

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

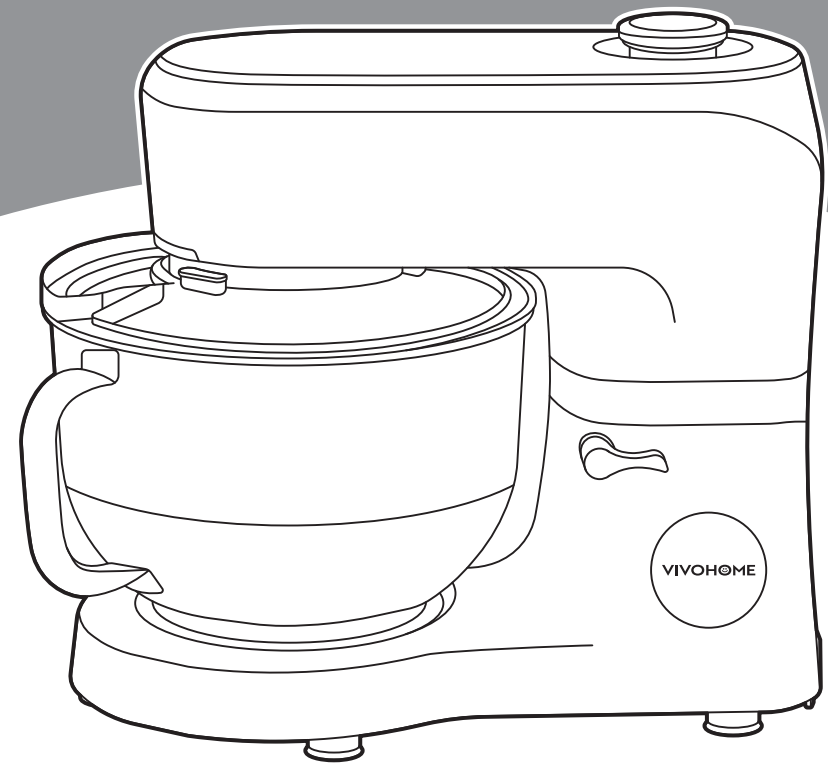
VIVOHOME

Made in China

VIVOHOME

HOW-TO

USER MANUAL



4-IN-1 6 Qt Stand Mixer

Assembly is EASY!

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

GO TO THE PRODUCT LISTING PAGE FOR
AN INSTRUCTIONAL VIDEO!

CONTENTS

Product Specifications1
General Safety Instructions1
Name of Different Parts3
How to Use the Machine4
Suggestion5
Led Function Description6
Recipes10
Analysis of Common Problems15
Cleaning18
Disposal18
Warranty19

SECTION A

Product Specifications



Model No.: SM-1503T

Rated voltage: 120V

Frequency: 60Hz

Power consumption: 660W

Protection class: II

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.

