



Multifunctional Dough Mixer Manual

ZEM001



Please read this instruction manual carefully before using the product and keep it properly.

For product questions contact:
support@sunnvivi.com

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Important Safety Information

- When using the dough mixer, basic safety precautions should always be followed.
- The appliance operates on AC 120V power supply. Before use, please verify if the voltage is compatible.
- Before use the product, check whether the power cord, plug, and other components are damaged. Should any damage be detected, discontinue use immediately and reach out to our customer service for assistance. Never attempt to disassemble or repair it yourself to avoid potential dangers.
- If maintenance is required for the product, please reach out to our customer service department or proceed to a designated repair location.
- Do not immerse the product in water or other liquids.
- Never rinse it in running water or other liquids.
- Do not clean the product with steel wool, abrasive cleaners, or corrosive liquids.
- This product is only intended for personal or private household use, not for commercial purposes.
- If the power cord is damaged, it should only be replaced by the manufacturer, repair department or qualified technicians to prevent any potential hazards.
- After use, turn off the appliance and unplug it.
- Never immerse or rinse the power cord, plug, and appliance in water or other liquids to prevent the risk of electric shock.
- Do not let the power cord touch hot surfaces.

Attention: Certain surfaces may become hot during appliance operation.

- Do not operate the appliance with an external timer or independent remote control system.

Specifications & Model

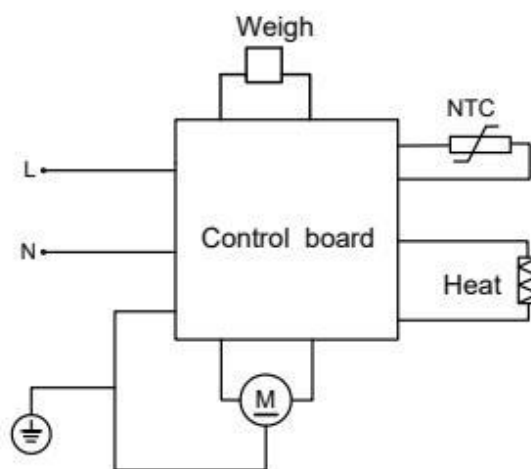
Product model: ZEM001GE-11-SV

Rated Voltage: 120V-60HZ

Rated Capacity: 5.3QT

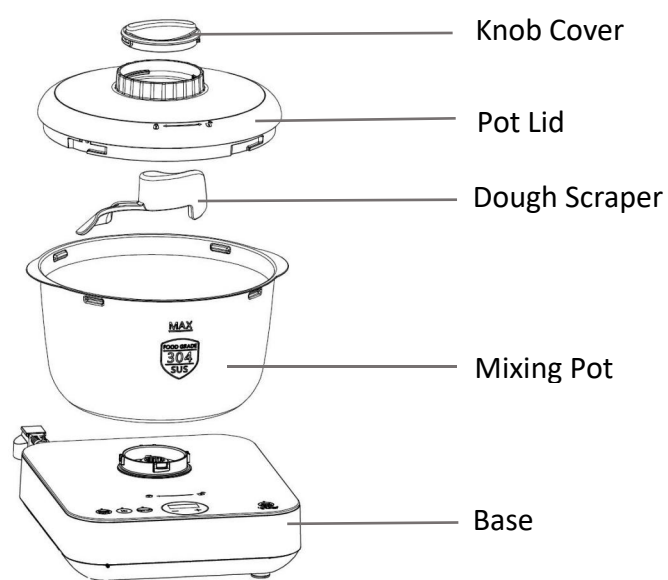
Rated Power: 200W

Circuit Diagram



Note: The circuit diagram provided is for reference purposes only.

Parts Breakdown



Note: The image provided is for reference only. Product appearance and color should be subject to the actual item.

Operation

Features

- Glass panel, stylish and elegant, with exquisite craftsmanship.
- The product features dough kneading and proofing functions.
- The microcomputer control ensures precise dough kneading and uniform fermenting.
- The transparent lid provides clear visibility of the cooking process, and the central hole can be used for adding seasoning.

