

SAPIDUS[®]

H2Oil Electric Fryer

MODELS : UE1100 & UE1100-3

SAPIDUS LLC - Only the Best Quality and Service
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Version 2.1 (2023)

Operational Instructions

Read the manual carefully to fully understand safe operation procedures.

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Revolutionary Concept in Food Service Equipment
SAPIDUS LLC / USA

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- Before attempting to operate your unit, please read the "Safety Instructions for Safe Operation" thoroughly for proper use of the fryer. Keep this manual in a convenient location for reference.
- This product is for North America use only.
The power outlet and voltage may not suitable for other countries.

★ Exterior is subjected to change without notice for quality improvements.



Instructions for Safe Operation

- Below are the instructions for you to use the product safely and correctly to prevent unexpected accidents or injury. Please follow the instructions thoroughly.
- Safety instructions are categorized according to the estimated degree of danger or injury, as well as, the safety hazard levels. Throughout this manual, you will find the below notations enclosed.

-  **WARNING** About actions or conditions that may cause or result in serious injury or death.
-  **CAUTION** About actions or conditions that may cause or result in injury to personnel, and which may cause damage to your system and/or cause your system to malfunction.
-  These symbols are enclosed to bring attention to the conditions and operations that may cause accident. Sections with this symbol must be followed precisely to prevent injury or safety hazards.

WARNING

1. Only authorized personnel should operate this unit.
 - Unauthorized personnel should not operate equipment.
 - Danger of fire or burn hazard.



2. Prevent electrical accidents.
 - In the event the operator senses malfunction, safely turn off the power to the fryer and contact customer service immediately.
 - Danger of electric shock or fire hazard if the short circuit is left turned on.



3. Do not use for other purposes.
 - Do not use the fryer for purposes other than cooking.
 - Danger of fire hazard.



4. Must turn off the fryer when unattended.
 - The fryer should be turned off during prolonged period of non-use.
 - Danger: Fire hazard due to overheating.



MEMO



MEMO



Instructions for Safe Operation

WARNING

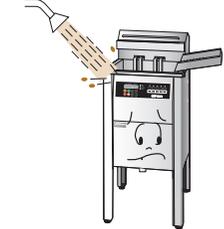
5. Do not leave water or oil in the oil tank for prolonged periods of time.

- Oil left in the tank for a long period will acidify and could affect the quality of cooking.
- Water left in the tank for period of time could cause interior corrosion.



6. Do not install near area where water may spill.

- If water enters the power cord or the control system, it could cause a malfunction or electrical short.



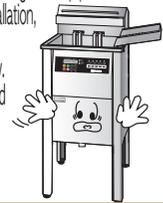
7. Do not disassemble, repair or modify this unit.

- Never disassemble, repair or modify improperly.
- Improper servicing may cause electrical shock, serious injury or fire due to product malfunction.



8. Only licensed personnel may install this product.

- Only use licensed company or qualified personnel when connecting the electrical connection to this equipment.
- Improper connection of electricity may damage the equipment and could cause a fire. Any unauthorized installation, repair, or attempted repair made to this equipment will void this products warranty.
- Please conform to the applicable laws and regulations related to power source, ground connection and cable work.



9. Do not store objects under this equipment.

- Please do not store oil containers or boxes under this equipment.
- These items could inhibit the fryers operation.



10. Do not put ice or water into the high temperature oil.

- Inserting ice or water into the oil tank causes oil to splatter or boil up. This could cause a burn hazard.



11. Placement of combustible materials.

- Do not place combustible materials near the fryer.
- Dangers of fire or explosion due to high temperature oil.



12. Install on a solid and level area.

- Install the product on a solid and level area.
- Installed in an unstable location, the fryer could tilt, accidentally, spilling oil which could cause fire or injury.





Instructions for Safe Operation



WARNING

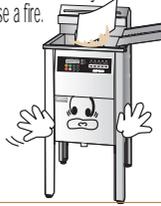
13. Draining oil.

- When draining the oil, it is best to do this in stages by utilizing 2 or 3 containers.
- Do not drain used oil all at once. It can be heavy.
- Used oil must be disposed properly.



14. Do not place a paper box, dish towel, and such on the hood.

- Do not place boxes, dish towel, or rags on or near the fryer.
- They may fall into the oil and could cause a fire.



15. Use caution when draining used oil.

- Make sure to turn off / disconnect the electric power to the unit prior to draining the oil.
- Open the drainage handle slowly while draining used oil.
- If you turn it quickly, oil could splatter and can cause a burn.



