

LIVOO
Feel good moments
Instruction manual

Double deep fryer 2 x 3 L



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Version: 1.4
Language: English

WWW.LIVOO.FR



Instruction manual

You have purchased a product LIVOO brand and we thank you. We take great care in design, ergonomics and ease of use of our products. We hope that this product will give you complete satisfaction.

This instruction manual is available too on our website www.livoo.fr

SAFETY ADVICES

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE APPLIANCE AND SAVE IT FOR ANY FURTHER NEED.

Incorrect operation or usage is likely to cause damage to the appliance and injure the user. Make sure that you follow all safety instructions. Only use this appliance for the purpose for which has been designed; we decline all responsibility in the event of damage due to incorrect use or bad handling.

1. This appliance is intended for household use. Never use it outdoor.
2. Before use checks that the voltage of your wall outlet corresponds to the rated voltage manner.
3. Plug in into earth socket.
4. Do not operate the appliance with a damaged cord or after malfunction or has been damaged in any manner.
5. This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with

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the appliance.

Cleaning and user maintenance shall not be made by children.

6. Keep the appliance and its cord out of reach of children aged less than 8 years.
7. Unplug the deep fryer when no use or when clean it.
8. Never used the appliance :
 - If the power cord is damaged
 - In case of bad operation
 - It has been damaged in any manner
 - It has been submerged in water
 - If you dropped it
 - Never repair it yourself
9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard (*).
10. Put the appliance on stable surface.
11. Appliance must not be immersed in water.
12. Do not let cord hang over edge of table or counter or touch hot surface.
13. Never unplug the appliance by pulling the cord
14. Unwind the cord of its flat to avoid the superheating of the appliance.
15. Never move the appliance when is working.
16. Do not place an appliance near hot surface.
17. Keep out the appliance of curtains or other inflammable items to avoid fire.
18. The appliance is not intended to be operated by means of

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external timer or separate remote control system.

19. Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
20. Regarding the instructions for cleaning surfaces in contact with food or oil, thanks to refer to the below paragraph "cleaning" in manual.
21. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
22. Surfaces are liable to get hot during use.
23. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments
 - farm houses
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments

(*) **Competent qualified electrician:** after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In any case you should return the appliance to this electrician.

Warning: Hot surface!



SURFACES ARE LIABLE TO GET HOT DURING USE

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- Please do not touch or clean the set when it is still hot.
- DO NOT OPERATE this product near water sources or flammable liquids.
- This type of fryer may only be used with oil or liquid fat, and is not suitable for use with solid fat. Solid fat may contain water, which can cause hot fat to be sprayed out when heated.
- Never switch on the deep fryer without oil or fat, as this could damage the machine. Also, do not place any other liquids such as water or other substances in the pan.
- Be sure not to damage the heating element.

TECHNICAL DATA

Operating voltage: 220-240V~50Hz

Power: 3300W

BEFORE USE

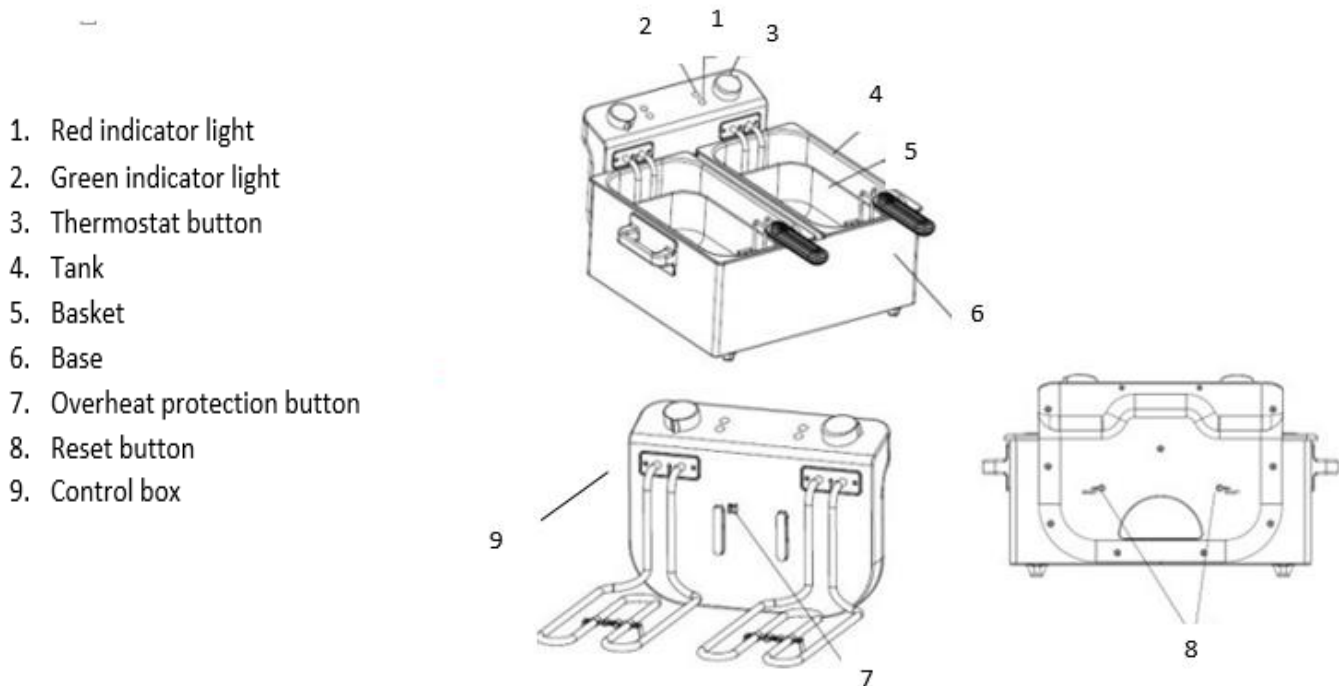
Before first use, remove the packing materials