First Use

- Unpack the package and clean the mixing bowl, dough scraper, pot lid, and knob cover.
- Place the device on a stable countertop.
- Do not use near flammable, explosive, or heat sources.
- Unplug the power cord after each use.

Assembly

Warm Tips: When using this device, ensure to assemble each component according to the provided illustrations and instructions. Failure to do so may result in the device not operating correctly. For detailed operating instructions, please refer to the description below.

- When installing the dough scraper, align it with the D-shaped hole and secure it in place as shown in Figure 1.
- Rotate the mixing pot clockwise onto the base and secure it, as shown in Figure 2.

Figure 1

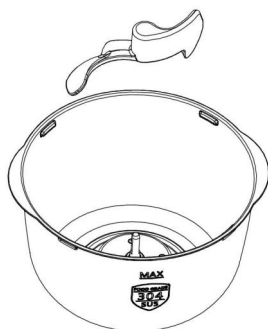


Figure 2



Operating Instructions

1. After power-up, the buzzer emits a single long beep, followed by the indicator light and digital display remaining illuminated for 1s before entering standby mode. The digital display shows '----', and the indicator light turns off. Now, you can select the desired function.
2. Correctly install the mixing pot onto the base, select the 'Weigh/Reset' function to enter weighing mode and automatically reset. Place the ingredients to be weighed into the pot. The digital display will show the weight of the ingredients in grams.
3. Select the 'Mix' function. The default duration is 8 minutes, adjustable from 1 to 15 minutes. Use the '-' and '+' keys to adjust the kneading time; long press for rapid adjustment. Then, press the 'Start/Pause' button to begin the operation.
4. Select the 'Ferment' function. The default time is 40 minutes, adjustable from 1 minute to 2 hours. Use the '-' and '+' keys to adjust the fermentation time; long press for rapid adjustment. Press the 'Start/Pause' button to activate the fermentation function. When this feature is enabled, Microcomputer control heating pan work, heating pot bottom constant temperature of about 45°C, to achieve the best uniform fermenting effect. (For optimal fermentation results, evenly spread the dough on the bottom before starting fermentation.)



It is recommended to set the fermentation time for maximum dough	
Room temperature	Fermentation time setting suggestions
32-41°F	120 minutes
41-59°F	110 minutes
59-68°F	100 minutes
68-77°F	90 minutes
>77°F	70 minutes

Users can adjust according to the amount of food and experience

5. Press "Mix" to enter the "Mix" function setup mode. The "Mix" indicator will flash, allowing you to adjust settings according to the "Mix" function instructions. Then, press "Ferment". The "Mix" indicator will stay on, while the "Ferment" indicator will flash, indicating entry into the combined "Ferment" function setup mode. Adjust settings following the "Ferment" function instructions. Press "Start/Pause" to begin operation. The machine will first operate based on "Mix" settings. After "Mix" is complete, it will automatically switch to "Ferment" function until finished. While in combined function setup mode, pressing "Mix" or "Ferment" again cancels the "Mix+Ferment" combination function.
6. After finishing the task, the buzzer will emit 5 beeps, and the digital display will show '----', signaling that the device has entered standby mode.
7. Press the "Start/Pause" button to begin operation. A brief press of the "Start/Pause" button can pause the current task, while a prolonged press can cancel the ongoing operation and enter standby mode.
8. Once processing is finished, disconnect the power and remove the dough.

Attention

• Do not use power sources other than AC 120V, as it may result in electric shock or fire hazard.
• Do not pull the power cord directly to unplug it.
• Smoothly and steadily insert or remove the power cord.
• After each use of the machine, please remember to disconnect the power cord to prevent potential damage or other hazards.
• This appliance can knead flour ranging from 300g to 1600g.
• The recommended ratio of water to flour is between 100:50 to 100:60.
• The ratio of flour to yeast is recommended to be 100:1.
• After the first blending is completed, if there is no need to Fermentation, the machine should be cooled for 30 minutes before the second continuous blending. Otherwise, the machine life will be shortened due to overheating.

