

VIVOHOME

THANK YOU!

NOTE:

To continuously improve its products, VIVOHOME reserves the right to modify this information without prior notification.

For any questions regarding assembly, please watch the video on the product page or contact our customer service. Our customer service will gladly assist you with any additional questions, comments, or concerns.

Thank you for using VIVOHOME products in your home!

Thank You for Purchasing from

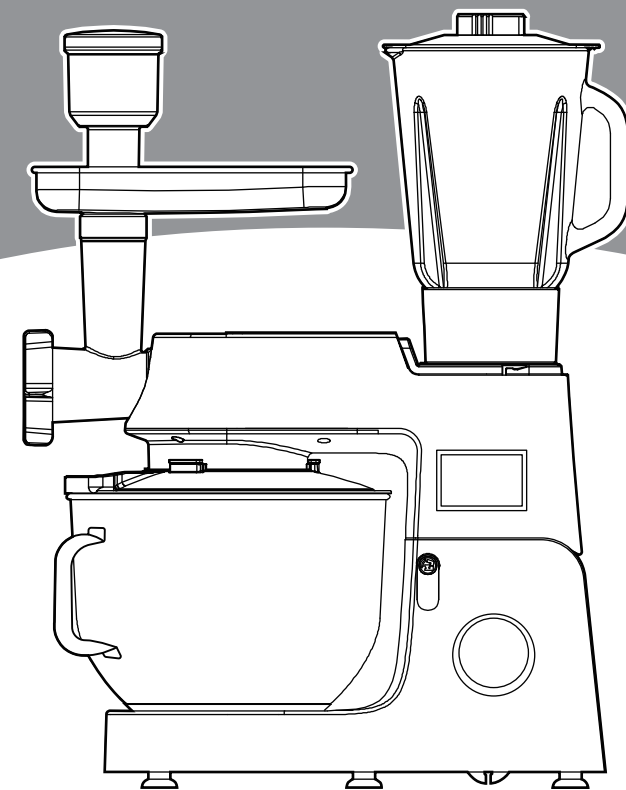
VIVOHOME

Made in China

VIVOHOME

HOW-TO

USER MANUAL



9-IN-1 7.5 Qt Stand Mixer

Assembly is EASY!

**WE WANT
YOU TO
ENJOY LIFE
AT HOME**

GO TO THE PRODUCT LISTING PAGE FOR
AN INSTRUCTIONAL VIDEO!

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SECTION A

Technical Data



Model	SM-1555BM
Rated Voltage	AC 120V
Frequency	60Hz
Power Consumption	660W
Protection Class	II
Speed Knob	6-speed knob switch+Fermentation gear
Mixing Bowl	Material is SUS304, and capacity is 7L (7.5QT)

Keep this manual for future reference and pass it on with the equipment to any future users.

SECTION B

General Safety Instructions



Read the operating instructions carefully before putting the appliance into operation and keep the instructions, including the warranty, the receipt, and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

- Read all instructions.
- To protect against risk of electrical shock do not put base in water or other liquid.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
- 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.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, or damage to the mixer.
- Remove beaters from mixer before washing.
- Household use only.

Special safety Instructions for this Machine

- Only operate this machine under supervision.
- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat and stable working surface.
- Do not insert the mains plug of the machine into the power socket without having installed all the necessary accessories.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock. This plug will fit in a polarized outlet only one way. If the plug is not fully plugged into the socket, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

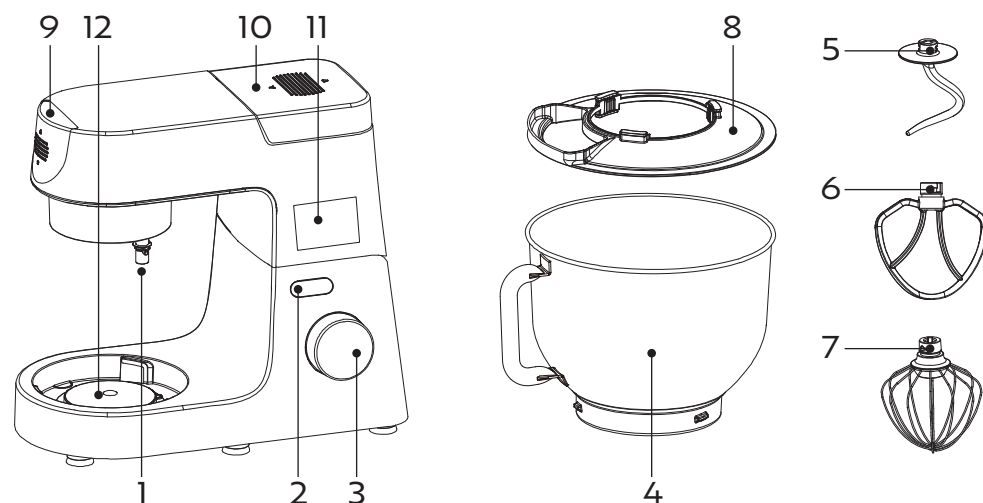
SECTION C

Name of Dfferent Parts



Main parts and standard parts:

1	Output shaft	7	Whisk
2	Rise Button	8	Bowl Cover
3	Speed Button	9	Front Cover
4	Bowl	10	Rear Cover
5	Dough hook	11	Led Display
6	Beater	12	Heating Element

