)	volts	hertz	ph	amps	watts	circuit amps	ship wt. lb (kg)	ship cube
<b>PF56C</b> 6 head 18 lb. (8.2 kg) product 75 lb. (33.8 kg) or 9.55 g (36.15L) cooking oil	H= 50.0" (1270) H2= 61.0" (1549) W= 20.2" (513) D= 30.0" (762)	US / CANADA							
		208	60	3	29.2	10500	50	179 (79)	20.0 (0.57)
		240	60	3	25.2	10500	50		
		240	60	1	43.7	10500	60		
		INTERNATIONAL							
		400*	50	3	N/A	10500	N/A	214 (97)	call factory

H= Height w/lid closed • H2= Height w/lid open  
Includes: 1 clamshell basket, 1 drain hook, 1 spatula, 2 collector gaskets,  
2 lid gaskets, 1 Teflon® brush, 1 heat plate  
Cord and plug not included

**SHORT FORM SPECS**

Shall be Winston Collectramatic Pressure/Open Fryer, model PF56C with processor controls with SMS to utilize gravity filtration allowing up to 360 lbs. of chicken (or equivalent) to be cooked without manual filtration or emptying collector. Utilize clamshell basket to maintain separation of product during cooking.

**CONSTRUCTION**

**MATERIALS:** To be 16 - 20 gauge stainless steel mounted on four adjustable legs. Cooking vessel to be constructed of stainless steel.

**INSULATION:** Full, 1-1/2" insulation around the cooking vessel.

**CONTROLLER:** Processor control with eight programmable channels, SMS ready.

**VENTILATION:** Required. Check local codes.

**ELECTRICAL:** Refer to wiring schematic included in equipment for installation assistance. Cord/Plug not included. Shipped wired for 3-phase application. Licensed electrician may be required. Check local codes.

**LOAD LIMIT:** Maximum of 18 lbs. of frozen or refrigerated chicken, fish, meats, or vegetables per load.

**LIMITED WARRANTY**

2 years parts, 1 year labor and travel, 1 year parts only for replacement parts, up to 25 years for pressure parts (defined in full warranty).

**SPECIFY THE FOLLOWING WHEN ORDERING:**

**STANDARD (NO ADDITIONAL COST):**

1. Model number.
2. Voltage preference: 208V or 240V for US or Canada. Cordset is not included.  
All units shipped 3-phase.  
\* Inquire about additional international voltages available.

**OPTIONAL (ADDITIONAL COST):**

1. Added accessories or supplies.

**INCLUDED ACCESSORIES (NO ADDITIONAL COST)**

1	Clamshell basket	1	Drain hook
2	Collector gaskets	1	Spatula
2	Lid gaskets	1	Teflon® brush
1	Heat plate		

**ACCESSORIES & SUPPLIES (ADDITIONAL COST)**

PS1180	Utensil rack	PS1290	Open basket
PS1875	Basket lift assist	PS1874	Accessory Kit (includes gloves, plugging tool, displacer tool, spatula, and drain hook)

**BUY WINSTON SERVICE PARTS, ACCESSORIES,  
AND SUPPLIES ONLINE!  
FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM**



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