

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate www.vevor.com/support

BREAD MAKER

MODEL:MBF-020

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

VEVOR®

TOUGH TOOLS, HALF PRICE

BREAD MAKER

MODEL:MBF-020






NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

Technical Support and E-Warranty Certificate
www.vevor.com/support

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

	<p>Warning-To reduce the risk of injury, user must read instructions manual carefully.</p>
	<p>Indoor Use Only</p>
	<p>Correct Disposal</p> <p>This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a whee bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices</p>

1.IMPORTANT SAFEGUARDS



When using the electnical appliance,basie safety precautions should aiways be folowed inouding the tolowing.Read at instruciones.

1. This appliance can be used by children aged 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 using the appliance safely and understand the hazards. Children shall not play with the appliance. Cleaning and children shall not make user maintenance unless they are older than 8 and supervised.
2. Keep the appliance and cord out of reach of children less than 8 years.
3. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

4. CAUTION: Hot surfaces. Do not touch hot surfaces. Use handles or knobs, Do not let the cord hang over the edge of a table or hot surface.
 5. The appliances are not intended to be operated using an external timer or a separate remote-control system.
 6. Clean surfaces in contact with food.
 7. Before use, check that the voltage of the wall outlet corresponds to the one shown on the rating plate.
 8. To protect against electric shock, do not immerse the cord, plugs, or housing in water or other liquid.
 9. Unplug from the 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, electric burner, or heated oven.
 11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 12. Do not touch the machine's moving or spinning parts when baking.
 13. Never switch on the appliance without properly placing the 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 the plug to the appliance first, then plug the cord into the wall outlet. Turn any control OFF to disconnect, then remove the plug from the wall outlet.
 16. The appliance is not intended to be operated using an external timer or a separate remote-control system.
 17. Do not operate the unit without a bread pan placed in the chamber to avoid damaging the appliance.
 18. Do not use the equipment for unexpected purposes.
- For family use only
- a. Shorter power cords should be used to reduce the risk of being entangled or tripped by longer power cords.
 - b. A longer extension cable can be used. Use it carefully.
- If a longer extension cable is used:

- 1) The marked electrical rating of the power cord group or extension cord should be at least as large as the electrical rating of the appliance;
 - 2) The power cord shall be arranged so that it will not hang on the table or desktop to prevent children from unintentionally pulling or tripping.
- If the appliance is grounded, the extension wire shall be grounded 3-core.

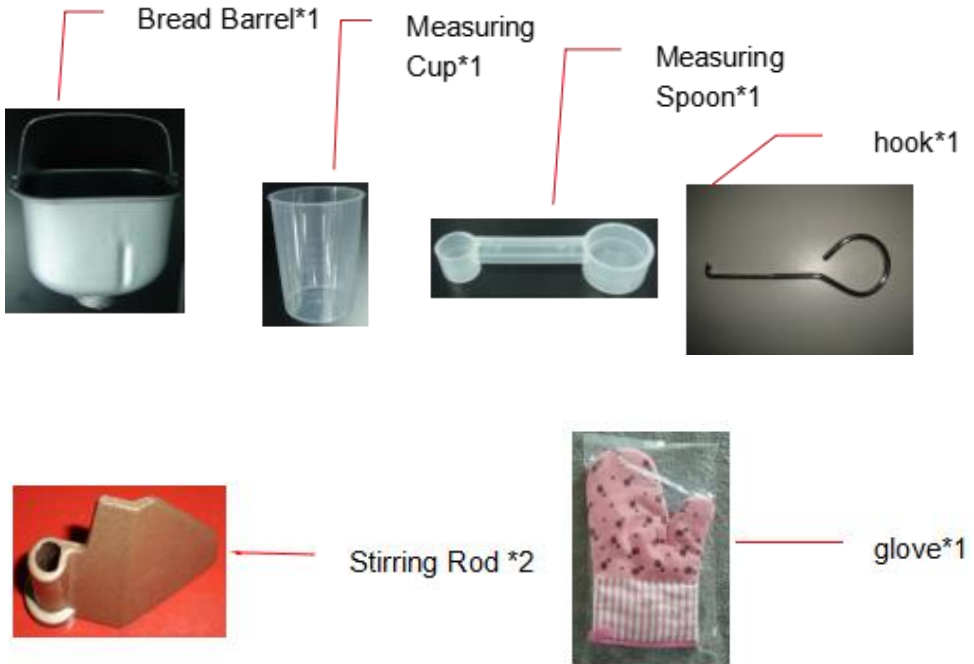
SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONL

2.Product Features

1. LCD Indicator controlled with Microcomputer
2. Automatically making bread, sticky rice, Cake, Kneading, Jam, Baking
3. Multiple taste selection, including Sweet bread, French bread, etc.

Product Parts

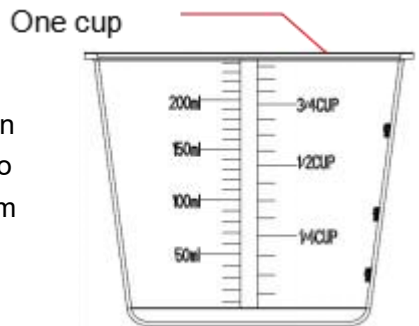




Explanation on Measuring Cup

The “Cup” referred here doesn’t mean a full cup of liquid. (Please see the right graphic)

1. When you take some liquid with a transparent cup and try to measure the desired amount, place the measuring cup on the flat table at your eye level. If you need to add egg or milk, you would have to mix them into water before reading the scale.



2. Measure solid powder ingredient: hold desirable solid powder with this transparent measuring cup, shake the cup lightly to flatten the surface of the powder, and then read the correct scale.

Please don't shake the cup for long or sharply. Otherwise, the powder might descend to a scale lower than the requested amount.

Tips: one cup of flour weight is approximately 160g

Measuring spoon: small spoon and a big spoon are used for measuring material

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

3.QUICK-IDEALS-TO-MAKE-BREADS

Made Soft Bread at 1.5LB and Medium Color:

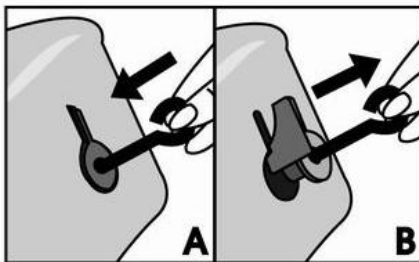
1. Clean the Bread Barrel, Stirring Rod, Measuring Cup, and Measuring Spoon.
2. Align the oblate hole at the stirring rod to the corresponding position of the revolving axle in the bread barrel and fix it in the appropriate position.
3. As recommended, Recipe Book's "*Soft Bread*" -1.5LB; *please* add material by order. Be sure to add yeast powder above the flour and not allow yeast powder to touch the water.
4. Put the bread barrel into the container and fix it into position, covering the lid.
5. After plugging the bread baker into the outlet screen displays Defaulted Menu immediately: **1.5LB /Medium Color/ Soft Bread**
6. Press "Start/Stop" with a buzzer sound, the indicator light flashes, and the bread baker begins to knead.
7. The bread is done as soon as the countdown is over. At this time, the program auto-starts "Keep Warm".
8. Pressing "Start/Stop" for 3 seconds, followed by giving a buzzer sound, "Keep Warm" is stopped.
9. After the bread is done, please wear a glove to lift the bread barrel and take it out, turning the barrel upside down to take out the bread.

Tips

The stirring rod may remain stuck in the bread when 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 approach is the easiest; no need to use “Menu,” “Loaf,” or “Color.” For more details, please refer to the “User Manual”.

4.INTRODUCTION OF CONTROL PANEL

1. “Menu” :

When selecting one from the menus 1-15 displayed in Control Panel (see the right graphic), the LCD indicator will show the corresponding setting:

1—“Soft Bread”/rice bread	11—“Raw Dough”
2—“Sweet Bread”	12—“Leaven Dough”
3—“Natural sourdough”;	13—“Jam”
4—“French”	14—“Bake”
5—“Whole-Wheat”	15—“Yogurt”
6—“Quick”	16-“Gluten free”
7—“Sugar-free”; 8—“Multigrain ”	17-“Sticky rice”
9—“ Milky Loaf ”	18-“Stir-fry”
10—“Cake”	19-“Ferment”

2”**LOAF**”: Pick one of 1.0LB/1.5LB/2.0LB as bread weight in setting status. Except for 1 to 9 “loaf” can’t be adjusted. And three weight 1.0LB/1.5LB/2.0LB choice.