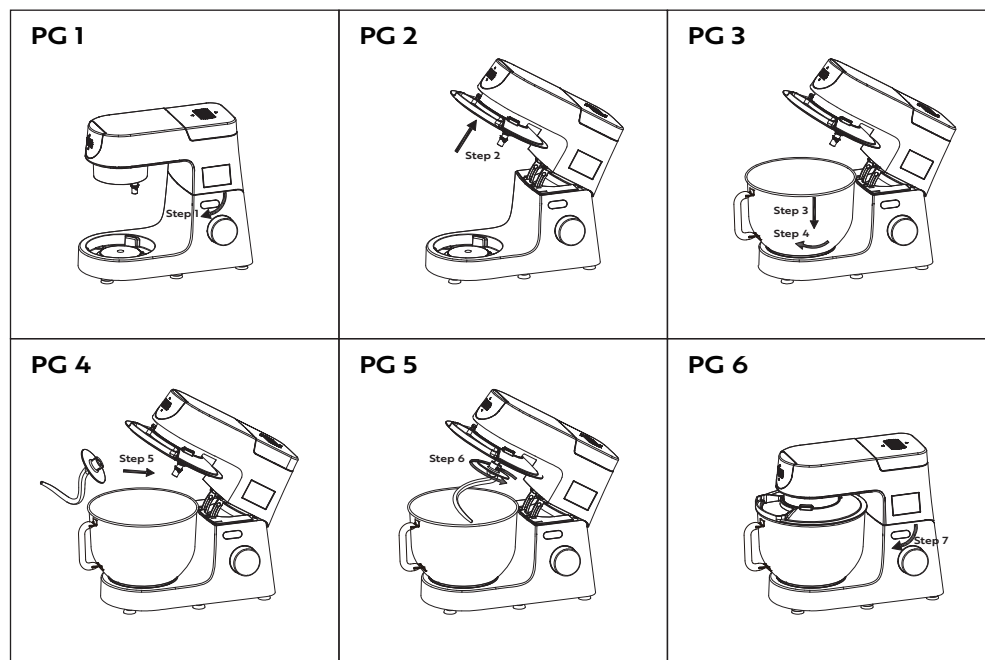


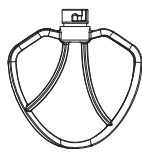
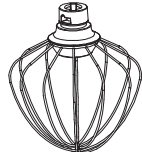
SECTION D

How to Use the Machine



1. Before use, wash the accessories with clean water, rinse and dry.
2. Place the machine on a flat, clean and dry table. Press the head of the machine, turn again (or press down) the head-up knob (2) Step1, the upper body will lift up automatically. (PG 1 & 2).
3. Install the pot cover into the stirring end Step2. of the machine as per PG2
4. Weigh the food and water to be processed into the mixing bowl, then assemble the mixing bowl (4) on the machine step 3, rotate clockwise until the buckle is screwed in and locked step 4; (PG3)
5. Do not exceed the amount of dough - the total weight can hold up to 1.5kg;
6. Install the required accessories (5), (6) and (7) (only one of the three can be used at a time) onto the head mixing output shaft (1) step 5, push the accessories to the top, and then turn a quarter turn counterclockwise to the locking position step 6; (PG4&5)
7. Press the head of the machine, the machine will automatically lock the head button (2) step 7, which is in the horizontal position (PG6).
8. Control the speed knob (3) to the position of 0 to make the appliance stop.
9. Then plug in the plug and turn on the power switch.
10. Control speed knob (3) to the required speed - start mixing;
11. After the dough meets the requirements, turn the speed knob (3) back to gear 0 to finish.
12. Press the head of the machine by hand, rotate the lifting knob (2) clockwise, lift the upper body, rotate the mixing bowl counterclockwise, remove the mixing bowl and take out the dough.

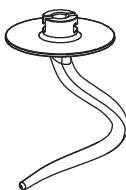


Accessories	Picture	Speed	Time (min)	Max	Operation method
Beater		2-4	3-10	660g flour+840g water	2 speed run for 20s, the 4 speed run for more than 2min40s
Whisk		5-6	3-10	3 egg whites (min)	Open 5 or 6 speed to run 3min above.

SECTION E Suggestion



Adjusting the Levels and Using the Hook for not more than 1.5kg of Mixture.

Accessories	Picture	Speed	Time (min)	Max	Operation method
Dough hook		1-3	3-5	1000g flour+538g water	1 speed run for 30s, the 2 speed run for 30s, and then the 3 speed run for 2 min to 4min to form a cluster.

SECTION F LED Function Description



1. Switch machine:

- The a machine is connected to power, the screen lit and into standby adjustable mode.
- is in standby with no action for 3 minutes, the display will go off and go into hibernation mode.
- In dormant, rotate the governor knob (3), the screen reilluminate and enter adjustable mode.

2. Speed display:

01-02 speed, LED "Kneading" lights on;
03-04 speed, LED "Mixing" lights on;
05-06 speed, LED "Whisking" lights on;
0F speed, LED "Fermenting" lights on;

3. LED countdown function set:

Click Touch  to adjust the data tube display time through the touch operation , . Then adjust the speed knob (3) select the appropriate speed (1~6), the display changes Synchronously  the machine starts working, the display enters the countdown  after the time returns to "0" and accompanied by 10 alarms, the machine stops working.

