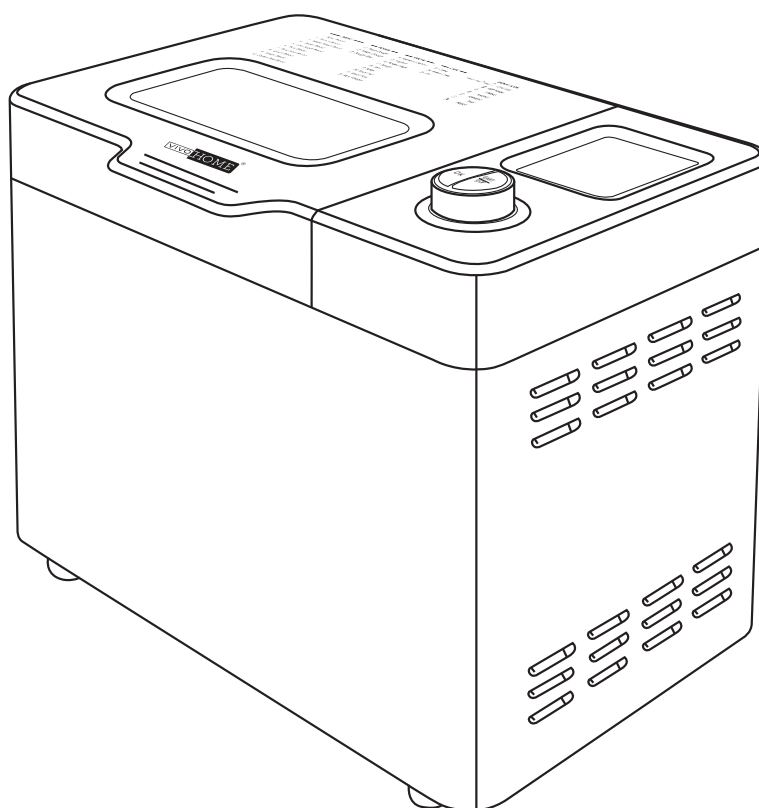




INSTRUCTION MANUAL

STAINLESS STEEL BREAD MAKER WITH AUTOMATIC FRUIT DISPENSER



SKU:VH839

Read this manual thoroughly before using and save it for future reference

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IMPORTANT SAFEGUARDS:

Before using the electrical appliance, the following basic precautions should always be followed:

1. READ ALL INSTRUCTIONS.

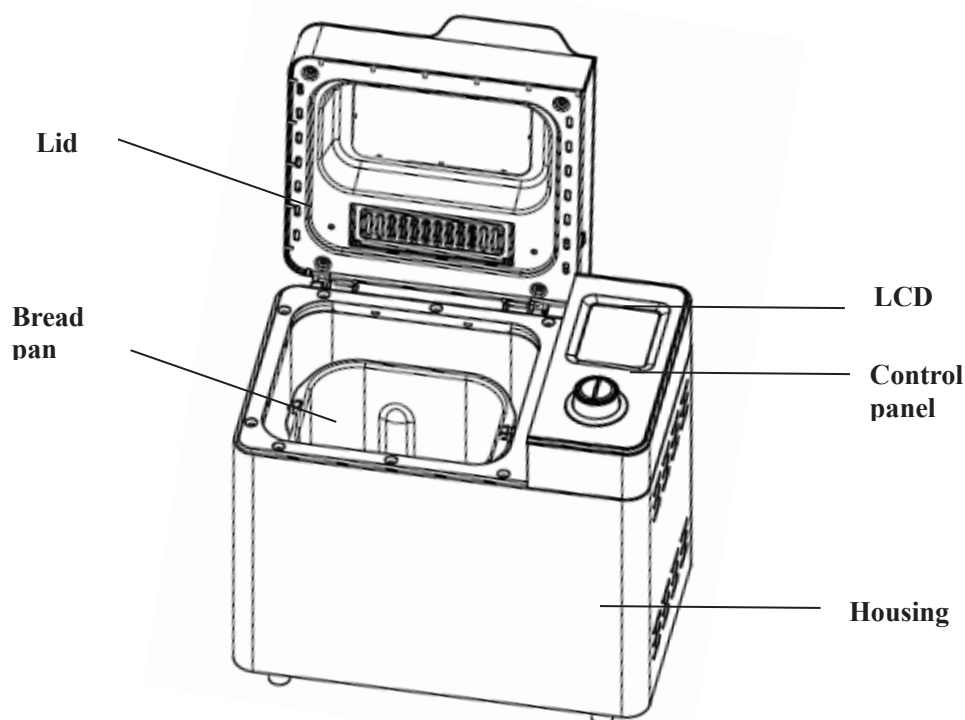
2. Before using check that the voltage of wall outlet corresponds to that shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or it is dropped or damaged in any manner. Return the appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical or mechanical adjustment.
4. Do not touch hot surfaces.
5. To protect against electric shock, do not immerse cord, plugs, or housing in water or other liquid.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Do not let cord hang over edge of table or hot surface.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not touch any moving or spinning parts of the machine when baking.
11. Never switch on the appliance without properly placed bread pan filled with ingredients.
12. Never beat the bread pan on the top or edge to remove the pan as this may damage the bread pan.
13. Metal foils or other materials must not be inserted into the bread maker as this can give rise to the risk of a fire or short circuit.
14. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
15. Keep the appliance and its cord out of reach of children less than 8 years.
16. Never cover the bread maker with a towel or any other material, heat and steam must

