

Winston
foodservice



WinstonForYum.com



KFC Equipment Academy Presentation – October 2025

Agenda

- **Who is Winston**
 - History
 - Approved Products
 - Why Winston?
- **Equipment Best Practices**
 - PM Schedule
 - Annual Safety Inspection
 - How to Maximize Oil and Equipment Life
- **How Winston Supports You**



History

- It all started in the '60s with Colonel Sanders and Winston Shelton
- Together they created the Collectramatic® fryer – consistent, safe, and made for KFC's kitchens
- The Colonel himself backed Winston to bring it to life
- The fryer went from idea to KFC standard worldwide
- Decades later, the partnership still drives innovation made for your kitchen





Approved Products



Collectramatic® Pressure and Opens Fryers

- **Rugged, stainless-steel build** - engineered to last decades
- **Largest cold zone in the industry** - protects oil, protects flavor
- **20–30 full batches between filtrations** - longer oil life, less downtime
- **High capacity** - up to 18 lbs per load; 4-head & 6-head options
- **Quarter-rack system** - boosts labor efficiency, less handling, faster to hold

Models available

PF56 – 6-head/18 lbs capacity, pressure fryer
PF46 - 4-head/14 lbs capacity, pressure fryer
OF59C - 6-head/18 lbs capacity, open fryer
OF49C - 4-head/14 lbs capacity, open fryer



Extended Holding Cabinets

- **Flip-up doors with Patented magnetic hinges** – durable, easy refilling & packing
- **See-through design** – check chicken inventory at a glance
- **Consistent food quality** – keeps product hot & ready to serve
- **Plug-and-play simplicity** – factory presets + 8 adjustable channels
- **Smart features** – capacitive touch controls, HACCP data download, convection fan option
- **Only Full Size Cabinet approved with Flip Doors**

Models available

HOV7-05SP Flip-Door Holding Cabinet – 5 pan capacity

HOV7-14SP Flip-Door Holding Cabinet – 14 pan capacity



Shortening Filter

- **Patented filter plate** - removes carbon & impurities, keeps oil clean
- **One unit, multiple fryers** - portable design saves space & cost
- **Quick disconnect** - safer, faster operation
- **Heavy-duty pump & motor** - filters at 3 GPM (11.4 LPM) to cut downtime
- **Built tough** - stainless steel, durable, easy to clean
- **Crumb-catching prefilter** - included standard for every unit

Models available
F662T



Accessories



Qtr Rack Frame - 4 Head
PS2836



Qtr Rack Frame - 6 Head
PS2845



Wire Shelves
PS2837-25 (one set per fryer)



Clamshell Basket - 6 Head
PS1163



Clamshell Basket - 4 Head
PS1159



Table Kit with Plug Tool
AC2019-AC1020



Fryer Leg Caster Kit
AC1022-2



Filter Paper - 100 Pack
PS1488
(One pack per restaurant to start)



Collector Gaskets
PS1892-5
(One set per fryer.)



Lid Gaskets
PS1891-5
(One set per fryer.)



