

LEHMANN LEHMANN_NUTTSTER

LEHMANN Electric Nut Waffle Maker LEHMANN_NUTTSTER Instruction Manual

INTRODUCTION

Thank you for choosing the LEHMANN Electric Nut Waffle Maker, Model LEHMANN_NUTTSTER. This appliance is designed to help you easily prepare delicious nut-shaped pastries. Please read this instruction manual carefully before first use to ensure safe and optimal operation. Keep this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is equipped with overheat protection, which automatically shuts off the device if it reaches an excessively high temperature.

PRODUCT OVERVIEW

Components

- Upper and Lower Non-Stick Cooking Plates
- Handle with Latch
- Power Indicator Light (Red)
- Ready Indicator Light (Green/Blue)
- Power Cord
- Stable Base

Key Features

- **High Power:** 1700 Watts for rapid heating and even baking.
- **Non-Stick Coating:** Ensures easy release of pastries and simple cleaning.
- **Capacity:** Bakes 24 nut halves (12 complete pastries) at once.
- **Overheat Protection:** Automatic shut-off for enhanced safety.
- **Cool-Touch Exterior:** Safe handling during operation.



This image displays the LEHMANN Electric Nut Waffle Maker in an open position, showcasing the non-stick cooking plates filled with golden-brown, nut-shaped pastries. Fresh walnuts are visible in the foreground, indicating the type of dessert the appliance creates. The product's packaging is also partially visible in the background.



The top surface of the closed LEHMANN Nut Waffle Maker, featuring two LED indicator lights (red for power, green/blue for ready). These lights signal the appliance's power status and readiness for baking.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the appliance from its packaging. Retain the packaging for storage or future transport.
2. **Initial Cleaning:** Before first use, wipe the cooking plates with a damp cloth or sponge. Dry thoroughly. Do not use abrasive cleaners or scourers.
3. **Positioning:** Place the nut waffle maker on a stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the appliance.
4. **Preheating:** Close the appliance and plug it into a 230V electrical outlet. The red power indicator light will illuminate. Allow the appliance to preheat until the green/blue ready indicator light turns on, signaling it has reached the optimal baking temperature. This may take a few minutes.
5. **First Bake (Optional):** For the first use, it is recommended to bake a small batch of dough and discard it to remove any manufacturing residues.

OPERATING INSTRUCTIONS

1. **Prepare Dough:** Prepare your desired nut pastry dough according to your recipe. The dough should be of a consistency suitable for filling the molds.
2. **Preheat:** Ensure the appliance is preheated and the green/blue ready indicator light is on.
3. **Fill Molds:** Carefully open the nut waffle maker. Place a small amount of dough into each mold on the lower cooking plate. Do not overfill, as the dough will expand during baking. The appliance is designed to bake 24 nut halves simultaneously.
4. **Close and Bake:** Gently close the lid, ensuring the latch is secured. The red power indicator light will remain on, and the green/blue ready light may turn off temporarily as the appliance reheats.
5. **Monitor Baking:** Baking typically takes approximately 3 minutes, but this can vary depending on your recipe and desired crispness. The green/blue ready light will cycle on and off during baking to maintain temperature.
6. **Remove Pastries:** Once baked to your preference, carefully open the lid. Use a heat-resistant plastic or wooden utensil to remove the nut pastries. Avoid using metal utensils, as they can damage the non-stick coating.
7. **Repeat:** Close the lid to allow the appliance to reheat for the next batch. Repeat steps 3-6 until all dough is used.
8. **Finish:** When finished baking, unplug the appliance from the electrical outlet and allow it to cool completely before cleaning.

24 pièces



A close-up view of the LEHMANN Nut Waffle Maker's lower cooking plate, with individual molds filled with raw dough, ready for baking. The image highlights the capacity to bake 24 nut halves simultaneously, which form 12 complete nut-shaped pastries.

prêt en 3 minutes



This image illustrates the LEHMANN Nut Waffle Maker during the cooking process, with steam visible. A graphic overlay states 'ready in 3 minutes', demonstrating the rapid baking time of the appliance. Cooked pastries are shown separately on parchment paper.

revêtement antiadhésif



A detailed view of the cooking plates, emphasizing the non-stick coating. Several perfectly baked, golden-brown nut-shaped pastry halves are shown, some still in the molds and some removed, highlighting the ease of release due to the non-stick surface.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your appliance.

