



Model LP56

**Winston
Collectramatic® Fryer
8000 Series Control - 8
Channel Very Low
Pressure/Temperature
4 head & 6 Head Models
LP46 & LP56**

Use & Care Manual



www.winstonind.com
800-234-5286

4272W176 Rev 24
rs 03-19-08

DESCRIPTION

Congratulations on your purchase of Winston's Collectramatic® LP (Very Low Pressure/Temperature) fryer. You will benefit from improved production, extended shortening life, ease of programming, and consistent quality. For over 30 years, Winston's Collectramatic fryer has been the choice for major fast food chains and scores of independently operated foodservice establishments around the world.

FILTERFRY TECHNOLOGY

Winston's Filterfry Technology allows all-day cooking (up to 20 rounds). It gives you the longest shortening life in the industry by combining the collector's gravity filtration with an automatic steam purging process, to eliminate flavor transfer.

AQUALERT WATER DETECTION SYSTEM

Built-in software automatically detects the presence of water in the cookpot and prevents fryer from being used. See Aqualert in the Troubleshooting section for a complete explanation.

SOLID STATE CONTROLS

The controls take the guesswork out of frying. Programmable channels store cooking times and temperatures for popular menu items. The surface mount controller removes easily for service. It helps safeguard operations by automating detection functions and displaying clear messages for easy maintenance.

CLAMSHELL BASKET

The patented clamshell basket makes quality food preparation easy. All surfaces are evenly exposed to hot shortening for a consistent product, round after round.

If you have any questions, comments or criticisms, please feel free to call our customer service center at 1-800-234-5286.

Thanks for your business!

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Need to contact us? Choose the most convenient method.

Internet: www.winstonind.com
Email: contact@winstonind.com
Phone: 800-234-5286 • 502-495-5400 • Fax 502-495-5458
Mail: 2345 Carton Drive • Louisville, KY 40299 USA.

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Collectramatic® Fryers – Very Low Pressure/Temperature – LP46, LP56

Winston Collectramatic® fryers are manufactured to appliance industry standards which design and test for structural reliability for 10 years useful life. This is not a warranty. See ZAP Warranty Agreement for complete warranty applicable to your appliance.



**HIGH TEMPERATURES!
HOT COOKING OIL UNDER PRESSURE!
HIGH VOLTAGE!**

To avoid painful, scarring, life threatening injuries, emotional disorders, or property damage, read and obey this sheet, all DANGER labels, the Use and Care Manual, and information supplied with service parts before using, cleaning, or working on this fryer.

1. **Always** check to make sure you can read all DANGER labels. Take fryer out of service immediately until all unreadable labels are replaced. Contact Winston Customer Service at 502-495-5400 for replacement labels.
2. **INSPECT** fryer for faulty, loose, or missing parts. If upon inspection, faulty, loose, or missing parts are discovered, take fryer out of service and do not operate fryer until it is repaired.
3. **USE** fryer only with Winston approved controls.
4. **DO NOT** mix parts between Collectramatic fryer models.
5. **DO NOT** operate fryer if you feel an electrical shock. Take fryer out of service until it is repaired.
6. **DO NOT** open panels or attempt repairs on fryer if you are not a trained servicer.
7. **DO NOT** use fryer unless it is secured to prevent tip-over.
8. **DO NOT** use fryer until floor around fryer is in a clean, non-slip condition.
9. **DO NOT** stand, sit, or lean on fryer.
10. **DO NOT** place any objects, other than fryer accessories, near fryer.
11. **DO NOT** introduce food product into fryer at a start cook temperature greater than 325°F (163°C).
12. **DO NOT** over-fill or under-fill fryer with cooking oil. Adjust hot cooking oil (at cooking temperature) so that the oil level is between the MAXIMUM and MINIMUM lines.



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13. HOT LIQUIDS UNDER PRESSURE

To safely close lid:

- A. Use both hands on handlebar to lower lid.
- B. Pull handlebar completely into lid lock block so that lid lock pops up ('clank' sound) into its straight, locked position.

To safely open lid:

- A. Wait until cook cycle is finished (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 the lowered position, use one hand to move handlebar to open.

- 14. **DO NOT** open drain valve until fryer power is OFF, lid is open, and appropriate container or filter is in position under drain valve.
- 15. **DO NOT** install or attach any piping or tubing to drain valve other than Winston drain valve extension.
- 16. **DO NOT** handle fryer basket without using safety gloves and basket hook or lift assist tool.
- 17. **DO NOT** stir cooking oil in collector after the first round of cooking each day. Cooking oil may come up and out of cookpot.
- 18. **DO NOT** clean or move fryer until you have disconnected fryer from power, completely removed lid, drained cooking oil, and removed collector. Never use "boil-out" method or water for cleaning fryer cookpot.
- 19. **DO NOT** splash water or use hose on outside of fryer. Use only damp towel to clean fryer surfaces outside of cookpot.
- 20. **DO NOT** use any liquids other than cooking oils in fryer cookpot.
- 21. **PURCHASE** only Winston authorized replacement parts, which will provide the most current danger warnings.
- 22. **ALWAYS** turn power switch to OFF anytime fryer is not in use.
- 23. **DO NOT** use vent ball with ball-end deadweight.
- 24. **ALWAYS** check to make sure you can read all DANGER labels. Take fryer out of service immediately until all unreadable labels are replaced.
- 25. **INSTALLATION** of this fryer may require the use of a licensed electrician. Check local codes.

CAUTION: Prior to using appliance for the first time, perform the daily cleaning procedure listed on pages 25 through 27.

**For the most up-to-date Collectramatic fryer safety information
go to this web page:
http://www.winstonind.com/notices_fryers.htm**





SHIPPING DAMAGE

All equipment should be thoroughly examined for shipping damage before, during and after unloading. It has been carefully inspected at our factory and the **carrier has assumed responsibility for its safe arrival**. If the equipment is damaged, either apparent or concealed, **a claim must be made to the carrier**.

APPARENT LOSS OR DAMAGE

If there is an obvious loss or damage, it must be noted on the freight bill or express receipt and signed by the carrier's agent; otherwise, the carrier may refuse the claim. The carrier will supply the necessary forms.

CONCEALED LOSS OR DAMAGE

When loss or damage is not apparent until after the equipment is uncrated, a claim for concealed damage must be made. Upon discovering damage, make a request in writing to the carrier for inspection within 15 days, and retain all packing. The carrier will supply an inspection report and the required claim forms.

PHYSICAL

Model	Height with Feet (IN/MM)	Width (IN/MM)	Depth (IN/MM)	Weight (LBS/KG)
LP46	53.0/1346	20.2/513	30.0/762	165/75
LP56	53.0/1346	20.2/513	30.0/762	175/80



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INSTALLATION

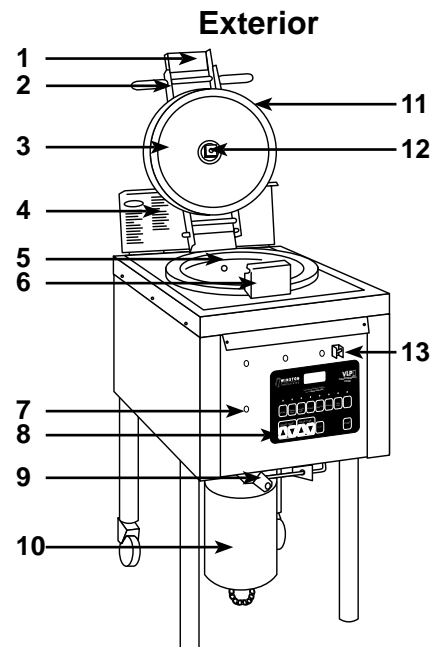
ELECTRIC

The appliance is shipped from the factory without cord. Refer to wiring circuit diagram (pages 33-35) for installation assistance. The appliance is shipped wired for a 3-phase application. The fryers may be changed to single phase operation, as indicated in the chart below. A licensed electrician may be required. Check local codes.

Following is a copy of the electrical information on the name plate for various models of Winston's Collectramatic® fryers.

Model	Volts	Hertz	PH	Amps	Watts	Circuit Amp
LP46	208/240	60	1	37.9/43.7	7875/10.5kw	US 50/US 60
	208/240	60	3	21.9/25.2	7875/10.5kw	US 50/US 50
	400	50	3	N/A	7875/10.5kw	N/A
LP56	208/240	60	1	37.9/43.7	7875/10.5kw	US 50/US 60
	208/240	60	3	21.9/25.2	7875/10.5kw	US 50/US 50
	400	50	3	N/A	7875/10.5kw	N/A





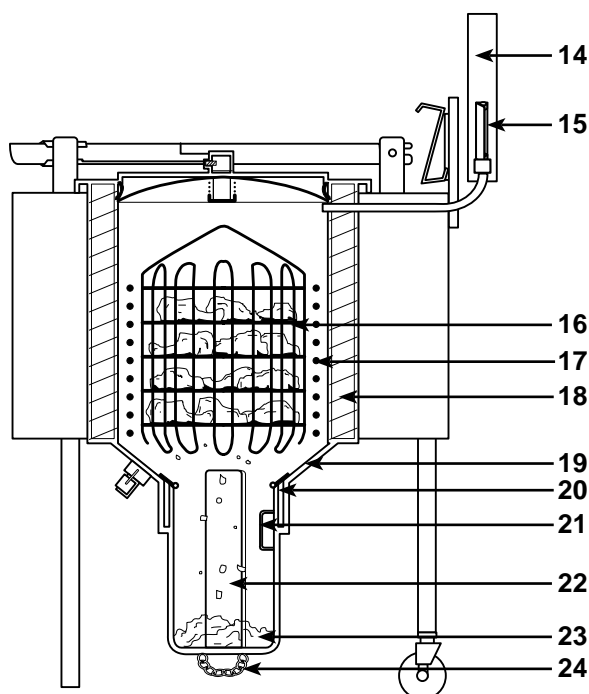
1. **Lid Lock** - Manually operated lock that prevents opening of fryer lid prior to release of pressure through lid valve.
2. **Handlebar** - Used to raise and lower lid and secure lid to lid lock block.
3. **Lid** - Pressurizes fryer when lowered and locked in place with heated cooking oil in cookpot.
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. **Lid Lock Block** - Captures lid lock and handlebar assembly. Supports basket drain hook when draining fryer basket.
7. **High Limit Thermostat Manual Reset Button** - (located behind small metal plug) Used to reset the thermostat in the event that the High Limit Thermostat Lamp turns ON. DANGER: If the High Limit Thermostat Lamp turns ON it may indicate a serious problem with your fryer. To reset the High Limit Thermostat, allow the cooking oil to cool to below 375°F (191°C). Press in the High Limit Reset button. When the cooking oil heats up, if the High Limit Thermostat Lamps turns ON again, turn the fryer power switch OFF, disconnect fryer from power, and call a service technician for repair. If the High Limit Thermostat Lamp tends to turn On frequently, call a service technician for repair.