16. Do not leave fryer un-attended when in use.

- It could overheat and causing damage to the machine.



17. Observation and draining used oil.

- When you drain used oil, please check that there is a used oil tank or a purifying device under the product before draining used oil



18. Do not pour water on oil while cooking at any time.

- If you pour water on oil while cooking, it could cause the oil to splatter out causing a serious burn or electric shock to occur.



19. Keep flammables away from the machine.

- Do not use combustible materials such as a spray can near the machine.



20. Be careful not to get burned.

- Do not shake the basket while cooking or be careful not to let oil splatter on your hands or other parts of your body.
- Use caution when placing foods containing too much moisture or too many ingredients at the same time, oil could boil over and cause a severe burn.



Electric Fryer Specifications



UE1100



UE1100-3

Specifications

Electric Fryer	UE1100 / UE1100-3
Power Consumption	17kW / 20kW
Oil Capacity	60 lbs. / 70 lbs.
Water Capacity	6 gal / 8.7 gal
Dimension (WxDxH)	18.47" x 31" x 47" 25.3" x 31" x 47"
POWER	220V~, 3ph, 50 or 60Amp



Error Codes / Troubleshooting Guide

- Please check the below solutions before submitting a repair request. If you need further assistance, please feel free to contact our customer service.

Symptom	Cause	Corrective Measure
Short circuit Breaker turns off (goes down)	<ul style="list-style-type: none"> - Low power capacity or defective - Contact failure of connecting wire - Breakdown of insulation 	<ul style="list-style-type: none"> - Check circuit breaker - Check fastening status of connecting wire - Request for inspection
Error code on the Temperature Panel	E 01 Temperature sensor disconnection and short error	Temperature sensor replacement
	E 02 Oil temperature over 410 degrees	<ul style="list-style-type: none"> - Lower oil temp below 410 degrees then operate - Turn PCB power OFF then ON
	E 03 Operating in overheated mode (over 410 degrees) detected by Overheating Prevent Sensor	<ul style="list-style-type: none"> - Reset Overheating Prevent Sensor button to lower oil temp (under 410 degrees) - Turn PCB power OFF then ON
Temperature continues to rise	- Cable line disconnection	- Cable line replacement
Temperature does not go up	<ul style="list-style-type: none"> - Heater failure, low power capacity - Problem in PCB and/or temperature sensor 	<ul style="list-style-type: none"> - Check connecting wire and power capacity - Replace PCB and/or temperature sensor - Request for A/S service and repair



Instructions for Safe Operation



21. How to handle when there is an emergency.

- In case of a natural disaster a fire or a possible malfunction with the machine, stop operation immediately, turn off power of the fryer and shut the power off on the circuit breaker.



22. Do not run an empty oil tank.

- Please always check that the oil tank is filled with oil or water before operating the machine.
- Otherwise, it could overheat inside and cause a fire or change color.
- During instances of cooking for long periods of time, the oil in the oil tank could decrease. Always check the oil level for the minimum operational level before operating.



23. Do not use thinner and/or benzene for cleaning.

- When cleaning the product, do not use thinner, benzene or wax.
- It can cause damage to the appearance of the product such as discoloration, peeling off and so on.
- Always wipe dry after cleaning. Any leftover liquid could cause oil to splatter.



24. Caution and corrective action for electrical issues.

- When you suspect there is electrical issue or short, stop using the product, turn off power and shut off the circuit breaker. Contact the customer service center and an electric work/repair company or manufacturer without delay.



25. Do not apply excessive force on the heater while cleaning.

- Excessive force can deform or do damage to the heater.
- Do not use sharp cleaning tools



26. Be careful not to get burned on the rear exhaust area of the fryer.

- The exhaust releases hot heat. Therefore, use caution not to let hand, face, body and other combustible objects come in contact with it. Otherwise, it could a sever burn or fire.



27. Always check power cords and electric parts

- Check power cords and electric parts frequently to avoid possible electric shock.