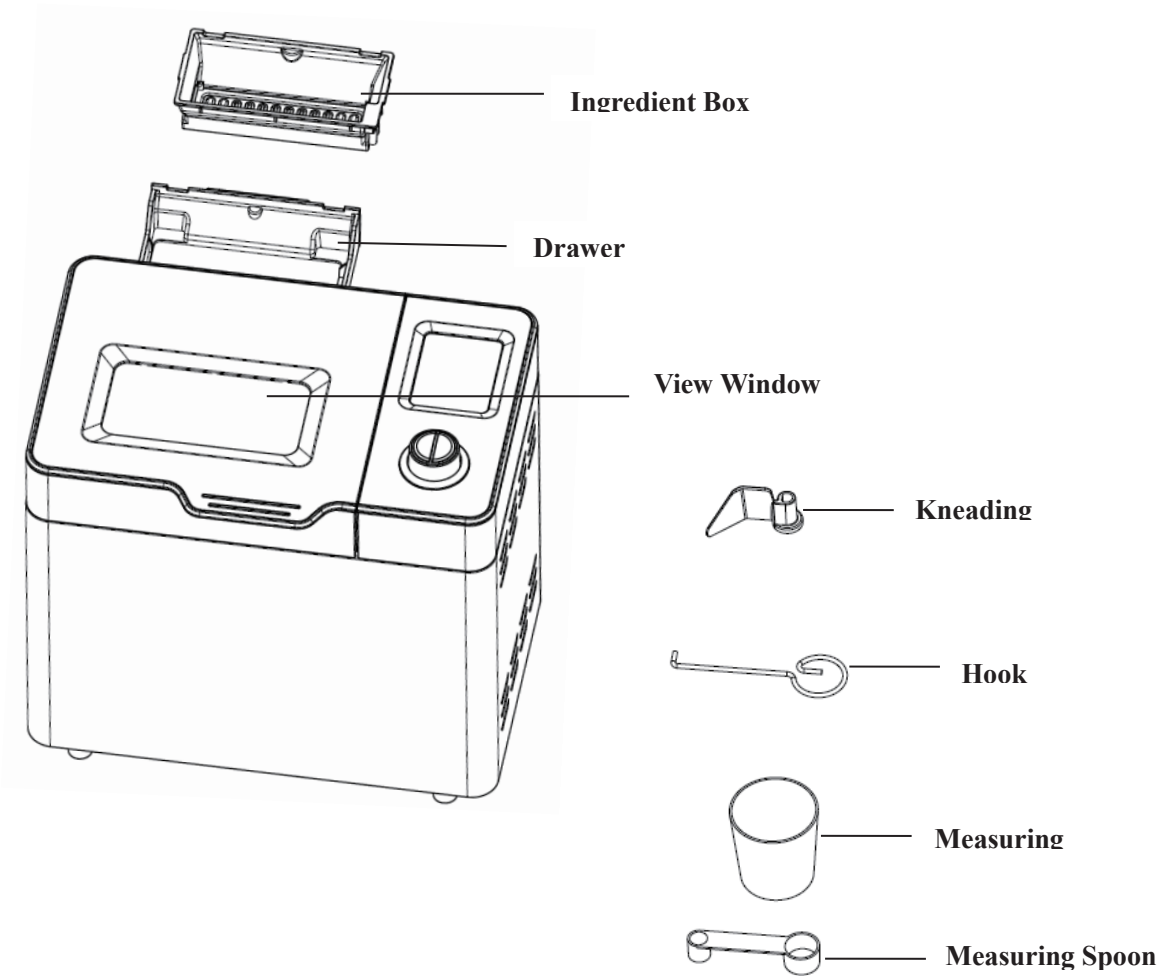
be able to escape freely. A fire can be caused if it is covered by, or comes into contact with combustible material.