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NOMENCLATURE

8. **Control Panel** - will include the following components:
 - a. **Controller** - regulates cooking times and temperatures.
 - b. **Power Switch** - controls electrical times and temperatures
 - c. **Power Lamp** - controlled by Power 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°F (210°C); heaters automatically shut off.
9. **Drain Valve** - When open (handle down), empties cooking oil from cookpot.
10. **Collector** - "Cold Zone" container that catches particles falling from cooking product.
11. **Lid Gasket** - Seals between lid and cookpot to maintain pressure in cookpot (reorder #PS1891).
12. **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 lid lock.
13. **Power Switch** - Allows operator to turn electrical power on and off.



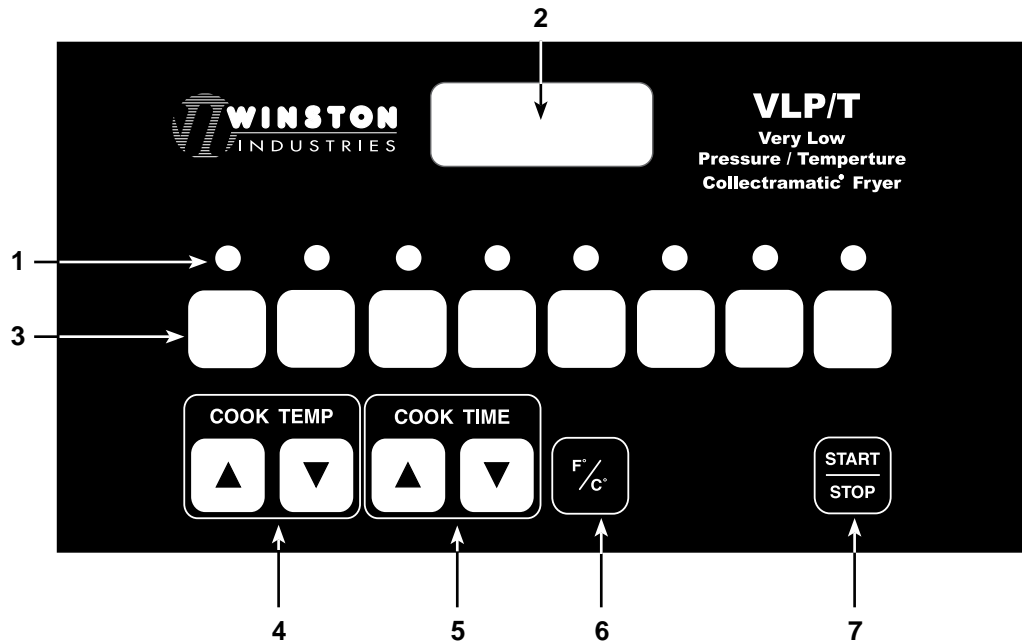
14. **Main Vent Assembly** - Exhaust tube through which excess steam is released into the air.
15. **Dead Weight** - Weight in main vent assembly that determines amount of pressure built up in cookpot when heating cooking oil with lid down.



16. **Clamshell Basket** - (see ACCESSORIES-page 11).
17. **Heater Coils** - Electrical elements that heat cooking oil.
18. **Insulation** - Surrounds cookpot to help maintain cooking oil temperature by reducing heat loss.
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.
20. **Collector Gasket** - Seals between collector and cookpot wall to maintain pressure in cookpot. (reorder #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-page 11).
23. **Accumulated Cracklings** - Particles which have fallen off from cooking product.
24. **Collector Chain Handle** - handle for dumping contents of collector.



NOMENCLATURE



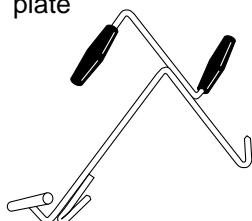
1. **LED Program Lamps** indicate which channel is selected when lit above that channel.
2. **Display** readout indicates time or temperature by pressing appropriate buttons.
3. **1–8 Channel Buttons** provide operator the ability to select desired cooking cycles. Also starts desired cycle after cabinet has preheated.
4. **Cook Temp Buttons** provide operator the ability to raise or lower the oil temperature by pressing the appropriate arrow button.
5. **Cook Time Buttons** provide operator with the ability to increase cook time by pressing the up arrow button, or decrease cooking time by pressing the down arrow button.
6. **Celsius/Fahrenheit Button** allows operator to toggle display between Celsius and Fahrenheit temperature scales. Hold down C°/F° button for two seconds until display indicates current temperature scale setting (celc or fahr), immediately (within one second) tap the button again to change the setting. The display will revert back to normal automatically after approximately five seconds.
7. **Start Button** activates the chosen cooking program.



Basket Drain Hook*

(Order #PS1154/1)

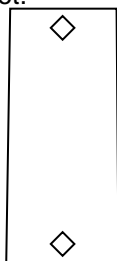
- Lower and raise basket
- Remove collector
- Lower and raise heat plate



Heat Plate*

(Order #PS1034 or PS1918)

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



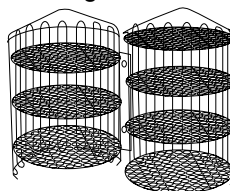
Clamshell Basket*

4 Head

(Order #PS1159) or

6 Head (Order #PS1163)

- Allows product to be fully immersed and completely surrounded by cooking oil.



Safety Gloves*

(Order #PS1001)

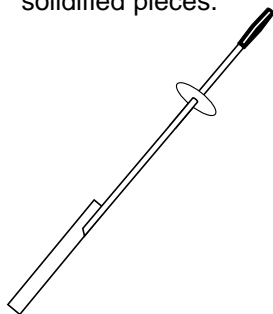
- Helps protect operator from hot cooking oil



Stirring Tool*

(Order #PS1179)

- Used to stir cooking oil and break apart solidified pieces.



Displacement Tool*

(Order #PS1209)

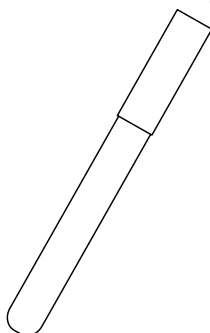
- Forces cooking oil up through drain valve to allow safe removal of collector.



Spatula*

(Order #PS1979)

- Used to scrape residue from sides of cookpot.



White Teflon Brush*

(Order #PS1120)

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



*Included with Fryer



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SET UP INSTRUCTIONS

ASSEMBLY OF THE LP46 AND LP56 COLLECTRAMATIC® FRYERS

CAUTION: Prior to using appliance for the first time, perform the daily cleaning procedure listed on pages 25 through 27.

Before beginning the assembly process, wipe out cookpot and collector with damp, lint-free towel. This removes any dust or debris that may have accumulated. Never use water in the fryer.

1. After uncrating your fryer, you will find two sets of o-ring gaskets – two large and two small.
2. Lubricate the smaller o-ring with cooking oil and install in groove at top of collector (see Figure 1).
3. Install collector in bottom of fryer and gently tap with stirring tool until it seats into place.
4. Check to determine that drain valve is closed.

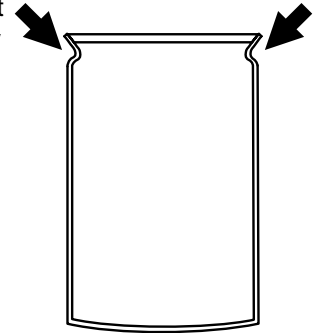
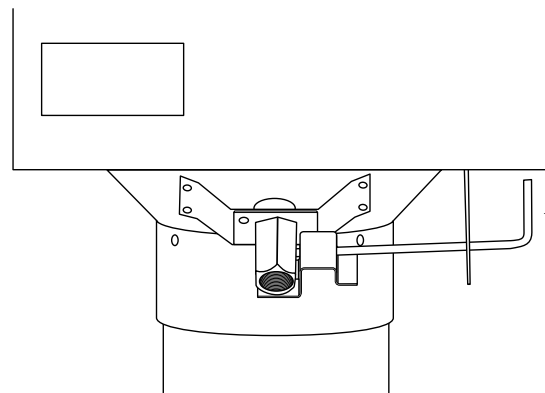


FIGURE 1



Drain Valve closed
Rotated clockwise
up and back as far
as handle will move.
To open, pull
counter-clockwise
forward and down.

