

SOKANY[®]

COFFEE MAKER

MODEL:SK-04032

INSTRUCTION MANUAL



220-240V~ 50/60Hz 1800W MADE IN P.R.C

RoHS EAC  CE   

CONTENT

EN/ ENGLISH	01-21
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IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plug, in water or other liquid.
4. Close supervision is necessary when your appliance is being used. Keep children and people unable to take care of themselves away from the appliance.
5. Remove plug from wall outlet before cleaning and when not in use. Allow appliance cool down completely before taking off, attaching components or before cleaning.
6. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
7. The use of components and parts from non-designated manufacturers may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Ensure the power cord do not touch hot surface of appliance or hang over the edge of table.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not use appliance for other than intended use and place it in a dry environment.
12. Fill the water tank with clean cold water (such as purified water) . Do not add hot water, mineral water, milk, or any other liquid beverages.
13. To disconnect, turn any control to “OFF” then remove plug from wall outlet. Always hold the plug. But never pull the cord.
14. Do not touch the hot surface of appliance (such as steam wand, and the steel mesh just boiling, metal funnel, funnel bracket). Use handle or knobs.

15. Children should be supervised to ensure that they do not play with the appliance and detachable accessories.
16. The operating or storage temperature of the appliance should be greater than 0 °C.
17. Do not use the coffee machine in environments with high temperatures, strong magnetic fields, and humid air.
18. This appliance is suitable for normal people aged 8 and above to use. It is not intended for used by persons (including children) 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 appliances by a person responsible for their safety.
19. Ensure that children aged under 8 years old do not play with the appliances and its plugs and power cord.
20. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
21. Do not let the coffee maker operate without water.
22. This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - Bed and breakfast type environments.
23. It is prohibited for children to operate the cleaning and maintenance of appliance without supervision.
24. Do not immerse the appliance in water or any other liquid.
25. Be careful when remove the funnel, remove the coffee filter, clean the steam wand, empty the bean box and clean others.
26. Turn off the power switch button(☺) and disconnect the power supply before replacing the accessories or touching the moving parts.
27. Save these instructions.

Warning: Pressure

Do not remove moving components such as water tanks or funnels when using this coffee machine to extract coffee or beat milk bubbles.

Make sure the coffee machine is on standby before you remove the funnel assembly and make another cup of coffee.

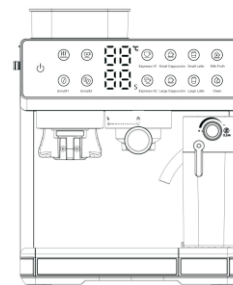
If you want to add more water to the tank, please turn off the power switch (☺) button and disconnect the power supply to ensure that the product and power supply are off.

When extracting coffee, please make sure that the metal funnel (referred to as the funnel) rotates counterclockwise, horizontally, and slowly to the locked position to avoid loosening the funnel or splashing the coffee liquid due to high pressure or other reasons during use, which may cause harm to the human body.

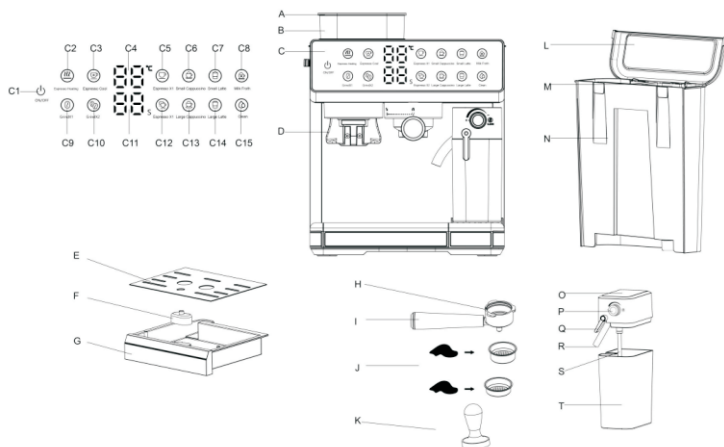
Warning: High temperature

When the machine is working, do not put your hands and other parts of your body into the bottom of the funnel or steam wand to prevent scalding. In any case, it is forbidden to touch the steam wand with your hands or other parts of the body.

The position of the steam wand can only be rotated by touching the silicone sleeve on the steam tube to prevent scalding.



