

ZERO ACCIDENTS PROGRAM



USE AND CARE MANUAL

COLLECTRAMATIC® FRYER
COMPUTERIZED PROCESS CONTROL
8 CHANNEL MODELS - 4 HEAD & 6 HEAD

DANGER

**EVERYONE WHO OPERATES, CLEANS OR
MAINTAINS A COLLECTRAMATIC FRYER
MUST FIRST READ AND UNDERSTAND EVERY
PAGE OF THIS MANUAL.**

WINSTON

MODEL IDENTIFICATION

This ZAP Manual covers fryers marked with the following model numbers on the identification tag. The tag should be found in the place indicated on figure 1 below. For identifying the fryer, especially when service is necessary, refer to page 24 of this ZAP Manual.



FIGURE 1

THIS MANUAL IS TO BE USED WITH THE FOLLOWING MODEL NUMBERS:

PFWPC4 4 head pressure fryer

PFWPC6 6 head pressure fryer

MANUAL REORDER NO. LIT 6726/REV0/07-92

[] [] []		[]
MODEL		SERIAL NO.
FOR SERVICE, IDENTIFY ALL NUMBERS IN THIS BLOCK		
[] V	[] A	[]
3 PHASE VOLTA	3 PH LINE CURRENT	OPERATING PRESSURE
[] V	[]	[]
1 PHASE VOLTA	1 PH LINE CURRENT	MONTH/YEAR
[] HZ	[] A	
FREQUENCY	MOTOR CURRENT	
WINSTON PRODUCTS COMPANY		
LOUISVILLE, KY.		

IDENTIFICATION TAG

DANGER: BEFORE you operate, clean, or work on a Collectramatic fryer you must FIRST READ AND OBEY THE WARNINGS APPLIED TO THE FRYER AND THIS OPERATING MANUAL. IF YOU DON'T, YOU COULD BE KILLED, BURNED, OR BADLY HURT.

MANUAL CONTENTS

	PAGE
MODEL IDENTIFICATION	1
MANUAL CONTENTS.....	2
PARTS DESCRIPTION.....	2 - 5
USE AND CARE WARNINGS	5 - 6
PROGRAMMING PROCEDURES	7-11
OPERATION PROCEDURES	
FILLING.....	12
WARMING - UP.....	13
CLAMSHELL BASKET LOADING.....	14,15
COOKING - OPEN FRYING	15,16
COOKING - PRESSURE FRYING	17 - 19
DAILY CARE	19 - 22
TROUBLESHOOTING	23
OBTAINING SERVICE	24
SALE OF EQUIPMENT AND SERVICE PARTS AND ZAP WARRANTY AGREEMENT	
	25

PARTS DESCRIPTION

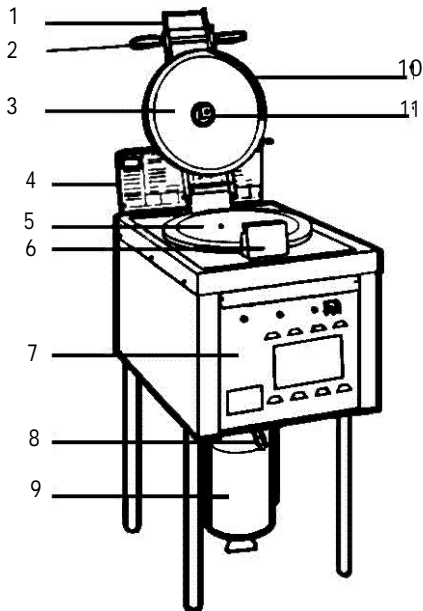


FIGURE 2

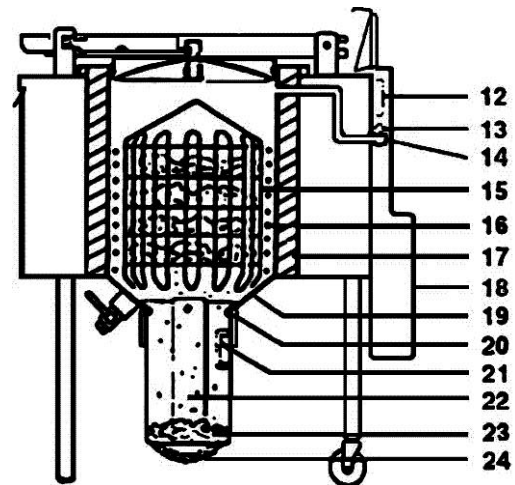


FIGURE 3

PARTS DESCRIPTION (SEE FIGURES 2 & 3 ON PAGE 2)

1. **INTERLOCK** - Manually operated lock that prevents opening of fryer lid prior to release of pressure through lid valve.
2. **HANDLEBAR** - Used to raise and lower lid and secure lid to interlock block.
3. **LID** - Pressurizes fryer when lowered and locked in place with heated fluid in cookpot.
4. **WARNING LABEL PANEL** - Instructions intended to advise operators of potential hazards involved when using fryer.
5. **COOKPOT** - Stainless steel vessel which holds heated cooking oil.
6. **INTERLOCK BLOCK** - Captures interlock and handle bar assembly.
7. **CONTROL PANEL** - will include the following components:
 - a. **CONTROLLER** - Regulates cooking times and temperatures.
 - b. **ON/OFF SWITCH** - Controls electrical current to fryer circuitry.
 - c. **POWER LAMP** - Controlled by ON/OFF switch. Indicates electrical current is applied to fryer circuitry.
 - d. **HEAT ON LAMP** - Indicates when heaters are on
 - e. **HIGH LIMIT LAMP** - Comes on if cooking oil temperature reaches 410 d F; heaters automatically shut off.
8. **DRAIN VALVE** - When open (handle down), empties cooking oil from cookpot.
9. **COLLECTOR** - "Cold Zone" container that catches falling particles from cooking product.
10. **LID GASKET** - Seals between lid and cookpot to maintain pressure in cookpot (order # PS1891).
11. **LID VALVE** - Spring loaded pressure release valve used to back up main vent system at rear of fryer. Also releases pressure at end of cook cycle by means of interlock.
12. **DEAD WEIGHT** - Weight in main vent assembly that determines amount of pressure built up in cookpot when heating cooking oil with lid down.
13. **VENT BALL** - (Some models) If small end of dead weight is not spherical, vent ball is used in conjunction with weight to regulate pressure in cookpot.
14. **VENT BLOCK** - Has hole through which passes steam as controlled by dead weight/ ball assembly when fryer is pressurized.
15. **CLAMSHELL BASKET** - (See ACCESSORIES below).
16. **HEATER COILS** - Electrical elements that heat cooking oil.
17. **INSULATION** - Surrounds cookpot to help maintain cooking oil temperature by reducing heat loss.
18. **MUFFLER** - Collects condensed steam and muffles steam vent noise at end of cook cycle.
19. **CONE** - Supports basket and directs falling particles from cooking product into collector. Stirring of cooking oil should not be attempted below cone after first round of cooking each day.

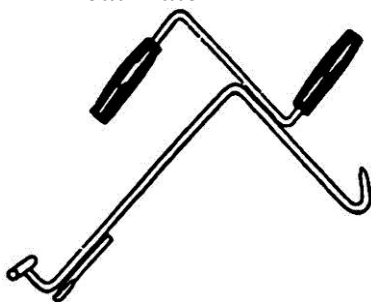
PARTS DESCRIPTION (SEE FIGURES 2 & 3 ON PAGE 2)

20. **COLLECTOR GASKET** - Seals between collector and cookpot wall to maintain pressure in cookpot. (Order # PS1892).
21. **COLLECTOR LIFTING LOOP** - With basket drain hook, means by which collector can be handled from above and pulled up through cookpot.
22. **HEAT PLATE** - (See ACCESSORIES below).
23. **ACCUMULATED CRACKLINGS** - Particles which have fallen off from cooking product.
24. **COLLECTOR CHAIN HANDLE** - Handle for dumping contents of collector.

