

LIVOO DOP219W

LIVOO Super Cooker DOP219W Instruction Manual

Model: DOP219W

1. INTRODUCTION AND SAFETY INFORMATION

Thank you for choosing the LIVOO Super Cooker DOP219W. This versatile kitchen appliance is designed to simplify your cooking process with its 12 functions. Please read this manual carefully before first use to ensure safe and optimal operation.

Important Safety Instructions

- Always ensure the appliance is placed on a stable, flat, heat-resistant surface.
- Do not immerse the base unit in water or any other liquid.
- Keep hands and utensils away from moving blades during operation.
- Exercise caution when handling sharp blades and hot surfaces.
- Unplug the appliance from the power outlet when not in use, before assembling or disassembling parts, and before cleaning.
- This appliance is for household use only. Do not use outdoors.
- Do not operate the appliance with a damaged cord or plug. Contact customer support for repairs.
- Ensure the lid is securely locked before operating the appliance.



Image 1.1: Front view of the LIVOO Super Cooker DOP219W, showcasing its compact design and control panel.

2. PRODUCT COMPONENTS AND ACCESSORIES

The LIVOO Super Cooker DOP219W comes with several components and accessories to facilitate its various functions. Familiarize yourself with each part before use.

Main Components:

- **Base Unit:** Contains the motor, heating element, control panel, and integrated scale.
- **Stainless Steel Bowl (3.5 L capacity):** The main processing and cooking vessel.
- **Lid:** Transparent lid with a filling opening, designed to securely fit the bowl.
- **4-Blade Stainless Steel Knife:** For chopping, grinding, and mixing.
- **Mixing Paddle:** For gentle stirring and mixing.

Included Accessories:

- **Whisk:** For whipping and emulsifying.

- **Steam Basket:** For cooking smaller items within the main bowl.
- **Steam Tray with Lid:** A larger two-tier steaming accessory that sits on top of the main bowl.
- **Spatula:** Heat-resistant spatula for scraping and stirring.
- **Recipe Book:** A collection of recipes to get you started.



Image 2.1: Exploded view showing the base unit, stainless steel bowl, internal cooking basket, steam tray, and lid components.

3. INITIAL SETUP AND ASSEMBLY

Before using your Super Cooker for the first time, follow these steps for proper setup.

3.1 Unpacking

1. Carefully remove all components from the packaging.
2. Remove any protective films or stickers from the appliance.
3. Retain the packaging for future storage or transport.

3.2 Initial Cleaning

1. Wash the stainless steel bowl, lid, 4-blade knife, mixing paddle, whisk, steam basket, steam tray, and spatula in warm, soapy water. Rinse thoroughly and dry.
2. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.

3.3 Assembly

1. Place the base unit on a clean, dry, and stable surface.
2. Insert the 4-blade knife or desired accessory (e.g., mixing paddle, whisk) into the bottom of the stainless steel bowl.
3. Place the stainless steel bowl into the base unit, ensuring it is seated correctly.
4. Add ingredients to the bowl.
5. Secure the lid onto the bowl by aligning the tabs and rotating until it locks into place.
6. If using the steam tray, place it on top of the main bowl and secure its lid.

4. OPERATING INSTRUCTIONS

The LIVOO Super Cooker offers 12 functions to assist with various cooking tasks. The control panel features an LCD screen for manual programming of temperature, speed, and time.

4.1 Control Panel Overview

The control panel includes a central LCD display and various buttons/dials for setting parameters:

- **LCD Screen:** Displays time, temperature, and speed settings.
- **Power Dial:** Used to turn the appliance on/off and adjust settings.
- **Time Button:** Sets the cooking duration (up to 90 minutes).
- **Temperature Button:** Adjusts temperature from 37°C to 120°C in 5°C increments.
- **Speed Button:** Selects one of 12 power levels, including a pulse function.
- **Integrated Scale Button:** Activates the built-in scale for precise ingredient measurement.