3. **“COLOR”**: Select bread color by pressing Light/Medium/Dark one by one in the circle for **Whole Wheat Bread and French Bread**. Select bread color by pressing Light/Medium/Dark one by one in the circle for sweet bread. When selecting one color, the upper will display the corresponding mark.

4. **“START/STOP”**: Press this button to start or stop the working of the bread maker, giving a buzzer sound. When the bread baker begins to work to avoid exceptional contact or collision, this performance will start “Exceptional Stop” as a protection performance. When you press this button for 1 second until you hear a prompt sound, “Buzz”, the unit stops working immediately.

5. **“+”**: In setting status, each pressing this button will add a 1,5 or 10-minute delay. If press this button without being released, the program will rapidly add the time of uncertainty 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 the 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)

—Preheat—Knead1--Rest—Knead2—Ferment1,2,3 --Bake—Keep Warm—Complete

8. **working for start/pause/stop**

★ This bread maker(program 1-12 and 17) have function of “Reservation”, after set your reservation time, click button “start / stop”, ":" starts flashing, reservation function is activated, the countdown begins. If you do not want an appointment, click on “start / stop” button, ":" starts flashing, bread maker start working.

★ program 13-19 (except program 17) without the function of “Reservation”, but can be adjusted according to your time, set the time click “start / stop”, the time display stops flashing, which means that OK, and then click “start / stop”, ":" Start flashing, bread maker start working.

★ When halfway through the bread maker working reservation, if you want to pause the bread maker, please click on the “Start / Stop” button to hear a beep, the time display flashes, toaster work is suspended; if you want to cancel, pause, please Click again to “Start / Stop” button. If you want to terminate the machine, please press the “Start / Stop” button; you hear a beep, LCD is to its default state, and the bread maker work stops.

5.OPERATING GUIDE

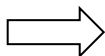
Please be careful before use:

★ Check wire cord, socket and fuse box in order; Rating Load is higher than 3A.

★ 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.

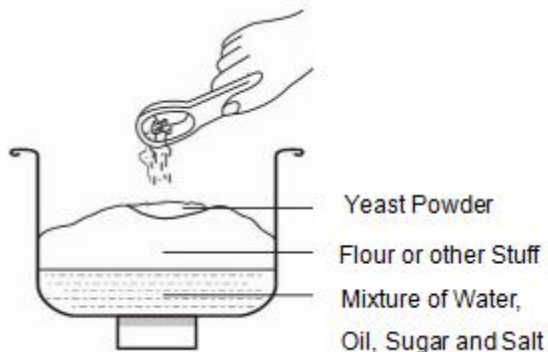
Operation Instruction on “Toast”

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 **1.5 LB/Medium Color/ soft bread.**

5. Select your Bread Recipe

press "**Menu**" : The number will be moving in circle from 1-19 .1-9 are bread recipes.

6. Select your Bread Color and Loaf

Press : "**LOAF**"

Press : "**Color**"



7. Set “Reserve” Time

If you want to make bread right now, please skip current step.

Press “ + ”

Press “ - ”



Adjust to your desirable time

Please refer to Page13's “**Reserve Function**” for counting Reserve Time

8. Start The Unit and Begin to Make Bread

Press “**START/STOP**”, begin to Count Down .

★ After starting Bread Maker, the unit begins to stir flour. To avoid 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.

★ When “**Whole Wheat**” is in working, the unit will not stir flour at once, even not setting “Reserve.” The first 30 minutes are for dipping in whole wheat flour, and the second 30 minutes begin stirring flour. The flashing of “:” on the LCD indicates the unit is working.

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 use.