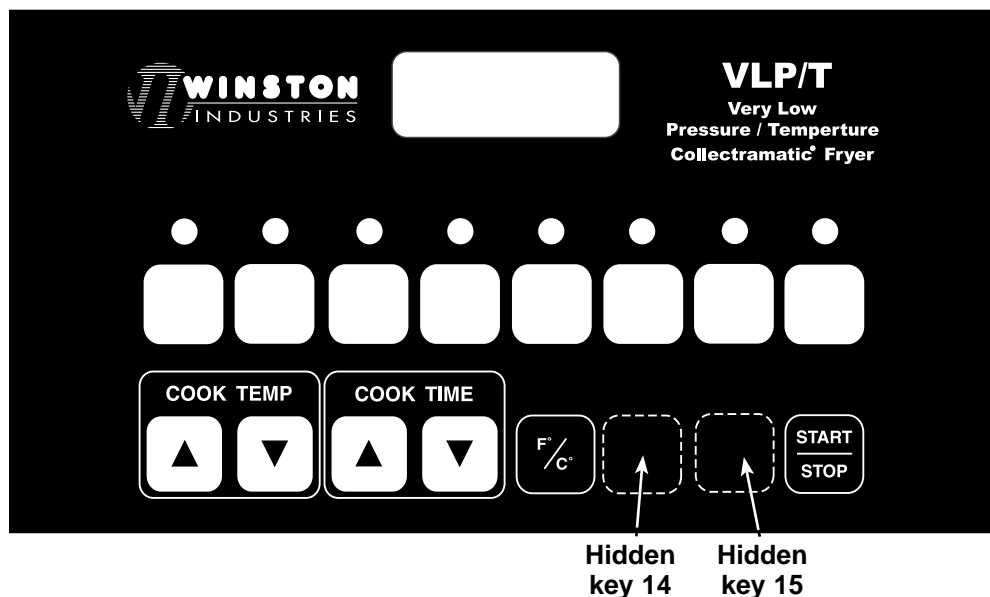
FIGURE 2

5. Fill with cooking oil to one inch below Minimum fill line. Oil will expand as it is heated. Check oil level again once it has heated to cooking temperature to verify that oil level is between Minimum and Maximum marks.
6. Lubricate large o-ring with cooking oil and install in groove around edge of lid.
7. Check to be sure that main vent assembly and dead weight are in place at rear of fryer.



PROGRAMMING THE LP46 AND LP56 COLLECTRAMATIC® FRYERS

Note: the instructions below will refer to key numbers. There are 16 keys on the control panel (2 of them are hidden). There are 8 keys along the top row and 8 along the bottom row. The top row represents keys 1 through 8 and the bottom row keys 9 through 16 - keys 14 and 15 are hidden. Refer to the control illustration below.



FRYER CAPACITY

To accommodate the heat rate differences between a 4-head fryer and a 6-head fryer, the controller needs to be programmed accordingly.

Configure for 6-Head: With the power switch in the OFF position press and hold keys 9 and 10 while simultaneously turning ON the power switch.

Configure for 4-Head: With the power switch in the OFF position press and hold keys 15 and 16 while simultaneously turning ON the power switch.

ACCESS MODE

LP fryers can be programmed in one of two modes - Easy Access or Restricted Access. Restricted access requires the operator to enter an access code (special key sequence) to be able to re-program times and temperatures for the channels.

Easy Access (default mode)

Allows programming of any channel by pressing the cook temp and cook time keys to the settings you desire.

1. Select the channel you want to program by pressing the channel key (top row of keys 1 through 8) until red light appears above the channel. Programming may be done with fryer on or off (fryer must be connected to power source).



PROGRAMMING INSTRUCTIONS

2. Modify Cook Temp and Cook Time values with arrow keys. The first press of any arrow key displays the current set value. Subsequent presses modifies the value. Select cook temperature to be used by pressing the up or down (▲ or ▼) COOK TEMP keys (250°-325°F). Select cook time by pressing the up or down (▲ or ▼) COOK TIME keys.
3. After five seconds without a key press the controller will save and exit programming mode. Or press hidden key 14 to save and exit.

Restricted Access - Since Easy Access is the default mode, you must change the control settings to allow for restricted access. Do this by holding down the hidden 14 key while turning on the power switch. To check whether you are in Easy or Restricted Access mode, when you turn on the fryer power switch, the display sequence will indicate 'EASY' or 'REST'.

1. Press hidden keys 14 twice and 15 twice to enter the programming mode. Select the channel you want to program by pressing the channel key until red light appears above the channel. Programming may be done with fryer on or off (fryer must be connected to power source).
2. Modify Cook Temp and Cook Time values with arrow keys. The first press of any arrow key displays the current set value. Subsequent presses modify the value. Select cook temperature to be used by pressing the up or down (▲ or ▼) COOK TEMP keys 250°-325°F). Select cook time by pressing the up or down (▲ or ▼) COOK TIME keys.
3. After five seconds without a key press the controller will return to the 'Prog' prompt. When finished programming, press hidden key 14 to save and exit. While in the program mode (before exiting and saving) you may continue to program other channels.

For both Easy and Restricted Access Modes:

The controller has now been programmed and the program will stay in memory. NOTE: Display may show "lo" or "stir" during programming. Please disregard.

For fresh chicken, (2.5 to 2.75 pound birds) we suggest a cook temperature of 310°F and a cook time of 15 minutes for partial or full loads. This gives you a slightly crisp, golden brown product.

After inputting all settings, write them in the space provided on the left front of fryer. This then becomes a channel chart to refer to when you begin frying. You simply note what channel is set for the product you intend to fry and press the appropriate channel key.

Call us at 1-800-234-5286 or 502-495-5400 and ask for Chef Support for additional information on other items you may want to fry.



FILLING

The following filling procedure is to be used when cooking oil is changed, or when oil is added for the first time. **CAUTION:** Prior to using appliance for the first time, perform the daily cleaning procedure listed on pages 25 through 27.

1. **Turn off** Power Switch.
2. **Clean Fryer** per daily cleaning procedure - see pages 25-27.
3. **Check Collector and Drain Valve** - Make sure collector with gasket is seated and drain valve is closed (handle back – see Figure 3).
4. **Lubricate Lid Gasket and Collector Gasket** with cooking oil before placing on fryer.

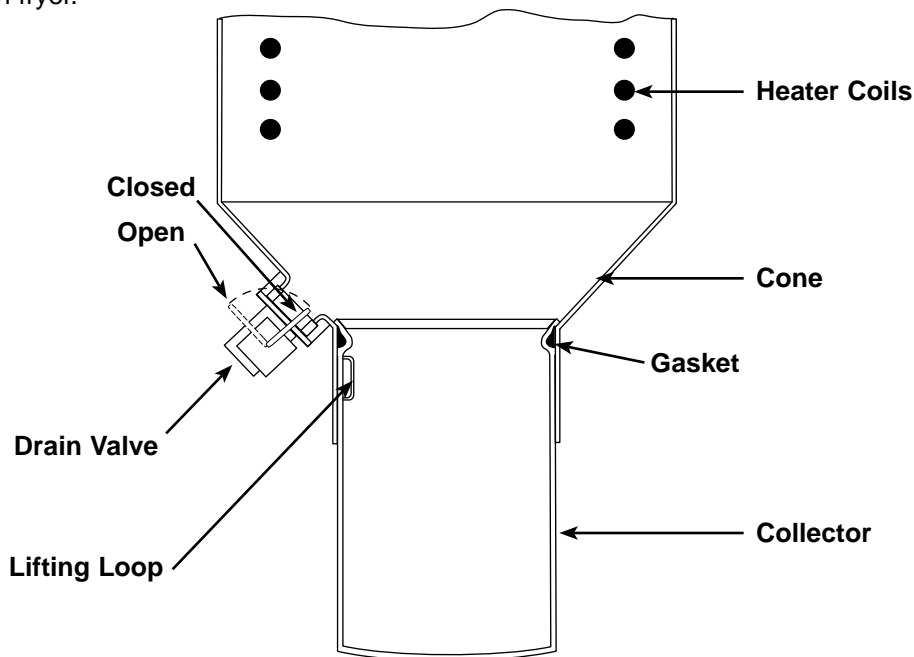


FIGURE 3 - Some features have been omitted to show greater detail.

5. **Add Cooking Oil** - Liquid or solid cooking oil may be used. Melt solidified cooking oils in tender or other means and pump into fryer. Add enough cooking oil to raise liquid to within one inch of Minimum oil level line (see Figure 5). As oil heats, it expands. Check level again once oil has heated to verify that level is between Minimum and Maximum marks. **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 when heaters are turned ON unless they are fully covered with cooking oil.



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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. Fill shortening to a level between the Maximum and Minimum oil level lines found on the inside of the cookpot (see Figure 5).

1. **Turn on** circuit breaker and Power Switch.
2. **Set Controls** to start warm-up process by pressing the channel button which contains the desired programmed times and temperatures (see Programming pages 13-14).
3. **If STIR Signal comes on, IGNORE IT - DO NOT STIR FRYER. IF FRYER IS STIRRED AT THIS TIME, AQUALERT SYSTEM MAY BE ACTIVATED*** - After temperature reaches 250°F (121°C) display shows cooking oil temperature. Wait for the fryer to continue to warm up until the load message is displayed

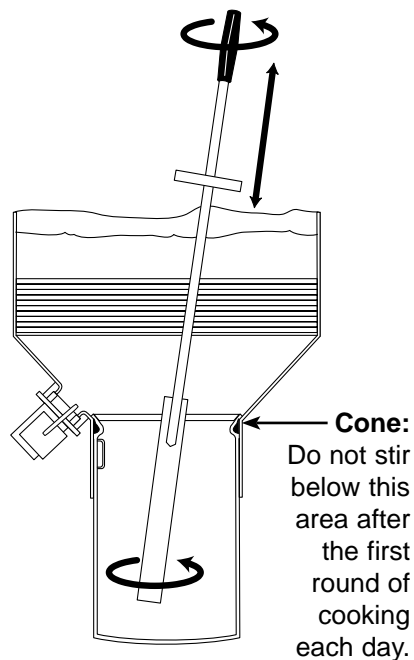


FIGURE 4

***NOTE:** See Aqualert in the Troubleshooting section for a complete explanation.

1st Stir

4. **Deep stir** (into collector) cooking oil vigorously for at least 15 seconds.
5. Load message will change to cooking oil temperature. **DO NOT** stir cooking oil.
6. Load message will be displayed.

