



**HIGHER
17 KW
HEAT
ELEMENT!**

**MODEL:
UE1100
(ELECTRIC)**



H₂OIL DEEP FRYER
H₂OIL FILTRATION

STANDARD FEATURES (Cont'd)

- 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.
- 2 Large baskets - 60 lbs. frying compound capacity on UE1100
- Top-of-the-line NSF-certified parts and components
- Includes oil tank cover, heavy-duty basket hanger, 4 casters
- One year limited parts and labor warranty
- 3 year limited fryer tank warranty

APPLICATION

A commercial deep fryer with all-in-one comprehensive, and yet simple operation on cleaning and to maximize oil life by using our one-of-a-kind H2Oil Filtration System, perfect for high volume productions. SAPIDUS UE (Heat Element) model fryers are convenient, powerful to use and yet the energy saving electric heat element method provides fast recovery* of oil temperature at the low power consumption to cook variety of food products and keeping its intended tastes. *0 second recovery time!

STANDARD FEATURES

- Filtration system accommodates all UE1100 types
- Easy to use control boards with 5 temperature settings, 5 preset timers, ECO Mode and smart error code indicator built-in.

ELECTRIC FRYER	UE1100
IGNITION SYSTEM	DIRECT IGNITION SYSTEM
VAT OIL CAPACITY	60 LBS.
WATER CAPACITY	6 GALLONS
DIMENSION (WxDxH)	18.47 X 31 X 47 (IN.)
ELEG. POWER	THREE PHASE AC 220V, 50A
POWER CONSUMPTION	17 KW
TEMP. RANGE	50 ~ 390 °F
PRODUCT WEIGHT	176 LBS.

ACCESSORIES (Sold Separately)

- Extra Large Fryer Basket
- Side Tilted Tray (for draining access oil)
- Stainless steel Splash Guard
- Connecting Strip for multiple fryers (side-by-side) for security
- Heavy Duty Basket Shake Front Plate
- Food Separator (in the oil tank; sliding)

BENEFITS OF USING H2OIL ELECTRIC FRYER

- POWERFUL 17KW HEAT ELEMENT IS USED. IT HAS ALMOST ZERO RECOVERY TIME. PERFECT FOR HIGH VOLUME COOKING
- DESIGNED AS AN ENERGY-EFFICIENT ELECTRIC FRYER
- FAST INITIAL START UP HEATING TIME
- SEDIMENT ZONE - ONE-OF-A-KIND WATER TANK ZONE
- EASY CLEANING - HEAT ELEMENT CLUSTER IS SCREWED IN THE OIL TANK AND NEVER HAVE TO SCRAPE OFF THE TANK
- EASY ELECTRIC HOOK UP / INSTALLATION