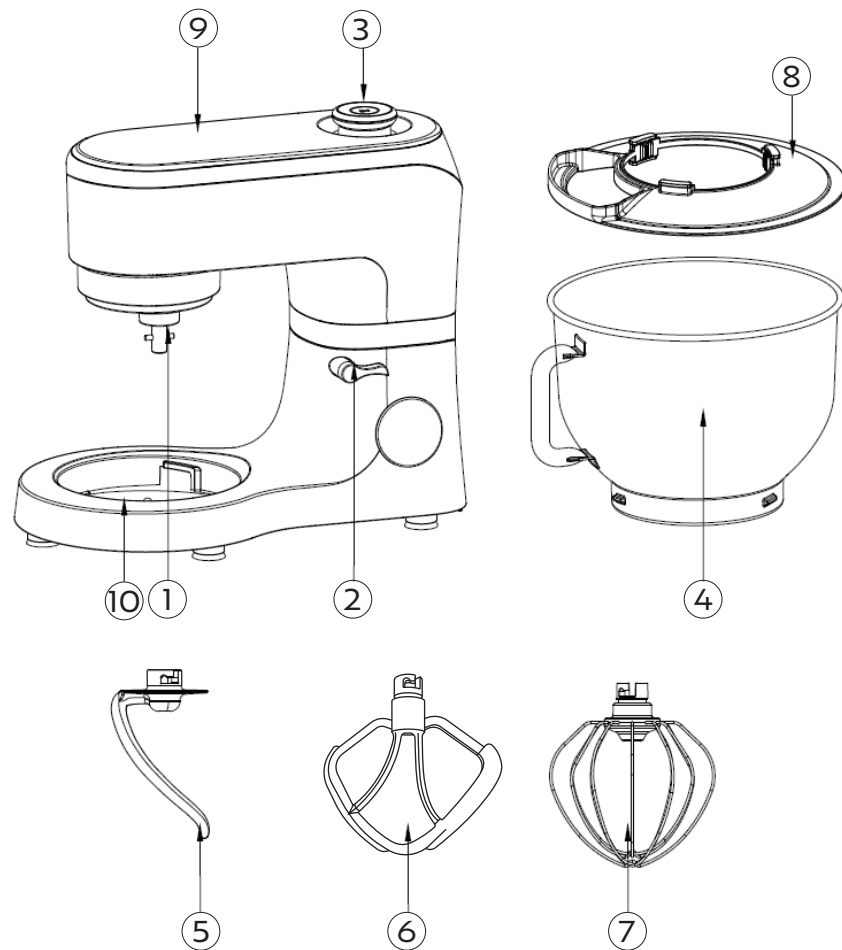
- Read all instructions.
- To protect against the risk of electrical shock, do not put the base in water or other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are 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 it 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 the cord hang over the edge of the table or counter.
- Keep hands, hair, and 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.

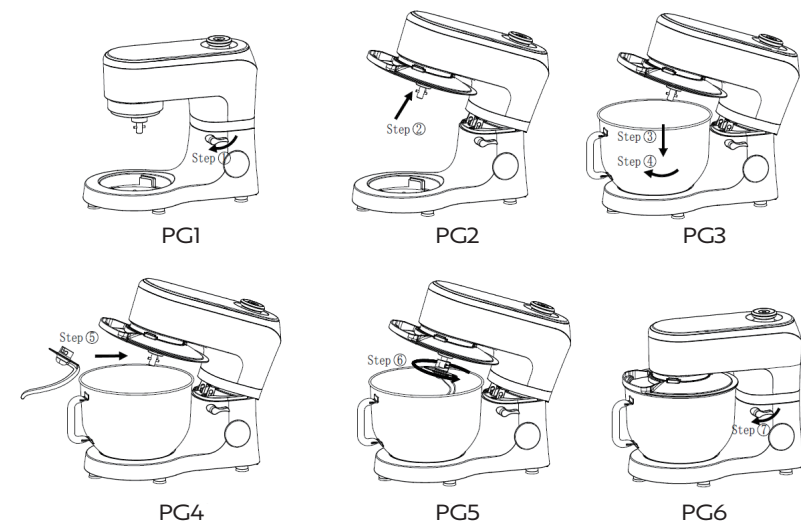


Main parts and standard parts:

1	Output shaft	6	Beater
2	Rise button	7	Whisk
3	Encoder knob	8	Bowl cover
4	Bowl	9	LED display
5	Dough hook	10	Heating element

