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VEVOR Bread Maker 950 W User Manual

Model: Bread Maker 950 W
Brand: VEVOR

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your VEVOR Bread Maker. Please read it thoroughly before first use and retain it for future reference. This appliance is designed to simplify the bread-making process with its automatic functions and versatile programs.



Image 1.1: The VEVOR Bread Maker shown with included accessories such as a measuring cup, spoon, and oven mitt.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the bread maker in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Avoid contact with moving parts.
- Do not place the bread maker against a wall or other appliances. Leave at least 10 cm free space on all sides.
- Do not cover the bread maker with a towel or anything else, heat and steam must be able to escape freely.

3. PRODUCT COMPONENTS

Familiarize yourself with the various parts of your VEVOR Bread Maker:

1. **Main Unit:** The primary housing of the bread maker.
2. **Control Panel:** Features buttons for menu selection, timer, loaf size, crust color, and start/stop. Includes an LCD display.
3. **Baking Pan:** Removable food-grade ceramic inner pot for baking bread.
4. **Kneading Blades:** Two non-stick kneading blades located at the bottom of the baking pan.
5. **Measuring Cup:** For accurate liquid measurements.
6. **Measuring Spoon:** For accurate dry ingredient measurements (e.g., yeast, salt).
7. **Hook:** Tool for removing kneading blades from the baked bread.
8. **Oven Mitt:** For safe handling of the hot baking pan.
9. **Viewing Window:** Located on the lid, allows monitoring of the baking process.



Image 3.1: Key components highlighted, including the visual window, removable inner pot with handle, heat-resistant gloves, measuring cup, and spoon.

4. SETUP AND FIRST USE

Before using your bread maker for the first time, follow these steps:

1. **Unpacking:** Carefully remove the bread maker and all accessories from the packaging.
2. **Cleaning:** Wash the baking pan and kneading blades with warm, soapy water. Rinse thoroughly and dry completely.

Wipe the exterior of the bread maker with a damp cloth. Do not immerse the main unit in water.

3. **Ventilation:** Place the bread maker on a stable, heat-resistant surface with adequate ventilation around it. Ensure it is not near flammable materials.
4. **Initial Burn-in (Optional but Recommended):** To eliminate any manufacturing odors, plug in the bread maker, select the "Bake" program (Program 14), and let it run empty for about 10 minutes. Ensure the area is well-ventilated. Unplug and let it cool completely.
5. **Install Kneading Blades:** Insert the kneading blades onto the shafts at the bottom of the baking pan.
6. **Insert Baking Pan:** Place the baking pan into the bread maker, pressing down firmly until it clicks into place.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview



Image 5.1: The control panel displaying the 15 preset menu options and various control buttons.

The control panel features an LCD display and several buttons for program selection and settings adjustment:

- **MENU Button:** Press to cycle through the 15 available programs.

- **TIMER + / - Buttons:** Adjust the delay start time.
- **LOAF SIZE Button:** Select between 2.0 LB, 2.5 LB, or 3.0 LB loaf sizes.
- **COLOR Button:** Choose between Light, Medium, or Dark crust colors.
- **START/STOP Button:** Press once to start a program. Press and hold for 3 seconds to stop a program.

5.2 Program Functions

The VEVOR Bread Maker offers 15 versatile programs:

1. **BASIC:** For white and mixed breads.
2. **FRENCH:** For light breads made from fine flour.
3. **WHOLE WHEAT:** For breads with a high percentage of whole wheat flour.
4. **SWEET:** For sweet breads with additives like sugar, fruit, or chocolate.
5. **BUTTER MILK:** For breads using buttermilk.
6. **GLUTEN FREE:** For gluten-free recipes.
7. **SUPER RAPID:** For quick bread making.
8. **CAKE:** For baking cakes.
9. **KNEAD:** For kneading dough only.
10. **DOUGH:** For preparing dough for rolls, pizza, etc. (no baking).
11. **PASTA DOUGH:** For preparing pasta dough.
12. **YOGURT:** For making yogurt.
13. **JAM:** For making jams and marmalades.
14. **BAKE:** For baking only, useful for pre-made dough or additional baking time.
15. **HOME MADE:** Customizable program for personal recipes.

5.3 Loaf Size and Crust Color

The bread maker allows customization of loaf size and crust color:

- **Loaf Sizes:** Choose between 2.0 LB (for 4-6 people), 2.5 LB (for 6-8 people), or 3.0 LB (for 8-10 people) using the LOAF SIZE button.
- **Crust Colors:** Select Light, Medium, or Dark crust using the COLOR button.
 - **Light:** Soft texture.
 - **Medium:** Sweet taste.
 - **Dark:** Crispy sensation.

3 TYPES OF CAPACITY & 3 CRUST COLORS

Customizable serving size and texture



Light crust = Soft texture



Medium crust = Sweet texture



Dark crust = Crispy texture



2lb = Serving for 6 people



2.5lb = Serving for 6-8 people



3lb = Serving for 8-10 people

Image 5.2: Illustration of different crust colors and available loaf sizes.

5.4 Delay Start and Keep Warm Function

- **Delay Start (0-15 hours):** Use the TIMER + / - buttons to set a delay for when you want the bread-making process to begin. This allows you to have fresh bread ready at a specific time.
- **Automatic Keep Warm (1 hour):** After a program finishes, the bread maker will automatically switch to a 1-hour keep warm cycle to maintain the bread's temperature.



15-HOUR SMART RESERVATION

Prepare before bed, wake up to the aroma of fresh bread



Step 1: Add ingredients



Step 2: Select menu and start reservation



Freshly baked, ready on time

Image 5.3: The 15-hour smart reservation feature allows users to prepare ingredients in advance for fresh bread at a desired time.

