



# DeLonghi

## L I V E N Z A

A I R F R Y  
C O N V E C T I O N O V E N

## Get Started

This short guide is not intended to explain all the functions of the appliance.

Please read all the owner's instruction booklet before use.



EO241264M

# LIVENZA AIR FRY CONVECTION OVEN



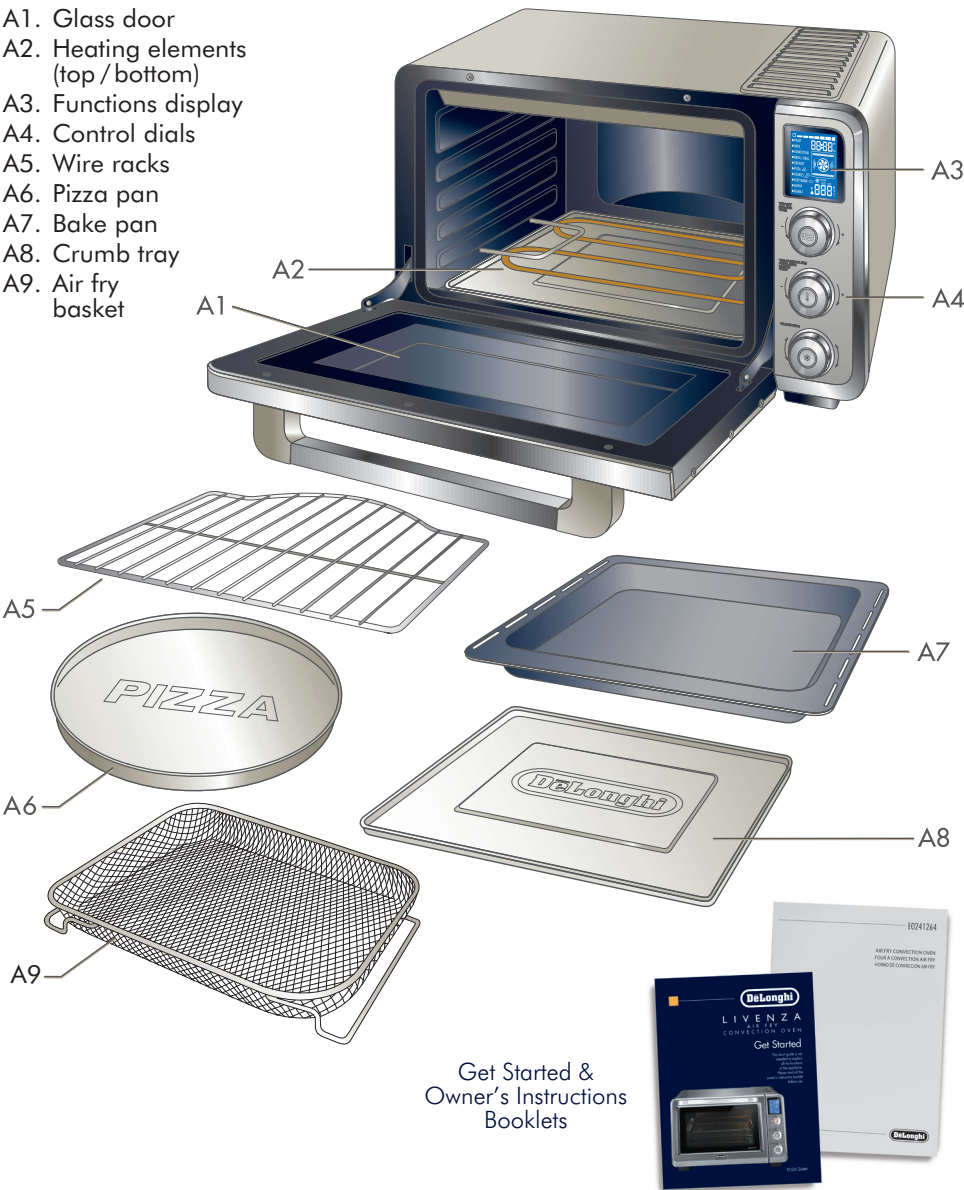
## REVIEWS AS TEMPTING AS THE DISHES YOU'LL CREATE.