17. Do not operate the appliance for other than its intended use.
18. Always use the appliance on a secure, dry level surface.
19. Do not use outdoors.
20. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
21. This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.
22. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
23. Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.

KNOW YOUR BREAD MAKER

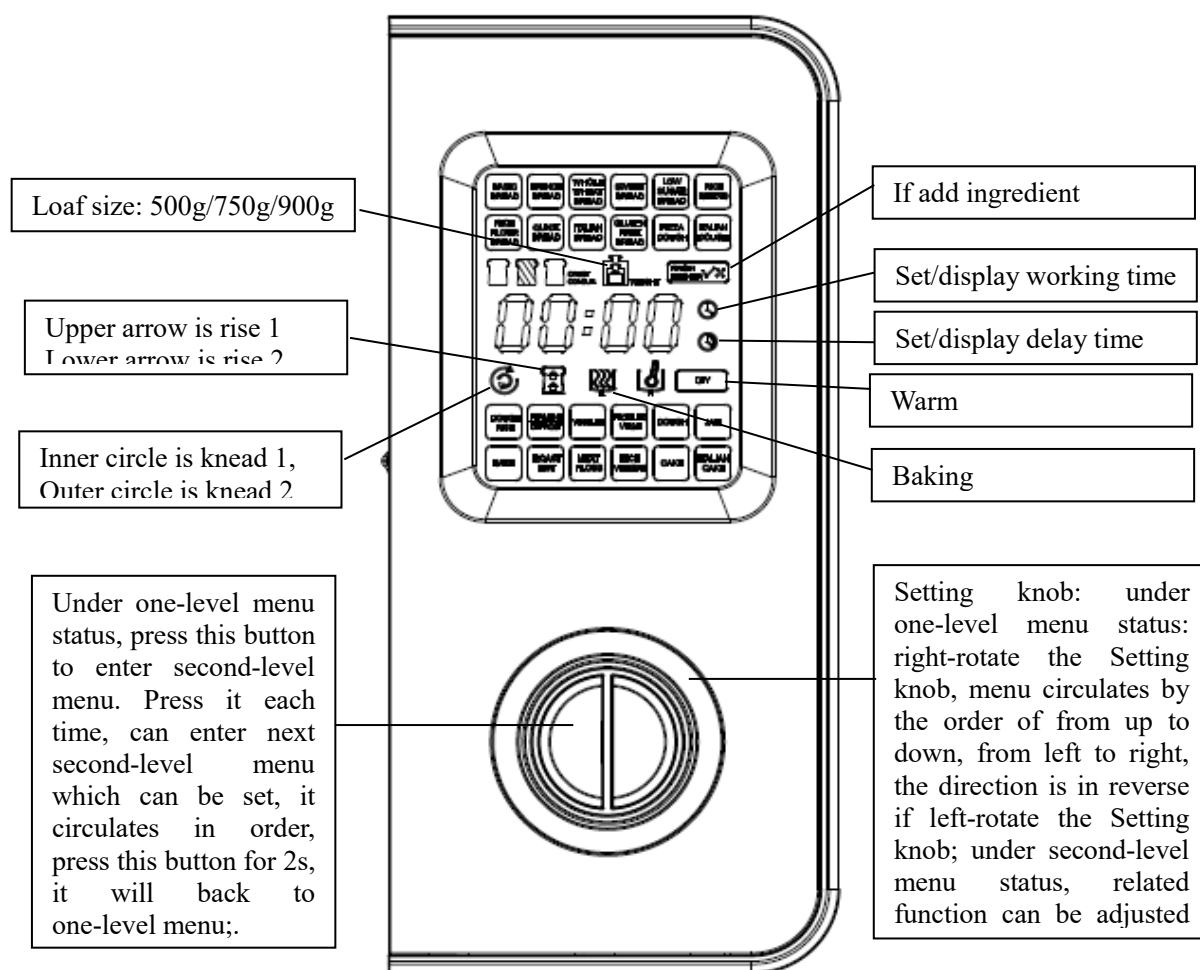
(Product may be subject to change without prior notice)





INTRODUCTION OF CONTROL PANEL

(The silkscreen may be subject to change without prior notice.)



