



Winston
foodservice

COLLECTRAMATIC
THE COLONEL'S ORIGINAL CHOICE

Training Guide

Overview, Operation, Maintenance,
Troubleshooting





Agenda

- PF56 Overview
- Key Parts & Components
- Fryer Assembly
- Fryer Operation
- Top 5 Technical Issues & Resolutions
- Programming
- Accessories
- Preventive Maintenance
- Resources & Support
- Questions



PF56 Overview





What is the Winston PF56 Fryer?

- **High-efficiency fryer** created for KFC kitchens; runs pressure or open fry.
- **6-head (18 lb) capacity** in a compact 4.17 sq ft footprint with higher output than our competitors.
- **New 8000R Controller** with 20 programmable cook channels.
- **Large Cold Zone / Collector** to extend oil life and cut downtime.
- **Stainless steel, round pot** for even heat and easy cleaning.





Key Parts & Components





***Front View –
Major components***



- Lid
- Tray Hooks
- Power Switch
- NEW 8000R Control Panel
- Exhaust Outlet
- Collector
- Back Splash
- Drain Valve
- Power Switch



Accessories



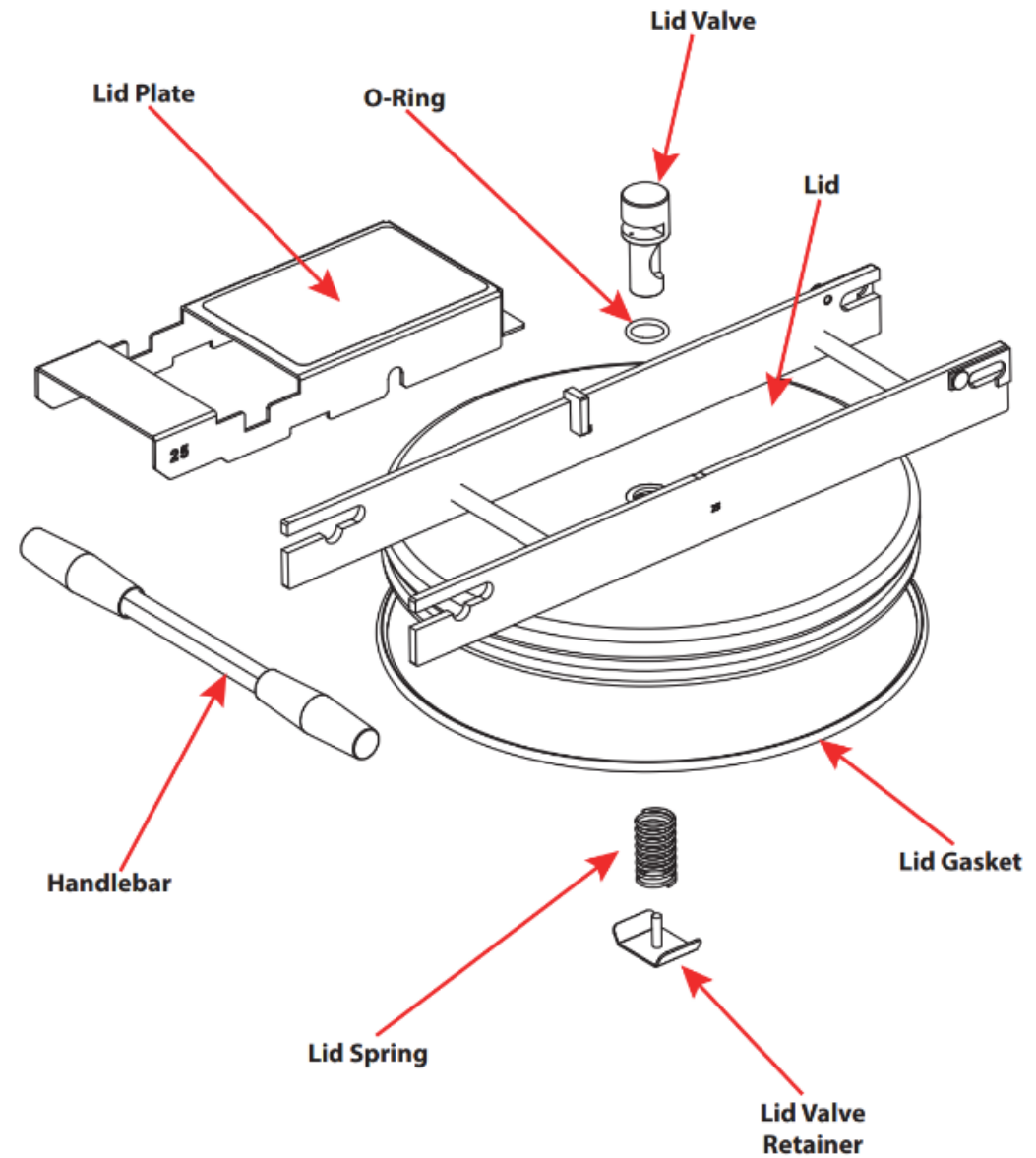
- Clam Shell Basket
- Quarter Rack Basket
- Plugging Tool
- Drain Hook
- Displacer
- Collector Removal Tool
- Heat Plate
- Coil Brush



