

LLIVEKIT®

LLIVEKIT®

USER MANUAL

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



FR

Cet appareil
se recycle



Points de collecte sur www.quefairedemesdechets.fr
Privilégiez la réparation ou le don de votre appareil !



Model: AFS26E

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Important Safeguards

Always follow the basic safety precautions when using the appliance as below:

Please read this manual carefully and thoroughly before using.

- Always unplug when not in use and before cleaning. Allow to cool down completely before cleaning, handling and taking out the accessories.
- Do not touch hot surfaces without wearing thermal insulated gloves. Extreme caution should be taken when taking out the accessories, or hot grease and other hot liquids to avoid burns.
- Do not immerse the power cord, plug or the appliance into water or any other liquid to avoid an electric shock and malfunction.
- The appliance is not allowed to be used near or by children.
- Do not use the appliance with the damaged power cord or plug, or when malfunction or damage on the appliance is found. Contact the customer service.
- Using the accessories without authorizations from manufacturer may cause personal injuries.
- Do not use the appliance outdoors.
- Do not let the power cord hang over the edges of tables or worktops, as pets or children may pull it accidentally resulting in damage.
- Do not place the appliance on or near the gas, oven and stove.
- Do not use the appliance for other than its intended purpose.
- Use care when putting the containers that are made of other than metal or glass in the appliance.
- Do not put any of the following materials in the appliance: cardboard, plastic, paper or things alike.
- Do not put oversized foods, containers or foods wrapped with metal foil in the appliance as it may cause a fire hazard or a risk of electric shock.
- A fire may occur if the appliance gets covered or used near the inflammable materials such as curtains, draperies, shelves, cupboards or walls when in operation.
- Do not store any items on the appliance during operation. Do not use the appliance under the wall cabinets.
- Do not clean the appliance with sharp metal brushes which may break off and touch the electronic components to cause an electric shock.
- Warning: To avoid fire hazards, never leave the appliance unattended during use.
- Do not rest any cooking accessory or food on the glass door.

- Check the appropriate cooking temperature and cooking time duration recommended for cooking, baking, toasting and air frying.

FOR HOUSEHOLD USE ONLY
DO NOT USE FOR COMMERCIAL PURPOSES

Getting to Know The Appliance

Main Components



1. Baking Tray
2. Wire Rack
3. Mesh Tray
4. Skewers Set
5. Rotisserie Spit
6. Rotisserie Handle
7. Tray Handle
8. Crumb Tray

Wire Rack: for roasting, toasting and pizza.

Mesh Tray: to use with air fry function, for French fries, chicken wings and onion rings.

Baking Tray: for cookies, cakes and turkeys or to use as a crumb tray for collecting the liquids and grease during cooking.

Skewers Set: for kebabs.

Rotisserie Spit: for a whole chicken, turkey or other meat.


Rotisserie Handle: to take out the rotisserie spit or the skewers set.

Tray Handle: to take out the baking tray, the wire rack and the mesh tray.

Features

Having adopted the new 360° hot air circulation technology, the appliance can cook more delicious and healthier foods for you.

