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# Gummy Mixer

## User Manual



# VIVOSUN

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Welcome to **VIVOSUN**

At Vivosun, quality craftsmanship and innovation are at the core of every product we create. Should you require further support or wish to share any suggestions, please don't hesitate to contact us.

**Love  
Growing  
Green**

**Products Applicable:**

SKU

**Gummy Mixer**

VSEX-CGM-BL

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**Tips:** Thank you for your trust and purchase! Please read this user manual before use and keep it for future reference.

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## Safety Information

- This device must not be immersed in water or any other liquid and must not be cleaned in a dishwasher. Doing so may damage the device.
- Do not operate the device if it or the power cord is damaged.
- Avoid contact with live electrical parts of the device.
- Ensure the device is connected only to a professionally installed socket that supplies the correct voltage.
- Do not allow the main cable to hang loosely. Avoid handling the plug with wet hands, placing it on hot surfaces, or exposing it to high temperatures.
- Always unplug the device after use. Clean only when the device is disconnected from power.
- While the device is operating, do not touch the metal parts, filter bracket, or cover—these components may become hot and cause burns.
- If the power cord or plug becomes damaged, do not operate the device and avoid handling it.
- This device is intended for adult use only. It should not be used by individuals with reduced physical, sensory, or mental capabilities unless supervised by someone familiar with electrical appliances.
- Keep children away from the device. Do not allow them to play with or near it.
- Do not operate the device outdoors or on uneven surfaces.
- Do not exceed the maximum liquid volume indicated on the mixing cup, as overflow may occur.
- Do not touch the rotating mixer during operation.
- Do not insert objects or fingers into any openings or gaps.
- Use only the provided power adapter with the device.
- The aerator and agitator are small parts—store them safely to prevent loss or accidental ingestion by children.
- This device is intended for household use only and is not suitable for commercial or industrial applications.

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## Preparation Before Use

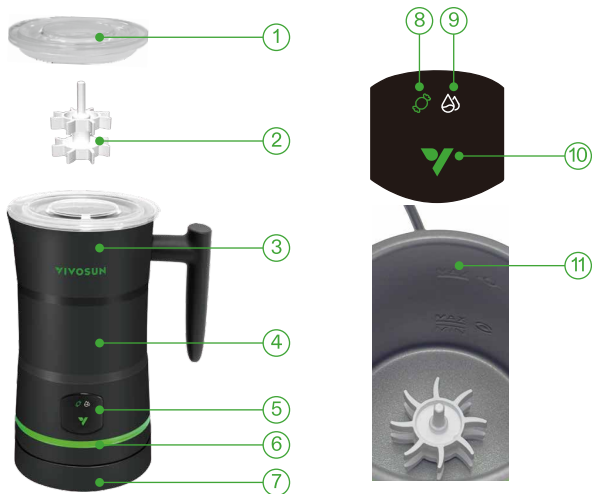
- Carefully open the packaging box and keep all packaging materials.
- Take out the gummy mixer and connect it to the power supply to check that it is functioning properly.
- If it is not working as expected, refer to the user manual and confirm that all accessories are included.
- Before first use, please clean all accessories to remove any dust or residue from manufacturing. Follow the instructions outlined in the Cleaning and Maintenance section.

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## Specifications

Model	VSEX-CGM-BL
Power	400W
Voltage	110-120V 60Hz , 220-240V 50Hz
Max Capacity	400ml

# Product Overview



1. Transparent Lid

4. Shell

7. Power base

10. On/Off Button

2. Whisk

5. Control Panel

8. Function 1

11. Maximum Capacity

3. Anti-Stick Liner

6. Indicator Light




9. Function 2

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# Operating Instructions

There are two steps to making infused gummies with the Gummy Mixer.



## Function 1: Prepare the Mix with Water or Juice

1. Plug the base power module into a wall outlet and place it on a sturdy, level surface.
2. Insert the whisk into the Gummy Mixer, positioning it on the center pole.
3. In a separate bowl, mix the gelatin powder and sugar thoroughly.
4. Pour the dry mixture into the Gummy Mixer.
5. Add the specified amount of water into the mixer and gently stir to combine it with the dry ingredients.
6. Place the lid on the mixer and seat it securely onto the base power module.
7. Touch the “” button, then select Function 1 “”. The Function 1 light and bottom indicator light will turn green, and the “” indicator on the right will turn off.
  - a. The cycle will heat for 7 minutes, then begin stirring.
  - b. The full cycle duration is 14 minutes.
8. When the cycle is complete, the machine will beep and all lights will turn off.

If you're making regular gummies, simply pour the mixture into your molds of choice.

If you would like to add infused oil, please proceed to the next step.

## Function 2 (Optional): Adding Infused Oil

1. Remove the top lid and carefully add the specified amount of infused oil into the hot mixture.
2. Replace the lid securely on the Gummy Mixer.
3. Touch the “” button twice to select Function 2 “”. The Function 2 light and the bottom indicator light will turn white.
4. The cycle will heat and stir for a total of 3 minutes.
5. When the cycle is complete, the mixer will beep and all lights will turn off.
6. You can now carefully pour the gummy mixture into your molds of choice.

**Caution:** The gummy mixture will be hot—please handle with care!

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## Cleaning & Maintenance

Before cleaning, separate the cup body from the power base and remove the lid. Do not soak the cup body or power base in water. None of the Gummy Mixer parts—including the cup body—are dishwasher safe.

### - Cup Body Liner:

**Method A:** Add warm water and a small amount of detergent into the liner. Select Function 2 and allow it to stir automatically. Then pour out the mixture, rinse the liner with clean water, and scrub with a sponge brush.

**Method B:** Use a soft towel dampened with warm water and a small amount of detergent to wipe the liner. Then dry with a clean towel.

