Llivekit

User Manual



Model: KDFO-1517DTW

S2-M-A01950

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IMPORTANT SAFEGUARDS

When using the appliance, basic safety precautions should always be followed, including but not limited to the following:

- Do not immerse the main body in water or rinse under the tap due to the electronic and heating elements.
- Avoid any liquid entering the appliance to prevent electric shock or short-circuit.
- Keep all food ingredients in the cooking trays or other accessories to avoid any contact with the heating elements.
- Do not cover the air inlet or outlet while in operation.
- Do not fill the cooking trays or other accessories with oil, as it may cause a fire hazard.
- Do not touch the inside of the appliance while in operation.
- Check if the voltage indicated on the appliance fits the local mains voltage.
- Never let the power cord hang over the edge of a counter table or touch hot surfaces.
- Keep the appliance and its power cord out of reach of children.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or other appliances. Leave at least 10cm free space around the appliance.
- Do not place anything on the top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- During operation, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Be careful of hot steam and air when you remove the cooking trays or other accessories from the appliance.
- If you see dark smoke coming out of the appliance, immediately unplug the appliance and wait for the smoke emission to stop before you remove the cooking accessories from the appliance.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- The use of accessories not recommended by the appliance manufacturer may cause injuries.
- Always unplug the appliance when not in use.

- The appliance is not intended for use by persons (including children) 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.
- If the supply cord is damaged, contact our customer service.
- Young children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Do not use the appliance outdoors.
- Let the appliance cool down for approximately 30 minutes before handling or cleaning.
- Remove any burnt residue.
- The appliance is intended for normal household use only. It is neither intended for use in staff kitchens, offices, farms or other working environments, nor intended to be used by clients in hotels or the like.
- If the appliance is used improperly or if it is not used according to the instructions in the user manual, the seller refuses any liability for any damage that may cause.

  CAUTION: Do not leave the appliance unattended when in operation. To reduce the risk of fire, keep the interior completely clean and free of food residue, oil, grease and any other combustible materials.

  CAUTION: A fire may occur if the appliance is covered or touching flammable materials including curtains, draperies, walls and the like when in or after operation, when still hot. Do not place any of the following materials in the appliance, on the top of the appliance, or in contact with the sides or bottom surfaces of the appliance: paper, cardboard, plastic or the like.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.
FOR HOUSEHOLD USE ONLY, NOT INTENDED FOR COMMERCIAL USE.

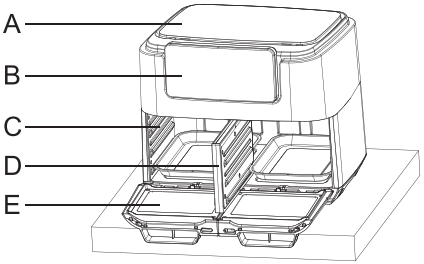
INTRODUCTION

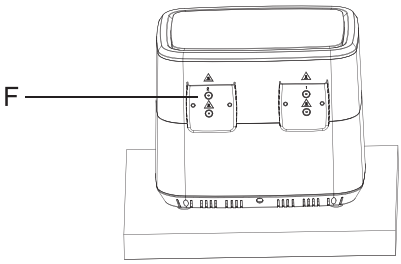
Thank you for buying this top-quality air fryer. You will now be able to cook a wide assortment of food in a healthier manner, with little or no oil!
In combination with high-speed air circulation, the air fryer uses hot air and a top

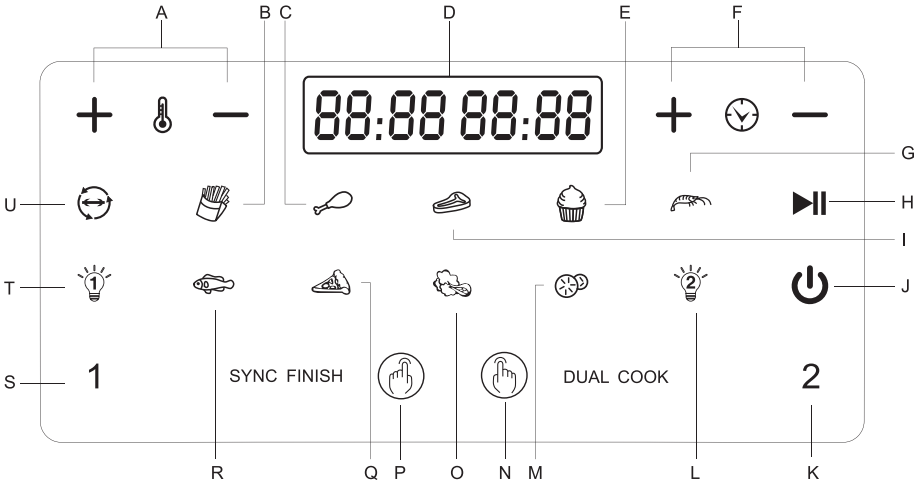
heating element to prepare your dishes quickly and easily. The ingredients are heated from all sides and there is no need to add oil in most cases.

