



## WARRANTY

**Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at [ovente.com/register](https://www.ovente.com/register)**

**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.

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# OVENTE®

## 2.0L Stainless Steel Deep Fryer with Frying Basket FDM2201 Series



Before using please read the instruction manual and keep it for future.



## **IMPORTANT SAFEGUARDS**

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

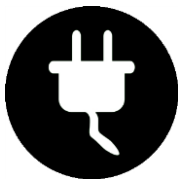
- **Read all the instructions before using this product.**
- Do not touch hot surfaces. Use handles or knobs if applicable.
- To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
- Close supervision is necessary when appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool 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.
- The use of accessory attachments not recommended by Ovente may cause injuries.
- Do not let cord hang over edge of 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 or cooking surface.
- Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF position, then remove plug from wall outlet.
- Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
- A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.



## DEEP FRYER MAINTENANCE

*Before cleaning the deep fryer, make sure that it is disconnected from the power outlet, and that the oil in the unit has completely cooled. Do not attempt to carry or move the deep fryer while the oil is hot.*

- Remove the lid and basket.
- Wait for the fryer to cool, lift out the Heating element.
- Remove the oil pot and pour out the oil. It is recommended to filter the oil after each use if you are to re-use the oil again.
- After removing the oil pot, the fryer can be divided into several separate assemblies to clean.
- The oil pot and the body can immerse into water to clean.
- The Control Box & Heating Element should be wiped clean with absorbent paper towels. Then, use a damp cloth and a mild soap.
- Dry thoroughly all parts.
- Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.



## ELECTRICAL REQUIREMENTS

Rated voltage: 120V

Rated frequency: 60Hz

Rated input power: 1500W

While the oil is heating, whisk the egg with the second cup of cream. Strain the calamari and place it in the bowl containing the egg and cream mixture. Place the flour, salt, pepper, paprika, and cayenne in a separate mixing bowl. Remove a handful of the calamari from the egg and cream mixture, allowing any extra to drip back into the bowl. Place in seasoned flour.

- When oil is ready, lower the basket into the oil. Working in small batches, shake any excess flour from calamari. Carefully add a batch of calamari at a time to the hot oil and fry until golden brown, approximately 1 to 3 minutes. Drain on layered paper towels and season with salt. Repeat with remaining batches and serve immediately with marinara sauce.

- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
- Extreme caution should be exercised when using containers constructed of other material other than metal or glass.
- Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
- Do not place any of the following materials in the unit: 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.
- 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 pan.
- Never move the deep fryer during use. The oil becomes very hot. Wait until the unit has cooled down before moving.
- This deep fryer is protected with a thermal safety device which switches the machine off automatically if it over heats.
- 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 placed on 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 again with a pointed object. Disconnect from 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.

## **PREPARING YOUR DEEP FRYER**

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.

## FRIED CALAMARI



1/2 pound calamari, cleaned and sliced into 1/2" rings

2 cups light cream or buttermilk

1 large egg, lightly beaten

1 cup unbleached all-purpose flour

1/2 teaspoon kosher salt

1/2 teaspoon fresh ground pepper

1/2 teaspoon paprika

1/8 teaspoon cayenne

- Submerge calamari in 1 cup of the cream or buttermilk in a mixing bowl. Wrap the bowl in plastic and refrigerate for an hour.
- When you are ready to fry, remove calamari from refrigerator. Fill the Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F.