9. The Finishing of Bread-making

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

1. Keep Warm Refer to Page 16 for “Keep Warm”

2. Non-heat ①press “Start/Stop” for 1second

②remove plug from the outlet

10. Take Out Bread

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

“Cake” Operation Instruction

The operations on **the cake** are similar to how to make bread. As the cake-making ingredients are mentioned in Recipe Book, you can select “**cake**” and start it.

Press “**Menu**,” select program 10, and it makes the cake; the default time is 1 hour and 33 minutes.

“raw dough” Operation Instruction

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

Press “**Menu**” and select program 11; it works the “raw dough”; the default time is 23 minutes.

Can not 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 are mentioned in Recipe Book (no salt, sugar, and milk powder), you can select “Leaven dough” and start it.

Press “**Menu**” and select program 12; it works the “Leaven dough”; default time is 1 hour and 24 minutes.

Can not 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 oranges, pineapple, apples, and strawberries at the amount the Recipe Book recommends. Firstly clean these fruits and peel and remove cores from them, cutting them into pieces the size of 3 CM, and then with a 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**” and select program 13; it works the “**Jam**”; default time is 1 hour and 5 minutes.

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

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

“**Bake**” Operation Instruction

This is a performance with powerful practical use. Once you have 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 kinds of bread you love with “**Bake**.”

Press “**Menu**” and select program 14; it works. The “**Bake**” default Time is 50 minutes, can be adjusted from 5 minutes to 1 hour and 30 minutes.

“yogurt” Operation Instruction

This is a performance with powerful practical use. You can raise the dough or make yogurt or rum.

Press **“Menu”** and select program 15; it works the **“Yogurt”**; default Time is 8 hours, can be adjusted from 5 hours to 13 hours.

“Sticky Rice” Operation Instruction

Using this bread maker, you can make Sticky rice too; with just a few simple steps, you can easily make delicious, nutritious Chinese Sticky rice.

Press **“Menu,”** and select program 17; it works the **“Sticky rice”**; default Time is 1 hour and 15 minutes.

“Stir-fry ” Operation Instruction

This function is mainly for peanuts, soybeans, almonds, and other nuts for stir fry and easy smoke, and according to the number of dried fruits and easily cooked fried extent set the appropriate time.

Press **“Menu”** and select program 18; it works the **“Stir-fry”**; the default Time is 30 minutes. Can be adjusted from 1 minute to 2 hours.

“Ferment ” Operation Instruction

This unique design features function alone fermentation, specifically for the user. First, "dough," then "fermentation," then "baking." meet the needs of individual users.

Press **“Menu”** and select program 19; it works the **“Ferment,”** default Time is 30 minutes. Can be adjusted from 10 minutes to 2 hours.

6. SPECIFIC FUNCTIONS DESCRIPTION

Reserve Function

This performance's purpose is for you to have fresh bread the next morning.

For example, now it is 8:30 in the evening, and I wish to have ready-made bread in the morning at 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 "-" 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 using the reservation function, do not put eggs, as eggs will go bad for too long, and it will affect the taste of the bread.

2): covered the yeast under flour to maintain the activity of the yeast.

Buzzer Sound

(1) A buzzer sound is given as electricity is connected.

(2) A buzzer sound is given as **Loaf, Color, Menu, or Time Setup** is pressed.

(3) A buzzer sound is given as switch "**Start/Stop.**"

(4) In the kneading process, the buzzer sound continuously reminds you of adding material.

(5) A buzzer sound is given as the operation is finished.

(6) The intermittent buzzer sound is given as "**Keep Warm**" is closed down.

Memory Function to Occasional Electricity Disconnection

(1) This unit holds a 15-minute Memory-keeping to occasional electricity disconnection: after starting the bread maker, if an occasional electricity disconnection happens and its duration is not more than 15 minutes, re-connecting electricity would make the 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 15 minutes, the bread maker can't continue before work time.

Keep Warm

This bread maker is supported with heat preservation performance to make your use easier. When bread or other snacks are finished and not taken out in time, "Keep Warm" can keep them fresh at a certain temperature.

★ After the bread is done, the program auto-enters "Keep Warm" with flashing ":". The maximum time for preserving is 1 hour. "Keep Warm" will be closed down until the buzzer sound is given intermittently.