ACCESSORIES

BASKET DRAINHOOK* (Order#PS1154/1)

- Lower and Raise Basket
- Remove Collector
- Lower and Raise Heat Plate



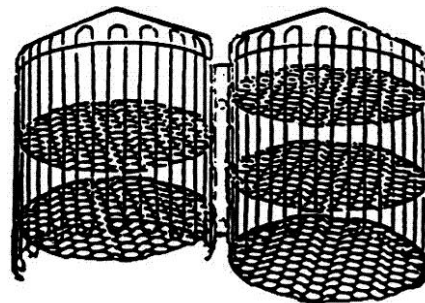
HEAT PLATE* (Order#PS1034)

- Transfers heat from Cooking Zone to Cold Zone to keep cooking oil melted.



CLAMSHELL BASKET-*

- 4 Head (Order#PS1159)
- 6 Head (Order#PS1163)
- Allows product to be fully immersed and completely surrounded by cooking oil.



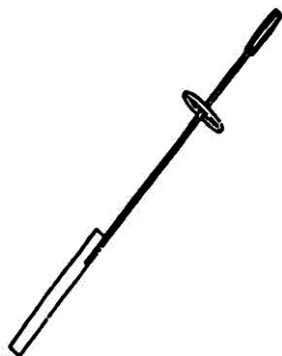
SAFETY GLOVES (Order#PS1001)

- Help protect operator from hot cooking oil.



PLUGGING TOOL (Order#PS1179/1)

- Used to stir cooking oil and break apart



DISPLACEMENT TOOL (Order#PS1209/1)

- Forces cooking oil up through drain valve to allow safe removal of collector



*INCLUDED WITH FRYER

WINSTON

ACCESSORIES

WHITE TEFLON BRUSH

(Order#PS1120/1)

- Used to clean heaters between cooking rounds when cooking oil is hot.



USE AND CARE WARNINGS

1. **BEFORE** you operate, clean, or work on a **Collectramatic Fryer** you must **FIRST READ AND OBEY THE WARNINGS APPLIED TO THE FRYER AND THIS ZAP MANUAL. IF YOU DON'T, YOU COULD BE KILLED, BURNED, OR BADLY HURT.**
2. This fryer contains **hot liquids under pressure**. Release can cause severe burns or death.
To safely open lid:
 - A. Complete cook cycle (Timer at 00:00 and buzzer sounds).
 - B. Do not touch handlebar to open lid until pressing down on lid lock causes the lid to lower.
 - C. Then, with the lid in lowered position use one hand to move handlebar to open.
3. **DO NOT** operate fryer if you think there are faulty, loose, or missing components, or if you feel an electric shock. Immediately turn **OFF** the circuit breaker/fuse and take the fryer out of service until repaired. If you do not, you could be killed, burned or badly hurt.
4. **DO NOT** remove panels from fryer or attempt repairs on fryer if not a trained servicer. Service of fryer involves electrical and high temperature hazards which can kill you, hurt you or damage property. Have fryer repaired only by trained servicers.

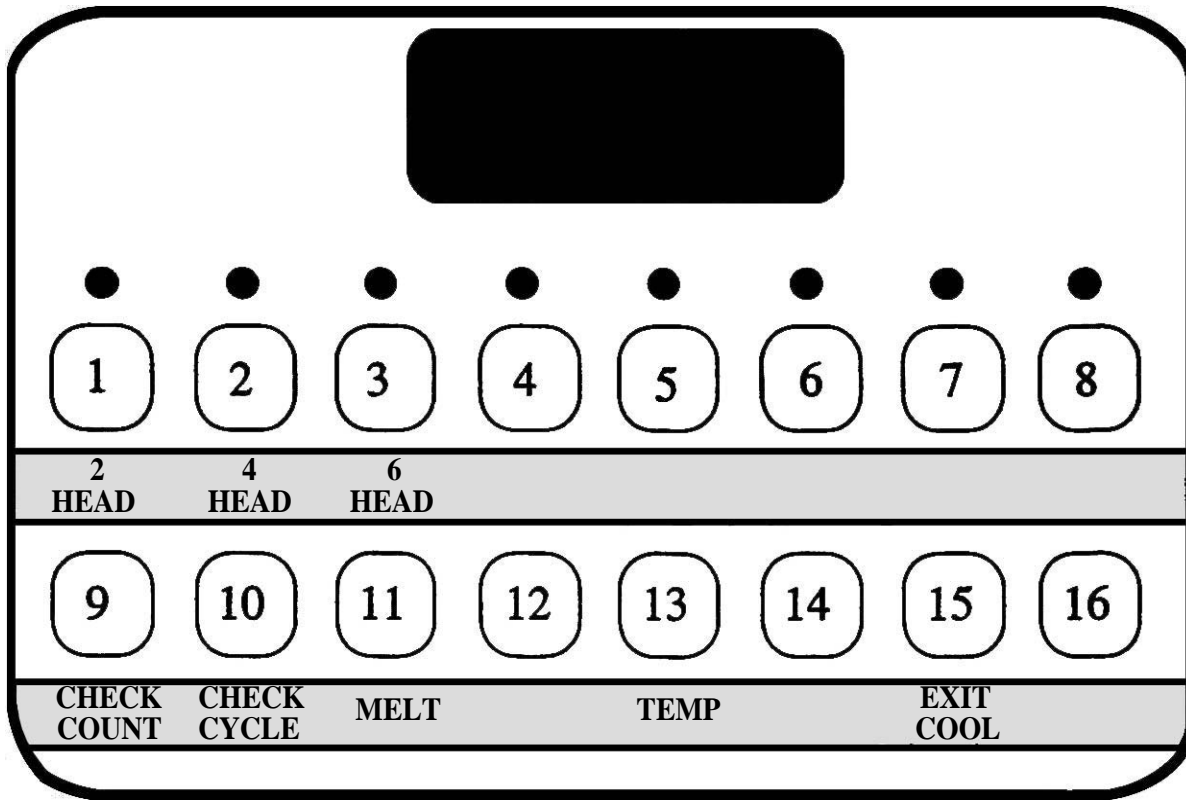
USE AND CARE WARNINGS

5. **DO NOT** use “boil out” method of cleaning fryer or fill fryer with any liquid other than cooking oil. Fryer is made to be pressurized only with cooking oils. If pressurized with other liquids, you may be killed, burned or badly hurt.
6. **DO NOT** clean fryer with water until you have drained cooking oil completely and have removed lid and collector from fryer. Replace lid and collector only after fryer has been cleaned and dried.
7. **DO NOT** touch cooking oil in fryer. You may be burned or badly hurt.
8. **DO NOT** stir cooking oil below cone in fryer after first round of cooking each day. Cracklings stirred below cone may cause hot cooking oil to rapidly rise up and out of fryer. You may be burned or badly hurt.
9. **DO NOT** turn power **ON** unless all heater coils are covered with cooking oil. Uncovered, hot coils may cause cooking oil to smoke excessively and catch fire.
10. **DO NOT** handle basket in fryer without using safety gloves and basket hook or lift assist. You may be burned or badly hurt.
11. **DO NOT** stand, sit or lean on fryer. You may be burned or badly hurt.
12. **DO NOT** splash water on outside of fryer or wash outside of fryer with hose. You may cause a short circuit fire or you may be electrocuted.
13. **DO NOT** put liquids or other foreign objects near fryer. They may fall into fryer causing hot shortening to come out. You may be burned or badly hurt.
14. **DO NOT** open drain valve when cooking or when fryer lid is closed. You may be killed, burned or badly hurt.
15. **DO NOT** install or attach any piping or tubing to drain valve other than Winston drain valve extension. You may be killed, burned or badly hurt.
16. **DO NOT** use vent ball with a ball-end dead-weight. You may be burned or badly hurt.