Lid – Major components



- Lid
- Lid Valve
- O-Ring
- Lid Gasket
- Lid Valve Retainer
- Lid Spring
- Handlebar
- Lid Plate

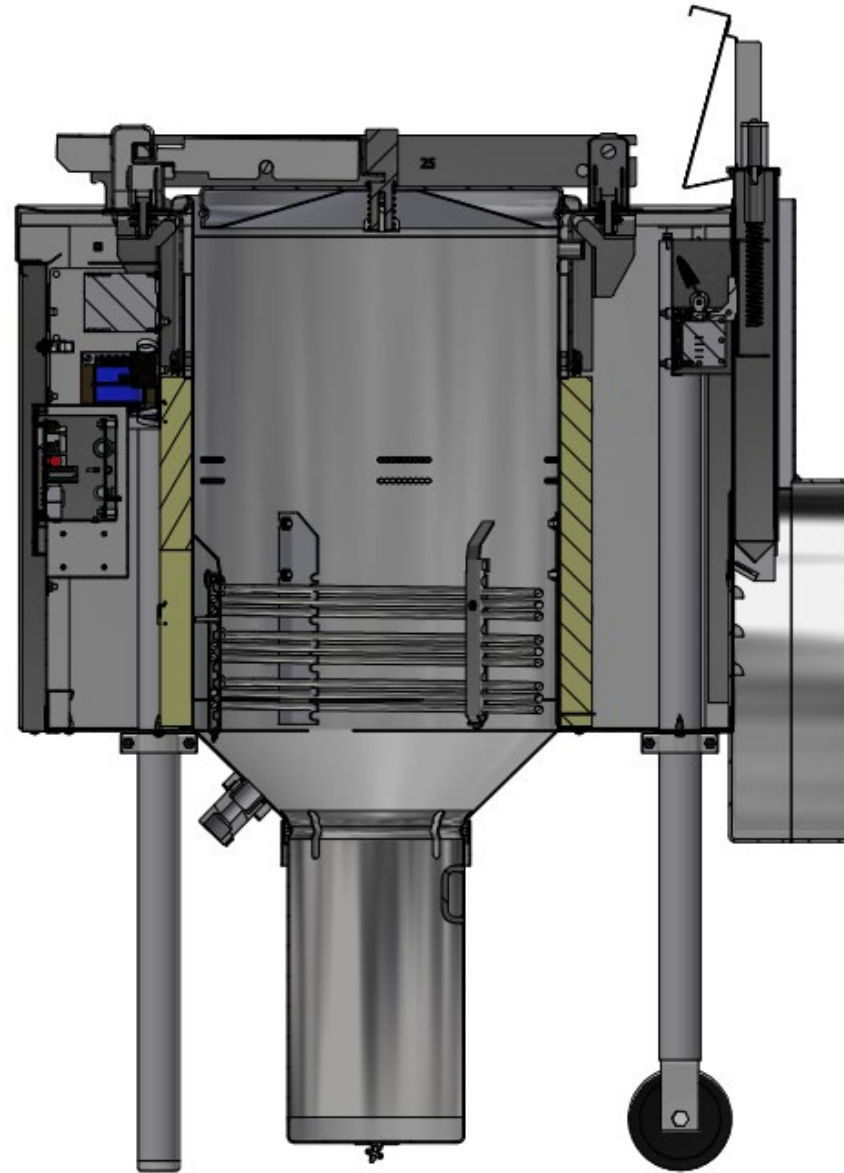




Fryer Pot – Major components



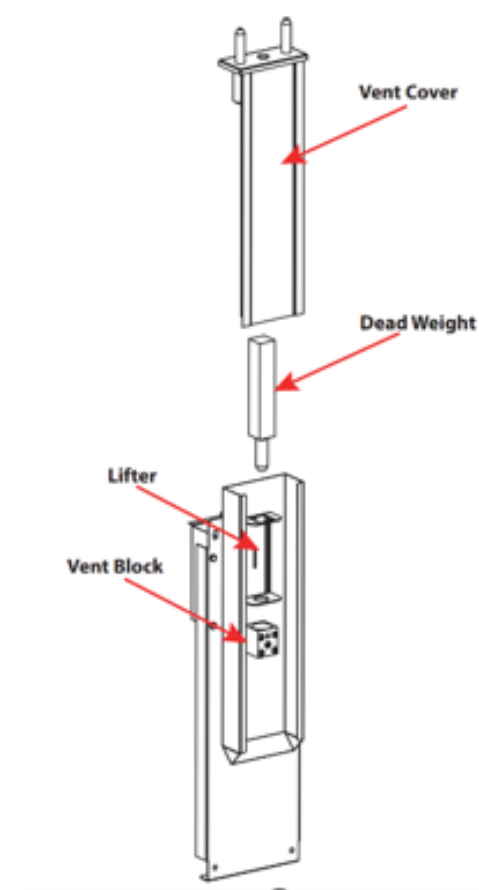
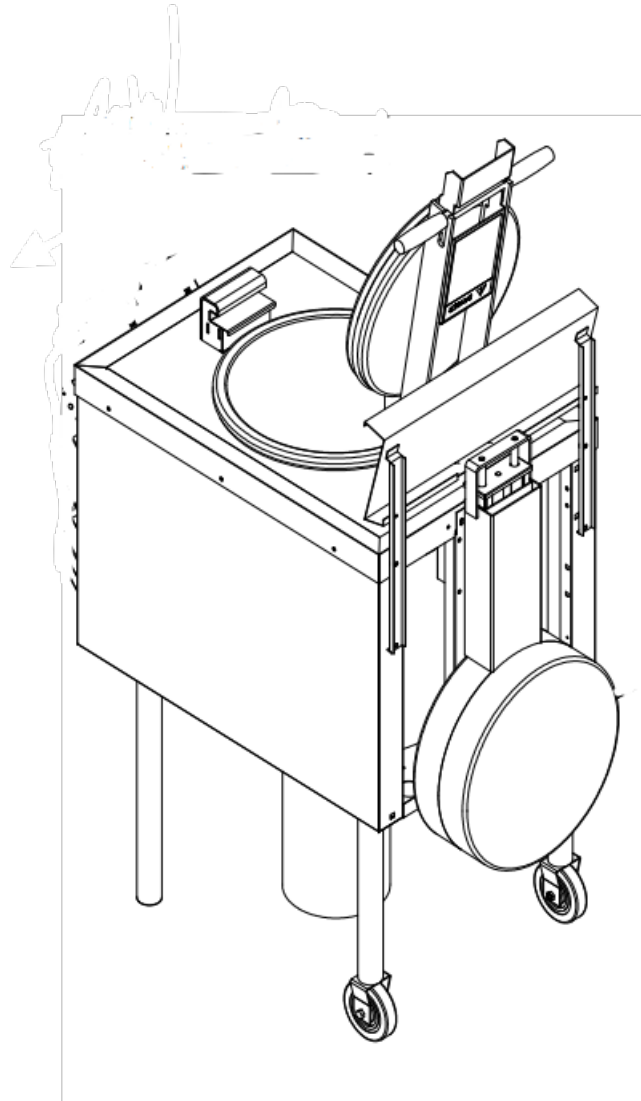
- Vent Hole
- Drain
- Temperature Probe
- High Limit Probe
- Heater Coils
- Guards





Rear View – Muffler Assembly

- Muffler
- Vent Cover
- Dead Weight
- Lifter
- Vent Block





Control Panel



- 20 Channels
- Membrane Buttons
- Drain Valve Alarm





Fryer Assembly





Fryer Assembly

- **Power Cord Installation**

Ensure proper electrical connection (licensed electrician recommended).



