

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

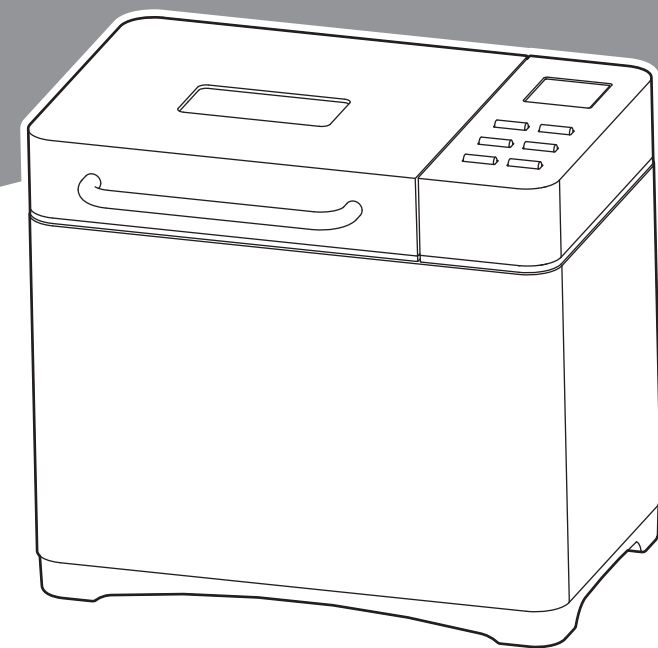
VIVOHOME

Made in China

VIVOHOME

HOW-TO

USER MANUAL



19-in-1 Bread Maker Machine

Assembly is EASY!

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

GO TO THE PRODUCT LISTING PAGE
FOR AN INSTRUCTIONAL VIDEO!

CONTENTS

Important Safeguards	1
Product Features.....	2
Quick-ideals-to-make-breads	4
Introduction Of Control Panel	5
Operating Guide	7
Specific Functions Description.....	12
Recipes Recommended	13
Cleaning and Maintenance	20
Technical Specification	20
Problem Solution	21
Warranty	22

Important Safeguards



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

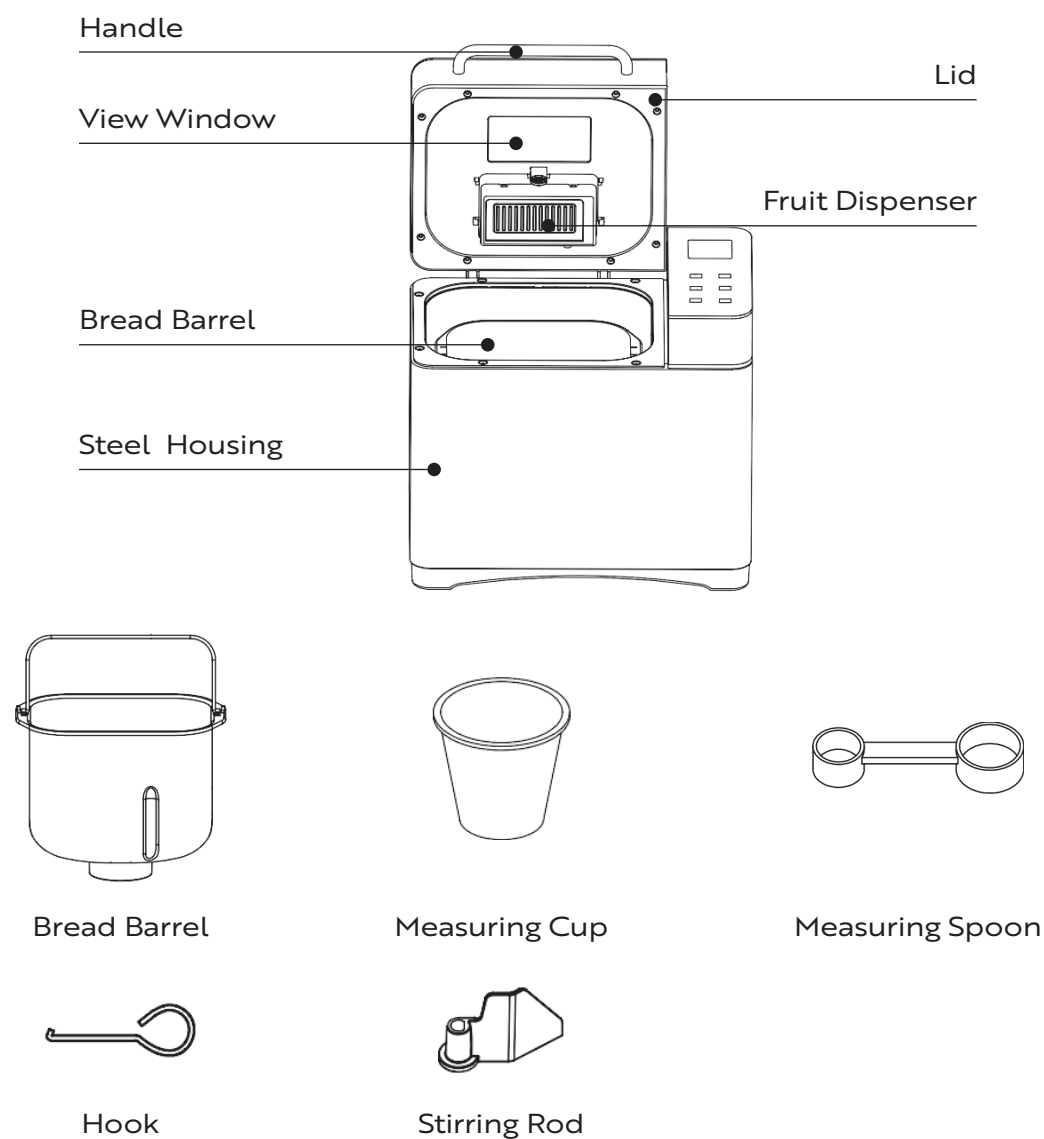
1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. 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.
2. Keep the appliance and its cord out of reach of children less than 8 year.
3. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
4. CAUTION: Hot surfaces. Do not touch hot surfaces. Use handles or knobs, Do not let cord hang over edge of table or hot surface.
5. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
6. Clean surfaces in contact with food.
7. Before use, check that the voltage of wall outlet corresponds to the one shown on the rating plate.
8. To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
9. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not touch any moving or spinning parts of the machine when baking.
13. Never switch on the appliance without properly placed bread pan filled ingredients.
14. Never beat the bread pan on the top or edge to remove the pan, this may damage the bread pan.
15. Always attach plug to appliance first, then plug cord into the wall outlet. to disconnect, turn any control to OFF, then remove plug from wall outlet.
16. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
17. Do not operate the unit without bread pan placed in the chamber to avoid damaging the appliance.

