

LEHMANN LHOPM-1505-B

LEHMANN Multifunction Stand Mixer (Model LHOPM-1505-B) User Manual

Your guide to safe and efficient operation

INTRODUCTION

Thank you for choosing the LEHMANN Multifunction Stand Mixer. This appliance is designed to simplify your cooking and baking tasks with its powerful motor, versatile functions, and intuitive controls. Please read this manual carefully before first use to ensure safe operation, optimal performance, and proper maintenance of your new stand mixer. Keep this manual in a safe place for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before using the appliance.
- Do not immerse the motor unit in water or other liquids.
- Supervise children closely when the appliance is in use.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Always operate the mixer with the splash guard in place when mixing to prevent splashing.
- Ensure the appliance is placed on a stable, flat, and dry surface.
- This appliance is equipped with overheat protection. If the motor overheats, it will automatically shut off. Allow it to cool down before resuming operation.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your LEHMANN Multifunction Stand Mixer.



Image Description: A diagram showing the LEHMANN Stand Mixer with its main components labeled numerically. These include the splash guard, whisk, flat beater, dough hook, 5-liter stainless steel bowl, LED touch panel, multifunction knob, and 1500W motor unit.

1. **Splash Guard:** Prevents ingredients from splashing out of the bowl during mixing.
2. **Whisk:** Ideal for whipping eggs, cream, and light batters.
3. **Flat Beater:** Suitable for mixing medium-heavy batters, such as cake batter, cookies, and frosting.
4. **Dough Hook:** Designed for kneading heavy doughs like bread or pizza dough.
5. **5-Liter Stainless Steel Bowl:** Large capacity bowl for preparing various recipes, featuring heating capabilities.
6. **LED Touch Panel:** Digital display for controlling speed, time, temperature, and accessing automatic programs.
7. **Multifunction Knob:** Used for power on/off, speed adjustment, and program selection.
8. **Powerful 1500W Motor:** Provides efficient mixing and kneading performance.

SETUP AND FIRST USE

Before using your stand mixer for the first time, please follow these steps:

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Wash the stainless steel bowl, whisk, flat beater, dough hook, and splash guard in warm, soapy water. Rinse thoroughly and dry completely. Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water.
3. **Placement:** Place the mixer on a clean, dry, stable, and level surface. Ensure there is enough space around the appliance for proper ventilation.
4. **Attaching the Bowl:** Place the 5-liter stainless steel bowl onto the base and turn it clockwise until it locks securely into place.
5. **Attaching an Accessory:**
 - Ensure the mixer is unplugged.
 - Press the head-lift button (usually located on the side or back of the mixer) to tilt the motor head upwards.
 - Select the desired attachment (whisk, flat beater, or dough hook). Align the top of the attachment with the shaft and push upwards, then turn slightly to lock it into place.
 - Lower the motor head until it clicks into position.



Image Description: A series of six images demonstrating how to attach the whisk, dough hook, and flat beater to the mixer, and how to place the splash guard on the bowl. It also shows a close-up of the control panel.

6. **Attaching the Splash Guard:** Once the attachment is in place and the head is lowered, you can place the splash guard over the bowl.
7. **Power Connection:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

Your LEHMANN Stand Mixer offers various functions for diverse culinary needs.

General Operation

1. **Power On:** Turn the multifunction knob to power on the appliance. The LED touch panel will illuminate.
2. **Adding Ingredients:** Add your ingredients to the mixing bowl. For best results, add dry ingredients first, then wet ingredients.
3. **Selecting Speed:** The mixer features 12 speeds. You can adjust the speed using the multifunction knob or by selecting a pre-set program on the touch panel.



Image Description: A close-up view of the mixer's side, highlighting the speed control knob and indicators for 12 speed levels, categorized into 1-3 (light mixing), 1-7 (medium mixing), and 1-12 (heavy mixing/whipping).

- **Speeds 1-3:** For light mixing, folding, and slow stirring (e.g., liquid batter).
- **Speeds 4-7:** For medium mixing, beating, and creaming (e.g., thick batter).
- **Speeds 8-12:** For fast mixing, whipping, and kneading heavy doughs (e.g., whipping egg whites).



Pâte liquide



Pâte épaisse



Blancs en neige



Image Description: Three panels showing different consistencies of mixtures: "Pâte liquide" (liquid batter) suitable for the flat beater, "Pâte épaisse" (thick dough) for the dough hook, and "Blancs en neige" (whipped egg whites) for the whisk.

4. **Using the Timer:** Set the desired mixing time using the timer function on the LED touch panel. The mixer will automatically stop when the time expires.
5. **Stopping Operation:** Turn the multifunction knob to the "OFF" position or press the stop button on the touch panel.

