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## VEVOR YF005

# VEVOR YF005 40 Mesh Stainless Steel Flour Sieve Instruction Manual

Model: YF005

## 1. INTRODUCTION

The VEVOR YF005 40 Mesh Stainless Steel Flour Sieve is designed for efficient and hygienic sifting of various dry ingredients. Constructed from food-grade SUS304 stainless steel, this sieve ensures durability and resistance to corrosion. Its fine 40-mesh screen is ideal for achieving fluffy flour and removing impurities from powders, grains, and spices, making it an essential tool for baking and general kitchen use.



Image 1.1: The VEVOR 40 Mesh Stainless Steel Flour Sieve, shown with flour and eggs, highlighting its primary use in baking.

## 2. PRODUCT FEATURES

- **SUS304 Stainless Steel Construction:** The sieve is made from food-grade SUS304 stainless steel, offering sturdy and durable texture, resistance to deformation, and excellent waterproof and corrosion-resistant properties for health and hygiene.

# FOOD GRADE 304 STAINLESS STEEL

Not easy to oxidize and rust, healthy and hygienic



Image 2.1: Detailed view emphasizing the food-grade 304 stainless steel material, which is resistant to oxidation and rust.

- **Optimal 40 Mesh Size:** This specific model features a 40-mesh screen, providing fine sieving for flour and similar powders, ensuring a smooth, clump-free result. Other mesh sizes are available for different applications.

# AVAILABLE IN MULTIPLE MESH SIZES FOR SELECTION

Balances fine sieving and efficiency



10 mesh - Mungbean



12 mesh - Rice



40 mesh - Flour



150 mesh - Pearl Powder



80 mesh - Chinese Medicine Powder

Image 2.2: An illustration of various mesh sizes and their recommended uses, including 40 mesh for flour.

- **Efficient Sieving Performance:** The sieve mesh features evenly fine and dense holes, ensuring ingredients are sifted to be fluffy without clumps. The mesh surface is taut and flat with clear lines, providing effective and fine sieving.

# THE MESH SURFACE IS TAUT AND FLAT

Fine mesh and filter out powdery impurities quickly



Image 2.3: A close-up demonstrating the taut, flat, and uniform mesh surface, designed for efficient filtering of powdery impurities.

- **Easy Cleaning and Handling:** The mirror-polished surface is bright and easy to clean, maintaining its appearance over time. Smooth edges ensure secure and convenient handling without burrs.

# LIGHT WEIGHT FOR QUICK AND EASY SIFTING

Easy to wash and clean

- Mirror polished, bright like a mirror, easy to clean

- Smooth edge, no burrs, no harm to hands



Image 2.4: The sieve's lightweight construction and smooth edges contribute to quick and easy sifting, washing, and cleaning.

- **Wide Application Versatility:** Ideal for sifting and filtering impurities and clumps from dry ingredients such as flour, sugar, and spices, as well as for grains like mungbean, rice, and pearl powder. Suitable for restaurants, bakeries, flour mills, and home kitchens.

# WIDE APPLICATION

A must-have for professional or at-home



Image 2.5: The sieve's wide application, suitable for sifting fine grains, flour, and various dry ingredients in professional and home settings.

## 3. SPECIFICATIONS

Attribute	Detail
Brand	VEVOR
Model Number	YF005
Material	SUS304 Stainless Steel
Color	Silver
Mesh Size	40 Mesh
Mesh Opening Size	0.03 Inches (0.45 mm)
Product Dimensions (L x W x H)	12.01" x 12.6" x 3.94" (305 x 320 x 100 mm)
Item Weight	0.88 Pounds (0.40 kg)
Dishwasher Safe	Yes

305mm

100mm

320mm

## PRODUCT PARAMETERS

Item Model Number: **YF005**

Mesh Size: **40Mesh(0.45mm)**

Sifter Size: **φ320 (Sifter Dia.), 0.17mm (Wire Dia.)**

Net Weight: **0.40kg / 0.88 lbs**

Product Size (L x W x H): **305\*320\*100mm / 12.01 x 12.60 x 3.94 inch**

Image 3.1: Product parameters and dimensions of the VEVOR YF005 sieve.

## 4. SETUP

- Unpacking:** Carefully remove the sieve from its packaging. Inspect the sieve for any signs of damage that may have occurred during transit.
- Initial Cleaning:** Before the first use, wash the sieve thoroughly with warm soapy water. Rinse it completely to remove any manufacturing residues. Ensure the sieve is completely dry before use.

## 5. OPERATING INSTRUCTIONS

Follow these steps for effective sifting:

- Preparation:** Place the VEVOR YF005 sieve securely over a clean bowl or container that is large enough to collect the sifted material.
- Adding Ingredients:** Pour the desired dry ingredient, such as flour, powdered sugar, cocoa powder, or fine grains, into the sieve. Avoid overfilling the sieve to ensure efficient and even sifting.
- Sifting Process:** Gently shake the sieve back and forth, or tap its side with your hand, to encourage the material to pass through the 40-mesh screen. For finer or more stubborn ingredients, you may use a spoon or a soft scraper to lightly push the material through the mesh, taking care not to damage the screen.

4. **Collection:** Once the desired amount of material has passed through the sieve, carefully lift the sieve from the collection bowl. The sifted material is now ready for use in your recipe or application.

**Tip:** For optimal results with very fine powders or to achieve an exceptionally light texture, consider sifting ingredients in smaller batches.



Image 5.1: Visual comparison of flour before and after being processed through the fine and even mesh, illustrating effective sieving.

## 6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your VEVOR YF005 sieve.

1. **Immediate Cleaning:** After each use, rinse the sieve under running water to remove any remaining dry particles. This prevents material from hardening and becoming difficult to remove.
2. **Thorough Cleaning:** The VEVOR YF005 sieve is dishwasher safe for convenience. Alternatively, wash by hand using warm water and a mild dish soap. For stubborn particles lodged in the mesh, a soft brush can be used to gently dislodge them.
3. **Rinsing:** Ensure all soap residue is thoroughly rinsed off the sieve to prevent any taste transfer or film buildup.
4. **Drying:** It is crucial to ensure the sieve is completely dry before storing. Air drying is recommended, or you can wipe it with a clean, lint-free cloth to prevent water spots and potential corrosion.
5. **Storage:** Store the dry sieve in a clean, dry place. Its design allows for convenient stacking if you possess multiple sieves of the same size.



Image 6.1: The mirror-polished surface of the sieve makes it easy to clean with water, maintaining its bright appearance.

## 7. TROUBLESHOOTING

Here are solutions to common issues you might encounter:

- **Slow Sifting:** If the material is sifting slowly, ensure the sieve is not overfilled. Try sifting in smaller batches or gently tapping the sieve more frequently to aid the process.
- **Mesh Clogging:** For very fine or slightly damp ingredients, the mesh may occasionally clog. To clear blockages, use a soft brush or tap the sieve firmly against a hard surface (while holding it over a waste bin). Always ensure ingredients are completely dry before sifting.
- **Residue After Cleaning:** If residue remains after washing, use a soft brush and warm soapy water to scrub the mesh more thoroughly. Ensure all soap is rinsed off completely to prevent any film.

## 8. WARRANTY AND SUPPORT

For product support, inquiries, or information regarding warranty coverage, please contact VEVOR customer service. You can typically find contact details on the official VEVOR website or through the retailer where the product was purchased. When contacting support, please refer to the model number **YF005** for efficient assistance.