LEHMANN LHODF-1560

LEHMANN 6L Air Fryer User Manual

Model: LHODF-1560

1. Introduction

Thank you for choosing the LEHMANN 6L Air Fryer. This appliance is designed to provide a healthier way to cook your favorite foods with little to no oil, utilizing rapid hot air circulation. With a powerful 1500 watts and a generous 6-liter capacity, it is ideal for preparing meals for the entire family. This manual provides essential information for safe operation, maintenance, and optimal use of your air fryer.



Image: Front view of the LEHMANN 6L Air Fryer. This image displays the front of the LEHMANN 6L Air Fryer, highlighting its sleek black and silver design, the digital LED touchscreen control panel, and the prominent handle of the frying basket.

2. 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 using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the main unit 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.
- 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.
- 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.
- Ensure adequate ventilation around the appliance during use.

3. PRODUCT COMPONENTS

Your LEHMANN Air Fryer consists of the following main components:

- Main Unit: Houses the heating element, fan, and control panel.
- Frying Basket: The removable container where food is placed for cooking.
- **Crisper Plate:** Sits at the bottom of the frying basket, allowing air to circulate around food for even cooking and crisping.





Image: Frying basket with food. The image shows the air fryer with its basket partially removed, revealing perfectly cooked chicken wings inside, emphasizing the appliance's cooking capabilities and the removable basket design.



Image: Air fryer basket and crisper plate. This image provides a detailed view of the removable frying basket and the crisper plate, highlighting their design for optimal air circulation and easy cleaning.

4. SETUP

- 1. **Unpacking:** Carefully remove all packaging materials and promotional labels from the air fryer.
- 2. Initial Cleaning: Before first use, wash the frying basket and crisper plate with hot water, dish soap,

and a non-abrasive sponge. Wipe the inside and outside of the main unit with a damp cloth.

- 3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to ensure proper air circulation. Ensure there is at least 10 cm of free space on the back, sides, and above the appliance.
- 4. **Power Connection:** Plug the power cord into a grounded wall outlet.



Image: Air fryer in a kitchen setting. The air fryer is shown in a typical kitchen environment, positioned on a wooden countertop next to fresh ingredients and prepared food, illustrating its compact size and integration into a modern kitchen.

5. OPERATING INSTRUCTIONS

Control Panel Overview

The LEHMANN Air Fryer features an intuitive digital LED touchscreen for easy operation.



Image: Hand interacting with the touchscreen. This image focuses on a hand interacting with the responsive touchscreen display of the air fryer, demonstrating the ease of selecting settings and programs.

Basic Operation

- 1. **Power On:** Plug in the air fryer. The power button will illuminate. Press it to turn on the display.
- 2. **Preheating (Optional):** Press the 'PREHEAT' button. The air fryer will heat to a default temperature (e.g., 200°C) for a few minutes. This helps achieve better cooking results.
- 3. **Place Food:** Pull out the frying basket, place your food inside (do not overfill), and slide the basket back into the air fryer.
- 4. Select Program or Manual Settings:
 - Preset Programs: Choose from 10 intelligent cooking programs by tapping the corresponding icon on the touchscreen. Each program has a default temperature and time, which can be adjusted.
 - Manual Settings: Use the 'TEMP' and 'TIME' buttons with the '+' and '-' controls to set your desired temperature (76°C to 200°C) and time (1 to 60 minutes).
- 5. **Start Cooking:** Press the 'START/STOP' button to begin the cooking process.
- 6. **Turn Reminder:** For some programs or longer cooking times, the 'TURN REMINDER' icon may illuminate, prompting you to shake or turn the food for even cooking.

- 7. **Light Function:** Press the 'LIGHT' button to illuminate the interior of the frying basket, allowing you to monitor cooking progress without opening the drawer.
- 8. **Finish Cooking:** The air fryer will beep when the cooking cycle is complete. Carefully pull out the basket and remove the food.

10 Intelligent Cooking Programs

The air fryer comes with 10 pre-set programs for convenience:



Image: Control panel showing 10 cooking programs. A close-up of the air fryer's digital control panel, clearly showing the icons and names for its 10 pre-programmed cooking functions.