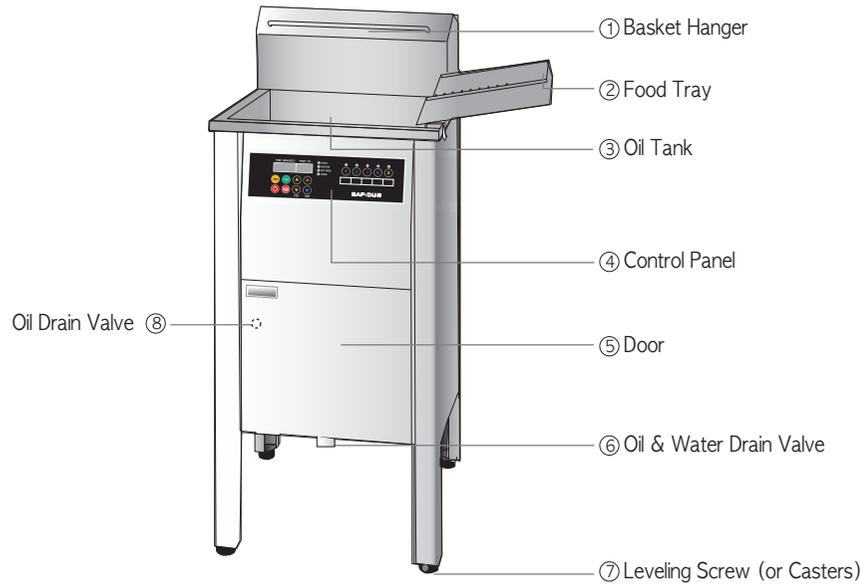
28. Install the equipment in a well ventilated area.

- Properly install an exhaust device so that vapor (steam) and unwanted odors generated while cooking can be easily discharged.





Identifying Parts and Descriptions



Names and Parts

Included Accessories				
	Oil Draining Pipe	Oil Tank Cover	Oil Tank Screen	Heavy-Duty Basket Hanger



Operating Procedures

Operation Instructions

1. Make sure the gas valve is open (ON) and no flammable materials are near the fryer.
2. Connect fryer to the electrical outlet and press the POWER (Ⓜ) button.
3. Press Preset NUMBER buttons (1~5) to set the desire cook times and temperatures.

*How to preset NUMBER buttons (1~5):

- a. Press #1 NUMBER button. (Lamp is ON)
- b. Hold the button for 3 seconds and the left side LED window will flash.
- c. Press TEMP button UP or DOWN arrow to set the desired cooking temperature.
- d. Press TIME button UP or DOWN arrow to set the desired cook time.
- e. Either press #1 NUMBER button or leave the TEMP/TIME as set and it will be on auto-setting mode
- f. **Repeat a. ~ e. for #2 through #5.

*How to release NUMBER buttons (1~5):

- a. Press #1 (or any desired) NUMBER buttons, then Lamp turns OFF. (Preset TEMP/TIME will be released)

NOTE: 1. Please note that preset TEMP/TIME will NOT change unless released and reset by following the instruction a. ~ e.



2. By pressing TEMP button UP or DOWN and press TIME button UP or DOWN, temporary cooking TEMP/TIME can be done without presetting.

4. Press START/STOP button.
By pressing the START button once, the burner will turn on and the oil will begin to be heated. When the desired temperature is met, you may start cooking. By pressing the STOP button once, the burner will be turned off.
5. To put the fryer on ECO Mode:
Pressing the ECO button will automatically allow the fryer to maintain 248° F. Please note that when you want to disengage the ECO Mode and return to regular operation, press the ECO button once again, and that will set the fryer back to auto-setting (regular operation mode).
6. To end cooking session:
Press the START/STOP button to end cooking session. Then, pull out the electric cord from the power receptacle and close the gas valve for safety.

Filling Fryer with Water

0.2~0.4inches →



Filling Fryer with Water

Fill cool water after checking the power switch and the gas are turned off. Fill cool water 0.2-0.4 inches below the indicated line shown on the water tank window, which is located on the bottom of the fryer when the front door is opened. - DO NOT fill water above the indicated line as the water may boil and cause the oil to splatter. This could cause severe burns.

- Check the level of water regularly during operation. DO NOT fill water (supply) during operation (power on) or when the oil temperature is above 140° F. (Caution: Burn Hazard)
- The water can boil over if you try to fill water when the fryer is operating (power on) or the oil temperature is above 140° F. This could cause severe burns.
- If you are filling water when the oil temperature is below the room temperature (86° F), please wait approximately 30 minutes after you fill the water and then check the water level before operation.

Filling Fryer with Oil

Oil should be filled slightly above the lower indicated lines and slightly lower than higher indicated lines/markers on the top and 3-sides of the oil tank. Oil should be filled by adding oil slowly from the top to the oil tank.

