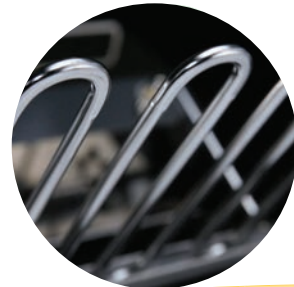


**Achieve Success with...**  
**The World's Most Innovative Commercial**  
**H2Oil (Water + Oil) Deep Fryer**

**H<sub>2</sub>OIL DEEP FRYER**  
H<sub>2</sub>OIL FILTRATION



**SAPIDUS**  
NOVEL CONCEPTS IN FOOD SERVICE EQUIPMENT

# Are You Ready to Save?

## UG/UE SERIES COMMERCIAL H2OIL DEEP FRYERS UG-1100 GAS (LNG/LPG) & UE-1100 ELECTRIC

**SAPIDUS™ H2Oil Deep Fryer, the revolutionary and yet most comprehensive gas and electric fryers on the market!**

### Great benefits on various business points!

#### *Save 50% or More on Cost of Cooking Oil*

- Reduce oxidizing of cooking oil and keeping freshness of oil significantly longer due to H2Oil Filtration System

#### *Up to 40% on Energy Saving (on gas fryer)*

- Increase heat efficiency by using air/gas proportional controller (Metal Fiber Burner Technology) resulting in significant savings on fuel cost

#### *Improve Working Condition by:*

- Minimizing exhaust gas heat to sustain optimal kitchen temperature (reduce up to 50% from current condition)
- Maintaining kitchen environment healthy by emitting low ppm levels of carbon monoxide
- By pouring a cup of cold water into a tank, Fizzling Procedure and overall cleaning process can be done within 15 minutes without using harsh chemicals to scrape off inner tank (save time, money and labor)

#### *Mind-Blowing Taste Difference*

- Maintain proper hydration up to 2% of water in cooking oil at all times due to Fizzling Procedure that produces fried food tender and juicy inside and crispy outside
- Keep freshness of oil much longer than any other leading commercial fryers by uniformly separating saturated fat and sending all residue (coating batter and meat particles) down to bottom of water tank; not in oil
- Fry almost anything in same fryer instantly and lock-in its own unique taste without contaminating odors!