KNOW YOUR COFFEE MAKER



A	Bean Box Lid	B	Bean Box
C	Control Panel	C1	On/Off Switch
C2	Espresso Heating	C3	Espresso Cool
C4	Temperature Display	C5	1 cup Espresso
C6	Small Cappuccino	C7	Small Latte
C8	Milk Froth	C9	1 cup Grind
C10	2 cup Grind	C11	Time Display
C12	2 cup Espresso	C13	Large Cappuccino

C14	Large Latte	C15	Clean
D	Funnel bracket	E	Removable Drip Grid
F	Drip Tray Overflow Floater	G	Removable Drip Tray
H	Portafilter (Metal funnel)	I	Portafilter (Metal funnel) Handle
J	Coffee Filter (Single shot and Double shot)	K	Tamper
L	Water Tank Cover	M	Water Tank Handle
N	Water Tank	O	Milk Reservoir Lid
P	Milk Froth Level Control Knob	K	Milk Frothing Tube Guide Lever
R	Frothed Milk Dispensing Tube	S	Milk Reservoir
T	Removable/Clear Milk Reservoir		

INTRODUCTION

This 3 in 1 espresso coffee machine has been designed to help you grind and prepare espresso coffee, cappuccino and latte quickly, conveniently and automatically with the touch of a button.

Espresso

A unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular drip coffee. Because of its richness, espresso is usually served in 45 to 90 ml portions, in demitasse cups.

Cappuccino

A drink made with about 1/3 espresso, 1/3 steamed milk, and 1/3 frothed milk.

Latte

A drink made with about 1/3 espresso and 2/3 steamed milk.

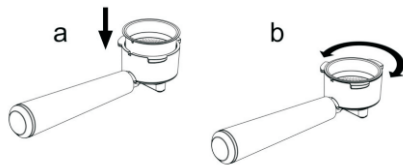
BEFORE THE FIRST USE

CLEANING THE UNIT PRIOR TO FIRST USE

Before the first use, clean the product to ensure the first cup of coffee tastes excellent. The

steps are as follows:

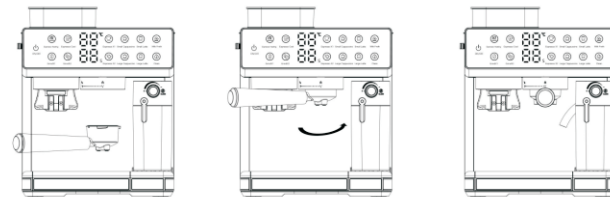
1. Please make sure all the parts are intact.
2. Pour purified water into water tank , the water level should not exceed the “MAX” mark in the water tank. Then close the tank cover.
3. Remove stickers and labels from the unit.
4. First remove and then wash the water reservoir, the milk reservoir, the portafilter, the two filters and measuring scoop/tamper in a mixture of mild detergent and water. Rinse each thoroughly and place them back into the unit.
5. Set brewing filter (1 Cup or 2 Cup as needed) into metal funnel.
 - a. It is recommended not to add coffee powder for the first time. Make sure the tube on the funnel aligns with groove in the appliance.
 - b. Turn the filter left or right to lock it in place.



Note: To remove the filter for cleaning, turn the filter to the left or right to align the filter dimple to the portafilter notch and proceed to remove.

Warning: Make sure the filter has cooled down before attempting to remove it from the portafilter.

6. Set brewing filter (1 Cup or 2 Cup as needed) into metal funnel, it is recommended not to add coffee powder for the first time. Make sure the tube on the funnel aligns with groove in the appliance, then insert the funnel into the appliance from the “UNLOCK” position, and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the “LOCK” position. And place a large cup underneath it, while ensuring that the frothing tube of the milk tank is aligned with the inside of the cup.

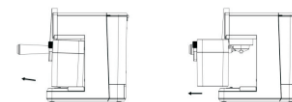


7. To clean the inside of the appliance, follow the steps listed on the “PREPARING CAPPUCCINO” section using water in both reservoirs and no ground coffee in the filter. Do not immerse the main body of the appliance or power cord and plug in water or attempt to reach any of its internal parts.

IMPORTANT - PRIME THE UNIT

To prime unit, run the steam cycle by following the steps below:

1. Purified water in the water reservoir with the level should be between the "MIN" and the "MAX" level. Then place the water tank back onto unit.
2. Water in the milk reservoir with the level should not above the "MAX" level. Place milk reservoir back onto unit, lifting up and simultaneously sliding milk reservoir in, holding reservoir by the lid. You should feel the milk reservoir lock in place.



