



PF56C



Functions: Pressure Frying
Open Frying

Capacity: Product 18 lbs. (6 head)
8.2 kg.

PF56C Collectramatic® Fryer Pressure and open

8 channel process control

SMS (Shortening Management System) Ready

General Specifications

- The Collectramatic® pressure/open fryer is used to deep fry a variety of foods without flavor transfer.
- Solid-state controls provide eight programmable channels to store time and temperature settings for popular menu items. The idle mode maintains low temperature when the fryer is not in use.
- Small footprint, only needs 4.72 square feet.
- Aqualert water detection software does not allow water to be boiled in the cooking vessel.
- Cylindrical cooking vessel distributes heat evenly and efficiently.
- Deep 13" cold zone (collector) and unique Filterfry process extends shortening life 50 - 75% and allows operators to cook up to 20 cycles without stopping for mechanical filtration.
- Clamshell basket ensures consistently cooked foods and makes it simple to load and unload product.
- Built to last with quality craftsmanship, high grade stainless steel construction and full 1-1/2 inch insulation surrounding the cook pot.
- Collectramatic equipment is built to comply with applicable standards for manufacturers. Included are UL, C-UL, UL Sanitation, DEMKO, CE, MEA 482-90-E.



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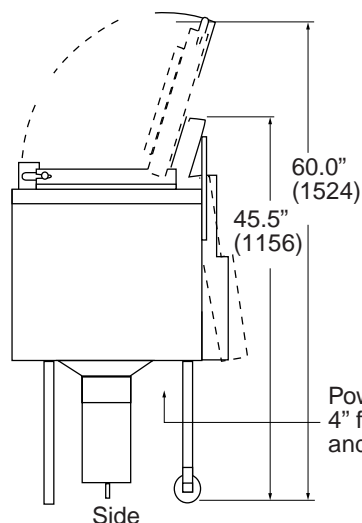


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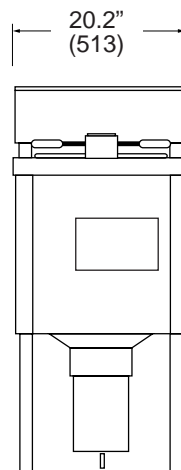


PF56C Collectramatic® Fryer Pressure and open 8 Channel process control, SMS Ready

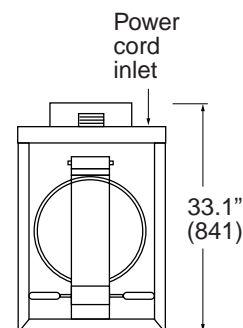
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Side



Front



Plan

Drawings not to scale

Capacity	Size in (mm)	Volts	Hertz	PH	Amps	Watts	Circuit Amps	Ship Wt lb (kg)	Ship Cube ft (M)	Class
PF56C 6 head 18 lb. (8.2 kg) product 68 lb. (31 kg) cooking oil	H =45.5 (1156)	208	60	3	29.2	10,500	50	185 (84)	20 (0.57)	85
	H2 =60.0 (1524)	240	60	3	25.2	10,500	50			
	W =20.2 (513)	240	60	1	43.7	10,500	60			
	D =33.1 (841)	Int'l						2/skid	w/skid	
		400	50	3	N/A	10,500	N/A	210 (96)	call factory	N/A

Short Form Specs

Shall be Winston Collectramatic Pressure and 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; to utilize Clamshell Basket to maintain separation of product during cooking; for cooking a maximum of 18 lbs. of frozen or refrigerated chicken, fish, meats, or vegetables per load.

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.

Warranty

2 years parts, 1 year labor and travel, 90 days parts only for replacement parts, up to 25 years for pressure parts (defined in warranty).

Model

PF56C-208

PF56C-240

Description

Collectramatic pressure/open fryer, 6 head, 208V/60H/3Ph, 50A

Collectramatic pressure/open fryer, 6 head, 240V/60H/3Ph, 50A

Includes:

- 1 Clamshell basket
- 2 Collector gaskets
- 2 Lid gaskets
- 1 Teflon® brush
- 1 Long collector
- 1 Heat plate
- 1 Basket drain hook

Equipment Options:

- Winston Shortening Filter
- Winston Breader/Sifter

Optional Accessories

- PS1874 Accessory kit
Required with each installation.
Kit Includes
 - PS1001 Gloves, pair
 - PS1179/1 Plugging tool
 - PS1209/1 Displacer Tool
- PS1180 Utensil rack
- PS1291 Open basket
- PS1875 Bskt, lift assist
- PS1979 Spatula

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