

**OVENTE®**

NON-STICK  
**DEEP  
FRYER**

**FDM1501 SERIES**



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

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# NON-STICK DEEP FRYER

FDM1501 SERIES

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# IMPORTANT SAFEGUARDS

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

- ⚠ Read all instructions carefully before using the deep fryer.
- ⚠ Before connecting, check whether the voltage indicated on the bottom corresponds with the voltage in your home.
- ⚠ This deep fryer must be earthed/grounded.
- ⚠ To protect against electric shock, do not put the deep fryer, cord or plug in water or other liquids. If deep fryer falls into liquid, immediately unplug it.
- ⚠ Do not touch hot surfaces. Use handles.
- ⚠ Extreme caution must be taken when moving an appliance containing hot oil or other hot liquid.
- ⚠ Do not open the lid when frying.
- ⚠ Do not operate any appliance with a damaged cord or plug or after it malfunctions, or is dropped or damaged in any manner. Call Customer Support on **1-855-926-2626**.
- ⚠ Close supervision is necessary when used near children.
- ⚠ This deep fryer is not intended for 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 deep fryer by a person responsible for their safety.
- ⚠ Always place the deep fryer on a stable surface to avoid spillage of hot liquid.



# IMPORTANT SAFEGUARDS

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

- ⚠ Do not operate by means of an external timer or a separate remote control system.
- ⚠ The use of accessories or attachments not recommended by the manufacturer may cause injury or damage to the product.
- ⚠ Do not use outdoors or for other than intended use.
- ⚠ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ⚠ A fire may occur if surface is covered or touching flammable material such as curtains, draperies, walls and the like when in operation.
- ⚠ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ⚠ Make sure the deep fryer is unplugged from the outlet before putting on or taking off attachments, and before cleaning.
- ⚠ To unplug, grasp plug and pull from electrical outlet. Never pull cord.

# PARTS & FEATURES

**1.5L REMOVABLE FRYING BASKET**  
For easy serving

**800-WATT POWER**  
Heats up instantly and cooks food quickly

**STAINLESS STEEL HOUSING**  
Durable and heat-resistant

**INDICATOR LIGHT**  
Illuminates when unit is plugged in;  
turns off when selected  
temperature is reached

**LOCKING LID**  
Prevents spattering and reduces odor

**AIR VENT**  
Open air vent to replace the filter

**OIL POT**  
Fill between the minimum  
and maximum levels

**COOL-TOUCH HANDLES**  
For safe, effortless use

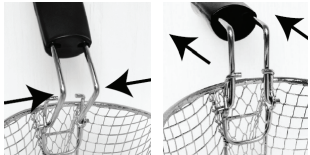
**TEMPERATURE CONTROL**  
Maintains your selected temperature





# USING YOUR DEEP FRYER

- 1 This deep fryer is intended for deep frying food and should not be used for any other purposes.
  - 2 Before first use, remove all packaging materials. Open the lid and remove the frying basket from inside the housing. Wipe the housing, oil pot, basket and lid with a clean, damp cloth.
  - 3 Add oil into the oil pot. Do not exceed the maximum level or go below the minimum level.
  - 4 Insert the cable into the deep fryer. Then plug it into a properly installed 60Hz/120V power outlet. The indicator light will illuminate.
  - 5 Select your desired temperature. Once it has been reached the indicator light turns off, and will cycle on and off during cooking as the temperature is maintained.
  - 6 Ensure that the handle of the basket is correctly attached. Squeeze the ends of the wire together and insert them into the holes. When you release them, they should click into the brackets.
  - 7 Once the indicator light turns off to let you know your desired temperature has been reached, carefully place the frying basket with your food inside into the oil pot.
  - 8 Once cooking is complete, remove the frying basket.
  - 9 Lay your food on paper towels to drain the excess oil.
- Note: Oils and fats may burn when overheated. Be careful. Do not forget to turn off the temperature control and switch off the deep fryer after use.
- Once the oil has cooled completely, strain it to remove food residue and store it in a cool, dark place until the next use. Change the oil after 2-3 uses.





# DEEP FRYING TIPS

- The basket should not be more than two-thirds full. Do not overfill.
- Rub dry, humid foods with a cloth before frying.
- Fats and oils must be heatable to high temperatures. Use high-quality liquid frying oil or frying grease. Do not use butter, margarine or olive oil; they are not suitable for frying because they already begin to smoke at low temperatures. Never add water to the oil.
- Food residue gives the oil a bad taste. If you intend to reuse the oil, filter out the residue and store the oil in a cool, dark place. We suggest using new oil after 2-3 uses.
- If you use fat, break it up into small pieces. Turn the temperature control to a low temperature and add the pieces slowly. Once the pieces have melted and the correct oil level is reached, you can increase the temperature. Never place the fat directly into the frying basket.
- When frying starchy foods such as potatoes, do not exceed 340-350°F, and keep the frying time as short as possible.
- Choose the correct frying temperature and check the condition of the food to be fried. A good rule of thumb is that pre-fried food requires a higher temperature than raw food.
- To avoid injury, do not move the deep fryer while the oil is still hot.
- When frying dough-like foods, scrape off the excess dough and place the pieces carefully into the oil.





# CARE & MAINTENANCE

- Unplug the deep fryer and allow to cool completely before cleaning.
- Wipe the housing and lid with a damp cloth.
- After removing the oil from the oil pot, use a damp paper towel or sponge to remove oil and food residue. Remove stubborn grease with a plastic spatula.
- Never use harsh chemicals or abrasive cleaning agents as these may damage your deep fryer.
- Detach the handle from the frying basket.
- The basket is dishwasher-safe or you can use soap and warm water, removing any remaining food particles with a toothbrush. Rinse off the soap, pat dry with a paper towel, and leave to dry on a dish rack or towel.
- Never immerse the housing in water or wash it directly with water.



## ELECTRICAL REQUIREMENTS

Voltage: 120V

Hertz: 60Hz

Wattage: 800W



# REPLACING THE FILTER

- 1 Close the lid
- 2 Lift the vent
- 3 Remove the filter
- 4 Insert a new filter
- 5 Close the vent

## HOW OFTEN SHOULD YOU REPLACE THE FILTER?

We suggest replacing the filter after 12 uses (or earlier if the white foam of the filter has turned brown).

Replacement 3-pack filters available for purchase from Ovente.

SKU: ACPFDM1503





# 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](mailto:support@ovente.com) or call **1-855-926-2626**.

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**OVENTE®**

*Defining Housewares*