From grilling to frying, toasting to roasting, the Livenza Collection by De'Longhi is getting mouth-watering reviews. Designed to impress, our collection of sleek, countertop appliances look as good as they cook.



# IN THE BOX

- A1. Glass door
- A2. Heating elements (top / bottom)
- A3. Functions display
- A4. Control dials
- A5. Wire racks
- A6. Pizza pan
- A7. Bake pan
- A8. Crumb tray
- A9. Air fry basket



Get Started & Owner's Instructions Booklets




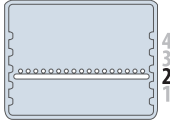

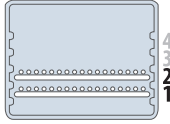

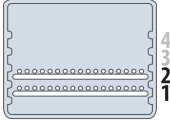

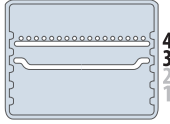

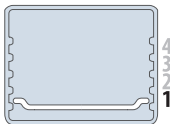


## CONTROL PANEL





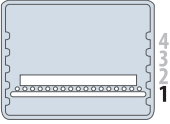
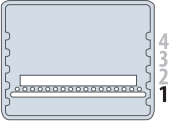

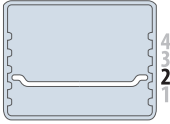
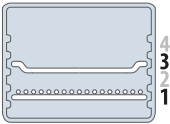

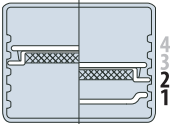

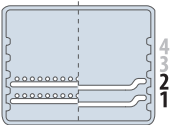
## PREPARING THE OVEN

1. Check the appliance has not suffered any damage in transit. Place on a flat, stable surface away from children.
  2. Initial start up operation may result in minimal smell and smoke (about 15 mins.) This is completely normal due to the protective substance on the heating elements.
  3. To set the clock: Press the START/STOP button for at least 5 seconds until the hour number flashes. Set the required hour by turning the TOAST COLOR TIME dial. Press the START STOP button. The minutes will flash. Set the required minutes by turning the TOAST COLOR TIME dial. Press the START STOP button. The new time will display.
  4. Press any button or turn any dial to turn the oven on. The default function BAKE and any modifiable values will flash.
  5. Turn the FUNCTION dial until desired function is highlighted on the LCD screen
  6. Turn the TEMPERATURE PIZZA SIZE SLICES TRAY dial to set the temperature if needed. The display will not show the temperature if it is a preset function.
  7. Turn the TOAST COLOR TIME dial to set the timer if needed. In the PIZZA function, time will depend on size of pizza.
  8. Press the START STOP button to start cooking.
  9. The red ON light (I), that is located around the edge of the START/STOP button (H), turns on. When the timer expires, the display shows "End" and emits an acoustic signal (three 'beeps'). Press any button (H L N) or turn any dial (G M O) to reset the oven.
  10. During the cooking process you can pause the oven by pressing the START/STOP button (H). The red ON light (I) that is located around the edge of the START/STOP button (H) starts to blink. Within 5 minutes, press the START/STOP button (H) to resume the cooking program, otherwise the oven turns off.
  11. It is possible to interrupt the cooking process at any time by pressing for 1 second START/STOP button (H). The oven goes into stand-by condition.
- TIP:** In BAKE and CONVECTION function is possible to check the cavity temperature by pressing the cavity temperature button (L). The temperature is displayed for 5 seconds.

