

**PORODO**  
**LIFESTYLE**



**Porodo Lifestyle**

**12" Indoor  
Electric Pizza Maker**

SKU: PD-LFST177-BK

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## Important Notes

Basic safety precautions should always be followed when using electrical appliances, including the following:

- 1.** Carefully read all instructions and keep them for future reference.
- 2.** Avoid direct contact with hot surfaces; always use handles or knobs.
- 3.** Never immerse the cord, plug, or appliance body in water or other liquids to prevent electric shock. Clean the appliance with a damp cloth, and ensure it is completely cooled down before cleaning.
- 4.** Children should be closely supervised whenever they use or are near the appliance.
- 5.** This appliance must not be used by children under 8 years of age, or by individuals with physical, sensory, or mental impairments, or those who lack experience and knowledge of the appliance, unless they are supervised or instructed in its use by a responsible person familiar with the hazards.
- 6.** Children under 8 years of age should not clean or maintain this product unless they are over 8 years old and supervised.
- 7.** Keep the product and its power cord out of children's reach.
- 8.** Ensure children do not play with the appliance and always supervise them.
- 9.** Never leave the product unattended while in operation.
- 10.** Always unplug the appliance when not in use, and before cleaning. Allow all parts to cool before removing or inserting them.
- 11.** If the power cord, plug, or appliance malfunctions, or if any part is damaged, return the product to an authorized service center for inspection, repair, or maintenance.
- 12.** A damaged power cord must be replaced by the manufacturer, its service agent, or a qualified specialist to prevent danger.
- 13.** Avoid using accessories not approved by the manufacturer, as they could cause injury.
- 14.** This appliance is designed for household use only and is not suitable for outdoor use or commercial applications.
- 15.** Intended for use in domestic settings and similar environments, such as:

Staff cafeterias in shopping malls, offices, or other work environments, Ranch hotels, Residents of hotels, motels, or other residential facilities, and Household accommodations.

**16.** Never allow the power cord to hang over the edge of a table or countertop, and ensure it does not come into contact with hot surfaces.

**17.** Always switch off the appliance and unplug it when disconnecting or not in use.

**18.** The appliance is intended solely for its designed purpose and should not be used for any other function.

**19.** This appliance cannot be operated by an external timer or remote control system.

**20.** Ensure that the appliance is placed on a dry, flat, and level surface for optimal performance and safety.

**21.**  The outer surface of the appliance may become hot during operation.

**22.** The temperature of accessible surfaces may rise during use, so exercise caution when handling the appliance.

**23.** Ensure that food in the baking pan or pizza stone does not touch the heating element to prevent potential hazards.

**24.** Do not obstruct the air vents or air inlets while the appliance is in use, as this may affect performance and safety.

**25.** Avoid pouring oil into the baking tray, as this could cause a fire hazard.

**26.** Do not touch the inside of the appliance while it is operating to prevent burns.

**27.** Before connecting the appliance to the power supply, verify that the voltage matches the local electrical supply.

**28.** It is strictly prohibited to use wet hands to plug or unplug the appliance or operate the control panel to avoid electric shock.

**29.** Do not use the appliance on or near tablecloths, curtains, or any other flammable materials.

**30.** Ensure there is at least 10 cm of space on all sides, back, and top of the appliance when in use. Do not place any objects on top of it.

**31.** During operation, hot air will be expelled from the air outlet. For safety, maintain a safe distance from the outlet to avoid burns.

**32.** If black smoke appears, immediately unplug the appliance and discontinue use to prevent further risk.

- 33.** The packaging material is not a toy. Keep plastic bags out of reach of children to avoid a choking hazard.
- 34.** It is normal for a small amount of water to drip during the operation of the appliance.

