VEVOR MBF-020

VEVOR Bread Maker User Manual

Model: MBF-020

1. Introduction

Thank you for choosing the VEVOR Bread Maker, Model MBF-020. This appliance is designed to simplify your bread-making process, offering a variety of options for delicious homemade bread. Please read this manual thoroughly before operating the appliance to ensure safe and efficient use.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or housing 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 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.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it

still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

3. Package Contents

Verify that all items listed below are present and in good condition upon opening the package:

- 1 x VEVOR Bread Maker (Model MBF-020)
- 2 x Mixing Blades
- 1 x Measuring Cup
- 1 x Measuring Spoon
- 1 x Blade Removal Hook
- 1 x Heat-Resistant Glove
- 1 x User Manual

4. Product Overview

The VEVOR Bread Maker MBF-020 is designed for ease of use and versatility. It features 19 menu options and supports three capacity choices: 1 lb, 1.5 lb, or 2 lb. A 15-hour reservation timing function allows for convenient delayed baking.
Image description: A diagram illustrating the various components of the VEVOR Bread Maker, including the control panel, lid, viewing window, bread pan, and mixing blades. (Note: No product image was provided in the input data.)

5. Setup

1. **Unpacking:** Carefully remove all packaging materials and accessories.
2. **Cleaning:** Wipe the exterior of the bread maker with a damp cloth. Wash the bread pan, mixing blades, measuring cup, and measuring spoon with warm, soapy water. Rinse thoroughly and dry all parts completely before first use.
3. **Placement:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **First Use (Burn-in):** Before baking, it is recommended to run the "Bake" program (Program 12) for 10 minutes without any ingredients. This helps to burn off any manufacturing residues and odors. Allow the unit to cool completely afterward.

6. Operating Instructions

6.1 Control Panel Overview

The control panel features a digital display and several buttons for program selection, time adjustment, crust color, and loaf size.

- **MENU Button:** Selects one of the 19 available programs.
- **COLOR Button:** Adjusts crust color (Light, Medium, Dark).
- **LOAF SIZE Button:** Selects loaf weight (1 lb, 1.5 lb, 2 lb).
- **TIMER Buttons (+/-):** Adjusts the delay timer for delayed baking.
- **START/STOP Button:** Starts, pauses, or stops a program.

6.2 Basic Bread Making Process

1. **Insert Mixing Blades:** Place the mixing blades onto the shafts at the bottom of the bread pan.
2. **Add Ingredients:** Add ingredients to the bread pan in the order specified by your recipe (typically liquids first, then

dry ingredients, with yeast last). Ensure yeast does not come into contact with liquids or salt initially.

3. **Insert Bread Pan:** Place the bread pan into the bread maker and turn it clockwise until it locks into place. Close the lid.
4. **Plug In:** Connect the power cord to a grounded electrical outlet. The display will show the default program.
5. **Select Program:** Press the MENU button repeatedly to select the desired program (e.g., Basic, French, Whole Wheat).
6. **Select Loaf Size:** Press the LOAF SIZE button to choose the desired loaf weight (1 lb, 1.5 lb, or 2 lb).
7. **Select Crust Color:** Press the COLOR button to select your preferred crust color (Light, Medium, or Dark).
8. **Start Baking:** Press the START/STOP button to begin the baking process. The display will show the remaining time.
9. **Remove Bread:** Once the program is complete, the bread maker will beep. Press and hold the START/STOP button for 3 seconds to stop the program. Using the heat-resistant glove, carefully remove the bread pan from the appliance.
10. **Cooling:** Invert the bread pan to release the bread onto a wire rack. If the mixing blades remain in the bread, use the blade removal hook to carefully extract them. Allow the bread to cool for at least 20 minutes before slicing.

6.3 Delayed Baking Function

The delay timer allows you to set the bread maker to finish baking at a later time, up to 15 hours in advance.

