

LIVIVO

2L AIR FRYER

WHITE | BLACK

INSTRUCTION MANUAL



SKU: AF1004 | AF1003

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PLEASE READ THESE INSTRUCTIONS BEFORE USE
AND RETAIN THEM FOR FUTURE REFERENCE.

PRECAUTIONS AND SAFEGUARDS

- Use this electrical appliance as described in this manual. Any other use is not recommended by the manufacturer and could have a detrimental effect on the durability of the appliance and or the safety of the user.
- Please inspect the unit for damage after unpacking.
- To reduce the risk of electric shock, do not remove the cover. No user serviceable parts inside. Refer servicing to qualified service personnel.
- Repairs should only be performed by qualified personnel. Improper repairs may place the user and/or equipment at serious risk.
- Do not operate this appliance with a damaged plug, or cord, after a malfunction, or after being dropped or damaged in any way.
- Never leave this appliance unattended whilst in use.
- Do not let the cord hang over the edge of a table, or come into contact with a hot surface.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified people in order to avoid a hazard.
- Do not push objects into any openings as damage to the equipment and/or electric shock may occur.
- If abnormal noise, smell, smoke or any other failure is discovered during operation, turn off the product and unplug the power plug. Then contact the service centre for repair.
- Do not remove the appliance from the mains power supply by pulling the cord, pull the plug instead.
- This appliance is not intended for the use by people (including children) with reduced physical, sensory or mental capabilities or lack of experience or knowledge. They should be given appropriate supervision and instructions to use the equipment by a person responsible for their safety.
- This product is not a toy. Never leave the equipment within reach of children. Close supervision is required when using this equipment near children.
- Do not use this equipment for anything other than its intended use.
- Do not immerse the product in water or any other liquid.

- Always unplug the appliance after use and before any cleaning or user maintenance. Ensure the equipment is not too close to heat emitting appliances or placed in direct sunlight.
- Never use harsh or abrasive cleaning fluids on the device.
- Make sure all the food is in the pan to prevent any direct contact with the heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Never fill the pan with oil as it may cause a fire hazard. Place a small amount of oil onto the food you want to prepare and mix it well, before adding it into the pan.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- During air frying, hot steam is released from the air outlet opening. Keep your hands and face away from the steam and from the air outlet opening. Also, be careful of hot steam and air when you remove the pan from the appliance.
- The appliance must not be used in potentially dangerous locations such as flammable, explosive, or wet atmospheres where petrol, flammable liquids, or chemicals are used or stored.
- Always place the device on a stable, at, level surface when operating to avoid the possibility of tipping over.
- Position the power lead in such a way to prevent it coming into contact with heat.
- Do not cover the appliance.
- Avoid extreme degrees of temperature, either hot or cold. Place the device well away from heat sources such as radiators or gas/electric fires.
- Always store the appliance in a dry location.
- The warnings and precautions in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator, that common sense and caution are factors, which cannot be built into this product, but must be supplied by the operator.

BEFORE FIRST USE

1. Remove all packaging materials including stickers and labels.
2. Clean the pan with water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in the dishwasher as well.
3. Wipe the inside and outside of the appliance with a dry cloth.

PARTS



- | | |
|---|------------------------|
| 1. Handle | 5. Power-on light |
| 2. Pan | 6. Heating-up light |
| 3. Temperature control knob
(80 – 200°C) | 7. Air inlet |
| 4. Timer (0 – 30 min)/Power control knob | 8. Air outlet openings |
| | 9. Crisper plate |

OPERATION

The appliance has a built-in timer, it will automatically shut down the appliance when the timer runs out. You can manually switch off the appliance by turning the timer control knob to zero.

1. Place the appliance on a stable, horizontal and even surface. Do not place the appliance on non-heat-resistant surfaces.
2. Put the crisper plate into the pan.
3. Connect the plug with an earthed wall socket.
4. Carefully pull the pan out from the air fryer. Fill the food into the pan. Push the pan back into the air fryer.

Note: Never exceed the MAX indication, as it may effect the frying result of the food.

WARNING! Do not touch the pan during and shortly after using, as it becomes very hot. Only hold the pan by the handle.

5. Turn the temperature control knob to the proper temperature. See section the chapter SETTINGS to determine the right temperature.
6. Determine the required preparation time for the food.
7. Turn the timer control knob to the desired position. Add 3 extra minutes for preheating if the appliance is cool.

Note: You can also preheat the appliance without any ingredients inside. In that case, turn the timer control knob to 3 minutes and wait until the heating-up light goes out, then fill the pan and turn the timer control knob to the desired time.

Note: During the air frying process, the heating-up light will go on and out from time to time, it's normal and indicates that the thermostat is working well and controlling the temperature regularly.

8. Some food needs to be shaken during the frying. If this is the case for your choice of food, pull the pan out of the appliance by the handle and shake it carefully, then push the pan back into the Air Fryer
9. When you hear the timer ringing, the frying process is finished. Pull the pan out from the appliance and place it on a heat-resistant surface.
10. The appliance has a safety protect function, the power will be automatically cut off once the pan is not in the air fryer.

WARNING! Be aware of the hot air, coming out of the pan after frying.

11. Check if the food is ready. If the food is not ready yet, simply push the pan back into the appliance and set the timer with a few extra minutes and keep frying.

WARNING! To remove small ingredients (e.g. fries) do not turn the pan upside down, as the collected oil and fat will flow on top of the food. The pan and the food are very hot after air frying.

