

SAPIDUS

NOVEL CONCEPTS IN FOOD SERVICE EQUIPMENT



UG/UE SERIES

COMMERCIAL H2OIL DEEP FRYERS

UG-1100 GAS (LNG/LPG) & UE-1100 ELECTRIC



SAPIDUS
PARTICIPATING
RESTAURANT

BECOME A SAPIDUS
EQUIPMENT PARTICIPATING
RESTAURANT MEMBER!

SAPIDUS[®] H2OIL DEEP FRYER

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!

SAVE
50%
on OIL



H2OIL FILTRATION SYSTEM

SAVE
40%
on GAS

METAL FIBER BURNER TECHNOLOGY



REDUCE
50%
KITCHEN
TEMPERATURE



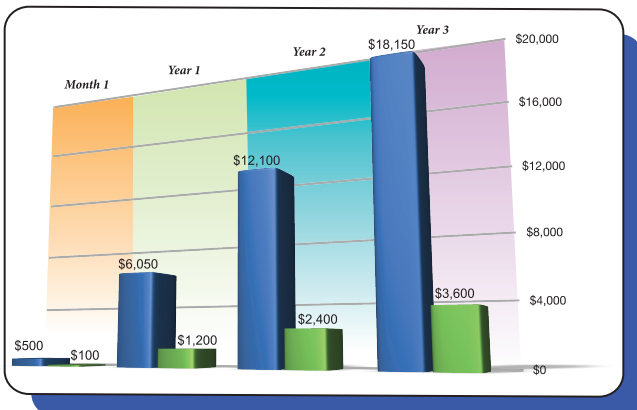
HEALTHY KITCHEN ENVIRONMENT

MIND-BLOWING TASTE DIFFERENCE



fit
Taste
Convenience

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

H2OIL FILTRATION SYSTEM