1. Follow steps 1-6 from "Basic Bread Making Process".
2. Press the TIMER buttons (+/-) to adjust the delay time. The displayed time includes the baking cycle duration. For example, if the baking cycle is 3 hours and you want the bread ready in 8 hours, set the timer to 8:00.
3. Press the START/STOP button. The timer will count down, and the bread maker will automatically start at the appropriate time to ensure the bread is ready when desired.

Note: Do not use the delay timer with recipes containing highly perishable ingredients like milk, eggs, or fresh fruit, as they may spoil before baking begins.

6.4 Program List (19 Options)

Program No.	Program Name	Description
1	Basic	For white and mixed breads, mainly consisting of wheat flour.
2	French	For light breads made from fine flour. Typically has a crispier crust.
3	Whole Wheat	For breads containing a significant proportion of whole wheat flour.
4	Sweet	For breads with high sugar, fats, and proteins.
5	Gluten-Free	For gluten-free recipes.
6	Rapid	For quick baking of basic bread. Not suitable for all recipes.
7	Dough	Prepares dough for rolls, pizza, or other baked goods. Does not bake.
8	Knead	Only kneads the dough.
9	Cake	For baking cakes and quick breads using baking powder/soda.
10	Dessert	For various dessert recipes.
11	Rice Bread	For breads made with rice flour.

Program No.	Program Name	Description
12	Bake	For baking only, without kneading or rising. Useful for pre-made dough.
13	Jam	For making homemade jams and marmalades.
14	Yogurt	For preparing homemade yogurt.
15	Soak & Stir	For recipes requiring soaking and stirring.
16	Ferment	For fermentation processes.
17	Stir-Fry	For stir-frying ingredients.
18	Rice Wine	For making rice wine.
19	Defrost	For defrosting ingredients.

7. Maintenance and Cleaning

Proper cleaning and maintenance will ensure the longevity and optimal performance of your bread maker.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Bread Pan and Mixing Blades:** Remove the bread pan and mixing blades. Wash them with warm, soapy water using a soft sponge. Do not use abrasive cleaners or metal scouring pads, as these can damage the non-stick coating. Rinse thoroughly and dry completely.
3. **Interior:** Wipe the interior of the baking chamber with a damp cloth. Remove any crumbs or food residue.
4. **Exterior:** Wipe the exterior of the bread maker with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Storage:** Store the bread maker in a clean, dry place when not in use.

Caution: Do not put the bread pan or mixing blades in a dishwasher, as this may damage the non-stick coating.

8. Troubleshooting

Problem	Possible Cause	Solution
Bread does not rise.	Expired or inactive yeast; incorrect water temperature; too much salt or sugar.	Check yeast expiration date; use lukewarm water (105-115°F / 40-46°C); ensure correct ingredient measurements.
Bread is too dense.	Too much flour; not enough liquid; yeast issue.	Measure ingredients precisely; ensure proper liquid-to-flour ratio; check yeast activity.
Bread pan sticks.	Damaged non-stick coating; residue buildup.	Ensure pan is clean and undamaged. Do not use metal utensils.
Mixing blade stuck in bread.	Common occurrence.	Use the provided blade removal hook after removing bread from pan.
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; test outlet with another appliance; check circuit breaker.

9. Specifications

Feature	Detail
Item Model Number	MBF-020
Voltage	AC120V
Frequency	60Hz
Power	650W
Mixing Power	50W
Capacity Options	1, 1.5 or 2 lb (0.5, 0.7 or 0.9 kg)
Product Dimensions	14.1 x 11.4 x 11.4 inch / 360 x 290 x 289 mm
Menu Options	19
Delay Timer	Up to 15 hours

10. Warranty and Support

VEVOR products are designed for durability and performance. For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official VEVOR website. Please have your model number (MBF-020) and purchase date available when contacting support.
Manufacturer: VEVOR

© 2024 VEVOR. All rights reserved.
This manual is subject to change without notice.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question