- **Back Splash Installation**

Attach securely to protect walls and surfaces.

- **Collector Installation**

Lubricate Collector gasket, place into well, use plugging tool to tamp into place, confirm Collector is seated.





Fryer Assembly

- **Lid Gasket Installation**

Inspect gasket, dip it in cold oil before installing the gasket with seam towards the rear of the fryer.

- **Basket Prep**

Dip basket and racks in oil before first use to season them and prevent sticking.



- **Oil Fill**

Add the correct amount of oil to the Fryer Pot





Fryer Operation

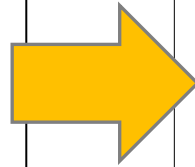




Morning Start-Up – Setup Checks

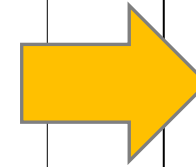
✓ Power Connection

- Plug fryer into correct outlet (verify voltage and phase)
- If hardwired, switch breaker on.
- Note: voltage and phase info is on the serial tag.



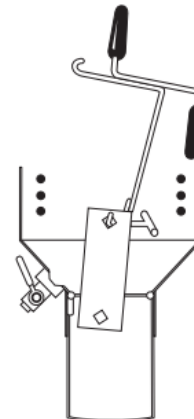
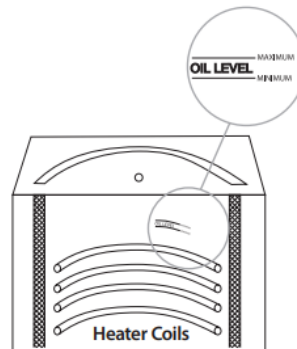
✓ Oil Fill & Power On

- Ensure Collector is seated properly.
- Fill fryer pot to the fill line.
- Power ON the fryer.



✓ Bring Oil to Drop Temp

- Wait for Controller to display Drop, deep stir cooking oil, with stirring tool, into collector vigorously for at least 15 seconds.
- Drop message will change to cooking oil temperature. DO NOT stir cooking oil while cooking oil temperature is displayed.
- Repeat process two more times. Once oil is at Drop temp for the 3rd time, place Heat Plate into collector the fryer is ready for first cook.

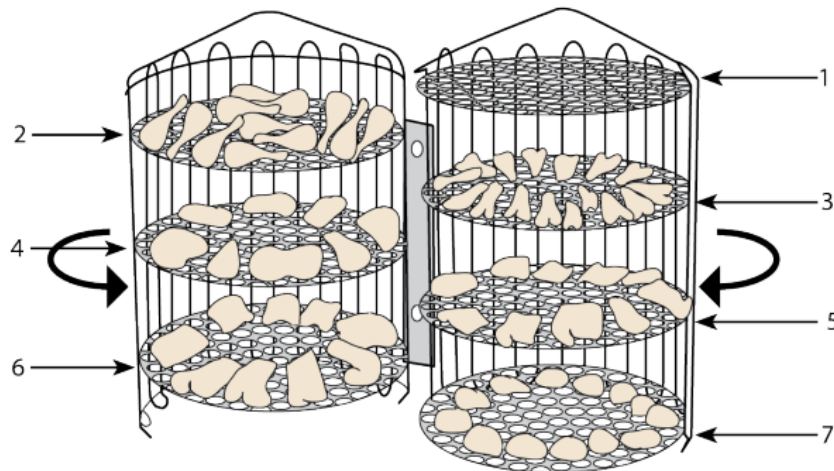




Basket Loading

Clamshell Basket

- Load top down (start at shelf #2)
- Use the middle shelves for partial loads
- Note: shelf #1 is the lid, not for food

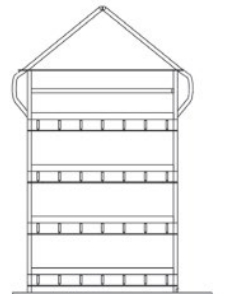
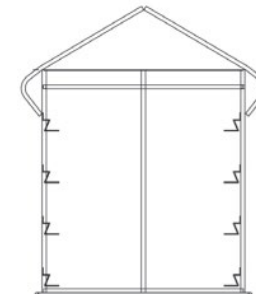
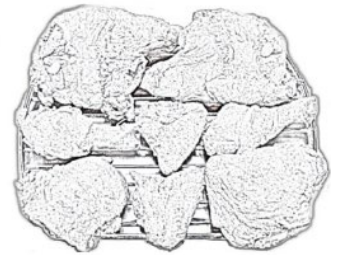
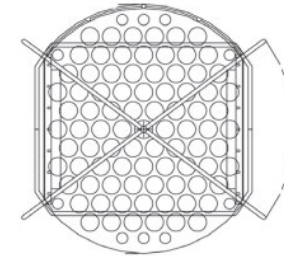


