

OVENTE®

STAINLESS STEEL
DEEP FRYER

FDM2201 SERIES



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

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2.0L STAINLESS STEEL DEEP FRYER

FDM2201 SERIES

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IMPORTANT SAFEGUARDS

When using your deep fryer, basic safety precautions should always be followed, including:

- ⚠ Read all the instructions before using this product.
- ⚠ Do not touch hot surfaces. Use handles or knobs if applicable.
- ⚠ To protect against electrical shock, do not immerse the cord, plug or deep fryer itself in water or other liquids.
- ⚠ Close supervision is necessary when the deep fryer is used by or near children.
- ⚠ Unplug from outlet when not in use and before cleaning. Allow cooling before putting on or taking off parts.
- ⚠ 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, please contact Customer Support on 1-855-926-2626 immediately.
- ⚠ The use of accessory attachments not recommended by the manufacturer may cause injuries.
- ⚠ Do not let the cord hang over the edge of the table or counter or touch hot surfaces. Do not use outdoors.
- ⚠ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ⚠ Always attach the plug to deep fryer first, then plug the cord into the wall outlet. To disconnect, turn the temperature control to the OFF position, then remove the plug from the wall outlet.
- ⚠ Oversized foods or metal utensils should not be inserted in the deep fryer as they may cause fire or risk of electric shock.
- ⚠ A fire may occur if the deep fryer is covered or touching flammable materials including curtains, draperies, walls and the like when in operation.
- ⚠ Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- ⚠ Do not place any of the following materials in the deep fryer: Paper, cardboard, plastic and/or similar non-food materials.
- ⚠ Always place the deep fryer on a stable surface and keep all flammable materials away from the unit during operation.



IMPORTANT SAFEGUARDS

When using your deep fryer, basic safety precautions should always be followed, including:

- ⚠ Before you use the deep fryer it must be filled with the required amount of oil or fat. Do not place any other liquids such as water or other substances in the deep fryer.
- ⚠ Never move the deep fryer during use. The oil becomes very hot. Wait until the unit has cooled down before moving.
- ⚠ Never leave the deep fryer unattended while in use.
- ⚠ The electrical component has a safety heat switch, which ensures that the heating element can only function when the element is correctly attached to the fryer.
- ⚠ In the case of overheating, the thermal protective device will switch off the fryer automatically. This device is a small red button found either on the underside of the electrical component, or in the cord storage compartment. It can be re-activated by pushing the button with a pointed object. Disconnect from the power outlet before re-activating!
- ⚠ Warning: Do not touch the control knob during the frying process. Hot steam may be released and may cause injury.

FOR HOUSEHOLD USE ONLY

PREPARING YOUR DEEP FRYER

Before using your deep fryer for the first time:

- Remove all printed documents and any other packaging materials.
- Pull out all removable parts and wash gently with hot water.
- Dry all parts thoroughly before assembling.
- Do not operate the fryer without enough oil in the oil tank.
- The deep fryer should always be placed on a flat and stable surface where the power cord is out of reach from children and away from accidental entanglement.



PARTS & FEATURES

ROTARY TEMPERATURE CONTROL

Set cooking temperature between 285° and 375°F

LED INDICATOR LIGHT

Easy to see when deep fryer is on

2.0L CAPACITY

With a removable basket for easy clean-up

COOL-TOUCH HANDLES

For safe use and a comfortable grip

LOCKING LID

Prevents splattering and reduces odor

REMOVABLE BASKET

For easy serving

1500-WATT POWER

Heats up instantly and cooks food fast

STAINLESS STEEL HOUSING

Compact and stylish

ANTI-SKID FEET

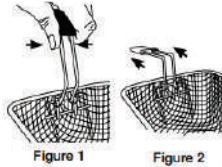
For extra safety and stability





ASSEMBLY

- 1 Place the deep fryer on a clean, level, heat-resistant surface where you intend to cook.
- 2 To properly attach the handle to the fry basket, squeeze together both ends of the handle and insert them into the bracket holes (Figure 1). Keeping ends in bracket holes, gently release grip. Firmly pull back handle to snap into position (Figure 2).



Make sure the unit is turned to MIN at the thermostat dial.

OPERATING THE DEEP FRYER

- 1 Make sure the deep fryer is unplugged.
- 2 Attach the control box to the deep fryer. Make sure it is secured properly and the small red safety switch is activated. Otherwise the fryer will not power on properly.
- 3 Connect the magnetic power cord to the unit (Figure 3).



