

Lehmann LHODF-2811

LEHMANN XXL Dual Zone Airfryer (Model LHODF-2811) Instruction Manual

Model: LHODF-2811 | Brand: LEHMANN

1. INTRODUCTION

Thank you for choosing the LEHMANN XXL Dual Zone Airfryer. This appliance is designed to provide a convenient and healthy way to cook a variety of meals with less oil. Featuring an impressive 11-liter total capacity, divided into two independent 5.5-liter cooking zones, you can prepare different dishes simultaneously without flavor transfer. The intuitive touch display and 13 pre-set programs make cooking simple and efficient. Please read this manual thoroughly before first use to ensure safe and optimal operation.





Image: The LEHMANN XXL Dual Zone Airfryer, showcasing its two independent cooking zones with different foods being prepared.

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:

1. Read all instructions before using the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs, or the main unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.

7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. 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.
13. Do not use appliance for other than intended use.
14. Ensure adequate ventilation around the appliance during use.
15. The appliance is equipped with overheating protection.

3. PRODUCT OVERVIEW

The LEHMANN XXL Dual Zone Airfryer features a vertical design with two independent cooking chambers, each with its own basket. The top-mounted touch display provides easy control over temperature, time, and cooking programs for both zones.

Components:

- Main Unit with integrated heating elements
- Dual Cooking Baskets (2 x 5.5L capacity)
- Removable Grids for each basket
- Control Panel (Touch Display)
- Heat-Insulating Handles
- Viewing Windows with internal illumination
- Anti-slip Feet

Een volledige maaltijd in **apparaat 1**

5,5 l



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Image: An exploded view of the airfryer, illustrating the main unit and the two separate 5.5L cooking baskets.



Image: The airfryer with its cooking chambers illuminated, allowing users to monitor food preparation.

4. SETUP AND FIRST USE

Unpacking:

1. Carefully remove the airfryer and all packaging materials from the box.
2. Remove any stickers or labels from the appliance.
3. Check that all components are present and undamaged.

Cleaning Before First Use:

1. Wash the cooking baskets and removable grids in warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the interior and exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

Placement:

1. Place the airfryer on a stable, heat-resistant, and level surface.
2. Ensure there is at least 10 cm (4 inches) of free space around the back and sides of the appliance for proper ventilation.
3. Do not place the airfryer near flammable materials or heat sources.

Initial Run (Burn-off):

It is recommended to run the airfryer empty for about 10-15 minutes before cooking food for the first time. This helps to eliminate any manufacturing odors.

1. Plug the appliance into a grounded wall outlet.
2. Set the temperature to 200°C and the timer to 15 minutes for both zones.
3. A slight odor or smoke may be present during this initial run; this is normal and will dissipate.
4. Allow the appliance to cool completely before proceeding.

5. OPERATING THE AIRFRYER

Control Panel (Touch Display):

The airfryer features a user-friendly touch display to control all functions. The display shows temperature, time, and selected programs for each cooking zone.

LED-scherm

50-200°C



1-60 min



200 °C

23:00

Min

Image: Close-up of the airfryer's LED screen, displaying temperature (200°C) and time (23:00 minutes) settings.

Dual Zone Functionality:

The airfryer allows you to cook two different dishes simultaneously with independent temperature and time settings for each 5.5L zone.

- **Zone Selection:** Use the dedicated buttons on the control panel to select Zone 1 (top) or Zone 2 (bottom).
- **Independent Settings:** Once a zone is selected, you can adjust its temperature (50-200°C) and time (1-60 minutes) independently.
- **Sync Finish:** Some models may offer a 'Sync Finish' function to ensure both zones complete cooking at the same time. Refer to the specific icons on your control panel.



Image: Diagram illustrating the 360-degree hot air circulation within the airfryer, with different temperatures (200°C and 50°C) set for each zone.

Pre-set Programs:

The airfryer comes with 13 smart programs for common dishes. Simply select the desired program, and the appliance will automatically set the optimal temperature and time.

13 Programma's



Friet



Vis



Zeevruchten



Brood



Pizza



Taart



Kip



Groenten



Gevogelte



Noten



Ontdooien



Fruit drogen



Drogen



Image: The air fryer's control panel highlighting the 13 pre-set cooking programs, including Fries, Fish, Seafood, Bread, Pizza, Cake, Chicken, Vegetables, Poultry, Nuts, Defrost, Fruit Drying, and Drying.

