

LIVOO
Feel good moments
Instruction manual

Electric fruit preserver



Reference : DOM334
Version : 1.4
Language : English

WWW.LIVOO.FR



Instruction manual

Thank you for buying our LIVOO product. 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

General Instructions

PLEASE, TAKE TIME TO READ WELL THE INSTRUCTIONS FOR USE
PARTICULARLY BEFORE THE FIRST USE.

A misuse of the appliance can damage it or hurt the user. Assure that you use the appliance for the use for which it is designed; we refuse any responsibilities as for the damages by an incorrect use or a bad manipulation.

1. Check that your main voltage corresponds to that stated on the appliance
2. Children shall not play with the appliance.
3. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
4. Appliances can be used by persons 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.
5. Do not use the appliance for other than intended use.



Feel good moments

Instruction manual

6. In functioning the device becomes hot, danger of burns! Do not touch the hot part.
7. Be careful power cord and parts of neighbouring appliances do not touch hot part of the appliance.
8. Power cord must be completely unwind during use.
9. Put the appliance on a stable, flat and dry surface, not on hot surfaces or near a flame. Never carry the appliance when still hot or full of jars or hot liquid.
10. Disconnect in case of error during the use, before every cleaning and after every use.
11. Do not immerse appliance in water. The power cord must be protect of humidity.
12. This appliance is planned for the domestic use and not for a commercial use.
13. 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(*)
14. The appliance must not be cleaned by a water jet.
15. The appliance is not suitable for installation in an area where a water jet could be used.
16. The appliance is not intended to be operated by means of external timer or separate remote control system.
17. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.



Feel good moments

Instruction manual

18. Regarding the instruction for cleaning surfaces in contact with food thanks to refer to the below paragraph “cleaning” in manual
19. There is potential injury from misuse
20. The heating element surface is subject to residual heat after use
21. Instructions for maintenance includes instructions for descaling, cleaning and details for flushing and removal of any residual recommended cleaners, sterilizers or descalers, please refer to below paragraph.
22. 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.

TECHNICAL SPECIFICATION

Power: **1800W IPX3**

WWW.LIVOO.FR

LIVOO
Feel good moments
Instruction manual

Voltage: **220-240V~50Hz**

Capacity : **27L**

Generalities :

This device has many uses, including: preserving; cooking; making hot drinks; keeping liquids heated; blanching vegetables; etc.

Thick, syrupy liquids must be heated slowly and stirred constantly to prevent from scorching.

An additional boil-dry protection will prevent overheating.

If it overheated, the device must be left to cool thoroughly before adding more water to prevent Any DANGER OF BURNS DUE TO THE PROJECTION OF HOT LIQUID OR VAPOR.

Never pour cold liquid when the tank is hot, because the thermal shock risks of to damage the enamel.

There is the possibility of a smell arising during the first use. This will dissipate after a short period.

It is advised to boil in the device approximately 5 liters of water before first use - to be made, adjust the thermostat to "MAX".

DESCRIPTION

LIVOO

Feel good moments

Instruction manual



LIVOO

Feel good moments

Instruction manual



USE

Board of sterilization:

The indicated time corresponds to the time required for the sterilization from the moment selected temperature is reached.

FRUITS	TEMPERATURE IN C°	TIME IN MINUTES
Gooseberries	85	20
Apple sauce	90	30
Pear/Apple	90	30
Strawberries	80	25
Blueberries	85	25
Raspberries/ Blackberries	80	30
Cherry	80	30
Mirabelle	90	30
Peach	90	30
Apricot	90	30
Greengage	90	30
Gooseberries	80	30
Plums / Damson	90	30



Feel good moments

Instruction manual

Quinces	95	30
---------	----	----

VEGETABLES	TEMPERATURE IN °C	TIME IN MINUTES
Cauliflower	100	90
Beans	100	120
Peas	100	120
Pickled gherkin	90	30
Carrots	100	90
Gourds	90	30
Brussels sprouts	100	120
Pumpkin	90	30
Asparagus	100	120
Tomatoes	90	30
Savoy cabbages	100	120
Mushrooms	100	110
Kohlrabi	100	90
Celeriac	100	110

MEAT	TEMPERATURE IN °C	TIME IN MINUTES
Roast	100	85
Goulasch	100	75
Game, Poultry cooked	100	75
Minced meat, Sausage meat (raw)	100	110
Cooked foie gras	80	120
Semi-cooked foie gras	90	60



Feel good moments

Instruction manual

Chops	100	75
-------	-----	----

Recommendations:

Before using for the first time, the device should be boiled.