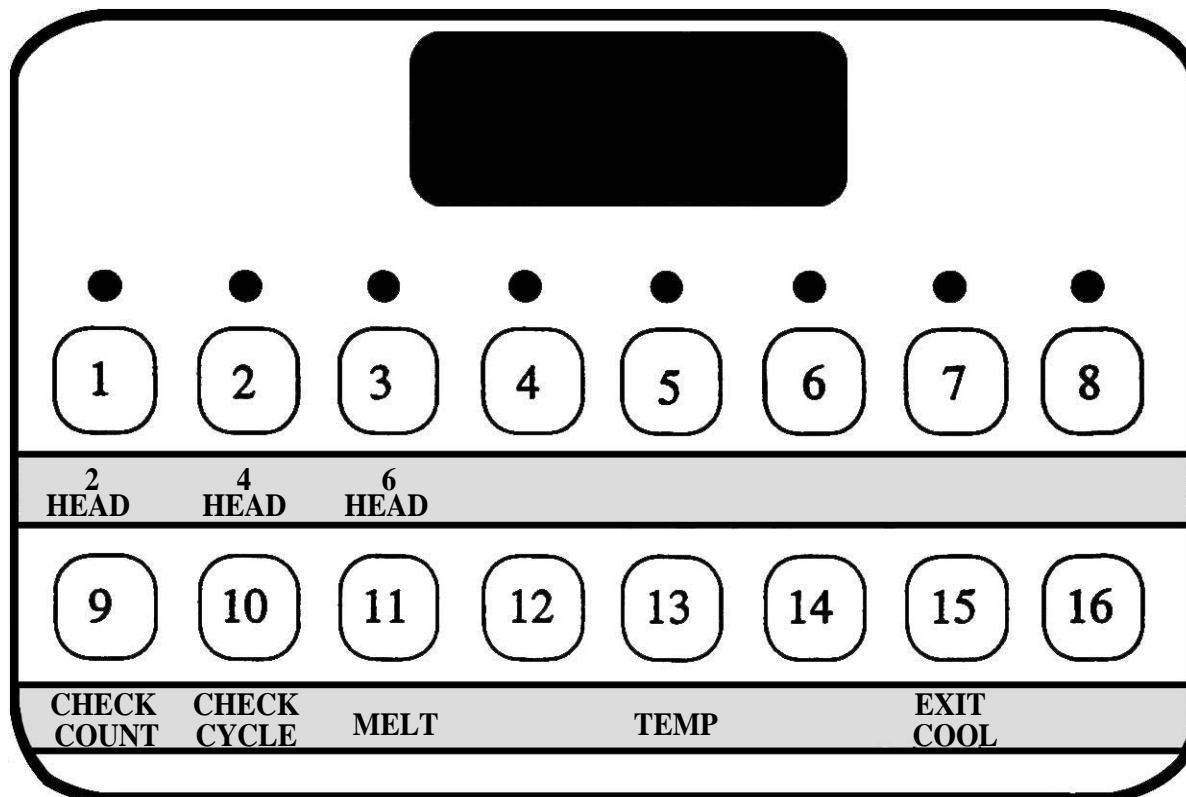
Always check to make certain you can read all **DANGER** labels. Take fryer out of service immediately until unreadable labels are replaced.

PROGRAMMING PROCEDURES

6-HEAD CONTROL



4-HEAD CONTROL



PROGRAMMING PROCEDURES

FOR WINSTON 8 - CHANNEL PROCESS CONTROLLER

DISPLAYED MESSAGES AND THEIR MEANINGS:

- Lo** This indicates the shortening temperature is below 255 degrees. Heaters will pulse when fryer is initially turned on until shortening temperature reaches 185 degrees. Actual temperature is displayed when oil temperature is above 255 degrees.
- Drop** This indicates the fryer is up to operating temperature and is ready for cooking.
- Cool** This is the idle mode and controls the shortening temperature to 276 degrees. When the display reads [Drop], press [EXIT COOL] to enter the [Cool] mode. This should always be done when not frying. At end of cook cycle when the buzzer is canceled, fryer defaults to [Cool] mode.
- Done** At the end of a cook cycle the buzzer will sound. [Done] will be displayed until the buzzer is canceled. This is done by pressing the same channel key which you are presently in.
- Prob** This indicates the temperature probe has failed.
- S Lo** This indicates you are in the [Melt] cycle. To exit the melt cycle, press [Melt] key.

KEY DESIGNATIONS

The top row of keys is referred to as numbers 1 through 8, with #1 being the upper left or 2-head key. The bottom row of keys is referred to as numbers 9 through 16, with #9 being the bottom left under the 2-head key. The ENTER key is #14. The UP key is #11. The DOWN key is #12.

4 - HEAD OR 6 - HEAD SET UP

For a 6-head fryer, hold down key #9, lower left corner while plugging in or turning on circuit breaker. This will automatically enter the set points needed for a 6-head fryer.

For a 4-head fryer, hold down key #16, lower right corner, while plugging in or turning on the circuit breaker. This will automatically enter the set points needed for a 4-head fryer.

PROGRAMMING PROCEDURES

AVAILABLE PROCESSES

Process 1 allows six times and six temperatures with pressure or open to be programmed.

Process 2 allows one time and one temperature with two buzzers to be set during the cooking time.

This process employs “Flex-time” (load compensation) technology.

CHANNEL SELECTION

Select the channel to be programmed by pressing key 1 through 8. The **LED** will light for the selected channel.

PROCEDURE FOR PROGRAMMING A PROCESS ONE COOK CYCLE. FRYER MUST BE IN Lo or Cool TO BEGIN PROGRAMMING:

1. Press key # 16 once.
2. Press key # 11 twice.
3. Press key # 12 twice. The software number will be displayed.
4. Press key # 14 [PC 1] or [PC 2] will be displayed at this time. [PC 1] or [PC 2] is the Process designator for the channel being programmed.
5. Press key # 1. This selects **Process 1** for the channel being programmed.

Setting First Cook Time & Temp

6. Press key # 14. [H1] will be displayed for five seconds. [H1] is the starting temperature in the cook cycle.
7. Press key # 11 to raise the temperature in two degree increments or key # 12 to lower the temperature in two degree increments.
8. Press key # 14. [T1] will be displayed for five seconds. [T1] is the total time in the cook cycle.
9. Press key # 11 to raise the time in five second increments or key # 12 to lower the time in five second increments.
10. Press key # 14. [P] or [O] will be displayed. [P] represents **PRESSURE FRY** and [O] represents **OPEN FRY**.
11. Press key # 11 or 12 to change from [P] to [O] or [O] to [P]

Setting Second Cook Time & Temp

12. Press key # 4. [H2] will be displayed for five seconds. [H2] is the second temperature in the cook cycle.
13. Press key # 11 to raise the temperature in two degree increments or key # 12 to lower the temperature in two degree increments.
14. Press key # 14. [T2] will be displayed for five seconds. [T] is the time remaining in the cook cycle.
15. Press key # 11 to raise the time in five second increments or key # 12 to lower the time in five second increments.
16. Press key # 14. [P] or [O] will be displayed. [P] represents **PRESSURE FRY** and [O] represents **OPEN FRY**.
17. Press key # 11 or 12 to change from [P] to [O] or [O] to [P].

PROGRAMMING PROCEDURES

Setting Third Cook Time & Temp

18. Press key # 14. [H3] will be displayed for five seconds. [H3] is the third temperature in the cook cycle.
19. Press key # 11 to raise the temperature in two degree increments or key # 12 to lower the temperature in two degree increments.
20. Press key #14.[T3] will be displayed for five seconds. [T3] is the time remaining in the cook cycle.
21. Press key # 11 to raise the time in five seconds increments or key # 12 to lower the time in five seconds increments.
22. Press key #14. [P] or [O] will be displayed. [P] represents **PRESSURE FRY** and [O] represents **OPEN FRY**.
23. Press key # 11 or 12 to change from [P] to [O] or [O] to [P].

Setting Fourth Cook Time & Temp

24. Press key #14. [H4] will be displayed for five seconds. [H4] is the fourth temperature in the cook cycle.
25. Press key # 11 to raise the temperature in two degree increments or key #12 to lower the temperature in two degree increments.
26. Press key # 14. [T4] will be displayed for five seconds. [T4] is the time remaining in the cook cycle.
27. Press key # 11 to raise the time in five seconds increments or key # 12 to lower the time in five seconds increments.
28. Press key # 14. [P] or [O] will be displayed. [P] represents **PRESSURE FRY** and [O] represents **OPEN FRY**.
29. Press key # 11 or 12 to change from [P] to [O] or [O] to [P].