2nd Stir

7. **Deep stir** (into collector) cooking oil vigorously for at least 15 seconds.
8. Load message will change to cooking oil temperature. **DO NOT** stir cooking oil.
9. Load message will be displayed.



3rd Stir

10. Deep stir (into collector) cooking oil vigorously for at least 15 seconds.
11. Load message will change to cooking oil temperature. **DO NOT** stir cooking oil.
12. Load message will be displayed.
13. **CAUTION: HOT SURFACES.** Feel bottom of collector – must be hot to touch. If not, deep stir cooking oil vigorously again for at least 15 seconds.
14. Continue to repeat stirring and letting temperature rise to LOAD until collector is hot to touch.
15. **Lower Heat Plate** into collector using basket drain hook.
16. **Oil Level** - Add or remove cooking oil so that it is at a level between the Maximum and Minimum Level marks. (Figure 5).
17. **When bottom of collector feels hot and Load Signal comes on** - fryer is ready for cooking. “See Cooking - Open Frying” or “Cooking - Pressure Frying.”

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

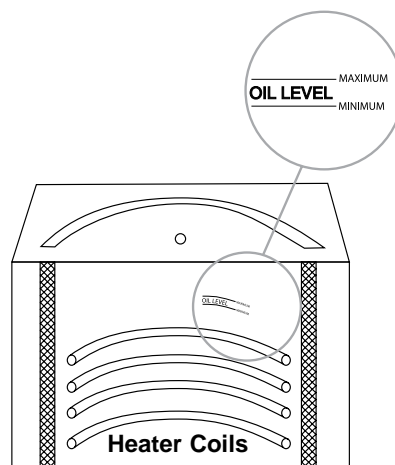


FIGURE 5



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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

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. Shelf #1 is basket lid.).

PRESSURE FRYING

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.
- **CAUTION:** To help prevent product from sticking, before loading on Clamshell Basket for the first time each day, using safety gloves, coat a clean basket by dipping in hot cooking oil.

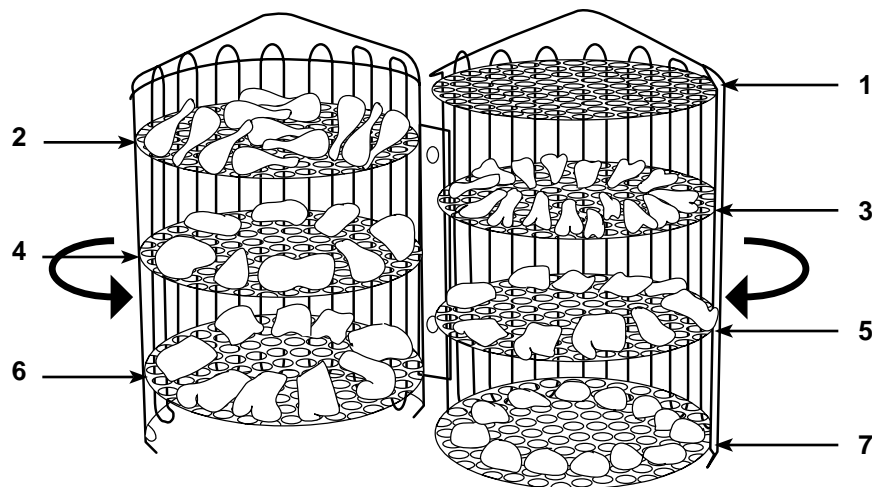


FIGURE 6

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



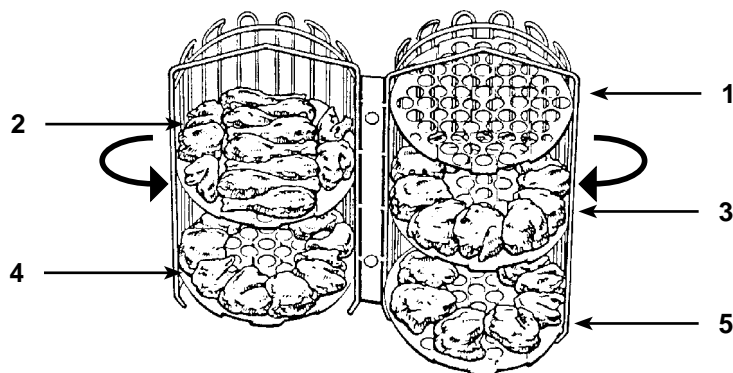


FIGURE 7

Four head clamshell basket would be loaded similarly to six head basket using shelves #2 through #5 as shown (Figure 7).

COOKING - OPEN 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, Pages 3 and 4, regardless of procedure followed.

Below are procedures that can be used when OPEN frying in the fryer. Do not close the lid at any time during OPEN frying.

1. **Complete Warm-Up Process** - see "OPERATION PROCEDURES, WARM-UP" page 16.
2. **Check Oil Level** to see that it is between the Maximum and Minimum lines in the cookpot (See Figure 8).
3. **Prepare Product** (cut, dip, bread, etc.)
4. **Basket Loading and Placement in Fryer:**
 - **CAUTION: Clamshell Basket** - Using safety gloves, dip basket in hot cooking oil (only for first frying of day) Load per procedure on previous pages.
 - **CAUTION: Open Basket (basket without shelves, not clamshell)** - Using safety gloves, dip basket in hot cooking oil (only for first frying of day). Load by placing prepared product in bottom of basket (do not overload such that product will float up and out of the basket).

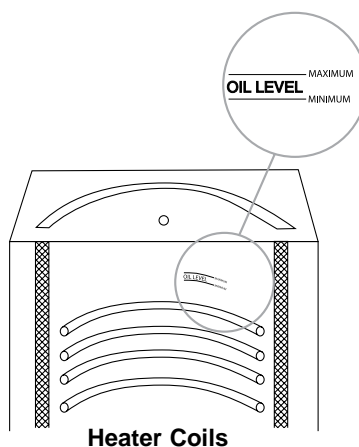


FIGURE 8



OPERATING INSTRUCTIONS

5. **DANGER:** When Load signal comes on, use safety gloves and basket drain hook to lower basket slowly into hot cooking oil (Figure 9).
6. Press Start button to begin timer countdown.
7. **Basket Removal** At the end of the cook cycle (time at 00:00 and display showing **done**) a buzzer will sound indicating that the basket can be removed from the fryer. Cancel the buzzer by pressing the Start button.

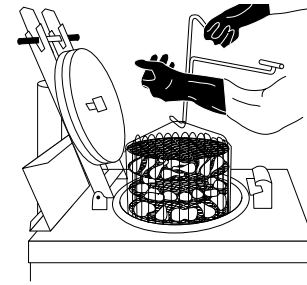


FIGURE 9

DANGER: When **done** signal comes on press Start button to cancel buzzer. Use safety gloves and basket drain hook to lift basket out of cooking oil. Rest basket on drain hook in lid lock block for 15 seconds (Figure 10).

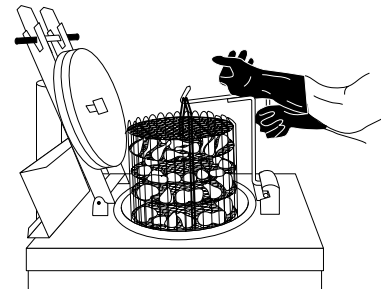


FIGURE 10

8. **Unload Basket** (Figure 11). Place cooked products on corrugated tray and turn cavity (bone) down where applicable. Place tray in holding cabinet.
9. **Cleaning After Each Round** - scrape crust line from cookpot with spatula (not included with fryer) (Figure 12). Scrub heater coils with white Teflon™ brush (supplied).
10. **DANGER: Do not** stir cooking oil below cone in fryer (see page 16) 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.

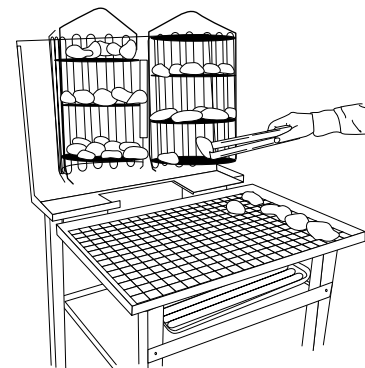


FIGURE 11

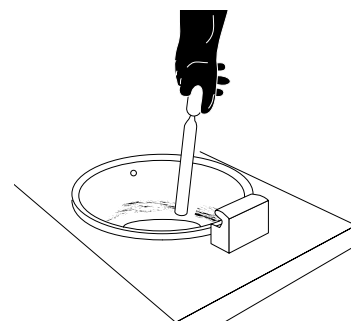


FIGURE 12



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, Pages 3 and 4, regardless of procedure followed.

