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› [LLIVEKIT](#) /

› [LLIVEKIT 12L Air Fryer Oven User Manual](#)

## LLIVEKIT LLIVEKIT 12L Air Fryer Oven

# LLIVEKIT 12L Air Fryer Oven User Manual

**Brand:** LLIVEKIT

**Model:** 12L Air Fryer Oven (Roze)

## 1. INTRODUCTION

Welcome to the LLIVEKIT 12L Air Fryer Oven User Manual. This appliance is designed to provide a convenient and healthy way to prepare your favorite meals with significantly less oil. Utilizing advanced 360° hot air circulation technology, it ensures even cooking and crispy results, making your culinary experience enjoyable and efficient.

Please read this manual thoroughly before operating the appliance to ensure safe and optimal performance. Keep this manual for future reference.

## 2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Always place the appliance on a stable, level, heat-resistant surface.
- Ensure adequate ventilation around the appliance during operation. Do not block any ventilation openings.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation.
- The appliance surfaces become hot during use. Use oven mitts or a rotisserie handle when handling hot accessories or food.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is equipped with a micro-switch that automatically cuts power in abnormal situations for safety.
- The heating ring is protected by a net to prevent foreign objects from entering.
- This product meets international safety standards including CE, CB, GS, LFGB, Reach, and RoHS certifications.

## 3. PRODUCT COMPONENTS AND ACCESSORIES

The LLIVEKIT 12L Air Fryer Oven comes with a main unit and several useful accessories to enhance your cooking experience.



Figure 3.1: Main unit and included accessories.

This image displays the LLIVEKIT 12L Air Fryer Oven in a rose color, with its door open, revealing food cooking on two levels.

To the left of the oven, various accessories are laid out, including a rotating basket, skewers, a rotisserie spit, baking trays, and a drip tray.

## Included Accessories:

- Rotisserie Spit (25x5cm):** Ideal for roasting whole chickens or larger cuts of meat.
- Rotating Basket (Φ14x25cm):** Perfect for fries, nuts, or other small items that require tumbling for even cooking.
- Skewers Set (22.2x13.8cm):** Includes 8 skewers for preparing kebabs.
- Baking Trays (x2, 26x23.6x0.5cm):** For baking, roasting, or air frying various foods.
- Crumb Tray (25.6x23.6x0.8cm):** Collects crumbs and drips for easy cleaning.
- Rotisserie Handle (22.5x23.5cm):** For safely removing the rotisserie spit or rotating basket from the hot oven.
- Cookbook:** A recipe booklet to get you started with various dishes.



Figure 3.2: Detailed view of included accessories.

This image provides a close-up view of the seven included cooking accessories for the LLIVEKIT Air Fryer Oven. Each accessory is labeled with its name and dimensions, such as the rotisserie spit, rotating basket, skewers set, two baking trays, crumb tray, rotisserie handle, and a cookbook.

## 4. SETUP AND FIRST USE

- 1. Unpacking:** Carefully remove all packaging materials, stickers, and labels from the appliance and its accessories.
- 2. Initial Cleaning:** Before first use, wipe the exterior of the main unit with a damp cloth. Wash all removable accessories (baking trays, rotating basket, rotisserie spit, skewers, crumb tray) with warm, soapy water. Rinse thoroughly and dry completely. The crumb tray is dishwasher safe.
- 3. Placement:** Place the air fryer oven on a stable, heat-resistant, and level surface. Ensure there is at least 10-15 cm (4-6 inches) of clear space on all sides and above the appliance for proper ventilation. Do not place it near flammable materials or heat sources.
- 4. Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications of your appliance (220V).
- 5. Initial Burn-off (Optional but Recommended):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) to burn off any manufacturing residues. A slight odor or smoke may be present, which is normal. Ensure the area is well-ventilated during this process.

## 5. OPERATING INSTRUCTIONS

### 5.1 Control Panel Overview

The LLIVEKIT Air Fryer Oven features an intuitive LED digital touch screen for easy operation.



Figure 5.1: One-touch cooking control panel.

This image shows a hand touching the digital control panel of the LLIVEKIT Air Fryer Oven. The panel displays a temperature of 30°C and various icons representing different cooking presets, along with power and light buttons.

- Power Button:** Turns the appliance on/off.

- **Temperature Control (+/-):** Adjusts cooking temperature (80-200°C).
- **Time Control (+/-):** Adjusts cooking time (up to 90 minutes).
- **Preset Icons:** Select from 12 pre-programmed cooking functions.
- **Light Button:** Turns the interior light on/off to monitor cooking progress.
- **Rotation Button:** Activates/deactivates the rotisserie function for the spit or rotating basket.