AFTER POWER-UP

As soon as the bread maker is plugged into the power supply, LCD will be illuminated while a beep will be heard. If has not any operation, LCD will be extinguished after 20s; The default setting of **900g** and **MEDIUM**. **“BASIC”** are displayed on LCD.

START / STOP

For starting and stopping the selected baking program

To start a program, touch the **“START/STOP”** button once. the program starts. Enter working status (if delay function is used, the time starts to count down, the appliance will start to work when the remaining time equal to finish time set for this menu.). when unit starts, only the selected one-level, second-level menu burn steady, others menus won't be displayed, time begin to count down. After enter the operation, unit will pause by pressing **“START/STOP”** button once, and renew by pressing it again, if press **“START/STOP”** button more than 2s, the program will be reset, a beep will be heard, program back to standby status, default to select the one-level menu when starting, other menus burn

steady。

To stop the program, touch the “START/STOP” button for approx. 3 seconds until a beep confirms that the program has been switched off.

PAUSE

After procedure starts up, touch “START/STOP” button once to interrupt at any time, the operation will be paused but the setting will be memorized, the working time will be flashed on the LCD. Touch “START/STOP” button again or within 10 minutes without touching any button, the program will continue.

MENU

Use setting knob to set different programs. The functions of 25 menus will be explained below.

1. **BASIC:** kneading, rising and baking normal bread. You may also add ingredients to add flavor.
2. **FRENCH:** kneading, rising and baking with a longer rise time. The bread baked in this menu usually will have a crisper crust and light texture.
3. **WHOLE WHEAT:** kneading, rising and baking of whole wheat bread. This setting has longer preheating time to allow the grain to soak up the water and expand. It is not advised to use the delay function as this can produce poor results.
4. **SWEET:** kneading, rising and baking the sweat bread. For baking the crisp and sweet bread.
5. **LOW SUGAR BREAD:** Low sugar bread: kneading, rising and baking, with low sugar
6. **RICE BREAD :** Rice bread: Kneading, rising, and baking, the proportion of protein and amino acid is higher than basic bread, and is more easier to digest.
7. **RICE FLOUR BREAD:** Kneading, rising and baking. The size is same as basic bread, flavor and taste are better.
8. **QUICK:** kneading, rising and baking loaf with baking soda or baking powder. Bread baked on this setting is usually smaller with a dense texture
9. **ITALIAN BREAD:** Kneading, rising and baking, taste is more soft and with a dense texture.
10. **GLUTEN FREE BREAD:** kneading, rise and baking gluten-free bread. You may also add ingredients to add flavor.
11. **PIZZA DOUGH:** Kneading, rising dough, remove the dough and shaping it to make Pizza.
12. **ITALIAN DOUGH:** Kneading dough, remove the dough and shaping it to make

dessert

13.DOUGH RISE: Kneading, rising dough, Remove the dough and shaping it to make bread rolls, pizza, steamed bread, etc.

14.FERMENT/DEFROST: only heat with low temperature, the rising time can be set by yourself in the stated scope

15.Yogurt: only heat with low temperature, the rising time can be set by yourself in the stated scope

16.Pickled vegetables: Making Pickled vegetable paste is to make the chili powder more condensed, the taste more better.

17..DOUGH: kneading and rising, but without baking. Remove the dough and shaping it to make bread rolls, pizza, steamed bread, etc.

18.JAM: boiling jams and marmalades, mash up fruit or vegetables before putting them in bread pan

19.BAKE: only baking, no kneading and rising. Also used to increase the baking time on selected settings

20.ROAST NUT:Before roast nut, note select out the hard impurity completely, reduce the abrasion

21.MEAT FLOSS: Meat floss is nutritious, delicious and easy to carry, etc.

22.RICE VINEGAR: Making rice vinegar

23. CAKE:kneading, rising and baking. Rise with soda or baking powder.

24.ITALIAN CAKE:different original design according to your desire.

25.DO IT YOURSELF: The making process contain knead/rise/bake/warm and many period, user can set the working time for every period by himself, the program is mainly used for the user who is familiar with making bread to set working time as per himself taste, to get satisfactory result.