Do not fill completely the water container, the liquid level must be no higher than 4cm below the upper edge of the machine to avoid possible projections of hot water.

Attention:

Risks of scalding by escape of vapor and projection of hot water

When the appliance warms, the surface is very hot. Do not carry it. Hold it only by the insulating handles and carry it only when it is enough cooled.

Regulation of the temperature

Your appliance is equipped with an adjustable thermostat without landings of 60°C in 100°C.

This appliance is provided with a special regulation "MAX" who provides a permanent heating, non-stop of thermostat: put the timer on «ON continue ».

At the end of the cooking or to stop the functioning, turn the control knob on OFF position and disconnect the appliance.

Advices to cook:

If the thermostat is too hardly adjusted, the device will warm constantly, there will be a release of vapor, a loss of water, and a wasting of energy ...

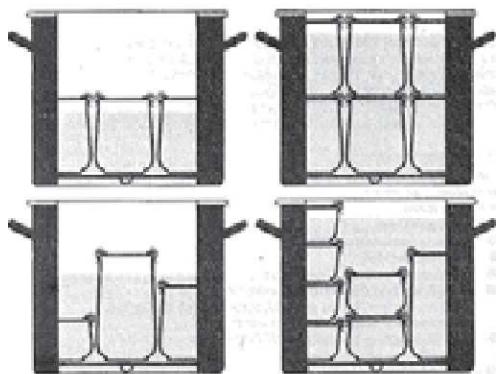
Process:

1. Place the grill into the appliance.
2. Place tightly-closed jars onto the grill. You can put jars some on the others (maximum of 14 jars with a 1 l capacity)
3. Fill the appliance with water until the jars are 75% covered as showed on below picture:

LIVOO

Feel good moments

Instruction manual



4. Replace the lid
5. Plug the appliance
6. Set the desired temperature as indicated by the table and the wanted time for appliance to turn on.
7. The control lights of functioning and heating illuminate
8. When the set temperature is reached, the heating control lights goes out, at this time you can adjust the timer.
9. At the end of the cooking, the timer rings and the device stops automatically. Turn the button of the thermostat completely to the "position" OFF "" and disconnect the appliance.
10. Wait that the water cools to move the sterilizer thanks to handles.
11. Thanks to the pouring tap, you can empty the water from the appliance after sterilization process: place it near a sink and open the pouring tap. Now you can remove the jars. In case of use to make some mulled wine or soup, for example, place a cup under the pouring tap and press the lever, when the desired amount of liquid is in the cup, simply release the lever.

CLEANING AND STORAGE

1. Always remove the power plug before cleaning the appliance
2. Remove the grill and clean it separately
3. Clean the interior and exterior with damp cloth
4. Periodically, dissolve the deposits of scale by pouring a glass of vinegar or food descaler into 2 liters of water and boil, this is to avoid damage of appliance cause by the scale.
5. NEVER submerge the appliance in water or other liquids and ensure you that neither of the vapor nor some water penetrates inside.
6. The appliance must be never cleaned with a steam cleaner.
7. Do not use abrasive or aggressive cleaning materials. These could attack the upper surfaces and irreparably damage the appliance.

Instruction manual

8. When you use the device as stewpot (mulled wine, soups), after use, turn the pouring tab in anti-clockwise.
Dismantle the pouring lever and clean the two part with warm soapy water.
Then you can re-assemble the pouring lever back on to the pouring tap carefully controlling the seal



well placed.



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.quefairemesdechets.fr

LIVOO
BP 61071
67452 Mundolsheim - FRANCE

- Photo no contractual
- Worried about the quality of his products the manufacturer reserves the right to make modifications without advance notice