## 5.2 Using Cooking Presets

The air fryer oven features 12 integrated professional modes for common dishes. Simply select the desired preset, and the appliance will automatically set the optimal temperature and time.

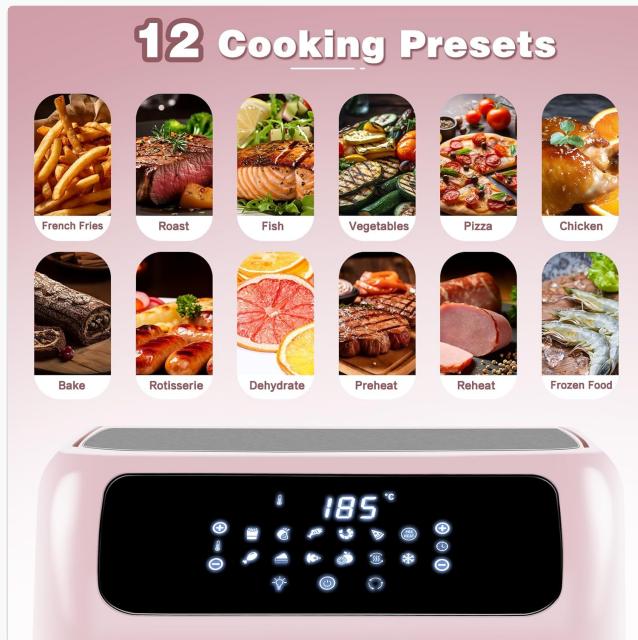


Figure 5.2: 12 Cooking Presets.

This image illustrates the 12 pre-programmed cooking presets available on the LLIVEKIT Air Fryer Oven's control panel. Each preset is represented by an icon and text, such as French Fries, Roast, Fish, Vegetables, Pizza, Chicken, Bake, Rotisserie, Dehydrate, Preheat, Reheat, and Frozen Food.

**Available Presets:** French Fries, Roast, Fish, Vegetables, Pizza, Chicken, Bake, Rotisserie, Dehydrate, Preheat, Reheat, Frozen Food.

You can adjust the temperature and time manually even after selecting a preset to suit your specific recipe or preference.

## 5.3 Cooking with Accessories and 3-Tier Positions

The 12L capacity and multi-tier design allow for versatile cooking options.

### 3-Tier Cooking Positions



Figure 5.3: 3-Tier Cooking Positions.

This image showcases the LLIVEKIT Air Fryer Oven's capability for 3-tier cooking. The oven is open, revealing different types of food, including fries and other dishes, placed on three separate racks, demonstrating its large capacity and versatility.

- **Baking Trays:** Use the two baking trays for cooking items like vegetables, fish, or smaller portions of meat. They can be placed on different levels for simultaneous cooking.
- **Rotisserie Spit:** Insert a whole chicken or roast onto the spit, secure it, and place it inside the oven. Select the "Rotisserie" preset and activate the rotation function for even browning.
- **Rotating Basket:** Ideal for achieving crispy results on items like French fries or chicken wings. Place food inside, secure the basket, and activate the rotation function.
- **Skewers:** Attach your prepared skewers to the rotisserie assembly for delicious kebabs.

The double-layer grill design allows for simultaneous cooking on upper and lower layers, increasing efficiency by up to 50%.

#### 5.4 360° Hot Air Circulation Technology

The LLIVEKIT Air Fryer Oven utilizes a powerful 1800W heating element and 360° high-speed hot air circulation to cook food evenly and efficiently, resulting in crispy exteriors and juicy interiors with up to 85% less fat compared to traditional frying methods.



Figure 5.4: 360° Circulation Heating.

This image is a diagram showing the internal heating mechanism of the LLIVEKIT Air Fryer Oven. It depicts hot air circulating in a 360-degree pattern around a whole roasted chicken, illustrating how the appliance cooks food evenly and efficiently.

This technology ensures consistent cooking results and energy efficiency, potentially saving up to 60% on energy bills compared to traditional ovens.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your LLIVEKIT Air Fryer Oven.

- **Always Unplug:** Before cleaning, always unplug the appliance and allow it to cool completely.
- **Exterior Cleaning:** Wipe the exterior of the air fryer oven with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Interior Cleaning:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive sponge.
- **Accessories Cleaning:** All removable accessories, including baking trays, rotating basket, rotisserie spit, skewers, and the crumb tray, can be washed with warm, soapy water.
- **Dishwasher Safe:** The crumb tray and other accessories are dishwasher safe for easy and quick cleaning.