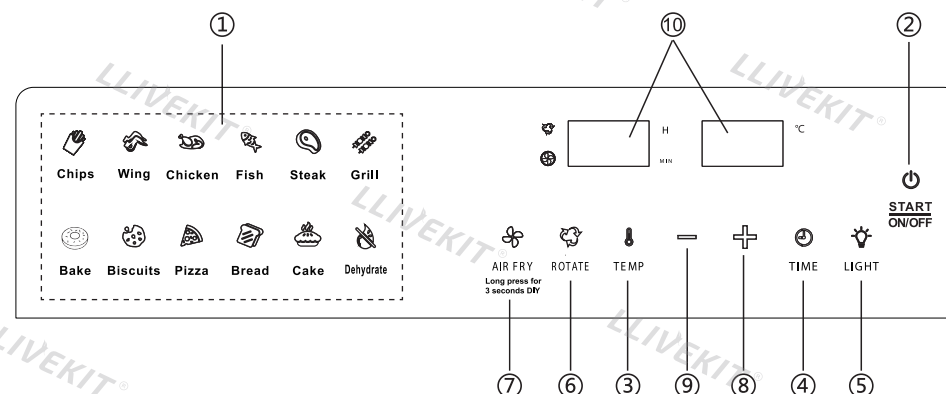
Door Sensor

The cooking process stops once the door opens, with the oven light on and control panel  flashing, and close the door to resume cooking. Make sure that the door is closed during cooking.

Technical Specifications

Rated voltage	Rated power	Rated frequency	Max. capacity
220-240V	1700W	50-60Hz	26L

LED Control Panel



① Presets with default temperature and time setting

Preset	Temperature	Time	Temperature range	Time range
Chips	200°C	25min	60-230°C	1-90min
Wing	200°C	12min	60-230°C	1-90min
Chicken	180°C	30min	60-230°C	1-90min
Fish	180°C	12min	60-230°C	1-90min
Steak	200°C	10min	60-230°C	1-90min
Grill	200°C	12min	60-230°C	1-90min
Bake	160°C	30min	60-230°C	1-90min
Biscuits	160°C	15min	60-230°C	1-90min
Pizza	190°C	18min	60-230°C	1-90min
Bread	200°C	8min	60-230°C	1-90min
Cake	160°C	25min	60-230°C	1-90min
Dehydrate	70°C	9hrs	60-80°C	1-9hrs 59min (30min/press)

All data are for reference only and the user is allowed to adjust the temperature and time as desired.

② START ON/OFF Button

- plug and press the button to set the presets;
- select the desired preset and press the button again to start cooking;
- press while cooking to resume to standby state.

③ Temperature Adjustment Button

Press to adjust the cooking temperature.

④ Time Adjustment Button

Press to adjust the cooking time.

⑤ LIGHT Button

Press to turn on/off the oven light.

⑥ ROTATE Button

For foods to be rotating while cooking. Select the preset with the desired cooking temperature and time, then press the START Button and the ROTATE Button in sequence to activate.

⑦ AIR FRY

a. when cooking with the presets as follows: Chips, Wing, Chicken, Fish, Steak, Grill, Dehydrate, the AIR FRY is always on by default and can not be canceled.

b. when selecting the presets as follows: Bake, Biscuits, Pizza, Bread, Cake, you can choose to cook with AIR FRY or not.

c. DIY function: when selecting the presets, press and hold AIR FRY button for 3 seconds to DIY at a desired temperature and time without selecting any preset.

⑧ Increase

Press the button for cooking temperature and time increase.

⑨ Decrease

Press the button for cooking temperature and time decrease.

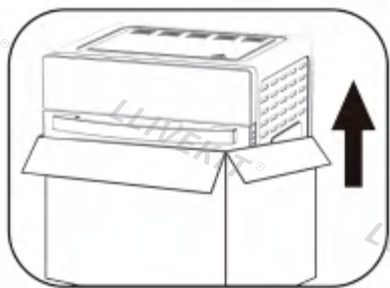
⑩ It reads time duration on the left box and temperature on the right.



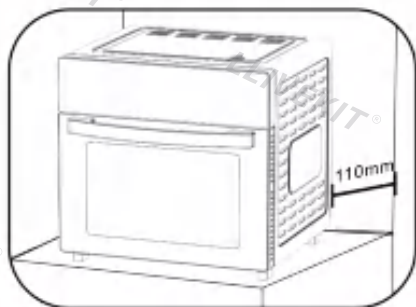
While cooking with these presets, you can press the AIR FRY to turn on/off the fan.