COLOR

There are three colors of **LIGHT, MEDIUM or DARK** for the crust. Rotate Setting knob to select your desired color. Exceptionally, it is inactive for the programs of **QUICK, PIZZA DOUGH, ITALIAN DOUGH, DOUGH RISE, FREMENT/DEFROST, YORGUAT, PICKLED VEGE, DOUGH, JAM, BAKE, ROAST NUT, MEAT FLOSS, RICE VINEGAR, CAKE** and **ITALIAN CAKE**

Note: select your desired color by rotating Setting knob

LOAF SIZE

There are three loaf sizes of 500g , 750g and 900g for selection. Please note the total operation time may vary with the different loaf size. Exceptionally, it is inactive for the

programs of **QUICK, PIZZA DOUGH, ITALIAN DOUGH, DOUGH RISE, FREMENT/DEFROST, YORGUAT, PICKLED VEGE, DOUGH, JAM, BAKE, ROAST NUT, MEAT FLOSS, RICE VINEGAR, CAKE , ITALIAN CAKE and DO IT YOURSELF**

Note: select your desired loaf size by rotating Setting knob

DELAY FUNCTION

If want to use delay function, the maximum delay time is 13 hours, rotate the Setting knob to delay mark, press “OK” button, rotate the Setting knob to increase or decrease delay time, once press the button, the delay time will be increased at the increment of 10min. After up to 13hours, it will back to default time, Please note the delay time should include the baking time of program .

Example: Now it is 8:30p.m, if you would like your bread to be ready in the next morning at 7 o'clock, i.e. in 10 hours and 30 minutes. Select the menu for color, loaf size and the time until 10:30 appears on the LCD. Then touch the **STOP/START** button to activate this delay program. The dot is flashing and the remaining time will be counted down to show in the LCD. The fresh bread will be got at 7:00 in the morning. If not to take out the bread immediately, the keeping warm time of one hour will start.

NOTE:1. This button is not applicable for the programs **PIZZA DOUGH, ITALIAN DOUGH, DOUGH RISE, FREMENT/DEFROST, YORGUAT, PICKLED VEGE, DOUGH, JAM, BAKE, ROAST NUT, MEAT FLOSS, RICE VINEGAR, CAKE and ITALIAN CAKE**

2.For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.

KEEP WARM

Bread can be automatically kept warm for 60 minutes after baking. If you would like to take the bread out, switch the program off with the **START/STOP** button.

MEMORY

If the power supply has been broken off in the course of bread making, the process

will be continued automatically within 10 minutes, even without touching “**START/STOP**” button. If the break time exceeds 10 minutes the memory cannot be kept and the bread maker must be restarted, but if the dough is no further than the kneading phase when the power supply breaks off, touch the “**START/STOP**” straight to continue the program from the beginning.

ENVIRONMENT

The machine may work well in a wide range of temperature, but there could be a difference in loaf size between a very warm room and a very cold room. We suggest the room temperature should be between 15°C and 34°C.

WARNING DISPLAY

1. If the display shows “**HHH**” after the program has been started, the temperature inside is still too high (accompanied by 5 beep sounds) . Then the program has to be stopped. Open the lid and let the machine cool down for 10 to 20 minutes.
2. If the display shows “**LLL**” after pressing the **START/STOP** button (except the programs **BAKE**), it means the temperature inside is too low (accompanied by 5 beep sounds) , stop sound by pressing the **START/STOP** button, open the lid and let the machine rest for 10 to 20 minutes to return to room temperature.
3. If the display shows “**ERR**” after you have pressed **START/STOP**, the thermal resistor value exceed scope, please check the sensor carefully by Authorized expert.

AUTO ADD INGREDIENT FUNCTION

This machine is capable of adding ingredient automatically for the programs of **BASIC, FRENCH, WHOLE WHEAT, SWEET, LOW SUGAR BREAD, RICE BREAD, RICE FLOUR BREAD, QUICK, ITALIAN BREAD, GLUTEN FREE BREAD** and **DO IT YOURSELF**. Before making bread, pull out the ingredient box drawer by holding the lock device and drawer handle, take the ingredient box out, put the ingredients needed into the box and then replace the drawer. During operation, the ingredients will be automatically poured into the bread pan.

FOR THE FIRST USE

The appliance may emit a little smoke and a characteristic smell when turning it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

1. Please check if all parts and accessories are “complete and free of damage”.

2. Clean all the parts according to the latter section “**Cleaning and Maintenance**”.
3. Set the bread maker in baking mode and bake empty for about 10 minutes. After cooling it down, clean once more.
4. Dry all parts thoroughly and reassemble them, the appliance is ready for use.