### - Lid:

Remove the lid from the cup. Wash it directly with clean water and dry thoroughly.

### - Body Shell:

Wipe the outer surface with a damp towel. You may use a mild cleaning agent if needed. Then let it air dry or dry it with a clean towel.

### - Whisk:

Remove it from the inner container, rinse with clean water, dry it, and store it in a safe place.



# Notes

## Dry Boil & Over-Temperature Protection







- Do not use hot water when preparing gummies.
- If your recipe includes milk, do not use Function 1. Operating Function 1 with milk may cause the inner tank to overheat or result in dry boiling.

**Note:** If dry boiling is detected, the built-in safety program will activate protection mode. The machine will emit a warning sound, stop operating, and automatically shut down. To restart the machine, please wait for it to cool down completely before resuming use.

## Ensure Proper Connection Before Use

After turning on the power, place the filled cup body onto the power base. If the function light does not turn on or the machine does not respond, it may be due to poor contact between the cup and the base. Try gently rotating the cup to ensure it is properly aligned and securely connected to the power base.

# Warning

<p>① Mix the gelatin powder and sugar.</p> 	<p>② After pouring the powder mix and water into the machine, stir again.</p> 	<p>③ When adding water, DO NOT exceed the max water level.</p> 
<p>④ Please select Function 2 and use hot (~60°C) water to clean.</p> 	<p>⑤ Do not allow any liquids to leak onto the power base.</p> 	<p>⑥ This device is NOT dishwasher safe.</p> 

## Recipes Pure Gummies




### Ingredients

40g gelatin powder

90ml juice or water

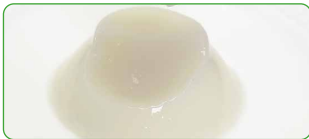
138g white sugar (castor sugar)

### Steps

1. Mix the gelatin powder and sugar in a bowl.
2. Pour the dry mixture into the Gummy Mixer.
3. Add 90ml of juice or water into the Gummy Mixer.
4. Use a mixing stick to gently stir the ingredients. (This helps the liquid and powder combine evenly during heating.)
5. Cover the lid and select Function 1 “”. Let the machine complete the first cycle automatically.
6. Carefully pour the mixture into a gummy tray. (You can also use a dropper for small molds.)
7. Allow the gummies to cool at room temperature or place them in the refrigerator to set.

**Tips:** If using freshly squeezed juice, make sure to strain it before adding it to the machine.

## Recipes Milk Pudding



### Ingredients

5g gelatin powder

25ml water

10g–25g white sugar (castor sugar)

200ml milk

### Steps

1. Mix the gelatin powder and sugar in a bowl.
2. Pour the dry mixture into the Gummy Mixer.
3. Pour 25ml of water into the Gummy Mixer.
4. Stir with a mixing stick to help the liquid and powder heat evenly.
5. Cover the lid and select Function 1 “☞”. Wait for the machine to complete the first cycle automatically.
6. Pour 200ml of milk into the Gummy Mixer, cover the lid, and select Function 2 “☞”. Wait for the machine to complete the first cycle automatically.
7. Pour the mixture into your molds of choice and place them in the refrigerator for 3–4 hours.

**Tips:** Depending on your taste, you can add cocoa powder or instant coffee after adding the milk, then start the machine.

## Recipes Chocolate Pudding



### Ingredients

5g gelatin powder

10g chocolate powder

25ml water

10g-25g white sugar (castor sugar)

200ml milk

### Steps

1. Mix the gelatin powder and sugar in a bowl.
2. Pour the dry mixture into the Gummy Mixer.
3. Pour 25ml of water into the Gummy Mixer.
4. Stir with a mixing stick to help the liquid and powder heat evenly.
5. Cover the lid and select Function 1 “☞”. Wait for the machine to complete the first cycle automatically.
6. Pour 200ml of milk and 10g of chocolate powder into the Gummy Mixer. Cover the lid, select Function 2 “☛”, and let the machine complete the first cycle automatically.
7. Pour the mixture into your molds of choice and place them in the refrigerator for 3–4 hours.

## Recipes Fruit Jelly



### Ingredients

10g gelatin powder

200ml juice

40g–70g white sugar (castor sugar)

### Steps

1. Mix the gelatin powder and sugar in a bowl.
2. Pour the dry mixture into the Gummy Mixer.
3. Pour 25ml of water into the Gummy Mixer.
4. Stir with a mixing stick to help the liquid and powder heat evenly.
5. Cover the lid and select Function 1 “🌀”. Wait for the machine to complete the first cycle automatically.
6. Pour the mixture into your molds of choice and place them in the refrigerator for 2–3 hours.
7. Create a jelly and yogurt parfait by layering the jelly with yogurt and your favorite fruits.

**Tips:** If using freshly squeezed juice, make sure to strain it before adding it to the machine.

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## Warranty

Vivosun provides a 1-year warranty against defects on all Gummy Mixers purchased directly from us or through our authorized dealers. This policy serves as our commitment to promptly address any manufacturing defects or premature breakage that may occur during normal use of our products.

Our warranty covers the replacement or refund of purchases that exhibit material defects within one year of the original purchase date. In such events, customers may contact us to initiate the claim process. We will need proof of purchase to verify coverage eligibility.

This policy does not extend to products that have been misused, abused, or purposefully damaged. It also does not cover normal wear and tear or cosmetic defects such as minor scratches.

Customers can rest assured knowing that our products undergo rigorous quality testing procedures. This 1-year warranty reflects our confidence in the durability of our products under normal use.

If any product defects are found, customers are encouraged to contact us immediately. Your satisfaction is our priority, and we are committed to resolving any issues in a professional and timely manner.





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