Setting Fifth Cook Time & Temp

30. Press key # 14. [H5] will be displayed for five seconds. [H5] is the fifth temperature in the cook cycle.
31. Press key # 11 to raise the temperature in two degree increments or key # 12 to lower the temperature in two degree increments.
32. Press key # 14. [T5] will be displayed for five seconds. [T5] is the time remaining in the cook cycle
33. Press key # 11 to raise the time in five seconds increments or key #12 to lower the time in five seconds increments.
34. Press key # 14. [P] or [O] will be displayed. [P] represents **PRESSURE FRY** and [O] represents **OPEN FRY**.
35. Press key # 11 or 12 to change from [P] to [O] or [O] to [P].

Setting Sixth Cook Time & Temp

36. Press key # 14. [H6] will be displayed for five seconds. [H6] is the sixth temperature in the cook cycle.
37. Press key # 11 to raise the temperature in two degree increments or key #12 to lower the temperature in two degree increments.
38. Press key #14. [T6] will be displayed for five seconds. [T6] is the time remaining in the cook cycle.
39. Press key # 11 to raise the time in five seconds increments or key # 12 to lower the time in five seconds increments.
40. Press key # 14

PROGRAMMING PROCEDURES

At this time Process 1 programming is completed. Display will indicate [LO] if shortening temperature is below 255°. Shortening temperature will be displayed when temperature is above 255°.

PROCEDURE FOR PROGRAMMING A PROCESS TWO COOK CYCLE. FRYER MUST BE IN Lo or Cool TO BEGIN PROGRAMMING:

1. Press key # 16 once.
2. Press key # 11 twice.
3. Press key # 12 twice. The software number will be displayed.
4. Press key # 14. [PC1] or [PC2] will be displayed at this time. [PC1] or [PC2] is the Process designator for the channel being programmed.
5. Press key # 2. This selects Process Two for the channel being programmed.
6. Press key # 14. [HI] will be displayed for five seconds. [HI] is the starting temperature in the cook cycle.
7. Press key # 11 to raise the temperature in two degree increments or key # 12 to lower the temperature in two degree increments.
8. Press key # 14. [TI] will be displayed for five seconds. [TI] is the total time in the cook cycle
9. Press key # 11 to raise the time in five seconds increments or key # 12 to lower the time in five seconds increments.
10. Press key # 14. [Bu 1] will be displayed for five seconds. [Bu 1] is the time of the first buzzer.
11. Press key # 11 to raise the time in five seconds increments or key # 12 to lower the time in five seconds increments.
12. Press key # 14. [Bu 2] will be displayed for five seconds [Bu 2] is the time of the second buzzer.
13. Press key # 11 to raise the time in five seconds increments or key # 12 to lower the time in five seconds increments.
14. Press key # 14.

At this time Process Two programming is completed. Display will indicate [LO] if shortening temperature is below 255°. Shortening temperature will be displayed when temperature is above 255°.

PROCEDURE FOR CHANGING TEMPERATURE READINGS FROM FAHRENHEIT TO CENTIGRADE OR VICE VERSE. FRYER MUST BE IN Lo or Cool TO BEGIN PROGRAMMING:

1. Press key # 16 once.
2. Press key # 11 twice.
3. Press key # 12 twice. The software I.D. number will be displayed.
4. Press key # 13 once. [FA hr] or [CE nt] will be displayed. Press key # 11 to change. Press key # 14 to enter.

NOTE: See page 7 for Control Panels.

OPERATION PROCEDURES

FILLING

The following filling procedure is to be used when fryer is first filled with cooking oil and when cooking oil is changed.

1. **TURN OFF** on/off switch.
2. **CLEAN FRYER** per daily cleaning procedure.
3. **CHECK COLLECTOR AND DRAIN VALVE** - Make sure collector with gasket is seated and drain valve is closed (handle up). (See FIG. 4.) Lubricate lid and collector gasket with cooking oil before placing on fryer.

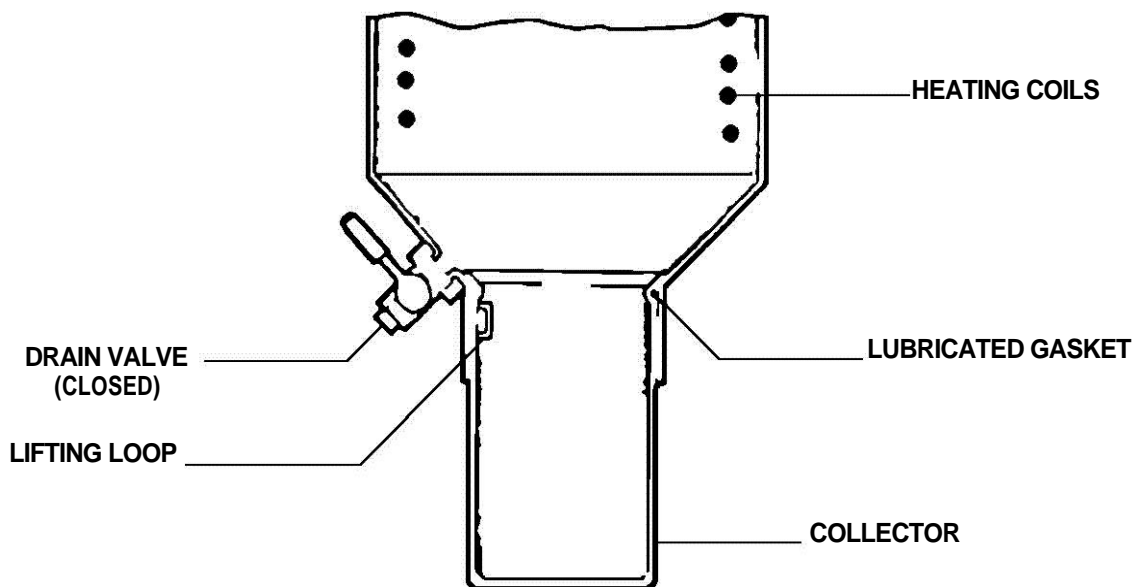


FIGURE 4

4. **MELT COOKING OIL**- Melt solidified cooking oils in tender or other means and pump into fryer. Add enough cooking oil to raise liquid level above top heater. **CAUTION:** Cooking oil may be hot enough to burn you. Be careful when moving containers of liquid cooking oil.

DANGER: Fire or heater damage may occur if fryer is turned on and heaters are not fully covered with cooking oil.

OPERATION PROCEDURES

WARM-UP

FAILURE TO FOLLOW PROCEDURE BELOW MAY RESULT IN FIRST BATCH OF COOKED FOOD BEING OFF- COLOR AND IMPROPERLY DONE.

DANGER: Do not turn on power unless all heater coils are completely covered by cooking oil.

1. **TURN ON** circuit breaker and **ON/OFF** switch.
2. **SET CONTROLS** to start warm-up process.
3. **WHEN AND IF STIR SIGNAL COMES ON,** Use plugging tool to stir cooking oil vigorously. Plug to bottom solidified cooking oil (**FIG. 5**). Repeat above procedure each time **STIR** signal comes on.

NOTE: Present software does not call for **STIR** signals

4. **WHEN DROP SIGNAL COMES ON,** feel outside bottom of collector. If it is not hot, continue to stir and plug to the bottom of **the collector with the plugging tool until the outside bottom of the collector feel hot.**
5. **LOWER HEAT PLATE** into collector using basket drain hook.
7. **WHEN BOTTOM OF COLLECTOR FEELS HOT AND DROP SIGNAL COMES ON** fryer is ready for cooking. See '**COOKING - OPEN FRYING**' **COOKING - PRESSURE FRYING**'

NOTE: Bottom of collector **MUST** **BE HOT** in order for product to cook properly.

