



**2 x 52,000*
BTU!**

**MODEL:
UG-1100-X2
(Double-Size)
(LNG / LPG)**



H₂OIL DEEP FRYER
H₂OIL FILTRATION

STANDARD FEATURES (Cont'd)

- 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.
- *52,000BTU of SAPIDUS' burner = to 120,000+ of others
- Top-of-the-line gas pressure regulator and blower
- 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-kind H₂Oil Filtration System, perfect for high productions. SAPIDUS UG (LNG or LPG gas) model fryers with the patented Metal Fiber Burner Technology. The metal fiber combustion surface method provides fast recovery of oil temperature at the lowest gas consumption to cook variety of food products and keeping its intended tastes.

STANDARD FEATURES

- UG-1100-X2 type is excellent for high volume cooking
- 5 Pre-set timers and temperature memories on every PCB digital control (NEW)

GAS FRYER	UG-1100-X2 (LNG)
BTU/H	2 (BURNERS) X 52,000 BTU*
BURNER STRUCTURE/ IGNITION SYSTEM	METAL FIBER BURNER/DIRECT IGNITION
CO / CO ₂	<3PPM / 13.8%
OIL CAPACITY	56-64 LITERS / 15-17 GAL.
WATER CAPACITY	2 X 6 GALLONS
DIMENSION (WxDxH)	34 X 27 X 47 (IN.)
POWER	120V / 1 PH / 20 AMP / 60 HTZ
TEMP. RANGE	122 ~ 390 °F

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 Hanger Guard (NEW)
- Heavy Duty Basket Shake Plate (NEW)
- Heavy Duty Strainer (inside the tank above the burner)
- Splash Shield, Fryer Connector, Food Separator, etc.

GAS FRYER	UG-1100-X2 (LPG)
BTU/H	2 (BURNERS) X 52,000 BTU*
BURNER STRUCTURE/ IGNITION SYSTEM	METAL FIBER BURNER/DIRECT IGNITION
CO / CO ₂	<3PPM / 13.8%
OIL CAPACITY	56-64 LITERS / 15-17 GAL.
WATER CAPACITY	2 X 6 GALLONS
DIMENSION (WxDxH)	34 X 27 X 47 (IN.)
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