

VEVOR HBLSMJM-0412

VEVOR Cake Decorating Machine User Manual

Model: HBLSMJM-0412 | Brand: VEVOR

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR Cake Decorating Machine, Model HBLSMJM-0412. This machine is designed to simplify and standardize the process of frosting cakes, ensuring uniform spreading and professional results for cakes ranging from 4 to 12 inches in diameter and up to 7.9 inches in height.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Always connect the appliance to a grounded power outlet.
- Do not immerse the motor unit in water or other liquids.
- Keep hands and utensils away from moving parts during operation.
- Ensure the machine is stable on a flat, dry surface before use.
- Unplug the machine from the power outlet before cleaning or maintenance.
- The leakage protection plug can power off within 0.01 seconds for ultimate security. Always test the plug before each use.
- 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.

3. PARTS LIST

The VEVOR Cake Decorating Machine includes the following main components and accessories:

- Main Machine Body with Control Panel
- 14-inch (35 cm) Aluminum Alloy Turntable with Circular Scales
- Adjustable SUS304 Scraper (Horizontal and Vertical)
- Power Cord with Leakage Protection Plug
- Instruction Manual
- Disposable Piping Bags (100x)
- Piping Nozzles (6x)
- Piping Tip Coupler (1x)
- Screwdriver



Figure 3.1: Overview of the VEVOR Cake Decorating Machine and included accessories.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the machine on a stable, level, and dry surface. Ensure there is enough space around

the machine for safe operation and cleaning.

3. **Power Connection:** Connect the power cord to a suitable grounded electrical outlet. Ensure the leakage protection plug is functioning correctly by pressing the test button.
4. **Initial Cleaning:** Before first use, clean the turntable and scraper with a damp cloth and mild detergent. Rinse thoroughly and dry.



Figure 4.1: The VEVOR Cake Decorating Machine set up with a cake base.

5. OPERATING INSTRUCTIONS

Follow these steps for efficient cake frosting:

1. **Prepare the Cake:** Place your cake base (4 to 12 inches in diameter) centrally on the turntable. Ensure the cake is stable and aligned.
2. **Adjust Scrapers:** Adjust the horizontal scraper to be 5mm-1cm away from the flat top surface of the cake. Adjust the vertical scraper to be 5mm-1cm away from the side of the cake. These adjustments ensure even cream distribution.
3. **Set Speed:** Turn on the machine using the one-click start button. Adjust the turntable speed to your

desired setting, typically between 60-120 RPM for frosting. The speed is adjustable from 25 to 320 RPM in increments of 5. The turntable can rotate both clockwise and counterclockwise.

- 4. Apply Cream:** Using a piping bag, apply cream to the top surface of the cake, starting from the center and working outwards. For the sides, apply cream from the bottom upwards. Ensure sufficient cream is applied to cover the cake evenly. If there are any missing or uneven areas, add more cream as needed.
- 5. Leveling and Smoothing:** Gently press down on the horizontal scraper to level the top of the cake. Use the scraper to clean off any excess cream. For the sides, press the vertical scraper slightly inward to smooth the cream.
- 6. Remove Cake:** Once the cake is evenly frosted, turn off the machine. Carefully push the vertical scraper out with your left hand while simultaneously rotating the handle clockwise with your right hand to retract the horizontal scraper. This allows for easy removal of the finished cake.



Figure 5.1: Applying cream to the cake using a piping bag.

ONE-BUTTON OPERATION & REVERSIBLE ROTATION



Adjustable speeds from 25 to 320 RPM
(in 5 RPM increments)



Turntable spins both ways



Figure 5.2: Control panel for adjusting turntable speed and direction.

NO NEED FOR A PROFESSIONAL

Whip up standard cake bases effortlessly



Electric Spreading

Three-dimensional, right-angle standard cake bases



Manual Spreading

Tapered, Varying Sizes, Trapezoidal

Figure 5.3: The machine ensures uniform and professional cake frosting.

Operation Video

Video 5.1: A demonstration of the VEVOR Cake Decorating Machine in operation, showing the steps for frosting a cake.

6. MAINTENANCE

Regular cleaning and maintenance will prolong the life of your VEVOR Cake Decorating Machine.

- **Cleaning:** After each use, unplug the machine. Remove the turntable and scraper. Wash these components with warm, soapy water. The aluminum alloy turntable and SUS304 scraper are designed for easy cleaning and are rust-free. Wipe the main machine body with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- **Storage:** Store the machine in a clean, dry place when not in use.
- **Noise Level:** The machine operates at a low noise level (≤ 50 dB(A)), ensuring a quiet working environment.

QUIET, SECURE, AND EASY TO CLEAN



≤50 dB(A) Low Noise



Aluminum Alloy Turntable



SUS304 Scraper



Leakage Protection

Press the test button every time after plugging in the power

Figure 6.1: The machine features low noise operation for a comfortable environment.

7. TROUBLESHOOTING

If you encounter issues with your VEVOR Cake Decorating Machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on	No power supply; Power cord not properly connected; Leakage protection tripped.	Check power outlet; Ensure power cord is securely plugged in; Reset leakage protection plug.
Turntable not rotating smoothly	Obstruction; Excessive cream buildup; Motor issue.	Check for obstructions; Clean turntable and base thoroughly; Contact customer support if issue persists.
Uneven cream spreading	Scraper not properly adjusted; Insufficient or excessive cream applied; Cake not centered.	Re-adjust horizontal and vertical scrapers; Ensure even cream application; Center the cake on the turntable.
Machine making unusual noise	Loose parts; Motor malfunction.	Check for any loose components and tighten if necessary; If noise persists, discontinue use and contact customer support.

8. SPECIFICATIONS

Feature	Detail
Model Number	HBLSMMJ-0412
Product Dimensions (L x W x H)	19.69 x 14.57 x 21.65 inches (500 x 370 x 550 mm)
Item Weight	46.3 pounds (21 kg)
Compatible Cake Sizes	4 to 12 inches
Maximum Cake Height	7.9 inches (20 cm)
Turntable Diameter	14 inches (35 cm)
Spinning Speed Range	25-320 RPM
Voltage/Frequency	AC90-240V, 50Hz-60Hz
Manufacturer	VEVOR
Date First Available	November 15, 2024

9. WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. For warranty information, technical support, or service inquiries, please contact VEVOR customer support directly. Keep your purchase receipt and model number handy for faster service.

You can find more information about VEVOR products and support on their official store: [VEVOR Store on Amazon](#).



Figure 9.1: The VEVOR Cake Decorating Machine is suitable for various professional and home baking environments.