Special Functions (via LED Touch Panel)



Image Description: A detailed view of the mixer's LED touch panel, displaying icons for Temperature, Fermentation, Speed, Timer, Scale, Settings, Whisk, Dough Hook, and Mixing functions. The display shows "SCALE 38:27g", "TIME 28:34", and "SPEED 50°C".

- **Integrated Scale:**

The built-in scale allows for precise measurement of ingredients directly in the bowl. Place the bowl on the base, turn on the mixer, and select the "Scale" function on the touch panel. You can tare the scale as needed. The display will show the weight in grams.

- **Fermentation Function:**

This function allows for optimal dough rising by maintaining a controlled temperature up to 45°C. Select the "Fermentation" function on the touch panel and set the desired temperature and time. The bowl will gently heat to facilitate the fermentation process.



Image Description: A visual comparison showing two balls of dough. One, labeled "Fermentatio," is significantly larger and fluffier, indicating successful rising with the mixer's heating function. The other, labeled "Autres robots de cuisine" (Other kitchen robots), is smaller, suggesting less effective fermentation without the feature.

- **Pre-set Programs:** The mixer includes 4 automatic programs for common tasks. Refer to the icons on the touch panel for specific program details (e.g., for whisking, kneading, or general mixing). Select the desired program, and the mixer will automatically adjust speed and time.
- **Temperature Control:** For recipes requiring specific temperatures, such as melting chocolate or gentle heating, use the temperature setting on the touch panel.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your LEHMANN Stand Mixer.

- **Always Unplug:** Before cleaning, always ensure the mixer is unplugged from the power outlet.
- **Attachments and Bowl:** The stainless steel bowl, whisk, flat beater, dough hook, and splash guard are dishwasher safe or can be washed by hand in warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots or corrosion.

- **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor unit in water or any other liquid.
- **Storage:** Store the mixer and its accessories in a clean, dry place. Ensure all parts are completely dry before storage.

TROUBLESHOOTING

If you encounter any issues with your mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power switch off; power outage.	Check power cord connection; ensure power switch is on; check household circuit breaker.
Motor stops during operation.	Overload protection activated (motor overheated).	Unplug the mixer and let it cool down for at least 30 minutes. Reduce the load (amount of ingredients) for the next use.
Attachments are difficult to install/remove.	Incorrect alignment; debris on shaft.	Ensure the motor head is fully tilted up. Align the attachment correctly with the shaft. Clean the shaft if necessary.
Ingredients splash out of the bowl.	Speed too high; splash guard not used.	Reduce mixing speed. Always use the splash guard when mixing.
Dough is not kneading properly.	Incorrect attachment; too much dough.	Ensure the dough hook is used for kneading. Do not exceed the maximum capacity of the bowl.

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

SPECIFICATIONS

Brand	LEHMANN
Model Number	LHOPM-1505-B
Power	1500 Watts
Bowl Capacity	5 Liters
Number of Speeds	12
Material	Stainless Steel, Plastic (BPA-free)
Product Dimensions (L x W x H)	23 x 35 x 35.5 cm (9.06 x 13.78 x 13.98 inches)
Item Weight	5.8 Kilograms (12.79 lbs)
Special Features	Digital Display, Integrated Scale, Adjustable Speed Control, Fermentation Function, Timer Function

1500 W

BPA free



Image Description: A side view of the LEHMANN Stand Mixer with its dimensions (23 cm depth, 35 cm width, 35.5 cm height) and key features (1500W power, BPA-free, 5L capacity) overlaid.

WARRANTY AND SUPPORT

LEHMANN products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or visit the official LEHMANN website.






For technical support, troubleshooting assistance beyond this manual, or to inquire about spare parts, please contact LEHMANN customer service. Contact details can typically be found on the product packaging or the brand's official website.

Note: Availability of spare parts is currently unavailable according to product information. Please contact customer support for further details.

PRODUCT VIDEOS

No relevant official product videos from the seller were found in the provided data to embed in this manual.

Related Documents - LHOPM-1505-B

	<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>
	<p>LEHMANN RFID Kartenprogrammierung: Anleitung und Übersicht</p> <p>Erfahren Sie, wie Sie LEHMANN RFID-Schließsysteme mit verschiedenen Karten wie Installations-, Master- und User-Karten programmieren. Diese Anleitung erklärt die Betriebsmodi, Funktionen und den Reset-Prozess.</p>
	<p>Lehmann M410 Keypad Lock Operating Instructions</p> <p>Comprehensive operating instructions for the Lehmann M410 Keypad Lock (M410 TA03), covering installation, operation, maintenance, and troubleshooting.</p>



[Lehmann Captura 100 MIFARE® Quick Start Guide](#)

This guide provides instructions for installing, configuring, and operating the Lehmann Captura 100 MIFARE® electronic furniture lock. It covers features like different operating modes, user card management, safety precautions, and troubleshooting.