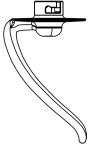




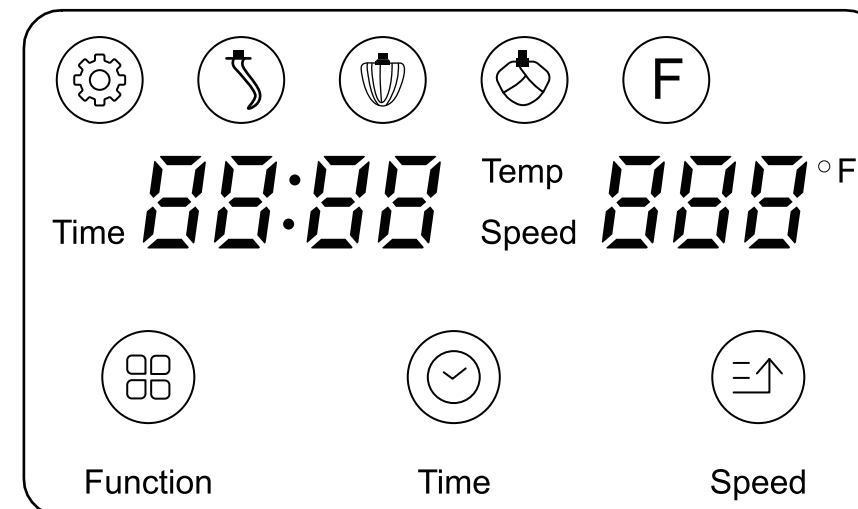
1. Before use, wash the accessories with clean water, rinse, and dry.
2. Place the machine on a flat, clean, and dry table. Press the head of the machine, and turn again (or press down) the head-up knob ② (Step 1), and the upper body will lift up automatically. (PG1 & PG2)
3. Install the pot cover into the stirring end (Step 2) 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) and 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 1.5 kg.
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 & PG5)
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 encoder 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 the encoder knob ③ to the required speed—start mixing.
11. After the dough meets the requirements, turn the Encoder knob ③ back to speed gear 0 to finish.
12. Press the head of the machine by hand, rotate the lifting knob clockwise, lift the upper body, rotate the mixing bowl counterclockwise, remove the mixing bowl, and take out the dough.





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

Use	Picture	Levels	Time (Min)	Max	Operation Method
Dough hook		1-4	3-5	1000g flour + 538g water	1 speed run for 30s, the 2 speed run for 30s, and then the 3-4 speed run for 2min to 4min to form a cluster.
Beater		3-9	3-10	660g flour + 840g water	3 speed run for 20s, the 9 speed run for more than 2min40s
Whisk		9-11	3-10	3 egg whites (min)	Open 9-11 speed to run 3min above.



POWER ON AND OFF:

- When selecting the time and speed gear, you can set the corresponding time and speed gear by rotating the knob.
- When a certain mode is selected and the time and speed gear are set, press the "Start/Pause" button once. The machine will run according to the set program.
 - During the operation of the machine, press the "Start/Pause" button once. The machine will pause running, and the corresponding function keys will flash. Save the current running status. Press the "Start/Pause" button again, and the machine will continue to run.
 - In the power-on and startup state, press the "Start/Pause" button for more than 2 seconds continuously. The entire machine will shut down, and all displays will go out. In the shutdown state, press the "Start/Pause" button to turn on the machine and enter the standby mode.

MENU MODE:



1. Self-Setting Mode

The speed gear and time settings can be customized to meet individual preferences.



2. Kneading Dough Mode

- Default speed gear: 3
- Default time: 5 minutes
- Program sequence: Starts at speed gear 1 for 30 seconds, automatically switches to speed gear 2 for another 30 seconds, then runs at speed gear 3 for 4 minutes before stopping automatically.
- Adjustable speed gears: 1–4 (can be adjusted after 1 minute of operation).



3. Whisking Mode

- Default speed gear: 11
- Default time: 3 minutes
- Program sequence: Begins at a low speed gear for about 5 seconds, then switches to speed gear 11 for 2 minutes 55 seconds before stopping automatically.
- Adjustable speed gears: 9–11.



4. Stirring Mode

- Default speed gear: 3
- Default time: 3 minutes
- Program sequence: Starts at a low speed gear for about 5 seconds, then switches to speed gear 3 for 2 minutes 55 seconds before stopping automatically.
- Adjustable speed gears: 3–9.



5. Fermentation Mode

- Default time: 60 minutes
- Default temperature: 100°F
- Program sequence: Runs for 60 minutes by default and stops automatically when the time expires.
- Adjustable range: Time 0–100 minutes; Temperature 77–113°F.