Plugging Tool
PS1179



Displacer Tool
PS1209



Collector Removal Tool
PS3187

Start-Up Kit
PS3120

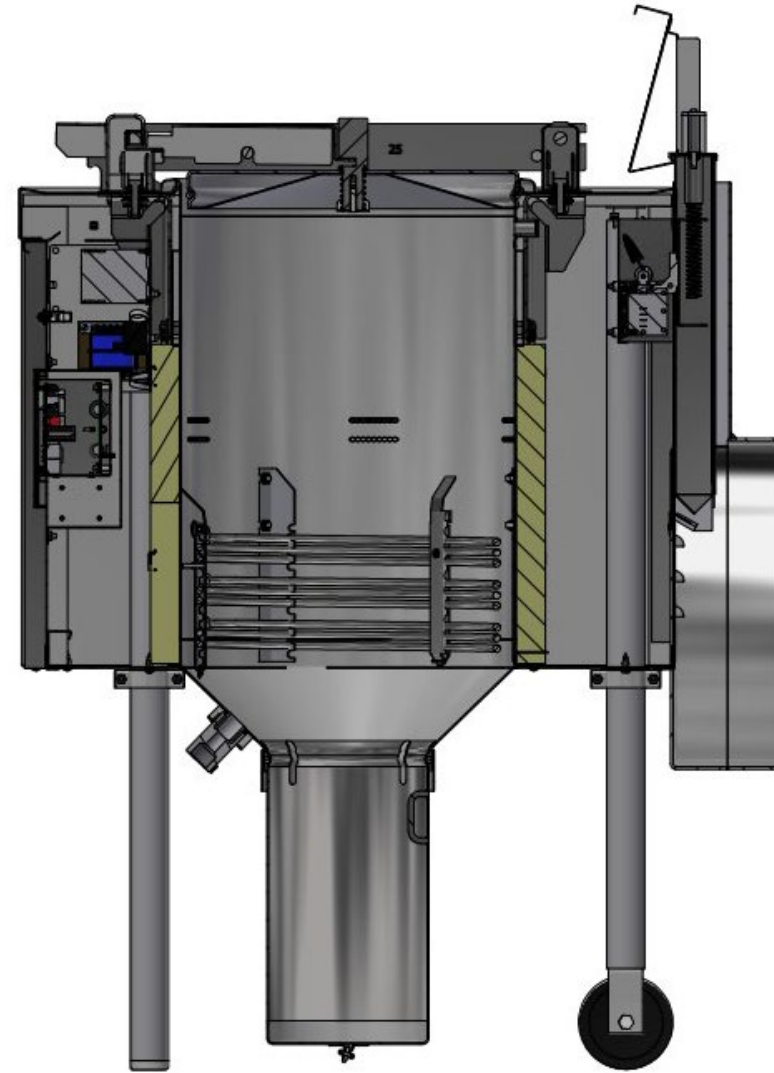