Figure 3

- 4 Plug the cord into a standard electrical outlet.
- 5 Remove the fry basket and allow it to rest on the back of the deep fryer.
- 6 Use only good-quality frying oil such as peanut oil, vegetable oil, pure corn oil, sunflower oil, canola oil, or light olive oil. Do not mix different types of oil for frying.
- 7 Fill the oil container between the MIN and MAX markings. Do not fill above the MAX marking or below the MIN marking.
- 8 Make sure the temperature control knob is set to off or in the 0 position.
- 9 Move the temperature control to your desired temperature setting. The red and green indicator lights will turn on.



USING YOUR DEEP FRYER

- When the oil reaches the set temperature, the green light will turn off, and will cycle on and off with the thermostat to maintain the set temperature. The red power light will remain illuminated throughout use.
- When placing food into the basket, make sure it is as dry as possible. Do not add water, ice or wet food.
- Make sure to fully defrost frozen food before cooking it in the deep fryer.
- Replace the oil after 10-15 uses; or earlier if it becomes brown.
- Lower the basket of food into the hot oil and close the lid.
- When food has finished frying, remove the lid. Lift the basket slowly out of the hot oil and place it on the drain support hook on the back of the fry basket.
- After the excess oil has drained, place the food on a paper towel-lined baking sheet to allow any remaining oil to drain away.

- If you are frying more than once, ensure the oil re-heats to your required temperature.



The frying times in the chart on the next page are approximate and should be adjusted according to the type and quantity of food being cooked and personal preference.



USING YOUR DEEP FRYER

FRYING GUIDE

FOOD	Temp. °F	Weight (ounces)	Estimated Time
Shrimp	285°	8	3-5 minutes
Onion	285°	5	3-4 minutes
Mushrooms	285°	10.5	6-8 minutes
Fish Fillet	300°	8	5-6 minutes
Fish Fillet in batter	300°	14	6-8 minutes
Fish Cakes or Balls	300°	14	6-8 minutes
Sliced Meat	340°	14	7-10 minutes
Steak	340°	14	7-10 minutes
Chicken tenders	360°	18	7-10 minutes
French Fries (1 st time)	375°	18	6-10 minutes
French Fries (2 nd time)*	375°	8	3-5 minutes

*French Fries fried a 2nd time will be lighter and crispier.

AFTER USING YOUR DEEP FRYER

- 1 Make sure to turn the temperature control knob to the OFF position and unplug the deep fryer.
- 2 Once the food is done cooking, open the lid, remove the fry basket and hang it on the hook to drain the excess oil.

Warning: Removing the lid will release hot steam. Take extreme care when handling.
- 3 Place your food on paper towels to absorb excess oil. Do not touch the fry basket while it is still hot.
- 4 Place the fry basket back into the deep fryer after cleaning.



USING YOUR DEEP FRYER

- Do not move the deep fryer until it is cooled entirely.
- Unplug the power cord and store away.

How to Replace the Filters:

Your black odor filter should be changed every 6 months while the white steam filter should be changed every 12 months.

- 1 Remove the lid.
- 2 Unclip the grate; the filters are stored below it.
- 3 Remove and discard the old filters and replace with new ones.
- 4 Make sure that the white steam filter is placed on the metal surface below the black odor filter.

odor/steam
filter



cover/lid



TIPS:

- Do not keep the oil at high temperatures for a long period of time. This will make it lose its properties.
- Set the temperature knob to the lowest temperature while waiting between two batches.
- Do not leave cooked food in the fry basket in the draining position too long, as it will lose its crispiness and become soggy.
- Oil or fat can be left in the fryer with the fry basket inserted and the lid on. It will not lose its properties.
- Change the fat or oil regularly, after approximately 10-15 uses.



CARE & MAINTENANCE

- Remove the lid and fry basket.
- Once the fryer cools down, detach the control box and heating element.
- It is recommended to filter the oil after each use if you intend to re-use it.
- The control box, heating element and main body should be wiped clean with absorbent paper towels. Then, use a damp cloth with mild soap.
- Thoroughly dry all parts.
- Do not use abrasive brushes or chemical cleaners to clean the unit.



ELECTRICAL REQUIREMENTS

Voltage: 120V

Hertz: 60Hz

Wattage: 1500W



OVENTE WARRANTY

LIMITED ONE (1) YEAR WARRANTY

At Ovente, we aim to make your life easier by producing top-quality housewares, designed with you in mind. We have pledged to uphold all our offerings to the highest standards, and we back all our deep fryers with a one-(1) year warranty from the date of purchase from an authorized retailer. This warranty covers defects in workmanship and materials. It does not include damage due to abuse, misuse, commercial use, accidents or natural wear and tear. In case of replacement, shipping and handling fees 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.

For product support email support@ovente.com or call **1-855-926-2626**.

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Defining Housewares