

Livoo DOC234

Livoo DOC234 12-Person Raclette and Fondue Appliance User Manual

Model: DOC234

1. INTRODUCTION

Thank you for choosing the Livoo DOC234 Raclette and Fondue Appliance. This versatile appliance is designed for enjoyable communal dining, offering raclette, fondue, grilling, and mini-crepe functions. To ensure safe and optimal performance, please read this manual thoroughly before first use and retain it for future reference.

2. SAFETY INSTRUCTIONS

- Always ensure the appliance is placed on a stable, heat-resistant surface, away from flammable materials.
- Do not immerse the main unit, cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children and pets.
- Unplug the appliance from the power outlet when not in use, before cleaning, and before assembling or disassembling parts.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- The cooking surfaces and fondue pot become very hot during operation. Use oven mitts or appropriate utensils to avoid burns.
- Exercise extreme caution when moving an appliance containing hot oil, water, or other hot liquids.
- Ensure adequate ventilation when using the appliance, especially with fondue oils.
- Do not use abrasive cleaning agents or steel wool on non-stick surfaces.
- This appliance is intended for household use only.

3. PRODUCT COMPONENTS

The Livoo DOC234 appliance includes the following components:

- Main heating unit with three independent power switches

- Natural stone grill plate
- Ribbed grill plate
- Mini-crepe plate (integrated into one of the grill plates)
- Non-stick fondue pot (1.6 L capacity) with lid and anti-splash collar
- 12 raclette pans
- 12 wooden spatulas
- 12 fondue forks



Image 1: Livoo DOC234 12-Person Raclette and Fondue Appliance. This image displays the Livoo DOC234 appliance. It features three distinct cooking zones: a natural stone grill plate on the left, a central section with a fondue pot, and a ribbed grill plate on the right. Below each cooking zone are compartments for raclette pans. The base includes three independent power switches, one for each cooking section, and the Livoo brand logo.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage or transport.
2. **Initial Cleaning:** Before first use, wash all removable parts (grill plates, fondue pot, raclette pans, spatulas, forks) in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main heating unit with a damp cloth.
3. **Placement:** Place the main heating unit on a flat, stable, and heat-resistant surface. Ensure there is sufficient space around the appliance for ventilation and safe operation.
4. **Assemble:** Place the desired cooking plates (stone grill, ribbed grill, or mini-crepe plate) onto the heating elements. Position the fondue pot in the central section, ensuring it is stable.
5. **Connect:** Plug the power cord into a grounded electrical outlet (230V).

5. OPERATING INSTRUCTIONS

The Livoo DOC234 features three independent heating zones, each controlled by its own power switch. This allows for flexible use, accommodating 4, 8, or 12 people, or using only specific functions as desired.

5.1 General Operation

- To activate a heating zone, press the corresponding power switch located on the front of the main unit. An indicator light will illuminate.

- Allow 10-15 minutes for the plates and fondue pot to preheat before adding food.
- To turn off a heating zone, press the corresponding power switch again.

5.2 Raclette Function

- Place cheese, vegetables, or other ingredients into the small raclette pans.
- Slide the pans into the compartments beneath the grill plates.
- Monitor the cooking process. Once the cheese is melted and ingredients are cooked to your preference, remove the pan using a wooden spatula.

5.3 Grill Function (Stone and Ribbed Plates)

- Lightly grease the grill plates with cooking oil before preheating.
- Place thinly sliced meats, vegetables, or seafood directly onto the hot grill plates.
- Cook to desired doneness, turning as needed.
- The stone grill plate is ideal for slower cooking and retaining heat, while the ribbed plate provides classic grill marks.

5.4 Fondue Function

- Prepare your fondue mixture (oil, cheese, chocolate, broth) in the 1.6 L non-stick fondue pot.
- Place the fondue pot onto the central heating element.
- Turn on the central heating zone. The pot will heat the contents.
- Once the fondue is ready, place the anti-splash collar on the pot.
- Use the provided fondue forks to dip food into the fondue.

5.5 Mini-Crepe Function

- The mini-crepe plate is integrated into one of the grill plates.
- Pour small amounts of crepe batter into the designated circular depressions on the hot plate.
- Cook until golden brown, then flip and cook the other side.

6. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your appliance.

1. **Cool Down:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Removable Parts:** The grill plates, fondue pot, raclette pans, spatulas, and forks can be washed by hand in warm, soapy water. For stubborn food residue, soak the parts before cleaning.
3. **Non-Stick Surfaces:** Use a soft sponge or cloth to clean non-stick surfaces to avoid scratching. Do not use abrasive cleaners or metal scouring pads.
4. **Stone Grill Plate:** For the stone plate, allow it to cool completely. Scrape off any large food particles with a wooden or plastic scraper. Wipe with a damp cloth. For deeper cleaning, a mild detergent can be used, but ensure it is thoroughly rinsed.
5. **Main Unit:** Wipe the main heating unit with a slightly damp cloth. Do not immerse it in water or spray it with liquids.
6. **Drying:** Ensure all parts are completely dry before reassembling or storing the appliance.
7. **Storage:** Store the appliance in a dry place, away from direct sunlight and moisture.