Product Features



1. LCD Indicator controlled with Microcomputer.
2. Automatically making bread, sticky rice, Cake, Kneading, Jam, Baking.
3. Multiple taste selection, include Sweet bread, French bread, etc.
4. Automatic fruit dispenser .
5. Touch button, operate more easy.

Product Parts



Explanation on Measuring Cup

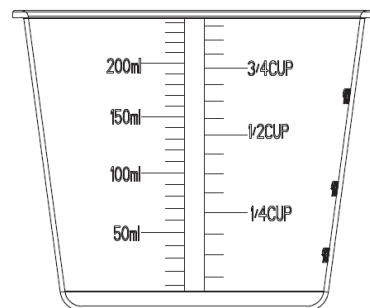
Cup of liquid (Please see the right graphic)

1. When you take some liquid with transparent cup and try to measure desirable amount, place measuring cup on the flat table at your eyes level. If need to add egg or milk, you would have to mix them into water before reading scale.
2. Measure solid powder ingredient: hold desirable solid powder with this transparent measuring cup, shaking cup lightly in order to flatten the surface of powder, and then read correct scale. Please don't shake cup for long or sharply, otherwise the powder might descend to the scale lower than requested amount.

Tips: one cup of flour's weight approximated 160g

Measuring Spoon: small spoon and big spoon, used for measuring material.

hook: Used for taking the Stirring Rod out from bread.



One Cup

SECTION C

Quick-ideals-to-make-breads



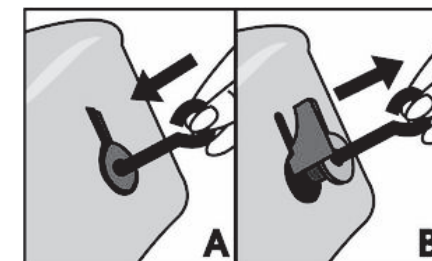
Made Soft Bread at 750g and Medium Colour:

1. Clean Bread Barrel, Stirring Rod, Measuring Cup and Measuring Spoon.
2. Align the oblate hole at stirring rod to the corresponding position of revolving axle in bread barrel and fix in appropriate position.
3. As recommended Recipe Book's "Soft Bread" -750 g please add material by order. Be sure to add yeast powder above flour and not allow yeast powder to touch water.
4. Put bread barrel into the container and fix it into position, covering the lid.
5. After plugging bread baker to outlet screen displays Defaulted Menu immediately: **750g/Medium Colour/ Soft Bread**
6. Press "Start/Stop/pause" with a buzzer sound, indicator light flashed, and bread maker begins to knead.
7. The bread is done as soon as the countdown is over. At this time, program auto-starts "Keep warm".
8. Pressing "Start/Stop/Pause" for 3 seconds followed by giving a buzzer sound, "Keep warm" is stopped.
9. After bread is done, please wear glove to lift bread barrel and take it out, turning barrel upside down to take out bread.

Tips

It may happen the stirring rod remains stuck in the bread when it is turned out. In this case, use the hook accessory as follows.

- 1) Insert the hook in the axis of the stirring rod(A).
- 2) Pull gently to release the stirring rod(B).



Attention: the above bread-making is the easiest, no need to use "Menu", "Loaf" and "Colour". Please refer to "User Manual" for more details (Page 08-14).



1. "Menu":

When select one from the menus 1-19 displayed in Control Panel (see the right graphic), LCD indicator will show the corresponding setting:

1—Soft Bread	2—Sweet Bread	3—Natural sourdough
4—French Bread	5—Whole Wheat	6—Quick Bread
7—Sugar Free	8—Multigrain	9—Milky Loaf
10—Cake	11—Raw Dough	12—Leaven Dough
13—Jam	14—Bake	15—Yogurt
16—Gluten Free	17—Sticky Rice	18—Stir Fry
19—Ferment		

2. "LOAF":

In setting status, pick one of 500g/750g/1000g as bread weight. Except for 1 to 9, 16, "loaf" can't be adjusted. And three weight 500g/750g/1000g choice.

3. "COLOUR":

For selection braking colour in setting mode. Light/Medium/Dark colour will be displayed, and the color selected will be indicated.

4. "START/STOP/Pause":

press the button to turn on, turn off or pause the bread maker, and buzzing sound will be given. When the bread maker is at operating state, to prevent touch by accident, the button is protected from "False Stop". That is to say, the bread maker will stop operation only if the button is pressed for 2 seconds and the buzzer makes a sound. After the bread maker is started, pressing the button momentarily will cause it to pause and current process will be restored automatically after 3 minutes.

5. "+":

In setting status, each pressing this button will add 1,5 or 10minutes delay. If press this button without releasing, the program would rapidly add the time of delay up to the maximum time of delay. At this moment program would return to the original minimum time of delay and continue to move like this in circle.

6. "-":

In setting status, each pressing this button will reduce 1,5 or 10minutes delay. If press this button without releasing, the program would rapidly reduce the time of delay up to the minimum time of delay. At this moment program would return to the original maximum time of delay and continue to move like this in circle.

7. Working status includes:

Reservation (if you need) — Knead1 — Rest — Knead2 — Ferment 1,2,3 — Bake — Keep Warm — Complete

8. Working for start/pause/stop:

- This bread maker (program 1-9 and 11, 12, 16) have function of "Reservation", after set your reservation time, click button "start / stop/pause", ":" start flashing, reservation function is activated, the countdown begins. If you do not want an appointment, click on "start / stop/pause" button, ":" starts flashing, bread maker start working.
- program 10-19 (except program 11, 12, 16) without the function of "Reservation", but can be adjusted according to your time, set the time click "start / stop/pause", the time display stops flashing, which means that OK, and then click "start / stop/pause", ":" Start flashing, bread maker start working.
- When on the halfway of bread maker working or reservation, if you want to pause bread maker, please click on the "Start / Stop/pause" button to hear a beep, the time display flashes, toaster work suspended; if you want to cancel pause, please Click again to "Start / Stop/pause" button. If you want to terminate the machine, please press "Start / Stop/pause" button, you hear a beep, LCD display to its default state, bread maker work stopped.

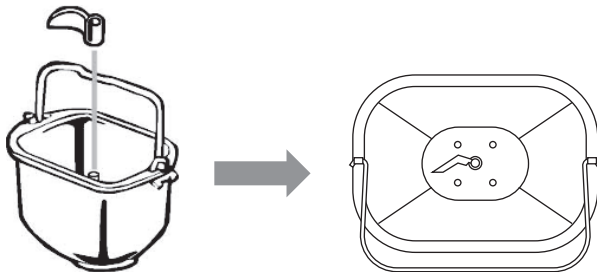


Please be careful before use:

- Check wire cord, socket and fuse box in order; Rating Load is higher than 4A.
- Bread Maker must be grounded in safe. Earth Wire and Zero Line must be separated, preventing them from twisting in each other over three-plug connector.