ENCODER KNOB FUNCTION SETTING:

1. After selecting a certain mode, touch the "Time" setting button once. The time display "0000" will flash. At this point, you can adjust the setting time by rotating the encoder switch. The time setting rotates clockwise from 00:00 to 99:59 and counterclockwise from 99:59 to 00:00. The maximum duration is 99 minutes and 59 seconds. Each rotation adds or subtracts 1 minute from the time.

Note: In the setting state, long-press the "Time" button for more than 2 seconds, and all time settings will be reset to 0. The digital tube will display "0000".

2. After selecting a certain mode, touch the "Speed" setting button once. The speed gear display will flash "000". At this point, you can adjust the set speed gear by rotating the encoder switch. The speed gear setting rotates clockwise from 0 to 11 speed gears and counterclockwise from 11 to 0. The maximum speed gear is 11. Each rotation increments or decrements the speed gear by 1.

Note: In the setting state, long-press the "Speed" button for more than 2 seconds, and all speed gear settings will be reset to 0. The digital tube will display "000".

3. When the "Fermentation" function is selected, at this time, the set temperature can be adjusted by rotating the encoder switch. Clockwise rotation increases the temperature; counterclockwise rotation decreases the temperature. The temperature setting range is 77–113°F, with the maximum being 113°F and the minimum being 77°F. Each rotation adds or subtracts 1 degree from the current temperature.

Note: When in the set mode, long press the "Speed" button for more than 2 seconds, and all temperature settings will be reset to zero. The digital display will show "100".

Note: The knob is used to adjust the time or speed gear. After the adjustment, it will automatically confirm after 5 seconds. During the adjustment, the speed gear display or the time display will flash. After the time adjustment is completed, it will automatically switch to speed gear adjustment (no need to press the speed gear button).

FUNCTION KEY MODE:

1. Under standby mode, press the function key once, and the corresponding function key on the display flashes, and the time and speed display lights up; press the "Start/Pause" button, and the machine starts to enter into the corresponding operation mode; press the "Start/Pause" button again during working, and the machine stops working, and the corresponding function keys will be flashing and save the current running status. Press the "start/pause" button again, and the machine will continue to run the unfinished program.
2. Under "Self-setting" mode, "Self-setting" lights up, the time/speed digital display lights up, and the countdown working time can be set under this mode.
In custom mode, time settings can be divided into two categories: time setting and no time setting.
A: No time setting: Twist the gear to position 1, and the sample machine starts working (the gear position displays the set gear number, and the time digits start to count up).
B: Time setting: Set the running time, twist the gear to position 1, and the sample machine starts working (the gear position displays the set gear number, and the time digits start to count down).
3. In the menu mode, each menu has recommended settings for speed/temperature and time.
A: Default initial settings: Press the menu button, select the corresponding menu function - press to start - start working
B: After selecting the corresponding function mode, you can also set different speed/temperature and time settings. The setting method is the same as above.
During the operation of the prototype, you can switch the speed at will.
4. The equipment has a head-up memory function. When the machine head of the prototype is lifted, the machine stops working and the display screen remains in the previous working state. The gear position remains unchanged and the time is paused. When the machine head is lowered and the switch is restored, press the "Start/Pause" button once, and the machine will continue to operate in the state before the switch was disconnected.



Linseed Bread Rolls

Ingredients:

30g linseed, 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 into 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 dough hook to knead the ingredients into dough at levels 1-4, 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 them to ferment at 100°F 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 the fire up and down at 356°F 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, and use the dough hook to knead the ingredients to dough at levels 1-4.
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, fermenting to 80% of the mold height. Set the fire up and down at 338°F 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 a dough hook to mix at levels 1-4, 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, and allow it to ferment to double its size in a warm place.
6. Brush the egg liquid on the bread dough surface, preheat the oven to 320°F, put the bread dough at 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 1-4, 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 the fermenting to double its size.
5. Brush the surface with sesame oil, preheat the oven to 356°F, put the bread dough at 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 an egg beater at level 9-11 until the sugar is completely melted. Add milk and continue to stir evenly at level 9-11. Pour in edible oil and continue beating until fully emulsified.
2. Pour the cake flour through a sieve, and stir evenly into a fine egg yolk paste.
3. 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.
4. Take 1/3 of the egg whites, put them in the egg yolk paste, and stir evenly. Pour the paste back into the remaining egg whites and stir evenly to a fine cake paste.
5. Brush edible oil on the surface of cake mold, then pour the cake paste into the mold.
6. Preheat the oven to 302°F, set the upper and lower pipe heating mode and baking time to 50 minutes, then bake it till golden in color.