Remove:



Lock back:

3. Connect to power source, press the power button , the appliance is in the heating and cold extraction. Press the heating button , until the whole machine is preheated and enters

standby mode.

When the lights are bright, press "Clean" again and the single light flash. When the heating is completed, the water will automatically flow out and stop automatically. (During this process,



you can turn the "milk box knob" to clean and perform high-temperature cleaning) Please be careful not to place any part of your body under the funnel. Use a cup or similar container to collect water to avoid burns.

4. After completing this process, the product is now ready to use.

Suggestion: Before you extract coffee, please preheat the appliance including funnel and filter. And clean the cap at the same time to ensure the coffee tastes excellent.

CHOOSE RIGHT COFFEE BEANS

It is recommended to choose fresh, medium to deep roasted blended coffee beans.

CHOOSE THE RIGHT CUP

Before making a drink, make sure that the right size cup is selected according to the following table:

BEVERAGE TYPES		SUGGESTED CUP	
Espresso	Single  Double 	50 ml	100 ml
Cappuccino	Single  Double 	180 ml	350 ml
Latte	Single  Double 	340 ml	450 ml

Note: the upper surface capacity is for selection only, not for the amount of coffee consumed.

The total amount of the beverage can vary depending on the type of milk and level of froth used.

OPERATING INSTRUCTIONS

FILLING THE WATER RESERVOIR

1. Fill the water reservoir with water. You may use either a pitcher to fill it up or remove it from the unit and then fill it up under the tap. Fill the reservoir with the desired amount of water below the "MAX" level on the reservoir. Never use warm or hot water to fill the water reservoir.
2. Close the water reservoir lid. If you removed it from the unit to fill up with water, please make sure to place it back tightly in its place.

FILLING THE MILK RESERVOIR

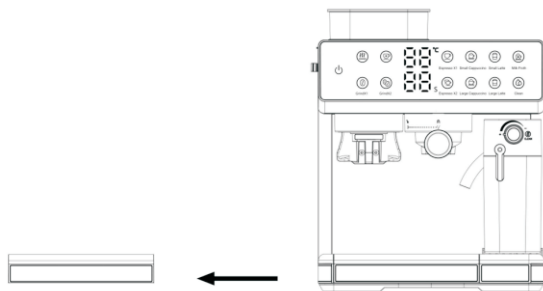
If you plan to prepare a cappuccino or latte, remove the milk reservoir from the unit by lifting up the milk reservoir, simultaneously sliding milk reservoir out. Then, pour the desired quantity of cold milk you estimate you will need, making sure it is below the "MAX" level on the reservoir. Once finished, slide the milk reservoir back onto the unit ensuring it fits tightly. You should feel the milk reservoir lock in place.

NOTE: You can use any type of milk you prefer, whole milk, semi-skimmed milk or soy milk.

PLACING THE COFFEE CUP(S)

- a. Place the cup on the drip grid if you use a single cup to make espresso.
- b. Removable drip grid on top of the removable drip tray if you are using a larger cup to brew cappuccino or latte.

CAUTION: When brewing cappuccino or latte, please make sure to adjust the frothing tube lever in order to position the frothed milk dispensing tube to point inside the cup that is being used.



MAKE ESPRESSO COFFEE

Make sure purified water in the water reservoir with the level should be between the "MIN" and the "MAX" level.

Make cold extracted coffee: Press the power button  once, the appliance is in the heating and cold extraction, press the espresso cool button , and the machine enters standby state. At the same time, single espresso  double espresso  and grind button  are bright, then you can make coffee directly.

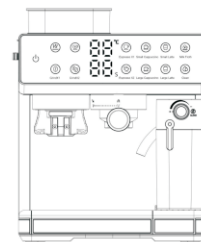
Note: Cold extraction does not require heating, and ice water can be added to the water tank. If previously heated to make coffee or hot water/steam, cold extraction requires taking away the heat from the heating block.

- Press the espresso button once to brew a single cup of espresso coffee. The single cup espresso coffee light starts flashing and the espresso coffee is being brewed.
- Press the espresso button twice to brew a double cup of espresso coffee. The double cup espresso coffee light starts flashing and the coffee is being brewed.

This machine can make espresso coffee according to your selection. After making the coffee, the machine will automatically stop and the indicator light will also become constantly on.

NOTE: If the amount of coffee you want to brew is less than the preset amount, press the function key at any time during the brewing process and stop when the desired amount of coffee is reached.

