



Why Collectramatic®?

Collectramatic Fryers deliver juicy, consistent results with less labor. Digital controls store up to 20 presets. Unique design allows all-day cooking with little filtration, for longer oil life. Pair with a Winston Shortening Filter, and you've got the perfect tools to cook fantastic fried chicken!

COLLECTRAMATIC®



Productivity

Out The Wazoo!

When it comes to frying chicken, speed and quality matter. Collectramatic Pressure Fryers deliver both, cooking up to 48 pieces of bone-in chicken in under 15 minutes. That's 16 three-piece meals out the door, fast! Collectramatic gives you crispy, juicy chicken without compromise.



Frying 101

One-Stop-Shop for Designers & Consultants

Winston provides easy access to a comprehensive library of KCL/Revit and AutoCAD drawings.



KCL-Revit-AutoCAD

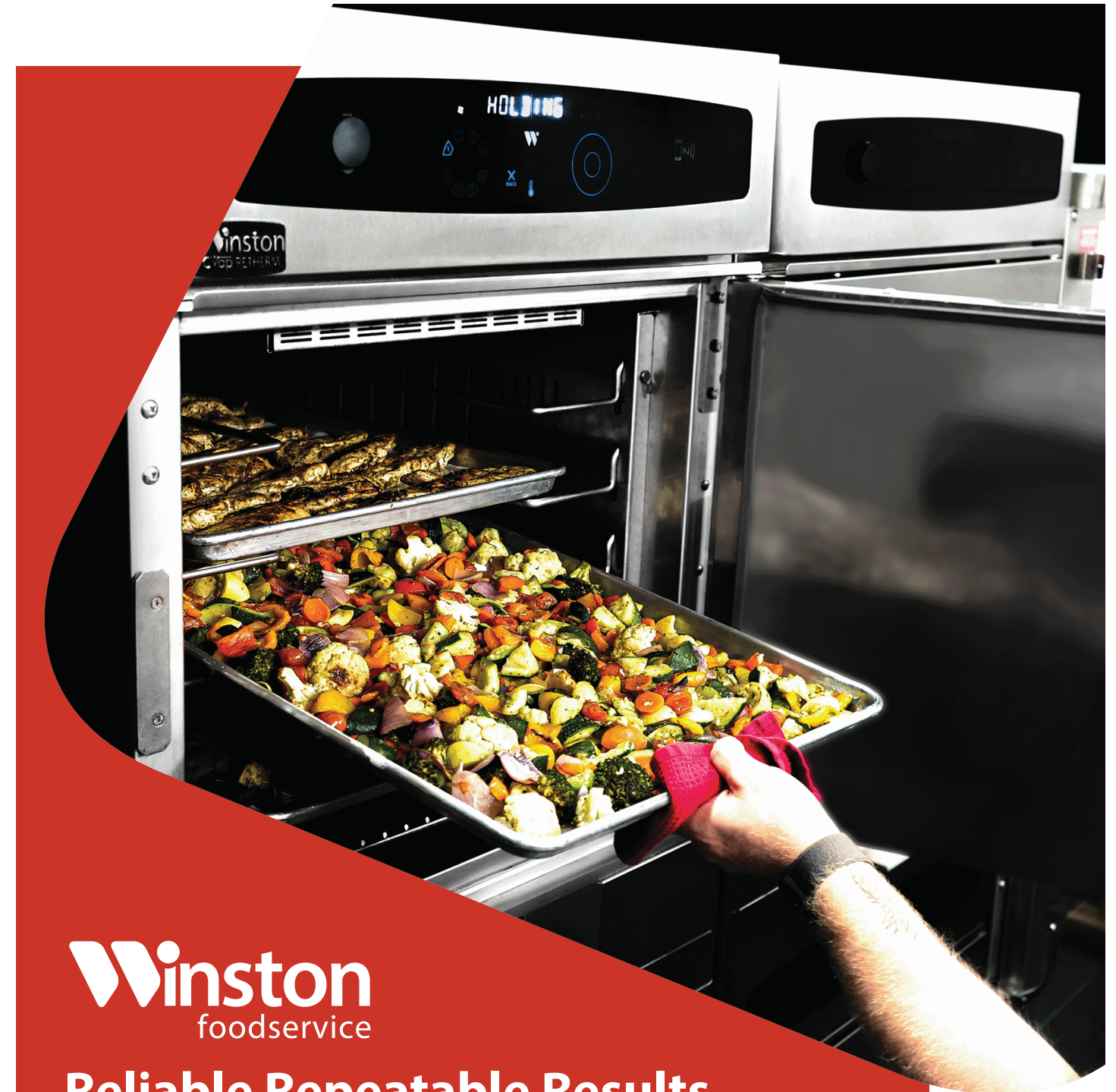


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Arrange a Demo

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Winston
foodservice

Reliable Repeatable Results



winstonfoodservice.com





CVap®: Elevated Simplicity

Was your last busy night a disaster? Orders piling up, food dying in the window, total chaos? CVap keeps you out of the weeds - better timing, longer holding, lower stress. Stay cool under pressure.



Mind-Blowing Menu Variety

Staging frees up time and boosts menu flexibility. With precise control over temperature, texture, and yield, you can roast, bake, steam, sous vide, hold, dehydrate, and more, all with repeatable perfection.



roast



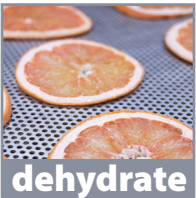
bake



steam



sous vide



dehydrate



hold

How Can CVap Sous Vide Benefit Your Kitchen?

In the Back of the House: Cut ticket times, prep ahead, and keep food fresh for a smoother, stress-free service.

In the front of house: Faster service, consistent quality, and happy customers who keep coming back!

Short on Space?
CVap is also available in holding drawers and bins. Same great technology in a smaller space.

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Drawings may not be to scale.

What Makes CVap® Technology Great?

CVap ovens and holding cabinets rewrite the rules of food preparation. What makes it different? Controlled water vapor! Only CVap technology uses heated water vapor to directly manage food temperature. Pair that with air heat to directly control food texture, and you have an unbeatable combo (no, we didn't say combi – we're not nearly that expensive or complicated). There's a size and configuration to fit every need, from 28-pan stretch models to countertop single pan drawers.



CVap 101



What's The Difference?

CVap ovens and cabinets look similar. But each offers unique capabilities.

HOV Holding Cabinets - HOV cabinets keep hot food hot. They maintain just-cooked freshness, temperature, and texture for extended time periods. Prepare food ahead of the rush. It's fresh food without sacrifice.

CHV Cook and Hold Ovens - CHV ovens cook food precisely, then hold it at that point for an extended time, without overcooking. CHV ovens offer unbeatable yields, and can bake, steam, sous vide, hold, and more!

RTV Retherm Ovens - RTV ovens are powerful. RTVs are perfect for retherming refrigerated or frozen foods. But they're not limited to simple reheating. Think of them as Cook and Holds on steroids. RTV are as versatile as combis, but are more affordable to purchase, maintain, and service. And because they're hoodless, you can place them almost anywhere.

No Vent Hood? No Problem!

CVap ovens and holding cabinets don't require vent hoods*, which means major savings on installation and energy costs. That also means you can place them anywhere, freeing up prime kitchen space. Smart cooking, no overhead required!

*Check with local jurisdictions.

04HP 04UV 05SP (with optional windows) 05UV (with optional windows) 14SP 05UV-ST (with optional windows) 14UV (with optional windows)

Drawings may not be to scale.