## POTATO CHIPS

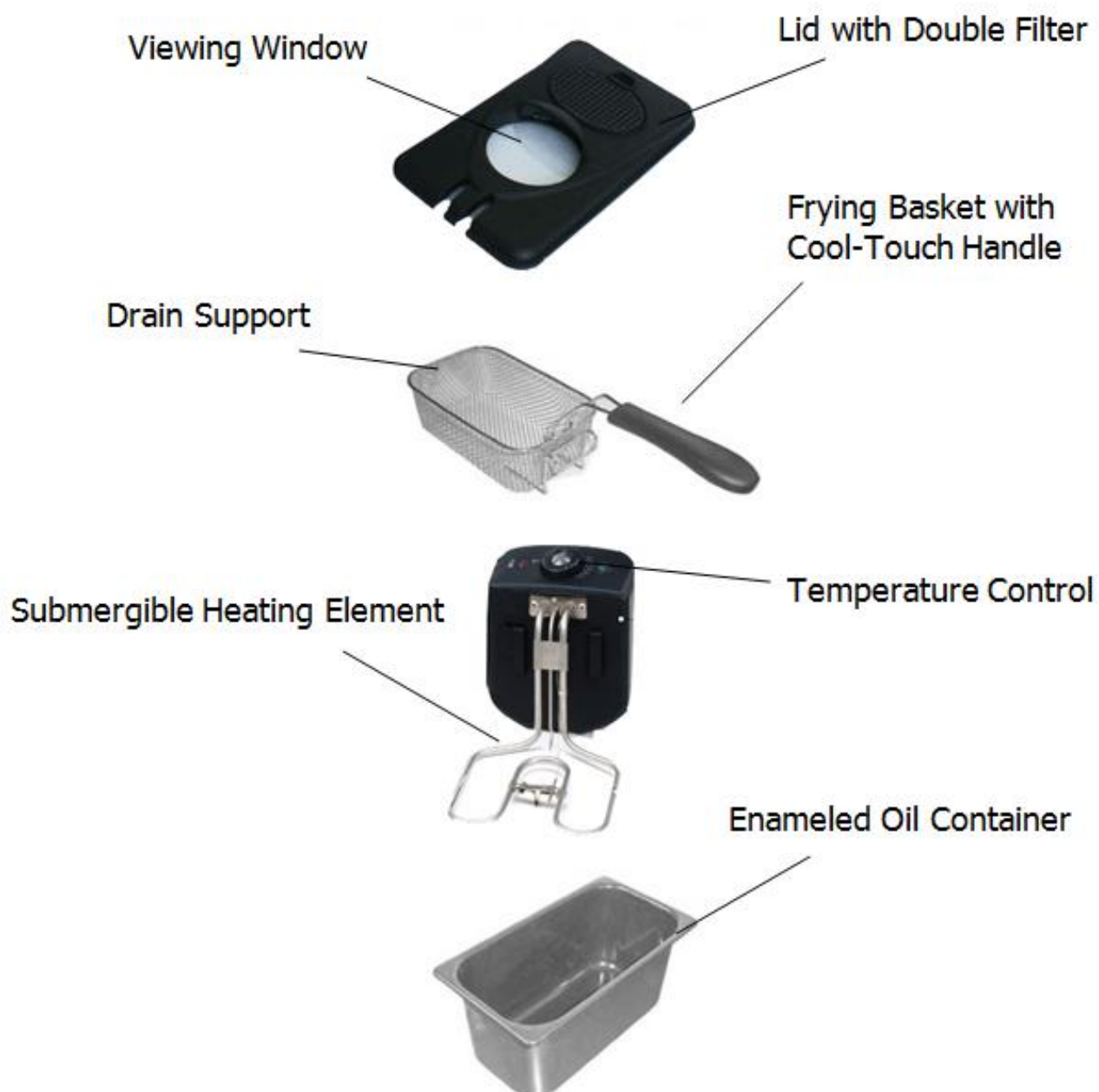


1 Yukon Gold potato (about 8-9 ounces)

Kosher salt

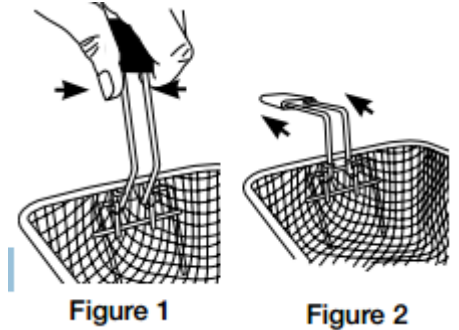
- Slice potatoes very thin (about  $\frac{1}{16}$  to  $\frac{1}{8}$ " thick) with a very sharp knife. Place potato slices in a bowl submerged in ice water and reserve for 15 minutes.
- Fill the Deep Fryer with vegetable oil to the Max fill line. Preheat to 300°F. Dry potatoes well. When oil is ready, with the basket in the up position, place potatoes in the basket in a single layer.
- Lower the basket and cook for about 3 minutes. Reserve the potato slices on layered paper towels. Continue to cook the remaining potato slices in the same manner.