Prior to First Use

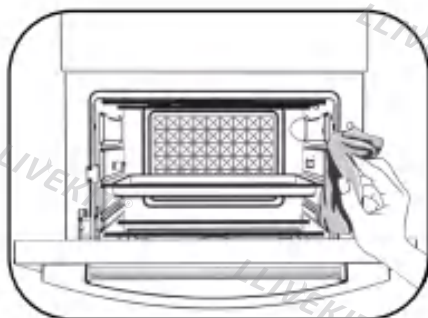
1. Remove all the packaging materials.



2. Place the appliance on a flat, even and heat-resistant surface, and keep a safe distance at least 11cm between the appliance and walls, cupboards or anything inflammable nearby.



3. Clean the interior of the appliance prior to first use.

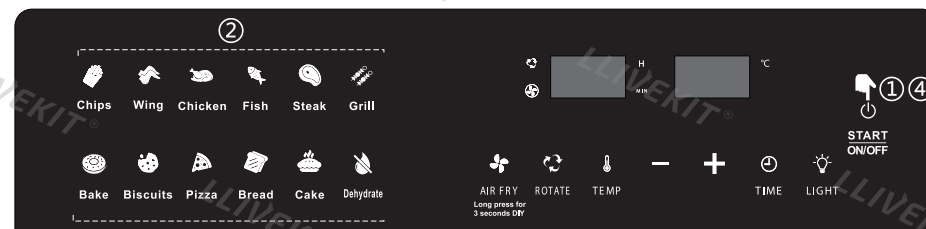


4. Ensure that the power outlet and power supply meet the specifications of the appliance before attempting to operate.



5. During first use, there may be burning smell and smoke and it's a normal phenomenon caused by the protective coating on the heating tubes after being heated. It is recommended to burn off any production residue prior to first use by setting the temperature at 230°C and timer for 18 minutes to sterilize and clear bad smell.

Operation Guide



POWER ON

PRESET

POSITION FOR
ACCESSORY

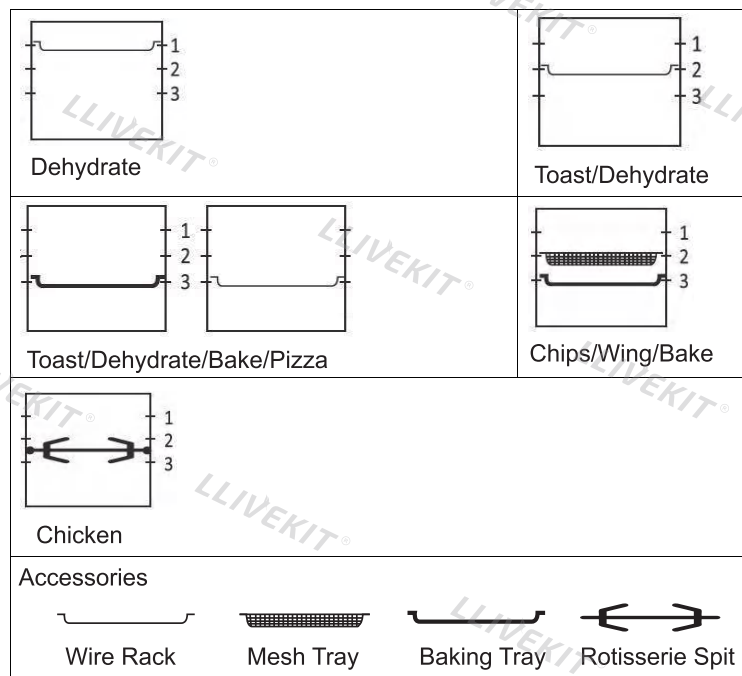
START

1

Connect to the power supply and press the power button to turn on the appliance with all the buttons on the control panel on.

2

Preset selection. Press the desired preset button and the selected one flashes while others are constantly on. By now, it reads the default temperature and time for the preset selected, but you can still adjust them as desired. Then, press the START Button to start cooking with the very preset button constantly on and others off.