4.2 Basic Operation

1. Plug the appliance into a suitable power outlet.
2. Prepare and load ingredients into the bowl. Ensure the lid is securely closed.
3. Use the Time, Temperature, and Speed buttons to set your desired parameters. Adjust values using the power dial.
4. Press the Power Dial to start the operation. The appliance will begin processing according to your settings.
5. To stop, press the Power Dial again or wait for the timer to complete.

4.3 Using the Integrated Scale

The Super Cooker features an integrated scale for accurate ingredient measurement.

1. With the bowl in place and the appliance on, press the scale button. The display will show '0g'.
2. Add ingredients to the bowl. The weight will be displayed.
3. Press the scale button again to tare the weight and add more ingredients.

4.4 Steaming Function

To steam vegetables, fish, or other foods:

1. Pour approximately 500ml of water into the main stainless steel bowl.

2. Place the internal steam basket with ingredients into the main bowl, or place the larger steam tray with ingredients on top of the main bowl.
3. Secure the appropriate lid.
4. Set the temperature to 100-120°C and the desired steaming time.
5. Start the appliance.



Image 4.1: The LIVOO Super Cooker DOP219W with the steam tray and lid assembled, ready for steaming.

5. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your Super Cooker.

5.1 Cleaning the Bowl and Accessories

- Always unplug the appliance before cleaning.
- Remove the bowl and all accessories.
- Wash the stainless steel bowl, lid, 4-blade knife, mixing paddle, whisk, steam basket, steam tray, and spatula in warm, soapy water. Rinse thoroughly and dry immediately.
- While some plastic parts may be dishwasher safe, hand washing is recommended for all plastic

components to prevent premature aging and discoloration, as noted by user experience.

- Use a brush to clean around the blades carefully.

5.2 Cleaning the Base Unit

- Wipe the exterior of the base unit with a soft, damp cloth.
- Do not use abrasive cleaners or scouring pads.
- Never immerse the base unit in water or any other liquid.

5.3 Storage

Store the Super Cooker and its accessories in a clean, dry place when not in use. Ensure all parts are dry before storing.

6. TROUBLESHOOTING

If you encounter issues with your LIVOO Super Cooker, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue; lid not properly secured.	Check power connection; try a different outlet; ensure lid is locked.
Motor runs, but blades do not move.	Accessory not correctly installed; bowl not seated properly.	Reinstall the accessory; ensure the bowl is correctly placed in the base unit.
Appliance does not heat up.	Temperature setting too low; internal fault.	Increase temperature setting; if problem persists, contact customer support.
Loud noise during operation.	Overloaded bowl; improper assembly of accessories.	Reduce ingredient quantity; check accessory installation.

If the problem persists after attempting these solutions, please contact customer support.

7. TECHNICAL SPECIFICATIONS

Feature	Specification
Model Number	DOP219W
Power	1000 Watts
Voltage	240 Volts
Bowl Capacity	3.5 Liters
Working Volume	2 Liters (maximum 2.3 L)
Temperature Range	37°C to 120°C (in 5°C increments)
Number of Speeds	12 (including Pulse function)
Timer	Up to 90 minutes

Feature	Specification
Material	Plastic (body), Stainless Steel (bowl)
Dimensions (L x W x H)	37 x 26 x 32 cm
Weight	6.5 Kilograms
Special Features	Integrated scale, Adjustable speed control

8. WARRANTY AND CUSTOMER SUPPORT

8.1 Warranty Information

This LIVOO Super Cooker DOP219W is covered by a manufacturer's warranty against defects in materials and workmanship under normal household use. The warranty period typically begins from the date of purchase. Please retain your proof of purchase for warranty claims. Specific warranty terms and conditions may vary by region; refer to the warranty card included with your product or contact your local retailer for details.






8.2 Customer Support

For technical assistance, troubleshooting beyond this manual, or warranty service, please contact LIVOO customer support. Contact details can usually be found on the product packaging, the official LIVOO website, or through your retailer.



Image 8.1: The recipe book included with the LIVOO Super Cooker DOP219W, offering culinary inspiration.

