

OVENTE®

3.2QT ELECTRIC ROTARY

AIR FRYER

FAM11320 SERIES



Before use, please read this manual thoroughly and save for future reference.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent risk of fire, electric shock, burns, or other injuries or damages.

- ❗ Read all instructions carefully before using the appliance.
- ❗ Before connecting the appliance, check if the voltage indicated at the bottom of the appliance corresponds to the local mains voltage before you connect the appliance.
- ❗ DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. If the mains cord is damaged, contact your service provider immediately.
- ❗ To protect against electrical hazards, DO NOT immerse cord, plugs, or the appliance itself in the water or other liquid.
- ❗ DO NOT let cord hang over the edge of a table or counter, and do not let it touch hot surfaces.
- ❗ Regularly check the main cord if it is still in good and safe condition.
- ❗ To avoid circuit overload, do not operate another high voltage appliance on the same circuit.
- ❗ Do not let any water or other liquid enter the appliance to prevent electric shock.
- ❗ Do not place the appliance on or near a hot gas or electric burner.
- ❗ Close supervision is necessary when the appliance is used and near children.
- ❗ This appliance is not intended to be used by persons (including children) with reduced physical, sensory and mental capabilities. This appliance is not for persons with lack of experience and knowledge, unless they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety.
- ❗ Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- ❗ Do not place the appliance against a wall or against other appliances. Leave at least 4 inches free space on the back, sides and space above the appliance.
- ❗ Do not place anything on top of the appliance.

- ⚠ Place the appliance on a horizontal, even and stable surface.
- ⚠ Never use the pan without the grill rack locked safely in it.
- ⚠ During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
- ⚠ Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove burnt remnants.
- ⚠ Turn the switch OFF before connecting or disconnecting plug from power outlet.
- ⚠ DO NOT touch hot surfaces. Use handles or knobs.
- ⚠ DO NOT move the unit when it's still hot.
- ⚠ Always place the appliance on a heat-resistant surface.

- ⚠ DO NOT leave unit unattended while in use.
- ⚠ The device is not intended to be operated with an external timer or separate remote control system.
- ⚠ Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking the parts off.
- ⚠ Do not use outdoors or for purposes other than intended use.
- ⚠ DANGER: Always put the ingredients to be fried on the grill rack in the pan to prevent it from coming into contact with the heating element.
- ⚠ DANGER: Do not cover the air inlet and air outlet openings while the appliance is operating.
- ⚠ DANGER: Do not fill the pan with oil or frying fat as this may cause a fire hazard.
- ⚠ DANGER: Never touch the inside of the appliance while it's operating.

⚠ CAUTION: Immediately unplug the appliance when dark smoke comes out from it. Wait for the smoke emission to stop before removing the pan from the appliance.

⚠ CAUTION: This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to property caused by touching the parts while in use or during cooling.

AUTOMATIC SWITCH-OFF

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance switches off automatically. To switch off the appliance manually, turn the timer knob counterclockwise to 0.

PARTS AND FEATURES

ROTARY TEMPERATURE CONTROL

Sets cooking temperatures between 176-392°F

INDICATOR LIGHTS

Power-on and heating-up indicator lights

TIMER CONTROL KNOB

Sets cooking time for up to 30 minutes

OIL AND SMOKE FILTER

Absorbs unwanted odor and smoke

1300-WATT POWER

With high-speed air circulation technology

HEATING ELEMENT

With auto-shut off for extra safety

3.2QT CAPACITY

Includes a grill rack for cooking

COOL-TOUCH HANDLE

For fast and safe use

ANTI-SKID FEET

For added safety and stability



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FRENCH FRIES

Cook fresh cut or frozen french fries to a perfect golden color using just a small oil.



RED MEATS

Avoid the typical flare-ups from the barbecue when cooking your favorite red meats.



POULTRY & SEAFOOD

Cook difficult to prepare foods with fast and even results every time.



PASTRIES

Makes fresh deserts for family and friends just like your local bakery.

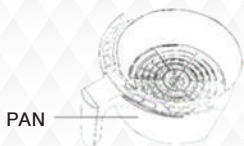


USING THE AIR FRYER

- 1 Remove all packaging materials, and any stickers or labels from the appliance.
- 2 Before use, thoroughly clean the grill rack and the pan with hot water, mild soap, and a non-abrasive sponge (sponge not included).



GRILL RACK



PAN

- 3 Wipe the inside and outside of the appliance with a moist cloth (cloth not included).
- 4 Place the appliance on a stable, horizontal and level surface.
- 5 Fix the grill rack in the pan properly, then slide the pan into the fryer. Never use the pan without the grill rack locked safely in it.
- 6 Plug the appliance into a wall socket.
- 7 Preheat the appliance by turning the timer knob to 3 minutes and wait until the heating-up indicator light goes out (approx. 3 minutes). You can also preheat the appliance with ingredients inside. In that case, just add 3 minutes to your food preparation time.
- 8 Put the ingredients in the pan with a grill rack locked safely.
- 9 Slide the pan back into the air fryer.