Place the accessories with food into the appliance at an appropriate position and close the door. There are 3 layers for supporting different accessories for different purposes. Check the diagram above for reference.

Note: Do not secure the food if you attempt to use the rotisserie spit before placing into the appliance.

If you don't need to preheat, you can just press START Button to start cooking and it reads the time duration on the screen. When the food is ready, it will beep for 5 times and resume to standby state with the power button flashing.

Note: Do not press the START Button and ROTATE Button in sequence if you attempt to use the rotisserie spit.

Cooking Presets Chart for Quick Reference

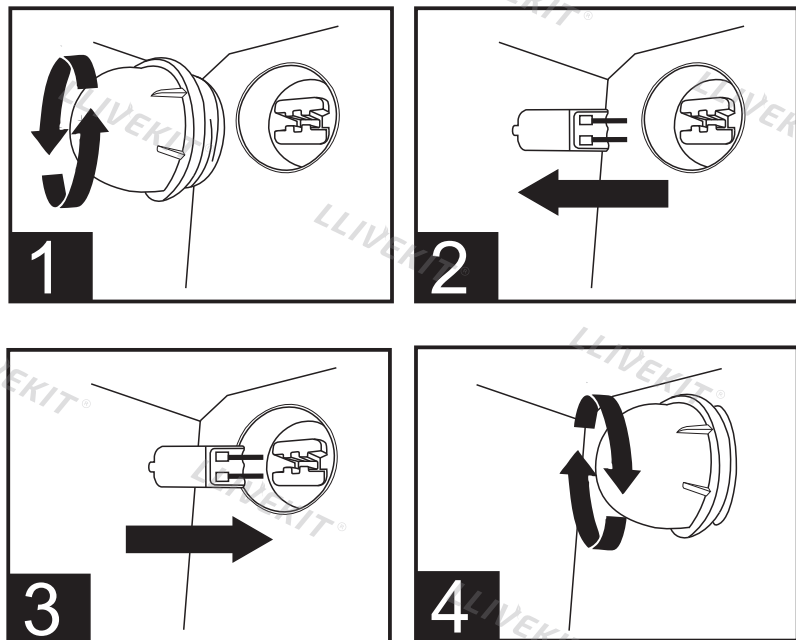
Preset	Food quantities suggested	Accessory suggested	Position suggested (Page 22)
Chips	Q.S.	Mesh Tray	2, 3
Wing	1500g	Baking Tray or Mesh Tray	2, 3
Chicken	2000g	Baking Tray or Rotisserie Spit	2, 3, rotisserie position
Fish	13in	Baking Tray	2
Steak	190g	Baking Tray or Wire Rack	2
Grill	Q.S.	Baking Tray or Skewers Set	2, 3, rotisserie position
Bake	Q.S.	Baking Tray or Wire Rack	2, 3
Biscuits	Q.S.	Baking Tray or Mesh Tray	2
Pizza	11in maximum	Baking Tray	2
Bread	Q.S.	Wire Rack or Mesh Tray	2, 3
Cake	Q.S.	Baking Tray	2
Dehydrate	Q.S.	Wire Rack or Mesh Tray	1, 2, 3

It's normal to see the steam on the glass door during cooking.

Replace The Oven Light

Note: Make sure that the appliance is unplugged and it has cooled down completely before attempting to replace the oven light.

Rated power of bulb: 25W



Step 1: Rotate counterclockwise to remove the cover.

Step 2: Pull straight out the old bulb.

Step 3: Gently insert the new bulb into the socket.

Step 4: Rotate the cover clockwise to firmly secure it to its place.

Maintenance, Cleaning & Storage

Unplug from power outlet and allow the appliance and the accessories to completely cool down before attempting to handle and clean.

Clean The Exterior and The Door

- Do not use abrasive cleansers as it may scratch the surface of the appliance. Use mild cleaning detergents and a damp cloth or sponge to clean the exterior and the door. Do not apply the detergents on the surfaces of the appliance directly but on a cloth or sponge.
- Connect to power outlet till the surfaces of the appliance and the accessories dry thoroughly.

