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## LEHMANN LHOPM-1505-C

# LEHMANN Celesto Planetary Mixer LHOPM-1505-C User Manual

Model: LHOPM-1505-C | Brand: LEHMANN

## INTRODUCTION

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Thank you for choosing the LEHMANN Celesto Planetary Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions carefully before first use and keep them for future reference.



Image: The LEHMANN Celesto Planetary Mixer in red, showcasing its sleek design and stainless steel bowl.

## SAFETY INSTRUCTIONS

- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- 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.
- This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities unless supervised.
- Ensure the mixer is placed on a stable, flat, and dry surface during use.
- Do not operate the mixer if the power cord or plug is damaged, or if the appliance malfunctions or has been dropped.
- Avoid using non-original accessories, as they may cause damage or injury.
- The mixer is equipped with overheating protection. If it stops during operation, allow it to cool down before restarting.

## PRODUCT OVERVIEW

The LEHMANN Celesto Planetary Mixer comes with several components designed for various mixing tasks:

1. **Splash Guard:** Prevents ingredients from splashing out of the bowl during mixing.
2. **Whisk:** Ideal for whipping egg whites, cream, and light batters.
3. **Beater (for liquid dough):** Suitable for medium-heavy mixtures like cake batter, cookie dough, and frosting.
4. **Dough Hook (for dense dough):** Designed for kneading heavy doughs such as bread, pizza, and pasta.
5. **5-Liter Stainless Steel Bowl:** Large capacity for preparing significant quantities.
6. **Multifunction Knob:** Controls the 12 speed settings and power.
7. **1500W Motor Unit:** The main body housing the powerful motor.



Image: Labeled diagram showing the splash guard, whisk, beater, dough hook, 5-liter bowl, multifunction knob, and 1500W motor unit.

## SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the mixing bowl, whisk, beater, dough hook, and splash guard in warm soapy water. Rinse thoroughly and dry. Wipe the motor unit with a damp cloth.
3. **Position:** Place the mixer on a clean, dry, and stable surface. Ensure the non-slip suction cups at the base are

securely attached to the countertop for stability.

4. **Attach Bowl:** Place the 5-liter stainless steel bowl onto the base and turn it clockwise until it locks into position.
5. **Install Attachment:** Lift the mixer head by pressing the tilt-head release button. Select the desired attachment (whisk, beater, or dough hook) and insert it into the attachment shaft, turning it slightly until it locks.
6. **Lower Head:** Lower the mixer head until it clicks into place.
7. **Add Splash Guard:** If desired, attach the splash guard to the mixer head, ensuring it covers the bowl opening.



**Impasto liquido**



**Impasto denso**



**Albumi montati a neve**



**Il gancio impastatore e il gancio mescolatore sono lavabili in lavastoviglie.**

Image: A sequence of images demonstrating how to attach the whisk and splash guard to the mixer.



Image: Illustration of the stable non-slip suction cups located at the base of the mixer for secure placement.

## OPERATING INSTRUCTIONS

1. **Add Ingredients:** Place your ingredients into the mixing bowl.
2. **Plug In:** Connect the power cord to a suitable electrical outlet.
3. **Select Speed:** Turn the multifunction knob to the desired speed setting (1-12). Start with a lower speed and gradually increase as needed to prevent splashing.
4. **Mixing:** Allow the mixer to operate until the desired consistency is achieved. The planetary mixing action ensures thorough blending.
5. **Stop:** Turn the multifunction knob to the '0' (off) position to stop the mixer.
6. **Remove Bowl/Attachment:** Unplug the mixer. Lift the mixer head, remove the attachment, and then unlock and remove the mixing bowl.



Image: A person demonstrating the use of the planetary mixer, preparing a mixture in the stainless steel bowl.



**Coperchio antispruzzo  
con comodo beccuccio**

Image: A close-up view of the mixer's control knob, highlighting the 12-speed settings for precise control.

### Attachment Usage Guide:

Attachment	Recommended Use	Speed Range
<b>Whisk</b>	Whipping egg whites, cream, meringues, light batters.	High (8-12)
<b>Beater</b>	Mixing cakes, cookies, pastries, frostings, mashed potatoes.	Medium (4-7)
<b>Dough Hook</b>	Kneading heavy doughs for bread, pizza, pasta.	Low (1-3)

**1500 W**

**BPA free**



Image: Visual examples of liquid batter, dense dough, and whipped egg whites, illustrating the versatility of the mixer's attachments.

## CLEANING AND MAINTENANCE

- **Always unplug the mixer** before cleaning.
- **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse in water.
- **Mixing Bowl:** The stainless steel mixing bowl is dishwasher safe. Alternatively, wash by hand with warm soapy water, rinse, and dry thoroughly.
- **Attachments (Beater, Dough Hook):** These attachments are dishwasher safe. For best results and longevity, hand washing is recommended.
- **Whisk:** Hand wash the whisk with warm soapy water, rinse, and dry immediately to prevent corrosion.
- **Splash Guard:** Wash with warm soapy water, rinse, and dry.
- **Storage:** Store the mixer and its accessories in a clean, dry place.



Image: The splash guard in place on the mixer, demonstrating its function in keeping the workspace clean during operation.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power switch off; overheating protection activated.	Ensure plug is securely in outlet. Turn knob to '0' then to desired speed. Allow mixer to cool down for 20-30 minutes if it was recently used heavily.
Attachments not fitting correctly.	Mixer head not fully lowered; attachment not aligned.	Ensure mixer head is locked into place. Re-align attachment with shaft and twist until it clicks.
Excessive noise or vibration.	Unstable surface; bowl or attachment not secured; too much load.	Place mixer on a flat, stable surface. Ensure bowl and attachment are locked. Reduce the amount of ingredients if overloading.

Problem	Possible Cause	Solution
Ingredients splashing out.	Speed too high; no splash guard.	Start at a lower speed and gradually increase. Use the splash guard.

## SPECIFICATIONS

Feature	Detail
Model Name	Celesto
Model Number	LHOPM-1505-C
Brand	LEHMANN
Power	1500 Watts
Voltage	230 Volts
Bowl Capacity	5 Liters
Number of Speeds	12
Product Dimensions (DxWxH)	23P x 34I x 35.5H cm
Item Weight	4.9 Kilograms
Material	Stainless Steel, Plastic
Special Features	Adjustable Speed Control, Overheating Protection, Tilt-Head, Removable Bowl, BPA-Free Components
Dishwasher Safe (Bowl/Attachments)	Bowl, Beater, Dough Hook (Whisk: Hand wash recommended)
Country of Origin	China

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Image: The mixer with key specifications highlighted, including 1500W power, 5L capacity, BPA-free materials, and physical dimensions.

## 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 contact your retailer. For technical support or service inquiries, please reach out to LEHMANN customer service through the contact details provided on the official LEHMANN website or your purchase documentation.