

# LLIVEKIT®

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## USER MANUAL

Bedienungsanleitung / Manuel D'utilisation /  
Manuale D'uso / Manual de Uso



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Privilégiez la réparation ou le don de votre appareil !



B097MQ1MML

Model: GLA-1006

## Important Safeguards

When using the appliance, follow the basic safety precautions below, including:

- Never immerse the appliance, which contains electrical components and heating elements in water. Do not rinse under the tap water.
- To avoid electric shock, do not put any liquid into the appliance containing the electrical components.
- To reduce the risk of electric shock, the plug is intended to insert into a polarized outlet only in one orientation. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Make sure the appliance is plugged into a grounded wall socket. Always make sure that the plug is inserted into a wall socket properly and without sharing the same outlet with any other appliances.
- To prevent food from contacting with the interior upper case and heat elements, do not overfill while cooking.
- Do not cover the air inlet and outlet while cooking as it may result in uneven cooking result, damage on the appliance or overheating.
- Never pour oil into the bake tray as it may result in fire and personal injury.
- While cooking, the internal temperature of the appliance reaches 200°C. To avoid personal injury, never put hands inside unless it is thoroughly cooled down.
- The appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety. The appliance is not intended for use by children.
- When cooking, do not place the appliance against a wall or other appliances. Leave at least 12cm from the back, sides and above the appliance. Do not place anything on the top of the appliance.
- Do not use the appliance if the plug, the power cord, or the appliance is damaged in any way.
- Do not place the appliance on the stove.
- If the power cord is damaged, you must have it replaced by the manufacturer or a qualified person in order to avoid hazards.
- Keep the appliance and its power cord out of reach of children when cooking or cooling down.
- Keep the power cord away from hot surfaces. Do not plug or operate the appliance with wet hands.
- Never connect the appliance to an external timer or separate remote-control system.

- Never use the appliance with any extension cord.
- Do not operate the appliance on or near combustible materials, such as tablecloths and curtains.
- Do not use the appliance for any purpose other than its intended purposes described in this manual.
- Never leave the appliance unattended to cook food.
- The hot air flows out through the air outlet while cooking. Keep your hands and face at a safe distance from the air outlet. Be careful with the hot air when taking out the rotating basket from the appliance.
- The surfaces of the appliance may become hot and the rotating basket will be hot during cooking. Wear thermal insulated gloves or use rotisserie handle.
- If there is black smoke while cooking, unplug immediately and wait for the smoke to disappear before removing the food inside.
- The appliance will stop working when it reaches the predetermined time setting but the fan will continue working for another 20 seconds to cool down.
- Always use the appliance on a non-combustible, flat and stable surface.
- The appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- The warranty will become invalid and the manufacturer will not be held liable for damages caused by improper use, for its unintended purposes or operations without following the instructions in this manual.
- Always unplug the appliance after use.
- Allow the appliance to cool down for approximately 30 minutes before attempting to handle, clean or store.
- Make sure the ingredients cooked by the appliance to golden-brown colour rather than dark or brown. Remove burnt remains.

## Important Notes

- Prior to first use and after each use, hand wash the rotating basket and other cooking accessories. Then, wipe the outside and inside of the appliance with a warm damp cloth and mild detergent. Finally, preheat the appliance for a few minutes to burn off any residue.
- The appliance may smoke for the first time of use. It is not defective and the smoke will disappear in a few minutes.

## Overheating Protection

If there is a malfunction in the inner temperature control system, the overheating protection will be activated and the appliance will not work. If it

happens, unplug the power cord, and allow the appliance to cool down completely before restarting or storing.

### Automatic Shut-Off Function

The appliance has been built in with the auto shut-off function, as it will automatically switch off when the timer reaches zero. You can manually switch off the appliance by pressing the power button. The fan will continue working for another 20 seconds to cool down the appliance.