- **Always Unplug:** Before cleaning, always unplug the appliance from the power outlet and allow it to cool completely.
- **Cleaning Plates:** Wipe the non-stick cooking plates with a soft, damp cloth or sponge. For stubborn residue, a small amount of cooking oil can be applied to soften it before wiping. Do not use abrasive cleaners, metal scouring pads, or sharp objects, as these will damage the non-stick surface.
- **Exterior Cleaning:** Wipe the exterior of the appliance with a damp cloth. Do not immerse the appliance in water or any other liquid.
- **Storage:** Once clean and dry, store the nut waffle maker in a cool, dry place. The compact design allows for easy storage.

TROUBLESHOOTING

If you encounter any issues with your LEHMANN Electric Nut Waffle Maker, please refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not heat up.	Not plugged in; power outlet malfunction; overheat protection activated.	Ensure the appliance is properly plugged into a working outlet. Allow to cool down if overheat protection was activated.
Pastries stick to the plates.	Insufficient preheating; plates not clean; dough too sticky.	Ensure the appliance is fully preheated (green/blue light on). Clean plates thoroughly. Lightly grease plates with cooking spray or oil before use if necessary. Adjust dough consistency.
Pastries are unevenly cooked.	Uneven dough distribution; appliance not fully preheated.	Distribute dough evenly in each mold. Ensure the appliance is fully preheated before adding dough.
Smoke or unusual odor during first use.	Manufacturing residues burning off.	This is normal for first use. Ensure good ventilation. If it persists, unplug and contact support.

SPECIFICATIONS

Feature	Detail
Brand	LEHMANN
Model Number	LEHMANN_NUTTSTER
Power	1700 Watts
Voltage	230 Volts
Color	Black
Material	Stainless Steel, Plastic
Product Dimensions (L x W x H)	31 x 26.5 x 10 cm
Item Weight	2.1 Kilograms
Special Features	Cool-Touch, Lightweight, Non-Stick Coating, Scratch-Resistant





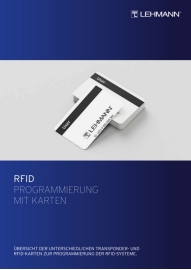



An overhead view of the open nut waffle maker, with measurement lines indicating the cooking plate dimensions of approximately 25 cm by 25 cm. This illustrates the size of the baking area.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation provided at the time of purchase or contact your retailer. Keep your proof of purchase for any warranty claims.

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	<p>Lehmann Firmware Updater: Operating Instructions for Locks and RFID Readers</p> <p>This document provides operating instructions for the LEHMANN Firmware Updater software, detailing how to update firmware on Lehmann locks, RFID readers, and terminals. Includes system requirements, compatible products, and step-by-step guidance.</p>
	<p>LEHMANN Management Software User Guide: Configuration and Operation</p> <p>Comprehensive user guide for LEHMANN Management Software (LMS), detailing configuration, operation, and management of LEHMANN RFID systems in both offline and online modes. Covers transponder and lock management, user settings, and system administration.</p>
	<p>LEHMANN CNC Rotary Tables - Main Catalog Edition 4 PGD, E, DD Series</p> <p>LEHMANN's Main Catalog Edition 4 for CNC Rotary Tables. Explore PGD, E-Series, DD Series, and more. High-speed, backlash-free solutions for industrial automation and precision manufacturing.</p>
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	<p>LEHMANN VERTO DIAL LOCK PRIVATE RIGHT (FIX-CODE) - Operating Instructions & User Manual</p> <p>Comprehensive operating instructions and user manual for the LEHMANN VERTO DIAL LOCK PRIVATE RIGHT (FIX-CODE). Learn how to set, change, and reset the user code, and perform emergency openings.</p>