

OVENTE FDM1091BR

OVENTE FDM1091BR Electric Deep Fryer User Manual

Model: FDM1091BR

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the deep fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any 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 the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the magnetic power cord is securely attached to the fryer before operation.

PRODUCT OVERVIEW

The OVENTE FDM1091BR Electric Deep Fryer is designed for convenient and efficient home frying. It features a compact stainless steel body with essential components for safe and easy operation.



The OVENTE FDM1091BR Electric Deep Fryer, showcasing its compact stainless steel design and control panel, ready for use.

Components:

- **Main Unit:** Stainless steel housing with integrated heating element.
- **Lid:** Features a locking mechanism to prevent splattering and reduce odors.
- **Removable Fry Basket:** For easy placement and removal of food.
- **Cool-Touch Handles:** Located on the main unit and fry basket for safe handling.
- **Adjustable Temperature Control Knob:** For setting desired frying temperature.
- **Power Indicator Light:** Illuminates when the fryer is heating.
- **Non-Stick Interior:** For easy food release and cleaning.
- **Magnetic Safety Power Cord:** Detachable for safety and easy storage.

SAFETY FEATURES

LOCKING LID

Prevents splattering and reduces odor

REMOVABLE BASKET

For easy serving and cleanup

COOL-TOUCH HANDLE

Stays cool to touch to prevent burns



Detailed view of the deep fryer's safety features, including the lid that locks to prevent splatters, the removable frying basket for easy food handling, and the cool-touch handle for safe operation.

COMPACT-SIZED

Perfect for small servings and easy storage



An illustration of the deep fryer's compact dimensions, indicating its 0.9-liter capacity and 5-inch depth, suitable for small spaces and individual servings.

SETUP

Before first use, ensure all packaging materials are removed and the unit is clean.

Initial Setup:

1. Place the deep fryer on a stable, heat-resistant surface away from water and heat sources.
2. Ensure the unit is unplugged before adding oil.
3. Fill the fryer with cooking oil, ensuring it is between the MIN and MAX fill lines indicated inside the pot. Do not overfill or underfill.
4. Attach the magnetic safety power cord to the designated port on the back of the fryer. Ensure it is firmly connected.

SAFETY PLUG FEATURE

The deep fryer's cord is designed for easy removal, enabling quick disconnection.



The magnetic safety plug, designed for easy and quick disconnection from the deep fryer, enhancing user safety.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation of your deep fryer.

1. After filling with oil and attaching the power cord, plug the cord into a standard electrical outlet.
2. Turn the adjustable temperature control knob to your desired frying temperature (175°F to 375°F). The power indicator light will illuminate.
3. Allow the oil to preheat. The indicator light will turn off when the set temperature is reached.
4. Carefully place food into the removable fry basket. Do not overload the basket.
5. Slowly lower the basket into the hot oil. Close the lid to minimize splattering and odors.
6. Fry food until golden brown and cooked through, referring to the cooking guide for approximate times.
7. Once cooked, carefully lift the basket and allow excess oil to drain.
8. Remove food from the basket and place on a paper towel-lined plate.
9. When finished frying, turn the temperature control knob to 'OFF' and unplug the appliance. Allow the oil to cool completely before cleaning or storing.

ROTARY TEMPERATURE CONTROL

Set your desired temperature from 175 - 375°F



The adjustable temperature control knob, allowing precise temperature selection for various foods, ranging from 175°F to 375°F.

Your browser does not support the video tag.

Official product video demonstrating the features and operation of the OVENTE FDM1091BR Mini Deep Fryer, including temperature control, basket usage, and cleaning.

COOKING GUIDE

The following table provides approximate cooking times and temperatures for common foods. Adjust as needed based on food quantity and desired crispness.

Food Item	Temperature	Approximate Time
French Fries (frozen)	356°F (180°C)	12-15 minutes
Chicken Wings	340°F (170°C)	12-15 minutes
Fish Sticks	320°F (160°C)	5-6 minutes
Onion Rings	300°F (150°C)	4-5 minutes
Mini Donuts	375°F (190°C)	Varies

840W POWER

Instantly heats up and
cooks food faster



The deep fryer in action, showing food being fried to a crispy texture, highlighting its efficient heating element.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your deep fryer.

Cleaning Steps:

1. Always unplug the deep fryer and allow the oil to cool completely before cleaning.
2. Carefully remove the cooled oil. It can be strained and reused for several frying sessions, or disposed of properly.
3. Remove the fry basket. The non-stick coated interior and removable basket make cleanup easy.
4. Wash the fry basket with warm, soapy water. Rinse thoroughly and dry completely.
5. Wipe the non-stick interior of the fryer with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating.
6. Wipe the exterior of the unit with a damp cloth. Do not immerse the main unit in water.
7. Ensure all parts are completely dry before reassembling and storing.

NON-STICK INTERIOR

Prevents food from sticking to the fryer for a quick and hassle-free cleaning



A view of the non-stick coated interior, designed for quick and hassle-free cleaning after use.

TROUBLESHOOTING

If you encounter issues with your deep fryer, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Fryer does not turn on.	Power cord not properly connected or no power from outlet.	Ensure magnetic power cord is securely attached to the fryer and plugged into a working outlet. Check household circuit breaker.
Oil not heating up.	Temperature knob set to 'OFF' or too low.	Turn the temperature knob to the desired setting. Allow sufficient time for preheating.
Food is not crispy.	Oil temperature too low, basket overloaded, or food too wet.	Increase oil temperature. Fry in smaller batches. Ensure food is dry before frying.
Excessive splattering.	Food is too wet or lid is not closed properly.	Ensure food is thoroughly dry before placing in oil. Close the lid securely during frying.

SPECIFICATIONS

Detailed technical specifications for the OVENTE FDM1091BR Electric Deep Fryer.

Feature	Detail
Model Name	FDM1091BR
Brand	OVENTE
Material	Stainless Steel
Product Dimensions	7"D x 7"W x 8"H
Item Weight	1.68 Pounds
Wattage	840 watts
Oil Capacity	0.9 Liters (3.8 cups)
Adjustable Temperature	175°F to 375°F
Included Components	Removable Frying Basket, User Manual

WARRANTY AND SUPPORT

OVENTE provides a limited warranty for this product.

Warranty Information:

OVENTE warrants that the product shall be free from defects in material and workmanship under normal use and conditions, for **1 year from the original purchase date**.

For warranty claims or technical support, please refer to the contact information provided in your purchase documentation or visit the official OVENTE website.