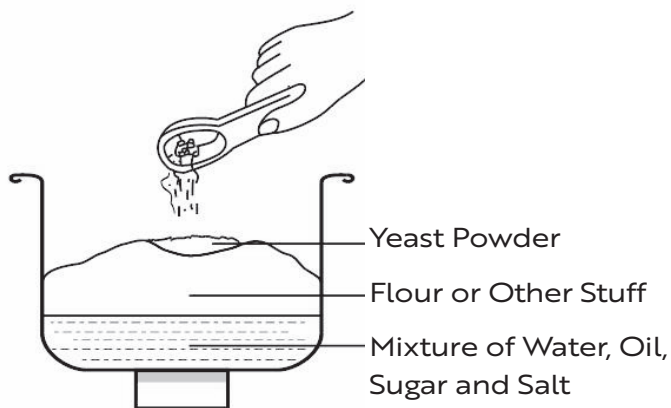
Operation instruction on making bread:

1. Take out bread barrel from the inside of container and put stirring rod into barrel.



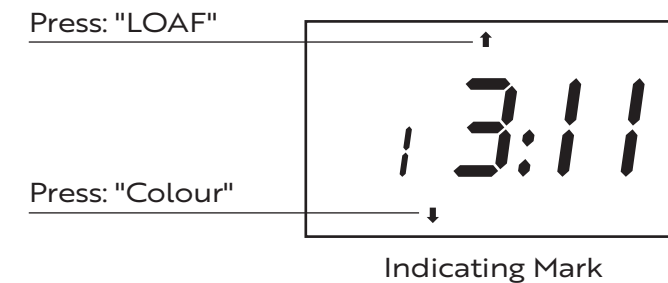
Then place the half-round hole of stirring rod into the right position at the revolving axle.

2. Add the appropriate amount of water, egg and flour into barrel, and finally add yeast powder.

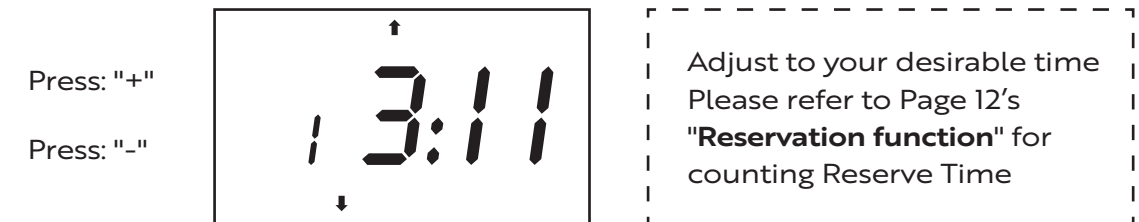


Insure yeast powder to be added above flour and don't mix yeast powder with water, sugar and salt, otherwise the activation of yeast will be weaken or can't workable.

3. Put the barrel holding the mixture of material into container and close the lid.
 - a. If you found a obstruct with barrel during pressing down, you could lift barrel again and turn the axle at the bottom of barrel to the another angle.
 - b. After placing barrel into container, then rotate the barrel clockwise, barrel is fixed.
4. Plug bread maker to outlet followed by a buzzer sound and indicator displays the following: The default value after starting unit is **750g/Medium Colour/ soft** bread.
5. Select your Bread Recipe
press "Menu": The number will be moving in circle from 1-19. 1-9 and 16 are bread recipes. (Refer to Page 5)
6. Select your Bread Color and Loaf.



7. Set "Reserve" Time
If you want to make bread right now, please skip current step.



8. Start The Unit and Begin to Make Bread
Press "**START/STOP/pause**", begin to Count Down .
 - After starting Bread Maker the unit begins to stir flour. For avoiding the splashing of flour, the program can auto-set interval stirring at the first 7 minutes. After 7 minutes, auto-switches to continuous stirring.
 - After setting "Reserve", ":" at LCD indicator begins to flash and the unit is started. When Countdown begins, flour stirring begins too.

For the first use

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

- 1) Please check whether all parts and accessories are complete and free of damage.
- 2) Clean all the parts according to the section "CLEANING AND MAINTENANCE".
- 3) Set the bread maker on BAKE mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again.
- 4) Dry all parts thoroughly and assemble them, the appliance is ready for using.