Preheat: press the power button  once, the appliance is in the heating and cold extraction, press the espresso heating button , until the whole machine is fully preheated and enters standby state. At the same time, all the function button are bright and the machine can be used normally.



Make hot coffee: Connect to power source, press the power button  once, the appliance is in the heating and cold extraction, press the espresso heating button , until the whole machine is fully preheated and enters standby state. Single espresso  double espresso  and grind button  are bright, then you can make coffee directly.

- Press the espresso button once to brew a single cup of espresso coffee. The single cup espresso coffee light starts flashing and the espresso coffee is being brewed.
- Press the espresso button twice to brew a double cup of espresso coffee. The double cup espresso coffee light starts flashing and the coffee is being brewed.

This machine can make espresso coffee according to your selection. After making the coffee, the machine will automatically stop and the indicator light will also become constantly on.

NOTE: If the amount of coffee you want to brew is less than the preset amount, press the function key at any time during the brewing process and stop when the desired amount of coffee is reached.

Make single cup: When the appliance is in standby state, install the single-cup filter in the funnel and fill it with about 7 g of ground coffee. Press the coffee powder with a tamper, and then insert the funnel into the appliance from the “UNLOCK” position, and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the “LOCK” position. Put the coffee cup on the drip grip, press the espresso button  once, and the light is bright. When it enters the extraction of a single cup and reach the set flow rate (about 40 mL), the system automatically stops working. After this function over, the whole machine will enter the standby state again.

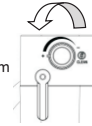
Make double cup: When the appliance is in standby state, install the double-cup filter in the funnel and fill it with about 14 g of ground coffee. Press the coffee powder with a tamper, and then insert the funnel into the appliance from the “UNLOCK” position, and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the “LOCK” position.

Put the coffee cup on the drip grip, press espresso button  twice, and the light is bright. When it enters the extraction of a double cup and reach the set flow rate (about 80 mL), the system automatically stops working. After this function over, the whole machine will enter the standby state again.

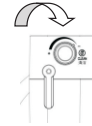
PREPARING CAPPUCCINO:

Prior to preparing your cappuccino, adjust the level of frothed milk according to your preference by turning the Froth Control Knob to the left for more foam (cappuccino) and to the right for less foam (latte).

Dense low-temperature milk foam



High temperature and less milk

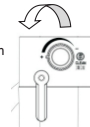


- Press the cappuccino button once to brew a single cup of cappuccino. The single cup cappuccino light starts flashing, milk foam is coming out of the frothing tube and the cappuccino is being brewed.
- Press the cappuccino button twice to brew a double cup of cappuccino. The double cup cappuccino light starts flashing, milk foam is coming out of the frothing tube and the coffee is being brewed.

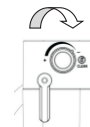
PREPARING LATTE

Prior to preparing your latte, adjust the level of frothed milk according to your preference by **turning the Froth Control Knob to the left for more foam (cappuccino) and to the right for less foam (latte).**

Dense low-temperature milk foam



High temperature and less milk



- Press the latte button once to brew a single cup of latte. The single cup latte light starts flashing, milk foam is coming out of the frothing tube and the latte is being brewed.
- Press the latte button twice to brew a double cup of latte. The double cup latte light starts flashing, milk foam is coming out of the frothing tube and the coffee is being brewed.

Milk foam

This appliance can also make milk foam separately. Press milk foam button once if you want add more milk foam into your coffee or other drinks such as Macchiato, hot chocolate, Indian tea latte, etc. When it reaches the desired amount, you can press the button once to stop.

Note: Before making milk foam, adjust the level of frothed milk according to your preference by turning the Froth Control Knob to the left for more foam (cappuccino) and to the right for less foam (latte).

Note: The remaining milk stored in the refrigerator should be used up within 2 days.

If there is no any operation after 25 minutes, the machine will enter the standby state.

You can press any buttons to wake up the machine.

AFTER PREPARING YOUR BEVERAGES WITH MILK

Once you are done preparing your beverage with milk, you can either store the unit's milk reservoir and the milk reservoir lid directly in the refrigerator (**ready to be used for the next time in short**) or dispose of the leftover milk.

To clean milk tank and frothing tube, place a large empty cup under the frothing tube. Turn

the Froth Control Knob to the clean  "CLEAN", and press the clean button to discharge water through the frothing tube until the water is clear, and then presses the large latte again to stop working.

