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> VIVOHOME Stand Mixer with Fermentation, 6 Qt Bowl, Model VH1820-BK Instruction Manual

VIVOHOME VH1820-BK

VIVOHOME Stand Mixer with Fermentation (Model VH1820-BK)

Instruction Manual

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the VIVOHOME Stand Mixer. Keep this manual for future reference.

- Ensure the power supply voltage matches the rating label on the mixer.
- Do not immerse the motor unit in water or other liquids.
- Unplug the mixer from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation to prevent injury and/or damage to the mixer.
- Do not operate the mixer with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use attachments not recommended or sold by the manufacturer.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter.
- Always operate the mixer on a dry, stable, and level surface.

2. PRODUCT OVERVIEW

The VIVOHOME Stand Mixer is designed for various kitchen tasks, including kneading, whisking, stirring, and dough fermentation. It features a powerful motor, multiple speed settings, and a large capacity stainless steel bowl.



Image: The VIVOHOME Stand Mixer, showcasing its main unit and mixing bowl.

Included Components:

- Stand Mixer Main Unit
- 6-Quart Stainless Steel Mixing Bowl
- Dough Hook (Aluminum)
- Flex Edge Beater (Aluminum with silicone edge)
- Whisk (Stainless Steel)
- Splash Guard

Smart Mixing, Better Baking



Image: The VIVOHOME Stand Mixer with its standard attachments: dough hook, flex edge beater, and whisk.

3. SETUP

3.1 Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the mixing bowl, dough hook, flex edge beater, whisk, and splash guard in warm, soapy water. Rinse thoroughly and dry completely. These parts are dishwasher-safe.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

3.2 Assembly

1. Place the mixer on a clean, dry, stable, and level surface. Ensure the suction cups on the base firmly grip the countertop.
2. Lift the mixer head: Press the tilt-head release button and gently lift the motor head until it locks into place.
3. Attach the mixing bowl: Place the 6-quart stainless steel bowl onto the base, aligning the locking tabs, and turn clockwise until it locks securely.
4. Attach the desired accessory: Insert the dough hook, flex edge beater, or whisk into the accessory shaft and twist to secure.
5. Lower the mixer head: Press the tilt-head release button again and gently lower the motor head until it clicks into place.

6. Attach the splash guard: Position the splash guard over the mixing bowl, ensuring it fits snugly around the accessory shaft.

4. OPERATING INSTRUCTIONS

The VIVOHOME Stand Mixer offers both one-touch presets and manual speed control for versatile mixing.



Image: The mixer's control panel displaying various preset modes and settings.

4.1 Powering On/Off

- Plug the mixer into a grounded electrical outlet. The display will illuminate.
- To turn off, rotate the speed control knob to the '0' position or unplug the unit.

4.2 Using One-Touch Presets

The mixer features three one-click presets for common tasks:

- **Kneading:** Ideal for bread dough. Select the kneading icon. The mixer will automatically run at optimal speed and time.
- **Whisking:** Perfect for egg whites, cream, and light batters. Select the whisking icon.
- **Stirring:** Suitable for general mixing and combining ingredients. Select the stirring icon.

Each preset is programmed with an optimal time and speed. The mixer will automatically stop once the cycle is complete.

Your browser does not support the video tag.

Video: Demonstration of one-touch presets and built-in fermentation features of the VIVOHOME Stand Mixer.

4.3 Manual Speed Control

For precise control, use the speed control knob. The mixer offers 11 speed settings.

- **Speeds 1-4 (Dough Hook):** For heavy mixtures like bread dough and pizza dough.
- **Speeds 3-9 (Flex Edge Beater):** For medium mixtures like batters, cakes, and mashed potatoes.
- **Speeds 9-11 (Whisk):** For light mixtures like egg whites, cream, and thin batters.



Image: Recommended speed settings for each attachment: dough hook, flex edge beater, and whisk.

4.4 Fermentation Function

The fermentation (F) setting provides an ideal environment for dough to rise.

1. After kneading, place the dough in the mixing bowl.
2. Select the fermentation icon on the control panel.
3. The default temperature is 100°F (38°C) and default time is 60 minutes. These can be customized within ranges of 77-113°F (25-45°C) and 0-100 minutes using the time and temperature adjustment buttons.
4. The mixer will maintain the set temperature for the specified duration, then automatically shut off.



Image: The fermentation function in action, illustrating the precise temperature control for dough rising.

4.5 Planetary Mixing Action

The mixer utilizes a 360° planetary mixing action, where the attachment rotates in one direction while orbiting around the bowl in the opposite direction. This ensures thorough and even mixing of all ingredients.



Image: Diagram showing the planetary mixing track for thorough ingredient incorporation.

5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your VIVOHOME Stand Mixer.

5.1 Cleaning the Main Unit

- Always unplug the mixer before cleaning.
- Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- Never immerse the motor unit in water or any other liquid.

5.2 Cleaning Attachments and Bowl

- The stainless steel mixing bowl, dough hook, flex edge beater, whisk, and splash guard are all dishwasher-safe.
- Alternatively, wash them by hand in warm, soapy water, rinse thoroughly, and dry immediately to prevent water spots or corrosion.



Image: The mixing bowl and attachments are dishwasher-safe for easy cleaning.

6. TROUBLESHOOTING

If you encounter issues with your mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet malfunction; mixer head not locked.	Ensure the power cord is securely plugged in. Test the outlet with another appliance. Ensure the mixer head is fully lowered and locked.
Attachments do not reach ingredients.	Bowl not properly seated; insufficient ingredients.	Ensure the mixing bowl is locked into the base. Add more ingredients if the quantity is too small for the bowl size.
Mixer stops during operation.	Overheating protection activated.	Unplug the mixer and let it cool down for at least 30 minutes. Reduce the load or mixing time.
Excessive noise or vibration.	Unstable surface; improper attachment installation.	Ensure the mixer is on a stable, level surface and suction cups are engaged. Re-install attachments to ensure they are securely locked.

If the problem persists after attempting these solutions, please contact customer support.

7. SPECIFICATIONS

Detailed technical specifications for the VIVOHOME Stand Mixer Model VH1820-BK.

Feature	Specification
Brand	VIVOHOME
Model Number	VH1820-BK
Color	Black
Product Dimensions (D x W x H)	13.2" x 11.8" x 14.9"
Material	Acrylonitrile Butadiene Styrene (ABS), Stainless Steel, Aluminum
Capacity	6 Quarts
Voltage	110 Volts
Wattage	660 Watts
Controls Type	Touch
Item Weight	11.2 Pounds
Special Features	Adjustable Speed Control, Digital Display, Fermentation Function, One-Touch Preset Programs, Time Setting Function
Noise Level	70 Decibels
Number of Speeds	11
Dishwasher Safe Parts	Bowl, Dough Hook, Whisk, Beater

8. WARRANTY AND SUPPORT

8.1 Warranty Information

This VIVOHOME Stand Mixer comes with a **1-year warranty** from the date of purchase. This warranty covers

manufacturing defects under normal household use. It does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair.

8.2 Customer Support

For technical assistance, warranty claims, or any questions regarding your VIVOHOME Stand Mixer, please contact VIVOHOME customer support. Refer to the contact information provided on the product packaging or the official VIVOHOME website.