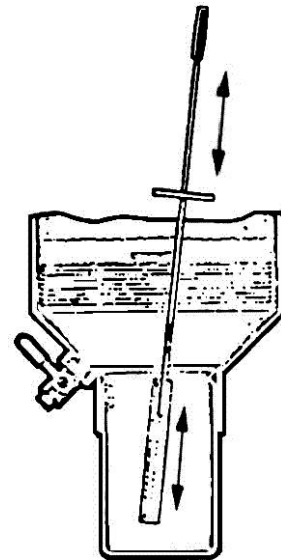


FIGURE 5

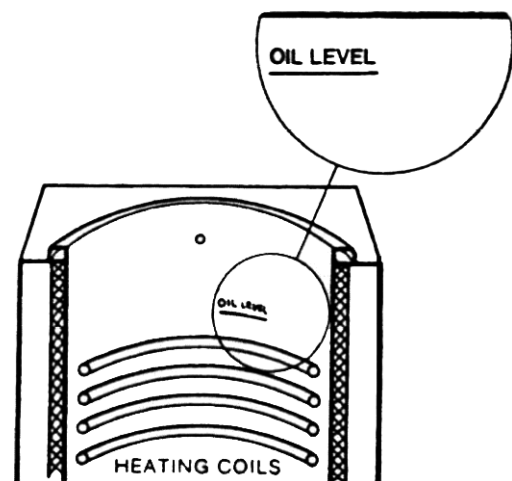


FIGURE 6

OPERATION PROCEDURES

CLAMSHELL BASKET LOADING

The procedure outlined below illustrates the loading process for chicken pieces. Other food products should be loaded in a similar manner. Note opening in center of shelves which is accentuated to show importance of not packing products in too tightly thus restricting cooking oil flow.

OPEN FRYING:

1. Check to see that cooking oil level is at 'OIL LEVEL' line (see FIG. 6, PAGE 13).
2. Load basket shelves from top down starting at shelf # 2, then # 3, etc. (do not use shelf # 1 when cooking products that may float out of basket).

PRESSURE FRYING:

1. Check to see that cooking oil level is at 'OIL LEVEL' line (see FIG. 6, PAGE 13).
2. Load basket shelves from top down starting at shelf # 2, then # 3, etc.

NOTES:

- Food pieces may touch but should not overlap.
- Use lower shelves when cooking less than full basket.
- Load shelves to allow good cooking oil flow around product.
- Before loading product on Clamshell Basket for the first time each day, coat a clean basket by dipping in hot cooking oil.

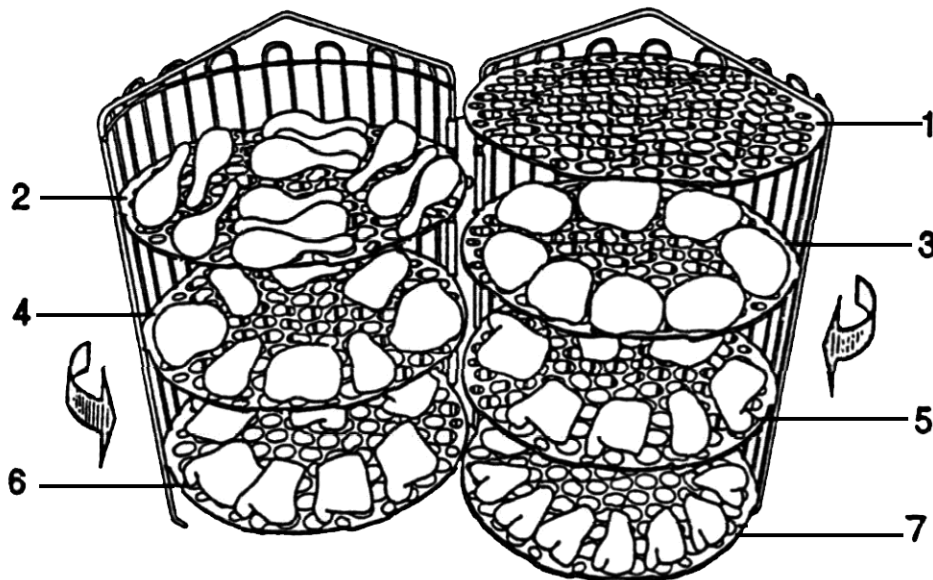


FIGURE 7

Six head clamshell basket shown loaded with chicken for pressure frying. Shelf # 2 is usually loaded with legs; shelf # 3 - thighs; shelf #4,5,6 keels, ribs; shelf # 7 - wings (FIG.7)

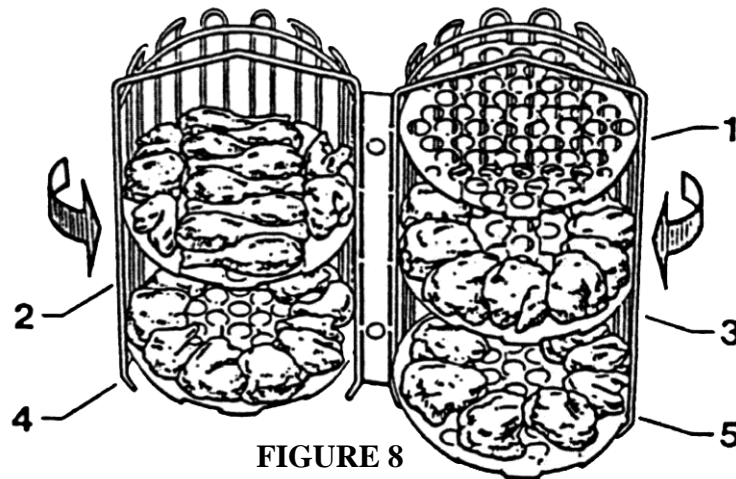


FIGURE 8

Four head clamshell basket would be loaded similarly to six head basket using shelves # 2 through # 5 as shown (FIG. 8).

COOKING - OPEN FRYING

NOTE: Your cooking procedure may be specified to you through franchise agreement (or otherwise); disregard the following. Refer to Use and Care Warnings Page 5 & 6 regardless of procedure followed.

Below are procedures that can be used when **OPEN** frying in an **OPEN** or **PRESSURE** fryer. Do not close the lid on **PRESSURE** fryers at any time during **OPEN** frying.

1. **COMPLETE WARM - UP PROCESS** - see 'OPERATION PROCEDURES, WARM - UP' page 13.
2. **CHECK OIL LEVEL** to see that it is at
'OIL LEVEL' line in cookpot (See FIG. 9).
3. **SET CONTROLS** to desired frying temperature.
4. **PREPARE PRODUCT** (cut, dip, bread, etc.).
5. **BASKET LOADING AND PLACEMENT IN FRYER:**

- **CLAMSHELL BASKET**-Dip basket in hot cooking oil (only for first frying of day). Load per procedure on previous pages.

- **OPEN BASKET**- Dip basket in hot cooking oil (only for first frying of day). Load by placing prepared product in bottom of basket (do not overload).

6. **DANGER:** When DROP signal comes on, use safety gloves and basket drain hook to lower basket slowly into hot cooking oil (FIG. 10).

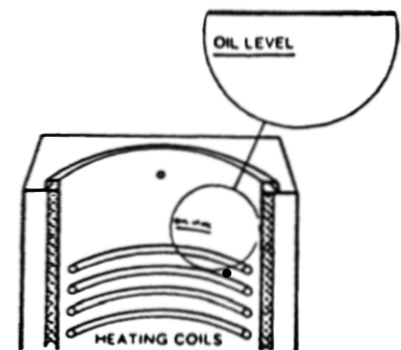


FIGURE 9

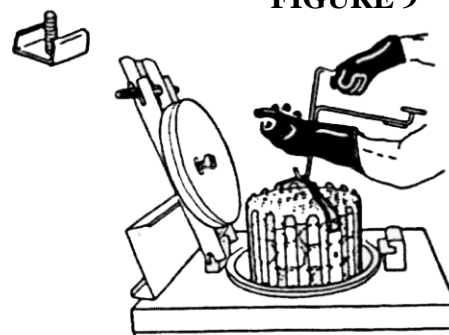


FIGURE 10

OPERATION PROCEDURES

7. BASKET REMOVAL

DANGER: When DONE signal appears, use safety gloves and basket drain hook to lift basket out of cooking oil and drain (FIG 11). Press channel key (2 HD, 4HD, etc.) to cancel buzzer.

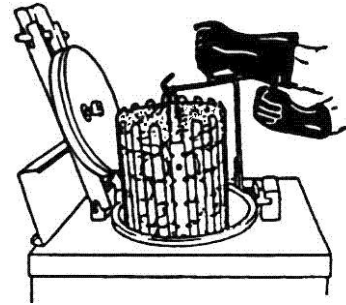


FIGURE 11

8. UNLOAD BASKET (FIG. 12). Place cooked products on corrugated tray and turn cavity (bone) down where applicable. Place tray in holding cabinet.