5.5 Ingredient Addition Reminder

During certain programs, the bread maker will emit a beep to remind you when it's the appropriate time to add auxiliary ingredients such as fruits, nuts, or seeds. This ensures optimal mixing and distribution.

ZERO MISTAKES DURING THE BAKING PROCESS

Thoughtful reminder design for adding additional ingredients



Image 5.4: The bread maker provides an audible reminder for adding extra ingredients during the baking cycle.

5.6 Basic Bread Making Steps

1. **Add Ingredients:** Add liquids first, then dry ingredients, and finally yeast. Ensure yeast does not come into direct contact with liquids or salt initially.
2. **Select Program:** Press the MENU button to choose your desired program.
3. **Select Loaf Size and Crust Color:** Use the LOAF SIZE and COLOR buttons to make your selections.
4. **Set Delay Timer (Optional):** If you wish to delay the start, use the TIMER + / - buttons.
5. **Start Baking:** Press the START/STOP button once. The bread maker will begin its cycle.
6. **Remove Bread:** Once the program is complete and the keep warm cycle finishes, unplug the appliance. Using the provided oven mitt, carefully remove the hot baking pan. Invert the pan to release the bread onto a cooling rack. Use the hook tool to remove the kneading blades from the bread if they remain embedded.
7. **Cooling:** Allow the bread to cool completely on a wire rack before slicing.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your bread maker.

- **Always Unplug:** Before cleaning, always unplug the appliance and allow it to cool completely.
- **Baking Pan and Kneading Blades:** Wash with warm, soapy water. The ceramic non-stick coating is durable but avoid abrasive cleaners or metal utensils that could scratch it. Rinse and dry thoroughly.
- **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- **Interior:** Wipe the interior of the baking chamber with a damp cloth to remove any crumbs or residue.
- **Storage:** Store the bread maker in a clean, dry place once completely cool and clean.

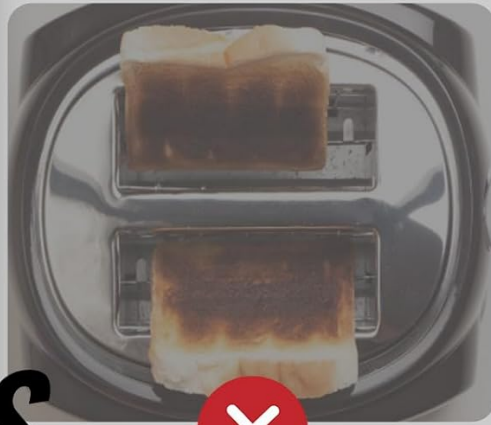
FOOD-GRADE CERAMIC COATING INNER POT

Enjoy with peace of mind, knowing it's healthy



- Durable and non-stick
- Even heating, won't burn
- No harmful substances
- Easy to clean

VS



- Easily scratched and sticky
- Prone to burning
- May release harmful substances at high temperatures
- Hard to clean

Image 6.1: The food-grade ceramic inner pot is designed for durability, non-stick performance, and ease of cleaning.

7. TROUBLESHOOTING

Refer to this section for common issues and their potential solutions:

Problem	Possible Cause	Solution
Bread does not rise.	Expired yeast, incorrect water temperature, too much salt, not enough sugar, old flour.	Check yeast expiration date. Use lukewarm water (38-43°C). Reduce salt, increase sugar. Use fresh ingredients.
Bread collapses in the middle.	Too much liquid, too much yeast, high humidity.	Reduce liquid slightly. Reduce yeast amount. Adjust recipe for high humidity.
Bread is too dense.	Not enough liquid, too much flour, not enough yeast.	Increase liquid slightly. Ensure accurate flour measurement. Check yeast activity.
Kneading blades stuck in bread.	Common occurrence.	Use the provided hook tool to carefully remove the blades after the bread has cooled slightly.
Bread maker not starting.	Not plugged in, power outage, START/STOP button not pressed correctly.	Ensure power cord is securely plugged in. Check power supply. Press START/STOP button firmly. The appliance has a 15-minute power interruption memory function.

8. SPECIFICATIONS

Technical details for the VEVOR Bread Maker:

Feature	Detail
Model Number	Bread Maker 950 W
Voltage	120V
Frequency	60Hz
Power	950 watts
Mixing Power	100 watts
Capacity Options	2.0 LB, 2.5 LB, 3.0 LB (0.9, 1.1, or 1.4 kg)
Product Dimensions (L x W x H)	40.9 x 26.9 x 30 cm (16.1 x 10.6 x 11.8 inches)
Item Weight	5.7 kg
Material	Ceramic (inner pot)
Number of Programs	15
Special Features	Programmable, 15-hour delay start, 1-hour keep warm, power interruption memory (15 min), ingredient reminder.

VEVOR

- Item Model Number: **MB8902-A**
- Voltage: **AC120V**
- Frequency: **60Hz**
- Power: **950W**
- Mixing power: **100W**
- Capacity options: **2, 2.5 or 3 lb (0.9, 1.1 or 1.4 kg)**
- Product dimensions:
16.1 x 10.6 x 11.8 inch / 410 x 268 x 300 mm



11.8 inch
300 mm

16.1 inch
410 mm

10.6 inch
268 mm

Image 8.1: Detailed product specifications and dimensions of the VEVOR Bread Maker.

9. WARRANTY AND SUPPORT

For warranty information, technical support, or customer service inquiries, please contact VEVOR directly. Refer to the official VEVOR website or product packaging for the most current contact details and warranty terms.

You can often find support information at the VEVOR official website: www.vevor.com/support