Tips & Tricks:

- Dip baskets in hot oil (prevents sticking)
- Don't overload – leave space for oil flow
- Food may touch but not overlap

Quarter Rack Basket

- Load bottom, up
- Unload top, down
- Chicken hangs slightly over rails
- Space pieces for good oil flow

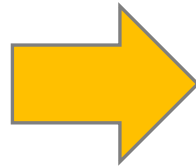




Frying Product

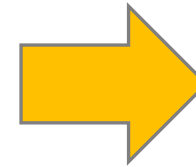
Close Lid & Start Cook

Lower loaded basket into fryer, close lid, press *Preset 1-20*, fryer pressurizes.



Cooking Cycle

Fryer follows programmed time, temp, and pressure.



Unload Product

When the cook cycle is complete, open the lid carefully, and remove the basket.





Daily Filtering

- Perform **at least once a day** (with or without polishing powder).
- Ensure fryer is in the off position
- Do not filter cold oil



15 min.





Nightly Shutdown

- Ensure all oil is returned to the fryer pot.
- Power OFF.





Troubleshooting



Issue	Troubleshooting & Resolution
Fryer Won't Heat	<p>Check power, oil level, probes, and relays; reset high-limit; replace temp probe if unresponsive.</p> <p>Tip: A failing probe usually reads low and causes overcooking—replace if inconsistent.</p>
Fryer Overheating	<p>Verify probe accuracy, relays, and oil level; reset high-limit; replace probe or high-limit if faulty.</p> <p>Note: Never test the high-limit in the field, it can damage components.</p>
Oil Leaking	<p>Rule out normal cleaning drips, o-rings, drain valve and banjo</p> <p>Tip: Small drips are normal—only investigate leaks that persist.</p>
Drain Won't Open	<p>Confirm drain opens and closes freely. Use brush to remove any blockage.</p>



Issue	Troubleshooting & Resolution
Chicken Undercooked	<p>Stir oil at startup, confirm drop temp, avoid frozen/overloaded product, check recipe settings and probe accuracy.</p> <p>Tip: Undercooking often happens in the morning—always stir oil three times at startup.</p>
Chicken Overcooked	<p>Check oil quality, recipe settings, flex time, probe accuracy, and avoid leaving product in pot after cook cycle finished.</p> <p>Tip: Poor oil quality is the most common cause of overcooked product.</p>
Pressure Won't Release	<p>Confirm cook is complete, wait for prompt, check lid valve, vent spring, vent tube, and solenoid.</p> <p>Tip: A clogged vent tube is the most common cause—check it first.</p>
Fryer Won't Reach Pressure	<p>Check lid closure, gasket, vent, deadweight, recipe settings, solenoid, and sensor.</p> <p>Tip: A worn lid gasket is one of the most common causes.</p>



Issue	Troubleshooting & Resolution
Probe Errors	Clean probes, check wiring, and replace faulty probes as needed. Tip: Most Temp probe errors come from poor cleaning.
Control Panel Unresponsive	Check power, wiring, or replace controller.
Miscellaneous Startup Failures	Check building power, wiring, relays, controller, and replace parts if needed.
Fryer Heaters Smoking	Shut fryer off, check oil levels, inspect contactors, clean coils, and replace elements if needed. Tip: Smoking heaters usually means startup with low oil—clean before replacing.



Temperature Control Issues

Symptoms

- Fryer will not heat at all
- Fryer overheats (temperature climbs past setpoint)
- Fryer temperature drifts or fluctuates wildly
- Unit trips high limit during normal cook
- Chicken undercooked or overcooked due to temp swings



Temperature Control Issues

Steps to Check in the Field:

Verify Recipe & Settings – Confirm correct recipe channel and setpoints are selected. Ensure fryer is not in *Autocool* mode.