# DEEP FRYER COMPONENTS



## ASSEMBLY

- Place base on a clean, flat surface where you intend to cook.
- To properly attach the handle to the basket, squeeze together both ends of the handle and insert both ends 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 unit is turned to MIN at thermostat dial.

## OPERATING THE DEEP FRYER

- Make sure the Deep Fryer is UNPLUGGED.
- Assemble the control box into the oil pan. Make sure the control box is secured properly and the small red safety switch is activated. Otherwise the fryer will not power on properly.
- Connect the magnetic power cord to the unit (Figure 3).



- Plug the cord into a standard electrical outlet.
- Remove the frying basket and allow it to hang and rest on the backside of the oil pan.
- 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.

## SWEET POTATO



- 6 cups peanut oil, for frying
  - 1 teaspoon kosher salt
  - 1/2 teaspoon garlic powder
  - 1/2 teaspoon smoked paprika
  - 1/8 teaspoon sugar
  - 1 cup cornstarch
  - 3/4 cup club soda, cold
  - 2 pounds sweet potatoes, cut into 1/2 by 1/4-inch fries
- Heat the oil to 375 degrees F in the deep fryer. Preheat the oven to 200 degrees F.
  - Mix the salt, garlic powder, paprika and sugar in a bowl and set aside.
  - Whisk the cornstarch and club soda in a mixing bowl. In batches, dip the potatoes in the batter, allow any excess to drip off and hold on a wire rack. Repeat with rest of the potatoes.
  - Fry half the potatoes, stirring occasionally until golden brown and crispy, 6 to 8 minutes.
  - Sprinkle with the seasoning and hold in the oven on a paper towel-lined baking sheet. Repeat with the last batch of potatoes.



## RECIPES

### FRENCH FRIES



1 pound russet potatoes

Kosher salt

- Peel potatoes and cut into strips about  $\frac{1}{4}$  to  $\frac{1}{2}$ " thick, using either a sharp knife, a French fry cutter (not included), or a French fry disc in a food processor (not included). Place potatoes in a bowl submerged in cold water until ready to use.
- Fill the Deep Fryer with vegetable oil to the Max fill line. Preheat to 300°F. While the oil is heating, lay the potatoes on layers of paper towel to dry them well.
- When the oil is ready, fill the basket in the up position with one layer of potatoes. Lower the basket and cook for 3 minutes. Remove potatoes and drain on layers of paper towels. Continue cooking the remaining potatoes in batches and drain.
- Season with salt and serve immediately

- Fill oil into the oil container approximately between the MIN marking and the MAX marking. Do not fill over the MAX marking or lower than the MIN marking.
- Make sure the temperature control knob is set to the OFF or put in 0 position.
- Move the Thermostat knob to desired temperature setting according to the recipe you are using. The RED and the GREEN indicator light will turn on.
- When the oil has reached the set temperature, the GREEN light will turn off. The GREEN ready light will cycle On and Off with the thermostat to maintain the set temperature. The RED power light will remain illuminated throughout use.
- When placing the food into the basket, make sure it is as dry as possible. Do not add water, ice or wet food.
- When frying Frozen food, clear off any ice particles and thaw food thoroughly.
- Replace the oil after each 10-15 uses; or earlier if the oil becomes brown and thick.
- Lower basket of food into hot oil and cover fryer with lid.
- When food has finished drying, remove the lid. Lift the basket up slowly out of the hot oil and place the basket on the drain support located 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 one load, ensure the oil re-heats to the required temperature.

# FRYING GUIDE



The frying times given in the chart are only a guide and should be adjusted accordingly to the quantity of food being fried.

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 Strips	360°	18	7-10 minutes
French Fries (1 <sup>st</sup> time)	375°	18	6-10 minutes
French Fries (2 <sup>nd</sup> time)	375°	8	3-5 minutes

\*French Fries being fried a 2<sup>nd</sup> time will be lighter and crispier.



## TIPS AND HINTS FOR DEEF FRYER

- Always use oil and fats which can withstand high temperature.
- Do not mix different types of oil or fat.
- Change the oil or fat when it becomes brown after cooking.
- The raw 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. Dry them carefully. This will stop them sticking together.
- 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 temperature 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 the cooked food in the basket in the draining position too long. The cooked food could lose its crispness and go soft.
- Frozen food can be cooked in the basket without being defrosted.
- 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.