

Livoo DOC256

LIVOO DOC256 Multifunction Oil-Free Fryer User Manual

MODEL: DOC256

1. INTRODUCTION AND SAFETY INFORMATION

Thank you for purchasing the LIVOO DOC256 Multifunction Oil-Free Fryer. This appliance is designed to cook a variety of foods using hot air circulation, offering a healthier alternative to traditional frying. Please read this manual carefully before use to ensure safe and efficient operation.

Key Features:

- 2.5 L capacity
- Pulsed heat cooking system
- Adjustable temperature up to 200°C
- Timer up to 30 minutes with audible signal and automatic shut-off
- Operation and heating indicator lights
- Anti-odor filter
- Overheat protection and automatic shut-off
- Heat-resistant handle
- Non-stick bowl and basket
- Removable, dishwasher-safe basket

Important Safety Instructions:

- Read all instructions before using the appliance.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage.

- 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.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm free space on the back and sides and 10 cm free space above the appliance.
- Hot air is released through the air outlet openings during operation. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Always ensure the basket is properly inserted before operating.

2. PRODUCT OVERVIEW

Familiarize yourself with the components of your LIVOO DOC256 Oil-Free Fryer.



Figure 2.1: LIVOO DOC256 Multifunction Oil-Free Fryer in a kitchen setting, showcasing its compact design alongside prepared fries and fresh potatoes.



Figure 2.2: Front view of the appliance, highlighting the temperature and timer control dials and the Livoo branding.



Figure 2.3: Side view of the LIVOO DOC256 Multifunction Oil-Free Fryer, showing its sleek white and black design.



Figure 2.4: The main unit of the fryer with its cooking basket completely detached, illustrating the removable design for easy cleaning and loading.



Figure 2.5: Overhead view of the fryer, displaying the top-mounted temperature control dial and the interior of the non-stick cooking basket.

3. SETUP

1. **Unpacking:** Carefully remove the fryer and all packaging materials. Keep packaging for future storage or disposal.
2. **Initial Cleaning:** Before first use, clean the basket and bowl with hot water, dish soap, and a non-abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth. Ensure all parts are completely dry before use.
3. **Placement:** Place the appliance on a stable, horizontal, and heat-resistant surface. Ensure there is at least 10 cm of free space around the back and sides, and 10 cm above the appliance for proper air circulation. Do not place it near flammable materials.
4. **Power Connection:** Plug the power cord into a grounded wall outlet.

4. OPERATING INSTRUCTIONS

Follow these steps for cooking with your oil-free fryer:

1. **Prepare Food:** Prepare your ingredients. For best results, pat dry any food that has excess moisture. A small amount of oil (1 tablespoon) can be added to some foods for extra crispiness, but it is not always necessary.
2. **Load Basket:** Pull the basket out of the fryer. Place the food into the basket. Do not overfill the basket; ensure there is enough space for hot air to circulate.
3. **Insert Basket:** Slide the basket back into the fryer until it clicks into place. Ensure it is fully inserted.
4. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature (up to 200°C). The heating indicator light will illuminate.
5. **Set Timer:** Turn the timer control dial to the required cooking time (up to 30 minutes). The operation indicator light will illuminate, and the fryer will begin heating.
6. **Cooking Process:** The fryer will automatically shut off once the timer reaches zero, and an audible signal will sound. For even cooking, some foods may require shaking or turning halfway through the cooking time. To do this, carefully pull out the basket, shake or turn the food, and then reinsert the basket. The fryer will resume cooking.
7. **Check Food:** Once cooking is complete, carefully pull out the basket and check if the food is cooked to your preference. If not, slide the basket back in and set the timer for a few more minutes.
8. **Serve:** Carefully remove the cooked food from the basket. Use heat-resistant tongs or utensils.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your appliance.

1. **Unplug and Cool:** Always unplug the fryer from the power outlet and allow it to cool down completely before cleaning.

2. **Clean Basket and Bowl:** The non-stick basket and bowl are removable and dishwasher-safe. Alternatively, wash them with hot water, dish soap, and a non-abrasive sponge. Avoid using metal utensils or abrasive cleaning materials that could damage the non-stick coating.
3. **Clean Exterior:** Wipe the exterior of the fryer with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
4. **Clean Heating Element:** If necessary, gently clean the heating element inside the fryer with a soft brush to remove any food residue. Ensure the appliance is completely cool and unplugged before attempting this.
5. **Anti-Odor Filter:** The integrated anti-odor filter requires no special maintenance. If odors persist, ensure the basket and interior are thoroughly cleaned.
6. **Storage:** Once clean and dry, store the fryer in a cool, dry place.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Fryer does not turn on.	Appliance not plugged in. Power outlet not working. Timer not set.	Ensure the power cord is securely plugged into a working outlet. Set the timer to the desired cooking duration.
Food is not cooked evenly.	Basket is overfilled. Food not shaken/turned.	Do not overfill the basket. Shake or turn food halfway through cooking.
White smoke comes from the appliance.	Grease residue from previous use. Fatty food being cooked.	Clean the basket and interior thoroughly after each use. For fatty foods, ensure proper ventilation.
Food is not crispy.	Too much food in the basket. Not enough oil (for some foods). Temperature too low.	Reduce the amount of food. Lightly brush or spray food with oil. Increase temperature or cooking time.

7. SPECIFICATIONS

- **Model Number:** DOC256
- **Brand:** Livoo
- **Power:** 1200 Watts
- **Capacity:** 2.5 Liters
- **Adjustable Temperature:** Up to 200°C
- **Timer:** Up to 30 minutes with automatic shut-off
- **Product Dimensions (L x W x H):** Approximately 30 x 30 x 31 cm (or 34.6 x 28.2 x 28.4 cm)
- **Item Weight:** 3.64 Kilograms
- **Material:** Plastic
- **Color:** White

8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided at the time of purchase. If you require technical assistance or have questions not covered in this manual, please contact Livoo customer service through their official website or the retailer where the product was purchased.