GENERAL DESCRIPTION

A: Top Cover
B: Control Panel
C: Inner Housing
D: Divider (removable)
E: Viewing Door
F: Air Outlet

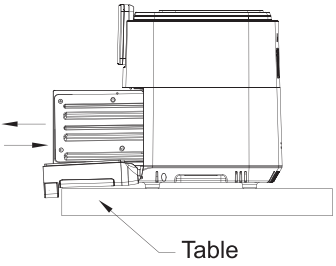






A	Temperature + / -	B	Fries	C	Drumsticks
D	Timer/Temperature Display	E	Cake	F	Timer + / -
G	Shrimps	H	Start/Pause	I	Steak
J	ON/OFF	K	Zone 2	L	Lamp 2
M	Dehydrate	N	Dual Cook	O	Vegetables
P	Sync Finish	Q	Pizza	R	Fish
S	Zone 1	T	Lamp 1	U	Rotisserie

NOTE: When assembling or disassembling the divider, the appliance should be moved to the edge of the table till the door handles rest beyond the table as shown, so that there is enough space to easily assemble or disassemble the divider as the arrows show.



Accessories for 2x7.5L



Baking Tray (crumb tray) x2



Mesh Tray x2

Accessories for 15L



Baking Tray (crumb tray)



Mesh Tray



Rotisserie Handle



Rotisserie Spit



Divider

PICTURE	NAME	FUNCTION
	Baking Tray (crumb tray)	Use for baking or roasting food. It is also used as a crumb tray to collect any dripping or other food residues. When using, place it below the mesh tray.
	Mesh Tray	It is used for smaller-sized foods. Ideal for frying chips, roasting nuts and more. When using, place it above the baking tray.
	Divider (removable)	Add it for 2 zones of 7.5L Remove it for 1 large zone of 15L
	Rotisserie Spit	Ideal for cooking roasts and rotisserie chicken. Make sure roast or chicken is not too large to rotate freely inside. Maximum Capacity: 3kg.
	Rotisserie Handle	Use to safely remove the rotisserie spit from the appliance.

PRIOR TO THE FIRST USE

- Remove all packing materials.
- Remove any stickers or labels from the appliance, other than the rating label.
- Thoroughly clean the cooking trays and other accessories, with hot water and some washing-up liquid using a non-abrasive sponge.
  Note: The accessories are dishwasher safe.
- Wipe the inside and outside of the appliance with a damp cloth.

PREPARING FOR USE

- Place the appliance on a stable, horizontal, and heat-resistant surface.

Do not fill the cooking trays with oil or any other liquid.
Do not put anything on the top of the appliance, which disrupts the airflow and affects the air-frying result.

USING THE APPLIANCE

1. Preparation

1) Open the door.
2) Put the ingredients in the cooking trays or fix the ingredients onto the rotisserie spit secured by the forks and thumbscrews.
3) Carefully put the cooking accessories such as baking trays, mesh trays or rotisserie spit as required.
4) Close the door.
5) Plug into an earthed wall socket.
Note: Do not touch any surface of the appliance as it is very hot while cooking.

2. Power on

Plug in and the appliance beeps. The power button ⏻ illuminates in red colour.

3. Zone settings

Zone 1 or Zone 2 working individually

Plug in, the appliance is in the standby mode. Press ⏻, then press 1 or 2, select the cooking function. You can adjust the time and temperature freely by using the buttons Timer and Temperature + / -.

Zone 1 and Zone 2 working together

1) Plug in, the appliance is in the standby mode. Press ⏻, then press 1, select the cooking function. You can adjust the time and temperature freely by using the buttons Timer and Temperature + / -.

2) After finishing settings for 1, press 2 and select the cooking function. You can adjust the time and temperature freely by using the buttons Timer and Temperature + / -.

3) After finishing the settings above, press ⏯ to start to work. Every function has its own default time and temperature (as shown in the table below). You can adjust the time and temperature freely by using the buttons Timer and Temperature + / -.

Note: use of lamp 1 and 2

When the appliance is working or in the standby mode, press the button of lamp 1 to light up Zone 1 and the button of lamp 2 for Zone 2. The lamp automatically turns off in 3 minutes, or you can turn it off at any time.