Then, wash the accessories and the inner pan in warm water. Dry well before use.

Make sure that the electrical parts remain dry.

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USE

Note: The safety switch is activated when the element of control is inserted into the mechanism guide. You can use both tank of double deep fryer or only one tank (there is two thermostat, one per tank).

1. Remove the lids from the double deep fryer and take out the accessories.
2. Fill the double deep fryer with the desired amount of oil on each tank.
Make sure that it is filled not less than minimum level and not higher than the maximum level as indicated on the inside of the appliance. For best results, we recommend that you do not mix different kinds of oil together.
3. Plug in the appliance, the red indicator light will illuminate. Turn the two thermostat buttons to select the temperature. The green indicator light will illuminate. Always wait until the selected temperature has been reached, the green light will go off.
4. Use the handle to place the baskets in the deep fryer.

Note: Ensure that the handle is correctly fixed (Squeeze the metallic extremities at the end of the handle of the basket and insert them into the metal buckles inside the basket)

Place the food to be deep-fired into the baskets. For best results, put dry food into the baskets. Lower the baskets into the oil slowly to prevent excessive bubbling.

NEVER FILL BASKETS WHEN THESE ARE IMMERSSED IN THE OIL.

Note: the basket must be fill with food in 2/3 max

Wipe the wet food before frying

Food meadow fried requires a temperature of cooking higher than the raw food

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For food containing some starch (potatoes) the cooking temperature shall not exceed 170°C

5. To keep the oil at the selected temperature, the green indicator light repeatedly goes on and off during frying.
6. To switch off the appliance, turn the thermostat buttons on OFF position and unplug the appliance.

Warning, when you lift lids, there can have a sudden evacuation of very hot steam. Be careful not to burn you and lift carefully, by handles, the lids of the deep fryer.

Use rather some special oil for frying

Do not mix various sort of fats

TO REPLACE THE OIL

Make sure that the deep fryer and the oil have totally cooled off before replacing the oil (and remove the plug from the socket).

Replace the oil regularly (if the oil becomes dark, or takes on a different odour) once after every 10 times usage.

Replace the oil all at once; do not mix old and new oil.

SAFETY SYSTEM / RESET

- Switch off the appliance and unplug it
- Wait until deep fryer completely cool
- Turn on RESET button (on the back of the element of control) so that the deep fryer is again operational. To do this, use a plastic or wooden object of 4 cm long at least.
- The deep fryer is again operational

BOARD FRYING		
Food	Degree °C	Time
Mushrooms	130 °C	2-3 min
Crumbed Chicken	170 °C	12-14 min
Whole Shrimp	130 °C	2-4 min
Fish cakes	170 °C	3-5 min
Fillets	170 °C	5 min
Onions	190 °C	2-4 min
Potato chips	180 °C	12-15 min
Fries	190 °C	8-10 min

CLEANING AND MAINTENANCE



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DISCONNECT THE APPLIANCE OF THE POWER SOCKET AND LET IT COOL COMPLETELY BEFORE PROCEEDING TO HIS CLEANING

Attention: the heating element can remain hot long after you disconnected the appliance

Warning: never immerse the heating element/control panel on the water or other liquids

1. Clean the outside of the deep fryer with a damp cloth and dry with a soft, clean cloth.
2. Never use abrasive objects or liquids to clean it.
3. The basket and the handle can be cleaned in warm, soapy water. Dry well before using again.
4. When replacing the oil you can also clean the inside of the deep fryer. Empty the deep fryer and first clean the inside with a paper towel and then with a cloth dipped in soapy water. Then wipe with a damp cloth and allow to dry thoroughly.

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Correct disposal of the unit

(Electrical and Electronic Equipment)

(Applicable in the European Union and the rest of Europe that have adopted separate collection systems countries)

The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal household waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The symbol of the crossed out dustbin is marked on all products to remind the obligations of separate collection. Consumers should contact their local authority or retailer for information concerning the correct disposal of their product.



Pour en savoir plus :
www.quefairedemesdechets.fr

LIVOO

BP 61071

67452 Mundolsheim - FRANCE

- Non contractual illustration
- Product information is subject to change without prior notice.