Related Documents - DOP219W

<div><div>Livoo</div><div>Instruction Manual</div></div> <div>Multifunction chopper</div> <div></div> <div><div>Modèle :</div><div>Version :</div><div>Année :</div></div> <div><div>DOP237</div><div>1.0</div><div>2024</div></div> <div>www.livoo.fr</div>	<p>LIVOO DOP237 Multifunction Chopper Instruction Manual</p> <p>Official instruction manual for the LIVOO DOP237 Multifunction Chopper, detailing usage, safety, specifications, cleaning, and troubleshooting for optimal performance.</p>
<div><div>Notice d'utilisation</div><div>User Manual / Manual de instrucciones / Bedienungsanleitung / Manuale d'uso / Manual de instruções / Instrucciones de uso</div></div> <div>Référence : DOP245</div> <div>Mixeur plongeur avec bol</div> <div>Mixeur plongeant avec bol / Handblender mit Schüssel / Handmixer mit Behälter / Handmixer mit Schüssel / Handmixer mit Behälter / Handmixer mit Behälter</div> <div></div> <div><div>Livoo</div><div>Version :</div><div>Année :</div></div> <div><div>DOP245</div><div>1.0</div><div>2024</div></div> <div>www.livoo.fr</div>	<p>Livoo Hand Blender with Bowl DOP245 User Manual</p> <p>User manual for the Livoo Hand Blender with Bowl (Model DOP245), providing comprehensive instructions for safe operation, usage, cleaning, maintenance, and disposal. Includes technical specifications and safety guidelines in multiple languages.</p>
<div><div>Notice d'utilisation</div><div>User Manual / Manual de instrucciones / Bedienungsanleitung / Manuale d'uso / Manual de instruções / Instrucciones de uso</div></div> <div>Référence : MEN405</div> <div>Moulin à épices électrique par gravité</div> <div>Moulin à épices électrique par gravité / Moulin à épices électrique par gravité / Moulin à épices électrique par gravité / Moulin à épices électrique par gravité / Moulin à épices électrique par gravité</div> <div></div> <div><div>Livoo</div><div>Version :</div><div>Année :</div></div> <div><div>MEN405</div><div>1.0</div><div>2024</div></div> <div>www.livoo.fr</div>	<p>Livoo MEN405 Gravity Electric Spices Grinder User Manual</p> <p>Comprehensive user manual for the Livoo MEN405 gravity electric spices grinder, covering setup, operation, cleaning, and safety guidelines. Includes technical specifications and disposal information.</p>
<div><div>Livoo</div><div>User manual</div></div> <div>Food dehydrator</div> <div></div> <div><div>Modèle :</div><div>Version :</div><div>Année :</div></div> <div><div>DOM202</div><div>1.0</div><div>2024</div></div> <div>www.livoo.fr</div>	<p>LIVOO DOM202 Food Dehydrator User Manual: Instructions & Guide</p> <p>Comprehensive user manual for the LIVOO DOM202 food dehydrator. Learn how to use, clean, and store dried foods, with preparation guides for fruits, vegetables, and medicinal plants.</p>
<div><div>Livoo</div><div>Notice d'utilisation</div></div> <div>Déshydrateur</div> <div></div> <div><div>Modèle :</div><div>Version :</div><div>Année :</div></div> <div><div>DOM202</div><div>1.0</div><div>2024</div></div> <div>www.livoo.fr</div>	<p>Manuel d'Utilisation Déshydrateur LIVOO DOM202</p> <p>Manuel d'utilisation complet pour le déshydrateur alimentaire LIVOO DOM202. Découvrez les instructions de sécurité, le fonctionnement, les températures idéales, les méthodes de préparation des fruits et légumes, le stockage, la réhydratation et l'entretien.</p>

Bagless multi-cyclonic
vacuum cleaner



Accessories
included

See page
12 for details

LIVOO DOH105

[LIVOO Bagless Multi-Cyclonic Vacuum Cleaner DOH105 Instruction Manual](#)

Comprehensive instruction manual for the LIVOO DOH105 bagless multi-cyclonic vacuum cleaner, covering safety advice, specifications, assembly, usage, cleaning, and disposal.