

SOKANY[®]

KITCHEN MASTER/ STAND MIXER

MODEL:SK-05016
INSTRUCTION MANUAL



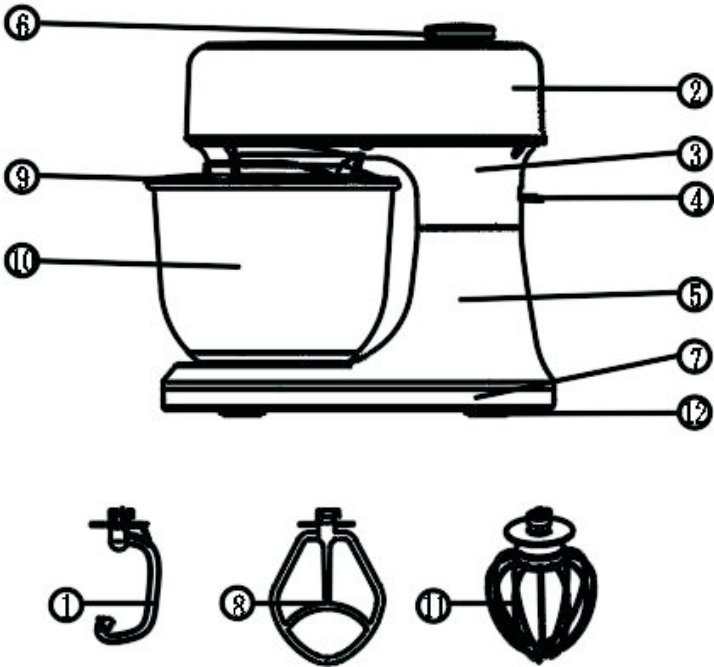
220-240V~ 50/60Hz 1500W MADE IN P.R.C

RoHS EAC  CE    

CONTENT

EN/ ENGLISH 1-15

EN/ ENGLISH



Features

1	Dough hook	7	Bottom cover
2	Top cover	8	Mixing blade
3	Upper housing	9	Bowl cover
4	Unlock lever	10	Mixing bowl
5	Lower body	11	Egg whisk
6	Control switch	12	Suction feet+Pressure Sensor

Important safety advice

- ⌘ Do not use the device when the head is lifted up.
- ⌘ To avoid electric shocks, do not use this device in the vicinity of water. Do not immerse the mains lead in water or other liquid.
- ⌘ Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the stand mixer for the first time.
- ⌘ Do not kink or clamp the mains lead. To avoid any risk of stumbling, do not allow the mains lead to hang over the edge of a table or a counter.
- ⌘ Make sure that the voltage shown on the rating plate corresponds with that of the mains supply. The rating plate can be found on the bottom of the motor block. The stand mixer is only to be connected to an AC supply (~). The motor must always be switched off before the stand mixer is connected with the mains supply. (Speed switch (6) in the "0" setting).
- ⌘ Do not use outdoors. Only suitable for using indoors.
- ⌘ This device should not be set up in close proximity to a naked flame, inflammable materials (curtains, textiles, etc.), a radiator, an oven or some other heat source.
- ⌘ Before use, place the device on a horizontal and flat surface.
- ⌘ Place this device as close as possible to the power source so that you can disconnect the plug quickly and easily.
- ⌘ The device must be operated with the type of power specified on the rating type. If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.
- ⌘ Do not attempt to repair the appliance yourself, since you will be exposed to hazardous live components or other hazards by opening and removing the covers.
- ⌘ Repairs should only be carried out in a qualified workshop.

- ⌘ This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- ⌘ The device should only be used for its intended purpose.
- ⌘ Never operate empty and without supervision.
- ⌘ During use, do not touch moving parts with your fingers.
- ⌘ Please note that when passing the device on to a third party, the operating instructions must be included.
- ⌘ No liability is accepted for damage due to improper use or the failure to observe our operating instructions/ safety notes.
- ⌘ Unplug the appliance when not in use or before cleaning.
- ⌘ If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- ⌘ Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- ⌘ Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- ⌘ Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- ⌘ 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;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.

