

SAPIDUS®

H2Oil Gas Fryer

MODELS: UG1100
UG1100-3
(LNG / LPG)

Version 2.1 (2023)

Operational Instructions

Read the manual carefully to fully understand safe operation procedures.

Safety Information	2 ~5P
Names and Parts	6P
How to Clean the Product	7P
Prior to installation	8P
Installation & Cautions	9P
Description of the Control Panel	10P
Operating Procedures	11P
Troubleshooting Guide	12P
Product Specifications	13P
MEMO	14~15P

- 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.

SAPIDUS LLC - Only the Best Quality and Service
+1-703-266-0485
www.sapidus.co / info@sapidus.co
Instagram @sapidusfryer






Revolutionary Concept in Food Service Equipment
SAPIDUS LLC / USA

© Copyright 2014-2022 SAPIDUS LLC



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

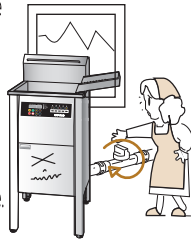
1. Only authorized personnel should operate this unit.

- Unauthorized personnel should not operate equipment until properly trained.
- Danger of fire or burn hazard.



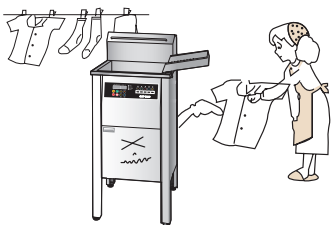
2. When you suspect that there may be a gas leak, shut off the gas valve immediately and turn off the unit.

- Stop operation immediately; close the gas valve and shut off the unit. Open doors to circulate the air in the room and contact customer service to inspect the unit for repair.
- Do not touch any switches, electric devices or even operate a cell phone near the area. There is risk the gas could ignite.



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



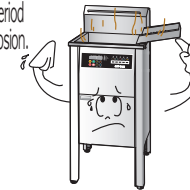
MEMO



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 long period of time could cause interior corrosion.



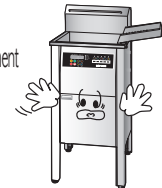
6. Do not install near area where water may spill.
- If water enters the power cord or the control system, it could cause a malfunction or electrical short.



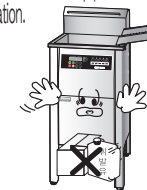
7. Do not disassemble, repair or modify this unit.
- Never disassemble, repair or modify improperly.
 - Improper servicing may cause electrical shock, serious injury or fire due to product malfunction.



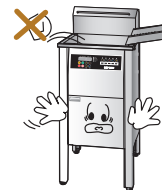
8. Only licensed personnel may install the product.
- Only use licensed company or qualified personnel when connecting gas and electricity to install the fryer.
 - Improper connection of gas and electricity could cause the fryer to malfunction resulting in a fire. Any unauthorized installation, repair, or attempted repair made to this equipment will void this product's warranty.



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.



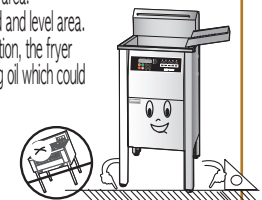
10. Do not put ice or water into the high temperature oil.
- Inserting ice or water into the oil tank causes oil to splatter or boil up. This could cause a burn hazard.



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

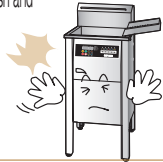


- #### 14. Do not place a paper box, dish towel, and such on the hood, and such on the hood.
- Do not place boxes, dish towel, or rags on or near the fryer.
 - They may fall into the oil and could cause a fire.

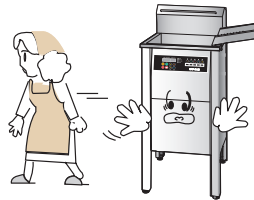


15. Use caution while draining used oil.

- Make sure the gas and power are turned off prior to draining the oil.
- Open the drainage handle slowly while draining used oil. If you turn it quickly, oil could splash and can cause a severe burn

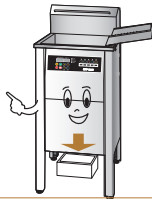


- #### 16. Do not leave fryer un-attended when in use.
- It could overheat and causing damage to the machine.