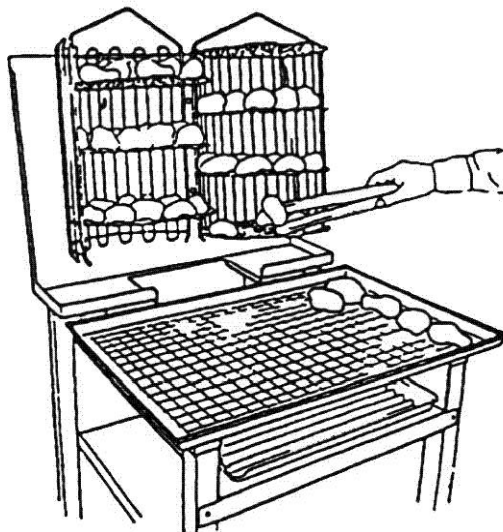


FIGURE 12

9. CLEANING AFTER EACH ROUND -
scrape crust line from pot with spatula (FIG 13).

10. DANGER: Should STIR signal appear, DON'T stir cooking oil below cone in fryer after first round of cooking each day. If you do, you may cause hot cooking oil to boil out of fryer, burn you and make the floor slippery.

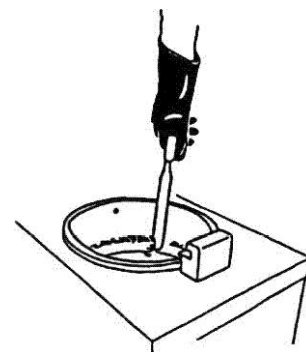


FIGURE 13

OPERATION PROCEDURES

COOKING - PRESSURE FRYING

NOTE: Your cooking procedure may be specified to you through franchise agreement (or otherwise); if so, disregard the following. Refer to Use and Care Warnings (Page 5 & 6) regardless of procedure followed.

1. **COMPLETE WARM-UP PROCESS** - see 'OPERATION PROCEDURES, WARM-UP' page 13.
2. **CHECK OIL LEVEL** to see that it is at 'OIL LEVEL' line in cookpot (Fig.14)
3. **SET CONTROLS** to desired frying temperature.
4. **PREPARE PRODUCT** (cut, dip, bread, etc).
5. **BASKET LOADING AND PLACEMENT IN FRYER:**

- **CLAMSHELL BASKET** - Dip basket in hot cooking oil (only for first frying of day). Load per procedure on PAGE 14.
- **OPEN BASKET** - Check to see that basket will fit in fryer with lid closed. Dip basket in hot cooking oil (only for first frying of day). Load by placing prepared product in bottom of basket (do not overload).

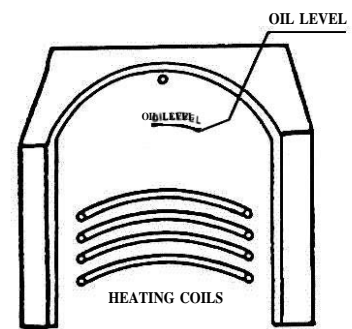


FIGURE 14

DANGER: - When DROP signal comes on, use safety gloves and basket drain hook to lower basket slowly into hot cooking oil (FIG. 15). Use both hands to close and lock lid (push handle down and pull toward you. Fig. 16) Be sure handlebar is pulled completely into interlock block so that interlock rises up into its locked position. Start cook cycle.

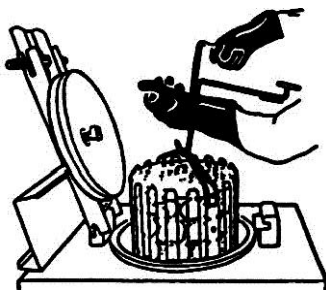


FIGURE 15

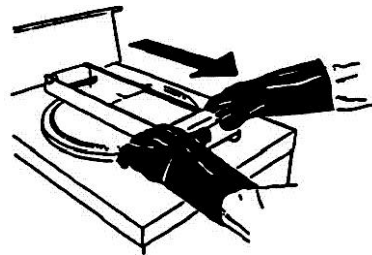


FIGURE 16

OPERATION PROCEDURES

7. OPENING LID

DANGER: This fryer contains hot liquids under pressure. Release can cause severe burns or death.

To safely open lid:

- A. Complete cook cycle.
(Timer at 00:00 and buzzer sounds).
- B. Do not touch handlebar to open lid until pressing down on lid lock causes the lid to lower (FIG 17).
- C. Then, with the lid in lowered position use one hand to move handlebar to open (FIG 18).

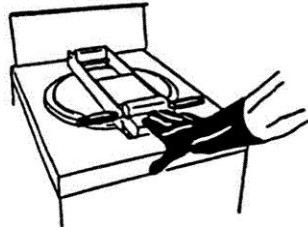


FIGURE 17

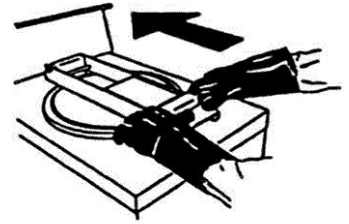


FIGURE 18

8. BASKET REMOVAL

DANGER: Use safety gloves and basket drain hook to lift basket out of cooking oil and drain. (FIG 19). Press channel key (2HD, 4HD, etc.) to cancel buzzer.

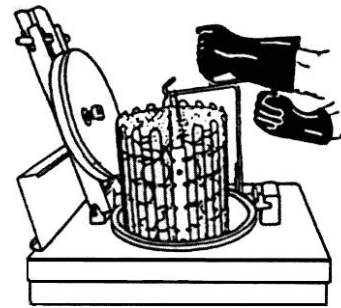


FIGURE 19

9. **UNLOAD BASKET** (FIG. 20). Place cooked products on corrugated tray and turn cavity (bone) down where applicable. Place tray in holding cabinet.

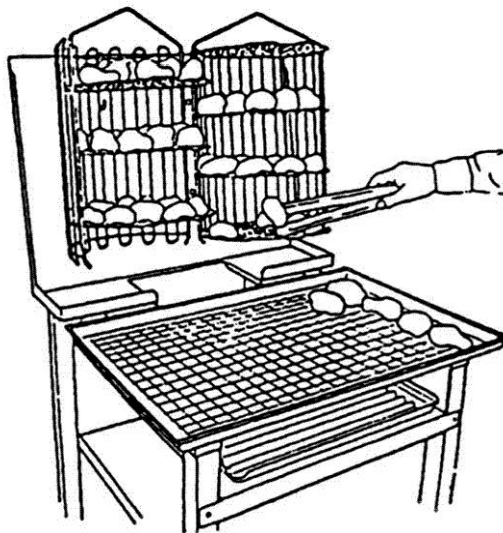


FIGURE 20

OPERATION PROCEDURES

10. CLEANING AFTER EACH ROUND

Scrape crust line from pot with spatula (FIG.21).

11. **DANGER:** Should STIR signal come on, DON'T stir cooking oil below cone in fryer after first round of cooking each day.

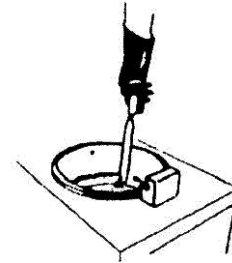


FIGURE 21

DAILY CARE

Most of the following daily cleaning procedures apply to both OPEN and PRESSURE fryers. Those that apply to PRESSURE fryers only are specified as such.

DANGER: Drain cooking oil from fryer and then empty collector at least twice a day. If you don't, cooking oil may boil out of fryer, burn you and make the floor slippery.

FOR ALL OPEN AND PRESSURE FRYERS:

1. **TURN FRYER OFF.** Turn circuit breaker OFF and /or disconnect electrical power from fryer.
2. **SCRAPE CRUST LINE** from pot with spatula (FIG. 21).
3. **DANGER:** Drain hot cooking oil only into metal containers. Place container or shortening tender under drain valve and open valve by flipping handle down. Allow cooking oil to cool before further handling (FIG. 22).