- ⌘ Be careful when handling the sharp cutting blades, emptying the bowl and during cleaning
- ⌘ Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming

Short-time operation

The appliance has been designed for short-term operation only. IE, it should not be operated continuously for more than 4 minutes. Switch off the appliance afterwards and allow the motor to cool down before switching it on again.

Cleaning

1. Before cleaning, please ensure that the Switch knob is at the "0" position and that the plug has been disconnected from the socket.
2. After use, allow the device to cool down before you start to clean it.
3. To clean the exterior of the device, use a moist cloth and a mild detergent.
4. When cleaning the interior and exterior and protective dust cover do not use any abrasive detergents or alcohol.
5. To clean the device, never submerge it in water.
6. The dough hook, egg whisk and mixer beater are **not** dishwasher safe. The accessories should only be cleaned in warm water and washing-up liquid.
7. The mixing bowl is dishwasher safe. The bowl can also be cleaned with warm water and washing-up liquid. Do not use any abrasive detergents.

Technical Data

Nominal voltage:	220-240V AC, 50/60Hz
Power consumption:	1500W
Protection class:	II
Capacity:	6.0L

Before using for the first time

Before the appliance is used for the first time, all attachments and accessory parts must be cleaned as described in the section Cleaning and care.

Commissioning

1. Mix the food ingredients thoroughly in accordance with the detail in the recipe;

Then lift up the unlock lever(4) and swing up the drive arm. Fig.2 Fig.3



Fig.2

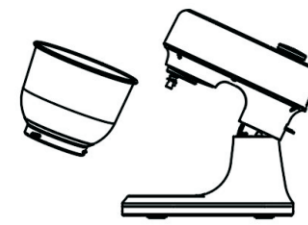


Fig.3



Fig.4

2. Place the mixing bowl (10) on the device plate, and turn the mixing bowl unit in clockwise direction until it is fixed. Fig.4

3. Fix the dough hook (1) or the egg whisk (11) or the mixing blade (8) on the blade connector and rotate the blade connector anticlockwise until it engages firmly. Fig.5 Fig.6



Fig.5



Fig.6

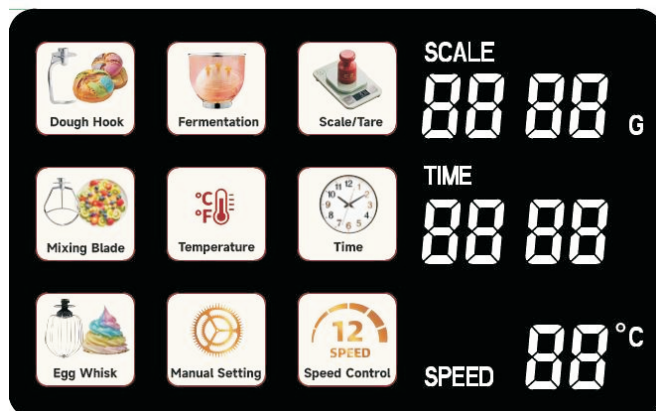


Fig.7

4. Then Press down the unlock lever(4) and press the upper housing(3) downwards with one hand. Fig.6 Fig.7

5. Insert the power plug in the power socket ,The appliance is now ready to use.

Operation:



1.Power on/off:

- 1.1 The machine is connected to the power supply, the screen lights up, all icons stay on, and the machine enters standby operable mode.
- 1.2 In standby mode, the manual icon flashes after 1 second, and other icons dim

to 30%.

- 1.3 In standby mode, long press the "Start/Pause" button for 5 seconds to shut down the machine.
- 1.4 In the shutdown state, press the "Start/Pause" button to turn on the device.

