



**DeLonghi**

L I V E N Z A  
AIR FRY  
CONVECTION OVEN

## 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.



EO141164M

# LIVENZA AIR FRY CONVECTION OVEN



How do great cooks bring their best to the table? They select the finest, freshest ingredients. And they rely on appliances that help make the cooking process quicker and easier – convection ovens that maintain constant, even heat to bring out all the subtle flavors of a roast chicken. Indoor grills that can sear everything from porterhouse steaks to paninis. Deep fryers that conserve oil while turning foods a golden brown that's pleasing to the eye as well as the palate.

The Livenza Collection, beautifully engineered counter top appliances from De'Longhi. Transforming great ingredients into exceptional food.



## Power Air Fry Convection System

Creates quick, crispy, golden results every time with little to no oil thanks to the precise heat elements and fan which rapidly circulate hot air evenly around your food.



## 9 Cooking Functions

Air Fry french fries, make a pizza or bake cookies, one of the nine preset programs is perfect for the job.

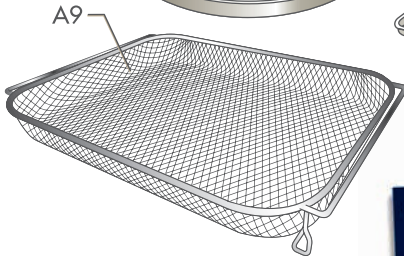
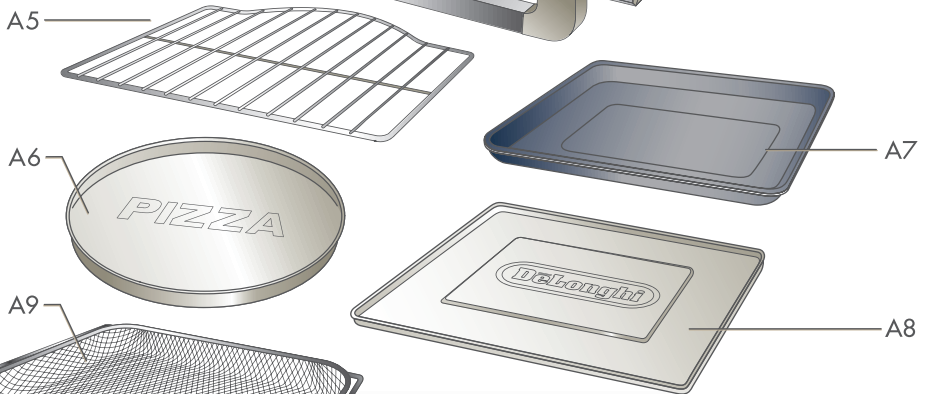


## Heat Lock System

Maintains the temperature inside while emitting up to 30% less heat off the glass door.

# IN THE BOX

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



Get Started &  
Owner's Instructions  
Booklets

# CONTROL PANEL




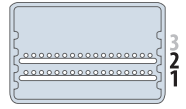

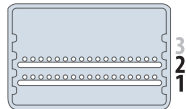

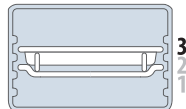


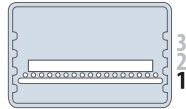



# PREPARING THE OVEN


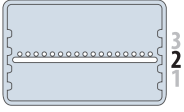


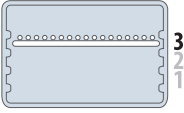

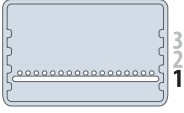

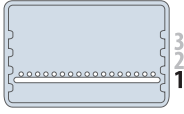
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1. Check the appliance has not suffered any damage in transit. Place on a flat, stable surface away from children.
  2. Initial start up operation may result in minimal smell and smoke (about 15 mins.) This is completely normal due to the protective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

