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› LIVEN Electric Baking Pan LR-D3027S User Manual

LIVEN LR-D3027S

LIVEN Electric Baking Pan LR-D3027S User Manual

Model: LR-D3027S | Brand: LIVEN

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your LIVEN Electric Baking Pan LR-D3027S. Please read these instructions thoroughly before first use and retain them for future reference. The LIVEN Electric Baking Pan is a versatile kitchen appliance designed for various cooking tasks, including frying, baking, roasting, and grilling, with a powerful 1500W heating system.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance body in water or other liquid.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. PRODUCT OVERVIEW

The LIVEN Electric Baking Pan LR-D3027S is designed for versatile cooking with user-friendly features.

3.1 Components



Figure 3.1: The LIVEN Electric Baking Pan LR-D3027S in its closed position, showcasing its compact design and control panel.

The appliance consists of a main body, an upper baking pan, and a lower baking pan. It features an intuitive control panel and a folding handle for convenience.

3.2 Key Features

- **12 Smart Cooking Programs:** Pre-set menus for various dishes including pan-fried dumplings, prawns, eggs, pancakes, stuffed pastry, thick pancake, roasted meat, shellfish, chicken wings, and steak (medium, medium-well, well-done).
- **DIY Cooking Mode:** Allows manual adjustment of heat level and cooking time.
- **Removable Baking Pans:** Both upper and lower baking pans can be easily removed for cleaning and versatile cooking configurations.
- **Folding Handle:** An anti-scald handle on the lower pan for safe handling and compact storage.
- **Floating Baking Plate:** Ensures food expands fully without being squeezed, prevents oil splattering, and promotes

even heating.

- **High Power (1500W):** Rapid heating for quick cooking.
- **Three Power Levels:** Adjustable heat settings (high, medium, low).
- **Large Capacity:** 30cm diameter and 36mm deep baking pan.
- **Non-stick Coating:** For easy food release and cleaning.

Water-oil Separation Steam Baking Pan



Figure 3.2: An illustration highlighting the key features of the LIVEN Electric Baking Pan, including removable baking pans, three cooking modes, 25mm deep and 30cm wide baking pans, floating baking plate, and non-stick coating.

4. SETUP AND INITIAL USE

4.1 Unpacking

Carefully remove all packaging materials from the appliance. Ensure all components are present and undamaged. Retain packaging for storage or transport if needed.

4.2 Cleaning Before First Use

Before using the electric baking pan for the first time, wipe the baking plates with a damp cloth or sponge. Dry thoroughly. Do not immerse the main unit in water. The removable baking pans can be washed with warm soapy water.

4.3 Assembling the Baking Pans

The baking pans are designed for easy removal and re-attachment. To attach, align the pan with its respective slot (upper or lower) and gently press until it clicks into place. To remove, follow these steps:

1. Hold the baking pan lugs.
2. Uplift the pan slightly.
3. Press the upper baking pan button to release the upper pan.
4. The upper pan can then be removed.
5. For the lower pan, turn clockwise and the handle folds down.
6. Turn clockwise again to open the handle for removal.

Upper and Lower Baking Pans are Removable and Washable



Figure 4.1: Step-by-step guide for removing the baking pans and folding the handle for the LIVEN Electric Baking Pan.



Figure 4.2: An exploded view illustrating the removable upper and lower baking pans, highlighting the pan joints and slots for easy detachment and cleaning.

5. OPERATING INSTRUCTIONS

Familiarize yourself with the control panel before operation.

High Temperature Floating Baking Pan

Food Fully Expanded Without Squeezing



Figure 5.1: Detailed view of the control panel, indicating the intelligent touch controls, 12 major menus, three levels of firepower, and the pan selector knob.

5.1 Powering On and Pan Selection

Plug the appliance into a standard 120V electrical outlet. Use the **Pan Selector Knob** located on the right side of the control panel to select the desired cooking mode:

- **Off:** Turns the appliance off.
- **Lower Pan:** Activates only the lower baking pan for single-sided cooking.
- **Double Pan:** Activates both upper and lower baking pans for simultaneous double-sided cooking.

25mm Deep Baking Pan & 30cm Wide Baking Pan



Figure 5.2: Visual representation of the three primary usage modes: using only the lower baking pan, using both upper and lower baking pans, and the appliance in its closed double baking pan configuration.