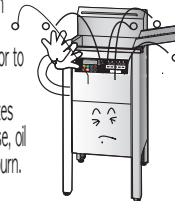
17. Observation during draining the used oil.

- 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.



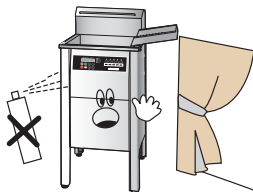
18. Do not pour water on oil while cooking at any time.

- 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.
- Check the water level in the tank prior to cooking. If water must be added, please wait approximately 40 minutes before operating the fryer. Otherwise, oil could splatter and cause a serious burn.



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.



Gas Fryer Specifications



Specifications

Gas Fryer	UG1100 (LNG/LPG)	UG1100-3 (LNG/LPG)
BTU	42,000 BTU	47,000 BTU
BURNER/IGNITION SYSTEM	METAL FIBER BURNER / DIRECT IGNITION	
Oil Capacity	60 lbs	70 lbs
Water Capacity	6 gal	8.7 gal
Vat Size	16.5" x 14"	16.5" x 21"
POWER	Single Phase, 120VAC, 0.375Amp (board), 60Hz	
TEMP. RANGER	50~390°F	
Product Weight	176 lbs	198 lbs



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 by using the QR Code above or www.sapidus.co.

Problem	Symptom	Possible Solution
No Power	<ul style="list-style-type: none"> - Low capacity or defective - Defective connection of wiring connector 	<ul style="list-style-type: none"> - Check for a short circuit - Check the tightness of wire connection - Request for inspection
Error code on the Temperature Panel	E 01	<ul style="list-style-type: none"> - Temperature sensor disconnected or short circuited (temperature sensor) - Replace temperature sensor
	E 02	<ul style="list-style-type: none"> - Overheating (automatically shuts off after 410°F) - Restart after the temperature goes down
	E 03	<ul style="list-style-type: none"> - Unable to detect gas (delayed gas delivery, gas supply malfunction) - Check the gas valve and request for service
	E 05	<ul style="list-style-type: none"> - PCB operation malfunction - Request for service
	E 07	<ul style="list-style-type: none"> - Fire - Check for gas leaking, and opening and closing of the gas valve
	E 08	<ul style="list-style-type: none"> - Fan motor defect - Request for service
E 09	<ul style="list-style-type: none"> - Motor power malfunction - Request for service 	
Power does not turn on	<ul style="list-style-type: none"> - Blown connector fuse of PCB or power supply cord 	<ul style="list-style-type: none"> - Check circuit breaker - Replace power fuse - Request for service
Fuming from the vents	<ul style="list-style-type: none"> - Fuming due to overflow of oil into the exhaust port 	<ul style="list-style-type: none"> - Stop all operation, and shut down gas and power. Then Request for service



Instructions for Safe Operation



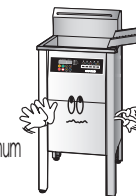
21. How to handle when there is an emergency.

- In case of a natural disaster a fire or a possible malfunction with the machine such as the smell of gas, stop operation immediately and lock the all the valves and 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.



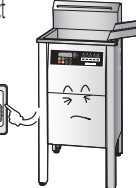
23. Do not use thinner and/or benzene for cleaning.

- 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 possible gas leak.

- When you suspect there is a gas leak, stop using the unit, turn off power and shut off the gas valve. Contact the customer service center to inspect the unit for repair immediately.



25. Do not repeatedly push the "START/STOP" button to initiate ignition when ignition fails.

- Ignition may fail due to excess moisture in atmosphere/ environment or high humidity. Keep all areas dry and make sure no oil/water moisture has built up in the ignitor or inside the component area in the fryer.



CAUTION: Repeatedly attempting to ignite the unit may cause excessive gas to build up in the heater tube. This could cause the excessive gas to ignite/explode causing damage the components or the entire unit.

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 cause a severe burn or fire.



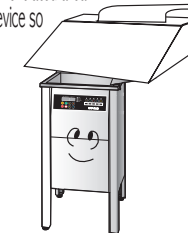
27. Always check gas and electric connections prior to starting the unit.