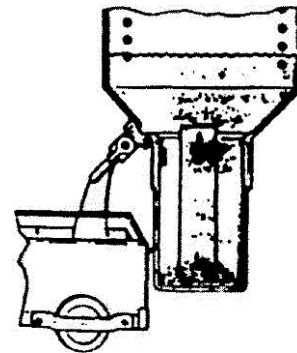


FIGURE 22

4. REMOVE HEAT PLATE

Inspect from above to see that cooking oil has drained out of cookpot down to level of drain valve.

Wearing safety gloves, remove heat plate with basket drain hook (FIG. 23) and place in safe area to cool.

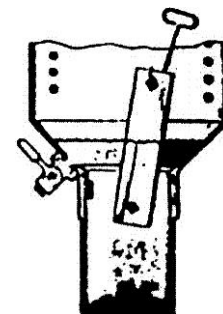


FIGURE 23

DAILY CARE

5. **CAUTION:** Wearing safety gloves, with drain valve still open, use displacement tool to force enough cooking oil up and out of drain valve to allow safe removal of collector (FIG. 24)

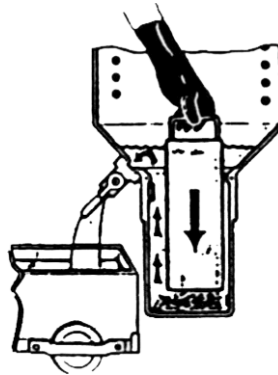


FIGURE 24

6. **CAUTION:** Wearing safety gloves, remove collector with basket drain hook (FIG. 25).

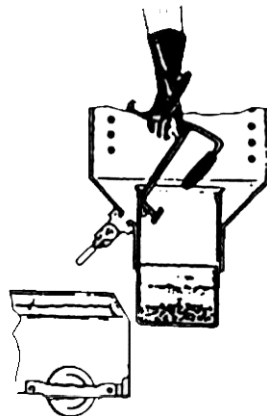


FIGURE 25

7. REMOVE AND CLEAN COLLECTOR GASKET.

NOTE: Gasket life may be prolonged by doing the following:

- Keep spare set to alternate nightly. Lubricate with cooking oil before using.
- Clean gaskets after daily use and store in a container of water in cooler.
- Do not stretch gasket more than necessary to place on collector. Discard gasket if cracked or breaking.
- Never strike cookpot or collector with spatula or other tools. Gaskets may be damaged on sharp, rough edges produced.

DAILY CARE

8. **DANGER DO NOT** use “boil out” method of cleaning fryer or fill fryer with any liquid other than cooking oil. Fryer is made to be pressurized only with cooking oils. If pressurized with other liquids, you may be killed, burned, or badly hurt.
9. **BRUSH HEATERS** with white, teflon brush, clean heaters, heater holders, and all of cookpot (FIG.26). Do not use steel wool.

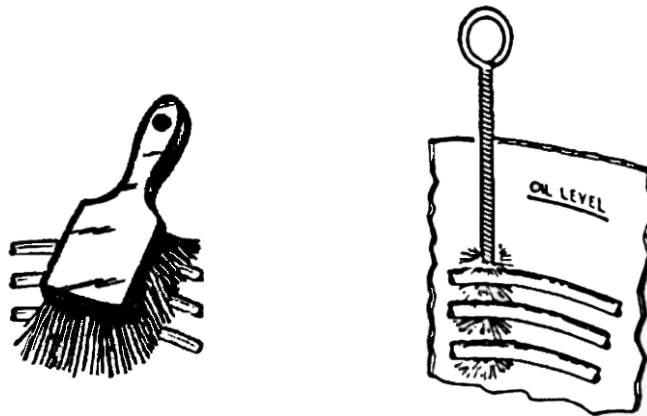


FIGURE 26

NOTE: White, teflon brush will not withstand high temperatures and is not to be used to brush heaters with hot cooking oil in fryer. White, teflon brush should be used for this purpose.

10. **RINSE** inside of cookpot
11. **DRY** fryer with towel
12. **WASH ACCESSORIES** (using hot water only) including collector (clean gasket groove), gasket, heat plate, utensils, basket, etc. at sink.
13. **DANGER:** Don't splash water on outside of fryer or wash outside of fryer with hose. If you do, you may get water into hot cooking oil causing it to boil over or you may get electrical components wet causing a short circuit. Clean outside of fryer with damp towel (do not use steel wool) and wipe dry.

FOR PRESSURE FRYER MODELS ONLY:

14. **CAUTION:** Muffler may be hot from steam condensate. Wear safety gloves. Remove muffler (FIG. 27), empty and wash in sink.

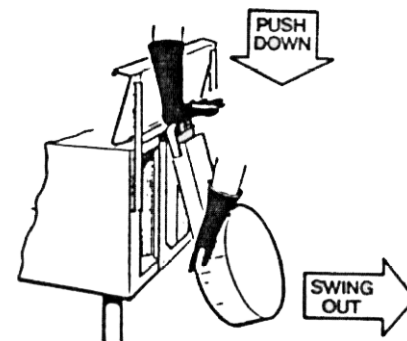


FIGURE 27

DAILY CARE

15. **CLEAN VENT COMPONENTS.** Remove dead weight and wipe out vent block (FIG. 28). Clean dead weight at sink, towel dry and place back in vent assembly.

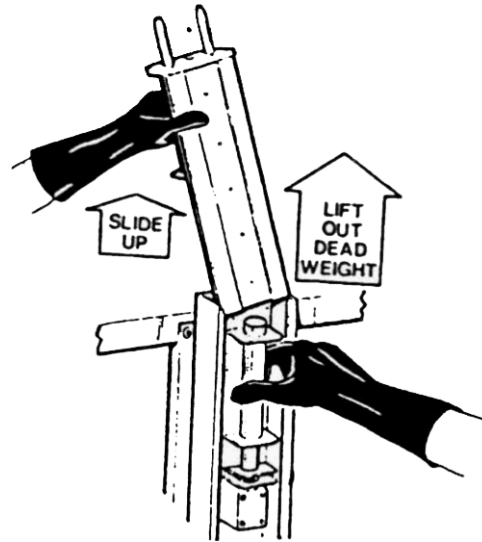


FIGURE 28

16. Remove lid from fryer and disassemble components as shown in (FIG. 29) Wash all lid parts at sink and dry with towel. Lubricate 'O'ring with cooking oil and reassemble lid. Tighten retainer hand-tight. (**NOTE:** Flat end of spring faces retainer). See Note on page 20 regarding gasket care.

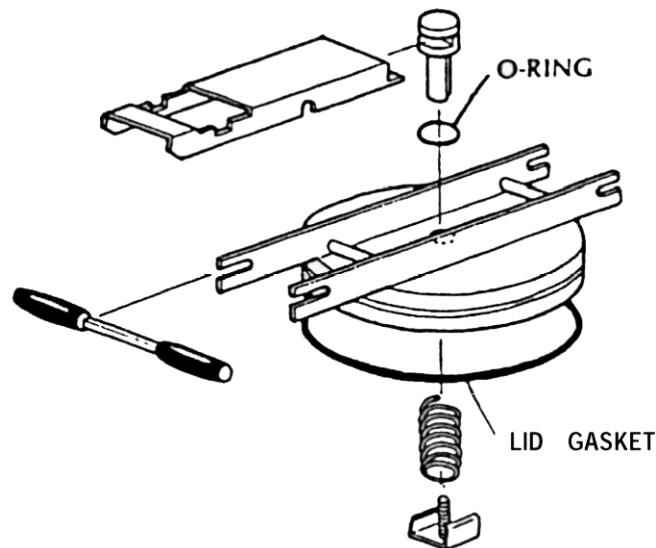


FIGURE 29

17. **DANGER:** Replace lid only if fryer is completely drained of water.

ALL MODELS:

NIGHTLY AND WHEN FRYERS ARE NOT IN USE: Check to see that circuit breaker is off or disconnect fryer power cord.