1. **Complete Warm-Up Process** - see "OPERATION PROCEDURES, WARM-UP" page 16.
2. **Check Oil Level** to see that it is between the Maximum and Minimum lines in the cookpot (See Figure 13).
3. **Prepare Product** (cut, dip, bread, etc.)
4. **Basket Loading and Placement in Fryer:**
 - **CAUTION: Clamshell Basket** - Using safety gloves, dip basket in hot cooking oil (only for first frying of day) Load per procedure on page 18.
 - **CAUTION: Open Basket (basket without shelves, not clamshell)** - Check to see that basket will fit in fryer with lid closed. Using safety gloves, dip basket in hot cooking oil (only for first frying of day). Load by placing prepared product in bottom of basket (do not overload such that product will float up and out of the basket).
5. **DANGER:** When Load signal comes on, use safety gloves and basket drain hook to lower basket slowly into hot cooking oil (Figure 14). Use both hands to close and lock lid (push handle down and pull towards you - Figure 15). Be sure handlebar is pulled completely into lid lock block so that lid lock rises up into its locked position (the handlebar can not be moved forward or backward).
6. **Start cook cycle** by pressing the Start button.
7. **OPENING LID** - at the end of the cook cycle (timer at 00:00 and display showing **done**), a buzzer will sound indicating that the lid can be opened and the basket can be removed from

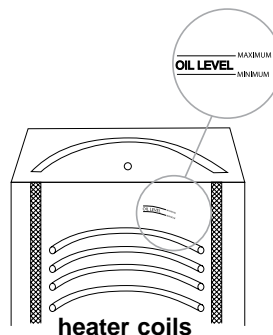


FIGURE 13

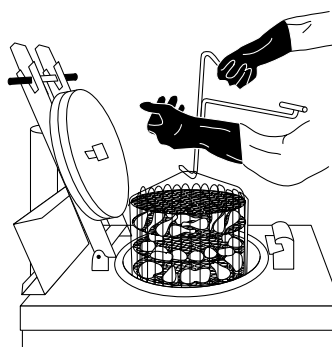


FIGURE 14

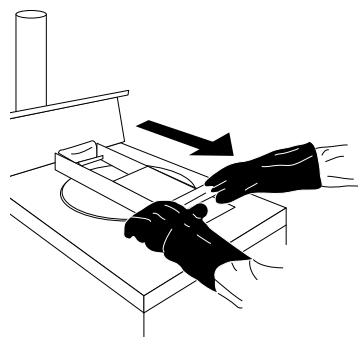


FIGURE 15




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OPERATING INSTRUCTIONS

the fryer. Cancel the buzzer by pressing the Start button.

DANGER: This fryer contains **hot liquids under pressure**. Release can cause severe burns or death. To safely open lid:

- A. Complete cook cycle (Display at and buzzer sounds). 
- B. Do not touch handlebar to open lid until pressing down on lid lock causes the lid to lower (Figure 16).
- C. Then, with the lid in lowered position, move handlebar to open (Figure 17).

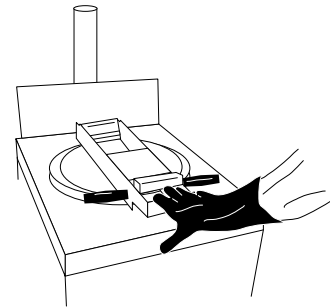


FIGURE 16

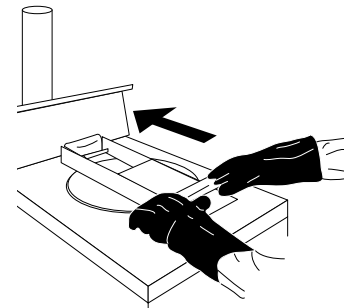


FIGURE 17

8. Basket Removal

DANGER: Use safety gloves and basket drain hook to lift basket out of cooking oil. Rest basket on drain hook in lid lock block for 15 seconds (Figure 18).

9. **Unload Basket** (Figure 19). Place cooked products on corrugated tray and turn cavity (bone) down where applicable. Place tray in holding cabinet.
10. **Cleaning After Each Round** - scrape crust line from pot with spatula (not included with fryer)(Figure 20). Brush heater coils on the front and back side with the white teflon brush (supplied). Wipe excess moisture off of fryer lid with a dry towel.

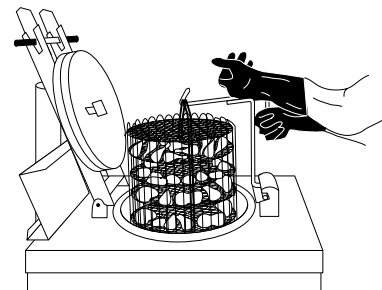


FIGURE 18

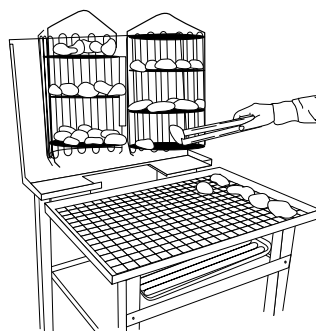


FIGURE 19

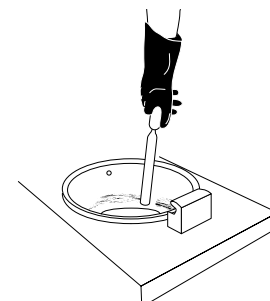


FIGURE 20



FRESH FOOD PRODUCT	TIME	TEMP °F	TEMP °C	MODE
CHICKEN				
Crisp Finish, 8 or 9 pc., 2½ lbs.	14 min.	310°F	154°C	Pressure
Crisp Finish, 8 or 9 pc., 2¾ lbs.	15 min.	310°F	154°C	Pressure
Medium Finish, 8 or 9 pc., 2½ lbs.	14 min.	300°F	149°C	Pressure
Medium Finish, 8 or 9 pc., 2¾ lbs.	15 min.	300°F	149°C	Pressure
Soft Finish, 8 or 9 pc., 2½ lbs.	15 min.	290°F	143°C	Pressure
Soft Finish, 8 or 9 pc., 2¾ lbs.	16 min.	290°F	143°C	Pressure
Double Breaded Extra Crisp, 2½ lbs.	15 min.	310°F	154°C	Lid Open
Double Breaded Extra Crisp, 2¾ lbs.	16 min.	310°F	154°C	Lid Open
Whole Chicken Wings (Half to full load)	13 min.	310°F	154°C	Pressure
Disjointed Chicken Wings (Drummette type)	12 min.	310°F	154°C	Pressure
Breaded Chicken Strips	7 min.	310°F	154°C	Pressure
Breaded Chicken Nuggets	7 min.	310°F	154°C	Pressure
OTHER FOODS				
Potato Wedges, 6 or 8 cut	12 min.	310°F	154°C	Lid Open
Refrigerated Biscuits-small (cook in basket)	5 min.	310°F	154°C	Lid Open
Refrigerated Biscuits-large (cook in basket)	6 min.	310°F	154°C	Lid Open
Breaded Fish Filets, 3 to 4 oz.	4 min.	310°F	154°C	Pressure
Breaded Fish Filets, 4 to 5 oz.	5 min.	310°F	154°C	Pressure
TURKEY				
Whole Fresh Turkey, 12 to 14-lbs.	4 min. Per lb.	290°F	143°C	Pressure
	4.5 min. Per lb.	290°F	143°C	Lid Open
Fry submerged, with pressure, at 290°F (143°C) for 4 minutes per lb. To open fry, increase cook time to 4½ minutes per lb. Check for a finished temperature of at least 175°F (79°C) at thigh joint. Turkey should be nicely browned and crisp, with a very moist and tender inside. For open frying, add ½ minute per lb. We have a special basket for 6 head fryers that will allow you to fry two 12-14 lb. turkeys per load.				
These are meant to be guidelines only and may require small adjustments to times and temperatures to arrive at the doneness and texture you desire.				



FROZEN FOOD GUIDELINES

FROZEN FOOD PRODUCT	TIME	TEMP °F	TEMP °C	MODE
CHICKEN				
Crisp Finish, 8 or 9 pc., 2½ lbs.	14 min.	310°F	154°C	Pressure
Crisp Finish, 8 or 9 pc., 2½ lbs.	20 min.	310°F	154°C	Pressure
Crisp Finish, 8 or 9 pc., 2¾ lbs.	22 min.	310°F	154°C	Pressure
Medium Finish, 8 or 9 pc., 2½ lbs.	21 min.	300°F	149°C	Pressure
Medium Finish, 8 or 9 pc., 2¾ lbs.	23 min.	300°F	149°C	Pressure
Soft Finish, 8 or 9 pc., 2½ lbs.	22 min.	290°F	143°C	Pressure
Soft Finish, 8 or 9 pc., 2¾ lbs.	24 min.	290°F	143°C	Pressure
Whole Chicken Wings (Half to full load)	18 min.	310°F	154°C	Pressure
Disjointed Chicken Wings (Drummette type)	14-16 min.	310°F	154°C	Pressure
Breaded Chicken Strips	10 min.	310°F	154°C	Pressure
Breaded Chicken Nuggets	10 min.	310°F	154°C	Pressure
OTHER FOODS				
Potato Wedges, 6 or 8 cut	12 min.	310°F	154°C	Lid Open
Breaded Fish Filets, 3 to 4 oz.	6 min.	310°F	154°C	Pressure
Breaded Fish Filets 4 to 5 oz.	7 min.	310°F	154°C	Pressure
Burritos-small	10 min.	310°F	154°C	Pressure
Burritos-large	12 min.	310°F	154°C	Pressure
Fruit Turnovers	12 min.	310°F	154°C	Pressure
Breaded Frozen Vegetables	5-7 min.	310°F	154°C	Lid Open
Small finger foods such as Poppers, Cheese Sticks, Fritters, etc.	4-7 min.	310°F	154°C	Lid Open
<p>There are dozens of the above items you can fry in the LP Fryer. These are meant to be guidelines only and may require small adjustments to times and temperatures to arrive at the doneness and texture you desire.</p>				



DAILY CARE

CAUTION: Prior to using appliance for the first time, perform the daily cleaning procedure listed below.

NOTE: Emptying the collector and filtering may have to be done at some point during the day, depending upon how many rounds are cooked and how much breading builds up in the collector. Typically 20 rounds of product may be cooked before having to empty the collector and filter the cooking oil.