★ Or press On/Off for 1 second until a buzzer sound is given, and then "Keep Warm" closes down.

7.RECIPES RECOMMENDED

1. Soft bread

Material	1LB(3: 06)	1. 5LB(3: 11)	2LB(3: 16)
Water	160ml	240ml	310ml
Butter	2Big Spoon	2Big Spoon	3Big Spoons
Table Salt	1/2Small Spoon	1/2Small Spoon	1Small Spoons
Sugar	1Big Spoon	2Big Spoon	3Big Spoon
Milk Powder	2Big Spoons	3Big Spoons	5Big Spoons
Flour	300g	400g	500g
Yeast Powder	1Small Spoon	1Small Spoon	1Small Spoon

Rice bread

sequence	Material	1LB	1.5LB	2LB
1	Water	110ml	150 ml	190ml
2	Butter	1Big Spoon	1Big Spoon	2Big Spoon

3	Salt	1/2Small Spoon	1/2small Spoon	1small Spoon
4	Sugar	1Big Spoon	2Big Spoon	3Big Spoon
5	Milk Powder	1Big Spoon	1Big Spoon	2Big Spoon
6	Cold rice	130g	180g	230g
7	Flour	190g	260g	330g
8	Yeast Powder	1small Spoon	1+1/4small Spoon	1+1/2small Spoon

2. Sweet

Material	1LB(2: 54)	1. 5LB(2: 59)	2LB(3: 04)
Water	160ml	240ml	310ml
Butter	2Big Spoons	2Big Spoons	4Big Spoons
Table Salt	1/2 Small Spoon	1/2Small Spoon	1/2 Small Spoons
Sugar	4Big Spoons	6Big Spoons	8Big Spoons
Milk Powder	2Big Spoons	3Big Spoons	4Big Spoons
Flour	250g	375g	500g
essences	A little	A little	A little
Yeast Powder	1 +1/4Small Spoon	1+1/4 Small Spoons	1+1/2Small Spoons

3. Natural curing

Material	1LB(6: 34)	1. 5LB(6: 44)	2LB(6: 49)
Water	160ml	240ml	310ml

Sugar	1Big Spoon	1Big Spoon	3Big Spoon
Milk Powder	1Big Spoon	1Big Spoon	3Big Spoon
Vegetable oil	1Big Spoon	1Big Spoons	2Big Spoons
Table Salt	1/2Small Spoon	1/2Small Spoons	1Small Spoons
Flour	300g	400g	500g
Yeast Powder	1/3Small Spoon	1/3Small Spoons	1/3Small Spoons
Essences	A little	A little	A little

4. French

Material	1LB(3: 09)	1. 5LB(3: 19)	2LB(3: 24)
Water	155ml	230ml	300ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1/2Small Spoon	1/2Small Spoons	1Small Spoons
Flour	250g	375g	500g
Yeast Powder	1Small Spoon	1+1/4Small Spoons	1+1/2Small Spoons

5. Whole Wheat

Material	1LB(3: 08)	1. 5LB(3: 18)	2LB(3: 24)
Water	155ml	230ml	310ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1/2Small Spoon	1/2Small Spoons	1Small Spoons
Flour	150g	200g	250g
Whole Wheat Flour	150g	200g	250g
Sugar	2Big Spoon	3Big Spoons	4Big Spoons
Milk Powder	2Big Spoon	3Big Spoons	4Big Spoons

Yeast Powder	1Small Spoon	1+1/4Small Spoons	1+1/2Small Spoons
--------------	--------------	-------------------	-------------------

6. Quick

Material	1LB(1: 33)	1. 5LB(1: 38)	2LB(1: 43)
Water(40-50°C)	160ml	240ml	310ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1Small Spoon	1Small Spoons	1Small Spoons
Flour	300g	400g	500g
Sugar	1Big Spoon	2Big Spoons	3Big Spoons
Milk Powder	2Big Spoon	3Big Spoons	5Big Spoons
Yeast Powder	2Small Spoon	3Small Spoons	4Small Spoons

