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› LEHMANN Aristo LHOPM-1505 Planetary Kitchen Robot User Manual

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Model: Aristo LHOPM-1505 | Brand: LEHMANN

INTRODUCTION

Thank you for choosing the LEHMANN Aristo LHOPM-1505 Planetary Kitchen Robot. This appliance is designed to simplify your cooking and baking tasks with its powerful 1500W motor, versatile attachments, and intelligent features like an integrated scale and fermentation function. Please read this manual carefully before first use to ensure safe and optimal operation.



The LEHMANN Aristo LHOPM-1505 Planetary Kitchen Robot, ready for use with its stainless steel bowl and whisk attachment, alongside eggs and a rolling pin.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Never operate the appliance with a damaged cord or plug, or if it has malfunctioned or been dropped.
- This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities unless supervised.
- Ensure the appliance is placed on a stable, flat, and dry surface during use.
- Do not use attachments not recommended or sold by the manufacturer.
- Avoid contact with hot surfaces, especially during and after using the heating function.
- The stainless steel bowl is not dishwasher safe. Hand wash only.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your LEHMANN Aristo Kitchen Robot:



Detailed view of the LEHMANN Aristo Kitchen Robot and its accessories, with each part clearly numbered for identification.

1. Splash Guard
2. Whisk Attachment (for whipping cream, egg whites)
3. Beater Attachment (for light batters, cake mixes)
4. Dough Hook (for kneading heavy doughs like bread or pizza)
5. 5-Liter Stainless Steel Mixing Bowl
6. LED Touch Control Panel
7. Multifunction Control Knob (for speed and program selection)
8. 1500W Motor Unit Base

SETUP AND ASSEMBLY

Follow these steps to prepare your kitchen robot for use:

1. Place the motor unit on a clean, stable, and dry surface.
2. Lift the head of the mixer by pressing the release button (usually located on the side or back of the head).

3. Place the 5-liter stainless steel mixing bowl into its base, twisting gently until it locks securely.
4. Select the appropriate attachment (whisk, beater, or dough hook) for your recipe. Align the attachment with the shaft and push upwards, then twist to secure it.
5. Lower the mixer head until it clicks into place.
6. Attach the splash guard to the mixing bowl if desired, to prevent ingredients from splattering during operation.
7. Plug the appliance into a grounded power outlet.



Visual guide demonstrating the correct method for attaching the whisk, dough hook, and mixing bowl, and securing the mixer head.

OPERATING INSTRUCTIONS

The LEHMANN Aristo Kitchen Robot features an intuitive LED touch panel and a multifunction control knob for easy operation.

Control Panel Overview

12 Programów



The digital display and touch controls for functions like scale, fermentation, temperature, speed, and timer.

- **Digital Display:** Shows current settings, time, temperature, and weight.
- **Multifunction Control Knob:** Turn to adjust speed (1-12 levels) or select automatic programs. Press to confirm.
- **Touch Icons:** Access specific functions such as Scale/Tare, Fermentation, Temperature, Time, Manual Setting, Dough Hook, Mixing Blade, and Egg Whisk.

General Operation

1. Add ingredients to the mixing bowl.
2. Select the desired attachment and ensure it is securely installed.
3. Choose a function using the touch icons or adjust the speed using the control knob.
4. The appliance will start operating. Monitor the process through the display.
5. To stop, turn the control knob to '0' or press the stop button if available.

Specific Functions

- **Weighing Function (Scale/Tare):**

Press the "Scale/Tare" icon. The display will show '0g'. Add ingredients to the bowl. Press "Tare" again to zero out the weight for subsequent ingredients. This allows for precise measurement directly in the mixing bowl.

- **Fermentation Function:**

Ideal for dough rising. Press the "Fermentation" icon. Use the control knob to set the desired temperature (up to 45°C) and time. The appliance will maintain the set temperature to create optimal conditions for yeast activation and dough rising.



The fermentation function helps dough rise effectively, as shown by the comparison of dough volume before and after using the feature.

- **Mixing and Kneading:**

Use the **Dough Hook** for heavy doughs (bread, pizza). Use the **Beater Attachment** for medium to light batters (cakes, cookies). The **Whisk Attachment** is for aerating ingredients (egg whites, cream).



Rzadkie ciasto



Gęste ciasto



Piana z jaj



Visual guide for selecting the correct attachment: whisk for thin batter, dough hook for thick dough, and whisk for egg whites.

- **Speed Control (12 Levels) and Automatic Programs:**

The control knob allows for precise speed adjustment across 12 levels. Additionally, 4 automatic programs are available for common tasks, optimizing speed and duration for best results. Refer to the display for program selection.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your appliance.

- **Always unplug the appliance before cleaning.**
- **Motor Unit:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or immerse in water.
- **Mixing Bowl:** Hand wash the stainless steel bowl with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots. *The bowl is NOT dishwasher safe.*
- **Attachments (Whisk, Beater, Dough Hook):** Hand wash with warm, soapy water. Rinse and dry thoroughly. Some attachments may be dishwasher safe, but hand washing is recommended to preserve their finish and integrity.
- **Splash Guard:** Hand wash with warm, soapy water or place on the top rack of a dishwasher.

- Ensure all parts are completely dry before reassembling or storing the appliance.

TROUBLESHOOTING

If you encounter issues with your LEHMANN Aristo Kitchen Robot, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch off; safety lock not engaged.	Check power connection; ensure mixer head is fully lowered and locked; press power button.
Attachments not mixing properly.	Attachment not correctly installed; wrong attachment for ingredients; too much/too little ingredients.	Ensure attachment is securely twisted onto the shaft; use appropriate attachment for consistency; adjust ingredient quantity.
Integrated scale is inaccurate or not working.	Appliance not on a flat surface; bowl not empty before taring; sensor obstruction.	Place on a level surface; ensure bowl is empty and clean before pressing "Tare"; check for debris under the bowl.
Motor overheats and stops.	Overloaded with ingredients; continuous operation for too long.	Unplug and let cool down for at least 30 minutes. Reduce load or operating time. The appliance has overheat protection.
Dough not rising during fermentation.	Incorrect temperature or time setting; inactive yeast.	Verify fermentation settings; ensure yeast is fresh and properly activated.

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

SPECIFICATIONS



Key specifications including dimensions, bowl capacity, and power output of the LEHMANN Aristo Kitchen Robot.

Feature	Detail
Brand	LEHMANN
Model Name	Aristo
Model Number	LHOPM-1505
Power	1500 W
Voltage	230 Volts
Bowl Capacity	5 Liters
Number of Speeds	12
Control Type	Touch (LED Display)
Special Features	Fermentation Function, Timer Function, Overheat Protection, Adjustable Speed Control, Digital Display, Integrated Scale

Feature	Detail
Product Dimensions (D x W x H)	23 cm x 35 cm x 35.5 cm
Item Weight	4.9 Kilograms
Material	Plastic, Stainless Steel
Bowl Material	Stainless Steel
Dishwasher Safe (Bowl)	No

WARRANTY AND SUPPORT

LEHMANN products are manufactured to high-quality standards. This product comes with a standard manufacturer's warranty. For specific warranty details, including duration and coverage, please refer to the warranty card included with your purchase or visit the official LEHMANN website.

For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact LEHMANN customer support. Contact information can typically be found on the manufacturer's website or on the product packaging.

Online Resources: For additional tips, recipes, and product information, visit the official LEHMANN website: www.lehmann.pl (Note: This is a placeholder URL, please refer to actual manufacturer website if available).