9. The Finishing of Bread-making

When countdown is up to 0:00, the buzzer sound will be given to notify that bread is done.

- 1) Keep Warm Refer to Page 12 for "Keep Warm"
- 2) Non-heat ① press "Start/Stop" for 1second
② remove plug from outlet

10. Take Out Bread

Because bread is very hot, please wear glove and shake bread lightly before taking it out.

"Cake" Operation Instruction

The operations on cake are similar to how to make bread. As the ingredients for cake making mentioned in Recipe Book, you can select "cake" and start it. Press "Menu", select program 10, it's make the cake , default time is 1 hour and 33minutes.

"Raw dough" Operation Instruction

The operations on Kneading Dough are similar to how to make bread. As the ingredients for kneading mentioned in Recipe Book (no salt, sugar and milk powder) you can select "raw dough" and start it.

Press "Menu", select program 11, it's work the "raw dough", default time is 23 minutes.

Can not to select Color and Loaf. As "Knead" is finished, a buzzer sound is given.

"Leaven dough" Operation Instruction

You can make fermented dough. As the ingredients for kneading mentioned in Recipe Book (no salt, sugar and milk powder) you can select "Leaven dough" and start it.

Press "Menu", select program 12, it's work the "Leaven dough", default time is 1 hour and 24 minutes.

Can not to select Color and Loaf. As "Knead" is finished, a buzzer sound is given.

"Jam" Operation Instruction

You can make many delicious fruit jams with this bread maker.

In making jam, you have to prepare the desirable fruits like orange, pineapple, apple and strawberry at the amount recommended by Recipe Book. Firstly clean these fruits and peel and remove cores from them, cutting them into the pieces at the size of 3 CM, and then with fruit mixer squeeze or smash them individually, finally select some of them to mix as instructed by Recipe Book. When preparation is done, press "Jam" to start.

Press "Menu", select program 13, it's work the "Jam", default time is 1 hour and 5 minutes.

No Color or Time is selected , when jam-making is finished, a buzzer sound will be given. Take barrel out and allow to cool, pouring jam out of barrel.

Attention: please keep children away from the jam just finished in case of burn.

"Bake" Operation Instruction

This is a performance with powerful practical use. Once you grasped how to make bread, you can just use "Leaven Dough" to control the time of stirring and of leavening needed and even make or invent many new kind breads you loved with "Bake".

Press "Menu", select program 14, it's work the "Bake", default Time is 10 minutes, can be adjusted from 10 minutes to 1 hour 10 minutes.

"yogurt" Operation Instruction

This is a performance with powerful practical use. You can rise the dough or making yogurt, rum.

Press "Menu", select program 15, it's work the "Yogurt", default Time is 8 hours, can be adjusted from 5 hours to 13 hours

"Sticky rice" Operation Instruction

Use this bread maker you can make the Sticky rice too, just a few simple steps, you can easily make delicious, nutritious Chinese Sticky rice.
Press "Menu", select program 17, it's work the "Sticky rice", default Time is 1 hour and 15 minutes.

"Stir-fry" Operation Instruction

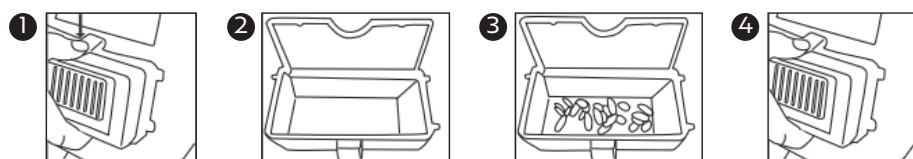
This function is mainly to peanuts, soybeans, almonds and other nuts for stir fry, easy smoke, and according to the amount of dried fruits and easy cooked fried extent, set the appropriate time.
Press "Menu", select program 18, it's work the "Stir-fry", default Time is 30 minutes, can be adjusted from 1 minute to 2 hours.

"Ferment" Operation Instruction

This unique design features for function alone fermentation, specifically for the user first "dough", then "fermentation", then "baking", meet the needs of individual users.
Press "Menu", select program 19, it's work the "Ferment", default Time is 30 minutes, can be adjusted from 10 minutes to 4 hours.