### Electric Power

If the electrical circuit is overloaded with other appliances, the appliance may not work properly as it should be operated on a dedicated circuit.

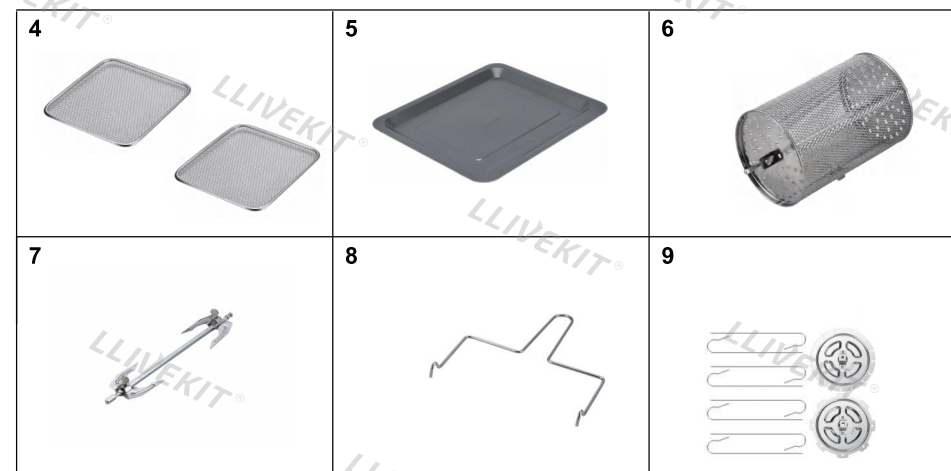
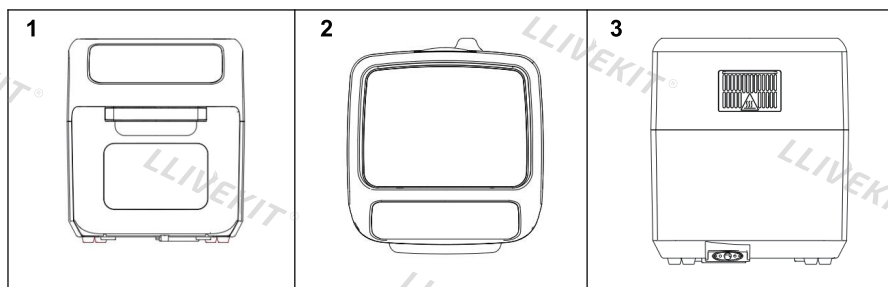
### Electromagnetic Fields

The appliance complies with all standards regarding electromagnetic fields. If handled properly according to the instructions in this manual, the appliance is safe to use based on scientific evidence available today.

## Specifications

Model number	Rated voltage	Rated frequency	Rated power	Capacity	Temperature	Display
GLA-1006	220-240V	50/60Hz	1800W	12L	80-200°C	LED Touch Screen

## Parts & Accessories



### 1. Main Body with Control Panel

Allows you to operate the appliance.

### 2. Air Inlet

Do not cover the air inlet while operating.

### 3. Air Outlet

Do not cover the air outlet while operating.

### 4. Bake Tray

For dehydrating, cooking crispy snacks or reheating foods like pizza.

### 5. Crumb Tray

Cook with the crumb tray in place for easy cleaning.

### 6. Rotating Basket

Great for fries, roasted nuts, and other snacks. Use the rotisserie handle to reach the basket.

### 7. Rotisserie Spit

Great for all kinds of chicken.

### 8. Rotisserie Handle

Use to take out the roasts and chicken cooked by using the rotisserie or skewer set. Place under the rotisserie shaft and lift gently to take out the food.

### 9. Skewers Set

Great for all your kebab recipes, meat, fish or vegetables.

### Notes:

- Some accessories may not be included with purchase.
- Unpack all listed contents from the package which may vary depending on different models purchased.
- Please remove any protective film on the accessories.