7. No Sugar

Material	1LB(3: 04)	1. 5LB(3: 11)	2LB(3: 18)
Water	150ml	240ml	310ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1Small Spoon	1Small Spoons	2Small Spoons
Flour	300g	400g	500g
Egg	one	one	one
Xylitol	3Big Spoon	4Big Spoon	6Big Spoon
Milk Powder	2Big Spoon	3Big Spoons	5Big Spoons
Yeast Powder	1Small Spoon	1+1/4Small Spoons	1+1/2Small Spoons

8. Multigrain bread

Material	1LB(3: 00)	1. 5LB(3: 07)	2LB(3: 14)
Water	120ml	170ml	210ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Table Salt	1/2Small Spoon	1/2Small Spoons	1Small Spoons

Sugar	1 big spoon	1 big spoon	2 big spoons
Whole Wheat Flour	50g	75g	100g
Oatmeal	50g	75g	100g
Flour	150g	230g	300g
Egg	one	one	one
Milk Powder	1Big Spoon	2Big Spoons	3Big Spoons
Yeast Powder	1Small Spoon	1+1/4 Small Spoons	1+1/2Small Spoons

9. Milky Loaf

Material	1LB(2: 59)	1. 5LB(3: 06)	2LB(3: 13)
Milk	160ml	240ml	310ml
Butter	2Big Spoon	2Big Spoons	3Big Spoons
Sugar	1Big Spoon	1Big Spoons	2Big Spoons
Flour	300g	400g	500g
Egg	one	one	one
Milk Powder	2 Big Spoon	3 Big Spoon	5 Big Spoon
Yeast Powder	1Small Spoon	1+1/4Small Spoons	1+1/2Small Spoons

10. CAKE

Sequence	Material		Tip: the cake made entirely by the machine is relatively dry and solid because the mixing knife of this machine does not do the mixing action of bulky bubbles but fully integrates the materials.
1	Egg	4 pcs	
2	Milk	120ml	
3	Butter	100g	
4	Table salt	1 small spoon	
5	Sugar	150g	

6	cake flour (weak flour)	380g	Tips: stir the eggs well before pouring them into the bread bucket. Twenty minutes before the end of baking, brush a layer of egg liquid on the surface of the cake and add some small fruits or melon kernels. The effect will be better.
7	Yeast powder	1+1/2 Small Spoon	
8	Soda powder	1/2 small spoon	

Special note: if you want to make a soft cake, it is difficult. You need to go through more procedures, and use the 14 "baking" menu to control the baking time by yourself. The following is the formula and practice of "sponge cake":			<p>Operation steps:</p> <ol style="list-style-type: none"> 1. Pour the eggs and sugar into the prepared stainless steel basin, and stir them with an egg beater at high speed until they are creamy, swollen, and thick foam cream; 2. Beat the foam cream, add low gluten flour two to three times, turn it up from the bottom, and do not stir it in circles to prevent the egg from defoaming; 3. Add the heated, melted cream into the cake paste, stir it quickly and evenly, and pay attention not to be too strong or too long;
sponge cake			
Sequence	Material		
1	Egg	4pcs	
2	sugar	150g	
3	cake flour (weak flour)	380g	
4	cream	130ml	

<p>Tips:</p> <ol style="list-style-type: none"> 1. The cake paste can also be put into the cake mold and then baked; 2. 20 minutes before the end of baking, the effect will be better if you brush a layer of egg liquid on the surface of the cake and add a little fruit or melon kernel. 	<p>Put the mixing knife in the bread bucket, pour in the mixed cake paste, use the "baking" function of menu 14, adjust the time to 40 minutes, and press start to bake.</p>
---	--

11.Raw Dough

water	120ml	180ml	240ml	300ml
Flour	200g	300g	400g	500g
▲Vegetable oil	1Big Spoon	1Big Spoon	2Big Spoon	2Big Spoon
▲Egg	1pc	1pc	1pc	1pc
▲Table Salt	1/3Small Spoons	1/2Small Spoons	1Small Spoons	1+1/3Small Spoons
▲Sugar	1Big Spoon	1Big Spoon	2Big Spoon	3Big Spoon

Tips:

1. Ingredients marked with "▲" can be selected as needed. If 50g more flour is needed when adding eggs, otherwise the dough is too thin and unsuccessful;
2. Different flour brands have different water absorption, so users need to adjust the proportion by themselves. Reference ratio: water is between 50% and 70% of flour. If the dough is too thin or dry, please refer to the manual "proportion of water and flour" for adjustment.
3. When stirring the noodles many times, the motor may overheat and not work (mainly because the dough is dry or the amount of stirring is large, and the load is large). At this time, you need to press the stop key to stop the motor. You can use the air duct to blow cold air into the

cooling holes on the left and right sides of the shell or open the cover for cooling for 40 to 60 minutes and then restart it.