# SUMMARY TABLE

Function	Temperature	Timer	Wire Rack Position	Notes / Tips
 TOAST	(Auto selected)	(Auto selected)	 wire rack in position 2	Specific for toasting slices of bread.
 BAKE	170°F - 450°F	0:01 (minutes) – 2:00 (hours)	 wire rack or bake pan in position 1 or 2	Ideal for: cakes bread fish lasagna
 COOKIES	170°F - 450°F	0:01 (minutes) – 2:00 (hours)	 wire rack or bake pan in position 1 or 2	Ideal for: quiches poultry potatoes pastry cakes
 BROIL/GRILL	(Auto selected)	0:01 (minutes) – 2:00 (hours)	 wire rack in position 4, bake pan in position 3	Ideal for: pork chops sausages pork ribs wurstel
 DEFOST	–	0:01 (minutes) – 2:00 (hours)	 wire rack or bake pan in position 1	Ideal to help the food to be defrosted in shorter time.
 KEEP WARM	(Auto selected)	0:01 (minutes) – 6:00 (hours)	 wire rack or bake pan in position 1 or 2	Ideal to keep warm the food just cooked. This function can be also used as slow cooker.

# SUMMARY TABLE


Function	Temperature	Timer	Wire Rack Position	Notes / Tips
 PIZZA	Frozen 	(Auto selected) (Auto selected and adjustable)	 pizza pan on wire rack in position 1	Automatic program for crispy frozen pizza.
	Fresh	(Auto selected) (Auto selected and adjustable)	 pizza pan on wire rack in position 1	Automatic program for perfect fresh pizza.
 COOKIES	1tr	(Auto selected) (Auto selected and adjustable)	 rack in position 1 and 3	Automatic program for perfect cookies.
	2tr	(Auto selected) (Auto selected and adjustable)	 bake pan in position 2	Automatic program for biscuits for all family.
 AIR FRY	320°F - 450°F 160°C - 230°C	0:01 (minutes) – 1:00 (hours)	 wire rack or bake pan in position 1 or 2	Ideal for: frozen food (potatoes, nugget etc.) fresh chicken, sausage, etc.
 REHEAT	300°F - 400°F 150°C - 205°C	0:01 (minutes) – 1:00 (hours)	 wire rack or bake pan in position 1 or 2	Ideal for reheating leftovers.




Cookies

Cookies is a special automatic function. Temperature and heating elements are automatically selected but the cooking time can be adjusted as needed. You can also select if it's fresh or frozen cookies and if you are cooking 1 or 2 trays of cookies. This program uses all heating areas of the Triple Surround Cooking function for perfectly baked cookies every time.

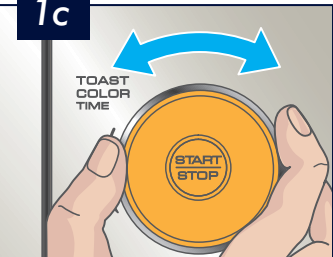
1a




1b



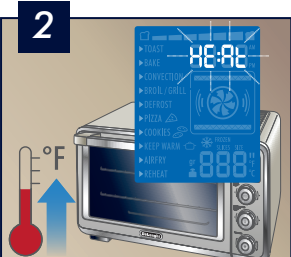
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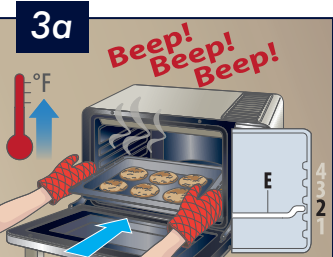
1d



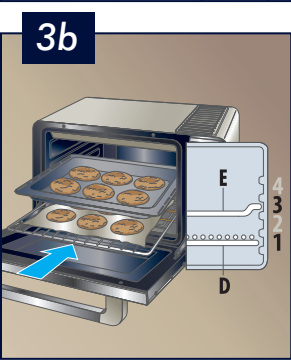
2




3a



3b



4



1a-d. Select Cookies function. Then select if it's 1 or 2 trays, and the time. Press START.

2. The oven will start pre-heating.

3a. If cooking one tray, place in position 2.