### Warnings

- Forks, skewers and other metal parts of the appliance are sharp and will get extremely hot during use.
- Great care should be taken to avoid personal injuries. Wear thermal insulated gloves.

### How to Use The Accessories

#### Place Crumb Tray into Appliance

- Place crumb tray into the bottom of the appliance.
- Cook with the crumb tray in place for easy cleaning.

#### Place Bake Trays into Appliance

- Place the tray into the appliance by sliding through the side grooves and onto the support on the back.
- Place the tray closer to the top heating elements for faster cooking and crispier result.
- Place the tray into the appliance. (Use thermal insulated gloves if it's hot.)

#### Place Rotating Basket into Appliance

- Open the door of the appliance.
- Insert the left end of the assembled rotating basket or spit into the socket to hold the rotisserie shaft. Be sure the rotisserie shaft is in place for rotation.
- Insert the right end to its place.

#### Rotisserie Spit Assembly

- Place the chicken on the spit and make sure it goes through the center of the chicken.
- Fix two rotisserie forks with prongs facing inwards at each end of the spit and make sure the chicken is held firmly by the forks at the appropriate position.
- Secure them in place with the thumbscrew.

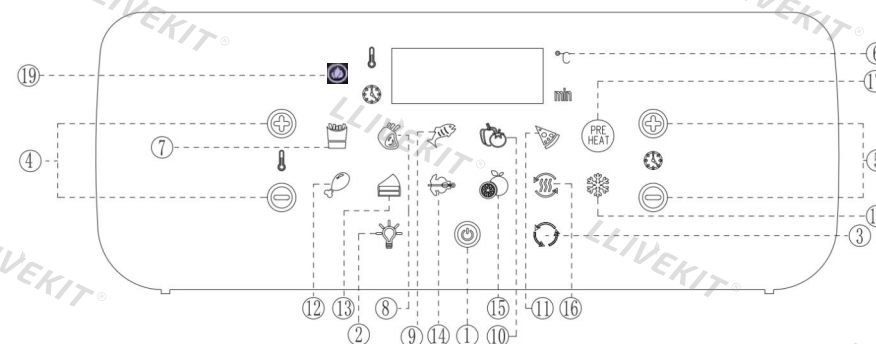
#### Rotisserie Shaft & Skewers Set Assembly

- Install the skewer rack on each end of the rotisserie shaft and secure with thumbscrews.
- Insert each skewer through the holes on one side of the skewer rack.
- Squeeze the curved end of each skewer to fix to the slot on the other side of the skewer rack.
- Release the curved end to firmly secure.

### Remove Rotating Basket & Rotisserie Spit from Appliance

- Open the door of the appliance to stop operation or switch it off by pressing the power button.
- Place the rotisserie handle beneath the rotisserie shaft.
- Slightly lift the right end of the rotisserie handle and move to the right side till the left end comes out of the socket.
- Carefully remove the rotating basket or rotisserie spit from the appliance.

### How to Use The Digital Control Panel



#### 1. Power/Start-Stop Button

Once plugged, the power button lights up. The first time you press the power button, the full panel lights up. Press it one more time to start cooking at the default temperature of 185°C and time of 15 minutes. If you press the power button at any time during cooking, it will shut down automatically with the display off immediately and the light off in 20 seconds. The fan continues working for 20 seconds to cool down the appliance.

#### 2. Internal Light

Press the button to help check the cooking while operating. Note: Opening the door during cooking stops the cooking process. Internal light goes on if the door is open.

#### 3. Rotation Button

Press the button when cooking anything using the rotisserie mode, which can be combined to use with any preset function. The icon flashes while in use.



#### 4. Temperature Adjustment Buttons

These buttons are for cooking temperature adjustment by 5°C/press ranging from 80°C to 200°C. Dehydration ranges from 30°C to 80°C.

#### 5. Time Adjustment Buttons

These buttons are for cooking time adjustment by 1min/press ranging from 1 minute to 90 minutes in all modes except for dehydrating, which can be adjusted by 30min/press ranging from 2 hours to 24 hours.

