

# *Bring out the best in the bird!*

The VLP/T makes frying easier than ever before. Simply set the desired cooking temperature and cooking time, and you're ready to fry. The controller includes eight programmable channels, so you can pre-set the fryer for your more popular menu items.

The VLP/T Fryer can cook just about anything - chicken, fish, onion rings, potato wedges, egg rolls, biscuits - you name it, the VLP/T Fryer will cook it to perfection.

Our new VLP/T Fryer is going to change the way you industry cooks chicken. It takes the time-tested design of our Collectramatic pressure fryer and updates it to meet the needs of today's market.

This fantastic new technology can even be retrofitted to existing Collectramatic pressure fryers! Adding the VLP/T Technology Kit to an older fryer will allow you to reap all the VLP/T benefits from your current machine!



**PF46C-VLP/T**  
*Low Pressure Frying  
& Open Frying  
Applications  
4 Head*



## VLP/T Fryers

### Features and Benefits

### Authorised Collectramatic Distributor



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*Winston Industries has always been at the forefront of fried chicken. Over 30 years ago, we revolutionized the fast service fried chicken industry with the Collectramatic Pressure Fryer. It was the perfect fryer for the poultry of that era. Chickens were a little tougher, with a high contrast between light and dark meat. The birds took about 16 weeks to reach market size. Collectramatic was one of the first fryers to use high pressure to tenderize the chicken and speed up the cooking process, making fast multiple rounds a reality*

# VLP/T Fryers



## *A New Way of Frying*

Over the years the poultry market has changed. Advances in feed and farming have resulted in much younger, more tender chickens. There's little difference between light and dark meat. The time an average chicken takes to reach market size has dropped steadily from 16 weeks to 6. Today's chickens are simply not the same as those that were available when pressure fryers first hit the market.

Despite all these changes, manufacturers continue producing fryers using the same basic 1960's design, utilizing high pressure and temperatures to cook chicken that no longer needs it. Except for Winston Industries. We've developed new fryer technology that's perfect for today's chicken. Testing different combinations of pressure and temperature, we found the optimum combination.

More moderate pressure and temperatures produce a much better fried chicken than the old methods. We call this new method **VLP/T (Very Low Pressure / Temperature) Technology.**



***Select desired cooking temperature***

***Select desired cooking time***

***Or choose preprogrammed cook cycle***