USING YOUR BREAD MAKER

1. Lay the appliance on the firm and even surface.
2. Before making bread, weigh the ingredients you need respectively.
3. Place the pan in position, turn it clockwise until it clicks in correct position. Fix the kneading blade onto the drive shafts. It is recommended to fill holes with heat-resisting margarine prior to placing the kneaders, this avoids the dough to stick below the kneaders and the kneaders could be removed from bread easily.
4. Place ingredients into the bread pan. Usually the water or liquid substance should be put firstly, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient. (See fig.6)

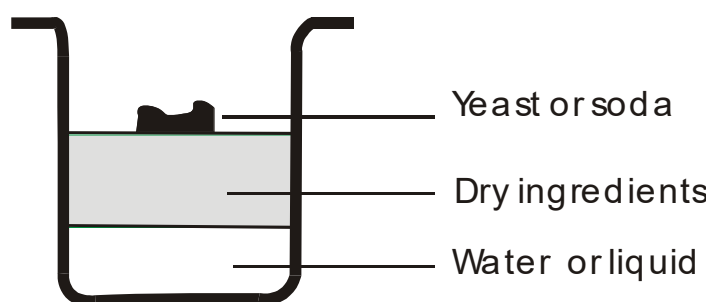


Fig.6

Note: the maximum quantity of flour and yeast is 600g and 7 g.

5. With finger make a small indentation on one side of the flour. Add yeast to indentation, ensure it does not come into contacting with the liquid ingredients or salt. Close the lid gently.
6. Plug the power cord into a wall outlet.
7. Rotate the Setting knob until your desired program is selected.
8. Rotate the Setting knob to select the desired crust color.
9. Rotate the Setting knob to select the desired size (500g ,750g or 900g).
10. Rotate the Setting knob to ☉ icon and press “OK” button, then set the delay time.
This step may be skipped if you want the bread maker to start working immediately.
11. Touch the **START/STOP** button to start working.
12. For the programs of **BASIC, FRENCH, WHOLE WHEAT, SWEET, LOW**

SUGAR BREAD, RICE BREAD, RICE FLOUR BREAD, QUICK, ITALIAN BREAD, GLUTEN FREE BREAD and **DO IT YOURSELF**, put the fruit ingredients into the ingredient box and then close the pan drawer.

NOTE: During operation, the ingredients in the ingredient box will be automatically poured into the bread pan.

13. Once the process has been completed 10 beeps sound will be heard. Touch **START/STOP** button for approx. 3 seconds to stop the process and take out the bread. Open the lid with wearing oven mitts, firmly grasp the bread pan handle. Turn the pan anti-clockwise and gently pull the pan straight up and out of the machine.

NOTE: Before replacing the bread pan, allow it cooling down completely.

14. Use non-stick spatula to gently loosen the sides of the bread from the pan.

CAUTION: The Bread pan and bread may be very hot! Always handle with care and use oven mitts.

15. Turn bread pan upside down onto a clean countertop and gently shake until bread falling out onto rack.
16. Remove the bread carefully from the pan and cool for about 20 minutes before slicing.
17. If leaving the room or not to touch **START/STOP** button at the end of operation, the bread will be kept warm automatically for one hour.
18. When in not use or after complete operation, unplug the power cord.

CAUTION: Before slicing the loaf, use the hook to remove out the kneading blade hidden on the bottom of loaf. Never use the hand to remove the kneading blade as the loaf is hot.

NOTE: If bread has not been completely eaten up, it is advised to store the remained bread in sealed plastic bag or vessel. Bread can be stored for about three days during room temperature, if need more days for storage, pack it with sealed plastic bag or vessel and then place it in the refrigerator, storage time is at most ten days. As bread made by ourselves without adding preservative, generally the storage time is no longer than that for bread in market.

SPECIAL INTRODUCTION

1. For **Quick** program

With **Quick** program, the bread maker can finish making a loaf within shorter period

with baking powder or soda in place of yeast. To obtain perfect quick bread, it is suggested that all liquid ingredients shall be placed at the bottom of the bread pan and dry ingredients on the top, but during the initial kneading, some dry ingredients may collect in the corners of the pan, so in order to avoid flour clumps, you may use a rubber spatula to help to knead dough.

CLEANING AND MAINTENANCE

Disconnect the machine from the power and let it cool down prior to cleaning.