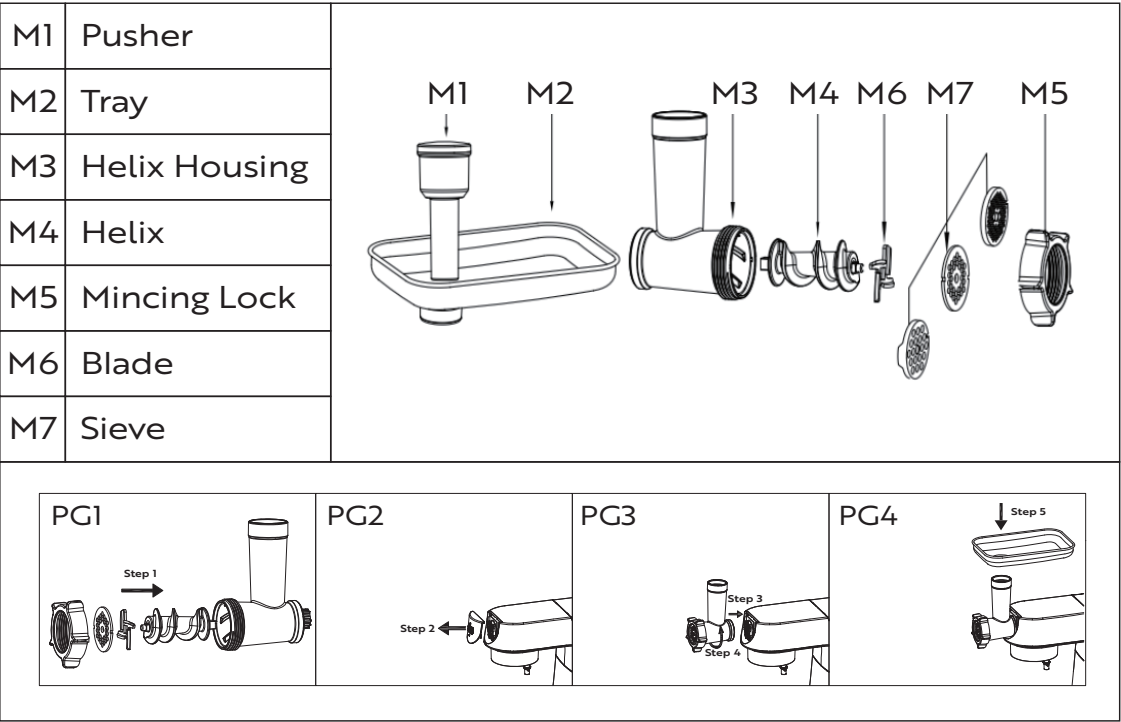
4. Fermenting function set:

Click Touch , to adjust the data tube display time  through the touch operation , . After the pending setup is complete. Speed knob (3) is adjusted to F speed, display screen  show "OF", "Fermening" lights on, The machine enters low temperature heating fermentation.

Meat Mincer Function
How to assemble and use meat mincer:

1. To install the meat grinder accessories, first install the meat grinder blade M6 on the head of the meat grinder screw M4, put on the required meat grinder cutter M7 (coarse hole, medium hole or fine hole), pay attention to align the groove between the meat grinder sieve M7 and the meat grinder m3, and tighten the locking nut M5 on the meat grinder M3. (PG1)
2. Disassemble the front cover (PG2).
3. Press the eject button at the front of the machine, hold the meat grinder M3, connect it to the transmission part of the front cover, and rotate it counterclockwise to the locking position. (PG3).

4. Align the discharge port of tray M2 with the feed port of meat grinder M3 and install it in place (PG4).
5. Place a container at the outlet of the meat grinder. Clean the pork and cut it into strips. The width should not exceed the feed inlet of the tray M2.
6. Insert the power cord plug into the socket. Then set the speed knob to the desired gear, put the meat on the tray M2 and put it into its feeding port. Please use the pusher M1 to slowly press the meat into the feeding port of the meat grinder. Do not put your fingers into the meat grinder M3.
7. After using, switch to setting 0 and pull off the plug.

