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OVENTE FDM2201BR

OVENTE Electric Deep Fryer FDM2201BR Instruction Manual

MODEL: FDM2201BR

Brand: OVENTE

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your OVENTE Electric Deep Fryer FDM2201BR. Please read all instructions carefully before first use and retain this manual for future reference.

Important Safety Information

- Always ensure the deep fryer is placed on a stable, heat-resistant surface away from flammable materials.
- Do not immerse the main unit or electrical components in water or other liquids.
- Use caution when handling hot oil and hot surfaces. Always use the cool-touch handles.
- Keep out of reach of children.
- Ensure the power cord is securely connected and not damaged. The cord is designed for easy removal in emergency situations.
- Do not overfill the oil tank beyond the maximum fill line.
- Always use oil with a high smoke point and neutral flavor, such as vegetable, peanut, or grapeseed oil.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your OVENTE Electric Deep Fryer:

- **Main Unit:** Stainless steel body housing the oil tank and heating element.
- **Lid:** Features a viewing window and an odor filter to minimize smells and allow monitoring.
- **Control Panel:** Includes a thermostat knob for temperature adjustment and LED indicator lights.
- **Removable Frying Basket:** For holding food during frying and easy drainage. Equipped with a cool-touch handle.
- **Oil Tank:** Non-stick interior with minimum and maximum fill lines.

- **Heating Element:** 1500W element for rapid heating and consistent temperature.
- **Safety Plug:** Detachable power cord for safety.



The OVENTE Electric Deep Fryer FDM2201BR, showing the main unit, lid, and frying basket.



Close-up view of the control panel, highlighting the temperature dial and indicator lights.

SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging. Ensure all packing materials are discarded properly.
2. **Clean:** Before first use, wash the removable frying basket and oil tank with warm, soapy water. Wipe the exterior of the main unit with a damp cloth. Dry all parts thoroughly.
3. **Assemble:** Place the oil tank securely into the main unit. Attach the handle to the frying basket if it came detached.
4. **Add Oil:** Pour cooking oil into the oil tank, ensuring the level is between the MIN and MAX fill lines. Do not overfill or underfill.
5. **Position:** Place the deep fryer on a stable, flat, heat-resistant surface. Ensure adequate ventilation around the unit.
6. **Connect Power:** Securely plug the detachable power cord into the deep fryer's power inlet, then plug the other end into a grounded electrical outlet.



The deep fryer with the lid and basket removed, illustrating the internal oil tank and heating element.

Setup Overview Video

This video provides a visual overview of the OVENTE Electric Deep Fryer, including its components and basic setup.

OPERATING INSTRUCTIONS

1. **Set Temperature:** Turn the thermostat knob to your desired frying temperature, ranging from 275°F to 375°F. The red indicator light will illuminate, signaling that the unit is heating.
2. **Preheat Oil:** Allow the oil to preheat until the green indicator light turns on, indicating the desired temperature has been reached. This may take several minutes.
3. **Load Food:** Place food items into the frying basket. Do not overcrowd the basket; fry in small batches to maintain optimal oil temperature and ensure even cooking.
4. **Lower Basket:** Carefully lower the frying basket into the hot oil. Close the lid to prevent splatters and utilize the viewing window to monitor the cooking process.
5. **Fry:** Fry food until it reaches the desired crispness and golden-brown color. Cooking times will vary based on the type and quantity of food.
6. **Drain:** Once cooked, carefully lift the frying basket and hook it onto the side of the deep fryer to allow excess oil to drain back into the tank.
7. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.
8. **Turn Off:** After use, turn the thermostat knob to the 'OFF' position and unplug the deep fryer from the

electrical outlet.



The deep fryer actively frying food, demonstrating the closed lid and basket position.

Operation Demonstration Video

This video demonstrates the deep fryer in action, showing how to set the temperature and fry food.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your deep fryer.

1. **Cool Down:** Always allow the deep fryer and oil to cool completely before cleaning.
2. **Remove Oil:** Carefully pour the cooled oil into a suitable container for disposal or reuse.
3. **Disassemble:** Remove the lid, frying basket, and oil tank from the main unit.
4. **Clean Basket & Tank:** The removable frying basket is dishwasher safe. The non-stick oil tank can be washed by hand with warm, soapy water and a non-abrasive sponge.
5. **Clean Lid:** Wash the lid with warm, soapy water. The odor filter is replaceable and should be checked periodically.
6. **Clean Main Unit:** Wipe the exterior stainless steel body with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
7. **Dry:** Ensure all parts are completely dry before reassembling or storing.



The removable frying basket, designed for easy cleaning and dishwasher compatibility.



Top view of the deep fryer lid, showing the odor filter and viewing window for monitoring.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Deep fryer does not turn on.	Not plugged in correctly; power outlet issue; safety cutout activated.	Ensure the power cord is fully inserted into both the unit and the wall outlet. Check if the outlet is functional. The safety plug may have a reset button; consult the plug for instructions.
Oil is not heating up.	Temperature knob not set; unit not powered; heating element malfunction.	Verify the temperature knob is set to a desired temperature. Check power connection. If issues persist, contact customer support.
Food is not crispy.	Oil not hot enough; overcrowding the basket; too much moisture on food.	Ensure oil is fully preheated (green light on). Fry in smaller batches. Pat food dry before frying to remove excess moisture.

Problem	Possible Cause	Solution
Excessive smoke or burning smell.	Oil is too old or overheated; food debris in oil.	Replace old oil. Clean the oil tank and heating element thoroughly after each use to remove food particles. Ensure oil is not heated beyond its smoke point.

SPECIFICATIONS

- **Model Name:** FDM2201BR
- **Brand:** OVENTE
- **Material:** Stainless Steel
- **Product Dimensions:** 13.75"D x 8.25"W x 8.25"H
- **Wattage:** 1500 watts
- **Oil Capacity:** 2 Liters
- **Adjustable Temperature:** 275°F to 375°F
- **UPC:** 814667021915

WARRANTY INFORMATION

OVENTE warrants that this product shall be free from defects in material and workmanship under normal use and conditions, for **1 year from the original purchase date**. This warranty applies only to the original retail purchaser and is not transferable. Proof of purchase is required for all warranty claims.



The OVENTE Electric Deep Fryer comes with a 1-year limited warranty.

CUSTOMER SUPPORT

For any questions, assistance, or warranty claims, please contact OVENTE Customer Service. Our US-based customer service team is ready to help.

Please refer to the official OVENTE website or your product packaging for the most current contact information.