- Check power cords, electric parts frequently for wear or noticed anomalies so that electric shock or short circuits will not occur. Check gas connection frequently to prevent explosion or gas poisoning.



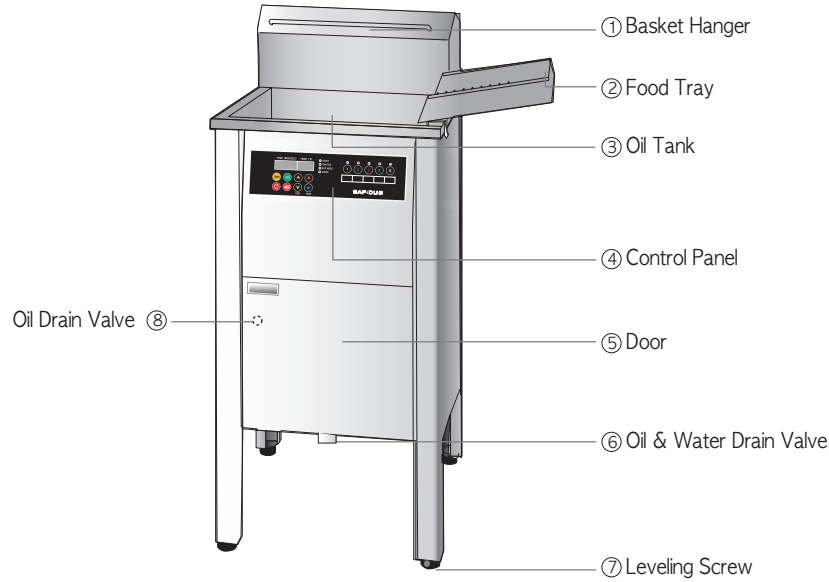
28. Install the equipment in a well ventilated area.

- 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.

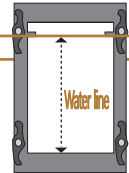


2. By pressing TEMP button UP or DOWN and press TIME button UP or DOWN, temporary cooking TEMP/TIME can be done without presetting.

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.

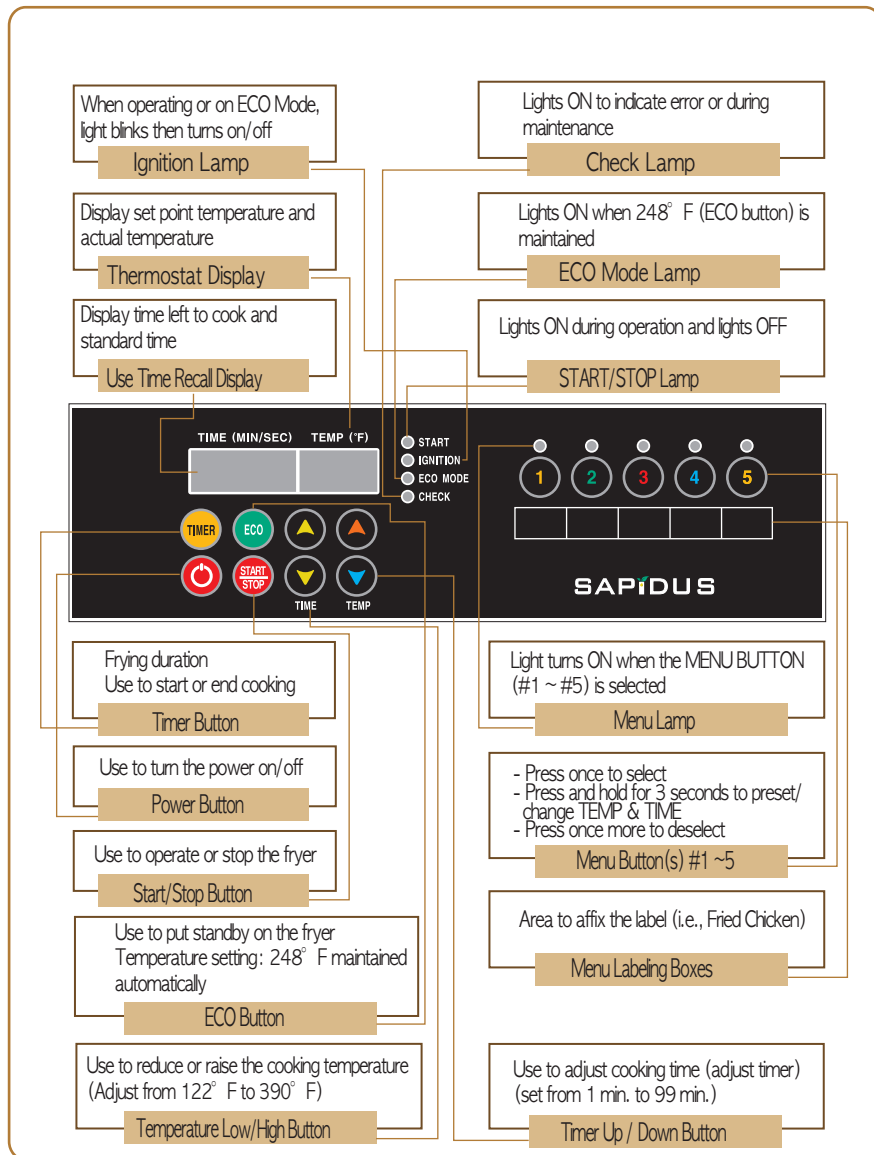
Before filling oil, make sure to check that:

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

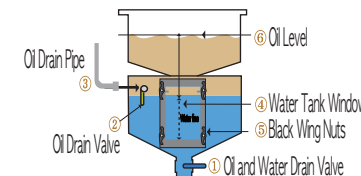


Cleaning Instructions

1. Please press the STOP button, press POWER button (to turn the power off), unplug the power cord for safety and close the gas valve 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. Close the gas valve.
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.
11. Press POWER on and turn on the gas valve and press START/STOP button once and operate.

Oil Draining Instructions

1. Turn off the POWER and close the gas valve.
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 (#6) 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

- Please note: It is very important to check if the oil tank is filled with oil or water before operating the fryer.

120V

LPG

Natural Gas

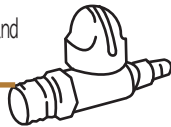
1 It is important to check when installing proposed gas and electrical cord, 120v / LPG / Natural Gas

Only use and install gas supply type specified on the rating and serial number plate located on the fryer.

- Use of unspecified gas may cause or result in carbon monoxide inhalation, delayed gas delivery, or gas explosion and death.
- Do not install electrical cords, gas pipes and hose that will touch the back of the fryer or run underneath it. High heat may cause the pipes to rupture or become damaged, and electrical shock or gas leaking may cause fire.
- Check for any gas leaking near the gas hose connector before operating the fryer.
- Please abide by the required standard code when installing gas and electricity, by a licensed company or qualified personnel to install the fryer.
- Check the piping installation for a proper fit matching the product specifications.
- Lack of pipe capacity may result in ignition malfunction, weaken performance and □ irregular combustion.



Only use above F 2.5 when connecting the middle valve (fuse cock knob).
Lack of capacity may cause ignition troubles, errors and performance issues.



- Gas Pressure: LPG (2.8(±0.5)kPa) / 11 W.C Inches,
LNG (2.0(+0.5, -1.0)kPa) / 8 W.C. Inches

2 Check for Combustible Material

- Remove all combustible materials, as well as, paper boxes, wash cloth and dried towel near the backside of hood. This may cause fire or damage the product.



3 Do not install the fryer at locations with heavy wind

- Installing the fryer next to a fan or a window with wind blowing may cause the system to malfunction.



Precautions for installation

Installation Clearance and Procedures

- 1 Make sure the fryer is installed in an area away from fire hazard.
- 2 Check for flammable substances near the product. It must be installed with a minimum 6 inches. clearance at both sides and back.
- 3 Make sure to install exhaust hood. To extend the duration of use, install the fryer at a location with good ventilation and low humidity.
- 4 Installed at an area with solid floor and with a minimum 6 inches clearance from the wall. Use with additional heatproof plate is recommended.
- 5 Supply 120V/ .375amp, 60Hz receptacle power.
- 6 Do not install shelves near the fryer.
- 7 Stabilize the fryer horizontally and connect the gas pipe. Install with maximum of 6 inches clearance.