Tray Cart with Basket Stand
PS1682



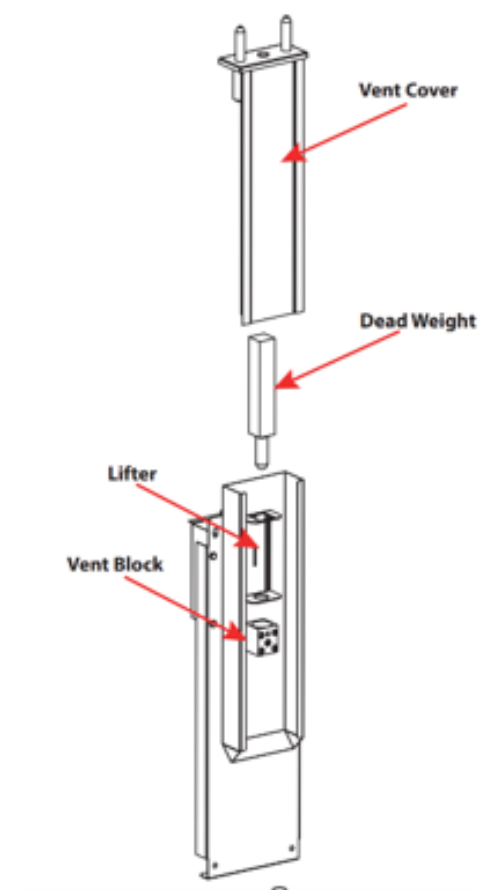
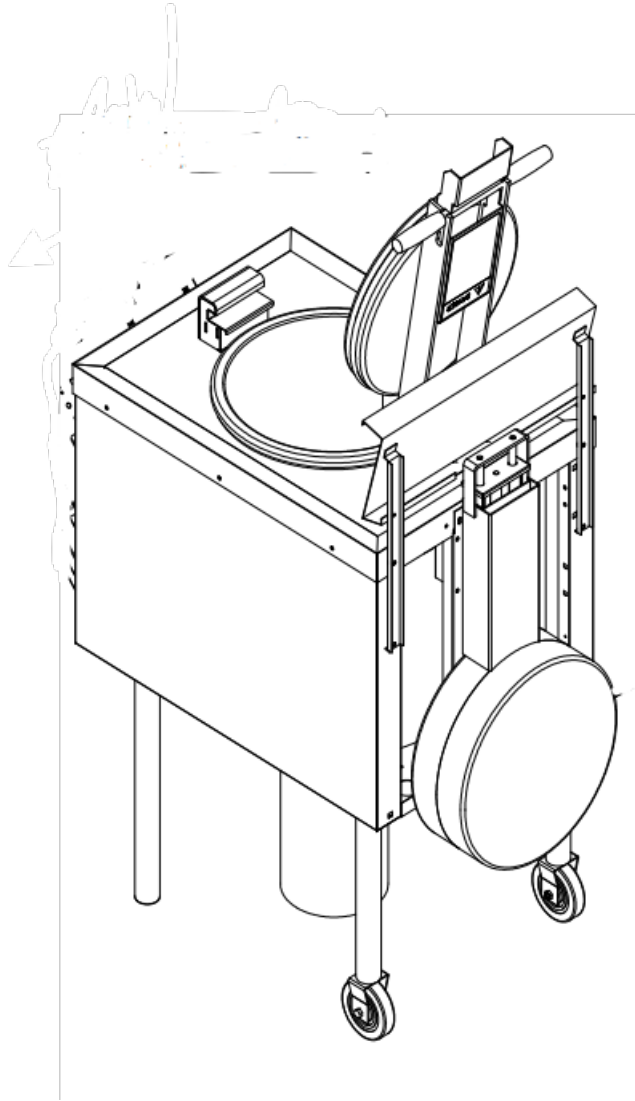
Fryer Pot - Major Components