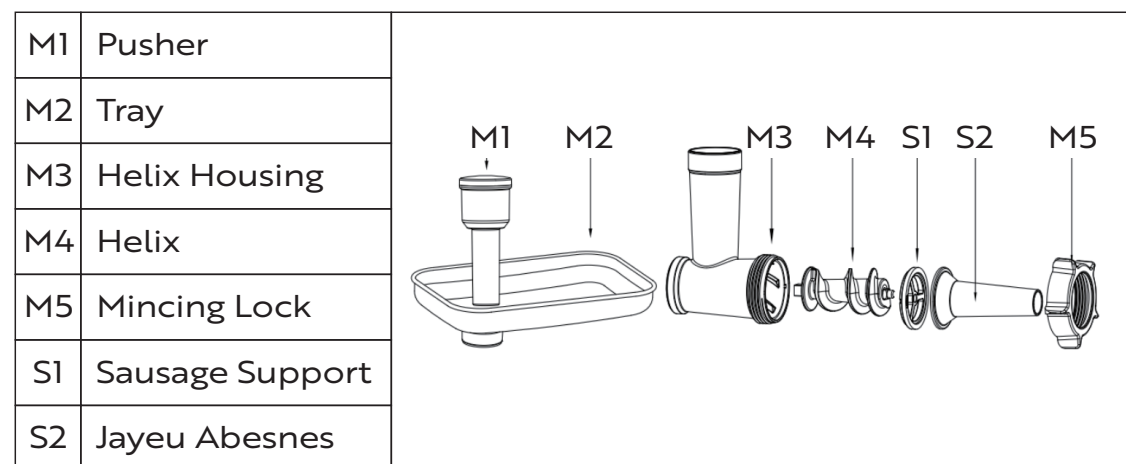


Recipes suggestions:
Take the bone out of the meat and cut it into 2.5cm pieces. Insert the plug into the socket, then set the speed control to 1-3, put the meat into the container, and it can work continuously for 3kg at one time. Please stop working after working continuously for 5 minutes, not for 15 minutes. So as not to affect the performance of the machine.

Sausage Function

How to assemble and use sausage maker:

1. Install the sausage support S1 on the helix M4 and put the sausage maker S2 on it. Tighten the locking nut M5 on the meat grinder M3. It shall be installed at the front end of the machine according to the method of assembling the meat grinder.
2. Prepare minced meat stuffing and add relevant accessories. Mix evenly by hand and marinate for a period of time.
3. Prepare the casing. Before use, put the casing into water and tie a knot at the end. Insert casing on the front of the sausage maker S2.
4. Insert the power cord plug into the socket. Then set the speed knob to the desired gear. Put the minced meat into the helix housing M3. Then gently pull the casing. When filling the required length, tighten and tie it with a rope, and then again.
5. The sausage needs to be hung up and dried for a period of time. It does not need to be completely dried.



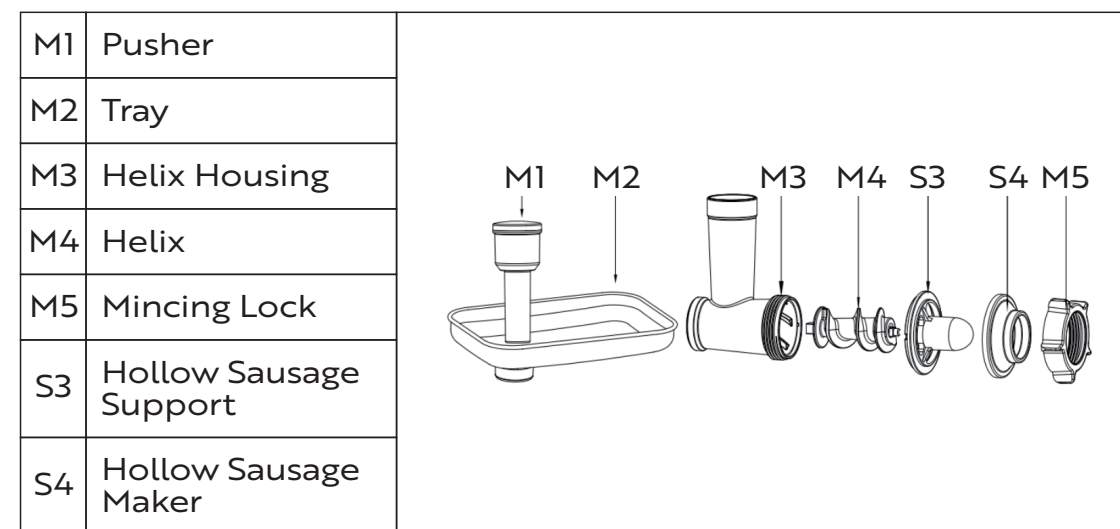
Recipes suggestions:

1kg pork, 16g salt, 70g sugar, 85g maple syrup, 2G white pepper, 7g garlic powder, 5g five spice powder, 7g pepper, 15g black pepper, 50g potato starch and 90g yellow rice wine. After marinating the minced meat for an hour, insert the plug into the socket, and then set the speed control to 3-6. Please stop working after continuous operation for 5 minutes, and do not work continuously for 15 minutes. So as not to affect the performance of the machine.

Hollow sausage function

How to assemble and use hollow sausage:

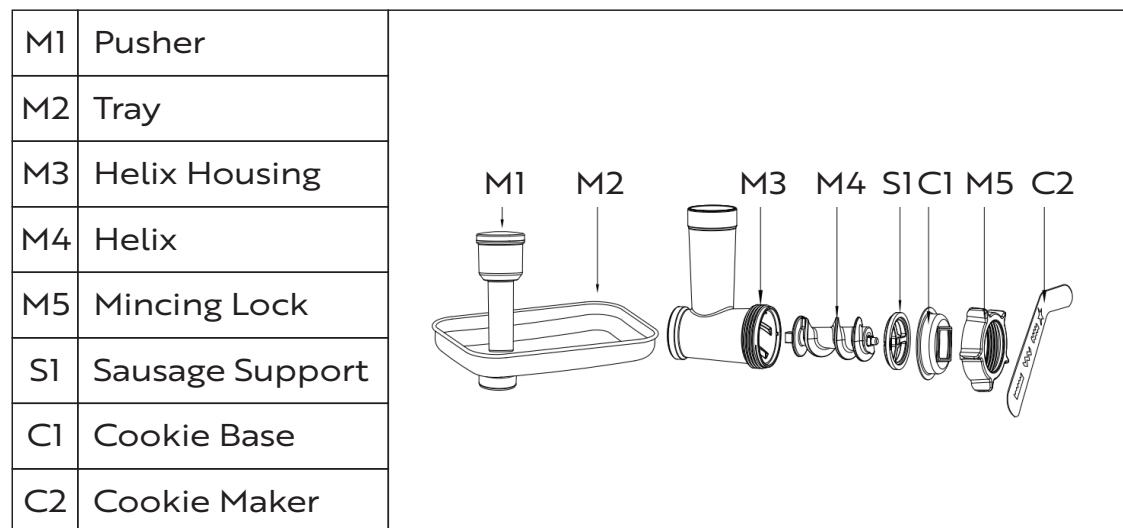
1. To install the hollow sausage accessories, first install the hollow sausage support S3 on the head of the helix M4 and put on the hollow sausage maker S4. Tighten the mincing lock M5 on the helix housing M3.
2. Please take the instruction of the sausage maker.



Cookie maker function

How to assemble and use cookie maker:

1. Install the biscuit accessories. First, put the sausage bracket S1 into the twisted meat screw M4, the cookie forming seat C1 set into the twisted meat tube nut M5. Tighten the locking nut M5 on the meat grinder M3. Then insert the cookie maker C2 into the front slot of cookie maker C1.
2. Move the cookie maker C2 and select the shape.
3. Insert the power cord plug into the socket, then set the speed knob to the desired gear.
4. Cut the dough into strips, put it into a helix housing through a tray. The biscuits will be squeezed out of the output section.
5. When the dough sticks to the inner side of the helix housing, you can push the dough into the helix housing with the push bar M1.



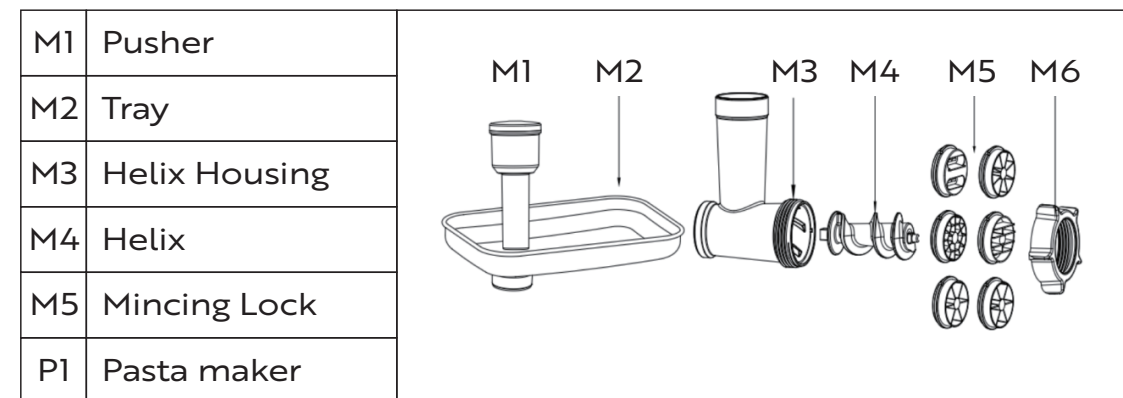
Recipes suggestion

Cut the dough mixed with 1kg of flour and 500g of water into strips, then put it into the feed inlet in turn, insert the plug into the socket, and then set the speed control to 3-6. Please stop working after continuous operation for 10 minutes and do not work continuously for 30 minutes. So as not to affect the performance of the machine

Pasta maker function

How to assemble and use pasta maker:

1. Install one of the pasta makers P1 on the front helix M4, tighten the mincing lock M5 on the helix housing M3
2. Insert the power cord plug into the socket, then set the speed knob to the desired gear.
3. Please cut the kneaded dough into strips, and then put it into the feed port of meat grinder M1 in turn. The pasta will be squeezed out of the output.
4. When the dough sticks to the inner side of the helix housing, you can push the dough into the helix housing with the push bar M1.



Recipes suggestion:

Cut the dough mixed with 1kg of flour and 500g of egg liquid into strips, then put it into the feeding port in turn, insert the plug into the socket, and then set the speed control to 3-6. Please stop working after continuous operation for 10 minutes and do not work continuously for 30 minutes. So as not to affect the performance of the machine.

Vegetable slicer function

How to assemble and use vegetable slicer:

1. Remove front cover 9.
2. Load the selected blade (fine shredder V3, coarse shredder V4, slicer V5) into the interior of the vegetable cutting housing V2. (PG1&2)
3. Press the eject button at the front of the machine, connect the connection of the vegetable cutting housing V2. to the transmission part of the front cover, rotate counterclockwise and lock it. (PG3)
4. Place the container under the outlet of the housing.
5. Cut potatoes or other vegetables into pieces, the size is suitable for the import of vegetable cutting housing.
6. Insert the power cord plug into the socket. Then set the speed knob to the desired gear. Push the vegetable into the inlet of the feeding tube and press gently with the pusher V1. (PG4) (Reminder: do not press by finger)
7. After use, adjust the speed knob to 0 and unplug the power plug.