TROUBLESHOOTING

Check FAULTS in order before calling servicer [CS]

TROUBLE

FAULTS

ALL FRYERS:

Power lamp fails to light.	1, [CS]
Power lamp dim.	1, [CS]
Heat ON lamp not on when heating.	[CS]
No heat (all lamps out).	1, [CS]
Heats slowly	1, [CS]
Cooking oil smoking excessively.	2, 3, [CS]
Cooking oil foaming excessively	3
Cooking oil boils over	4, 5, 6, 7
Cooking oil has burnt or bad taste	8, 9, [CS]
Cooking oil breaking down too quickly.	8, 9, 10, [CS]
Cooking oil leak around collector gasket	11, 12
Controls not responding correctly	[CS]

PRESSURE FRYERS ONLY

No pressure	13, 14, 17, [CS]
Low pressure	14, 15, 16, [CS]
Pressure loss excessive through vent	13, 17, [CS]
Pressure loss excessive through lid valve	15, 16
Does not vent at end of cook cycle	[CS]
Does not vent at proper place in cycle	[CS]
Cooking oil leaking from back of fryer	[CS]

FAULTS

1. Open power line (check circuit breaker)
2. Cooking oil level below top heater
3. Cooking oil badly broken down
4. Cracklings left in or allowed to overflow
5. Never stir in collector after warm up
6. Heat plate left out of collector.
7. Improper warm-up.
(Solid cooking oil in collector)
8. Cracklings allowed to reach bottom heaters.
9. Heater holder slipped - heaters touching.
10. Fryer not kept clean.
11. Pot groove for collector gasket dirty.
12. Collector gasket dirty or damaged.
13. Deadweight dirty.
14. Lid gasket dirty or damaged.
15. Lid valve O-ring not seating.
16. Lid valve retainer loose.
17. Vent ball missing.

REMEDIES

	CLEAN	ADJUST	REPAIR	REPLACE
1.				*
2.		*		
3.	*			*
4.	*			
5.			*	
6.		*		
7.	*			
8.		*		*
9.	*			
10.	*			
11.	*			
12.	*			*
13.	*			
14.	*		*	
15.		*	*	
16.		*		
17.				*

OBTAINING SERVICE

Most difficulty with this equipment is due to:

- **FAULTY USE AND CARE PRACTICES**
- **ELECTRICAL SUPPLY PROBLEMS**

Check the above in order before assuming that an equipment fault exists. If after checking for faulty **USE AND CARE** practices and electrical supply problems the problem still exists, call a qualified servicer for diagnosis and repair of equipment faults. If equipment is "**IN WARRANTY**," call equipment seller to identify those authorized to perform "**IN WARRANTY**" claims.

Contact the factory (phone number below) to identify a convenient local servicer. In most cases, servicers will carry service parts and it will be possible to put the equipment back into use with a minimal delay.

Write down **MODEL NUMBER** and **SERIAL NUMBER** from equipment nameplate and have available when describing a problem or parts need.

<input style="width: 100%;" type="text"/> MODEL		<input style="width: 100%;" type="text"/> SERIAL NO.	
FOR SERVICE, IDENTIFY ALL NUMBERS IN THIS BLOCK			
<input style="width: 100%;" type="text"/> V 3 PHASE VOLTA	<input style="width: 100%;" type="text"/> A 3 PH LINE CURRENT	<input style="width: 100%;" type="text"/> OPERATING PRESSURE	
<input style="width: 100%;" type="text"/> V 1 PHASE VOLTA	<input style="width: 100%;" type="text"/> 1 PH LINE CURRENT	<input style="width: 100%;" type="text"/> MONTH/YEAR	
<input style="width: 100%;" type="text"/> HZ FREQUENCY	<input style="width: 100%;" type="text"/> A MOTOR CURRENT		
WINSTON PRODUCTS COMPANY LOUISVILLE, KY.			

IDENTIFICATION TAG

CALL 1 - 800/234 - 5286

ASK FOR CUSTOMER SERVICE



ZAP

Zero Accidents Program

ZAP WARRANTY AGREEMENT

This warranty agreement applies to Commercial Equipment, Equipment Service Parts, and Safety Parts (collectively, "Products") manufactured by Winston Industries, LLC ("Winston") and its corporate predecessors and is extended to any purchaser, lessee or successor purchaser ("Purchaser").

NEW EQUIPMENT

Any part of a new Steamer appliance except gaskets, hoses, lamps, power cords, and evaporators which proves to be defective in material or workmanship within three (3) years from the date of manufacture, will be repaired or replaced (at Winston's option) free of charge.

Any part of a new appliance, other than Steamers, except gaskets, hoses, lamps, power cords, fryer baskets, glass panels, and evaporators which proves to be defective in material or workmanship within one (1) year from the date of original installation or 15 months from the date of manufacture, whichever comes first, will be repaired or replaced (at Winston's option) free of charge.

REPLACEMENT PARTS

Any appliance replacement part except gaskets, hoses, lamps, power cords, fryer baskets, glass panels, batteries, and evaporators which proves to be defective in material or workmanship within ninety (90) days from the date of original installation will be repaired or replaced free of charge.

LABOR, TRAVEL, TRANSPORTATION

The warranty for new equipment covers the repair or replacement (at Winston's option) of the defective part(s), delivery of the replacement part(s), labor charges for the removal and installation of replacement part(s) for one (1) year from the start of the warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip).

The warranty for replacement parts covers the repair or replacement (at Winston's option) of the defective part(s) and does not include any labor charges for the removal and installation of any part(s), travel, transportation or other expenses incidental to the repair or replacement of part(s).

The warranty does not cover: gaskets, hoses, lamps, power cords, fryer baskets, glass panels, evaporators, software, corrosion of stainless steel, normal maintenance, lubrication, cleaning or descaling, programming or adjusting temperatures, calibration, tightening of fasteners or plumbing connections, appliances with removed or altered identification tags, damage resulting from delivery of the appliance, customer mishandling or abuse, or no problem found.

THE USE OF POOR QUALITY WATER WILL VOID PRODUCT WARRANTIES. See Product Use and Care Manual for water quality recommendations.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, PURCHASER, OWNER/USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY.

As a condition to the application of this warranty, Purchaser *will* operate, clean and maintain Products in accordance with use and care instructions, warnings, manuals and any other notices and/or instructions from Winston which may be with or on Products or sent separately; *will* notify Winston of resale, removal or retirement of Products; *will* notify Winston immediately of any accident or injury arising out of use of Products and cooperate with Winston in the investigation of any such accident or injury; *will* maintain registration with Winston of location and serial number of Products while in Purchaser's control and use; *will* require all personnel operating Products to become thoroughly familiar with use and care instructions and all other notices and/or instructions before such personnel operate Products; *will* thoroughly train all personnel operating Products to follow all instructions contained on or in all Safety Labels and use and care instructions; *will* immediately affix Safety Labels and put into use the use and care instructions; *will* immediately use, according to instructions, Safety Parts supplied by Winston; *will* install Equipment Service Parts in accordance with Winston's written instructions; *will* utilize only Winston manufactured replacement parts and make no changes or alterations to Products, except as approved or instructed in writing by Winston; and *will* when requested by Winston, cooperate with Winston in the prevention of injuries from Purchaser's use of Products.

PURCHASER'S SOLE AND EXCLUSIVE REMEDY AGAINST WINSTON SHALL BE FOR THE REPAIR OR REPLACEMENT OF DEFECTIVE PARTS AS PROVIDED HEREIN. THE TOTAL LIABILITY OF WINSTON WITH RESPECT TO ITS PRODUCTS, WHETHER UNDER WARRANTY OR OTHERWISE, SHALL NOT EXCEED THE PURCHASE PRICE OF THE PRODUCTS AND THE LABOR AND TRAVEL TO REPLACE THE PRODUCTS OR ANY PART THEREOF. WINSTON SHALL NOT BE LIABLE TO THE PURCHASER OR OTHERS FOR ANY DIRECT, INDIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSS OF PROFITS RESULTING FROM ANY CAUSE WHATSOEVER, INCLUDING BUT NOT LIMITED TO, DEFECTIVE WORKMANSHIP, MATERIALS OR ANY ERROR OR OMISSION OF WINSTON.

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For warranty inquiries and customer specific warranties, call Winston Customer Service at 1-800-234-5286 or 502-495-5400.