



DeLonghi

L I V E N Z A 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.



EO241250M



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.

Introducing the Livenza Collection of beautifully engineered counter top appliances from De’Longhi. Transforming great ingredients into exceptional food.



Surround Triple Cooking

The embedded heating elements create an evenly heated cooking surface, with no hot spots for perfectly cooked food.



Insulated To Maintain Heat

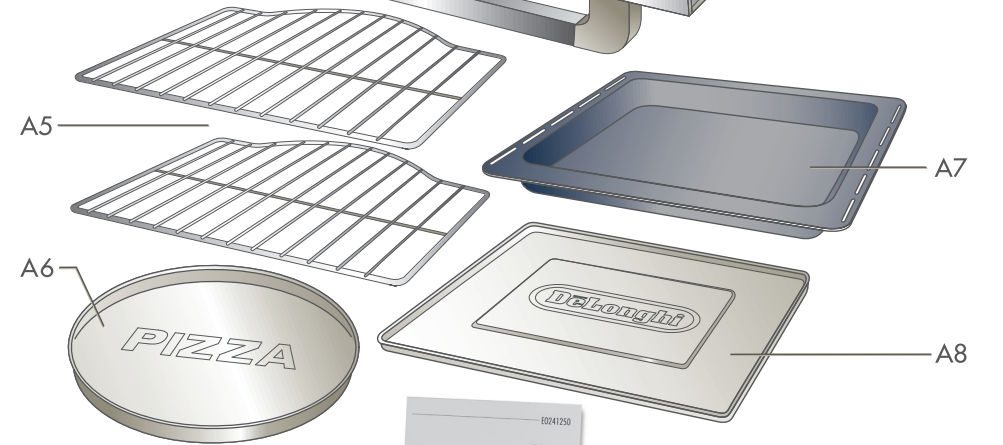
The innovative system maintains consistent heat due to insulated construction and a double glass door.



The Precise Temperature

The floating hinge grills thick sandwiches without crushing them. You can even “float” the top grill to broil a steak or crostini.

- 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



Get Started & Owner's Instructions Booklets


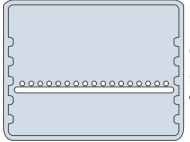

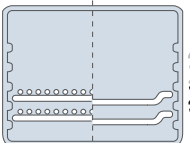

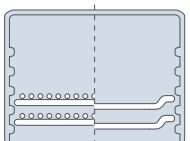

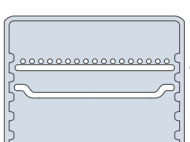

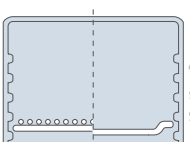
CONTROL PANEL




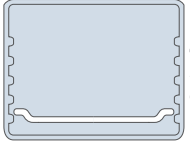

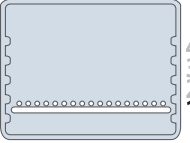

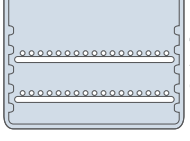

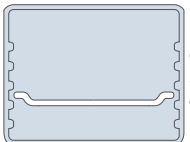
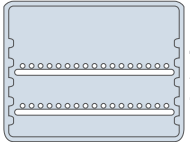

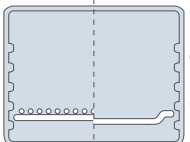
PREPARING THE OVEN

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 a 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