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 or disconnect electrical power from fryer.
2. **Scrape Crust Line** from cookpot with spatula, and brush heater coils (Figure 20).
3. **DANGER:** Drain hot cooking oil into only 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 (Figure 21).
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 (Figure 22) and place in safe area to cool.
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 (Figure 23).
6. **Place** metal tray or container under open collector area.
7. **Close Drain Valve**

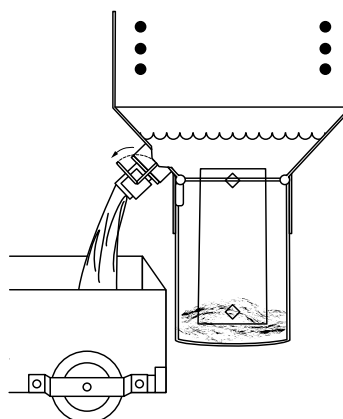


FIGURE 21

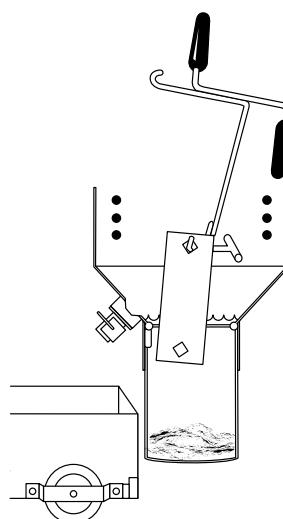


FIGURE 22

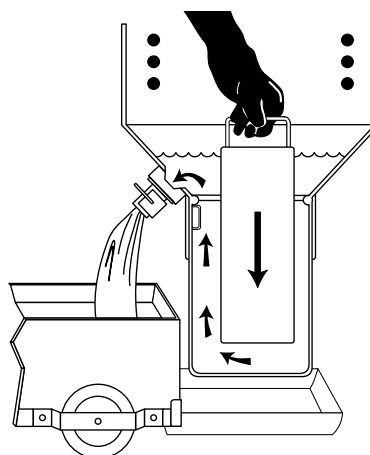


FIGURE 23



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8. **CAUTION:** Wearing safety gloves, remove collector with basket drain hook (Figure 24).

9. **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 that result from such striking.
10. **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 burned, badly hurt, or killed.
 11. **Scrub Heater Coils** with white teflon brush. Clean heaters, heater holders, and all of cookpot (Figure 25). Do not use steel wool.
 12. **Rinse** inside of cookpot with cooking oil only.
 13. **Wash Accessories** (using hot water only) including collector (clean gasket groove), gasket, heat plate, utensils, basket, etc., at sink. Wipe dry.
 14. **DANGER:** Don't splash water on outside of fryer or wash outside 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.

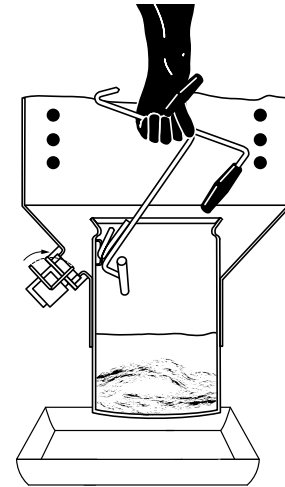


FIGURE 24

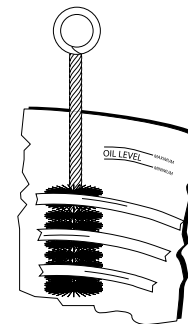


FIGURE 25

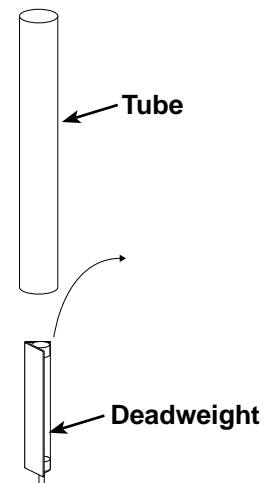


FIGURE 26



15. **Remove** deadweight from main vent assembly on rear of fryer by lifting tube. Deadweight is under tube (Figure 26). Rinse deadweight and tube (inside and out) with hot water at sink. Towel dry. Re-assemble deadweight and tube.

Cleaning Lid Instructions

1. Remove lid from fryer and disassemble components as shown in Figure 27 below. Remove the retainer from the lid valve before removing the lid lock and handlebar (the lid lock will help to hold the lid valve while unscrewing the retainer).

CAUTION: Do not submerge the pressure gauge (if supplied) or the pressure relief valve (if supplied) in water. Do not attempt to remove the pressure gauge from the lid. Do not remove the pressure relief valve from the lid. Do not attempt to force foreign objects inside the pressure gauge or pressure relief valve.

2. Wash all parts at sink EXCEPT THE LID VALVE and dry with a towel. Wipe outside of gauge and lid valve with a damp cloth, then wipe dry.
3. Lubricate o-ring with cooking oil and reassemble lid. Tighten retainer hand-tight.
4. Lubricate lid gasket with cooking oil and place on lid in groove.

DANGER: Replace lid on fryer only if fryer is free of any water.

5. When re-assembling lid, make sure lip on lid is positioned properly into slot of lid valve.

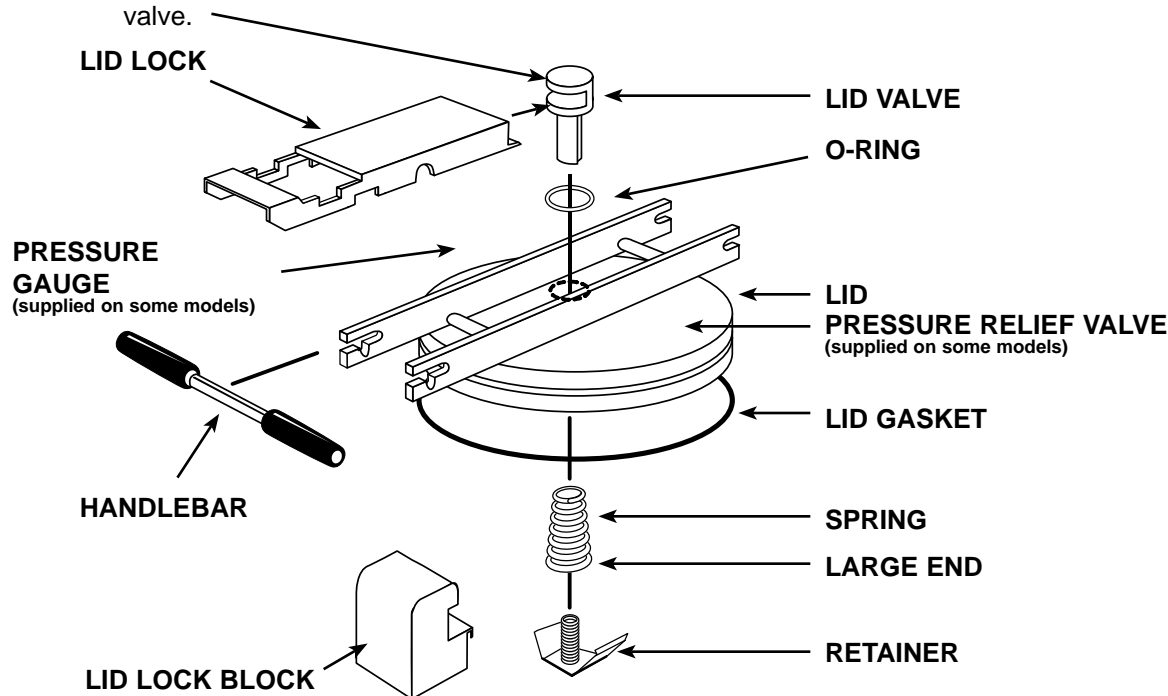


FIGURE 27



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OBTAINING SERVICE

Diagnosis of complaints relative to the performance of the equipment reveals the following to be the sources (arranged from most to least frequent):

- Faulty use and care practices
- Electrical supply problems
- Equipment faults

Refer to Troubleshooting Chart on next page for **FAULT** isolation and remedies. If, after checking for faulty **USE and CARE** practices and electrical supply problems, the fault still exists, call a qualified servicer for diagnosis and repair of equipment faults. If equipment is 'IN WARRANTY,' call Winston's Customer Service Department to identify those authorized to perform 'IN WARRANTY' service. For detailed **ZAP** Warranty information call 1-800-234-5286.

Write down complete Model and Serial Number from Identification Tag and have available when describing problem or parts needed.

UNITED STATES AND CANADA

For all United States and Canada warranties and repairs, call equipment seller or Winston Products, Inc., at 1-800-234-5286 to identify those authorized to perform claims.

INTERNATIONAL

For all international warranties, call Winston Industries Customer Service at (800) 234-5286 or (502) 495-5400 or fax (502) 495-5458 to identify those authorized to perform claims.

**Service parts may be purchased directly from the factory online.
Visit www.winstonind.com**



TROUBLE	FAULT CODE
ALL FRYERS	
Power lamp fails to light	1, [CS]
Power lamp dim.....	1, [CS]
Heat ON lamp not on when heating.....	[CS]
Display reads “Lo” or “Heat”, heat on lamp is off, and fryer is not heating up	18
No heat (all lamps out)	1, [CS]
Heats slowly	[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], 17
Hi Limit light is lit	[CS], 17
PRESSURE FRYERS ONLY	
No pressure.....	13, 14, [CS]
Low pressure.....	14, 15, 16, [CS]
Pressure loss excessive through vent.....	13, [CS]
Pressure loss excessive through lid valve	15, 16
Cooking oil leaking from back of fryer	[CS]
[CS] Call for service (see page 31)	

FAULT CODE	CORRECTION
1. Open power line (check circuit breaker)	Adjust or [CS]
2. Cooking oil level below top heater.....	Adjust, See page 15
3. Cooking oil badly broken down.....	Clean or Replace See pages 25-27
4. Cracklings left in or allowed to overfill	Clean, See pages 25-27
5. Never stir in collector after warm-up.....	See page 16
6. Heat plate left out of collector	Replace
7. Improper warm-up (solid cooking oil in collector)	Adjust, see page 16
8. Cracklings allowed to reach bottom heaters.....	Clean, See pages 25-27
9. Heater holder slipped - heaters touching.....	Adjust or [CS]
10. Fryer not kept clean	Clean, See page 25-27
11. Pot groove for collector gasket dirty	Clean, See pages 25-27

Continued on next page



TROUBLESHOOTING

FAULT CODE (continued)	CORRECTION
12. Collector gasket dirty or damaged.....	Clean or Replace See pages 25-27
13. Deadweight dirty or missing.....	Clean or Replace See pages 25-27
14. Lid gasket dirty, damaged, or missing	Clean or Replace See pages 25-27
15. Lid valve O-ring not seating, or missing.....	Clean, Adjust, or Replace See pages 25-27
16. Lid valve retainer loose.....	Adjust, see page 27
17. Maximum allowable temperature exceeded	See page 7
18. Aqualert sensing is activated	See page 31
[CS]-Call for Service (see below)	

If cabinet is in warranty, call Winston Industries at 1-800-234-5286. Identify the following:

1. Model _____ Serial # _____
(located on name plate)
2. Your name _____
3. Company name _____
4. Company address _____

5. Company phone _____
6. Type of problem _____



If cabinet is out of warranty, call the servicer of your choice, or you can call Winston Industries for an authorized servicer nearest you.