Cross-Check Temperature – Compare fryer's on-screen temp to a calibrated external probe. Large variances suggest probe drift or bad sensor.

Check Heaters

- If heaters don't cycle → issue with probe input or relay output.

 **Contact Winston Customer Support** – The following steps must only be performed by an **Authorized Service Technician**.

If Fryer Isn't Heating – Check power switch. Inspect heater contactor P2. Inspect high limit probe – fryer won't heat if tripped.

If Fryer Overheats or Temp Drifts – Replace temperature probe if drifting. Verify high limit resets at 428°F; replace if faulty. Check for heater contactor stuck "closed."

Final Escalation – If still unstable, suspect controller board. Verify grounding and harness integrity to rule out interference.



Oil Leaking

Symptoms

- Oil pooling under fryer or on the floor.
- Persistent drips even after cleaning.
- Fryer appears to be leaking but is actually overflow from the banjo.
- Leaks that increase during or after filtering.





Oil Leaking

Steps to Check in the Field:

Rule Out Normal Cleaning Drips – Drain valves release small drips after cleaning. Small drips = normal; large puddles = issue.

Check Drain Valve – Inspect drain valve for leaks, improper closure, or worn seals.

Inspect Collector – Ensure collector gasket is not worn or cracked. Check that collector is seated properly.

⚠ If Leaks Persist - Contact Winston Customer

Support – The following steps must only be performed by an **Authorized Service Technician**.

Inspect fryer pot for cracks or weld failures. Replace faulty O-rings, gaskets, seals, or leaking valves.





Programming





Programming





Preventive Maintenance



Preventive Maintenance - Daily

- ✓ Filter oil, brush elements, inspect oil quality (color/clarity/TPM).
- ✓ Remove & clean Banjo.
- ✓ Inspect & clean lid gasket (check for cracks/rips).
- ✓ Clean fryer accessories (basket, drain hook, brush, spatula, etc.).
- ✓ Wipe down control panel.



Preventive Maintenance - Weekly

- ✓ Clean rear vent assembly and dead weight with warm soapy water.
- ✓ Remove lid & spring, inspect lid valve o-ring, clean all parts.
- ✓ Inspect o-rings on Collector and Lid replace if needed.



Preventive Maintenance - Quarterly

- ✓ Inspect heating elements (check guides, guards and elements for bends).
- ✓ Replace lid gasket.



Preventive Maintenance – Annually

Store Level

- ✓ Inspect lid assembly; replace damaged or defective parts.
- ✓ Ensure temperature probe and guards are clean and properly positioned.
- ✓ Check high-limit thermostat is clean and secured by clamp.
- ✓ Inspect front panel; confirm power switch works and light turns on.
- ✓ Inspect control panel for damage.



Preventive Maintenance – Annually

*Must be performed by an **Authorized Service Agent***

 **Disconnect fryer from power before servicing.**

- ✓ **Inspect power cord** and plug for loose, frayed or damaged connections; repair/replace if needed.
- ✓ Open front panel; **inspect wiring** for loose or burnt connections; repair/replace as needed.
- ✓ **Check inside cabinet** for moisture or shortening penetration; tighten fittings, replace insulation if saturated.
- ✓ **Inspect vent assembly**; clean or replace components as needed.
- ✓ Ensure vent tube o-ring is present and in good condition (required vent block removal).
- ✓ **Inspect cabinet and pot** for cracks.

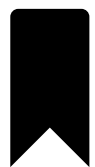




Support & Training Resources



Support Tools



Bookmark this page!

<https://winstonforum.com/kfc>

Available 24/7

- Operator Manual
- Start-Up Checklist Training Module
- Quick Reference How-To Videos
- Spec Sheet
- Preventive Maintenance Guide
- Service Report Form
- New materials being added regularly



Contact Customer Relations

Monday - Friday

8:00 AM–5:00 PM EST: +1-502-495-5400

- After Hours (5:00–10:00 PM EST): +1-502-338-4381
- WhatsApp (8:00 AM–10:00 PM EST): +1-502-338-4381
- Email: CustomerCare@winstonind.com

Weekend/After-Hours Support (12:00–10:00 PM EST):

- Phone & WhatsApp: +1-502-338-4381
- Email: CustomerCare@winstonind.com





Questions?

