



DeLonghi

LIVENZA

MULTI COOKER

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.



CKM1641D



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. Cookers with intuitive design that craft meals with precision. 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.



versatile multitasker

All-in-One Versatility

Select from Brown & Sauté, Steam, Rice, Bake and Slow Cook to craft the most flavorful, perfectly cooked dishes.



Easy, Intuitive Design

Simply choose temperature setting and cook time – up to 24 hours – and the programmable, intuitive controls do the rest.



Precision Cooking Control

ExacTemp technology guarantees the best results with carefully regulated temperature settings.

- A1. Control panel
- A2. Function display
- A3. Steam rack
- A4. Pot
- A5. Lid



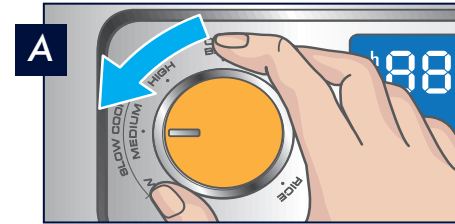
Get Started & Owner's Instructions Booklets



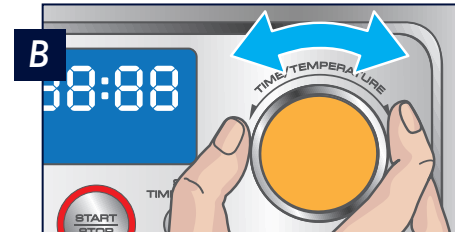
- A Function selector dial
- B Keep warm button
- C Time / Temperature dial
- D Start / Stop button
- E Red light
- F Keep warm red light
- G Set Time / Temperature button
- H Display

Slow Cooking

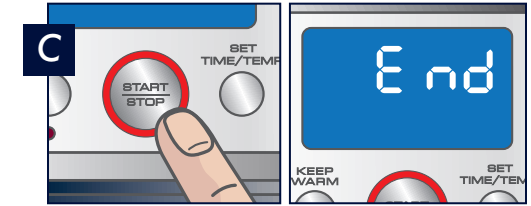
Slow cooking is perfect for foods that require long, slow simmering, such as soups, stocks, stews, and dried beans. Slow cooking is also ideal for specific types of meat such as chuck roasts, short ribs, pork shoulders and lamb shanks. The Medium and Low settings are usually used for recipes that cook longer. When starting a dish later in the day, select the High setting to ensure that food is cooked, warm, and ready when you'd like to eat.



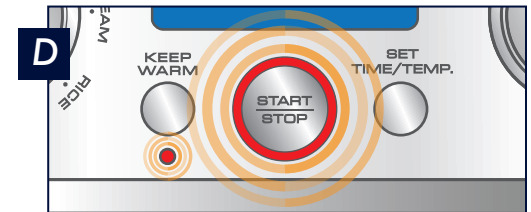
From stand-by mode, turn the Function Selector Dial (A) to select **LOW** function / **MED** function / **HIGH** function.



The display will default to Low h10:00m/Med h08:00m/High h04:00m flashing, then adjust cooking time by turning the dial clockwise/ counterclockwise to increase/decrease the time by 15 minute increments.



Pressing Start /Stop button (D) to start cooking process. Once set time is elapsed, the red light around Start / Stop button will shut off, the display will show "End" flashing for 5 minutes.



If no action is taken after 5 minutes of flashing, the control will automatically default to KEEP WARM function. Keep warm red light (F) will illuminate, the red light (E) around Start/Stop button will illuminate for up to 12 hours.

Keep warm manual selection

Keep Warm function can also be manually activated pressing Keep Warm button (B).

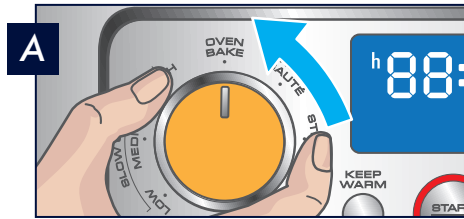
Changing Function While Cooking Process is Running

You can change the current cooking function (low, medium, high) when it has already started by turning the Function Selector Switch (A). The display will continue the countdown previously selected if it did not exceed the maximum time of the newly selected function. If not, it will default to the maximum time for the new selected function.