#### 6. LED Digital Display

The display shows the cooking temperature and time duration while cooking.

#### 7-18. Cooking Presets

Press any cooking preset button with the default cooking temperature and time duration value to automatically start cooking in 5 seconds, or press the power button after pressing the cooking preset button to start at once. You can adjust the cooking temperature and time duration as you like for those cooking presets.

#### 19. Heating Icon

This icon keeps flashing while cooking and it continues flashing for another 20 seconds after switching off the appliance.

### Cooking Presets

#### Preset Button Cooking Chart

The cooking time for a whole chicken will vary as its weight. Use meat thermometer to check the internal temperature as below.

Preset Button	Temperature	Time
7 French Fries	200°C	15 min
8 Roast	175°C	25 min
9 Fish	165°C	15 min

10 Vegetables	160°C	12 min
11 Pizza	180°C	15 min
12 Chicken	185°C	40 min
13 Bake	160°C	30 min
14 Rotisserie	190°C	30 min / with spit rotating
15 Dehydrator	30°C	2 hours (Adjustable range: 2-24 hours)
16 Reheat	115°C	12 min
17 Preheat	80°C	5 min
18 Frozen Food	200°C	20 min

#### Use The Appliance without Presets

Once you are familiar with the appliance, you may want to cook at your own predetermined cooking time and temperature.

#### Warning

Never get cooking oil or any other liquid on any cooking accessory! Fire hazard or personal injury may occur.

### General Operation Instructions

#### Prior to The First Use

- Read the manual, warning stickers and labels.
- Remove all packing materials, labels, and stickers.
- Wash all parts and accessories used for cooking with warm soapy water.  
Note: Only the accessories are dishwasher safe.
- Wipe the inside and outside of the appliance with a clean and damp cloth.  
Note: Never wash or submerge the appliance in water.

### Preparation for Use

- Place the appliance on an even, flat and heat-resistant surface.
- Choose the cooking accessories you need.

### A Versatile Appliance

The appliance is designed to cook a wide variety of your favourite foods. The Cooking Chart in this manual and the Cookbook will help you get great results. Please refer to them for proper time and temperature settings and appropriate food quantities.

### Warnings

- Never put anything on the top of the appliance.
- Never cover the air vents on the top and back of the appliance.
- Never fill any cooking accessories with oil or any liquid. The appliance works with hot air only.
- Never rest any accessories together with food on the door of the appliance, as it may damage the door or result in tipping over to cause personal injuries.
- Always use thermal insulated gloves when taking out the hot cooking trays.

### How to Cook

- Place the ingredients on the appropriate accessories.
- Place the accessories with food into the appliance and close the door. Plug the power cord into a dedicated outlet.
- Make sure the accessories and food are in place and press the power button.
- Select a preset function or manually set the temperature and the cooking time duration. Refer to the Part "How to Use The Digital Control Panel".
- The appliance will automatically start cooking in a few seconds after selecting the preset function or setting the time and/or temperature manually. Or, you can just press the power button to start cooking immediately once the desired cooking time and temperature have been selected.

### Notes:

- You can open the door to check the rotisserie at any time while cooking.
- Refer to the Cooking Chart in this manual or the Cookbook to determine the correct time and temperature settings.

### Tips

- Foods in smaller size usually require a slightly shorter cooking time duration than larger ones.
- Large quantities of food usually require a slightly longer cooking time than that in smaller quantities.

- Flipping smaller sized foods during cooking ensures an even frying result.
- Applying some vegetable oil on fresh potatoes is recommended for a crispier result. Note that you should add oil before cooking.
- Snacks normally cooked in an oven can also be cooked in this appliance.
- Use proofed dough to prepare stuffed snacks quickly and easily. A proofed dough also requires a shorter cooking time than a homemade dough.
- Place a baking tin or oven plate in the appliance when baking a cake or quiche. A tin or plate is also recommended when cooking fragile or stuffed foods.