Warning! Never immerse the appliance, the power cord or plug into water or any other liquid in case of an electric shock or malfunction.

Clean The Interior

- Use a damp and soft sponge to wipe off the grease splattered on the interior walls during cooking. Use non-abrasive cleaning detergents or mild sprays in case of the accumulation of stains. Do not apply the detergents directly on the surfaces of the appliance but on a soft sponge.

Warning! Extreme care when cleaning the heating elements. Wipe gently along the heating elements with a damp and soft sponge after it completely cools down. Do not use any cleaning detergents. Connect to power outlet till the surfaces dry thoroughly.

Clean The Crumb Tray

- Do take out the crumb tray and remove the food residue after each use. Wipe with a damp and soft sponge. Do not use abrasive cleansers. Use a damp cloth or sponge with detergents to clean. Do not apply the detergents directly on the surface of the crumb tray. Dry it before placing it into the appliance.

Clean The Accessories

- Soak all the accessories in hot soapy water before cleaning. Do not use abrasive cleansers or sharp metal implements, such as scouring pads to clean as they may scratch the surfaces of the accessories.
- In order to prolong the service life, dishwasher cleaning is not recommended.

Storage

- Make sure that the appliance and the accessories are clean and dry.
- Make sure that the door is closed.
- Make sure that the appliance is placed in an up-straight position on an even and flat surface. Do not store it in a humid or high temperature environment.

Troubleshooting

Problem	Possible Cause	Solution
It does not work.	Unplugged.	Make sure it's plugged.
	Forgot to press the START Button after selecting the preset.	Press the START Button.
	The door is not closed.	Make sure the door is closed.
Steam comes out from the top of the door.	Cooking foods with high water content.	It's normal to release the steam through the door coming from the food with high water content, such as frozen bread.
White smoke comes out of the appliance.	It's the first time to use.	It's normal that the white smoke appears during first use. It is recommended to burn off the production residue at its highest temperature for 18-20 minutes without putting any foods inside, till the white smoke disappears.
	Cooking high fat foods.	It's normal that the fat coming from the high fat foods may drip onto the heating components, baking tray or crumb tray during cooking to emit white smoke, and it won't affect its performance.
	The excessive grease or oil from last cooking remains on the baking tray, crumb tray or heating components.	Make sure that all the accessories are washed clean after each use.
Black smoke comes out of the appliance.	Food is burnt.	Switch off the appliance at once and extreme care when taking out the food.

Food is still not ready.	Too much food at a time.	Decrease the quantity for per batch.
	Low temperature setting or short time duration.	Set the appropriate cooking temperature and time duration.
	Wrong preset selected.	Select a correct preset.
Food is not evenly cooked.	Food is piled or stacked on each other while cooking.	Make sure the food is uniform in size and placed evenly on the accessory.
	Wrong positions for the baking tray, the wire rack or the mesh tray.	Place the accessories onto the right position before cooking.
Food is not crispy enough after air frying.	High water content of the food.	Spray or apply some oil evenly on the food for a crispier result.
"E1" on the screen.	Open circuit on the thermal sensor.	Unplug and re-connect to the power supply to operate. If still, contact the customer service.
"E2" on the screen.	Short circuit on the thermal sensor.	Unplug and re-connect to the power supply to operate. If still, contact the customer service.
"E3" on the screen.	Overheating on the thermal sensor.	Unplug and re-connect to the power supply to operate. If still, contact the customer service.

Disposal Considerations



To protect the environment and human health, the waste electrical and electronic equipment should not be disposed of together with household waste. Instead, it must be taken to a designated collection point for recycling of your waste electrical and electronic equipment. For more information about the recycling and disposal of this appliance, please contact your local authority or your household waste disposal service.