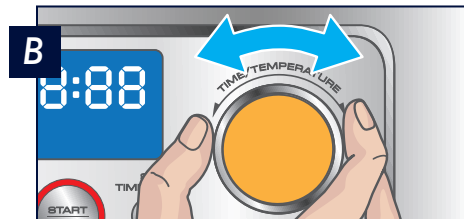
OVEN BAKE FUNCTIONS

Oven/Bake

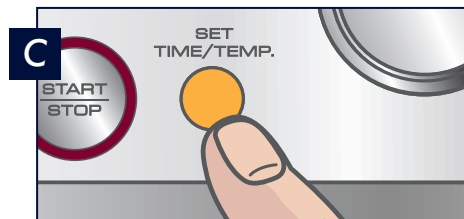
Ideal for recipes that are typically baked. Great for cakes and breads. Also ideal for roasting meats such as beef roasts and roasted chicken.



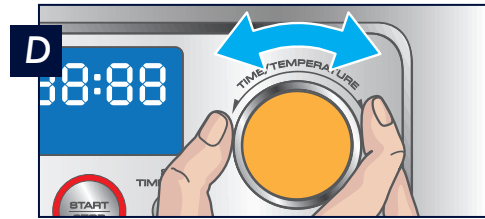
From stand-by mode, turn the Function Selector Dial (A) to select OVEN/BAKE function.



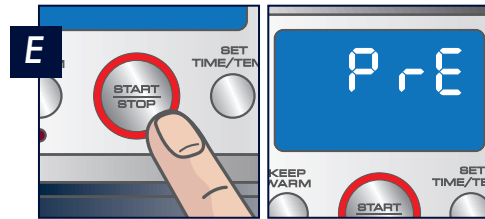
The upper display will default to h00:30m flashing, then adjust cooking time by turning Time/Temperature dial (C). Turning the dial clockwise/counterclockwise to increase/decrease the time by 5 minute increments, for a maximum set time of h06:00m.



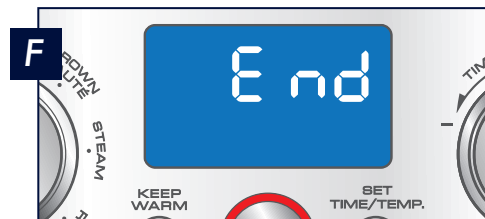
Pressing Set Time/Temperature button (G), the upper display will stop flashing, and lower display will default to flashing 350°F (135°C) temperature.



Turning clockwise/counterclockwise the Time/Temperature dial (C) to increase/decrease the temperature in increments of 25°F (15°C) from 300°F (105°C) to 400°F (205°C).



Press the START/STOP button (D) to start the Preheat. Once the pot reaches the set temperature, the display will show the time and temperature and the cooking process begins.

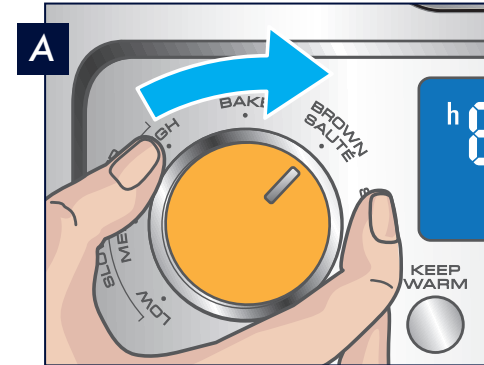


Once the timer is elapsed the unit goes in stand-by mode.

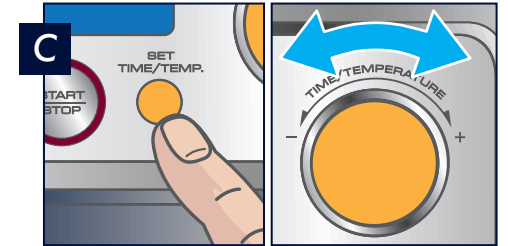
COOKING with BROWN/SAUTÉ FUNCTION

Brown/Sauté

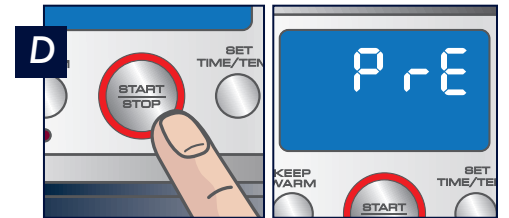
Use Brown/Sauté in place of using a skillet or saute pan on the stove top for a variety of recipes for easy one pot meals with simple cleanup. Prepare a sauteed skillet dish right in the multi cooker pot as the first step in completing your meal.



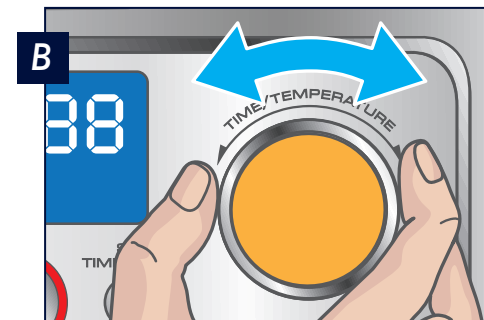
Turn Dial (A) to BROWN/SAUTÉ function.



