

Macadams Winston Range



SHORTENING FILTER



COLLECTRAMATIC®
PRESSURE FRYER



CVAP® HOLDING CABINETS

FEATURES & BENEFITS



COLLECTRAMATIC® PRESSURE FRYER

- VLP/T TECHNOLOGY - VERY LOW PRESSURE/TEMPERATURE.
- 4-HEAD OR 6-HEAD CONFIGURATIONS.
- COOKS: CHICKEN, FISH, ONION RINGS, POTATO WEDGES, EGG ROLLS, BISCUITS & MANY MORE.

SHORTENING FILTER

- RECYCLES SHORTENING & INCREASES ITS LIFE BY UP TO 75%.

CVAP® HOLDING CABINETS

- CONTROLLED VAPOR (CVAP) TECHNOLOGY MINIMISES EVAPORATION & SATURATION, SO CRISP FOODS STAY CRISP & MOIST FOODS STAY MOIST.