# SUMMARY TABLE

| Function  |   | Temperature                    | Timer                               | Wire Rack and Bake Pan Position   | Recipes   |
|---|---|--------------------------------|-------------------------------------|---|---|
| <br>TOAST      |   | (Auto selected)                | (Auto selected)                     | <br>wire rack in position 2                | Specific for toasting slices of bread.  |
| <br>BAKE       |   | 170°F - 450°F<br>75°C - 230°C  | 1:00 (minutes)<br>–<br>2:00 (hours) | <br>wire rack in position 1 or 2           | Ideal for:<br>cakes<br>fish<br>lasagna  |
| <br>CONVECTION |   | 170°F - 450°F<br>75°C - 230°C  | 1:00 (minutes)<br>–<br>2:00 (hours) | <br>wire rack in position 1 or 2           | Ideal for:<br>quiches<br>bread<br>pastry cakes  |
| <br>AIR FRY    |   | 375°F - 450°F<br>190°C - 230°C | 1:00 (minutes)<br>–<br>2:00 (hours) | <br>air fry basket in position 3           | Ideal for:<br>frozen food (as<br>potatoes, nugget etc.)<br>fresh chicken,<br>sausages, etc. |
| <br>PIZZA    | Frozen<br> | (Auto selected)                | (Auto selected and adjustable)      | <br>pizza pan on wire rack in position 1  | Automatic program for crispy frozen pizza.  |
|   | Fresh   | (Auto selected)                | (Auto selected and adjustable)      | <br>pizza pan on wire rack in position 1 | Automatic program for perfect fresh pizza.  |

# SUMMARY TABLE

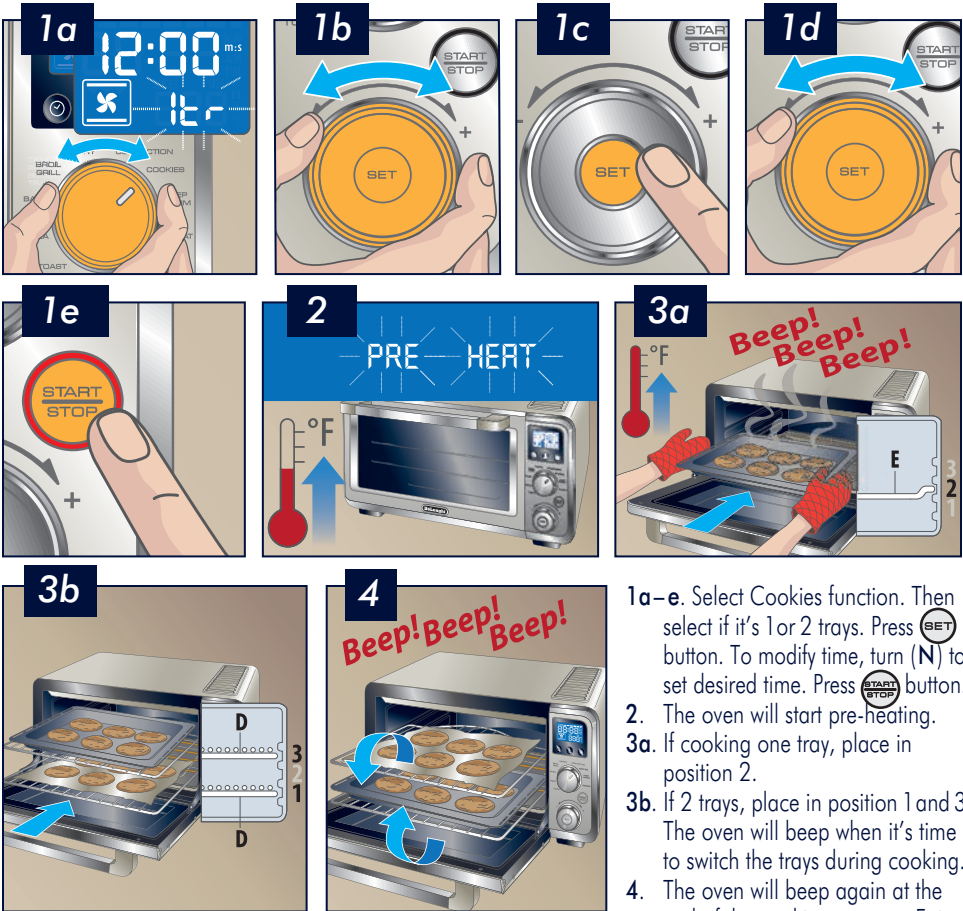
| Function   |         | Temperature     | Timer                               | Wire Rack and Bake Pan Position   | Recipes  |
|--|---------|-----------------|-------------------------------------|---|--|
| <br>COOKIES     | 1tr     | (Auto selected) | (Auto selected and adjustable)      | <br>wire rack in position 2  | Automatic program for perfect cookies.   |
|  | 2tr (*) | (Auto selected) | (Auto selected and adjustable)      | <br>wire racks in position 1 and 2                                     | Automatic program for cookies for the entire family.                             |
| <br>BROIL/GRILL |         | (Auto selected) | 1:00 (minutes)<br>–<br>2:00 (hours) | <br>wire rack in position 3,<br>back pan on the lower heating element. | Ideal for:<br>pork chops<br>sausages<br>pork ribs                                |
| <br>KEEP WARM   |         | (Auto selected) | 1:00 (minutes)<br>–<br>6:00 (hours) | <br>wire rack in position 1  | Ideal to keep prepared food warm. This function can be also used as slow cooker. |
| <br>REHEAT    |         | (Auto selected) | 1:00 (minutes)<br>–<br>2:00 (hours) | <br>wire rack in position 1  | Ideal for reheating leftovers.   |