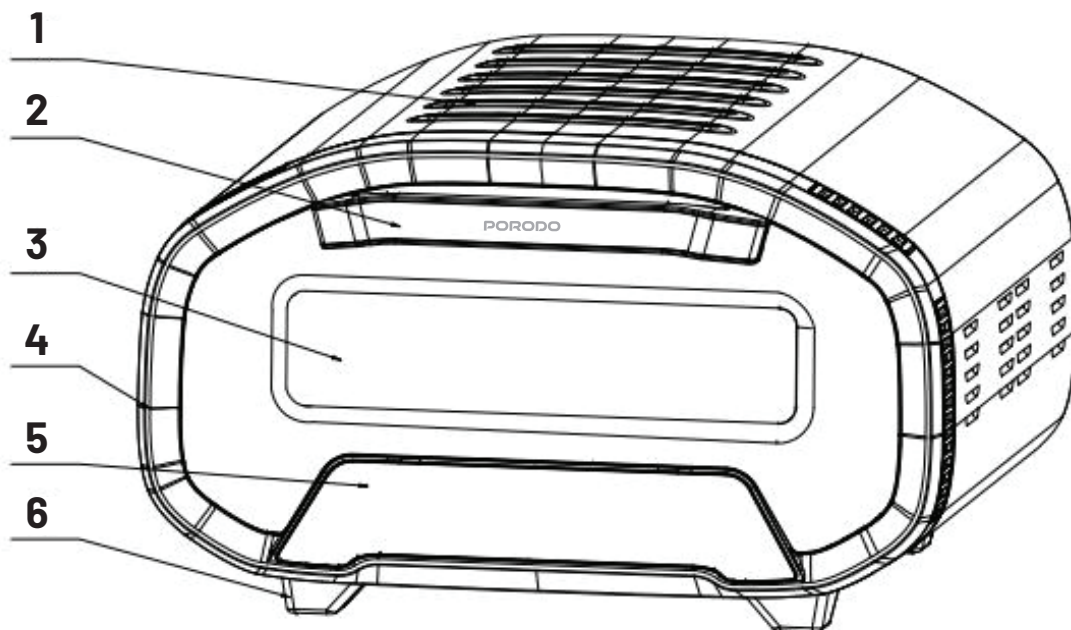
## **Use of Extension Cords**

- a)** Short power cords are provided to reduce the risk of tripping or tangling caused by long power cords.
- b)** Extension cords can be used, but caution is necessary when utilizing them.
- c)** When using an extension cord:

Ensure that the power rating marked on the extension cord matches the appliance's power rating.

Place the cord so it does not dangle over countertops or tables, where it could be pulled down by a child or pose a tripping hazard.

## **Schematic View**



- 1. Housing    2. Handle    3. Glass Door    4. Frame    5. Control Panel    6. Base**

## Before First Use

1. Unbox the product and remove all packaging materials.
2. Remove any stickers or labels.
3. Clean the machine and the interior with a damp cloth only. Use warm water with mild detergent to clean the pizza stone, grill grid, and baking tray.
4. Avoid using metal balls or abrasive cloths. Allow all parts to dry thoroughly.
5. The pizza oven is heated using hot air. Do not add oil, grease, or other liquids to the baking dish.
6. Avoid overfilling the baking tray with food, as this can obstruct airflow and negatively affect cooking performance.

## Instructions for Use

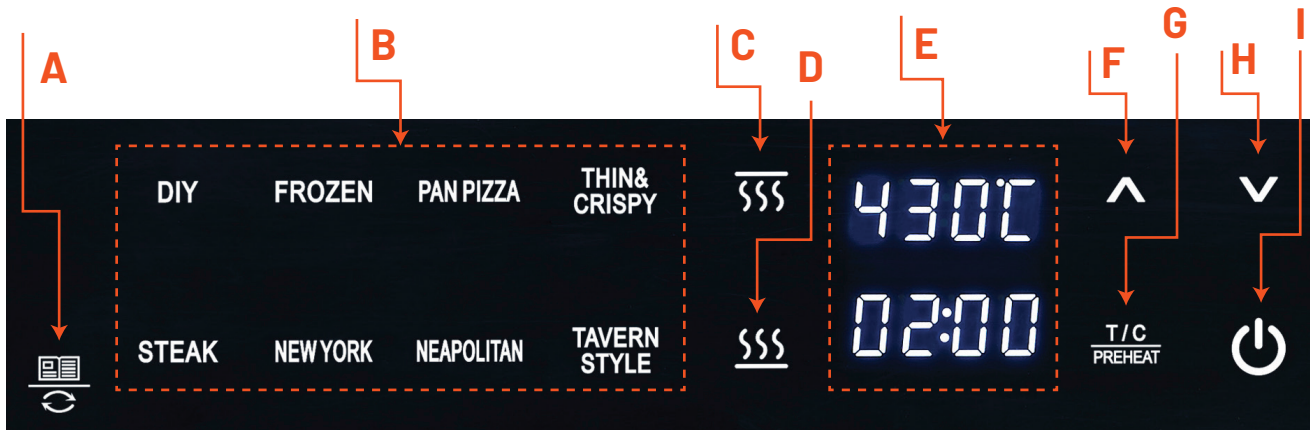
**Tip:** Place the appliance on a flat, smooth, and stable surface. Avoid placing it on surfaces that are not heat-resistant.