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Aqualert description: Aqualert is software built into the Collectramatic® fryer controls that automatically detects the presence of water in the cookpot and prevents the fryer from being used. Aqualert is included in all electronically controlled fryers with Winston-manufactured controls.

Aqualert works by sensing the rate of the rise in temperature of a liquid inside the fryer cookpot. Water heats up more slowly than cooking oil. When the fryer is heating to cook temperature in the warm-up phase, Aqualert sensors determine, by the rate the temperature rises in the fryer, whether the liquid is water or cooking oil. If the temperature doesn't rise fast enough, Aqualert will *think* that there is water in the fryer and the fryer will stop heating. The display will alternately show "Stir" and the current oil temperature and the Heat On indicator lamp will not be lit. The fryer will remain in this suspended mode until the temperature of the liquid in the fryer drops below 180°F (82°C), at which point it will start heating up again. The Aqualert sensors will once again try to determine if there is a liquid other than cooking oil in the fryer.

INSTRUCTIONS:

DANGER: DO NOT use any liquids other than cooking oils in fryer cookpot.

If the fryer is not heating up between the temperatures of 180°F (82°C) and 212°F (100°C) it may be locked-up due to the Aqualert sensing program.

1. Check to see if there is water or any other liquid in the cookpot other than cooking oil (cooking oil may be in a solid or liquid state). If any liquid other than cooking oil is present, it must be removed before operating the fryer.
2. Check the temperature of the cooking oil in the cookpot. If it is between 180°F (82°C) and 212°F (100°C), the fryer may be locked-up due to the Aqualert sensing program.
3. Stir the oil with the fryer plugging tool until the temperature of the oil drops below 180°F (82°C). At this point the fryer heaters will come back on and the fryer will begin to heat up to the set Load temperature. **DO NOT STIR THE OIL AGAIN UNTIL THE TEMPERATURE REACHES THE SET LOAD TEMPERATURE.**
4. When the set temperature is reached, stir the oil vigorously for at least a full minute until the temperature of the oil drops well below the set temperature. **BE SURE TO STIR DOWN IN THE COLLECTOR.**

DANGER: DO NOT stir cooking oil in collector *after the first round of cooking* each day. Cooking oil may come up and out of cookpot because of cracklings and product fall-off in the collector.

5. Allow fryer to heat back up to set LOAD temperature. **STIR AND LET TEMPERATURE RISE BACK TO THE SET LOAD TEMPERATURE AT LEAST 3 TIMES.**
6. **CAUTION: HOT SURFACES** - Carefully feel the bottom, outside surface of the collector. It should be very hot to the touch. If it is not, continue to follow the stirring instructions in steps 5 and 6 above.
7. When the collector is hot to the touch, place the Heat Plate in the collector and continue to follow the use and care instructions under Operating Instructions (page 17, step 16).



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TROUBLESHOOTING

WARNING: This appliance utilizes electrical voltages that have the potential to produce fatal electrical shocks; utilizes electrical oil heaters that can cause painful and scarring burns; and emits hot vapors that have the potential for painful burns. To avoid, have appliance installed only by licensed electrician and serviced only by trained servicers. Make this page available to the servicer.

SERVICE PARTS	PART NUMBER
Gasket, Lid	PS1891
Gasket, Collector	PS1892
O-Ring, Lid Valve	PS1010
Switch, Power	PS1529
Switch, Lid Lock	PS2302
Heater (208 V)	PS1147
Heater (230 V)	PS2300
Heater (240 V)	PS1148
Probe, Temperature	PS2040
Valve, Drain	PS1066
Thermostat, Hi Limit (U.S. / International)	PS2687
Contact, Mechanical	PS1007
Control	PS2747

**Service parts may be purchased directly from the factory online.
Visit www.winstonind.com**



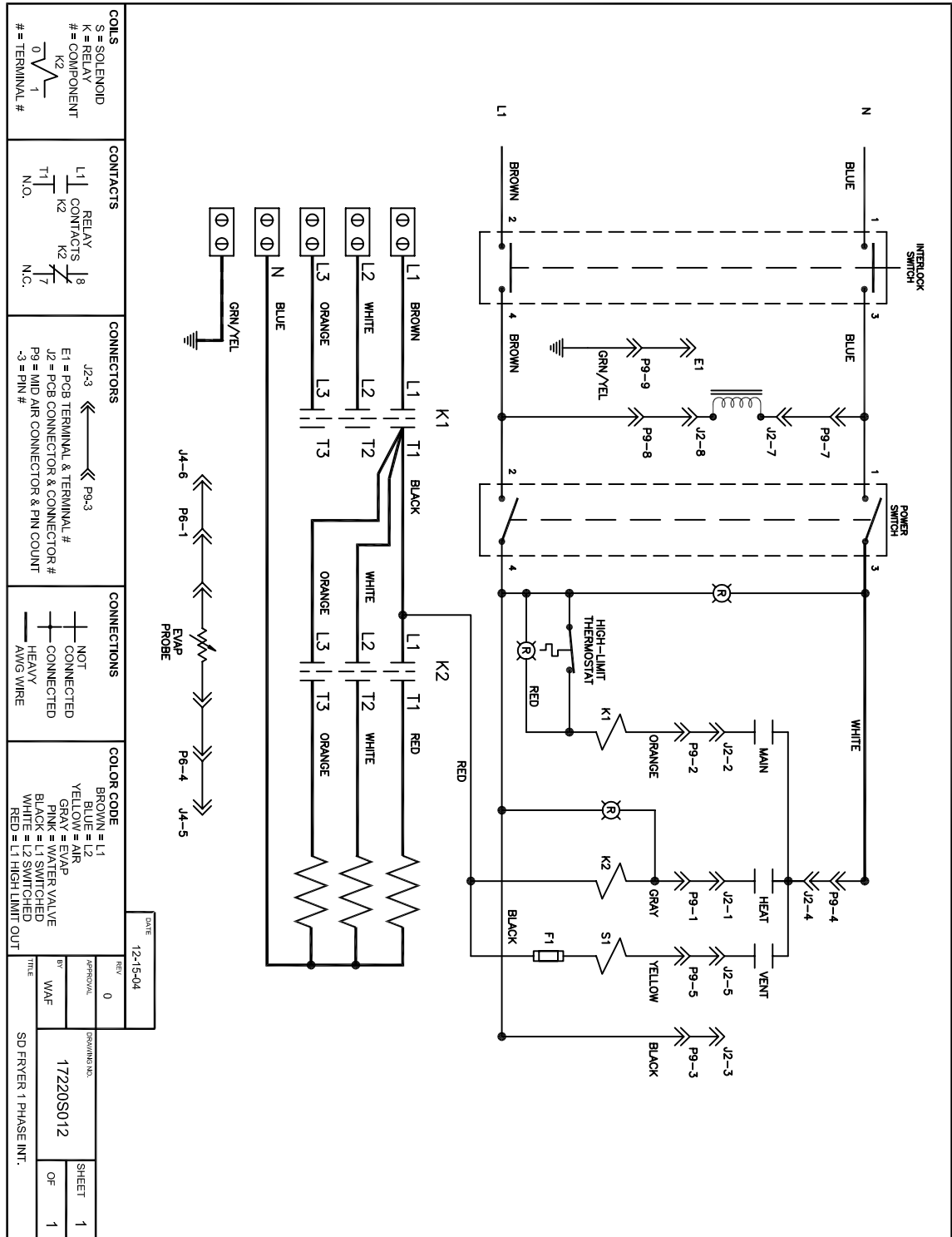
**Collectramatic® Fryer - 8000 Series 8 Channel Models
LP (Very Low Pressure) Models, 4 Head & 6 Head
LP46, LP56 – Delta Configuration**