1. **Bread pan:** Rub inside and outside with a damp cloth. Do not use any sharp or abrasive agents for the consideration of protecting the non-stick coating. The pan must be dried completely prior to installing.
2. **Ingredient box:** Wash the ingredient box in warm water and dry thoroughly, then replace to drawer and close the drawer well. Do not use any rough scouring pad or cleanser on part or finish.
3. **Kneading blade:** If the kneading blade is difficult to remove from the axle, in such an event fill the container with warm water and allow it to soak for approx.30minutes. The kneading blade can then be easily removed for cleaning. Also wipe the blade carefully with a damp cotton cloth. Please note that the bread pan, kneading blade and ingredient box are dishwashing safe components.
4. **Lid and view window:** Clean the lid inside and outside with a slightly damp cloth.
5. **Housing:** Gently wipe the outer surface of housing with a wet cloth. Do not use any abrasive cleaner to clean as this would degrade the high polish of the surface. Never immerse the housing into water for cleaning.
6. Before the bread maker is packed away for storage, ensure that it has completely cooled down, clean and dry, put the spoon and the kneading blade in the pan, and close the lid.

INTRODUCTION OF BREAD INGREDIENTS

1. Bread flour

Bread flour has high content of high gluten (so it can be also called high-gluten flour which contains high protein), it has good elastic and can keep the size of the bread from collapsing after rise. As the gluten content is higher than the common flour, so it can be used for making bread with large size and better inner fiber. Bread flour is the most important ingredient of making bread.

2. Plain flour

Flour that contains no baking powder, it is applicable for making express bread.

3. Whole-wheat flour

Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and more nutrient than common flour. The bread made by whole-wheat flour is usually small in size. So many recipes usually combine the whole -wheat flour or bread flour to achieve the best result.

4. Black wheat flour

Black wheat flour, also named as “rough flour”, it is a kind of high fiber flour, and it is similar with whole-wheat flour. To obtain the large size after rising, it must be used in combination with high proportion of bread flour.

5. Self-rising flour

A type of flour that contains baking powder, it is used for making cakes specially.

6. Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

7. Sugar

Sugar is very important ingredient to increase sweet taste and color of bread. And it is also considered as nourishment in the yeast bread. White sugar is largely used. Brown sugar, powder sugar or cotton sugar may be called by special requirement.

8. Yeast

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften. However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

1 tsp. active dry yeast = 3/4 tsp. instant yeast

1.5 tsp. active dry yeast = 1 tsp. instant yeast

2 tsp. active dry yeast = 1.5 tsp. instant yeast

Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperature, before using, check the production date and storage life of your yeast. Store it back to the refrigerator as soon as possible after each use. Usually the failure of bread rising is caused by the bad yeast.

The ways described below will check whether your yeast is fresh and active.

- (1) Pour 1/2 cup warm water (45-50°C) into a measuring cup.
- (2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.
- (3) Place the measuring cup in a warm place for about 10min. Do not stir the water.
- (4) The froth should be up to 1 cup. Otherwise the yeast is dead or inactive.

9. Salt

Salt is necessary to improve bread flavor and crust color. But salt can also restrain yeast from rising. Never use too much salt in a recipe. But bread would be larger if without salt.

10. Egg

Eggs can improve bread texture, make the bread more nourish and large in size, the egg must be peeled and stirred evenly.

11. Grease, butter and vegetable oil

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small particles before using.

12. Baking powder

Baking powder is used for rising the **Ultra Fast** bread and cake. As it does not need rise time, and it can produce the air, the air will form bubble to soften the texture of bread utilizing chemical principle.

13. Soda

It is similar with baking powder. It can also used in combination with baking powder.

14. Water and other liquid

Water is essential ingredient for making bread. Generally speaking, water temperature between 20°C and 25°C is the best. The water may be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may call for juice for the purpose of enhancing bread flavor, e.g. apple juice, orange juice, lemon juice and so on.

INGREDIENTS MEASUREMENT

One of important step for making good bread is proper amount of ingredients. It is strongly suggested that use measuring cup or measuring spoon to obtain accurate amount, otherwise the bread will be largely influenced.

1. Weighing liquid ingredients

Water, fresh milk or milk powder solution should be measured with measuring cups.

Observe the level of the measuring cup with your eyes horizontally. When you measure cooking oil or other ingredients, clean the measuring cup thoroughly without any other ingredients.

2. Dry measurements

Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, leveling off with a knife. Scooping or tapping a measuring cup with more than is required. This extra amount could affect the balance of the recipe. When measuring small amounts of dry ingredients, the measuring spoon must be used. Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.

3. Adding sequence

The sequence of adding ingredients should be abided, generally speaking, the sequence is: liquid ingredient, eggs, salt and milk powder etc. When adding the ingredient, the flour can't be wet by liquid completely. The yeast can only be placed on the dry flour. And yeast can't touch with salt. When you use the delay function for a long time, never add the perishable ingredients such as eggs, fruit ingredient.