3b. If 2 trays, place in position 1 and 3. The oven will beep when it's time to switch the trays during cooking.

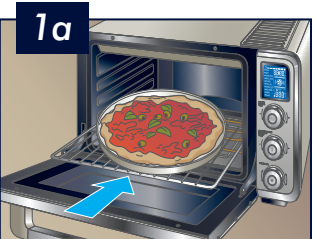
4. The oven will beep again at the end of the cooking process. Enjoy!

Pizza

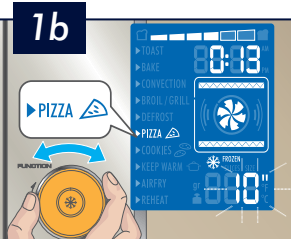
Pizza is a special automatic function. Temperature and heating elements are automatically selected but the cooking time can be adjusted as needed. You can also select if it's fresh or frozen pizza, the size of the pizza (anywhere from 6" to 13"), the type of pizza (thin crust, regular or deep dish) and if you are cooking 1 or 2 trays of pizza. This program uses all heating areas of the Triple Surround Cooking function for perfectly cooked pizzas every time.

- 1a-e. Insert pizza into oven. Select Pizza function. Then select if it's fresh or frozen, the diameter and the crust. Press START.
2. If cooking fresh pizza, the oven will beep to indicate that you should add any toppings if desired.

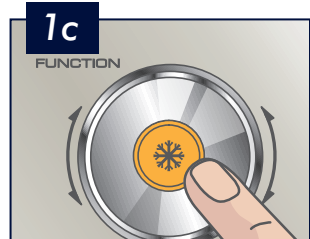
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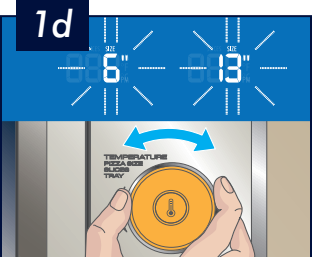
1b



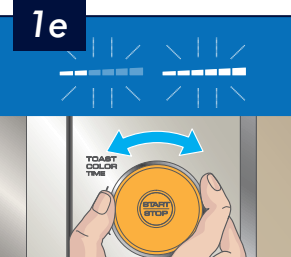
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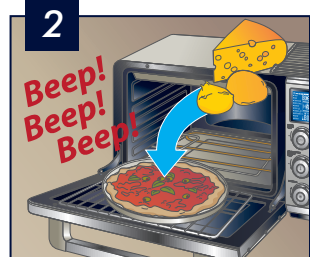
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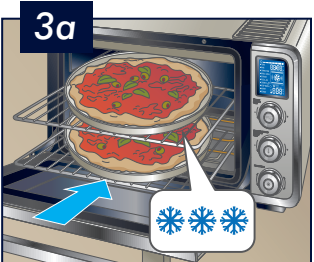
1e