4) The temperature control range is 50-200°C, and every tap on the Temperature + / - will increase or decrease 10°C. At 200°C, press the button Temperature “+”, it loops back to a temperature of 50°C; press the button Temperature “-” at 50°C, it loops back to 200°C. In the process of temperature setting, the digital display flashes on the screen. After flashing 3 times, the temperature setting is complete. The time adjustment range is 1-60 minutes, every tap on the Timer + / - will increase or decrease 1 minute. At 60 mins, press the button Timer “+”, it loops back to 01 min; at 01 min, press the button Timer “-”, it loops back to 60 mins. In the process of time setting, the digital display flashes on the screen. After flashing 3 times, the time setting is complete.

4. Start/Pause

After selecting the desired function, set the proper time and temperature, press ⏯, the ⏯ icon starts to flash. After a beep sound, the appliance starts to cook. To pause during cooking, press ⏯, after a beep sound, the appliance stops working and the ⏯ icon starts to flash. During cooking, press ⏻, the appliance stops working after a beep sound, and it goes back to standby mode.

Note:

During cooking (while the appliance is working), you can take the cooking trays out and the appliance will automatically pause and stop cooking, and you can check the cooking result or add more food. Once you put the cooking trays back in the appliance and close the door, it will continue to work based on the program you have already set.

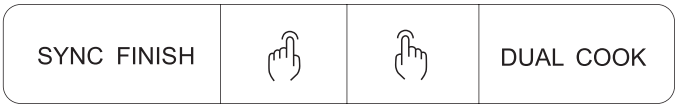
5. Rotisserie function

Press the rotisserie button ⟲ while cooking to activate the rotisserie function and press again to cancel it. Note that the rotisserie function can only work when in DUAL COOK mode, not in other modes.

6. End of program

The heating elements stop working at the end of the cooking time. It reads 00 min, and with an acoustic signal, the motor continues to work for 1 minute to cool down the appliance, then the appliance enters standby mode.

SYNC FINISH



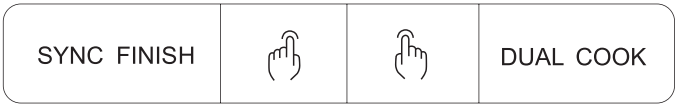
Use SYNC FINISH when cooking 2 types of foods with 2 different functions, temperature and/or cooking time settings. You can program each zone and use SYNC FINISH to sync the finish times, so that both zones could be ready at the same time.

Step 1: Program Zone 1, place ingredients in the cooking trays, press ❶ and select the desired cooking function (adjust cooking temperature and time if required).

Step 2: Program Zone 2, place ingredients in the cooking trays, press ❷ and select the desired cooking function (adjust cooking temperature and time if required).

Step3: Press SYNC FINISH and press ⏯ to start cooking.

DUAL COOK



Use DUAL COOK when cooking the same food with the same cooking function, temperature and time setting.

Step 1: Press DUAL COOK, place ingredients in the cooking trays.

Step 2: Select the desired cooking function and press ⏯ to start cooking.

PRESET MENU TABLE

Programme Functions		
Function	**Default time (min)**	**Default temperature (°C)**
Fries	18	200

Programme Functions		
Function	**Default time (min)**	**Default temperature (°C)**
Drumsticks	20	200
Steak	12	180
Cake	25	160
Shrimps	8	180
Fish	10	180
Pizza	20	180
Vegetable	10	160
Dehydrate	360 (Adjustable time: 0.5 to 24 hours)	60

Caution: Do not touch the cooking trays or other accessories during and within 30mins after use, as it gets very hot. Only hold them using the handle or oven mitts.

HOW TO USE THE ROTISSERIE SET

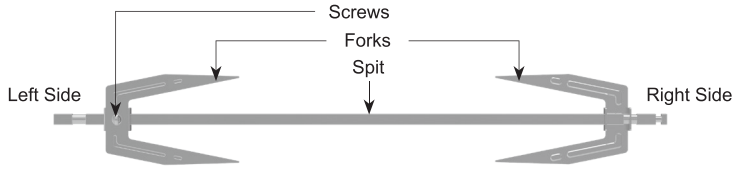
Rotisserie Spit with Forks

First, assemble the rotisserie set together with food. Place the food on the rotisserie spit, ensuring the spit goes through the center of the food.

Attach the rotisserie forks (prongs facing inward) to the rotisserie spit, ensuring the food is secured. Then, tighten the thumbscrews clockwise to secure the forks in place.

NOTE: If you are cooking poultry, ensure that you bind it with string to prevent

the wings or legs from obstructing the rotisserie during cooking. Ensure that any fat or loose trimmings are cut off before placing on the rotisserie. Ensure that your roast or chicken is not too large to rotate freely inside the appliance.



Now use the rotisserie handle lift by placing it under the rotisserie spit. Place the rotisserie set secured with food into the appliance. Insert the right side of the spit into the drive socket on the left wall of the appliance, then the left side onto the support on the right wall.