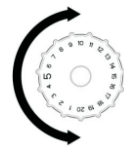
GRINDING GUIDE

It is recommended to choose fresh, medium to deep roasted blended coffee beans.

Grinding coffee beans is a crucial step in the process of making Italian espresso, and it is recommended to practice repeatedly.

This product has a coffee bean grinding function. Before using this function, please ensure

that all the parts are installed in place as required. The specific details are as follows:



1. Add an appropriate amount of coffee beans to the bean box. To avoid moisture and oxidation of coffee beans, which can affect the grinding, final coffee taste, and extraction effect, please do not put too many coffee beans in the bean box.

2. Place the funnel into the powder receiving bracket on the left side of the machine.

Press grind button , to start grinding beans, When reaching the set amount of coffee powder, the grinding function automatically stops. Press the button once halfway will stop grinding.

3. The correct coffee powder should feel as thick and fine as salt. If the coffee beans are ground too finely and the water flow is blocked, it may cause the extracted coffee liquid to be intermittent or unable to be extracted. If the coffee beans are ground too coarse and the water flows through the coffee powder too quickly, **it will not be able to effectively extract the oil and aroma components from the coffee, thereby affecting the taste.**

4. **Set and adjust the grinding gear to close to 5-10 gear.**

Coffee powder dose by grinding:

- One Cup = 7g coffee grinds.

- Two Cup = 14g coffee grinds.

Note: You can adjust the thickness of the coffee powder by adjusting the grinding gear and there may be differences in the variety, degree of roasting, freshness, and quality of the coffee beans you use. Therefore, you need to properly set and adjust the grinding size and gear to achieve the best extraction effect.

5. Compress coffee powder with a tamper.

6. Turn the funnel anticlockwise until it is at the “**LOCK**” position and select the corresponding single or double cup coffee based on the coffee filter used.

DIY GRINDING SETTING

1. Press 1 Cup grind button  and the light flashes, Meanwhile the bean grinding motor works for 11 seconds.

2. Press 2 Cup grind button  and the light flashes, Meanwhile the bean grinding motor works for 20 seconds.

3. The cumulative working time of grinding beans is 3 minutes. If it exceeds 3 minutes, the grinding light will flash quickly and give an alarm. The grinding process will be forcibly stopped for 6 minutes. Unplugging the power or restoring the factory settings can eliminate the issue.

4. Press 1 Cup grind button  for 3 seconds, and the machine will enter DIY grinding time setting. It will start grinding and stop while pressing grind button again and the time that it works is the DIY setting bean grinding time. After this setting, 1 Cup grind button  time is the time set by DIY, which can be eliminated by restoring to factory settings.

5. Press 2 Cup grind button  for 3 seconds, and the machine will enter DIY grinding time setting, It will start grinding and stop while pressing grind button again and the time that it works is the DIY setting bean grinding time. After this setting, 2 Cup grind button  time is the time set by DIY, which can be eliminated by restoring to factory settings.

Warning:

To protect the grinding system, when the grinding function is continuously used for 3 minutes and the intermediate stop time is less than 6 minutes, the system will limit the normal use of the grinding function. After the interval time reaches 6 minutes, the system will automatically lift this restriction and the grinding system will return to normal.

When the grinding system is restricted from use by the system, unplug the plug or restore the factory settings.

RESTORE FACTORY SETTING

Simultaneously hold and press heating button  and espresso cool button  for 3 seconds.

Both buttons light up and sound once, which mean that the factory settings have been restored.

All the lights and light strips are not bright, you should press the switch  to turn on the appliance.

SLEEP/AUTO OFF FUNCTION GUIDE

If there is no any operation after 25 minutes, the machine will pass to auto off mode. All button lights and indicator lights will be off. The heater cannot heat and the machine stop working. To reactivate the machine, press any buttons, the machine will be back to standby status.

CLEANING THE MACHINE

CLEANING THE MILK RESERVOIR AND FROTHING TUBE

Although you can store the milk reservoir with leftover milk in the refrigerator, it is important to clean the reservoir and frothing tube regularly to avoid clogging and residue build-up. In order to clean the milk reservoir, please follow the instructions listed below:

1. Remove the milk reservoir from the unit by lifting up the milk reservoir and simultaneously sliding the milk reservoir out.
2. Remove the lid of the reservoir. Dispose of the leftover milk.
3. Remove the frothing tube from the lid and clean. Remember to lock back after cleaning.
4. Pour out the remaining milk and thoroughly rinse the milk tank and lid with warm water mixed with cleaning agent. Please make sure to rinse and dry thoroughly. Do not use abrasive cleaning agents or wiping pads as they may scratch the milk tank and surface.

