

OVENTE®

ELECTRIC 2 LITER
DEEP FRYER
WITH FRYING BASKET
FDM15201 SERIES



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

ovente.com



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TABLE OF CONTENTS

IMPORTANT SAFETY	4
PARTS AND FEATURES	5
USING YOUR CHOCOLATE FONDUE	7
FRYING TIPS	8
CARE & MAINTENANCE	9



IMPORTANT SAFEGUARDS

When using this deep fryer, basic safety precautions should always be followed, including the following:

Read all instructions carefully before using the deep fryer.

- ⚠ Before connecting the appliance, please check if the voltage indicated on the bottom of the appliance in accordance with the power outlet voltage in your home.
- ⚠ This appliance must be earthed/grounded.
- ⚠ Keep the appliance away from children.
- ⚠ The socket used should be in accordance with the plug of the appliance.
- ⚠ Make sure that the power switch is on the "OFF" position before plugging.
- ⚠ Locate the appliance accessible to the power socket.
- ⚠ Do not switch on the appliance when the oil tank is empty.
- ⚠ Do not open the lid when frying.
- ⚠ The surface is hot. Never touch the fryer when using to avoid burns or scalding.

- ⚠ Before the first use, please check if all the parts of the appliance is in good condition. If not, please contact the your service provider.
- ⚠ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ⚠ Children should be supervised to ensure that they do not play with the appliance.
- ⚠ If the supply cord is damaged, contact your service provider in order to avoid a hazard.
- ⚠ The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- ⚠ The appliance must not be immersed.
- ⚠ This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments; farm houses;by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

PARTS & FEATURES

VIEWING WINDOW & ODOR FILTER

Prevents spattering and reduces odor

STAINLESS STEEL HOUSING

Compact and stylish

2.0L CAPACITY

With a removable basket and makes clean-up easy

COOL TOUCH HANDLE

For safe use and comfortable grip

TEMPERATURE CONTROL

Set cooking temperatures between 266-374F

REMOVABLE BASKET

For easy serving

1200 WATT POWER

Instantly heats up and cooks food faster

LED INDICATOR LIGHT

Are easy to see



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FRENCH FRIES

Cook fresh cut or frozen french fries to a perfect golden color using just a small amount of 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

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



USING YOUR DEEP FRYER

FILLING WITH OIL OR FAT

- Open the top lid.
- Lift the basket using the handle.
- Place approximately 2 liters of oil or 0.8 kg of hard fat into the fryer body (the level must always be between the "min" and "max" marks).
- If you use blocks of fat, cut them into pieces before placing them in the body.
- Set switch to the thermostat to 284°F to melt the fat, for roughly 8 minutes.
- Never attempt to melt fat in the basket.

- 1 Plug in the fryer. The "POWER" indicator light will turn on.
- 2 Set the thermostat to the desired temperature depending on what you wish to cook.
- 3 After approximately 5-7 minutes, the fryer will reach the correct temperature. Open the lid.
- 4 Raise the basket using the handle and attach it to its support.
- 5 Place the food to be cooked in the basket.
- 6 Lower the basket into the oil. Close the lid.
- 7 As soon as the food is cooked, open the lid.
- 8 Raise the basket and attach it to the basket support in the draining position.
- 9 Set switch to "OFF". Unplug the fryer.



FRYING TIPS

OILS AND FATS

- ★ Never operate your fryer without oil or fat in it.

Always use oils and fats, which will withstand high temperatures: e.g. sunflower oil or corn oil.

- ★ Do not mix different types of oil or fat.

Change the oil or fat when it becomes brown after cooking.

PREPARING THE FOOD

Whatever the recipe used, the food must be perfectly dry. This will avoid overflowing and make the oil or fat last longer.

- ★ When preparing potato-based food (chips, crisps, etc.), cut them up and then wash them in cold water to remove the starch. This will stop them from sticking together. Dry them carefully.



COOKING

- ★ Do not overfill the basket. This will cause the oil temperature to drop and make the food greasy.

Do not keep the oil at high temperatures for long periods. This will make it lose its properties.

Set the thermostat to the lowest temperature while waiting between two batches.

- ★ Do not leave the cooked food in the basket in the draining position for too long. The vapors could cause the food to lose its crispness and go soft.

Frozen food can be cooked in the basket without being defrosted.

AFTER COOKING

- ★ Your oil or fat can be left in the fryer with its basket and lid on. It will not lose its properties.

Change the fat or oil regularly, after approximately 20 batches.



DEEP FRYER CARE & MAINTENANCE

Unplug the appliance.

- Clean the outside of the fryer with a damp cloth.
- Never use abrasive pads or alcohol.
- Detach the handle from the basket and the heater, as well as the oil tank.
- Wash the basket, the handle, the heater, the oil tank, and the lid in hot water or washing-up liquid. Rinse and dry carefully.

INDICATIONS FOR THE PROTECTION OF THE ENVIRONMENT



This appliance should not be put into the domestic garbage bin at the end of its useful life, but must be disposed of at a central point for recycling of electric and electronic domestic appliances. This symbol on appliance, instruction manual, and packaging brings your attention to this important issue.

The materials used in this appliance can be recycled. By recycling used domestic appliances, you contribute an important push to the protection of our environment.

Ask your local authorities for information regarding the point of recollection



ELECTRICAL REQUIREMENTS

Voltage : 120V

Power: 1200W

Hertz: 60Hz

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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

NOTE: WARRANTY IS ONLY VALID IF YOU REGISTERED WITHIN 30 DAYS AFTER PURCHASE.

LIMITED ONE (1) YEAR WARRANTY:

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. In the event that the product is defective, feel free to contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse or misuse, any commercial use, or accidents.

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. Consumer rights may vary from state to state.

Customer Support: ovente.com/support
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Defining Housewares