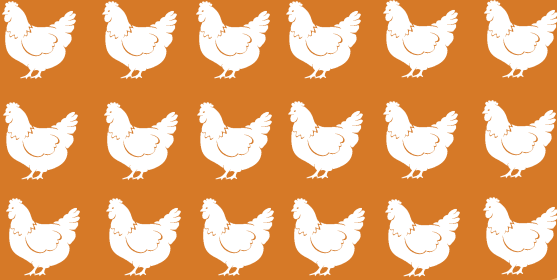


PRESSURE & OPEN FRYER

COLLECTRAMATIC®

CONFIGURING A COLLECTRAMATIC INTO YOUR KITCHEN FLOOR PLAN OFFERS YOU AND YOUR STAFF MORE PRODUCTIVITY, FLEXIBILITY, EFFICIENCY, AND RELIABILITY.

1 PRODUCTIVITY



More productivity for less money

18-head platform cooks more chicken than the other guy's 16-head, AND you keep your \$4,000.

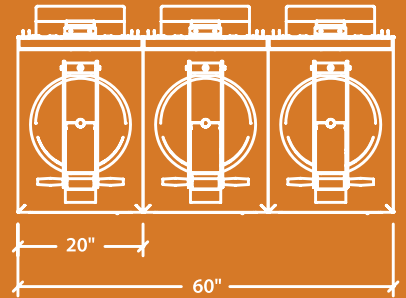
Size and ease matters

18-head vs. 16-head per batch in almost the same space as two fryers of the other guy.

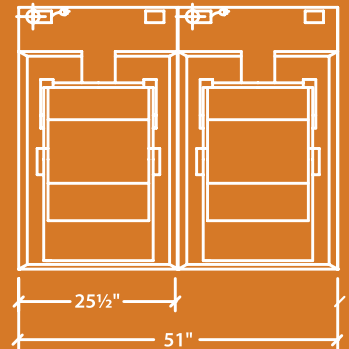
The Collectramatic **easily converts to an open fryer** providing flexibility to your kitchen.

2 FLEXIBILITY

WINSTON COLLECTRAMATIC FRYERS
(3) 6-HEAD FRYERS
18 HEADS TOTAL



THE OTHER GUY'S FRYERS
(2) 8-HEAD FRYERS
16 HEADS TOTAL



4 RELIABILITY

A workhorse built for a legend

Known for its 25-year lifespan and low cost of ownership. The Collectramatic has unmatched reliability, providing **longer warranties, less down time, faster recovery, and a proven track record of cooking round after round after round.** *It won't retire until you do.*



3 EFFICIENCY

Low oil volume

For the past 40 years, the 6-head Collectramatic has been a low-oil-volume fryer with a 75 lb. capacity that extends shortening life.



● The Colonel called the Collectramatic, "the best cooker ever!" Plus, no one can deny that countless operators say: ***"The chicken just taste better from Collectramatic."***