

Collectramatic® Fryer

Guidelines

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General Market 8000 Series Controls

Product	Cook Time	Cook Temperature	Lid Open/Closed
Fried Chicken			
Chicken Nuggets	10:00	325°F 163°C	Closed
Chicken Strips/Fillets	10:00	310°F 154°C	Closed
Chicken Wings	14:00	325°F 163°C	Closed
Crispy	15:00	310-325°F 154-163°C	Closed
Medium Crisp	15:00	300-310°F 149-154°C	Closed
Soft	15:00	290-300°F 143-149°C	Closed
Very Crispy (double breaded)	15:00	325°F 163°C	Open
Other Poultry			
Duck, Whole (Crispy)	3-4 minutes per lb.	325°F 163°C	Closed
Turkey Breast	4 minutes per lb.	290°F 143°C	Closed
Turkey, Whole (12 to 14lbs)	3-4 minutes per lb.	290°F 143°C	Closed
Meats			
Fried Ribs	15:00	290°F 143°C	Closed
Pork Chops	6:00	315°F 157°C	Closed
Seafood			
Breaded Fish Fillets	6:00	350°F 177°C	Open
Shrimp	6:00	350°F 177°C	Open
Vegetables			
French Fries (#5)	3:30	350°F 177°C	Open
Onion Rings	4:00	350°F 177°C	Open
Potato Wedges	12:00	325°F 163°C	Open
Miscellaneous			
Finger Food Appetizers (cheese sticks, etc.)	5:00	350°F 177°C	Open

Notes:

1. The recommendations in this chart should be regarded as starting points. User may need to make adjustments based off volume, frozen vs. fresh, breading etc.
2. May need to increase time by :30-1:00 for high efficiency fryers over standard pressure fryers.
3. Use a thermometer to assure compliance with local health codes.

*NEVER place whole frozen bird into fryer. Doing so can cause oil to flash out of fryer, creating an extremely unsafe situation.

