



LP46 & LP56 COLLECTRAMATIC® PRESSURE 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.



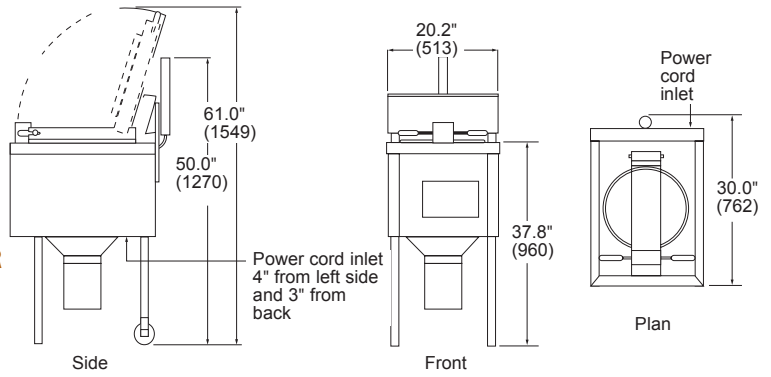
**LP46 & LP56 COLLECTRAMATIC®
HIGH EFFICIENCY FRYER**
8-Channel Programmable Control

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





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 8-Channel Programmable Control



DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	circuit amps	ship wt. lb (kg)	ship cube
LP46 4 Head 14 lbs. (6.35 kg) product 64 lbs. (28.8 kg), or 8.15 g (30.85L) cooking oil	H= 50.0" (1270) H2= 61.0" (1549) W= 20.2" (513) D= 30.0" (762)	208	60	3	29.2	10500	50	165 (75)	20.0 (0.57)
		240	60	3	25.2	10500	50		
		240	60	1	43.7	10500	60	204 (93)	call factory
		Intl. 400*	50	3	N/A	10500	N/A		
LP56 6 Head 18 lbs. (8.2 kg) product 75 lbs. (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)	208	60	3	29.2	10500	50	175 (79)	20.0 (0.57)
		240	60	3	25.2	10500	50		
		240	60	1	43.7	10500	60	214 (97)	call factory
		Intl. 400*	50	3	N/A	10500	N/A		

H= Height w/lid closed • H2= Height w/lid open
 Includes: 1 clamshell basket, 1 drain hook, 1 pair gloves, 1 plugging tool, 1 displacer, 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 high efficiency pressure fryer, model LP46 or LP56 with 8-channel processor controls and 13" deep collector, which allows 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.
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 14 lbs. (LP46) or 18 Lbs. (LP56) of frozen or refrigerated chicken, fish, meats, or vegetables per load.

LIMITED WARRANTY

Limited 1 year warranty, excluding gaskets, lamps, hoses, power cords, and fryer baskets. Warranty disclaimer for failure to clean. Ask for complete warranty details.

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	Heat plate
2	Lid gaskets	1	Teflon® brush
1	Spatula		

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)

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