V1	Pusher				
V2	Vegetable Cutting housing				
V3	Fine shredder				
V4	Coarse shredder				
V5	Slicer				
PG1		PG2	PG3	PG4	

Recipes suggestion:

Cut the solid food into long strips, pass through the incision, insert the plug into the socket, set the speed control to 3-5, and then apply appropriate force above the push block to press the food. Please stop working after continuous operation for 5min, and do not work continuously for 15min. So as not to affect the performance of the machine.

SECTION G

Blender Uses and Tips



Blender can mix food. Using this kitchen appliance to make soups, sauces, milkshakes, baby food, vegetables, beverages, desserts, puree, etc. Solid foods should be cut into small pieces.

Caution:

1. Before using the blender, do not plug it. Please make sure the blender has been correctly installed and the lid is securely on before operating. Unplug when it's done, and remove the blender cups from the device. Please don't add food above 80°C to the cup.
2. Optimum liquid is no more than 1.5L.
3. Secure the lid on the cup.
4. Don't remove the blend cup or lid during the operation.
5. Run the blender no more than 3 minutes.

How to assembly the blender cup:

1. Remove the small lid (follow by PG1 .A) or rotate the ring buckle (follow by PG1.B). PG1
2. Put lid B2 on the blender cup B1(ollow by PG2).
3. Put B3 in B2, and screw on (follow by PG3).
4. When all are done, clockwise and screw the jar on the base (follow by PG4).

B1: Blender Cup	B2: Lid	B3: Lock Cylinder			

Attention:

Add ingredients by removing the lock cylinder during operation. Please pay close attention during operating. Once it's done, unplug it. And wash the jar after use.

Disassembly procedures after use:

1. Anti-clockwise to 0 level, and unplug.
2. Unscrew the jar and place it on the table.
3. Take B2 out by hand.
4. Hold the glass handle with one hand, hold the glass body with the other hand, and slowly tilt to pour out the liquid.

Recommend Tips:

Remove the seed core and hard skin of the fruit, cut it into a mixture, put it in a cup, and then put water. The optimal amount of food is 600 grams and the water is 900 grams. Do not exceed the maximum scale of the juice cup. Put the lid on and screw the jar into the blender. Plug in and set the speed control at levels 4 - 6. Stop it after operating for 3mins, in order to keep the good performance of the machine, the total operation time shall not exceed 15-min.

SECTION H Recipe



Linseed Bread Rolls

Ingredients: 30g linseed, in 40g water, 250g bread flour, 3g dry yeast, 30g sugar, 3g salt, 10g milk powder, 20g butter, 15g egg liquid

Process:

1. Soak the 30g linseed in 40g water for 12 hours
2. Put 250g bread flour, 3g dry yeast, 30g sugar, 3g salt, 10g milk powder, 150g water into the mixing bowl, use the dough hook to knead the ingredients to dough at levels 1-3; and then add 20g butter and continue to knead the dough until smooth, then add soaked linseed until the dough is well kneaded. Cover with preservative film and allow fermenting to double its size in a warm place.

3. Knead thoroughly once more, remove from the bowl and divide into six rolls. After being rounded, cover the rolls and allow fermenting at 38°C for 1 hour.
4. After the fermentation is finished, brush the surface of the bread with egg liquid, put it on the penultimate layer in the preheated oven, set fire up and down at 180C and bake for 20 minutes, then remove the mold and put it on the grill to cool down.

Toast bread

Ingredients: 270g high-gluten flour, 30g low-gluten flour, 1 egg, 3g salt, 55g sugar, 4g yeast, 80g light cream, 10g milk powder, 90g water.

Process:

1. Put all the ingredients into the mixing bowl, use a dough hook to knead the ingredients to dough at levels 1-3.
2. Keep the mixture in a warm place and allow fermenting to double its size.
3. Knead thoroughly once more, remove from the bowl and divide it into 3 portions, cover the dough with preservative film for 15 minutes.
4. Take one portion and roll it into a tongue shape, fold both sides toward the middle, and roll it up from bottom to top. After all three are rolled, cover the rolls with preservative film for 15 minutes.
5. After finishing 3 servings, put them into the mold for the 2nd fermentation, ferment to 80% of the mold height. Set fire up and down at 170°C and bake for 40 minutes, then remove the mold and put it on the grill to cool down.

Butter bread

Ingredients: 375g high-gluten flour, 180g milk, 35g butter, 30g sugar, 11g milk powder, 4g yeast, 3g salt, 1 egg

Process:

1. Put all the ingredients into the mixing bowl except the butter, leaving 10g of egg for the final brushing.
2. Use dough hook to mix at levels 1-3, after forming dough, add softened butter and continue kneading into glove film status.