"Automatic Fruit Dispenser" Operation Instruction

1. Automatic fruit feeding means dry fruits in fruit box in the bread maker (e.g., currant, almond and walnut seed) are automatically fed into the bread pan at an appropriate time. You can have delicious fruit bread without worrying about missing the time of fruit feeding or you can sleep without any anxiety because the fruits will be automatically fed.
2. Instruction for use of fruit box
 - a) Raise the upper lid, hold the fruit box, press the fruit box handle with your thumb and lift the fruit box (as shown in Fig. 1).
 - b) Raise the fruit box cover as shown on Fig. 2.
 - c) Put fruits into the box and close the cover as shown on Fig. 3.
 - d) Place the two posts below the fruit box into fruit box support, press the fruit box handle, press the fruit box until the fruit box is released. As shown on Fig. 4.



Reservation Function

The purpose of this performance is for your having the fresh bread on next morning.

For example, now is at 8:30 in the evening and wish to have ready-made bread in the morning 7:00.

1) Compute Reserving Time: it should be 10 hours and 30 minutes from the evening 8:30 to the next morning 7:00.

2) Set Reserving Time

Press the "+" and "-", set the time. After setting the time, press the "Start" button. Note: The time displayed on the screen is set to 10 hours and 30 minutes, this time includes the time to make bread, at 7:00 you can have the bread.

Reservation function Tips:

- 1) When use reservation function, do not put eggs, as eggs will go bad too long, it will affect the taste of bread.
- 2) Covered the yeast under flour, in order to maintain the activity of the yeast.

Buzzer Sound

- 1) This unit holds a 15minutes Memory-keeping to occasional electricity disconnection: after starting bread maker, if an occasional electricity-disconnection happened and its duration is not more than 15minutes, re-connecting electricity would make bread maker continue to work. After re-connecting electricity, the time of working could be changed and not equal to the original time set before:
Actual Working Time = Time of Disconnecting Electricity + Original Working Time Set Before
- 2) If the duration of electricity disconnection is more than 15minutes, the bread maker can't continue before work time.

Keep Warm

For making your use easier this bread maker is supported with heat preservation performance. When bread or other snacks are finished and don't be taken out in time, "Keep Warm" can keep them fresh at certain temperature.

- After bread is done the program auto-enters "Keep Warm" with flashing ":". The maximum time for preserving is 1hour. "Keep Warm" will be closed down until the buzzer sound is given in an intermittent way.
- Or directly press On/Off for 3 seconds until a buzzer sound is given and then "Keep Warm" closes down.



- You can feed fruits such as currant and walnut seed into the fruit box.
- Use of butter slices is preferred, and vegetable oil can also be used as alternative.
- Use strong flour for making bread, use low-gluten flour for making cake and biscuit, and be sure to use proper flour for making delicious bread.
- In the summer when excessive fermentation may occur, use less yeast powder.

1. Soft Bread

Material	500g	750g	1000g
Water	160ml	240ml	290ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	1/2 Small Spoon	1 Small Spoon
Sugar	1 Big Spoon	2 Big Spoon	3 Big Spoon
Milk Powder	2 Big Spoons	3 Big Spoons	5 Big Spoons
Flour	300g	400g	475g
Yeast Powder	1 Small Spoon	1 Small Spoon	1 Small Spoon

2. Sweet Bread

Material	500g	750g	1000g
Water	160ml	240ml	310ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	1/2 Small Spoon	1/2 Small Spoon
Sugar	4 Big Spoon	6 Big Spoon	6 Big Spoon
Milk Powder	2 Big Spoons	3 Big Spoons	4 Big Spoons
Flour	300g	400g	500g
Yeast Powder	1 Small Spoon	1 Small Spoon	1 Small Spoon

3. Natural Sourdough

Material	500g	750g	1000g
Water	160ml	200ml	240ml
Sugar	1 Big Spoon	1 Big Spoon	2 Big Spoon
Milk Powder	2 Big Spoon	3 Big Spoon	4 Big Spoon
Butter	1 Big Spoon	1 Big Spoon	2 Big Spoon
Table Salt	1/2 Small Spoons	3/4 Small Spoons	1 Small Spoons
Flour	275g	350g	400g
Yeast Powder	1/3 Small Spoon	1/3 Small Spoon	1/3 Small Spoon

4. French Bread

Material	500g	750g	1000g
Water	200ml	260ml	320ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	1/2 Small Spoon	1/2 Small Spoon
Milk Powder	2 Big Spoons	3 Big Spoons	4 Big Spoons
Flour	300g	400g	500g
Yeast Powder	1 Small Spoon	1 Small Spoon	1+1/4 Small Spoon