1. Plug the power cord into a grounded outlet.
2. When ready to bake a pizza, carefully remove the pizza stone. Place the pizza stone inside the oven to preheat. Once preheated, use the special tool to transfer the pizza onto the stone for baking.
3. Select the desired function on the control panel. You can manually adjust both the cooking time and temperature.
4. Operate the control panel to start the cooking process.

## Control Panel Guide

- A. Menu selection button and factory reset button
- B. Menu
- C. Upper heater control button
- D. Lower heater control button
- E. Display (temperature is shown at the top, time is displayed at the bottom)
- F. Time and temperature increase button

- G. Time and temperature selection, and preheating function buttons
- H. Time and temperature decrease button
- I. Start/Stop button



1. "  " Button: Menu selection button and factory reset button.  
Press and hold this button in standby mode to restore the factory settings.
  2. After preheating is complete, open the door to add the ingredients and close the door. Then, manually press the "  " button to begin the countdown.
  3. After completing a cycle or selecting a menu, the buzzer will sound 5 times within two minutes. This period is used to maintain the original temperature and operating conditions. If no further action is taken, the machine will automatically shut down two minutes later, and the digital screen will display the "END" status. If within those two minutes the user wishes to bake the same type of food (such as pizza), or switch to a different menu or continue, simply proceed to the next selection.
- Note:** After placing the ingredients into the machine and closing the door, press the "  " button to begin the countdown. If the machine is not preheating, proceed as usual. For all DC DV12 models, the fan will run for 5 minutes before shutting down. The AC cross-flow fan will delay for 10 minutes before powering off.
4. After completing a menu, there are two possible scenarios when selecting



another menu immediately:

**4.1** From a low-temperature menu to a high-temperature menu, the machine needs to be reheated for a certain period of time.

**4.2** From a high-temperature menu to a low-temperature menu, the screen will display "COOL," and it will sound 5 beeps, followed by 5 beeps every 10 seconds. The "COOL" message will continue flashing, indicating that the temperature is high and the door should be opened to dissipate heat. Once the core temperature decreases to a safe level, the "COOL" message will disappear, and the current menu can begin.

If the screen continues to display "COOL," the machine is too hot for the next selected function. Select another menu with a higher temperature to continue.

## **5. Start/Stop Button (I):**

Upon initial power-on, the buzzer will sound once, and all display lamps will light up sequentially for 8 seconds. The default "FROZEN" icon and "Function Selection" will appear. To start the baking program, briefly press the "Start/Stop" button. During operation, press and hold this button for 3 seconds to stop the process and return to the initial power-on state.

## **6. Time and Temperature Selection and Preheat Function (G):**

Except for DIY mode, all other menus feature a preheat function. For menus with a preheat function, the preheat indicator light will be on by default and cannot be turned off. In DIY mode, the preheat button is always on by default but can be turned off if desired. When preheating, the preheat indicator light remains lit. During the working process, press this button without response, and the buzzer will beep 3 times to remind you to place the food. After placing the food, press the "Start/Stop" button to begin baking.

## **7. Time and Temperature Adjustment Button (F):**

Press this button to increase the time or temperature.



### 8. Time and Temperature Adjustment Button (H):

Press this button to decrease the time or temperature.

### 9. LED Digital Display:

The temperature is displayed at the top, and the time is shown at the bottom.

### 10. Menu:

There are 8 available menus (see above).

### 11. Menu Selection Button (D):

This button is used to select the desired menu.

## Error Code

<b>E1</b>	The thermocouple has exceeded the temperature limit, triggering NTC fault protection.
<b>E2</b>	The thermocouple is experiencing an open circuit, resulting in fault protection.
<b>E3</b>	The thermocouple is either not calibrated or has encountered a calibration failure.
<b>E5</b>	There is a communication failure between the display PCB and the power PCB.