12. Leaven Dough

Material	
Water	240ml
Vegetable oil	2Big Spoons
Table Salt	1+1/2Small Spoons
Sugar	1Big Spoon
Flour	400g
Yeast Powder	1+1/2Small Spoons

13.Jam

Orange jam	Strawberry jam	Pineapple jam
orange(peel and dice): 600g	Strawberry (paste): 720ml	Pineapple (paste): 700ml
sugar: 300g	sugar: 260g	sugar: 260g
Raw meal: 50g	Raw meal: 60g	Raw meal: 60g
	Lemon juice (optional): 30g	Lemon juice (optional): 30g
Tips: you can combine all kinds of fruits freely to develop more delicious jam.		

15. yogurt

Material	
milk	350ml
yogurt	50ml
sugar	3 Big Spoons

16. Gluten free bread

Material	1LB	1.5LB	2LB
water	120ml	180ml	240ml
Sugar	2.5Big Spoons	3Big Spoons	3.5Big Spoons
salt	1/2Small Spoons	1Small Spoons	1.5Small Spoons
butter	2Big Spoons	2.5Big Spoons	3Big Spoons
gluten-free flour	140g	210g	280g
corn flour	140g	210g	280g
yeast powder	1Small Spoons	2Small Spoons	3Small Spoons

17. Sticky rice

Raw glutinous rice	250g	Note: in this menu, baking and stirring are carried out at the same time. The cooked glutinous rice is heated and stirred, and the taste is elastic
Water / coconut milk	275ml	

Tips:

1. Sugar, nuts, sesame seeds, etc. can be added according to personal taste;
2. It can be made into various shapes according to personal preferences;

Preservation method of rice cakes: knead, wash, wrap with fresh-keeping bags, put them in the refrigerator or freezer, and take as much as you eat.

18. Stir-fry

peanut	soybean
500g	400g
30min	30min

This function is mainly used for frying nuts such as peanuts, soybeans, and almonds.

Set the appropriate time according to the number of dried fruits.

19. Ferment

This unique design feature is only applicable to functional fermentation,
Step 1: use program 11 "and dough." After that, you can shape the dough manually. (e.g., Chinese dumplings)

Step 2: use program 19, "fermentation,"

Step 3: use program 14, "bake."

Tips: suitable for people who make bread. They can make different shapes of bread.

Precautions on Bread Recipe

Flour:

Please don't think that any kind of flour can make perfect bread. If you can't purchase bread flour in your own area, please replace it with "Gluten Flour" or "Dumpling (Noodle) Flour".

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 the bread.

Advise to test the activation of yeast powder before making bread: take a half-cup of warm water (about 40-50°C), add a small spoon of sugar and stir, and continue to add two small spoons of yeast powder above the surface of the 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.

*If the bread is cracked and the fermentation effect of the bread is poor, you need to adjust the amount of baking powder. You need to add 1/4, 1/2, and 1 teaspoon more to the original formula to try. Because each brand of baking powder is different from the production batch, the fermentation effect will be different.

Mixture Ratio of Water and Flour

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



Too Much
Water



Lacking of
Water



suitable
Water

①When too much water is added, the dough becomes so soft that it can't be rounded and even sticky. If so, the bread made out would be very hard, with a flat or rough surface and a texture with bigger pores and no elasticity. The good bread should be half-rounded.

Five 5minutes after adding water, the dough is still 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 the dough is appropriate.