- 10 To start cooking, turn the temperature control and timer knob to the required temperature (See “temperature settings” section).
- 11 When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface. You can also switch off the appliance manually. To do this, turn the timer control knob to 0.

- 12 Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

- 13 After frying, remove the food from the pan by using a pair of food tongs.

⚠ Note: Do not turn the pan upside down with the grill rack still attached to it, as any excess oil that has collected on the bottom of the pan will pour out.

⚠ Note: During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.

⚠ Note: Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer.

TEMPERATURE SETTINGS

	Min-max Amount (g)	Time (min)	Temperature (°F)	Shake	Extra Information
Potatoes & fries					
Thin frozen fries	300-700	12-16	392	Shake	
Thick frozen fries	300-700	12-20	392	Shake	
Home-made fries (8x8 mm)	300-800	18-25	356	Shake	add ½ tbsp. of oil
Home-made potato wedges	300-800	18-22	356	Shake	add ½ tbsp. of oil
Home-made potato cubes	300-750	12-18	356		add ½ tbsp. of oil
Rosti	250	15-18	356		
Potato gratin	500	18-22	356		
Meat & Poultry					
Steak	100-500	10-15	356		
Pork chops	100-500	10-14	356		
Hamburger	100-500	7-14	356		
Sausage roll	100-500	13-15	392		
Drumsticks	100-500	18-22	356		
Chicken breast	100-500	10-15	356		
Snacks					
Spring rolls	100-400	8-10	392	Shake	Preheat air fryer
Frozen chicken nuggets	100-500	6-10	392	Shake	Preheat air fryer
Frozen fish fingers	100-400	6-10	392		Preheat air fryer
Stuffed vegetables	100-400	10	320		



AIR FRYER TIPS

- Add 3 minutes to the preparation time when the appliance is cold, or you can also let the appliance preheat without any ingredients inside (approx. 3 minutes).
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result (oil not included).
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 302°F for up to 10 minutes.



RECIPE

FRIED LAMB CHOPS WITH ROSEMARY AND GARLIC



Ingredients:

- 10 small lamb rib chops
- 2 tbsp. minced garlic
- 1 ½ tbsp. fresh rosemary, chopped
- 1 tsp. dried crushed red pepper
- Fresh rosemary sprigs (optional)

Directions

- 1 Preheat the Air Fryer to 392°F.
- 2 In a small bowl, combine the garlic, rosemary and crushed red pepper. Rub about ¼ tsp. of the mixture over both sides of each lamb chop.
- 3 Sprinkle the lamb chops with salt and put onto a plate, cover and refrigerate for approximately 30 minutes or preferably up to 4 hours.
- 4 When ready to cook, place the lamb chops into the cooking pan and cook for approx. 10-15 minutes or until meat is fully cooked.
- 5 Garnish the lamb chops with rosemary before serving.

CHICKEN NUGGETS



Ingredients:

12 crackers
2 skinless chicken breast fillets,
cut into 2-3 cm pieces
2 garlic cloves (optional)
2 medium eggs
2 tbsp. butter

2 tbsp. dry parsley
Plain flour
1 lemon (optional)
Salt and pepper

Directions

- 1 Preheat the Air Fryer to 392 °F.
- 2 Peel the garlic and zest the lemon.
- 3 Place the crackers into a food processor along with the butter, garlic, parsley, lemon zest and a pinch of salt and pepper. Process until the mixture is very fine.
- 4 Crack the eggs into a small bowl and beat with a fork.
- 5 Roll the chicken pieces in flour until all sides are completely coated, then dip them into the bowl with eggs. Pour out crumb mixture onto a separate plate.
- 6 Rub crumb mixture onto chicken pieces until completely coated.
- 7 Spray the chicken pieces with oil and cook them for approximately 10-15 minutes or until cooked through.



CARE & MAINTAINANCE

- Clean the appliance after every use.
- Remove the plug from the wall outlet and let the appliance cool down before cleaning.
- Wipe the outside of the appliance with a moist cloth (not included).
- Clean the pan and grill rack with hot water, mild soap, and non-abrasive sponge (sponge not included).
- You can use a degreasing liquid to remove any remaining dirt (degreasing liquid not included).
- Clean the inside of the appliance with hot water and a non-abrasive sponge (sponge not included).
- Clean the heating element with a cleaning brush to remove any food residues (brush not included).
- Make sure all parts are clean and dry before storing the air fryer.



ELECTRICAL REQUIREMENTS

Voltage: 120V

Hertz: 60Hz

Power: 1300W

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OVENTE WARRANTY

Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at ovente.com/register

LIMITED ONE (1) YEAR WARRANTY

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse, misuse, commercial use, accidents or natural wear and tear. In case of replacement, shipping and handling fee may apply.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Proof of purchase may be required to validate the order. Promotional items may not be covered under any warranty. Consumer rights may vary from state to state.

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