5.2 Using Pre-set Cooking Programs

The appliance offers 12 pre-set cooking programs for various dishes. These are categorized into Fry, Brand (Bake), Roast, and Steak functions.

- **Fry Functions:** Pan-fried dumplings, prawns, eggs.
- **Brand Functions (Bake):** Pancake, stuffed pastry, thick pancake.
- **Roast Functions:** Roasted meat, shellfish, chicken wings.
- **Steak Functions:** Medium doneness, medium-well doneness, well-done doneness.

Select the desired program by pressing the corresponding button on the control panel. The appliance will automatically set the optimal temperature and time for that dish.



Figure 5.3: A collage of various delicious dishes that can be prepared using the LIVEN Electric Baking Pan, including egg pancakes, pies, kebabs, crusty bread, chicken breast, bread slices, prawns, and steak.

5.3 DIY Cooking Mode and Heat Level Adjustment

For customized cooking, select the **DIY** mode. In this mode, you can manually adjust the heat level and cooking time.

- **Heat Level:** Use the **+** and **-** buttons to cycle through three power levels: Low, Medium, and High.
- **Timer:** Adjust the cooking time using the dedicated timer controls.

The floating baking plate design ensures even heat distribution and prevents food from being crushed, allowing for optimal cooking results.



Three Ways to Use



**Lower
baking pan**



**Double
baking pan**



**Close the double
baking pan**

Figure 5.4: An internal diagram illustrating the high-temperature floating baking pan mechanism, showing how it prevents food extrusion, water loss, and ensures uniform thermal conductivity.

6. CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your LIVEN Electric Baking Pan.

6.1 Cleaning the Baking Pans

The baking pans feature a non-stick coating for easy cleaning. After each use, allow the appliance to cool completely. Remove the baking pans as described in Section 4.3. Wash them with warm, soapy water using a soft sponge or cloth. Avoid abrasive cleaners or metallic scouring pads, which can damage the non-stick surface. Rinse thoroughly and dry completely before reattaching or storing.

Details



Figure 6.1: The removable baking pan with its folding, anti-scald handle, demonstrating its non-stick surface for easy cleaning and handling.

6.2 Cleaning the Main Unit

Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Ensure no water enters the electrical components. Dry thoroughly.

6.3 Storage

Store the appliance in a cool, dry place. The folding handle allows for more compact storage.

7. TROUBLESHOOTING

If you encounter any issues with your LIVEN Electric Baking Pan, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; pan selector knob not set.	Ensure the power cord is securely plugged into a working outlet. Check if the Pan Selector Knob is set to "Lower Pan" or "Double Pan".
Food not cooking evenly.	Incorrect heat setting; uneven food distribution; pan not properly seated.	Adjust the heat level. Ensure food is spread evenly across the pan. Verify that the baking pans are correctly attached.
Non-stick coating appears damaged or sticky.	Use of abrasive cleaning tools; excessive heat; manufacturing defect.	Avoid using metal utensils or abrasive cleaners. Ensure proper heat settings are used. If the issue persists and is not due to misuse, contact customer support.

If the problem persists after attempting these solutions, please contact LIVEN customer support for further assistance.

8. SPECIFICATIONS

Feature	Detail
Model Number	LR-D3027S
Brand	LIVEN
Wattage	1500 watts
Voltage	120 Volts
Product Dimensions	17.6"D x 14.6"W x 8.3"H
Item Weight	10 Pounds
Material	Alloy Steel
Color	White
Special Feature	Temperature Control
Number of Settings	3 (Heat Levels)
Included Components	Baking Pan, Pancake Pan Body

**Folding Handle,
Anti-scald and Enlarged,
Easy to Hold**



Non-stick
baking pan



Figure 8.1: Dimensional drawing of the LIVEN Electric Baking Pan, showing its length, width, and height in both millimeters and inches.

9. WARRANTY AND SUPPORT

9.1 Warranty Information

The LIVEN Electric Baking Pan LR-D3027S comes with **alimited warranty**. Please refer to the warranty card included with your product for specific terms, conditions, and duration. This warranty typically covers manufacturing defects under normal household use.

9.2 Customer Support

For technical assistance, warranty claims, or general inquiries, please contact LIVEN customer support. Contact information can typically be found on the product packaging, the official LIVEN website, or through your retailer.