(\*) the second wire rack is sold as accessory.

# SPECIAL FUNCTIONS

## 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 Double Surround Cooking function for perfectly baked cookies every time.



- 1a–e.** Select Cookies function. Then select if it's 1 or 2 trays. Press **SET** button. To modify time, turn (N) to set desired time. Press **START/STOP** button.
- 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!

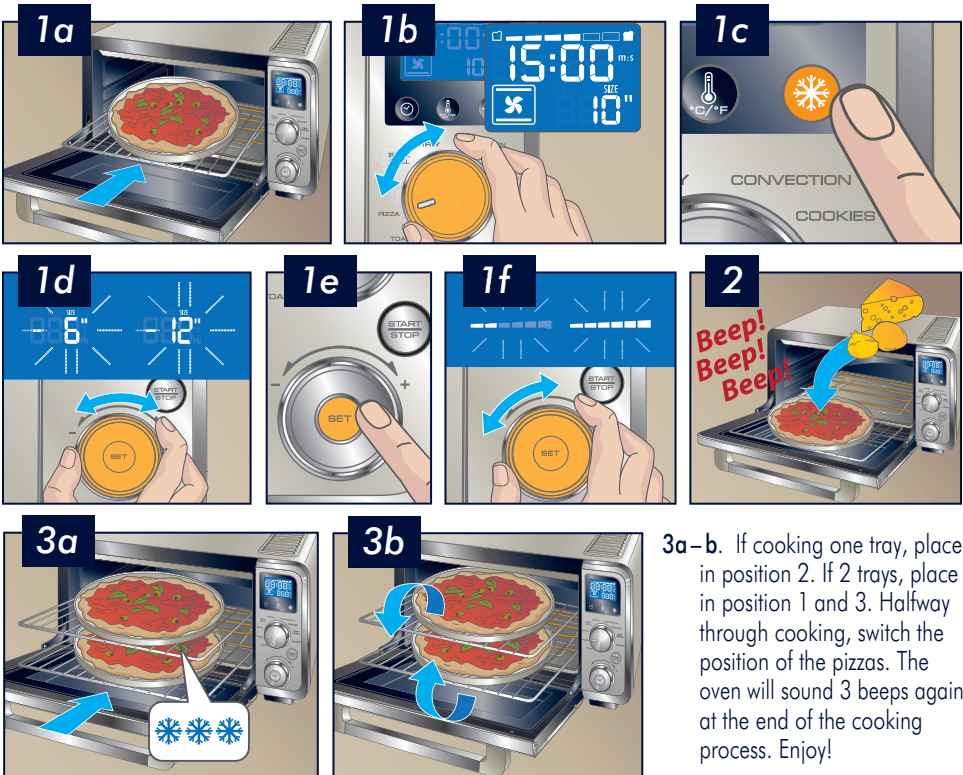


## Pizza

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 12"), 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 Double Surround Cooking function for perfectly cooked pizzas every time.

1a–f. Insert pizza into oven. Select Pizza function. Then select the diameter and the crust. Default mode is "FROZEN". Pressing (H) the ❄️ button will disable "FROZEN" option. Press **START STOP** button.