7. TROUBLESHOOTING

If you encounter issues with your Livoo DOC234, please refer to the following common troubleshooting steps:

- **Appliance not heating:** Ensure the power cord is securely plugged into a working electrical outlet. Verify that the individual power switches for the desired heating zones are turned ON. Check your household's circuit breaker.
- **Food sticking to grill plates:** Ensure the plates were lightly greased before use. Allow sufficient preheating time before placing food on the plates.
- **Uneven heating:** This appliance is designed for even heat distribution. If you notice significant unevenness, ensure the plates are correctly seated on the heating elements.
- **Smoke or unusual odor:** A slight odor or smoke may occur during the first use due to manufacturing residues. This is normal and should dissipate. If excessive smoke or a burning smell persists, immediately unplug the appliance and contact customer support.





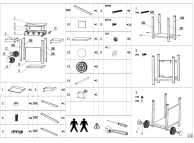

For issues not covered here, please contact Livoo customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Livoo
Model Number	DOC234
Color	Black
Dimensions (L x W x H)	58 x 21 x 12 cm
Weight	5.5 Kilograms
Power	1650 Watts
Voltage	230 Volts
Fondue Pot Capacity	1.6 Liters
Material	Plastic (base), Stone, Metal (plates)
Special Features	Removable cooking surfaces, 3 independent heating zones

9. WARRANTY AND SUPPORT

For information regarding the warranty period and terms for your Livoo DOC234 appliance, please refer to the warranty card included with your purchase or contact your retailer. For technical support or spare parts, please visit the official Livoo website or contact their customer service department.

<div><div>Livoo</div><div>Instruction Manual</div><div>Raclette grill fondue 12 persons</div><div></div><div><div>Reference: DOC234</div><div>Model: 12</div><div>Page: 1</div></div><div>Livoo</div></div>	<p>Livoo Raclette Grill Fondue 12 Persons Instruction Manual</p> <p>Official instruction manual for the Livoo Raclette Grill Fondue 12 Persons (Model DOC234). Learn how to safely operate, clean, and maintain your appliance.</p>
<div><div>Notice d'utilisation</div><div>User Manual / Manuel de Instructions / Bedienungsanleitung / Istruzioni d'uso / Manual de Instruções / Instrucciones de uso</div><div>Référence : DOC287</div><div>APPAREIL À FONDUE ÉLECTRIQUE</div><div></div><div><div>Reference: DOC287</div><div>Model: 12</div><div>Page: 1</div></div><div>Livoo</div></div>	<p>Livoo Appareil à Fondue Électrique DOC287 - Manuel d'Utilisation et Guide de Sécurité</p> <p>Manuel d'utilisation complet et guide de sécurité pour l'appareil à fondue électrique Livoo DOC287. Découvrez comment utiliser, nettoyer et assurer la sécurité de votre appareil à fondue Livoo.</p>
<div><div>Livoo</div><div>Instruction Manual</div><div>Raclette grill 2 persons</div><div></div><div><div>Reference: DOC156</div><div>Model: 2</div><div>Page: 1</div></div><div>Livoo</div></div>	<p>LIVOO Raclette Grill 2 Persons Instruction Manual</p> <p>Official instruction manual for the LIVOO Raclette Grill 2 Persons (Model DOC156). Provides safety instructions, usage guidelines, cleaning, and specifications for household use.</p>
<div><div>Livoo</div><div>Notice d'utilisation</div><div>Appareil à raclette 2 personnes</div><div></div><div><div>Reference: DOC218</div><div>Model: 2</div><div>Page: 1</div></div><div>Livoo</div></div>	<p>LIVOO Appareil à Raclette 2 Personnes DOC218 - Notice d'Utilisation</p> <p>Notice d'utilisation officielle pour l'appareil à raclette LIVOO DOC218 conçu pour 2 personnes. Inclut les instructions de sécurité, le guide d'utilisation, les conseils de nettoyage et les spécifications techniques.</p>
<div><div></div></div>	<p>Livoo Plancha Gaz Station 3 Burners Instruction Manual</p> <p>Comprehensive instruction manual for the Livoo Plancha Gaz Station 3 Burners, detailing safety precautions, assembly steps, operating instructions, cleaning procedures, and technical specifications for outdoor gas cooking.</p>
<div><div>Livoo</div><div>Instruction Manual</div><div>2 in 1 slushie maker and ice crusher</div><div></div><div><div>Reference: DOM430</div><div>Model: 2</div><div>Page: 1</div></div><div>Livoo</div></div>	<p>LIVOO DOM430 2-in-1 Slushie Maker and Ice Crusher Instruction Manual</p> <p>Official instruction manual for the LIVOO DOM430 2-in-1 slushie maker and ice crusher. Learn how to safely operate, clean, and store your appliance.</p>