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LEHMANN LHOFD-4525

Lehmann LHOFD-4525 Food Dryer User Manual

Stainless Steel Food Dryer with Temperature Control

INTRODUCTION

Thank you for choosing the Lehmann LHOFD-4525 Food Dryer. This appliance is designed to efficiently dry a variety of foods, including fruits, vegetables, herbs, and meat, preserving their nutritional value and extending their shelf life. With its precise temperature control and multi-level design, you can easily create healthy snacks and ingredients at home. Please read this manual thoroughly before operating the appliance to ensure safe and optimal performance.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before using the appliance.
- Do not immerse the appliance base, cord, or plug in water or other liquids.
- 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- 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.
- 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.
- Ensure proper ventilation around the appliance during operation.
- The appliance features overheating protection for enhanced safety during long periods of work.

PACKAGE CONTENTS

Verify that all components are present and in good condition upon unpacking.

- Dehydrator Base Unit with Control Panel
- 5 x Removable Drying Trays
- Top Lid



Image: Exploded view of the Lehmann LHOFD-4525 food dryer, showing the base unit, five transparent drying trays, and the top lid. Various food items like mushrooms, meat, herbs, and fruit slices are depicted above the trays, illustrating the appliance's versatility.

PRODUCT OVERVIEW

The Lehmann LHOFD-4525 features a robust stainless steel base and transparent drying trays, allowing for easy monitoring of the drying process. The intuitive control panel provides precise management of drying time and temperature.



Image: The Lehmann LHOFD-4525 food dryer, fully assembled and in operation, with its five transparent trays visibly filled with colorful layers of sliced tomatoes, leafy greens, grapes, and orange slices, demonstrating its capacity and multi-level drying capability.

Components:

- **Base Unit:** Contains the heating element, fan, and control panel.
- **Drying Trays:** Five stackable, removable trays for holding food items.
- **Lid:** Covers the top tray to contain heat and facilitate even drying.
- **Control Panel:** Features an LCD screen for displaying time and temperature, and buttons/knobs for adjustment.

SETUP

Before first use, and after each use, clean all parts that come into contact with food.

1. **Unpack:** Carefully remove all packaging materials from the dehydrator and its components.
2. **Clean:** Wash the drying trays and lid in warm, soapy water. Rinse thoroughly and dry completely. The base unit can be wiped clean with a damp cloth. Do not immerse the base unit in water.
3. **Assemble:** Place the base unit on a stable, heat-resistant, and dry surface. Stack the desired number of drying trays onto the base unit. The trays can be adjusted for different heights by rotating them.
4. **Connect:** Ensure the appliance is unplugged before assembly. Once assembled, plug the power cord into a standard 230V electrical outlet.

OPERATING INSTRUCTIONS

Preparing Food

- Wash and clean all food items thoroughly.
- Cut food into uniform slices or pieces to ensure even drying. Thinner slices will dry faster.
- For best results, some fruits (e.g., apples, bananas) may benefit from pre-treatment (e.g., soaking in lemon juice) to prevent browning.

Loading Trays

- Arrange food in a single layer on each drying tray, ensuring there is space between pieces for air circulation. Avoid overcrowding.
- Stack the loaded trays onto the base unit.
- Place the lid securely on the top tray.



Image: The Lehmann LHOFD-4525 food dryer with its top lid partially open, revealing multiple transparent trays filled with various food items such as apple slices, green vegetables, and grapes, illustrating how to load the trays for drying.

Setting Temperature and Time

- Once plugged in, the LCD screen will illuminate.
- Use the temperature control knob to set the desired drying temperature. The temperature range is **35°C to 70°C**.
- Use the timer function to set the drying duration. The timer can be set for up to 20 hours.
- Press the Start/Stop button to begin the drying process. The appliance will automatically shut off once the set time has elapsed.



Image: A diagram illustrating the heat circulation within the Lehmann LHOFD-4525 food dryer. Red arrows indicate warm air rising from the base unit, passing through the stacked trays, and circulating to ensure even drying of food items at temperatures between 35 to 70 degrees Celsius.

Drying Process

- Monitor the drying process periodically.
- For very long drying times or large quantities, it may be beneficial to rotate the trays (move bottom trays to top and vice versa) halfway through the process to ensure uniform drying.

Completion

- Once the drying cycle is complete, the appliance will automatically shut off.
- Unplug the dehydrator from the power outlet.
- Allow the dried food to cool completely before storing. Proper cooling prevents condensation and spoilage.
- Store dried food in airtight containers in a cool, dark, and dry place.

MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and hygienic operation of your food dryer.

Cleaning the Unit

1. Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. The drying trays and lid are dishwasher safe or can be washed by hand in warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the base unit with a damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scourers.
4. Never immerse the base unit in water or any other liquid.

Storage

Store the assembled or disassembled dehydrator in a clean, dry place away from direct sunlight and extreme temperatures.

TROUBLESHOOTING

If you encounter any issues with your Lehmann LHOFD-4525 Food Dryer, please refer to the following table for common problems and their solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the issue persists, contact customer support.
Uneven drying.	Overcrowded trays; inconsistent food thickness; trays not rotated.	Ensure food is in a single layer with space for air. Cut food uniformly. Rotate trays periodically during the drying cycle.
Drying takes too long.	Temperature set too low; food pieces too thick; high humidity.	Increase the temperature setting. Cut food into thinner, uniform pieces. Consider drying in a less humid environment.
Food is not drying properly (still moist).	Insufficient drying time; temperature too low.	Extend the drying time or increase the temperature.

TECHNICAL SPECIFICATIONS

Detailed specifications for the Lehmann LHOFD-4525 Food Dryer.

Feature	Specification
Brand	LEHMANN

Feature	Specification
Model Number	LHOFD-4525
Color	Stainless Steel
Product Dimensions (D x W x H)	21.5 x 32 x 25 cm
Item Weight	2.54 Kilograms
Power / Wattage	450 watts
Voltage	230V
Material	Stainless Steel
Temperature Control Range	35°C - 70°C
Timer	Up to 20 hours
Auto Shutoff	Yes
Number of Trays	5



Image: A diagram illustrating the physical dimensions of the Lehmann LHOFD-4525 food dryer, showing its width as 32 cm, depth as 21 cm, and height as 26 cm.

WARRANTY AND SUPPORT

The Lehmann LHOFD-4525 Food Dryer comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase or the retailer's terms and conditions for specific details regarding warranty coverage and duration.

For technical support, service, or inquiries about replacement parts, please contact the retailer or Lehmann customer service through the contact information provided in your purchase documentation or on the official Lehmann website.