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



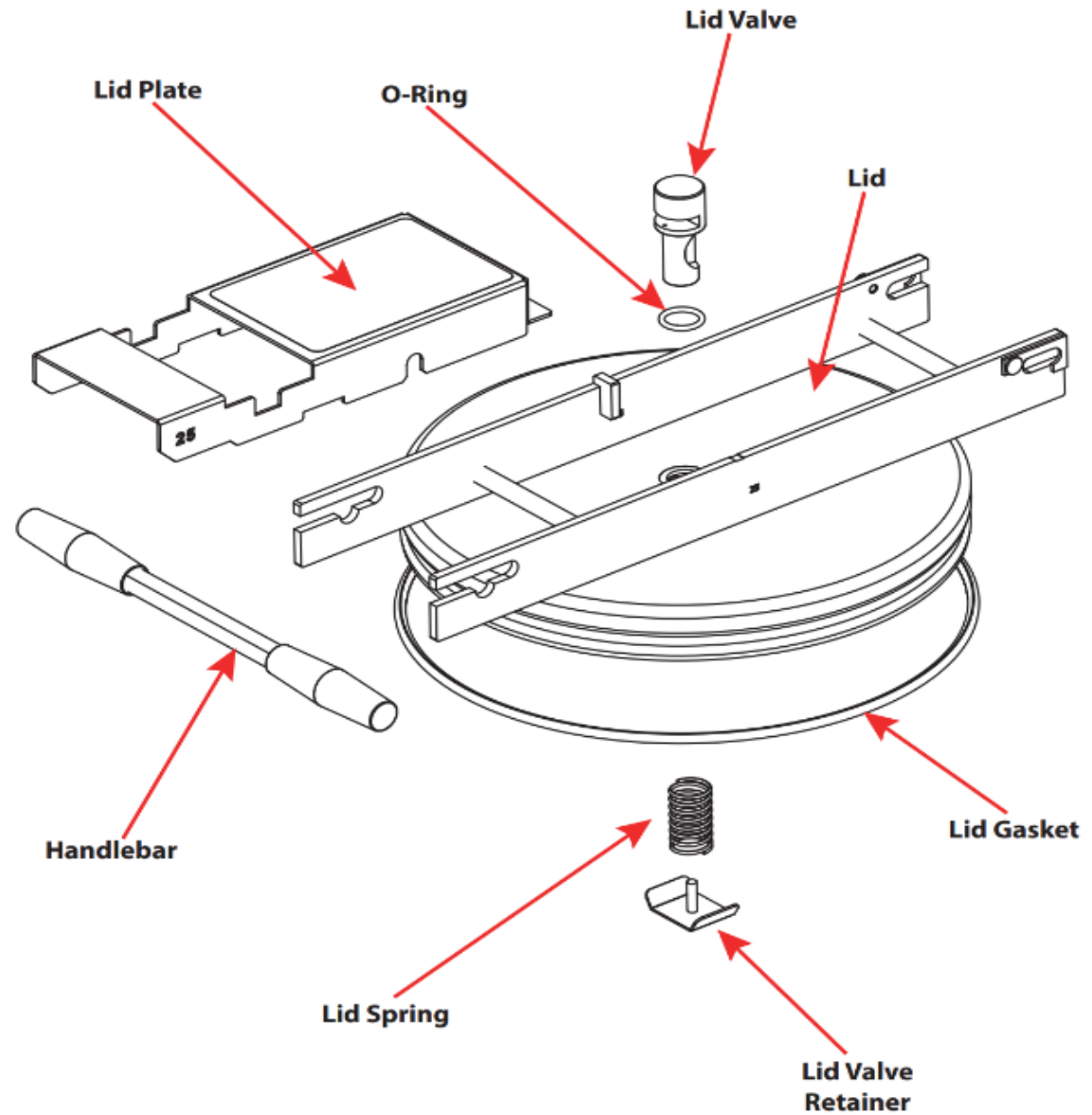
Rear View – Muffler Assembly

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



Lid – Major components

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



CVap® Flip Door Holding Cabinets

CVap Holding Cabinets with flip doors are the latest addition to Winston's holding line. Available in convenient countertop and full sizes, there are configurations to fit every need.

**Easy Refilling
and Packing**

**Magnetic
Hinges**

CVap gives you consistent food quality. Our flip door cabinets allow you to pack from the front while keeping food hot.

Flip up doors stay in place to make refilling and boxing easy. Patent-pending magnetic hinges won't wear out over time. See-through doors mean you always know how much inventory is available.



HOV7-14SP
(Shown with optional
flip doors and pass-
through.)



HOV7-05SP
(Shown with optional
flip doors and pass-
through.)

**View Inventory
at a Glance**



It is SO Easy and More Profitable!





Equipment Best Practices



Preventive Maintenance - Daily

Pressure Fryers / Open Fryers	Filters	Extended Holding Cabinets
Filter oil, brush elements, inspect oil quality	Change Filter Paper	Drain Daily
Remove & dry/clean Banjo.	Wash Tank and filter screen	Wash Racks and Flues
Rotate and inspect Lid and Collector gaskets daily		Air Dry, Door Open
Clean fryer accessories (basket, drain hook, brush, spatula, etc.).		Refill Manually
Wipe down external parts including controller		



Preventive Maintenance - Weekly

Pressure Fryers / Open Fryers	Filters	Extended Holding Cabinets
Inspect and clean rear vent assembly and dead weight with warm soapy water.	Check gaskets at pump connections	Visual Inspection for any air obstructions in fans/vents
Disassemble Lid, clean parts and reassemble.		Check all fasteners are still tight and secure
Inspect o-rings on Lid and Dead Weight Block		Check Evaporator for any signs of hard water build up



Preventive Maintenance - Quarterly

Pressure Fryers / Open Fryers	Filters	Extended Holding Cabinets
Inspect heating elements (check guides, guards, and elements for bends).	Inspect Hoses for cracks, leaks	Visual Inspection of air heaters, probes, fan shields
Inspect power cords	Inspect casters	Inspect controller for functionality, test lights
Replace lid and collector gaskets (every other quarter)	Inspect power cords	Inspect power cords



Annual Safety Inspection

- ➔ [French Annual Inspection](#)
- ➔ [German Annual Inspection](#)
- ➔ [Polish Annual Inspection](#)
- ➔ [Russian Annual Inspection](#)
- ➔ [Spanish Annual Inspection](#)