②If the water added is lacking, after 5 minutes of mixing, you will find the dry flour was left on the bottom of the barrel, and the dough would not be fixed to a round shape. The dough would be with a flat or rough surface with no elasticity. If so, the bread made out would also be tough and hold a texture with dense pores.

5minutes after adding water, the dough is dry too; continue to add a big spoon of water and knead the dough until you think the water content 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 the bread, resulting in stopping working in advance to avoid burning bread. In addition, if you want to add egg, the

egg will thin the mixture; please be sure to put just one beaten egg into a measuring cup and add water to the specified level.

8.CLEANING AND MAINTENANCE

Keep Surface Clean

1. Unplug the unit and disconnect the electricity before cleaning.
2. Apply the small amount of neutral cleaning solution to a clean and soft cloth, 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 is caught by the 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 you have not used the unit for a long time, you should clean whole accessories and allow them to cool, and store them in the barrel.

Environment for Use

1. Appropriate temperature for use is $-10^{\circ}\text{C} \sim 40^{\circ}\text{C}$.
2. Air relative humidity should be lower than 95%, and temperature should be 25°C .
3. Appropriate temperature for storage is $-40^{\circ}\text{C} \sim 60^{\circ}\text{C}$.
4. No inflammable gas, corrosive gas, or conducting dust in the air

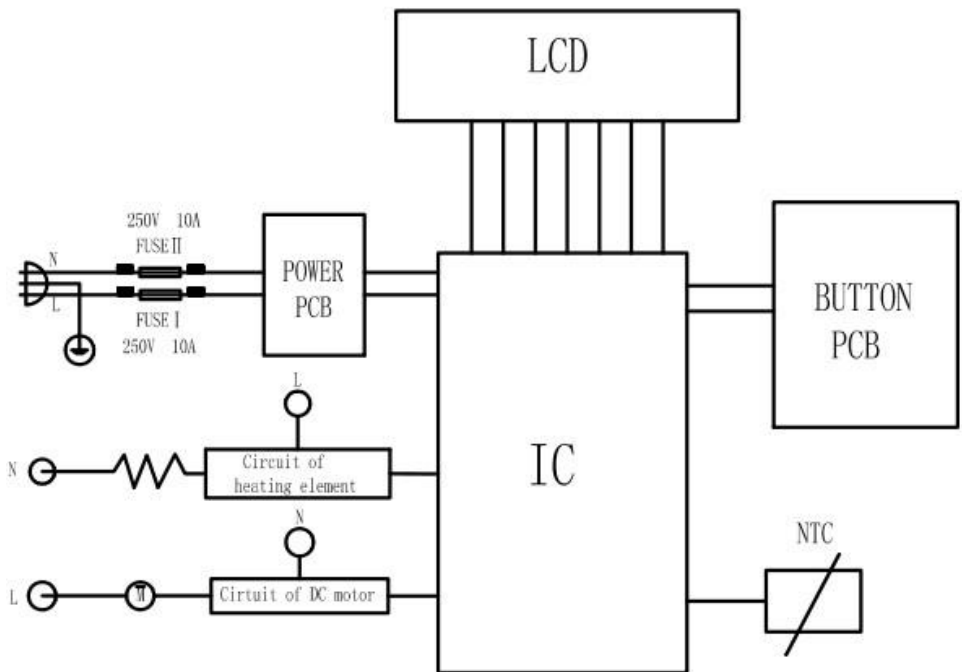
9.TECHNICAL SPECIFICATION

Item No.	MBF020	MBF020
----------	--------	--------

Rating Voltage	100-120V~ 50/60Hz	220-240V~ 50/60Hz
Rating Power	650W	650W
Rating capacity	2.0LB	2.0LB

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

10.CIRCUIT DIAGRAM



11.PROBLEM SOLUTION

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 the maintenance service or dial the service hotline for more help.

Defects	Impossible 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”E00”	Temperature inside the unit lower than -10℃	Use the unit under the environment at -10℃~40℃
LED indicates “E01”	50℃Temperature inside the unit higher than 50℃	with electric fan allow to cool or naturally cool to be at room temperature
LED indicates “EEE” or ”HHH”	Defect with Temperature Detector	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

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate

www.vevor.com/support

Made In China