2. Preparation Settings:

- 2.1 Time setting: Press the time display icon, keep it on, then turn the knob clockwise to increase the time; Turn the knob counterclockwise to decrease the time. For each rotation, add or subtract 1 minute of time. Adjustable range is 0-15 minutes (fermentation mode is 0-90 minutes).
- 2.2 Gear setting: Press the speed control display icon, keep it on, then turn the knob clockwise to increase the gear; Rotate the knob counterclockwise to decrease the gear. The adjustable range is 1-12 gears, with each rotation increasing or decreasing the gear by 1 gear.
- 2.3 Temperature setting: Rotate the knob clockwise to increase the temperature; Rotate the knob counterclockwise to decrease the temperature. The adjustable range is 25-45 °C, with a temperature increase or decrease of 1 °C for each rotation.
- 2.4 Long press the "Start/Pause" button for 3 seconds to reset the status and enter standby mode.
- 2.5 Lift the machine head during work, and the machine will stop working; Put down the machine head, press the "Start/Pause" button, and the machine will continue to run in the state before disconnection.

3.Menu mode:

3.1 Kneading mode

Click on the kneading mode icon, the kneading mode icon will light up to 100% and flash; Press the "Start/Pause" button to start the machine. During operation, press the "Start/Pause" button to pause the machine and the kneading icon will flash. Press the "Start/Pause" button again to continue the unfinished program, and the kneading mode icon will remain on while running.

The program countdown works, running for 30 seconds in gear 1, 30 seconds in gear 2, and 4 minutes in gear 3.

Time can be adjusted before/during machine operation. Click on the time icon, the time icon will light up to 100% and flash. At this point, the time can be adjusted. After adjusting the time, the time icon will flash for 5 seconds and then dim to 30%. The adjusted time is divided into three levels, and the default working time cannot be reduced. The machine shall be kept running when adjusting the time during operation.

3.2 Mixing mode :

Click on the stirring icon, the stirring icon will light up to 100% and flash. Click on the "Start/Pause" button, and the machine will start working. Click on the "Start/Pause" button during operation, and the machine will pause, causing the stirring icon to flash. Click on the "Start/Pause" button again, and the machine will continue to run the unfinished program. The stirring icon will light up during operation.

The program countdown works, running in 7th gear for 30 seconds, 8th gear for 30 seconds, and 9th gear for 3 minutes.

Time can be adjusted before/during machine operation. Click on the time icon, the time icon will light up to 100% and flash. At this point, the time can be adjusted. After adjusting the time, the time icon will flash for 5 seconds and then dim to 30%. The adjusted time is adjusted to 9 levels, and the default working time cannot be reduced. The machine shall be kept running when adjusting the time during operation.

3.3 Beat eggs mode :

Click the egg beater icon, the egg beater icon will light up to 100% and flash. Click the "Start/Pause" button, and the machine will start working. Click the "Start/Pause" button during work, and the machine will pause, and the egg beater icon will flash. Click the "Start/Pause" button again, and the machine will continue to run unfinished programs. The egg beater icon will remain on while running.

The program countdown works, running in 12 gears for 4 minutes.

Time can be adjusted before/during machine operation. Click on the time icon, the time icon will light up to 100% and flash. At this point, the time can be

adjusted. After adjusting the time, the time icon will flash for 5 seconds and then dim to 30%. The default working hours cannot be reduced. The machine shall be kept running when adjusting the time during operation.

3.4 Manual mode:

Manual mode can run in either forward or countdown mode.

Click the manual icon, the manual icon will light up to 100% and flash, click the time icon, the time icon will light up to 100% and flash. At this time, the time can be adjusted. After adjusting the time, the time icon will flash for 5 seconds and then dim to 30%. Click the gear icon, the gear icon will light up to 100% and flash. At this time, the gear can be adjusted. After adjusting the gear, the gear icon will flash for 5 seconds and then dim to 30%. Press the "Start/Pause" button to start the countdown of the machine. During operation, press the "Start/Pause" button to pause the machine and the manual icon will flash. Press the "Start/Pause" button again and the machine will continue to run. The manual icon will remain on while running.

The timing work only requires adjusting the gear.

Time and gear can also be adjusted during work, and the machine should remain in operation during adjustment.

3.5 fermentation mode:

Click on the fermentation icon, the fermentation icon will light up to 100% and flash. Click on the "Start/Pause" button, and the machine will start working. Click on the "Start/Pause" button during operation, and the machine will pause, causing the fermentation icon to flash. Click on the "Start/Pause" button again, and the machine will continue to run unfinished programs. The fermentation icon will remain on while running.