## Dishwasher Safe

All accessories are dishwasher safe for easy and quick cleaning.



Figure 6.1: Dishwasher Safe Accessories.

This image shows a hand placing the crumb tray from the LLIVEKIT Air Fryer Oven into the bottom rack of a dishwasher, emphasizing that the accessories are dishwasher safe for convenient cleaning.

- **Crumb Tray:** Always ensure the crumb tray is clean before each use to prevent smoke or burning odors.
- **Storage:** Store the appliance in a cool, dry place when not in use.

## 7. TROUBLESHOOTING

If you encounter any issues with your LLIVEKIT Air Fryer Oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. If the issue persists, contact customer support.
Food is not cooked evenly.	Overcrowding; incorrect temperature/time; food not rotated.	Do not overcrowd the trays. Ensure proper temperature and time settings. For items like fries, use the rotating basket or shake/turn food halfway through cooking. Utilize the 360° circulation.
White smoke coming from the appliance.	Grease residue; cooking high-fat food; crumb tray not clean.	Clean the appliance and crumb tray thoroughly after each use. For high-fat foods, place aluminum foil under the food or use the drip tray.
Food is not crispy.	Too much moisture; not enough oil (for air frying); overcrowding.	Pat food dry before cooking. A small amount of oil (e.g., 1 tablespoon) can help achieve crispiness. Ensure food is in a single layer or use the rotating basket.
Appliance smells like plastic.	New appliance odor.	This is normal for new appliances. Run the empty appliance for 10-15 minutes at 180°C in a well-ventilated area before first use. The smell will dissipate over time.

## 8. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	LLIVEKIT
Model	12L Air Fryer Oven (Roze)
Color	Rose
Dimensions (L x W x H)	35 x 35 x 37 cm
Weight	7.5 Kilograms
Capacity	12 Litres
Power	1800 Watts
Voltage	220 Volts
Material	Polypropylene (PP)
Special Features	12 pre-defined programs, Accessories and recipe booklet, Large capacity, Faster and healthier cooking, Safe and convenient use, 360° hot air circulation.

## 9. WARRANTY AND CUSTOMER SUPPORT

LLIVEKIT products are manufactured to the highest quality standards. This product comes with a standard manufacturer's warranty against defects in materials and workmanship.

For warranty claims, technical assistance, or any questions regarding your LLIVEKIT 12L Air Fryer Oven, please contact LLIVEKIT customer support. Refer to the product packaging or the LLIVEKIT official website for the most up-to-date contact information.

Please have your model number (Roze) and purchase information ready when contacting support.

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### Related Documents - LLIVEKIT 12L Air Fryer Oven

	<p><a href="#">LLIVEKIT GLA-532 Air Fryer User Manual</a></p> <p>User manual for the LLIVEKIT GLA-532 7L air fryer. This guide provides comprehensive instructions for operating the 1800W hot air fryer, including setup, safety precautions, maintenance, troubleshooting, and proper disposal. Learn to use the digital touchscreen and various presets for healthy, oil-free, and low-fat cooking.</p>
	<p><a href="#">LLIVEKIT User Manual: Important Safeguards and Safety Instructions</a></p> <p>Comprehensive safety guidelines and important safeguards for LLIVEKIT kitchen appliances, including mini air fryers and electric ovens. Ensure safe operation and prevent hazards with this user manual.</p>

	<p><b><a href="#">LLIVEKIT AFS26A User Manual</a></b></p> <p>Comprehensive user manual for the LLIVEKIT AFS26A Air Fryer Oven. Learn about safety precautions, appliance components, operation guides, cooking presets, troubleshooting, and maintenance.</p>
	<p><b><a href="#">LLIVEKIT AFS26E Air Fryer User Manual - Operation, Features, and Troubleshooting</a></b></p> <p>Comprehensive user manual for the LLIVEKIT AFS26E 12-in-1 Air Fryer Oven. This guide provides detailed instructions on operating your air fryer, including component identification, cooking functions, cleaning, and troubleshooting tips.</p>
	<p><b><a href="#">LLIVEKIT Air Fryer Oven User Manual</a></b></p> <p>Comprehensive user manual for the LLIVEKIT Air Fryer Oven (Model: AFS26E), detailing operation, features, safety precautions, and maintenance for optimal use.</p>
	<p><b><a href="#">LLIVEKIT KDF-579D Air Fryer User Manual: Operation, Settings, and Troubleshooting</a></b></p> <p>Comprehensive user manual for the LLIVEKIT KDF-579D Air Fryer. Learn how to operate, set temperature and time, use presets, clean, and troubleshoot common issues for oil-free cooking.</p>