

SOKANY[®]

WONDER CHOPPER

MODEL:SK-06020

INSTRUCTION MANUAL



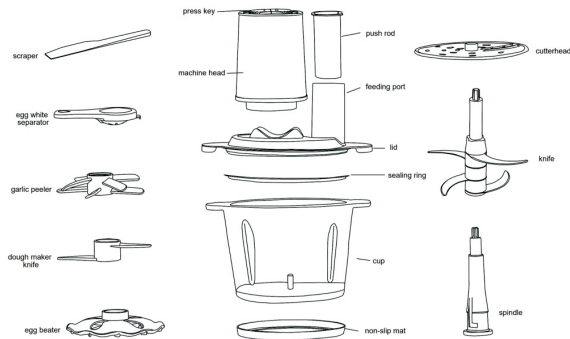
220-240V 50/60Hz 1000W MADE IN P.R.C



CONTENT

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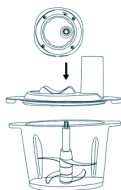
Dear customers, thank you for using our electric food processor (meat and vegetable grinder). In order to facilitate you to operate this machine correctly, please read this instruction carefully before use.



Part I. Instructions

USE OF CHOPPER FUNCTION

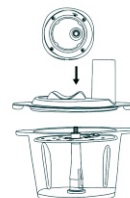
1. Thoroughly clean all parts in contact with food before using this product.
2. After the power is connected, please press the button to start working and release the button to stop working.
3. Remove the tendons, bones and skins of meat before processing.
4. Put the mincing knife into the cup. Cut the ingredients into 1-2cm pieces and put them into the cup. Fruit and vegetable ingredients should be added with an appropriate amount of water, not more than half the total volume of the cup. Otherwise, the crushing effect and service life of the product will be affected.
5. Cover the lid and align it in position. Align the stainless steel rotor of the motor base with the position of the knife shaft and place it on the cover, ensuring that it is fully seated and securely fastened. (As shown in the figure)
6. The product is provided fast and slow speed. Choose gear according to ingredients (meat: fast gear; fruits and vegetables: slow gear).
7. Turn on the power and gently press the button to start working. It is recommended to perform inching operation (work 3 seconds and stop 2 seconds). Repeat inching operation at least 3 times before working continuously. A continuous operation shall not exceed the rated working time (see the attached table) in order not to affect the service life of the product.
8. After the processing, disconnect the power, remove the motor and open the lid. Take out the mincing knife and remove the residual ingredients with a spatula or chopsticks.
9. If the ingredients stick to the cup, please disconnect the power firstly and use a scraper or chopsticks to scrape off the ingredients before processing.
10. The product cannot be used to dry grinding of hard soybean, rice and other hard ingredients.



11. If the product shakes due to uneven distribution of ingredients, please stop working and distribute the ingredients evenly.
12. If the desired effect is not achieved within 15 seconds, please release the button and work again after 10-20 seconds. It is beneficial to prolonging product life

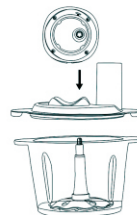
USE OF SHREDDING AND SLICING FUNCTION

1. When using the cutting and slicing function, insert the cutterhead into the spindle (slicing: the blade of the cutterhead is facing upwards; shredding: the protrusion of the cutterhead is facing upwards), and then insert the spindle onto the stainless steel fixed shaft.
2. Cover the lid and align it in position. Align the stainless steel rotor of the motor base with the position of the knife shaft and place it on the cover, ensuring that it is fully seated and securely fastened. (As shown in the right figure)
3. Peel and cut the prepared ingredients into appropriate sizes so that they can fit into the feeding port.
4. Connect the power and put the ingredients into the feeding port. Start with **slow speed** and use the push rod to press down on the food to slice or shred it.
5. If not all cutting is completed within 30 seconds, please release the power switch and wait for 30 seconds before proceeding with processing. This method is beneficial for extending the product's lifespan.
6. After processing is completed, disconnect the power and wait for the cutterhead to stop rotating. Remove the machine head and open the transparent cover, then use a scraper to remove the ingredients.



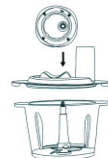
USE OF EGG BEATING FUNCTION

1. Place the egg beater vertically on the spindle, rotate counterclockwise and then insert the spindle onto the stainless steel fixed shaft.
2. Add 8-24 eggs, and if needed, use an egg white separator to remove the yolk and add an appropriate amount of sugar. Cover the lid and align it in position. Align the stainless steel rotor of the motor base with the position of the knife shaft and place it on the cover, ensuring that it is fully seated and securely fastened. (As shown in the right figure)
3. Connect the power and start with slow speed first. After normal operation, you can switch to fast speed for better results.
4. If not all cutting is completed within 30 seconds, please release the power switch and wait for 30 seconds before proceeding with processing. This method is beneficial for extending the product's lifespan.
5. After processing is completed, disconnect the power supply, wait for the spindle to stop rotating, remove the machine head, open the transparent cover, and take out the ingredients.