The program countdown works, with a default time of 60 minutes and a default temperature of 38 °C.

Time and temperature can be adjusted before/during machine operation. Click on the time icon, the time icon will light up to 100% and flash. At this point, the time can be adjusted. After adjusting the time, the time icon will flash for 5 seconds and then dim to 30%. Click on the fermentation icon, the fermentation icon will

flash, and the temperature can be adjusted at this time. The time and temperature adjustment machine shall be kept running during operation.

3.6 Electronic scale mode:

The machine base is equipped with 4 pressure sensors, with a load capacity of 20KG and a weighing range of 0-5KG.

The electronic scale can be used with or without the machine lifting its head.

The machine can only be weighed in standby or pause mode, and after weighing is completed, the previous program can continue to run.

Click on the electronic scale icon, the electronic scale icon will light up to 100% and flash. After resetting to zero, the icon will stay on for a long time, and you can weigh at this time.

Application

To mix or knead dough:

1. Suggestion flour and water at a ratio of 5:3, and the maximum quantity of flour is 0.6 kg.
2. From speed 1 for mix 20 second, and speed 2 for mix 20 second, speed 3 for mix 20 second afterwards speed 4 for about 4 minutes.
3. When filling the mixing bowl, please ensure that the maximum quantity is not exceeded.
4. Maximum quantity of mixture is not exceeded 1.0kg.
5. The dough hook or mixing blade should be used.
6. Please do not use it in low speed 1、 speed 2 for a long time

Whipping egg whites or cream:

1. Switch on speed 12, whip the egg whites without stopping for about 4 minutes, according to the size of the eggs, until stiff.

2. For whipping cream, whip 250ml fresh cream at speed 12 for about 4 minutes.
3. When filling the mixing bowl with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded.
4. The egg whisk should be used.

Mixing shakes, cocktails or other liquids:

1. Mix the ingredients according to the available recipe, from speed 5 to 11 for about 4 minutes.
2. Do not exceed the maximum quantity for the mixing bowl.
3. The mixer beater should be used.

Planetary action

The attachments (whisk, kneading hooks etc.) are fitted off-centre, causing them to rotate round their own axis as well as round the main drive axis. This action ensures thorough mixing of the ingredients from the side of the bowl towards the centre.

Appropriate speed settings

- Always start with a low speed setting, especially when processing liquid or creamy ingredients, or any mixture containing flour.
- Settings 1 to 4 are suitable for slow blending, mixing, stirring in of ingredients and processing liquid ingredients as well as making dough.
- Settings 5 to 11 is suitable for making cake or pastry dough.
- Settings 12 are suitable for beating with the whisk.

Whisk

The egg whisk is suitable for light blending of liquid mixtures such as sauces, egg-white and cream.

The egg whisk can be used with the settings 12.

Dough hook

For medium mixtures 

This hook is useful for medium mixtures such as thick batter-mix and mashed potatoes, using the speed settings **5-11**.

For heavy dough 

This hook is suitable for processing heavy dough using the speed settings 1-4. Please do not use it in low speed for a long time.

Recommendations for speed levels

Gear range	Attachment	Description
	All	- Starting position for all mixing operations. - When adding ingredients.
1-4	Dough hook	- Kneading and mixing firm dough or ingredients. Ingredients ▪ 0.6 kg plain flour ▪ 0.36 kg lukewarm water Preparation 1. Put the ingredients in the mixing bowl. 2. Fit the splash guard and dough hook. 3. Speed: 1st, knead for 20s on level 1. 2nd, knead for 20s on level 2. 3rd, knead for 20S on level 3. 4th, knead for 3 minutes on level 4.
5-12 Pulse button	Egg whisk	- Whipping cream - Egg whites - Mayonnaise - Beating butter until fluffy Ingredients ▪ 6 egg whites Preparation 1. Put the egg whites in the mixing bowl. 2. Fit the splash guard and the balloon whisk. 3. Beat the egg whites at level 12 for 4 minutes until stiff.