Recipes

1. Making Steamed Buns

For optimal results, it's recommended to ferment less than 1000 grams of flour. If fermenting 1000-1600 grams of flour, there is a possibility of overflow due to the materials used. Please monitor closely during the process.

Ingredients:

All purpose flour 1000g,
Yeast..... 10g,
Water.....500-550g.

Making Steps:

1. Blend the yeast in warm water at 86°F to 104°F
2. Pour 1000g of High-gluten flour into a mixing pot.
3. Pour the yeast water into a mixing pot.
4. Select the "Mix" function, press the "Start/Pause" button to start the dough mixer and knead for about 8 minutes.
5. Set the proofing time for approximately 40 minutes until the dough doubles in size, becomes soft to the touch, and does not spring back when pressed with a finger, indicating that the proofing is complete.
6. Remove the dough from the pot, roll it into a strip, and cut it into evenly sized portions for the raw steamed bun dough. (When handling the dough on the work surface, sprinkle a little flour on your palms and on the work surface to prevent sticking.)
7. Place a sheet of gauze on a steaming tray, and then place the raw steamed buns on the steamed tray.
8. Cover the pan and place at an ambient temperature of 86°F to 104°F. Let rise again for about 20 minutes.
9. After fermentation, add cold water to the pot and steam for 20 to 30 minutes after the water boils. After steaming, let it sit for about 5 minutes and remove from the pan.

2. Making Noodles

Ingredients:

High-gluten flour.....800g,
Salt.....5g,
Water.....400-450g.

Making Steps:

1. Blend the salt in warm water at 86°F to 104°F.
2. Put the High-gluten flour into the pot.
3. Pour the salt water into the pot.
4. Select the "Mix" function, press the "Start/Pause" button to start kneading, and after 8 minutes, remove the dough.
5. Lightly flour a work surface, flatten the dough and roll it out with a rolling pin. (Lightly flour while rolling to prevent sticking)
6. After evenly rolling out the entire dough, stack the layers into several folds. Then, use a knife to cut them into your desired width.
7. Spread the noodles and lightly flour them to prevent them from sticking.
8. Once the water has boiled, add the noodles and cook until done. Remove them from the pot and prepare the sauce. You can also add chili flakes and drizzle with oil. Customize the flavors according to your preference.

3. Making pasta

Ingredients:

High-gluten flour.....340g,
Egg.....4pcs(about 60g/pc),
Salt.....3g,

Making Steps:

1. Add all ingredients to the mixing pot.
2. Select the "Mix" function, press the "Start/Pause" button to start kneading, and after 8 minutes.
3. Remove the dough, wrap in plastic wrap and let sit for half an hour.
4. Use a dough press to flatten the dough. Then, use a knife to cut them into your desired width. (Users can also make different styles of noodles according to their preferences, such as Capellini, Spaghetti, Vermicelli, Bucatini, Linguine, Fettuccine, Tagliatelle etc.)
5. Spread the noodles and lightly flour them to prevent them from sticking.
6. Once the water has boiled, add the noodles and cook until done. Remove them from the pot and prepare the sauce. You can also add chili flakes and drizzle with oil. Customize the flavors according to your preference.

4. Making Bread

The recipe can make one loaf of 450g milk toast.