USE OF GARLIC PEELING FUNCTION

1. Install the garlic peeler component vertically to the bottom of the spindle, and then insert the spindle onto the stainless steel fixed shaft.
2. Add garlic cloves. Cover the lid and align it in position. Align the

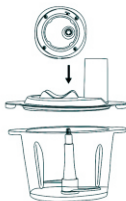


stainless steel rotor of the motor base with the position of the knife shaft and place it on the cover, ensuring that it is fully seated and securely fastened. (As shown in the right figure)

3. Connect the power and start with slow speed.
4. If not all cutting is completed within 30 seconds, please release the power switch and wait for 30 seconds before proceeding with processing. This method is beneficial for extending the product's lifespan.
5. After processing is completed, disconnect the power supply, wait for the spindle to stop rotating, remove the machine head, open the transparent cover, and take out the ingredients.

USE OF DOUGH BLENDING FUNCTION

1. Place the dough maker knife vertically on the spindle, rotate counterclockwise, and then insert the spindle onto the stainless steel fixed shaft.
2. Add flour (no more than 250 grams) and an appropriate amount of water. Cover the lid and align it in position. Align the stainless steel rotor of the motor base with the position of the knife shaft and place it on the cover, ensuring that it is fully seated and securely fastened. (As shown in the right figure)
3. Connect the power and start with fast speed.
4. If not all cutting is completed within 30 seconds, please release the power switch and wait for 30 seconds before proceeding with processing. This method is beneficial for extending the product's lifespan.
5. After processing is completed, disconnect the power supply, wait for the spindle to stop rotating, remove the machine head, open the transparent cover, and take out the ingredients.



Part 2. Maintenance

1. Before cleaning the product, be sure to remove the motor and disconnect the power
2. Please clean the product immediately after use
3. When cleaning, please rinse the cup body and accessories with water and wipe dry. The blades are very sharp. In order to avoid injury, please do not touch the blade directly with your hands. Rinse water have to be very clear. So that you can see the blade during the cleaning process
4. The motor surface can be wiped with a wet cloth. Do not put it into the liquid including water or other liquids
5. The product should be stored in a dry place and avoid direct ultraviolet radiation
6. Before storing the product, make sure they are clean and dry.

Precautions for safe use:

1. Be sure to disconnect the power before disassembling, assembling or adjusting any parts of the product.
2. Please check the power cord and other parts before use for damage before use. If it is damaged, please stop using it and contact customer service immediately. Do not disassemble and repair by yourself.
3. Before adding the ingredients, make sure that the mincing knife is installed in place and can operate freely.

4. Do not operate the product without ingredients in the cup or overloaded working
5. Do not add ingredients that exceed the ambient temperature of ± 50 degrees into the cup. Do not use or sterilize it in the microwave to avoid cup break.
6. This machine cannot process hard food. For example, coffee beans, dried soybeans and other similar ingredients.
7. Please operate in strict accordance with the rated working time. Continuous working time cannot exceed 15 seconds. If the desired effect is not reach you, please release the button to cool the machine for 10~20 seconds.
8. After processing, please wait until the motor and blade stop rotating and make sure that the power is off, and then remove the motor.
9. If the product stops working during operation, that is because the motor is equipped with overheating protection device. Please turn off the power and Cool it for at least 20 to 30 minutes before using.
10. Do not put the motor into water or other liquids.
11. Do not use corrosive liquids (such as gasoline) to clean the product.
12. Do not put any parts of this product in the dish washer.
13. The machine should be stored in a place not accessible to children. Please do not use this product for the children and people with impaired limbs or mental disorder.
14. This machine is only suitable for personal or family use, not for commercial use.

Instruction

Food	Component	Note	Stirring Number	Time Per Operation
Mutton	300g	Bone and skin removed then cut into chunks	3 times	5-10 seconds
Bee	300g	Bone and skin removed then cut into chunks	3 times	5-10 seconds
Garlic	250g		4 times	3-5 seconds
Chili	250g	Cut into 3cm pieces	4 times	3-5 seconds
Carrot	250g	Cut into 2cm pieces	4 times	3-5 seconds
Tomato	250g	Cut into 4 pieces	2 times	3-5 seconds
Celery	250g	Cut into 3cm pieces	4 times	3-5 seconds
Potato, Taro	250g	Cut into 2cm pieces	4 times	3-5 seconds
Fruit	250g	Cut into 2cm pieces	3 times	3-5 seconds
Egg	4 pcs			
Fried peanut, Walnut meat, Nuts	200g	Go to the shell	3 times	5-10 seconds
Bread crumb	2 slice	Use crisp bread	2 times	3-5 seconds
Ham sausage	200g	Cut each root into 3-4 pieces	1 times	5-10 seconds