Collectramatic® Fryers – Very Low Pressure/Temperature – LP46, LP56

CIRCUIT DIAGRAM SINGLE PHASE

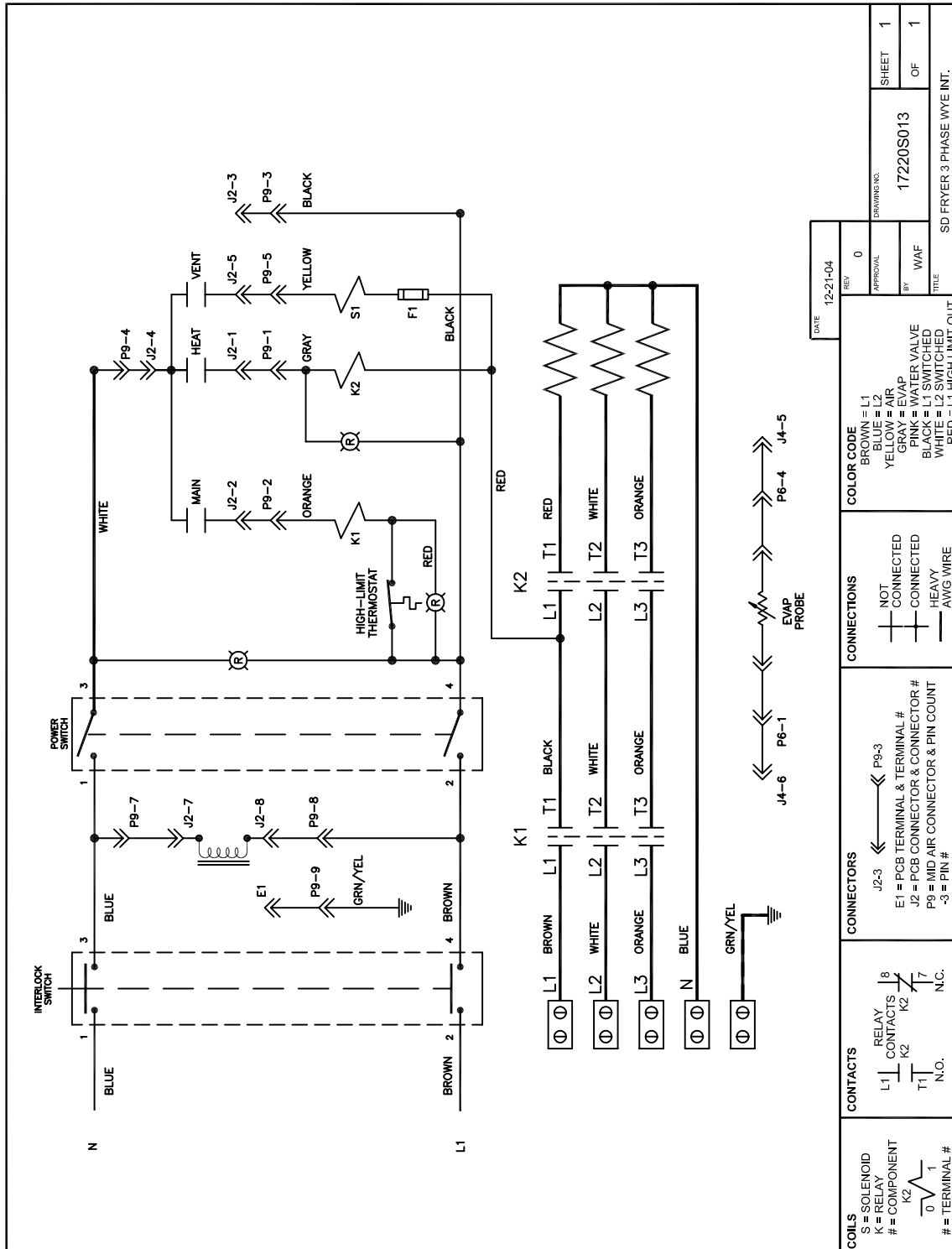
Collectramatic® Fryer - 8000 Series 8 Channel Models LP (Very Low Pressure) Models, 4 Head & 6 Head LP46, LP56 – 1 Phase



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CIRCUIT DIAGRAM 3-PHASE WYE

Collectramatic® Fryer - 8000 Series 8 Channel Models LP (Very Low Pressure) Models, 4 Head & 6 Head LP46, LP56 – 3 Phase Wye



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ZAP ZERO ACCIDENTS PROGRAM



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 appliance, 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 delivery to original end-user purchaser or 18 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 one (1) year 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 PURCHASER, AND IS NOT COVERED BY THIS WARRANTY. PRODUCTS MUST NOT BE INSTALLED IN LOCATIONS EXPOSING THEM TO EXCESSIVE HEAT SOURCES, AMBIENT TEMPERATURES ABOVE 100o F, OR CONTAMINATES DETRIMENTAL TO THE APPLIANCE COMPONENTS (SUCH AS CAUSTIC SOLUTIONS, HIGH MOISTURE, WATER OR GREASE LADEN VAPORS NEAR ELECTRONIC COMPONENTS, ETC.).

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.

WINSTON EXPRESSLY DISCLAIMS ALL OTHER WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE AND ANY IMPLIED WARRANTY OF MERCHANTABILITY.

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

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Prices subject to change without notice.
F.O.B. Louisville, KY, USA

(800) 234-5286 or (502) 495-5400 Fax (502) 495-5458
www.winstonind.com
All sales subject to Company's Terms and Conditions

Winston Products Company
2345 Carton Drive
Louisville, KY 40299



TERMS AND CONDITIONS OF SALE

In consideration of the mutual benefits hereby to be derived, Winston Industries, LLC ("Winston") and any purchaser, lessee or successive purchaser ("Purchaser"), of Winston Commercial Equipment, Equipment Service Parts, and Safety Parts (collectively "Products") agree that:

1. Terms of sale for Products are net 25 (payment must be received within 25 days from invoice date). Prices are subject to change without notice. Purchaser agrees to pay all costs of collection of past due accounts, including reasonable attorney's fees. All claims must be made within five (5) days of receipt of goods or claim will not be allowed. All goods are shipped at Purchaser's risk. Confirmed orders may not be cancelled or delayed without written permission from Winston. Cancelled or delayed orders may be subject to a 20% inventory adjustment/warehousing fee. Delayed orders will be invoiced on the confirmed ship date. Products may not be returned without written permission from Winston as described in paragraph #6 below. Orders placed prior to a price increase, which are due to ship after the increase, may be charged at the new price.
2. An order will not be effective until accepted by an authorized representative at Winston's home office. Unless otherwise specified in writing (a) delivery will be made F.O.B. Louisville, Kentucky and risk of loss or damage shall pass to Purchaser upon delivery to the carrier, and (b) the method or agency of transportation and routing will be selected by Winston. Winston reserves the right to ship freight collect.
3. Winston shall not be liable for any delay in performance due to fire, explosion, casualty, strike or other labor difficulties, shortage of utility facility, delay to transportation, breakdown or accident, compliance with other action to carry out the intent or purpose of any law or regulation, or any cause, whether similar or dissimilar, beyond Winston's reasonable control and Winston shall have such additional time for performance as may be reasonably necessary under the circumstances and the right to apportion its production among its customers in such a manner as it may deem equitable.
4. Purchaser agrees to indemnify and hold Winston harmless from any loss, cost or expense, including cost of defense, and reasonable attorney's fees, incurred by Winston, arising from or related to (1) Purchaser's use or sale of Products, including, but not limited to, Purchaser's failure to warn Purchaser's workers and others of hazards involving the Products; Purchaser's failure to provide copy of Terms and Conditions at time of sale of Products to others; Purchaser's failure to instruct Purchaser's workers and others in how to safely use the Products in compliance with the Use and Care Manual; and Purchaser's failure to provide safe working conditions and proper safety clothing and gear with respect to the Products, and (2) non-compliance with these Terms and Conditions, or both.
5. Purchaser shall pay, in addition to the price hereunder, as a separate item, any taxes which Winston may be required to pay or collect under existing or future laws with respect to the sale, delivery, transportation, or use of any Product sold hereunder including all taxes, however designated, upon or measured by amounts paid to Winston by Purchaser hereunder, except net income tax.
6. Products may not be returned by Purchaser except by prior written agreement with Winston. Returns without prior authorization, as indicated by an RA number applied to the returned packaging, will be refused. All returned Products are subject to inspection by Winston and a 20% restocking charge (\$30 minimum), which may be reduced if replacement Product is ordered, plus any other costs necessary to restore the Products to new condition. The Products must be returned to the Winston factory freight prepaid, in new condition, and in the original packaging. Winston reserves the sole right to determine the amount of credit to be issued on any Products returned for credit. Only standard, currently manufactured Winston Products may be considered for return and credit. No returns will be accepted on modified or special order Products (built to a Purchaser's specifications), used Products, or on Products older than 90 days from the original date of shipment.
7. Acceptance is expressly limited to the Terms and Conditions set forth herein and any additional or different terms proposed by Purchaser are rejected unless expressly assented to in writing. In the event during the course of dealing, Winston signs or otherwise accepts any documents or forms submitted by Purchaser containing any Terms or Conditions contrary to or in addition to those of Winston set forth herein, such documents and forms shall be deemed to have been used for the mere convenience of Purchaser in the conduct of its internal business affairs and not for the purpose of varying the Terms and Conditions of this order. This order including these Terms and Conditions shall constitute entirely the Terms and Conditions between the parties with respect to the transaction covered hereby and to all subsequent transactions for Products obtained from Winston, and no waiver, alteration or modification shall be binding on Winston unless in writing and signed by an authorized officer of Winston at its home office.
8. Purchaser's sole warranty is the Zero Accident Program (ZAP) Warranty Agreement on products manufactured by Winston in effect at the time of the sale. OTHER THAN THE ZAP WARRANTY AGREEMENT, WINSTON MAKES NO WARRANTY OF ANY KIND WHATSOEVER, EXPRESS OR IMPLIED, CONCERNING THE PRODUCTS. WINSTON EXPRESSLY EXCLUDES ALL IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE TOTAL LIABILITY OF WINSTON WITH RESPECT TO ANY PRODUCT SHALL IN NO EVENT EXCEED THE PURCHASE PRICE THEREOF, AND LABOR TO REPLACE. WINSTON SHALL IN NO EVENT BE LIABLE TO 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.
9. Winston shall not be liable for claims of patent infringement against Purchaser or Purchaser's loss of the right to use the Product.
10. ARBITRATION: Any controversy or claim arising out of or relating to this Order, or the breach thereof, shall be settled by binding arbitration in accordance with the Commercial Arbitration Rules of the American Arbitration Association, except that any arbitration hearing shall be held in Louisville, Kentucky. Judgment upon the award rendered by the arbitrator(s) may be entered in any court having jurisdiction thereof. Any application for review of an arbitration award shall be allowed only to the extent required by Kentucky law and shall be brought in an appropriate court in the Thirteenth Judicial Circuit or District of Kentucky, or in the United States District Court for the Western District of Kentucky.
11. GOVERNING LAW: This Order and the rights, duties and legal relations of the parties, and any arbitration are governed by and construed under Kentucky laws.
12. The products sold hereunder are produced in compliance with the Fair Labor Standards Act.

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