### How to Remove Cooked or Hot Food

When taking out the cooked or hot food, use the rotisserie handle or thermal insulated gloves. The rotisserie handle can also be used for the rotisserie spit.

### Warnings

- The cooking accessories will become very hot while cooking. When you take them out to check the food, make sure there is a trivet or a heat-resistant surface nearby to rest them. Never place accessories directly on a countertop or table.
- The cooking accessories will get hot while cooking. Wear thermal insulated gloves and handle with care to avoid injury.

## Cleaning & Storage

### Cleaning

Clean the appliance after each use. The accessories are made of durable stainless steel and dishwasher safe. Never use abrasive cleaning tools or utensils on them. The food stuck on those should be soaked in warm soapy water for easy cleaning.

Unplug and allow the appliance to cool down completely before cleaning.

- Wipe the outside of the appliance with a warm and damp cloth and mild detergent.
- Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
- If necessary, remove the food residue on the top of the interior with a cleaning brush.

### Storage

- Unplug the appliance and let it cool down completely.
- Make sure all parts and accessories are clean and dry.
- Store the appliance in a clean and dry place.

## Troubleshooting

Problem	Possible Cause	Solution
It does not work.	Unplugged.	Plug the power cord into a wall socket.
	Forgot to set the cooking time and temperature.	Set the cooking time and temperature, and check that the door is closed.
Food is still not ready.	It is overloaded with too much food at a time.	Fry a less batch at a time for even frying result.
	Low temperature setting.	Set an appropriate temperature and continue to cook.
Food is not evenly fried.	Certain foods need to be flipped during cooking.	Refer to the Part "General Operation Instructions" above.
White smoke comes out of the appliance.	Used oil for cooking.	Wipe to remove excess oil.
	There is excess grease residue on accessories from last cooking.	Clean the accessories after each use.
French fries are not evenly fried.	Wrong variety of potatoes.	Use fresh waxy potatoes.
	The potato strips are uneven in size.	Cut potatoes into strips uniformly in size, rinse with water to remove excess starch and drain the water.
French fries are not crispy.	There's too much water on the potato strips.	Dry the potato strips properly./ Cut potato strips smaller./ Add a bit more oil./ Blanch the potato strips first.

## Error Codes

Error Code	Possible Cause	Solution
E1	Broken circuit on the thermal sensor	Contact customer service.

E2	Short circuit on the thermal sensor	Contact customer service.
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## Frequently Asked Questions

### 1. Can I prepare foods other than fried dishes with the appliance?

You can prepare a variety of dishes, including steaks, chops, burgers and baked foods.

### 2. Is the appliance good for making or reheating soups and sauces?

Never cook or reheat liquids using the appliance.

### 3. What do I do if the appliance shuts down while cooking?

For safety reasons, the appliance has been programmed with the auto shut-off function to avoid damage from overheating. Unplug and allow the appliance to cool down, and then plug to restart by pressing the power button.

### 4. Is it necessary to preheat the appliance before cooking?

If you are cooking frozen food, you have to preheat by adding another 3 minutes cooking time duration.

### 5. Is it possible to shut off the appliance at any time?

Yes, press the power button once or open the door to shut off.

### 6. Can I check the food while cooking?

You can take out the food at any time to check while cooking and you can flip the food on the tray if needed to ensure even cooking. Time and temperature will resume where you discontinue.

### 7. Is the appliance dishwasher safe?

Only the accessories are dishwasher safe. The appliance itself containing the heating coil and electronics should never be submerged in any liquid or cleaned with anything more than a hot and damp cloth or non-abrasive sponge with few mild detergent.

### 8. What should I do if the appliance still does not work after I have tried all the troubleshooting suggestions?

Contact our customer service if that, as any consequences caused by repairing from yourself or maintainers are not within our responsibility.