TROUBLE SHOOTING GUIDE

Questions & Answers on Bread maker	Problem	Cause	Solution
	Smoke comes out of the baking compartment or of the vents	The ingredients stick to the baking compartment or on the outside of the baking pan	Pull out the plug and clean the outside of the baking pan or the baking compartment.
	The bread goes down in the middle and is moist on the bottom	The bread is left too long in the pan after baking and warming.	Take the bread out of the baking pan before the warming function is over.
	It is difficult to take the bread out of the baking pan.	The bottom of the loaf is stuck to the kneading blade	Clean the kneading blade and shafts after the baking. If necessary, fill the baking pan with warm water for 30 minutes, then the kneading blade can be easily removed and cleaned.
		Incorrect program setting	Check the selected menu and the other settings.
		The START/STOP button was touched while the machine was working	Do not use the ingredients and start over again
		The lid opened several	Never open the lid

		times while the machine was working	frequently, unless it is necessary such as add ingredients. And make sure that lid was closed well after being opened.
		Long blackout while the machine was working	Do not use the ingredients and start over again.
		The rotation of the kneading blade is blocked	Check that the kneading blade is blocked by grains, etc. Pull out the baking pan and check the driver is turning. If this is not the case, send the appliance to the customer service.
	The appliance does not start. The display shows “HHH”	The appliance is still hot after the previous baking procedure	Pull out the plug, take out the baking pan and leave it to cool at room temperature, then insert the plug and start again.
Error with the recipes	The bread rises too fast.	Maybe, too much yeast, too much flour, not enough salt.	a/b
		or several of these causes	
	The bread does not rise at all or not enough.	No yeast at all or too little	a/b
		old or stale yeast	e
		liquid too hot	c
		the yeast has come into contacting with the liquid	d
		wrong flour type or stale flour	e
		too much or not enough liquid	a/b/g
		not enough sugar	a/b
	The dough rises too much and spills over the baking pan.	If the water is too soft the yeast ferments more	f
		too much milk affects the fermentation of the yeast	c
	The bread goes down in the middle.	The dough volume is larger than the pan and the bread goes down.	a/f
		The fermentation is too short or too fast owing to the excessive temperature of the water or the baking chamber or to the excessive moisture.	c/h/i
	Heavy, lumpy structure	too much flour or not enough liquid.	a/b/g
		not enough yeast or sugar	a/b
		too much fruit, wholemeal or of one of the other ingredients	b

		old or stale flour, warm liquids make the dough rise too quickly and loaf fall in before baking	e
		no salt or not enough sugar	
		too much liquid	
	The bread is not baked in the center	too much or not enough liquid	a/b/g
		too much humidity	h
		recipes with moist ingredients, e.g. yogurt	g
	Open or coarse structure or too many holes	too much water	g
		no salt	b
		great humidity, water too hot	h/i
		too much liquid	c
	Mushroom-like, unbaked surface	bread volume too big for the pan	a/f
		too much flour, especially for white bread	f
		too much yeast or not enough salt	a/b
		too much sugar	a/b
		sweet ingredients besides the sugar	b
	The slices are uneven or there are clumps in the middle	bread not cooled enough (the vapor has not escaped)	j
	Flour deposits on the bread crust	the flour was not worked well on the sides during the kneading	g/i

- Measure the ingredients correctly.
- Adjust the ingredient doses and check that all the ingredients have been added.
- Use another liquid or leave it to cool at room temperature, add the ingredients specified in the recipe in the right order, make a small ditch in the middle of the flour and put in the crumbled yeast or the dry yeast, avoid letting the yeast and the liquid come into direct contact.
- Use only fresh and correctly stored ingredients.
- Reduce the total amount of the ingredients, do not use more than the specified amount of flour. Reduce all the ingredients by 1/3.
- Correct the amount of liquid. if ingredients containing water are used, the dose of the liquid to be added must be duly reduced.
- In case of humid weather, remove 1-2 tablespoons of water.
- In case of warm weather do not use the timing function. Use cold liquids.
- Take the bread out of the pan immediately after baking and leave it on the grid to cool for at least 15 minutes before cutting it.
- Reduce the amount of yeast or of all the ingredient doses by 1/4.
- Never grease the pan!
- Add a tablespoon of wheat gluten to the dough.

ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.

NOTE:

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

Please contact customer service via support@vivo-home.com with any questions, comments, or concerns. Thank you for using VIVOHOME products in your home!

**Thank You For Purchasing From
VIVOHOME**

✉ support@vivo-home.com
www.vivo-home.com