Chocolate cake

Ingredients:

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

Process:

1. Add 150 g of egg liquid, beat with an egg beater at level 9-11 until it is cotton-like, then take it out and set it 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 9-11.
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 356°F.
5. After being baked and shaped, take them out from the mold and wait for them to cool 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 a circle of baking paper is put inside.
2. Add powdered sugar and a pinch of salt into 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 demold 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 9-11. After kneading into dough, add butter and continue to knead until it can be pulled 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, and 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 mode of the oven, and preheat to 392°F. 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, and set the working time for 15 minutes until the cheese is melted and the crust is golden.



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).
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 button spring back in place.	Make sure the headstock is stuck in place.
Excessive noise when the machine is running.	<ol style="list-style-type: none"> 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. 	<ol style="list-style-type: none"> 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.

Phenomenons	Causes	Solutions
The machine speed drops, or the speed is unstable.	<ol style="list-style-type: none"> 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. 	<ol style="list-style-type: none"> 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.
Machine swaying and shaking when working.	<ol style="list-style-type: none"> 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. 	<ol style="list-style-type: none"> 1. Check if the foot pad on the base is off. 2. Place on a smooth and flat countertop 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.
A slight odor may be detected from the motor or wiring during initial operation.	<ol style="list-style-type: none"> 1. Normal break-in process of the motor and gears. 2. Minor off-gassing from insulation materials. 	<ol style="list-style-type: none"> 1. Run the mixer at low speed without load for several minutes in a well-ventilated area. 2. There is no safety concern – the odor is temporary and normal.

SECTION I
Cleaning



Body Cleaning	<ol style="list-style-type: none"> 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, or strongly alkaline cleaning products to clean the machine body, otherwise you will 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	<ol style="list-style-type: none"> 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	<ol style="list-style-type: none"> 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-edged parts or accessories.
Preservation and maintenance	<ol style="list-style-type: none"> 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.

SECTION J
Disposal



Do not dispose of the device in normal domestic waste.
Dispose of the device through 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.

SECTION K
Warranty



The VIVOHOME 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 applies to all orders, purchases, or use of products sold only by VIVOHOME and is valid for 1 year from the purchase date. Please note, this warranty only covers the original order. If a replacement is provided within the warranty period, it does not extend the warranty.

WARRANTY EXCLUSIONS

This warranty does not cover damages caused by misuse, accidents, unauthorized modifications, or any factors unrelated to product manufacturing and design, including but not limited to:

- Loss of parts during use.
- Normal wear and tear of products or parts.
- Incorrect installation (e.g., using the wrong voltage) or improper assembly.
- Overloading the product's bearing capacity.
- Usage in extremely harsh conditions.
- Improper cleaning or lack of maintenance.
- Damage resulting from unintended use of the product.
- Damage resulting from unauthorized modifications or service.
- Indirect losses or damages related to the product.

HOW TO MAKE A WARRANTY CLAIM

If you encounter any defects affecting the product's functionality or if the product fails and cannot be repaired during the warranty period, please reach out to our customer service team via email, or our app's messaging service at your earliest convenience. To expedite your claim, kindly include:

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

VIVOHOME will provide technical support, replacement, refund, or other solutions based on the issue's specifics. If you wish to return the original package for any reason, please contact us for confirmation before initiating the return. You can expect a response within 48 hours.

Thank you for choosing VIVOHOME. We are dedicated to ensuring your satisfaction and the quality of your purchase. If you have any questions or need further assistance, please don't hesitate to reach out to our customer service team.