5. Whole Wheat

Material	500g	750g	1000g
Water	210ml	280ml	340ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	1 Small Spoon	1+1/2 Small Spoon
Flour	150g	200g	250g
Whole Wheat Flour	150g	200g	250g
Sugar	2 Big Spoon	3 Big Spoon	4 Big Spoons
Yeast Powder	1 Small Spoon	1+1/4 Small Spoon	1+1/2 Small Spoon

6. Quick Bread

Material	500g	750g	1000g
Water(40-50°C)	180ml	210ml	300ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	1/2 Small Spoons	1/2 Small Spoons
Flour	280g	375g	450g
Sugar	1 Big Spoon	2 Big Spoon	3 Big Spoon
Milk Powder	2 Big Spoon	2 Big Spoon	4 Big Spoon
Yeast Powder	2 Small Spoon	3 Small Spoon	4 Small Spoon

7. Sugar Free

Material	500g	750g	1000g
Water	120ml	180ml	240ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	3/4 Small Spoon	1 Small Spoons	1+1/4 Small Spoons
Flour	280g	375g	450g
Egg	one	one	one
Xylitol	3 Big Spoon	4 Big Spoon	5 Big Spoons
Milk Powder	2 Big Spoon	3 Big Spoon	4 Big Spoon
Yeast Powder	1 Small Spoon	1 Small Spoon	1 Small Spoon

8. Multigrain

Material	500g	750g	1000g
Water	120ml	170ml	210ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Table Salt	1/2 Small Spoon	3/4 Small Spoons	1 Small Spoons
Whole Wheat Flour	50g	75g	100g
Oatmeal	50g	75g	100g
Flour	200g	250g	300g
Egg	one	one	one
Yeast Powder	1 Small Spoon	1 Small Spoon	1 Small Spoon

9. Milky Loaf

Material	500g	750g	1000g
Water	120ml	180ml	240ml
Butter	2 Big Spoon	2 Big Spoon	3 Big Spoon
Sugar	2 Big Spoon	3 Big Spoon	4 Big Spoons
Flour	280g	375g	450g
Salt	1/2 Small Spoon	3/4 Small Spoon	1 Small Spoon
Egg	one	one	one
Milk Powder	2 Big Spoon	3 Big Spoon	5 Big Spoon
Yeast Powder	1 Small Spoon	1 Small Spoon	1 Small Spoon

10. Cake

Material	500g
Egg	4pcs
Butter	100g
Sugar	150g
Cake Flour (Weak Flour)	380g
Table Salt	1 Small Spoon
Soda Powder	1 Small Spoon/3.5g
Baking Powder	4 Small Spoon/14g

11. Raw Dough

Material	
Water	280ml
Butter	2 Big Spoon
▲Egg	2pcs
▲Table Salt	1+1/3 Small Spoon
▲Sugar	1 Big Spoon
Flour	4 Cups
P.S. Select the recipes marked "▲" as your needs	

12. Leaven Dough

Material	
Water	240ml
Butter	2 Big Spoon
Table Salt	1+1/2 Small Spoon
Sugar	1 Big Spoon
Flour	3 Cups
Yeast Powder	1+1/2 Small Spoon

13. Jam

Material	
Orange	600g
Sugar	300g
Gelatin or Pudding Powder	50g

14. Yogurt

Material	
Milk	350ml
Yogurt	50ml
Sugar	3 Big Spoons

15. Gluten Free

Material	500g	750g	1000g
Water	120ml	180ml	240ml
Sugar	2.5 Big Spoon	3 Big Spoon	3.5 Big Spoon
Table Salt	1/2 Small Spoon	1 Small Spoons	1.5 Small Spoons
Butter	2 Big Spoon	2.5 Big Spoon	3 Big Spoon
Gluten Free Flour	140g	210g	280g
Corn Flour	140g	210g	280g
Yeast Powder	1 Small Spoon	2 Small Spoon	3 Small Spoon

16. Jam

Material	
Glutinous Rice	250g
Water or Milk	275ml

Tips:

1. Glutinous rice should be immerse into water more than 30 minutes .
2. According to individual taste, you can increase sugar, nuts etc.

17. Stir Fry

Peanut	Soybean
500g	400g
30 minutes	30 minutes

This function is mainly to stir fry peanuts, soybeans, almonds and other nuts. according to the amount of dry fruits, set the appropriate time. You can use by yourself.

18. Ferment

This unique design features for function ferment only:

Step 1: used program 11 "raw dough", after finished, make the personality sharp by hand. (e.g: dumplings in China)

Step 2: used program 19 "fermentation".