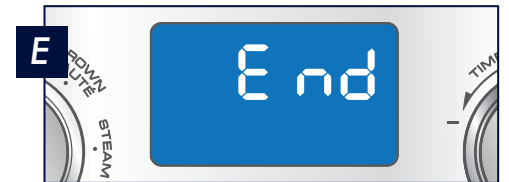
Pressing Set Time/Temperature button (G). Turning dial (C) clockwise/counterclockwise to increase/decrease the temperature in increments of 25°F (15°C) from 400°F (205°C) to 450°F (235°C).



Press the START/STOP button (D) to start the Preheat. Once the pot reaches the set temperature, the display will show the time and temperature and the cooking process begins.



The display will default to 1 minute. Turning dial (C) clockwise/counterclockwise to increase/decrease the time in increments of 1 minute for a maximum of 1 hour.

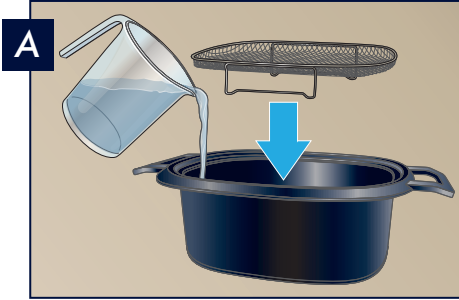


Once the timer is elapsed the unit goes in stand-by mode.

COOKING with STEAM FUNCTION

Steam

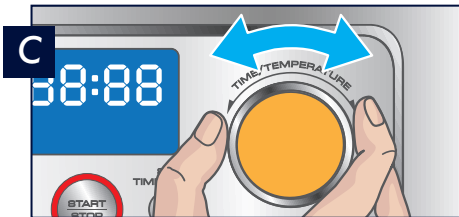
Steaming is one of the healthiest methods of cooking. No butter or oil is required and fewer nutrients are lost in the steaming process.



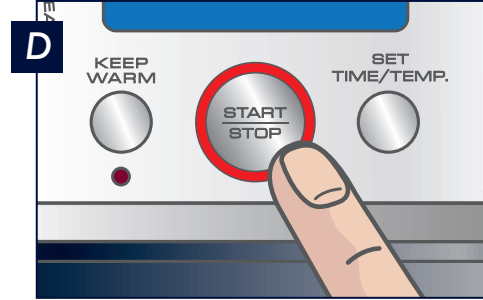
Place Steam Rack into the pot. Fill pot with 4 cups (1Qt.) of water.



Turn dial (A) to STEAM function.



The display will default to 30 minutes. Turning dial (C) clockwise/counterclockwise to increase/decrease the time in increments of 1 minute for a maximum of 1 hour.



Press the START/STOP button (D) to start the Preheat. Once the water starts boiling the display will show the time and the cooking will begin.



Once the timer is elapsed the unit goes into stand-by mode.

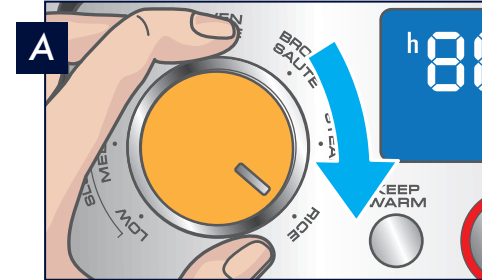
WARNING!

Extreme caution should be exercised when using Steam function. Steam generated inside the pot is flowing through steam vent on the lid, and surrounding the lid, that may cause serious burns.

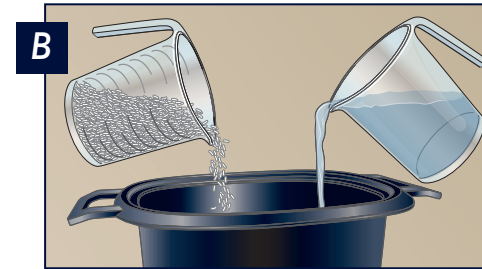
COOKING with RICE FUNCTION

Rice

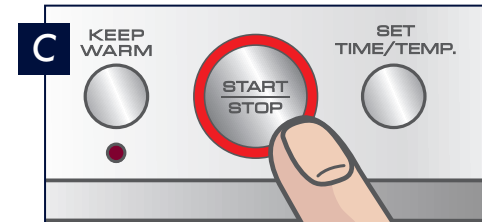
The simplest way to cook rice is to simply add the rice and appropriate water amount. The multi cooker will do the rest. Cooking times will vary according to amount of rice and water added. The cooker will automatically turn off once fully cooked.