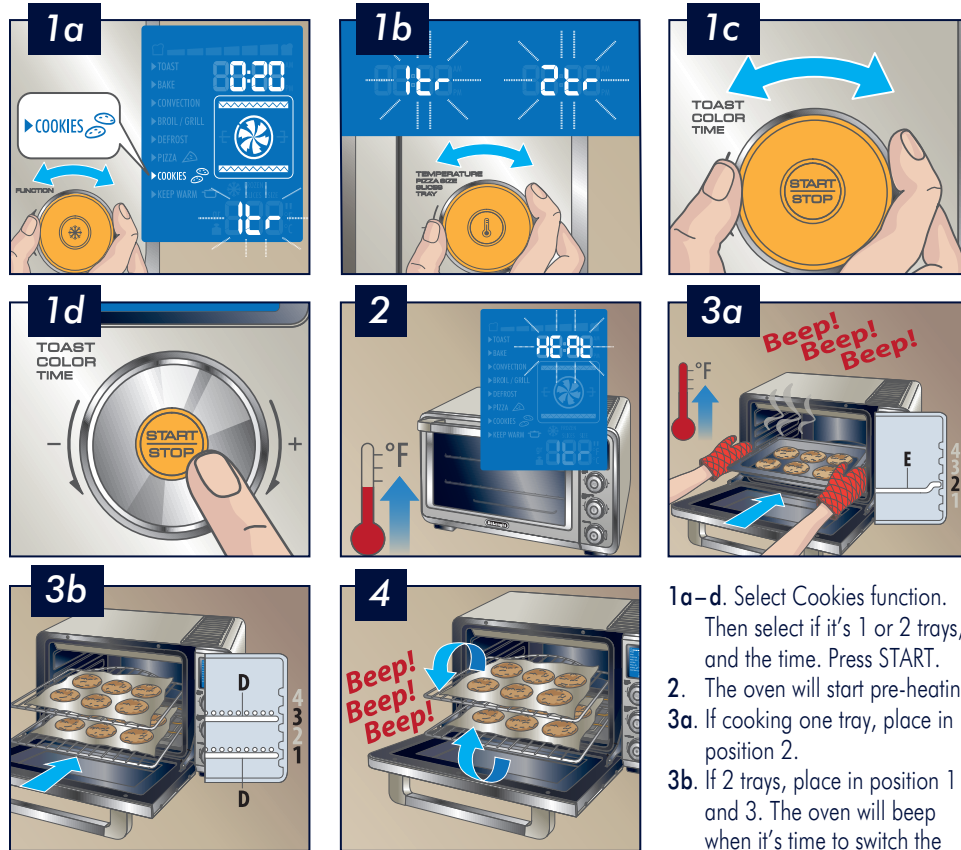
Function	Temperature	Timer	Wire Rack Position	Notes / Tips
 TOAST	(Auto selected)	(Auto selected)		
 BAKE	170°F - 450°C	0:01 - 2:00		Ideal for cooking stuffed vegetables, fish and pound cake. Rack/ drip pan in position 1 or 2
 CONVECTION	170°F - 450°C	0:01 - 2:00		Ideal for lasagne, meat, pizza, pies, cakes, bread and all foods which must have a brown or crisp surface. Rack/ drip pan in position 1 or 2
 BROIL/GRILL	(Auto selected)	0:01 - 2:00		Ideal for toasting bread and browning food. Rack in position 4. Drip pan in position 3.
 DEFROST	-	0:01 - 2:00		Place the food directly on the rack or drip pan.

SUMMARY TABLE

Function	Temperature	Timer	Wire Rack Position	Notes / Tips
 PIZZA	Fresh	(Auto selected and adjustable)		Ideal for cooking 1 fresh pizza placed on the drip pan. Add the mozzarella only at the end of cooking when the oven emits a beeps.
	Frozen  x 1	(Auto selected and adjustable)		Place the pizza directly on the rack.
	Frozen  x 2	(Auto selected and adjustable)		Use the total weight of the 2 pizzas. Rack in position 1 and 3. Turn halfway through cooking.
 COOKIES	1tr	(Auto selected and adjustable)		Use the drip pan coated with butter or covered with greaseproof paper.
	2tr	(Auto selected and adjustable)		Rack in position 1 and 3. Cover the racks with tinfoil. Turn the biscuits and reverse the racks when the oven emits two beeps.
 BROIL/GRILL	(Auto selected)	0:01 - 2:00		Place the food directly on the rack or drip pan in position 1.