Step 3: used program 14 "baking".

Tips: it used to some one know a lot of the bread maker only. make some food difference sharp.

Precautions on Bread Recipe

Yeast Powder:

Please don't replace Yeast Powder with Soda Powder. The yeast powder expired or lacking activation will apparently affect the soft texture and look of bread.

Advise to test the activation of yeast powder before making bread: take a half-cup of warm water (about 40-50°C), adding a small spoon of sugar and stirring, and continue to add two small spoons of yeast powder above the surface of water and store it in a warm place. After 10 minutes the mixing in this cup should be raised to the level of a full cup, otherwise please purchase new yeast powder in case of making bad bread.

Mixture Ratio of Water and Flour

Different flours have different water absorption. Please adjust water amount according to used flour type.



Too Much Water



Lacking of Water



Suitable Water

- ① When too much water is added, the dough will become so soft that can't be rounded and even become sticky. If so, the bread made out would be very hard and with a flat or rough surface and a texture with bigger pore, no elasticity. The good bread should be half-rounded.
5minutes after adding water the dough still is damp and sticky, please continue to add one or two big spoons of flour and knead the dough until you think the water content of dough is appropriate.
- ② If the water added is lacking, after 5minutes mixing you would find the dry flour was left on the bottom of barrel and the dough would not be fixed to a round shape. The dough would be with a flat or rough surface, no elasticity. If so, the bread made out would be also very hard and hold a texture with dense pores.
5minutes after adding water the dough still is dry too much, continue to add a big spoon of water and knead the dough until you think the water content of dough is appropriate.

Other Recipes

Sugar and eggs will make bread more colorful. Please add them as the amount recommended by Recipe Book. Adding them freely will bring a heavy color and even burn bread, and even finally result in stopping working in advance for avoiding burning bread. In addition, if you want to add egg, for egg will thin the mixture, please be sure to put just one egg beaten into measuring cup and add water to the specified level.

SECTION H

Cleaning and Maintenance



Keep Surface Clean

1. Unplug unit and disconnect electricity before cleaning.
2. Apply the small amount neutral cleaning solution to a clean and soft cloth and wipe the unit, and then dry it thoroughly with another dry cloth. Please don't use gas oil or other abrasive cleansers and corrosive liquids to clean.

Keep Accessories Clean

1. After each use, clean the whole accessories used to avoid the accumulation of dirt.
2. If Stirring Rob are caught by barrel and doesn't come off, you could pour an appropriate amount of water to steep for a while and then take Stirring Rod off.
3. If not use the unit for a long time, you should clean whole accessories and allow them to cool and store them into barrel.

Environment for Use

1. Appropriate temperature for use is -10°C~40°C.
2. Air relative humidity should be lower than 95% and temperature should be 25°C.
3. Appropriate temperature for storage is -40°C~60°C.
4. No inflammable gas, corrosive gas or conducting dust in air.

SECTION I

Technical Specification



Item No.	Rating Voltage	Rating Power	Rating Capacity
MBF-013	120V~60Hz	650W	2.0LB

Notice: the technical parameters specified here are subject to change without notice.



The answers corresponding to the questions mentioned here are for your reference only. If there are possible serious problems or damage with the machine, please contact maintenance service or dial service hotline for more help.

Defects	Possible Issues	Solution
Bread Maker fails to mix flour and work	Check if plug into outlet	Press "Start/Stop" and Bread Maker begins to work
	Check if operation is delayed	Indicator ":" is flashing, and countdown begins to work
	Damage of Parts	Send To Maintenance Department
Abnormal Sound	There is a litter of hard stuffs or crumbs in barrel	Remove anything found inside the unit before re-start
	Lock Barrel into position	Re-place bread barrel into position
Abnormal Smell/Taste	Wire cord damaged	Keep wire cord away from heated objects
	Something left on heating tube	Remove the matter left on heating tube
LED indicates "LLL"	Temperature inside the unit lower than -10°C	Use the unit under the environment at -10°C~40°C
LED indicates "HHH"	Temperature inside the unit higher than 50°C	Use electric fan to cool it or naturally cool to be at room temperature
LED indicates "EEO" or "EEI"	Defect with sensor	Sent to Maintenance Department
Bread is partly raw	Bread is raw	Less water or water temperature is high
	The rate of material is wrong	Refer to Recipes Recommended



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 program applies to any orders, purchases, receipts, or use of any products sold by VIVOHOME 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

VIVOHOME 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 VIVOHOME. 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.