## Specifications

Rated Power	2200W
Rated Voltage	220-240V

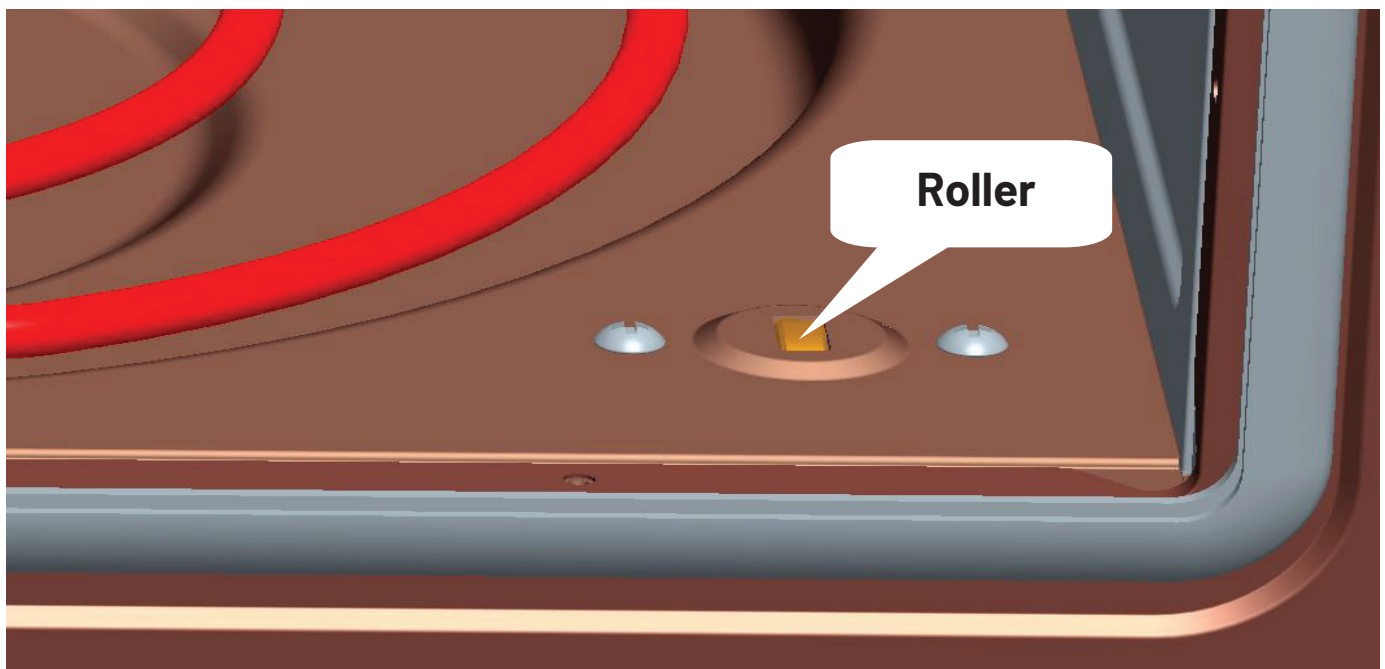
Rated Frequency	50/60Hz
Pizza Stone Size	12"
Temperature	80-430°C
Timer	1-60 minutes
Accessories	1 × 12" Pizza Stone
Internal oven size	106 x 330 x 350mm
Product size	460 x 280.5×497mm
Model Number	LFS177

## Function Preset Time Table

**Note:** Cooking times may vary depending on the weight of the food. The cooking times provided in this chart are for reference only and should be adjusted based on food quantity or individual preferences for oven performance.

1	DIY	430°C	80-430°C	2min	1-60min
2	NEAPOLITAN	430°C	200-430°C	2min	1-10min
3	THIN& CRISPY	330°C	80-430°C	2min	1-10min
4	PAN PIZZA	340°C	80-430°C	3min	1-30min
5	NEW YORK	270°C	80-430°C	5min	1-20min
6	FROZEN	245°C	80-430°C	9min	1-20min
7	STEAK	430°C	80-430°C	3min	1-60min
8	TAVERN STYLE	430°C	80-430°C	2min	1-60min

## Placing the Cooking Tray



There is a roller on both the left and right sides at the front of the oven's interior. The pizza tray is first placed on the roller, making it easier to slide it into the oven. This innovative design resolves the challenge of fitting heavier pizza trays into the oven with ease.

## Cleaning and Maintenance

- 1.** Always unplug the power cord from the outlet and ensure the machine is disconnected from the power source before performing any cleaning or maintenance.
- 2.** The machine must be cleaned after each use. Do not use metal or rough objects for cleaning, as this can damage the non-stick coating.
- 3.** After use, unplug the machine and allow all parts to cool down. Removing the fryer from the power source will speed up the cooling process.
- 4.** Wipe the outer body with a damp cloth or a non-abrasive sponge.
- 5.** Use a brush to clean any residues from the heating element.

## Disposal



This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.



## Warranty

Products that you buy directly from our **Porodo** website or shop come with a 24-month warranty.

When you buy **Porodo** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at **[porodo.net/warranty](https://porodo.net/warranty)** and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:

**[porodo.net/warranty](https://porodo.net/warranty)**

## Contact Us

If you have any questions about this Privacy Policy, please contact us at:

**[info@porodo.net](mailto:info@porodo.net)**

Website: **[porodo.net](https://porodo.net)**

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