Cookies

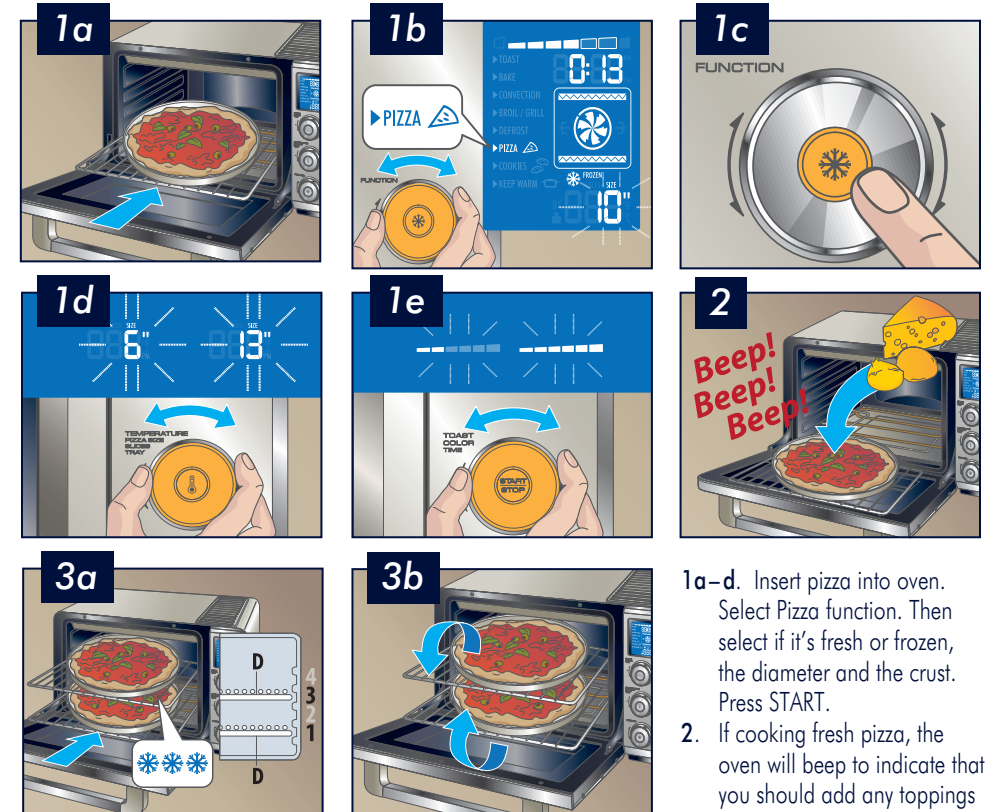
Cookies is a special automatic function. Temperature and heating elements are automatically selected but the cooking time can be adjusted as needed. You can also select if it's fresh or frozen cookies and if you are cooking 1 or 2 trays of cookies. This program uses all heating areas of the Triple Surround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



- 1a-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 pizzas. This program uses all heating areas of the Triple Surround Cooking function for perfectly cooked pizzas every time.



- 1a-d. 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.
- 3a-d. 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!

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.



Maple-Roasted Root Vegetables



Ingredients

- 4 large carrots, cut into 4 inch pieces
- 4 parsnips, cut into 4 inch pieces
- 2 leeks, halved and cut into 4 inch pieces
- 2 tablespoons olive oil
- 2 tablespoon maple syrup
- 1 teaspoon salt

Serves: 4

Prep: 15 minutes

Cook: 45 minutes

Total time: 1 hour

Directions

1. Line the baking tray with foil. Toss together the carrots, parsnips, leeks, maple syrup, olive oil, and salt in a large bowl. Scatter the vegetables evenly on the baking tray.
2. Turn the function dial to convection. Turn the temperature to 425°F and preheat the oven.
3. Place the vegetables in the oven on position 3 and roast until the vegetables are tender and browned, about 45 minutes.

Mediterranean One-Pan Chicken with Lemon and Potatoes



Ingredients

- 1/4 cup extra-virgin olive oil
- Grated zest and juice from 2 lemons
- 1 tablespoon dried oregano
- 1 tablespoon chopped fresh parsley
- 2 teaspoons chopped fresh rosemary
- 2 garlic cloves, minced
- 1 teaspoon salt
- 4 medium russet potatoes, peeled and cut into 1 1/2 inch chunks
- 4 skin-on bone-in large chicken thighs
- 1 lemon cut into wedges

Serves: 4

Prep: 10 minutes

Cook: 50 minutes

Total time: 1 hour

Directions

1. Remove the baking tray from the oven and line with foil. Turn the function dial to convection. Turn the temperature to 400°F and preheat the oven.
2. Whisk together the olive oil, lemon zest, lemon juice, oregano, parsley, rosemary, garlic, and salt in a large bowl. Add the chicken and potatoes and toss to coat well. Scatter the potatoes onto the baking tray. Arrange the chicken and lemon wedges on top of the potatoes. Place the baking tray on position 3 and roast until an instant-read thermometer inserted into the center of the chicken registers 165°F and the potatoes are tender, about 40 minutes.
3. Transfer the chicken to a platter and cover loosely with foil. Let stand 10 minutes.
4. Turn the oven temperature to 425° and continue cooking the potatoes until they are browned and crisp, about 10 minutes longer. Serve the chicken with the potatoes.



Better Everyday

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