12. Take out the ingredients from the pan, then the Air Fryer is instantly ready for preparing another batch.

SETTINGS

The information on the next page will help you to select the basic settings for some foods. These settings are just indications. As food differs in size and shape, you might need to add a few minutes or fry it shorter.

Smaller food usually requires a slightly shorter frying time than larger food. A larger amount of food only requires a slightly longer frying time, a smaller amount of food only requires a slightly shorter frying time.

WARNING! Do not fry extremely greasy food such as sausages in the Air Fryer.

Note: You can also use the Air Fryer to reheat food. To do so, set the temperature to 150°C and the timer to up to 10 minutes.

HOW TO MAKE HOME MADE FRIES

1. Peel the potatoes and slice them into even sticks (about 8 mm x 8 mm).
2. Wash the potato sticks thoroughly and dry them.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated evenly with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that the excess oil can drip back into the bowl. Place the sticks into the pan.

Note: Do not tilt the bowl to put all the sticks into the pan in one go, to prevent excess oil from ending up at the bottom of the pan.

5. Fry the potato sticks according to the instructions in the table on the next page.

FOOD	MIN – MAX AMOUNT [G]	TIME [MIN]	TEMP. [°C]	SHAKE	EXTRA INFORMATION
POTATO & FRIES					
Thin frozen fries	300 – 700	9 – 16	200	Yes	
Thick frozen fries	300 – 700	11 – 20	200	Yes	
Home-made potato wedges	300 – 800	18 – 22	180	Yes	Add 1/2 tbsp. of oil
Home made fries (8 mm x 8 mm)	300 – 800	16 – 10	200	Yes	Add 1/2 tbsp. of oil
Rosti	250	15 – 18	180	Yes	
Potato Gratin	500	15 – 18	200	Yes	
MEAT & FISH					
Steak	100 – 500	8 – 12	180		
Pork chops	100 – 500	10 – 14	180		
Hamburger	100 – 500	7 – 14	180		
Sausage roll	100 – 500	13 – 15	200		
Drumsticks	100 – 500	18 – 22	180		
Chicken breast	100 – 500	10 – 15	180		
Frozen chicken nuggets	100 – 500	6 – 10	200	Yes	Use oven-ready
Frozen fish fingers	100 – 400	6 – 10	200		Use oven-ready
SNACKS					
Spring rolls	100 – 400	8 – 10	200	Yes	Use oven-ready
Frozen bread crumbed cheese snacks	100 – 400	8 – 10	180		
Stuffed vegetables	100 – 400	10	160		
BAKING					
Cake	300	20 – 25	160		Use baking tin
Quiche	400	20 – 22	180		Use baking tin/oven dish
Muffins	300	15 – 18	200		Use baking tin

CLEANING AND CARE

- Remove the plug from the wall socket and wait for the appliance to cool down.

Note: Remove the pan from the Air Fryer in order to let the appliance cool down quicker. The appliance needs approximately 30 minutes to cool down before cleaning.

- Clean the appliance after every use.
- Do not clean the pan or inside of the appliance with metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating. Clean the crisper plate and pan with water, washing-up liquid and a non-abrasive sponge.

Note: The crisper plate and pan are dishwasher safe.

- Wipe the outside of the appliance with a moist cloth.
- Clean the inside of the appliance with a dry soft cloth.
- Clean the heating element with a dry cleaning brush to remove any food residues.
- Make sure all parts are clean and dry before storing the appliance.
- Store the product in a dry and ventilated location.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
The air fryer does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Select a frying time with the time control knob.
The ingredients are not cooked enough.	The pan is too full.	Put smaller batches of food into the pan.
	The set temperature is too low.	Set a higher temperature with the temperature control knob.
The food is fried unevenly.	Certain foods need to be shaken halfway through the cooking cycle.	Food that lies on top of each other (e.g. fries) need to be shaken halfway through the preparation time.
Fried snacks are not crispy when they come out of the Air Fryer.	You might have used a type of snack meant to be prepared in a traditional deep fat fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There is too much food in the pan.	Do not fill the pan beyond the MAX indication.
White smoke comes out of the appliance.	You are cooking greasy food.	When you fry greasy food in the Air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from a previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the Air Fryer.	You might have not used the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	The potato sticks weren't properly rinsed before frying them.	Rinse the potato sticks properly to remove the starch from them.

PROBLEM	CAUSE	SOLUTION
Fresh fries are not crispy when they come out of the Air Fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the fries properly before you add oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

TECHNICAL SPECIFICATION

Power Supply: 220 – 240 V ~50 – 60 Hz

Power: 1000 W

Capacity: 2 L

Temperature: 80°C – 200°C

RETURNS AND WARRANTY

Should your appliance not work or is damaged when you first take it out of the carton, return it to the retailer with the packaging and proof of purchase. If you have any questions, please contact us via email - support@livo.co.uk

INFORMATION IN WASTE DISPOSAL FOR CONSUMERS OF ELECTRICAL AND ELECTRONIC EQUIPMENT

This mark on a product and/or accompanying documents indicates that when it is to be disposed of, it must be treated as Waste Electrical and Electronic Equipment (WEEE)



Any WEEE marked waste products must not be used with general household waste, but kept separate for the treatment, recovery and recycling of the materials used.

For proper treatment, recovery and recycling; please take all WEEE marked waste to your Local Authority Civic waste site, where it will be accepted free of charge.

If all consumers dispose of Waste Electrical and Electronic Equipment correctly, they will be helping to save valuable resources and preventing any potential negative effects upon human health and the environment, of any hazardous materials that the waste may contain.



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