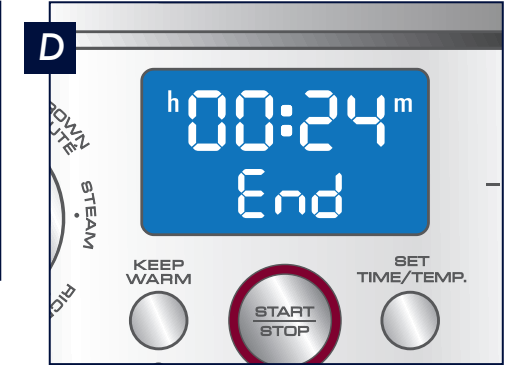
Turn Dial (A) to RICE function.



Place appropriate rice and water amount based upon cooking directions provided in instruction manual.



Push START/STOP button (D) to start the cooking process.



Timer is automatically set in according to amount of water, the type and amount of rice.

The multi cooker will use less water than the traditional stove top rice preparation. Please consult the recommendations in the instruction manual.

Once the water is completely evaporated, the unit goes into standby mode and the rice has been properly cooked.

WARNING!

Extreme caution should be exercised when using Rice function. Steam generated inside the pot is flowing through steam vent on the lid, and surrounding the lid, that may cause serious burns.

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.



Pulled Chicken Tacos



Ingredients

- 1 3/4 lbs boneless skinless chicken thighs
 - 1/4 tsp salt
 - 2 tsp olive oil
 - 1 lb tomatillos, husked, rinsed, and cut into wedges
 - 1 onion, sliced
 - 1 (16-oz) jar green salsa
 - 2 jalapeño peppers, finely chopped
 - 2 garlic cloves, chopped
 - 1 (15-oz) can black beans, rinsed and drained
 - 1/4 cup chopped fresh cilantro
 - 6 (8-inch) tortillas, warmed
- Sour cream, chopped fresh cilantro, diced red onion for serving (optional)

Serves: 6

Prep: 15 minutes

Cook: 40 minutes

Total time: 55 minutes

Directions

1. Sprinkle the chicken with the salt. Turn the function dial to Brown/Sauté. Set the timer for 5 minutes and preheat the multi-cooker. Set the temperature to 350°F. Add the chicken and cook until browned, about 5 minutes. Add the tomatillos, onion, salsa, jalapeños, and garlic. Turn the function dial to oven/bake. Cover and cook until the chicken is fork-tender, about 30 minutes.
2. Transfer the chicken to a cutting board. With two forks, shred the chicken into small pieces. Stir the chicken and cilantro into the multi-cooker; heat through.
3. Serve with the warmed tortillas. Top with sour cream, cilantro, and red onion, if using.

Beef Bourguignon



Ingredients

- 6 slices bacon, chopped
- 1 1/2 lbs boneless beef chuck, cut into 3/4-inch pieces
- 1 onion, chopped
- 2 garlic cloves, minced
- 3 tbsp all-purpose flour
- 1 tbsp tomato paste
- 1 (14.5-oz) can beef broth
- 3/4 cup dry red wine
- 1 (10-oz) package cremini mushrooms, halved
- 2 cups frozen white pearl onions (from a 14.4-oz package)
- 1 tbsp chopped fresh thyme, or 1/2 tsp dried thyme
- 3/4 tsp salt

Serves: 4 (6 cups)

Prep: 15 minutes

Cook: 3 hours
18 minutes

Total time: 3 hours
22 minutes

Directions

1. Turn the function dial to Brown/Sauté. Set the timer for 5 minutes and preheat the multi-cooker. Set the temperature to 350°F. Add the bacon and cook until browned, about 5 minutes. Transfer to paper towels to drain; set aside.
2. Add the beef to the drippings in the multi-cooker and cook, turning occasionally, until browned, about 8 minutes. Add the onion and garlic and cook until softened, about 5 minutes. Stir in the flour and cook 1 minute. Stir in the tomato paste until blended. Add the broth, wine, mushrooms, pearl onions, thyme, salt, and the reserved bacon; bring to a simmer.
3. Turn the function dial to High on the Slow Cooker function. Set the timer for 3 hours. Cover and cook until the meat and vegetables are fork-tender.



www.delonghi.com

 like us: DeLonghi North America –  follow us @DeLonghiNA