3. Cover the mixture with preservative film and allow fermenting to double its size in a warm place.
4. Knead thoroughly once more, remove from the bowl, and divide it into 10 portions. Take a portion of the dough and roll it into an oval shape, then roll it up from top to bottom.
5. Place the greased paper on the baking tray, then put the rolled bread dough on the tray, allow fermenting to double its size in a warm place.
6. Brush the egg liquid on the bread dough surface, preheat the oven to 160°C, put the bread dough in the middle layer and bake for 20 minutes.

French bread

Ingredients: 250g high-gluten flour, 50g low-gluten flour, 150g water, 10g sugar, 3g yeast powder, 1g edible salt.

Process:

1. Put all the ingredients into the mixing bowl, use the dough hook to mix at levels 1-3, and knead the dough into a dough shape.
2. Cover the mixture with preservative film and allow fermenting to double its size in a warm place.
3. Knead thoroughly once more, remove from the bowl and divide it into 4 portions. Take a portion of the dough and roll it into an oval shape, then roll it up from top to bottom.
4. Then cover with preservative film and allow fermenting to double its size.
5. Brush the surface with sesame oil, preheat the oven to 180°C, put the bread dough in the middle layer and bake for 20 minutes.

Original cake

Ingredients: 100g cake flour, 5 eggs, 50g edible oil, 80g sugar, a small amount of lemon juice, 55g milk.

Process:

1. Separate the egg white and egg yolk, add 20g sugar into the egg yolk, and mix with the egg beater at level 6 until the sugar is completely melted. Add milk and continue to stir evenly at level 6
2. Pour edible oil and continue beating until fully emulsified.
3. Pour the cake flour through a sieve, and stir evenly into a fine egg yolk paste.
4. Put a few drops of lemon juice into the egg white, add sugar in three times and beat with an egg beater until it is cotton-like.
5. Take 1/3 of the egg whites, put them in the egg yolk paste, and stir evenly. Pour the paste back to the remaining egg whites and stir evenly to a fine cake paste.
6. Brush edible oil on the surface of the cake mold, then pour the cake paste into the mold.
7. Preheat the oven to 150°C, set upper and lower pipe heating mode and baking time to 50 minutes, then bake it till golden color.

Chocolate cake

Ingredients: 150g egg liquid, 50g pure milk, 40g cocoa powder, 80g white sugar.

Process:

1. Add 150g of egg liquid, beat with an egg beater at level 6 until it is cotton-like, then take it out and set aside
2. Put 80g white sugar, 50g milk, and 40g cocoa powder into a bowl and stir into a fine powder with a stirring paddle at level 6.
3. Pour the prepared fine powder into the beaten egg liquid and mix well.
4. Pour the mixed raw materials into the oil-brushed baking tray mold and put it in the oven for baking at 180°C.
5. After being baked and shaped, take them out of the mold and wait for cooling down before eating.

Chocolate ice cream cake

Ingredients: 140g cream cheese, 140g dark chocolate, 220g milk, 100g powdered sugar, 240g whipped cream, 2g edible salt.

Process:

1. The outside of the square mold is wrapped with tin foil, and put a circle of baking paper inside
2. Add powdered sugar and a pinch of salt to the cream cheese and mix it with a stirring paddle.
3. Chop the dark chocolate and heat it to melt, pour the melted chocolate into the cheese, then use a stirring paddle to stir evenly. Take it out and place it on a tray for later use.
4. Put whipped cream in the pot and then stir until it is almost cotton-like.
5. Add the whipped cream 2 times into the chocolate cheese and stir evenly, then pour the milk into it 2 times and mix it well again.
6. Finally, pour it into the mold and put it in the refrigerator for several hours. Take it out and de-mold it.

Homemade Pizza

Raw materials: 170g high-gluten flour, 100g water, 1.5g edible salt, 15g white sugar, 2g yeast, 15g butter, and some stuffing.

Process:

1. Put 170g high-gluten flour, 100g water, 1.5g edible salt, 15g sugar, and 2g yeast into the mixing bowl. Mix with dough hook at levels 1-3. After kneading into dough, add butter and continue to knead until it can pull out to be a flexible film
2. Leave the dough fermenting to double its size in a warm place.
3. During the fermentation, the pizza stuffing can be made and reserved for future use.
4. Knead thoroughly once more, take half of the dough to roll it round and relax for 5 minutes, then use a rolling pin to gently roll it to the size of a pizza pan, put it on the pizza pan, press it around the pizza pan with your hands, finally use a fork to make small holes.

5. Set the upper and lower tube heating modes of the oven, preheat to 200°C. Brush the pie mold base with olive oil first, then scoop the pizza sauce and spread it evenly, and then, sprinkle a little mozzarella cheese and shredded onion, put the 8-inch pizza pan in the second layer of the preheated oven and bake for 8 minutes.
6. When the time is up, take out the pizza pan and spread a layer of bacon. Here you can put your favorite food and prepared stuffing in order.
7. Put it in the preheated oven, set the working time for 15 minutes until the cheese is melted and the crust is golden.

SECTION I

Analysis of Common Problems



Phenomenons	Causes	Solutions
The machine suddenly stops working during use.	It may be that the machine runs too long, or the ambient temperature is too high, resulting in the machine's motor temperature being too high; the machine starts the overheating protection program, automatic shutdown.	Gear reset to "0", unplug the power, wait for the machine to return to room temperature can be restarted (generally need 15-30 minutes, the room temperature varies cooling time).