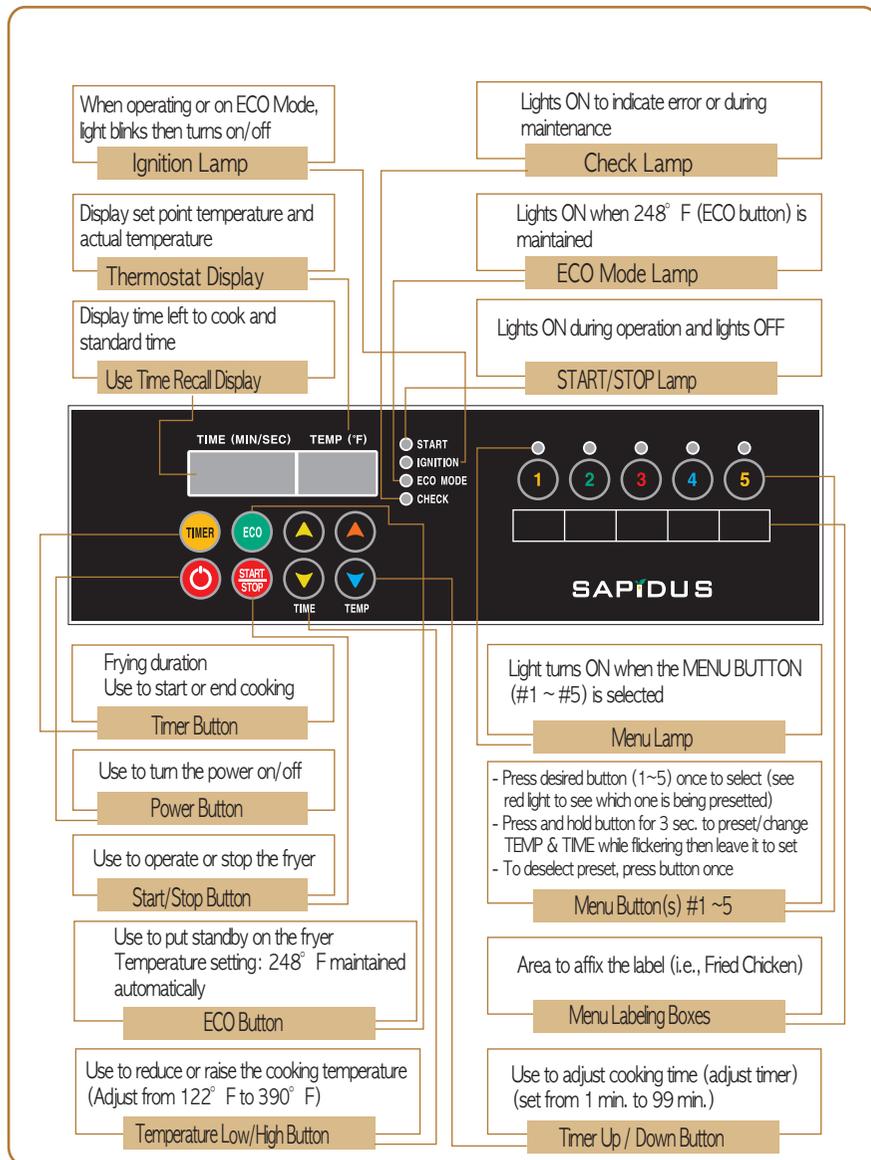
Before filling oil, make sure to check that:

1. the fryer is NOT on (START) and the oil is NOT being heated.
2. the Oil Drain Valve and Water Drain Valve are all closed.
3. Oil should be filled up to the oil indicated lines between the two lines on the side of the tank.



Description of the Control Panel

Description of the Control Panel

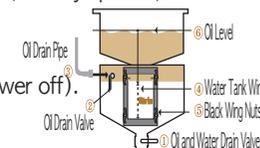


Cleaning Instructions

1. Please press the STOP button, press POWER button (to turn the power off), unplug the power cord for safety before cleaning and/or oil draining procedures.
2. Do not add additional water (to the oil tank) when the equipment is running and operating. (Danger of burn injury)
3. Water may be poured directly in tank or through the oil before the fryer been heated or operated. However, it is recommended to wait minimum 20 minutes before heating the fryer. (Danger of burn injury)
4. Never operate the fryer when water is above the indicated water level (Oil may splatter)

Cleaning Instructions

1. Please press the STOP button, press POWER button (to turn the power off), unplug the power cord for safety.
2. Please wear burn protection gloves.
3. Please wear burn protection gloves.
4. Screw on the Oil Drain Pipe (③).
5. Positioning the pipe facing downwards. Open the Oil Drain Valve (②) in small increments to drain the oil into the specific oil pan (for collecting hot oil). Close the valve when the oil stops draining.



CAUTION: Remove any water from the oil pan before draining. Combustion hazard. Please use caution as the oil could splatter.