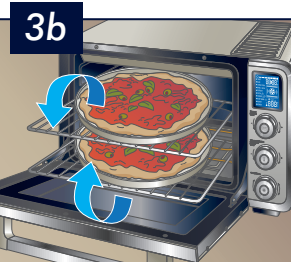
2



3a



3b

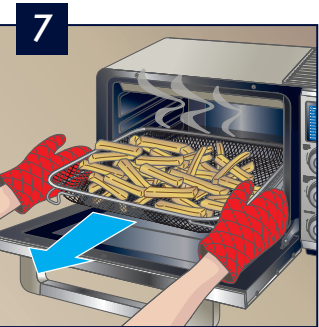
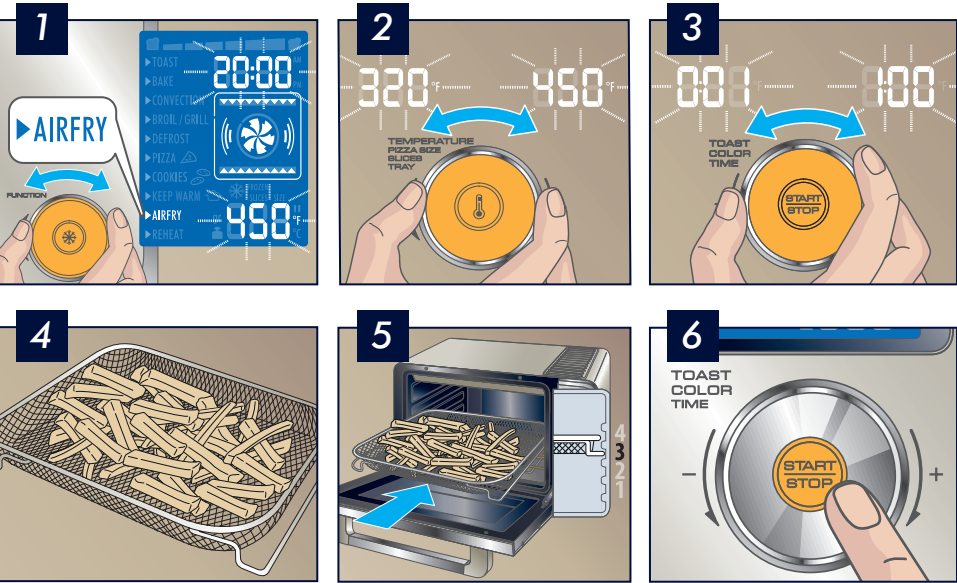


3a-b. If cooking one tray, place in position 2. If 2 trays\*, place in position 1 and 3. Halfway through cooking, switch the position of the pizzas. The oven will sound 3 beeps again at the end of the cooking process. Enjoy!

\* Requires optional rack. The accessory can be purchased at After-Sales Service Centers or household appliance dealers.

Air Fry

This air fry program with Power convection system creates quick, crispy, golden results every time with little to no oil. It uses its precise heat elements and fan which rapidly circulate hot air evenly around your food. You have the ability to select a temperature range and cooking temperature can be adjusted as needed. An air fryer basket is also provided to ensure maximum crispness.



1. Turn the function dial (0) to set to Air Fry mode.  
Note: No preheat is required
2. Turn the temp/pizza size/slices try dial (M) to set desired temperature.
3. Turn the toast color/time dial (G) to set the desired timer to desired temperature. The default temperature is 450 °F.
4. Place the food on the air fry basket.
5. Insert air fry basket in the oven in position 2 and the bake pan in position 1.
6. Press start/stop button to start cooking.
7. The oven will sound 3 beeps at the end of the cooking process.

De'Longhi Recipe App



Put our products to the test, explore their great features and cook an unlimited number of menus!  
The De'Longhi Recipe Book is the new, free App – for smartphones and tablets – collecting all the recipes for your De'Longhi cooking appliances.



Cauliflower Fritters



**Ingredients**

- 1 cup panko bread crumbs
- 3 tbsp olive oil
- 3/4 tsp salt
- 3/4 tsp garlic powder
- 1 1/4 cups rice flour
- 3/4 cup chilled seltzer
- 3/4 tsp salt
- 4 cups cauliflower florets

**Serves:** 4

**Prep:** 15 minutes

**Cook:** 40 minutes

**Total time:** 55 minutes

Directions

1. Combine the panko, olive oil, salt, and garlic powder in a large bowl until well mixed. Whisk together the flour and seltzer in another large bowl until smooth. Add the cauliflower and toss until well coated. Toss the cauliflower, a few pieces at a time, in the panko mixture until coated. Transfer the florets to a baking sheet.
2. Turn the function dial to air fry. Set the temperature to 425°F and the timer for 40 minutes.
3. Place of the cauliflower in the wire basket. Place the basket in position 3 and cook, turning occasionally, until the cauliflower is tender and lightly browned, 35 – 40 minutes.



Better Everyday

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