Best Practices - Summary



Pressure Fryers / Open Fryers	Filters	Extended Holding Cabinets
Brush and Scrape between cooks Why: Ext Oil Life, Easier to Clean at End of Shift	Change Filter Paper Daily Why: prevent clumping and tearing paper clogging pumps	Fill Cabinet Manually to start day Why: faster preheats and less evaporation during start up
Use Plugging Tool only in morning on clean fryer Why: Extend Oil Life - never stir a fryer with crumbs in collector	One Filter pad can be used for up to 5 fryers per day Why: less labor, less paper use – saves \$\$	Use AutoFill Where possible Why: maintain proper vapor support during operations
Snap the Lid Closed Why: audible and confirmable fryer lid is safely locked	Filter when oil is at 145-150'C (~ 300'F) Why: easier on pump and also used to clean fry pot	Air Dry with Doors Open Why: extended life of door gaskets
Follow PM Schedule	Follow PM Schedule	Follow PM Schedule
Call us anytime	Call us anytime	Call us anytime





Troubleshooting



Cooked Chicken and Oil 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."

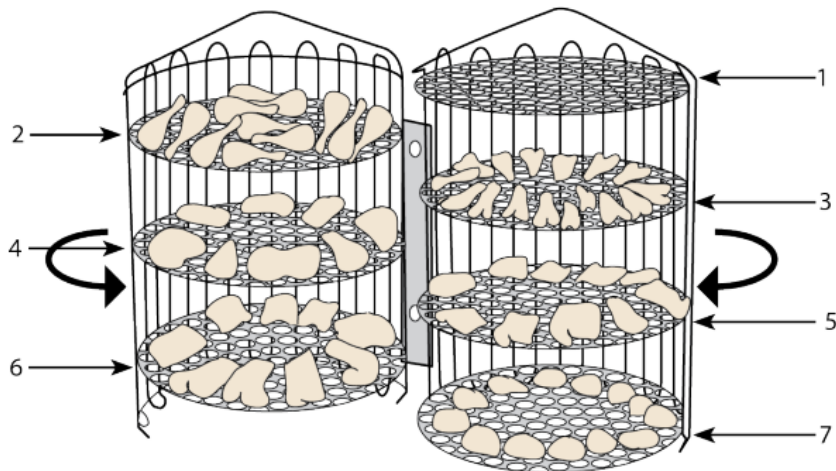
Final Escalation – If still unstable, suspect controller board. Verify grounding and harness integrity to rule out interference.



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

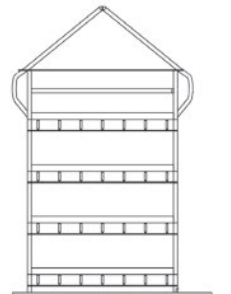
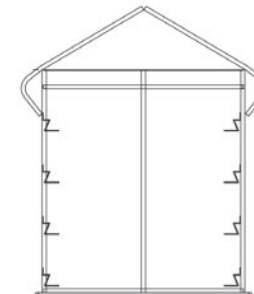
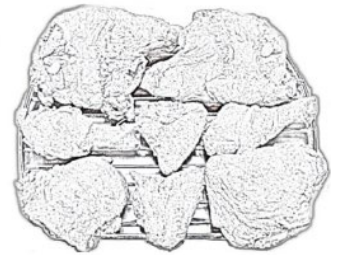
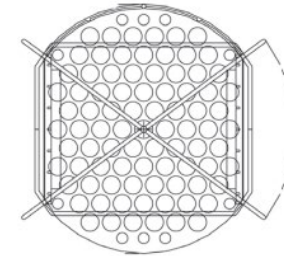


Tips & Tricks:

- 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



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.

Open Front Panel to Inspect – looking for oil inside panels that would indict loose seal at probe/elements or misaligned vent tube

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.





Support & Training Resources



Support Tools



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<https://winstonforum.com/>

Available 24/7

- Operator Manuals
- Spec Sheets
- Annual Inspection Resources
- Extensive Video Library
 - Operational, Informational, Service, Why Winston
- Downloadable Support Materials
- Preventive Maintenance Guides
- Winston Team Key Contact Info
- 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?

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