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## LEHMANN B0GS2NGP57

# LEHMANN Electric Grill User Manual

Model: B0GS2NGP57

## 1. INTRODUCTION

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

## 2. SAFETY INSTRUCTIONS

- Always ensure the grill is placed on a stable, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep children and pets away from the grill during operation, as surfaces become very hot.
- Unplug the grill from the power outlet when not in use and before cleaning. Allow it to cool completely before handling.
- Do not operate the grill with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any way.
- Use only accessories recommended by the manufacturer.
- Ensure adequate ventilation around the grill during use.
- Avoid contact with hot surfaces. Use oven mitts or handles.

## 3. PRODUCT OVERVIEW

The LEHMANN Electric Grill is designed for versatile cooking, featuring a powerful heating system and intuitive controls. Familiarize yourself with its components:

- **Upper Grill Plate:** Non-stick, removable.
- **Lower Grill Plate:** Non-stick, removable.

- **Control Panel:** Touch display for programs, temperature, and timer.
- **Handle:** For opening and closing the grill.
- **Drip Tray:** Collects excess fat and liquids.



Image: The LEHMANN Electric Grill with its lid open, revealing the ribbed upper and lower non-stick cooking plates.



Image: The LEHMANN Electric Grill in its closed position, ready for storage or pre-heating.

## 4. SETUP

1. **Unpacking:** Carefully remove the grill and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wipe the grill plates with a damp cloth and mild detergent. Rinse and dry thoroughly. Wipe the exterior with a damp cloth. Ensure all parts are completely dry before plugging in.
3. **Placement:** Place the grill on a flat, stable, and heat-resistant surface, away from walls and flammable materials. Ensure there is sufficient space for the lid to open fully.
4. **Drip Tray:** Insert the drip tray into its designated slot at the front or side of the grill to collect any excess fat or liquids during cooking.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

## 5. OPERATING INSTRUCTIONS

### 5.1. Pre-heating

Always pre-heat the grill before placing food on the plates for optimal cooking results.

1. Close the grill lid.
2. Press the power button on the touch display to turn on the appliance.
3. Select your desired cooking program or set the temperature manually. The grill will begin to pre-heat.
4. Wait for the grill to reach the set temperature. An indicator on the display will confirm when pre-heating is complete.

### 5.2. Using the 180° Open Mode

The grill can be opened 180 degrees to function as a flat table grill, doubling your cooking surface.

1. Ensure the grill is on a stable surface with enough clearance.
2. Carefully open the lid until it lies flat, creating two separate cooking surfaces.
3. You can control the temperature of the upper and lower plates independently in this mode, allowing for different foods to be cooked simultaneously.

## Separate Steuerung der oberen und unteren Grillplatte



Image: The grill fully opened to 180 degrees, demonstrating its use as a table grill with separate temperature controls for each plate, cooking meat, sausages, and vegetables.

### 5.3. Automatic Programs

The grill features 10 intelligent automatic programs for various food types:

- Chicken
- Fish
- Vegetables
- Toast
- Sausage

- Defrost
- Steak Rare
- Steak Medium
- Steak Medium Well
- Steak Well Done

To use an automatic program, select the corresponding icon on the touch display. The grill will automatically adjust temperature and cooking time.



Image: The grill's touch display showing icons for 10 automatic cooking programs and options for manual temperature adjustment (90-230°C) and timer (1-240 minutes).

#### 5.4. Manual Temperature and Timer Control

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

1. After turning on the grill, select the manual mode option on the display.
2. Use the temperature controls to set the desired temperature between 90°C and 230°C.
3. Use the timer controls to set the cooking duration from 1 to 240 minutes.

4. The grill will maintain the set temperature and count down the timer.

## 5.5. Cooking Tips

- For best results, ensure food is evenly cut and not too thick.
- Lightly brush food with oil before grilling to prevent sticking and enhance flavor.
- Avoid overcrowding the grill plates to ensure even cooking.
- Use the browning level guide for steaks to achieve your preferred doneness.



Image: The grill cooking steaks, accompanied by a visual guide for four browning levels: Rare, Medium Rare, Medium, and Well Done.



Image: The LEHMANN Electric Grill in use, cooking steaks, chicken, bell peppers, zucchini, and mushrooms on a kitchen counter.

## 6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your grill.

1. **Always Unplug:** Before cleaning, ensure the grill is unplugged from the power outlet and has cooled down completely.
2. **Remove Grill Plates:** The non-stick grill plates are removable for easy cleaning. Press the release buttons (if applicable) and carefully lift them off.
3. **Clean Grill Plates:** Wash the grill plates with warm, soapy water and a non-abrasive sponge. For stubborn food residue, soak the plates in warm water before cleaning. They are also dishwasher safe.
4. **Empty Drip Tray:** Remove and empty the drip tray. Wash it with warm, soapy water.
5. **Clean Exterior:** Wipe the exterior of the grill with a damp cloth. Do not use abrasive cleaners or scouring pads, as they can damage the finish.
6. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the grill.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grill does not turn on	Not plugged in; Power outlet malfunction; Appliance fault	Check power cord connection; Test outlet with another appliance; Contact customer support if fault persists.
Food sticks to plates	Plates not properly cleaned; Not enough oil; Food type	Ensure plates are clean and dry; Lightly brush food or plates with cooking oil; Adjust cooking temperature/time.
Grill not heating properly	Incorrect temperature setting; Grill not pre-heated; Appliance fault	Verify temperature setting; Allow sufficient pre-heating time; Contact customer support.

## 8. SPECIFICATIONS

- **Model:** B0GS2NGP57
- **Brand:** LEHMANN
- **Power:** 2000 Watts
- **Voltage:** 230 Volts
- **Temperature Range:** 90-230°C
- **Timer:** 1-240 minutes
- **Cooking Programs:** 10 automatic settings
- **Plate Dimensions (each):** 30 x 22 cm (approx. 660 cm<sup>2</sup>)
- **Total Cooking Surface (180° open):** approx. 1320 cm<sup>2</sup>
- **Product Dimensions (closed):** 31P x 35L x 16H cm
- **Weight:** 4.9 kg
- **Material:** Stainless steel, Aluminum, Plastic
- **Special Features:** Temperature control, Dual-zone cooking, Non-stick coating, Fat management system, Removable surfaces.



Image: Diagram showing the dimensions of the LEHMANN Electric Grill: 16 cm height, 35 cm width, 31 cm depth. Individual plate dimensions are 30 cm length and 22 cm width.

## 9. WARRANTY AND SUPPORT

### 9.1. Warranty Information

- **Private Use:** This product comes with a 2-year limited warranty for private, non-commercial use.
- **Professional Use:** This product comes with a 1-year limited warranty for professional or commercial use.

The warranty covers manufacturing defects under normal use. It does not cover damage resulting from misuse, neglect, accidents, alteration, or unauthorized repair.

### 9.2. Customer Support

For any questions, technical assistance, or warranty claims, please contact LEHMANN customer support. Refer to your purchase documentation or the LEHMANN official website for current contact details.

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