- Air Fry: General air frying (e.g., 200°C, variable time).
- Fries: For crispy French fries (e.g., 200°C, 15 min).
- Roast: Ideal for roasting meats or vegetables (e.g., 200°C, 20 min).
- Broil: For achieving a grilled or broiled finish (e.g., 200°C, 12 min).
- Wings: Specifically for chicken wings (e.g., 200°C, 25 min).
- Bacon: For perfectly cooked bacon (e.g., 190°C, 6 min).
- Reheat: To warm up leftovers (e.g., 150°C, 25 min).
- Bake: For baking cakes, muffins, etc. (e.g., 160°C, 25 min).
- **Dehydrate:** For drying fruits or vegetables (e.g., 56°C, 8 hours).
- Keep Warm: To maintain food temperature after cooking (e.g., 94°C, 30 min).

Note: Default times and temperatures are suggestions and may vary based on food quantity and desired crispness. Always adjust as needed.

6. Maintenance and Cleaning

Proper cleaning ensures the longevity and optimal performance of your air fryer.

1. Unplug and Cool Down: Always unplug the air fryer from the power outlet and allow it to cool

completely before cleaning.

- 2. **Frying Basket and Crisper Plate:** These parts are non-stick and can be washed with hot water, dish soap, and a non-abrasive sponge. They are also dishwasher safe for convenience.
- 3. **Main Unit Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scourers, as they may damage the surface.
- 4. **Interior:** If necessary, wipe the interior of the appliance with a damp cloth. For stubborn food residue, a small amount of mild dish soap can be used. Ensure the interior is completely dry before next use.
- 5. **Heating Element:** Gently clean the heating element with a soft brush to remove any food particles.

7. TROUBLESHOOTING

If you encounter issues with your LEHMANN Air Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. If problem persists, contact support.
Food is not cooked evenly.	Basket overloaded; food not shaken/turned; incorrect temperature/time.	Do not overload the basket. Shake or turn food halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food cooking.	Clean the basket and crisper plate thoroughly after each use. For high-fat foods, drain excess fat during cooking.
Food is not crispy.	Too much moisture; not enough oil (for some foods); low temperature.	Pat food dry before air frying. A light spray of oil can help. Increase temperature or cooking time.

If the problem persists after trying these solutions, please contact LEHMANN customer support.

8. Specifications

Key technical specifications for the LEHMANN 6L Air Fryer (Model LHODF-1560):

Feature	Specification
Brand	LEHMANN
Model Number	LHODF-1560
Color	Black

Feature	Specification
Capacity	6 Liters
Power	1500 Watts
Voltage	230 Volts
Material	Metal, Plastic
Temperature Control	76°C to 200°C
Timer	1 to 60 minutes
Automatic Shut-off	Yes
Dimensions (L x W x H)	28 x 33.9 x 35 cm
Item Weight	4.8 Kilograms



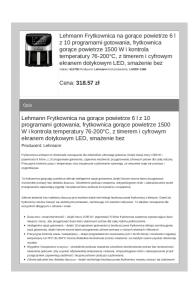
Image: Dimensions of the air fryer. A clear diagram illustrating the physical dimensions of the air fryer, providing measurements for its depth (27 cm), width (31 cm), and height (35.5 cm), useful for placement considerations.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or contact your retailer. Keep your proof of purchase for any warranty claims. No official product videos were found in the provided data for this model.

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Documents - LEHMANN - LHODF-1560



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Lehmann Frytkownica na gorÄce powietrze 6 l z 10 programami gotowania frytkownica 1500 W i kontrola temperatury 76 200°C timerem cyfrowym ekranem dotykowym LED smażenie bez Sklep internetowy stylem pl lehmann gorace w upload files product 2000c led smazenie 613738 |||

Lehmann Frytkownica na gorce powietrze 6 l z 10 programami gotowania, frytkownica gorce powietrze 1500 W i kontrola temperatury 76-200C, z timerem i cyfrowym ekranem dotykowym LED, smaenie bez Indeks: 613738 Producent: Lehmann Kod producenta: LHODF-1560 Cena: 318.57 zl Opis Lehmann Frytkownica na go... lang:pl score:28 filesize: 152.46 K page_count: 3 document date: 2025-01-18