5. **Note:** The milk tank can also be cleaned in a dishwasher (placed above the top rack), and do not place the milk tank lid in the dishwasher.

6. Fill milk reservoir with purified water, not above the MAX fill mark. Place milk reservoir back onto unit, lifting up and simultaneously sliding milk reservoir in, holding reservoir by the lid. You should feel the milk reservoir lock in place.

7. Place a large empty cup under the froth dispensing tube.

8. Turn the Froth Control Knob to the clean , and press the clean button to discharge water through the frothing tube until the water is clear, and then presses the large latte again to stop working.

9. Dispose of any water left in water reservoir and milk reservoir and lock back after cleaning.

CLEANING THE BREW HEAD, THE PORTAFILTER AND FILTERS

1. Press the switch  to turn off the machine and unplug the power cord from the electrical outlet.

2. Some of the metal parts may still be hot. Do not touch them with your hands until they have cooled.

3. Remove the portafilter and discard the coffee grounds. Wash both the portafilter and filter thoroughly with warm soapy water. Make sure to rinse and dry them well.

4. Wipe the lower part of the brew head in the unit with a damp cloth or paper towel to remove any coffee grounds that might have been left.

5. Place the portafilter (without any filter) back in the brew head in the unit and lock it in place.

6. Place a large empty cup under the portafilter.

7. Plug the power cord into the electrical outlet. Press the switch to turn on the machine.

8. Press the Single Espresso button once and let the unit brew with water until it stops automatically.

CLEANING THE WATER RESERVOIR

1. Dispose of the remaining water by removing the water reservoir and turning it upside down over the sink. It is recommended to empty the water reservoir between uses.

2. Wash the water reservoir and its lid thoroughly with warm soapy water. Make sure to rinse and dry them well.

NOTE: Do not wash the water reservoir or its lid in the dishwasher.

CAUTION: Do not immerse main body of the appliance or power cord and plug in water or any other liquid.

CLEANING THE UNIT

1. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.

2. Do not store any of the portafilters in the brew head. This can adversely affect the seal between the brew head and the portafilter while brewing espresso.

CAUTION: Do not immerse main body of the appliance or power cord and plug in water or any other liquid.

DESCALING

Build-up of mineral deposits in the unit will affect the operation of the appliance. Your appliance must be descaling when you begin to notice an increase in the time required to brew espresso, or when there is excessive steaming. Also, you may notice a build-up of white

deposits on the surface of the brew head. The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.

Type of Water	Cleaning Frequency
Soft Water (Filtered Water)	Around every 80 Brew Cycles
Hard Water (Tap Water)	Around every 40 Brew Cycles

TO DESCALE WATER RESERVOIR

1. Fill the water reservoir with fresh, undiluted white household vinegar.
2. Allow appliance to sit overnight with the vinegar solution in the water reservoir.
3. Discard vinegar by removing the reservoir and turning it upside down over the sink.
4. Rinse the water reservoir thoroughly with tap water by filling the reservoir half full with water and then pouring the water back out into the sink, repeating this step twice.

TO DESCALE INTERNAL PARTS

1. Make sure you descale the inside of the water reservoir first by following the descale steps above.
2. Make sure to switch the on/off button to the off “O” position and the power cord is disconnected from the electrical outlet. Fill the reservoir with undiluted white household vinegar. The vinegar poured should cover the lowest water level of the milk tank.
3. Insert the portafilter (with filter and no coffee) and place a large empty cup on top of the drip tray and under the portafilter.
4. Plug the power cord into the electrical outlet.
5. Press the on/off button to switch the unit on “I” once, the control panel lights turn solid, and reach the best temperature of single or double espresso during heating. **Press the double espresso button, the vinegar will start flowing through the machine and then automatically stop.**

6. Place a large empty cup under the froth dispensing tube. (at least 500ml /17 ounces) , Fill milk reservoir with purified water, not above the MAX fill mark, and lock back. **Turn the Froth Control Knob to the clean position**  , then press the press double LATTE button or clean button to start cleaning. The lights will be bright and the unit will start releasing hot steam through the froth dispensing tube after heating.
7. Repeat some cycles for above steps 1-6 to rinse the remaining vinegar in the machine.

ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!

Please remember to respect the local regulations:
Hand in the non-working electrical equipment to
an appropriate waste disposal center.