It is recommended that you use the baking tray as a crumb tray, placed at the bottom to avoid any splashing or dripping. You can use some aluminium foil to wrap the tray for easier cleaning.

OPERATION STEPS

- Plug into an earthed wall socket, ensuring the appliance is on a stable, horizontal and heat-resistant surface.
- Add ingredients into the cooking trays.
- Put the cooking trays in the right position; choose the desired function from the menu and press the start/pause button to start cooking.
- It reads the temperature and time on the screen. The temperature is the set temperature and the time is the remaining cooking time. The function selected flashes.
- Some ingredients require flipping halfway through cooking. To flip the ingredients, you can take the cooking trays out of the appliance and flip. Then, you can put the trays back into the appliance.
- When you hear an acoustic signal, the set time is over. You can take the cooking trays out of the appliance and place them on a heat-resistant surface.
- Check whether the food is ready.
  If the food is not ready yet, you can simply push the cooking trays back into the appliance and cook for extra minutes using the same function.

- Remove the cooked food onto a plate or serving dish.
  Tip: To remove large or fragile ingredients, you can use a pair of tongs to lift the food out of the cooking trays.
- When a batch of food is ready, the appliance is instantly ready for preparing another batch.
  Note: When you use the appliance for the first time, light smoke or odour may come out. This is normal and will soon disappear. It is essential to ensure that there is sufficient ventilation around the appliance.

SETTINGS

Note: Keep in mind that these settings are only for reference. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.
Because the Rapid Air Technology instantly reheats the air inside the appliance, taking the cooking trays briefly out of the appliance during hot air frying barely interferes with the cooking process.

COOKING TIPS

The appliance and its parts will become hot during cooking.
Do not over fill the cooking trays with ingredients.

USING OIL

Adding a small amount of oil to food can make them crispier.
Oil sprays are good for applying small amounts of oil evenly to food.

FOOD TIPS

You can air fry frozen food that can be cooked in an oven.
To make cakes, hand-pies, or any foods with filling or batter, you can place foods in a heat-safe container and put them onto the cooking tray.
Pat dry food with marinade or sauces before adding to the cooking trays.

CLEANING

Clean the appliance after every use.
The baking trays and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

- Remove the mains plug from the wall socket and let the appliance cool down.
  Note: Remove the cooking trays to let the appliance cool down more quickly.
- Wipe the outside of the appliance with a damp cloth.
- Clean the cooking trays with hot water, some washing-up liquid and a non-abrasive sponge. You can use some washing-up liquid to remove any remaining dirt.
  Note: The cooking trays are dishwasher safe.
  Tip: If any dirt is stuck to the cooking trays or other accessories, soak them in hot water with some washing-up liquid for about 10 minutes before cleaning.
- Clean the inside of the appliance with hot water using a non-abrasive sponge.
- Clean the heating elements with a cleaning brush to remove any food residue.

STORAGE

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.

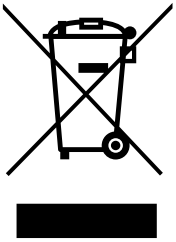
TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
It does not work.	Unplugged.	Plug to an earthed wall socket.
	You have not set the timer.	Set the required cooking time.
The ingredients are not fully cooked.	The amount of the ingredients in the cooking trays is too much.	Put smaller batches of ingredients to cook. Smaller batches should be fried more evenly.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The ingredients are not fully cooked.	The set temperature is too low.	Set the required temperature.
	The cooking time is too short.	Set the required cooking time.
The ingredients are fried unevenly.	The certain types of ingredients need to be shaken halfway through cooking.	The ingredients that lie on the top of or overlaps with others (e.g. fries) need to be shaken halfway through cooking.
The fried snacks are not crispy.	You used a type of snack meant to be cooked in a traditional deep fryer.	Use the ingredients that are suitable to be cooked in an air fryer or lightly brush some oil onto the snacks for a crispier result.
The cooking trays can not be pushed into the appliance properly.	There are too many ingredients in the cooking trays.	Do not overfill the cooking trays.
The white smoke comes out of the appliance.	You are preparing greasy food.	Note that the temperature is well-controlled to be under 180°C, when you fry greasy ingredients in the appliance.
	There are still greasy residues in the cooking trays from the previous use.	The white smoke is caused by grease heating up in the cooking trays. Make sure you clean them properly after each use.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The fresh potato strips are fried unevenly.	You did not rinse the potato strips properly before you fried them.	Rinse the potato strips in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
	You used the wrong variety of potatoes.	Use fresh potatoes and make sure they stay firm during frying.
The fried potato strips are not crispy.	The crispiness of the strips depends on the amount of oil and water in them.	Make sure you dry the potato strips properly before brushing oil.
		Cut the potato into smaller strips for a crispier result.
		Add slightly more oil for a crispier result.

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.

Llivekit

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