

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

> [VEVOR](#) /

> [VEVOR B30-BT Commercial Stand Mixer User Manual - 33L, 1500W, 3-Speed](#)

VEVOR B30-BT

VEVOR B30-BT Commercial Stand Mixer User Manual

Model: B30-BT (Electric Food Mixer 30Qt)

[Instructions](#) [Components](#) [Setup](#) [Operation](#) [Safety](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty](#)
& Support

INTRODUCTION

Thank you for choosing the VEVOR B30-BT Commercial Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using this appliance:

- Read all instructions before operating the mixer.
- Ensure the power supply matches the voltage specified on the mixer's rating label.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- Always unplug the mixer from the outlet before cleaning, assembling, or disassembling parts.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury and damage to the mixer.
- Do not operate the mixer with a damaged cord or plug, or after the mixer malfunctions or has been dropped or damaged in any manner.
- The safety guard must be properly closed during operation. The machine will automatically shut off if the guard is not securely in place.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.

PRODUCT COMPONENTS AND OVERVIEW

Familiarize yourself with the parts of your VEVOR Commercial Stand Mixer.



Image: Overview of the VEVOR Commercial Stand Mixer, highlighting key components such as the motor head, mixing bowl, and control panel.



Image: The three included agitators: dough hook for kneading, flat beater for mixing, and wire whisk for whipping.

Included Accessories:

- **Commercial Mixer Unit:** The main body of the stand mixer.
- **Dough Hook:** Ideal for kneading heavy doughs like bread and pizza.
- **Flat Beater:** Suitable for mixing batters, mashed potatoes, and cookie dough.
- **Wire Whisk:** Designed for whipping creams, egg whites, and light batters.
- **33 L Stainless Steel Mixing Bowl:** Large capacity bowl for various mixing tasks.

SETUP AND INSTALLATION

Follow these steps to set up your mixer for first use:

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the mixer on a stable, flat, and dry surface. Ensure there is adequate space around the mixer for ventilation and operation.
3. **Cleaning:** Before first use, wash the mixing bowl, dough hook, flat beater, and wire whisk in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
4. **Attaching the Bowl:** Lower the mixing bowl support using the adjustment wheel. Place the mixing bowl onto the support and secure it by rotating it clockwise until it locks into place. Raise the bowl support to the operating position.
5. **Attaching an Agitator:** Select the appropriate agitator for your task. Push the agitator upwards onto the agitator shaft and rotate it clockwise until it locks into the pin.
6. **Power Connection:** Ensure the mixer is switched off (red button pressed). Plug the power cord into a grounded electrical outlet.



Image: Demonstrates how to attach the stainless steel mixing bowl to the mixer's support arms.



Image: Shows the process of attaching one of the agitators (e.g.,

wire whisk) to the mixer's drive shaft.

OPERATING INSTRUCTIONS

Operating your VEVOR Commercial Stand Mixer is straightforward:

1. **Add Ingredients:** With the mixer unplugged or switched off, add your ingredients to the mixing bowl. Ensure the safety guard is in place.
2. **Select Speed:** The mixer offers three adjustable speeds:
 - **Low Speed (108 RPM):** Ideal for kneading heavy doughs (e.g., bread, pizza).
 - **Medium Speed (199 RPM):** Suitable for mixing batters, mashed vegetables, and fillings.
 - **High Speed (382 RPM):** Best for whipping creams, egg whites, and light batters.

Adjust the speed using the lever on the side of the mixer.

3. **Start Mixing:** Press the green "ON" button to start the mixer.
4. **Adjust Timer:** Use the timer knob to set the desired mixing duration (up to 30 minutes). The mixer will automatically stop when the timer expires. For continuous operation, set the timer to the "ON" position.
5. **Monitor Mixing:** Observe the mixing process through the safety guard. Do not attempt to reach into the bowl while the mixer is operating.
6. **Stop Mixing:** Press the red "OFF" button to stop the mixer at any time.
7. **Remove Bowl/Agitator:** After stopping the mixer and ensuring the agitator has ceased movement, lower the mixing bowl support using the adjustment wheel. Remove the agitator by rotating it counter-clockwise and pulling it down. Then, remove the mixing bowl.

3-SPEED ROTATION SPEED CONTROL

1100W Powerful Motor, capable of continuous operation for 3 hours

Speed	RPM	Recommended Use
High Speed	408 RPM	Whipping Creams
Mid Speed	108 RPM	Mixing Food
Low Speed	105 RPM	Kneading Doughs

Image: Illustration of the 3-speed rotation control, showing recommended speeds for whipping, mixing, and kneading.



Image: Close-up of the mixer's control panel, showing the timer knob, power buttons, and bowl height adjustment wheel.

CARE AND MAINTENANCE

Proper care ensures the longevity and optimal performance of your mixer.

Cleaning:

- Always unplug the mixer before cleaning.
- **Mixing Bowl and Agitators:** These parts are made of food-grade stainless steel and can be washed with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots.
- **Main Unit:** Wipe the exterior of the mixer with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water.
- **Safety Guard:** The safety guard can be wiped clean with a damp cloth. Ensure no food particles are lodged in the mesh.

Storage:

- Store the mixer in a clean, dry place when not in use.
- Ensure all parts are clean and dry before storage.

General Maintenance:

- Regularly inspect the power cord for any signs of damage. If damaged, contact qualified service personnel.
- Check that all attachments fit securely before operation.

TROUBLESHOOTING GUIDE

If you encounter issues with your mixer, refer to the following table:

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in. Power switch off. Safety guard not closed properly. Power outage.	Ensure the power cord is securely plugged into a working outlet. Press the green "ON" button. Close the safety guard completely. Check your circuit breaker.
Mixer stops during operation.	Timer expired. Safety guard opened. Overload protection activated.	Reset the timer or set to "ON" for continuous operation. Close the safety guard. Reduce the load, turn off, wait a few minutes, then restart.
Unusual noise or vibration.	Agitator not properly attached. Mixer not on a stable surface. Excessive load.	Ensure the agitator is securely locked. Place the mixer on a firm, level surface. Reduce the amount of ingredients.

If the problem persists after trying these solutions, please contact VEVOR customer support.

TECHNICAL SPECIFICATIONS

Feature	Specification
Model	B30-BT (Electric Food Mixer 30Qt)
Power	1500 W (as per description), 1100 W (as per specifications) - <i>Note: Discrepancy in source data. Refer to product label for accurate power.</i>
Voltage	220 V
Mixing Bowl Capacity	33 L (30 QT)
Mixing Speeds	3 speeds: 108 RPM (Low), 199 RPM (Medium), 382 RPM (High)
Mixing Parts Material	304 Stainless Steel
Body Material	Carbon Steel
Product Dimensions (L x W x H)	56 x 45 x 85.5 cm (22 x 17.7 x 33.7 inches)
Product Weight	90 kg (198.4 lbs)
Timer Function	0-30 minutes



Image: Visual representation of the mixer's dimensions and key specifications.

WARRANTY AND SUPPORT

VEVOR products come with a standard warranty. For specific warranty details, return policies, and customer support, please refer to the information provided at the time of purchase or visit the official VEVOR website.

- **Returns:** 30-day return policy (as per buying options).
- **Legal Guarantees:** Subject to local legal guarantees.
- **Customer Support:** Specialized customer support is available.
- **Online Resources:** Visit [VEVOR Store on Amazon](#) for more information and contact options.

