



**HIGHER  
17 KW  
HEAT  
ELEMENT!**

**MODEL:  
UE-1100  
(ELECTRIC)**



**H<sub>2</sub>OIL DEEP FRYER**  
**H<sub>2</sub>OIL 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.
- Larger 48-53 lbs. frying compound capacity on UE-1100
- Top-of-the-line NSF-certified parts and components
- Stainless steel tank cover
- One year limited parts warranty
- 5 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 productions. SAPIDUS UE (Electric Heat Coil) model fryers are convenient, powerful to use and yet the energy saving electric heat coil 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 UE-1100 types
- Easy to use control boards with 5 temperature settings, 5 preset timers, ECO Mode and smart error code indicator built-in.

ELECTRIC FRYER	UE-1100
IGNITION SYSTEM	DIRECT IGNITION SYSTEM
OIL CAPACITY	48 ~ 53 LBS. / 22 ~ 24 LITERS
WATER CAPACITY	<6 GALLONS / 23 LITERS
DIMENSION (WxDxH)	15.5 x 31 x 47 (IN.)
ELEG. POWER	THREE PHASE AC 240V, 50A
POWER CONSUMPTION	17 KW
TEMP. RANGE	50 ~ 390 °F
PRODUCT WEIGHT	143 LBS. / 65 KG

### ACCESSORIES (Sold Separately)

- Single basket lift
- Side tilted tray (for draining access oil)
- Stainless steel splash guard
- Joining device of fryers (side-by-side) for security and space saving

### OPTIONS

- Heavy Duty Basket Holder and Tap Guards (NEW)
- Available in 3-basket width and double-size models (NEW)
- Heavy Duty Strainer (inside the tank above the burner)
- Removable and dishwasher safe sliding oil pan (on the bottom)

### 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
- FASTER START UP HEATING TIME
- SEDIMENT ZONE - ONE OF A KIND WATER TANK ZONE
- EASY CLEANING - HEAT ELEMENT RAISES UP AND NEVER HAVE TO SCRAPE OFF THE TANK
- EASY ELECTRIC HOOK UP / INSTALLATION