6. Open oil and water drain valve (①) and discard water only. (Residual oil needs to be discarded in the oil pan.)
7. Keep the oil and water drain valve (①) open and use the water hose to spray water and thoroughly wash down the residue and clean the surfaces of oil tank, combustion pipe, water tank and Water Tank Window (④). To clean the water tank and window, unscrew the Black Wing Nuts (⑤) in an "X" pattern by hand and open. Make sure that the protruding side of the Black Wing Nut goes toward the window. Clean with water and rinse thoroughly. Place the Water Tank Window back and screw the Black Wing Nuts in an "X" pattern. Do not over-tighten one wing nut at once. Tighten lightly in an "X" pattern until all 4 wing nuts are secure.
8. Close the oil and water drain valve (①) and fill cool water as instructed in the "Filling Fryer with Water" direction on page 11. (Fill cool water 0.2-0.4 inches below the indicated line shown on the water tank window, which is located on the bottom of the fryer when the front door is opened.)

CAUTION: DO NOT over-fill the water ABOVE the indication mark line.

The water may boil and cause oil to splatter. This could cause severe burns.

9. Before operating (or right before the day of operating), check to see if any dirt or residue is not on the oil tank and its surrounding before adding oil.
10. Before operating, always check the water level on the water tank window and oil level (on the indication mark) before POWER is ON and START.

Oil Draining Instructions

1. Please press the STOP button, press POWER button (to turn the power off), unplug the power cord for safety before oil draining procedures.
2. Wearing burn protection gloves, screw the Oil Drain Pipe (②). (Do not drain water).
3. Place an oil pan under the Oil Drain Pipe (②) and open the Oil Drain Valve (②) slowly. When the oil stops draining, close the Oil Drain Valve.
4. Make sure the oil has cooled down sufficiently and the oil pan is dry. (Any remaining water in the pan may cause the oil to splatter resulting in a burn)
5. Close the drain valve tightly.



Instructions on Safe Operation

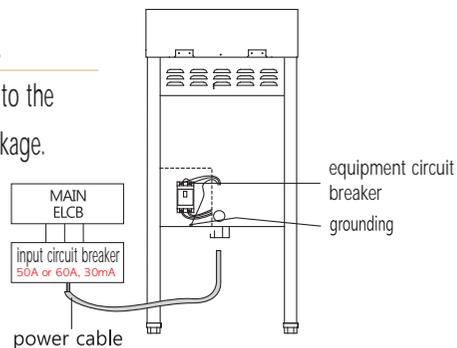
Use designated power source (This product is designed exclusive for AC 220V)

1 Please conform to the applied laws and regulations regarding installation.

- Handle and install this product in accordance with the instructions specified on the name plate of the product.
- Use only a standard power extension cord (over 6SQ)
- Install an earth leakage breaker (over rated current) exclusive for an electric frying apparatus before connecting power source. (50amp / 60amp or higher, 30mA current sensibility or high)
- The input feed required is 3ph + G, 220v, 50amp / 60amp. Terminal screws should be tightly fastened for safety. When loose, they can cause a fire due to overheating by contact resistance.
- When installing the power source, grounding and cable work, please follow the local regulations.
- Electrical Appliances Safety Control Act; Electric Work Act; Extension Regulation.
- For extension and installation of power supply, contact and request a specialist or a power supplier.
- Incorrect installation can lead to electrical short, electric shock and/or fire.
- When installing power cord, please use caution not to let it contact the rear, side and lower parts of the equipment.
- Otherwise, the product can burst or be damaged by heat and lead to electric shock or fire by power leakage.
- When installing power cable, fasten the screws of the terminal and secure the cable lines so as to not allow contact with the oil tank and water tank of this product. Be careful not to let water, oil and/or foreign matters get into the product.

2 Do not run an empty oil tank.

- Otherwise, it can cause damage to the heater and fire due to power leakage.



Precautions for installation

Installation Clearance and Procedures

- 1 When installing the equipment, ensure there is enough electrical capacity to operate this unit and install the product where there is no risk of fire.
- 2 When installing the equipment, give it enough distance from the surroundings.
 - As seen in the picture below, install the product 6 in. from the side and 6 in. from the back.
- 3 Make it sure that the exhaust hood is constructed with non-flammable material(s).
 - For long use, install it in a well ventilated area.
- 4 Install on a flat ground.
 - Do not place other heating equipment around it. Install this product away from them.
- 5 Do not attach or place something on the top of or around the product.
 - Otherwise, it may fall on or into the product and can cause a fire.
- 6 When a fire alarm is present, install this product 3 feet away from it.

