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VEVOR MBF-016

VEVOR 19-in-1 2LB Automatic Bread Maker Instruction Manual

Model: MBF-016 | Brand: VEVOR

INTRODUCTION

Welcome to the world of homemade bread with your new VEVOR 19-in-1 Automatic Bread Maker. This versatile appliance is designed to simplify your baking process, offering a wide range of programs to create various types of bread, dough, jams, and more. With its intuitive controls and intelligent features, you can enjoy fresh, delicious bread with minimal effort.



The VEVOR 19-in-1 Automatic Bread Maker, ready to create delicious homemade bread.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions carefully before using the appliance.
- Do not touch hot surfaces. Always use oven mitts or gloves when handling hot parts.
- 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.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance for other than intended use.

PRODUCT OVERVIEW

The VEVOR Bread Maker features a sleek design with a user-friendly control panel and a viewing window to monitor

your baking progress. Its robust construction ensures durability and consistent performance.

3 Types of Capacity & 3 Crust Colors



The intuitive control panel offers 19 preset menus for various baking needs.

Fully automatic operation

1 Automatic Kneading



2 Automatic Fermenting



3 Automatic Baking

Choose from three loaf capacities and three crust color options to customize your bread.

SETUP

Before first use, carefully unpack all components and remove any packaging materials. Clean the bread pan and mixing blade with warm, soapy water, then rinse and dry thoroughly. Wipe the exterior of the appliance with a damp cloth.

1. Place the bread pan securely into the baking chamber. Ensure it clicks into place.
2. Attach the mixing blade onto the shaft at the bottom of the bread pan.
3. Plug the bread maker into a grounded electrical outlet. The display will light up, indicating it's ready for use.



The bread maker is ready for ingredient loading after initial setup and cleaning.

OPERATING INSTRUCTIONS

Basic Operation

- Add ingredients to the bread pan in the order specified by your recipe (liquids first, then dry ingredients, yeast last).
- Close the lid and select your desired program using the MENU button.
- Select the loaf size (1LB, 1.5LB, or 2LB) using the LOAF button.
- Choose your preferred crust color (Light, Medium, or Dark) using the COLOR button.
- Press the START/PAUSE button to begin the baking cycle.

0-15H Smart Reservation

🌙 22:00

☀️ 08:00



Put in the dough

Appointment scheduling

finish on time

The bread maker automates the entire process from kneading to baking.

Program Functions (19 Menus)

No.	Program Name	Description
1	Soft Bread	For soft, fluffy bread.
2	Sweet Bread	For sweeter loaves with added sugar or fruit.
3	Natural Sourdough	For authentic sourdough bread.
4	French Bread	For crusty French-style bread.
5	Whole Wheat	For hearty whole wheat bread.
6	Quick Bread	For fast baking of non-yeast breads.
7	Sugar-Free	For breads without added sugar.
8	Multigrain	For breads with various grains.
9	Gluten-Free	Specifically for gluten-free recipes.
10	Buttermilk Bread	For rich, tender buttermilk bread.
11	Bread Dough	Prepares dough for manual baking.
12	Pizza Dough	Prepares dough for pizza.
13	Pasta Dough	Prepares dough for pasta.
14	Leavened Dough	For dough that requires rising.
15	Cake	Bakes cakes directly in the pan.
16	Jam	Makes homemade jams.
17	Yogurt	Prepares homemade yogurt.
18	Bake	Bakes pre-prepared dough.
19	Custom Mode	Allows for customized baking cycles.

Special Features

15-Hour Delay Start: Set the timer to delay the start of the baking cycle by up to 15 hours, allowing you to wake up to fresh bread or have it ready when you return home.

1-Hour Automatic Keep Warm: After the baking cycle is complete, the bread maker automatically switches to a 1-hour keep warm function to maintain the bread's temperature and freshness.

15-Minute Power Interruption Memory: In case of a power outage lasting less than 15 minutes, the bread maker will resume the baking cycle from where it left off once power is restored.

Ingredient Addition Reminder: The bread maker will beep to remind you when it's time to add auxiliary ingredients like fruits, nuts, or seeds during the kneading cycle.

Food-Grade Ceramic Coating Inner Pot

OURS



OTHERS



Durable and non-stick



Even heating, won't burn



Easy to clean



No harmful substances



Easily scratched and sticky



Prone to burning



Hard to clean



May release harmful substances at high temperature

Utilize the smart reservation function to enjoy freshly baked bread at your convenience.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your VEVOR Bread Maker.

- Always unplug the appliance from the electrical outlet before cleaning.
- Clean the unit surface with a soft, damp cloth. Do not use abrasive cleaners or harsh chemicals.
- Remove the bread pan and mixing blade. Wash them with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before reassembling.
- If the mixing blade is difficult to remove, pour warm water into the pan and let it soak for about 30 minutes.
- Ensure all parts are dry before storing the appliance.



Accessories

- 2 x Mixing Blade
- 1 x Measuring Cup
- 1 x Measuring Spoon
- 1 x Blade Removal Hook
- 1 x Heat-Resistant Glove

Item Model Number: **MBF-016**

Power: **650W**

Net Weight: **4.8kg / 10.6 lbs**

Crust Color Settings: **3 Levels**

Keep Warm Time: **1 Hour**

Reservation Time: **0-15 Hours**

Main Materials: **Plastic PP Housing, Ceramic Coating**

Capacity Options: **1, 1.5 or 2 lb (0.5, 0.7 or 0.9 kg)**

The food-grade ceramic inner pot is durable, non-stick, and easy to clean.

TROUBLESHOOTING GUIDE

If you encounter any issues with your bread maker, refer to the table below for common problems and solutions.

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); adjust ingredient quantities.
Bread is too dense/heavy	Too much flour; not enough liquid; too much whole wheat flour.	Measure ingredients precisely; add 1-2 tablespoons of water if dough is too stiff.
Bread is too sticky/wet	Too much liquid; not enough flour.	Measure ingredients precisely; add 1-2 tablespoons of flour if dough is too sticky.
Machine does not start	Not plugged in; program not selected; START/PAUSE button not pressed.	Ensure power connection; select program, loaf size, and crust color; press START/PAUSE.
Loud noise during operation	Mixing blade not properly installed; hard ingredients.	Check mixing blade installation; ensure ingredients are at room temperature.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	VEVOR
Model Number	MBF-016
Power	650 watts
Product Dimensions	9.8"D x 13.6"W x 11.14"H
Item Weight	9.7 pounds
Number of Programs	19
Capacity Options	1 LB, 1.5 LB, 2 LB
Crust Color Settings	3 Levels (Light, Medium, Dark)
Keep Warm Time	1 Hour
Reservation Time	0-15 Hours
Main Materials	Plastic PP Housing, Ceramic Coating



Detailed dimensions and included accessories for the VEVOR bread maker.

WARRANTY AND SUPPORT

VEVOR products come with a warranty. For detailed warranty information and to register your product for an e-warranty certificate, please visit the official VEVOR support website.

For technical support, troubleshooting assistance, or any inquiries regarding your VEVOR Bread Maker, please contact VEVOR customer service or visit their support page: www.vevor.com/support.