Phenomenons	Causes	Solutions
Turning the gear knob machine does not run	Check if the plug is in good contact with the socket.	Verify that the power plug is plugged into the outlet.
	Check if the power is out.	Wait for power before operating
	Check if the rise buttons in place. button spring back	Make sure the headstock is stuck in place.
Excessive noise when the machine is running	1. The machine will work louder in high gear than in low gear. 2. The amount of food stirred is too large, resulting in overloading the machine. 3. Voltage is unstable. 4. Working time is too long.	1. Choose the right gear to stir food according to the recommendations in the manual 2. Reduce the amount of stirring. 3. If the voltage is unstable, wait for the voltage to stabilize before using. 4. If the working time is too long, stop and cool down for a while before using.
The machine speed drops, or the speed is unstable	1. Whether the room temperature is low, causing the lubricant in the machine to harden. 2. The ingredients stirred are too hard and too much, resulting in too much load on the machine. 3. Whether the voltage suddenly becomes low.	1. Remove the mixing bowl and let the machine idle for 5 minutes to soften the lubricant in the machine and restore the speed stability. 2. Reduce the mixing volume and let the machine work according to the normal workload. 3. When the voltage is stable, use the machine again.

Phenomenons	Causes	Solutions
Machine swaying and shaking when working	1. Check if the foot pad on the base is off. 2. Whether the machine is placed on a smooth and flat countertop for use.	1. Check if the foot pad on the base is off. 2. Place on a smooth and flat counter top for use
The headstock can't spring back to reset after putting on the anti-splash cover and mixing bowl	Check that the anti-splash cover is in place and the mixing bowl is assembled.	Rotate the anti-splash cover and assemble it in place, and assemble the mixing pot in place.
Dough darkening found after use	Black powder falls onto the dough at the mixing head.	Please check that the mixing head and hook are dry and that no water or dust is present on the surface before use.



Body Cleaning	1. Do not immerse the machine in the water. Do not use water to shower directly on top of the machine to prevent the host body from entering the water to avoid short circuits, electric shock, leakage, rust, and other failures. 2. Do not use a dripping wet towel to wipe the machine 3. Do not use detergent/vinegar/salt and other corrosive, strongly acidic, strong alkaline cleaning products to clean the machine body, otherwise accessible to damage the machine's surface. 4. Do not use sharp and rough tools such as wire balls to brush the accessories. Otherwise, it is easy to damage the surface of the accessories.
Accessory Cleaning	1. Do not put the cast aluminum parts into the dishwasher or wash them with corrosive, strongly acidic, or alkaline cleaning products. Please do not put them into the dishwasher for cleaning. (Except for stainless steel parts or surface-treated Teflon parts and electrophoresis parts) 2. Do not soak for a long time in detergent, saltwater, vinegar, and other corrosive liquids; use in time to clean accessories. 3. After cleaning, dry the accessories, mainly to keep the internal parts dry in time.

Special Cleaning	1. The rotating output shaft will produce a bit of black trace due to high speed and friction when the machine is working. After each use, please clean it promptly and keep the part dry. 2. Pay attention to the sharp blade and related sharp edge parts or accessories.
Preservation and maintenance	1. You can use olive oil to apply on the blade's surface, knife plate, and mixing pot to ensure the dry and wet environment to oxidize it. 2. When not in use, you can cover the machine with a packaging bag and place it in a dry environment.



Do not dispose of the device in normal domestic waste.

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility.

Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.



The VIVOHOMÉ warranty program is our commitment to you. We are committed to providing you with a high-quality product that meets your needs and expectations. To demonstrate our confidence in the durability and performance of our products, we offer the following warranty.

WARRANTY COVERAGE

This warranty program applies to any orders, purchases, receipts, or use of any products sold by VIVOHOMÉ and is valid for a period of 1 year from the date of purchase. However, please note that this warranty period is only valid for the original order. If you receive a replacement order during the warranty period, it will not include a separate warranty period.

WARRANTY EXCLUSIONS

This warranty does not cover damage resulting from misuse, accident, unauthorized modification, or any other circumstances not directly related to the manufacturing and design of the product, including but not limited to:

- Parts lost during use.
- Normal wear and tear of products or parts.
- Incorrect installation (such as using the wrong voltage) or assembly.
- Exceeding the bearing capacity of the product.
- Use under extremely harsh conditions.



- Improper cleaning or maintenance.
- Damage caused by any reason other than the intended use of the product.
- Indirect loss or damage caused by the product.

HOW TO MAKE A WARRANTY CLAIM

If you find any defects that affect the use of the product or if the product stops working and cannot be repaired during the warranty period, please contact our customer service team at our email or via Amazon & app's direct messaging service as soon as possible. Provide the following information to expedite the process:

- Order number
- Images and/or videos illustrating the issue
- A detailed description of the problem

VIVOHOMÉ will provide technical support, replacement, refund, or other solutions based on the nature of the issue. If you wish to return the original package for any reason, please contact us for confirmation before proceeding. You can expect to receive a response within 48 hours.

Thank you for choosing VIVOHOMÉ. We are committed to ensuring the quality and satisfaction of your purchase. If you have any questions or need assistance, please do not hesitate to contact our customer service team.