Commissioning (Operation):

- Before fitting, changing, removing or cleaning any attachments, ensure that the appliance has been switched off and disconnected from the mains.
- **Caution:** After switching off, always wait until the motor has come to a complete standstill. Do not touch any moving parts.
- Press the release button (PUSH) to release the drive head. Tilt the head upwards until it is heard locking safely into place.
- Fit the main bowl and lock it by turning it clockwise.
- Place the splash-guard ring onto the bowl with the filler opening to the left.
- When fitting the attachments, ensure that the pin on the mounting fits safely into the corresponding recess in the attachment.
- Push the attachment all the way up, then lock it by turning it anti-clockwise (about 90°).
- **Caution:** If an attachment should touch the splash-guard ring when being fitted, lower the tilt-arm again and switch the unit briefly on; this will bring the drive head in a centred position inside the bowl.
- Put the ingredients into the bowl.
- Press the release button. Tilt the head downwards until it is heard locking into place.
- Insert the plug into a wall outlet.
- Slowly turn the rotary control to the required speed setting.
- The filler opening in the splash-guard ring allows you to add further ingredients during the stirring or kneading process.
- Switch the appliance off and remove the plug from the wall outlet after use.
- Press the release button (PUSH) to release the drive head. Tilt the head upwards until it is heard locking safely into place.
- **Caution:** Check the position of the attachments before tilting up the drive head: if they are not in a centred position, briefly switch the unit on again to centre the drive head inside the bowl.

- Push the attachment upwards all the way, then unlock it by turning it clockwise (about 90°) and remove it from its mounting.
- Remove the splash-guard ring.
- Unlock the bowl by turning it anti-clockwise and remove it.

Cleaning

Warning! To prevent the risk of electric shock, injury or damage:

- Disconnect the power supply plug from the mains socket before cleaning.
- Never immerse the base unit in water.
- Never use scouring, corrosive or abrasive cleaning materials as these could damage the appliance.

Cleaning the base unit

- 1 Clean the base unit with a damp cloth. A little detergent may also be used.
- 2 Wipe over with clean water.
- 3 Do not use the base unit again until it is completely dry.

Cleaning the accessories

- 1 Put the parts in cold or lukewarm water to soften dough residues.
Note: You can also add a little detergent to the water.
- 2 Remove softened dough residues with a washing-up brush.
- 3 Rinse off with clean water.
- 4 Allow parts to dry completely before using them again.

Packing list SK-05016:

⌘ Main body	1 set	⌘ Egg whisk	1 set
⌘ Mixing bowl	1 set	⌘ Bowl cover	1 set
⌘ Mixing blade	1 set	⌘ Instruction manual	1 set
⌘ Dough hook	1 set		

Warning(Preventing injury)



Warning! To prevent the risk of electric shock, injury or damage:

- Disconnect the power supply plug from the mains socket before cleaning.
- Never immerse the base unit in water.

Caution! Never use scouring, corrosive or abrasive cleaning materials as these could damage the appliance.

To avoid injury, please observe the following information.

1. Make sure that the mains cable never becomes a trip hazard ,that no-one can get Tangled in it or tread on it.
2. During operation ,avoid contact with the moving parts of the appliance such as The dough hook ,balloon whisk or beater .Your hands or hair could be drawn into The appliance ,leading to injuries.Only ever switch the appliance on if you have Correctly fitted the bowl cover when using the mixing bowl
3. Always remove the plug from the wall socket
When there is no supervision
After each cycle of use
In case of any malfunction
Before cleaning ,assembling or disassembling the appliance
Before cleaning any attachment
4. This appliance has important markings on the plug blade .the attachment Plug Or entire cordset (if plug is molded onto cord) is not suitable for replacement If damaged ,the appliance shall be replaced.
5. Caution! Any misuse can cause severe personal injury



The device complies with the European Directives 2014/35/EU and 2014/30/EU.



At the end of its service life, this product may not be disposed of in the normal household waste, but rather must be disposed of at a collection point for recycling electrical and electronic devices. The materials are recyclable according to their label. You make an important contribution to protecting our environment by reusing, recycling or utilising old devices in other ways. Please ask the municipal administration where the appropriate disposal facility is located.