Ingredients:

Bread flour.....250g,
Milk powder.....15g,
Dry yeast.....3g,
Granulated sugar.....25g,
Whole egg liquid..... 25g,
Milk (adjust as needed).....150-160g,
Salt.....3g,
Butter.....20g

Making Steps:

1. Heat the milk 86°F to 104°F, Then the yeast and salt are mixed into the milk.
2. Add all ingredients, excluding butter, to the mixing pot.
3. Select the "Mix" function, press the "Start/Pause" button to start the dough mixer .
4. Until it forms a rough membrane, Add the thinly sliced butter at this stage, then continue kneading until the dough fully expands.
5. Select the " Ferment " function, Set fermentation time for about 60 minutes, press the "Start/Pause" button to start the dough mixer .
6. After fermentation, the dough should retain the shape when poked with a finger and the indentation should not shrink or collapse.
7. Divide the dough evenly into 3 portions, shape each into a ball, cover, and let it rest for 15 minutes.
8. Roll out one portion of dough, flip it over, and roll it up. Repeat with the remaining portions. Cover and let them rest for 15 minutes.
9. Roll out each portion again into a long shape, then flip it over and roll it up.
10. Place three rolls into a 450g loaf tin, cover, and ferment until it reaches about 80% full.
11. Bake in a preheated oven with top heat at 374°F and bottom heat at 392°F for about 45 minutes. For a low-sugar loaf tin, bake at 338°F for approximately 30 minutes.
12. Take out the making bread.

5. Making Margherita Pizza

Ingredients:

High-gluten flour.....180g,
Tomato.....1pc,
Milk 110g,
Dry yeast.....3g,
Tomato sauce.....20g,
Dried thyme..... 2g,
Mozzarella cheese.....60g,
Cheese slice 4 pcs, ,
Salt.....5g,
Butter.....10g,
Basil leaf.....A little,

Making Steps:

1. Cut tomatoes and cheese slices into small pieces
2. Heat the milk 86°F to 104°F, Then the yeast, salt and butte are mixed into the milk. (Beat until the butter is incorporated into the milk)
3. Add high-gluten flour and milk to the Mixing Pot.
4. Select the "Mix" function, press the "Start/Pause" button to start the dough mixer and knead for about 8 minutes.
5. Select the 'Ferment' function. set the time for approximately 40 minutes until the dough doubles in size, becomes soft to the touch, and does not spring back when pressed with a finger, indicating that the proofing is complete.
6. Take out the dough, roll it into a round shape and roll it out with a rolling pin until it is about 9 inches in size.
7. Poke holes in the pastry with a fork.
8. Spread 20g of tomato sauce on the base of the flatbread. sprinkle with 2g of dried thyme, chopped mozzarella cheese, spread tomato slices, and spread the cheese pieces on the top layer.
9. Preheat oven at 464°F for 10 minutes, add the pizza flatbread and bake for another 8 minutes. Remove pizza, top with basil leaf and serve

Cleaning & Maintenance

- Always unplug the power cord to avoid the risk of short circuits or electric shock before cleaning.
- Do not use water to clean the glass surface and plastic parts of the base. Do not immerse them in water or other liquids. When cleaning is necessary, use a soft damp cloth to wipe them.
- The mixing pot, dough scraper, pot lid, and knob cover can be washed in water. After cleaning, please dry all parts of the product thoroughly (using a cloth or kitchen paper) or air dry before reassembling.
- Using metal brushes, nylon brushes, scouring powders, thinners, or other cleaning agents may damage the surface structure of the product.

Troubleshooting

Issue	Cause	Solutions
The indicator light on the display panel is not lighting up.	1. Is the power plug inserted into the socket? 2. Is the power outlet in the off position?	1. Plug the power cord into the outlet. 2. Switch on the power socket.
The new machine has an odor.	Normal phenomena during initial use.	After multiple uses, it will naturally dissipate.
The machine stops during use.	1. Has the preset completion time been reached? 2. Motor thermal protection.	1. Reset the time and press the 'Start/Pause' button to start the machine. 2. Wait until the motor cools down to room temperature.
The display shows "E1"	Abnormal circuit board.	Contact the local after-sales service department for repair.
The display shows "E2"	NTC short circuit or open circuit.	Contact the local after-sales service department for repair.
The display shows "E3"	Overtemperature protection.	1. Allow the machine to cool down for 3 minutes. 2. Contact the local after-sales service department for repair.

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