- Fries
- Fish
- Seafood
- Bread
- Pizza
- Cake
- Chicken
- Vegetables
- Poultry
- Nuts
- Defrost
- Fruit Drying
- Drying (for other items)

Manual Mode:

For custom cooking, you can manually set the temperature and time:

1. Select the desired cooking zone (1 or 2).
2. Use the temperature adjustment buttons to set the desired temperature (50-200°C).
3. Use the timer adjustment buttons to set the desired cooking time (1-60 minutes).
4. Press the Start/Pause button to begin cooking.

Cooking Process:

1. Place food in the cooking basket, ensuring not to overfill.
2. Insert the basket firmly into the airfryer.
3. Select your desired program or set manual temperature and time.
4. Press Start. The internal light will activate, allowing you to monitor progress through the viewing window.
5. For even cooking, shake or flip food halfway through the cooking time, especially for items like fries or chicken wings.
6. The airfryer will beep when the cooking cycle is complete and automatically shut off.
7. Carefully remove the basket using the heat-insulating handle.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your airfryer.

Before Cleaning:

1. Always unplug the airfryer from the power outlet.
2. Allow the appliance to cool down completely before handling any parts.

Cleaning the Baskets and Grids:

- The cooking baskets and removable grids have a non-stick coating and are dishwasher safe.
- For hand washing, use warm water, a mild dish soap, and a non-abrasive sponge.
- Do not use metal scouring pads or harsh abrasive cleaners, as these can damage the non-stick coating.
- Ensure all parts are thoroughly dry before reassembling or storing.

Cleaning the Main Unit:

- Wipe the exterior of the airfryer with a damp cloth.
- Clean the interior of the cooking chambers with a damp cloth and mild soap if necessary.
- Never immerse the main unit in water or any other liquid.
- Do not use abrasive cleaners on the control panel.

Storage:

Store the airfryer in a cool, dry place, away from direct sunlight and out of reach of children.

7. TROUBLESHOOTING

If you encounter any issues with your LEHMANN XXL Dual Zone Airfryer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Airfryer does not turn on.	Not plugged in; power outlet malfunction; appliance damaged.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If still not working, contact customer support.
Food is not cooked evenly.	Baskets are overfilled; food not shaken/flipped.	Do not overfill baskets. Shake or flip food halfway through cooking. Ensure proper spacing for air circulation.
Food is not crispy.	Not enough oil (for certain foods); temperature too low; cooking time too short.	Lightly brush or spray food with oil. Increase temperature or cooking time. Ensure food is not overcrowded.
White smoke comes from the appliance.	Grease residue from previous use; fatty food being cooked.	Clean the baskets and interior thoroughly after each use. For very fatty foods, this is normal; ensure proper ventilation.
Appliance smells during first use.	Manufacturing residue burning off.	This is normal for the first few uses. Ensure good ventilation. The smell will dissipate.

8. SPECIFICATIONS

Detailed technical specifications for the LEHMANN XXL Dual Zone Airfryer (Model LHODF-2811).

- **Brand:** LEHMANN
- **Model Number:** LHODF-2811
- **Color:** Black
- **Product Dimensions:** 41D x 25W x 46H cm (41 x 25 x 46 cm)
- **Weight:** 9.5 kg
- **Capacity:** 11 Liters (2 x 5.5 Liters)
- **Power/Wattage:** 2800 Watts
- **Voltage:** 230 Volts
- **Material:** Plastic, Metal
- **Temperature Range:** 50-200 °C
- **Timer Range:** 1-60 minutes
- **Special Features:** Non-stick coating, Dual Zone functions, Temperature control, Timer, Viewing windows, Overheating protection, Anti-slip feet.

- **Automatic Shut-off:** Yes (after cooling)







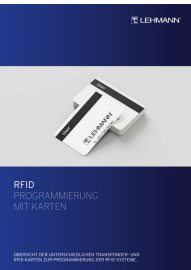

Image: The airfryer with its key dimensions (46 cm height, 41 cm depth, 25 cm width) highlighted.

9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your purchase or contact LEHMANN customer service directly. Keep your proof of purchase for any warranty claims.

For further assistance, please visit the official LEHMANN website or contact their customer support channels.

Related Documents - LHODF-2811

	<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 M610 LEGIC L043-A03 Electronic Locker Lock Operating Instructions</p> <p>Comprehensive operating instructions for the LEHMANN M610 LEGIC L043-A03 electronic locker lock, covering installation, programming, operation, maintenance, and troubleshooting.</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 VERTO DIAL LOCK PRIVATE RIGHT (FIX-CODE) - Operating Instructions & User Manual</p> <p>Comprehensive operating instructions and user manual for the LEHMANN VERTO DIAL LOCK PRIVATE RIGHT (FIX-CODE). Learn how to set, change, and reset the user code, and perform emergency openings.</p>