**H2OIL FILTRATION  
SYSTEM**



**METAL FIBER BURNER  
TECHNOLOGY**



**HEALTHY KITCHEN  
ENVIRONMENT**

**MIND-BLOWING  
TASTE DIFFERENCE**

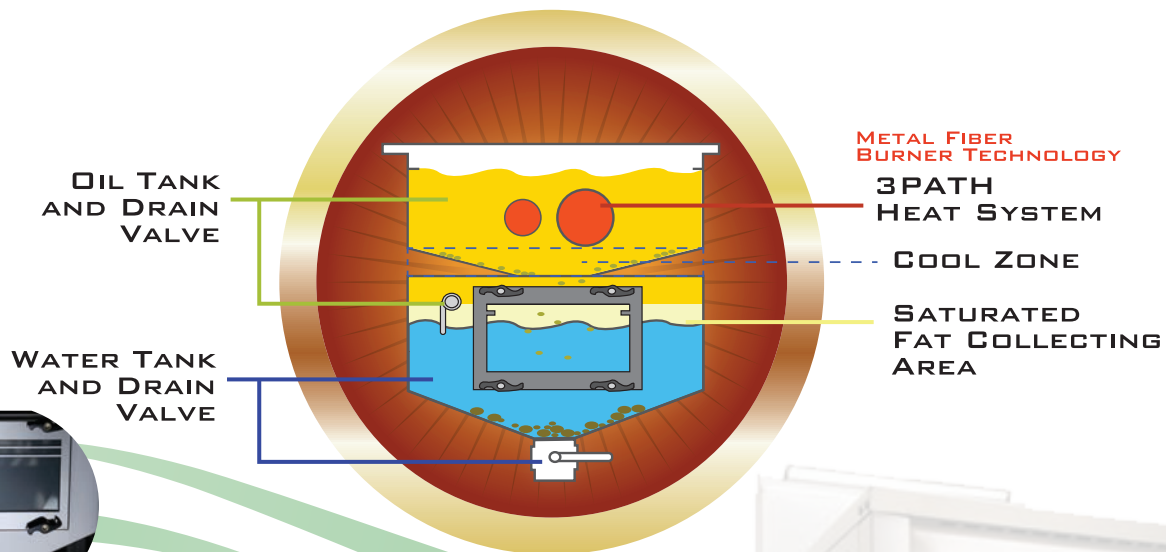


**The Cleaner The Oil, The Better The Taste.**

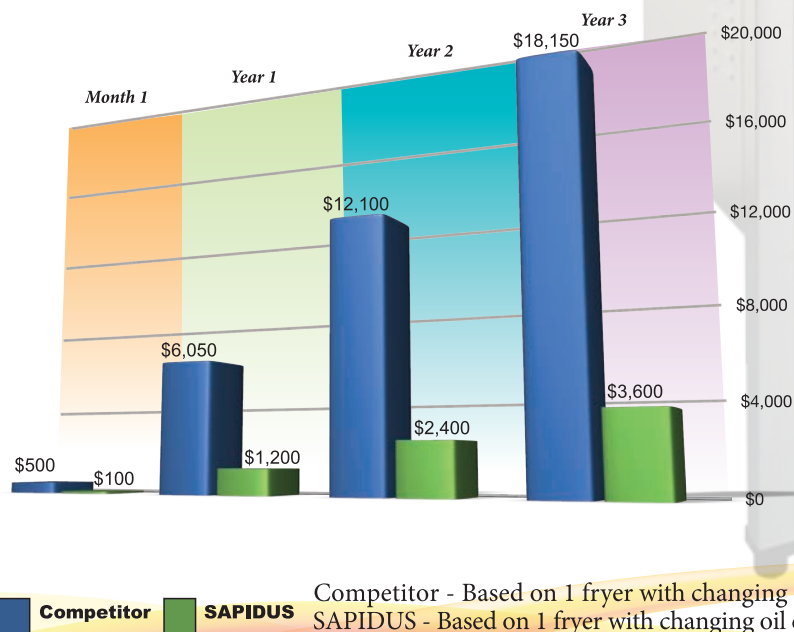


# Taste Profit Convenience Savings

**H<sub>2</sub>OIL FILTRATION**

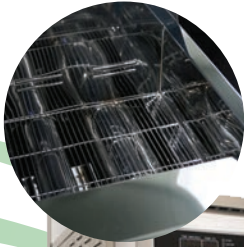


**Cooking Oil Consumption Comparison Chart**  
(Leading Competitor vs. SAPIDUS H2Oil Deep Fryer)



Competitor - Based on 1 fryer with changing oil every 3 days  
SAPIDUS - Based on 1 fryer with changing oil every 15 days

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## UG-1100

### H2OIL DEEP FRYER

#### TYPES:

- LNG (NATURAL GAS)
- LPG (PROPANE)

#### DIMENSION:

- 18W X 24D X 40H (INCHES)

**BTU/HR:** 40,000 (W/ MFB)

**OIL CAPACITY:** MIN. 65 ~ MAX. 73 LBS.

**WATER CAPACITY:** 57 LBS.

**POWER:** 120V (FOR CONTROL PANEL)

**TEMP. RANGE:** 50 ~ 390°F

**PRODUCT WEIGHT:** 126 LBS.

#### Built-In H2Oil Filtration System & Metal Fiber Burner Technology

- Filtration system accommodates all UG-1100 types
- A proportional-integral-derivative (PID) precision heater controller
- Patented Built-in H2Oil Filtration System on every model (No paper or fabric filters required)
- Patented Metal Fiber Burner Technology on every model
- Tamper proof glass front on the bottom tank for easy visibility and accessibility
- Separate draining valves for water (water, residue, fat) and cooking oil (with "L-Shape" draining pipe)
- The high-quality System Usability Scale (sus304) stainless steel used in all area.
- 65-73 lbs. frying compound capacity on UG-1100
- Top-of-the-line gas pressure regulator and blower
- Stainless steel tank cover
- One year limited parts warranty
- 5 year limited fryer tank warranty



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## UE-1100

### H2OIL DEEP FRYER

#### TYPES:

- ELECTRIC HEAT COIL

#### DIMENSION:

- 18W X 24D X 40H (INCHES)

**OIL CAPACITY:** MIN. 39 ~ MAX. 47 LBS.

**WATER CAPACITY:** 39 LBS.

**POWER:** 6,000W (CONSUMPTION)

**POWER:** SINGLE PHASE AC 208V  
50A, 60HZ

**TEMP. RANGE:** 50 ~ 390°F

**PRODUCT WEIGHT:** 88 LBS.

#### Built-In H2Oil Filtration System & Energy Saving Electric Heat Coil System

- Filtration system accommodates all UE-1100 types
- Easy to use control boards with temperature setting, timer, ECO Mode and smart error code indicator built-in.
- Patented Built-in H2Oil Filtration System on every model (No paper or fabric filters required)
- One-of-a-kind H2Oil Filtration System on every model
- Tamper proof glass front on the bottom tank for easy visibility and accessibility
- Separate draining valves for water (water, residue, fat) and cooking oil (with "L-Shape" draining pipe)
- The high-quality System Usability Scale (sus304) stainless steel used in all area.
- 39-47 lbs. frying compound capacity on UE-1100
- Top-of-the-line gas pressure regulator and blower
- Stainless steel tank cover
- One year limited parts warranty
- 5 year limited fryer tank warranty

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## **H2OIL DEEP FRYER MODELS**

<b>UG-1100</b>	<b>GAS / MFB / 73 LB.</b>
<b>UG-1100-3</b>	<b>GAS / MFB / 81 LB.</b>
<b>UG-1100-X2</b>	<b>GAS / MFB / 147 LB.</b>
<b>UG-1100-FC</b>	<b>GAS / MFB / 73 LB. W/ SIDE STAND</b>

<b>UE-1100</b>	<b>ELEC. / 47 LB.</b>
<b>UE-1100-3</b>	<b>ELEC. / 57 LB.</b>

<b>UG-3000C</b>	<b>3 METER INDUSTRY FRYER</b>
<b>UG-4000C</b>	<b>4 METER INDUSTRY FRYER</b>
<b>UG-5000C</b>	<b>5 METER INDUSTRY FRYER</b>

## **STANDARD DEEP FRYERS**

<b>UGM-500</b>	<b>GAS / 57 LB. (MFB)</b>
<b>UEH-500</b>	<b>ELEC. / 49 LBS. (LOW 6KW/H)</b>





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**H<sub>2</sub>OIL DEEP FRYER**

**H<sub>2</sub>OIL FILTRATION**

**MFB Technology**



**SAPIDUS™**

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