2. If cooking fresh pizza, the oven will beep to indicate that you should add any toppings if desired.

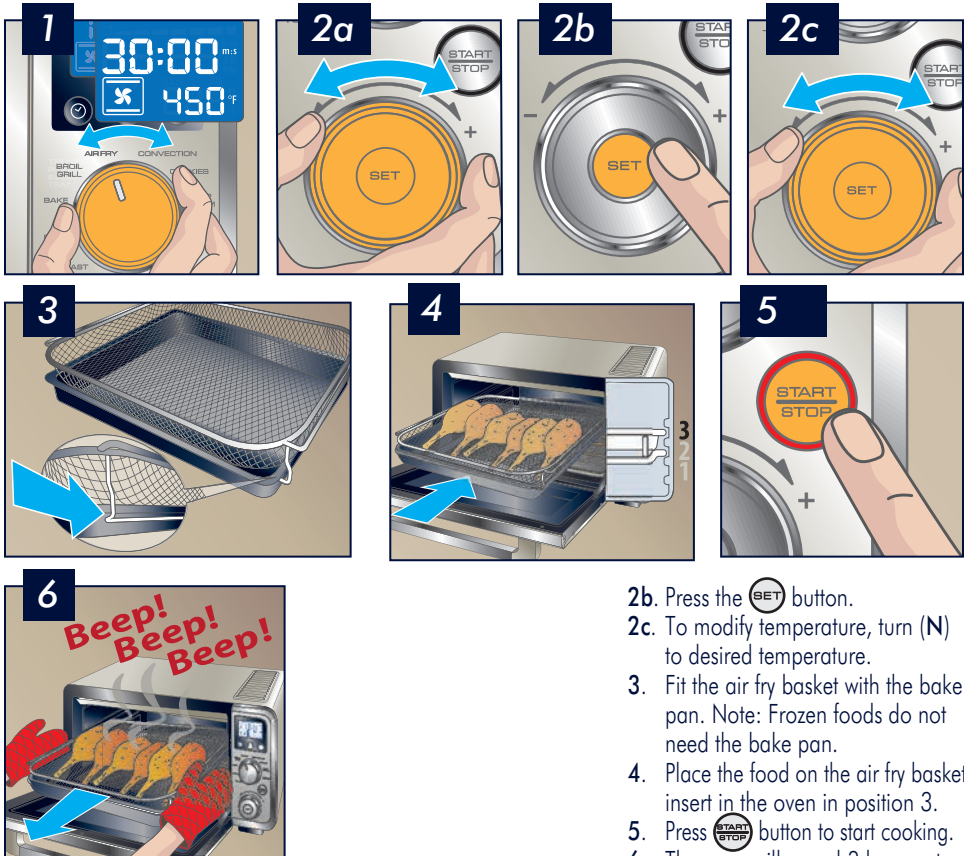


3a–b. If cooking one tray, place in position 2. If 2 trays, place in position 1 and 3. Halfway through cooking, switch the position of the pizzas. The oven will sound 3 beeps again at the end of the cooking process. Enjoy!

# SPECIAL FUNCTIONS

## 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. Select Air Fry function.
- 2a. To modify time, turn (N) to set the desired time.

- 2b. Press the **SET** button.
- 2c. To modify temperature, turn (N) to desired temperature.
3. Fit the air fry basket with the bake pan. Note: Frozen foods do not need the bake pan.
4. Place the food on the air fry basket, insert in the oven in position 3.
5. Press **START STOP** button to start cooking.
6. 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.



## Zucchini Chips



### Ingredients

- 1/2 cup panko bread crumbs
- 1/4 cup grated Parmesan cheese
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1 large zucchini, cut into 1/4-inch thick slices
- 1 tablespoon all-purpose flour
- 1 large egg, lightly beaten

Serves: 2

Prep: 15 minutes

Cook: 25 minutes

Total time: 40 minutes

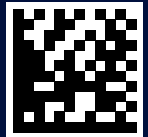
### Directions

1. Toss the zucchini and flour in a medium bowl until lightly coated. Whisk the egg in a medium bowl until lightly beaten. Combine the panko, Parmesan, garlic powder, and salt on a sheet of wax paper.
2. Dip the zucchini slices, one piece at a time, into the egg, then into the panko mixture, pressing lightly so the crumbs adhere. Spray both sides well with cooking spray. Place the zucchini slices, in one layer, on the wire basket.
3. Turn the function dial to air fry. Set the temperature to 425°F and the timer for 25 minutes.
4. Place the basket in position 3 and bake until the zucchini is tender and browned, turning once halfway through cooking time, 20 – 25 minutes.



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