

SOKANY®

PRESSURE COOKER

MODEL:SK-2401

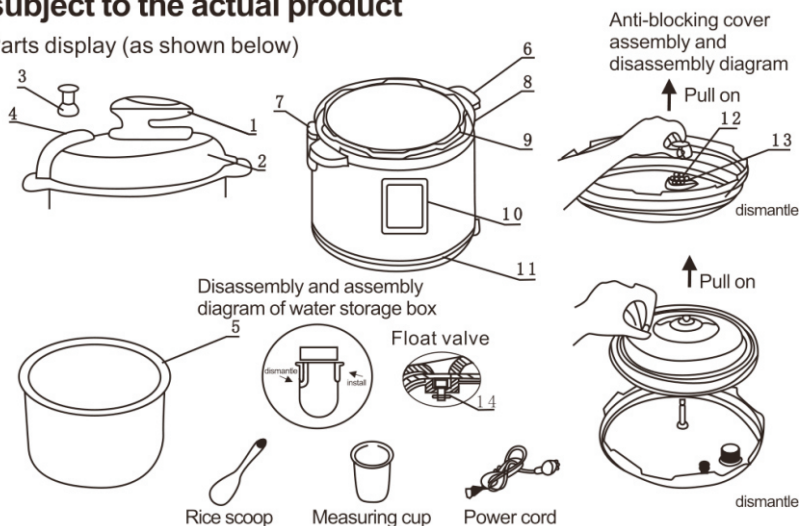


220-240V 50/60Hz 1000W MADE IN P.R.C

RoHS EAC     

1. Product introduction/product drawing is subject to the actual product

Parts display (as shown below)



- | | | |
|------------------|----------------------|-----------------------------------|
| 1. Handle | 6. Pot body handle | 11. Base |
| 2. Pot lid | 7. Water storage box | 12. Hexagon nut |
| 3. Exhaust valve | 8. Central | 13. Butterfly clip |
| 4. Float valve | 9. Outer pot | 14. Detail drawing of float valve |
| 5. Inner pot | 10. Control Panel | |

2. Installation and cleaning attention / make sure that the electric pressure cooker is not powered on when cleaning

Sealing ring cleaning: a. Take out the sealing ring from the lid.
b. Clean and dry the sealing ring, and reinstall it in place.

Upper cover cleaning: a. Clean the upper cover, float, exhaust valve, anti-blocking cover, and reinstall them in place.

Cleaning the water storage box: a. Pull out the water storage box horizontally.
b. Clean the water storage box and wipe dry.
c. Reinstall the water storage box in place.

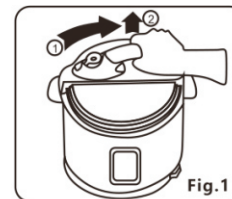
Pot body cleaning: a. The water, rice grains and sundries inside and outside the pot body should be cleaned up.

b. Clean the water storage box and wipe dry.

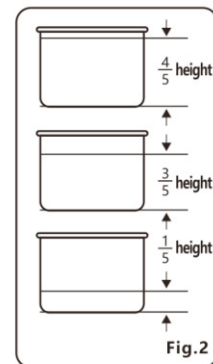
3. Instructions for use

<1> Cooking preparation

1. Open the lid: first hold the handle of the lid with your hand, turn the lid clockwise to the limit edge, and then lift the lid up. (See Fig.1)



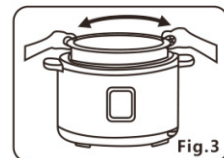
2. Take out the inner pot and put the food and water into the inner pot. The food and water shall not exceed 4/5 of the height of the inner pot: the food that is easy to expand in water shall not exceed 3/5 of the height of the inner pot; the food and water shall not be less than the height of the inner pot 1/5 scale. (See Fig.2)



► When cooking rice, water can be discharged according to the number of cups of rice used corresponding to the corresponding scale position of the inner pot. Users can increase or decrease the amount of water according to different rice qualities and personal tastes.

The maximum amount of rice for cooking is 2L 4 cups, 4L 8 cups, 5L 10 cups, 6L 12 cups, 8L 16 cups, 12L 20 cups.

3. Put the inner pot into the outer pot, wipe the bottom of the inner pot and the surface of the heating plate before putting it, and no debris should be left; after putting it in, gently rotate the inner pot to keep the inner pot in good contact with the heating plate. (See Fig.3)



4. Close the lid

1) Before closing the lid, check whether the sealing ring is correctly inserted into the aluminum cover plate in the pot lid, and pay attention to the convex surface not to be placed in the opposite direction.



2) Safe lid closing: recognize the alignment mark, open lid position, close lid position, pick up the lid, put it down vertically at the unlock position, and rotate the lid counterclockwise to the lid closed position. Open the cover and operate in the reverse direction. It is forbidden to buckle and open the cover forcibly by brutal operations to avoid safety problems. (See Fig.4) Close the exhaust valve, turn it to the sealing position and check if the float valve is down. (Float valve is down before working without heating) (see Fig.5)



Note: It is forbidden to use electricity if the lid is not closed safely. If the lid is not screwed to the closed position, it may cause the lid to fall off, and steam may enter the circuit, which may be dangerous!

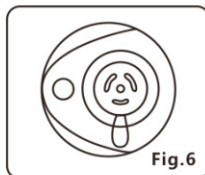
5. Open the lid and use:

1. Quick opening (for non-liquid food)

A. Turn off the power supply or unplug the power supply.

B. Turn the exhaust valve to the exhaust position (as shown in Fig.6) until the float valve drops.

C. Hold the handle of the pot lid with your hand, turn it clockwise to the limit edge, and then lift the lid up to access it.



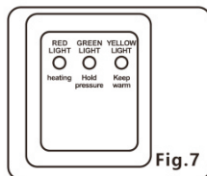
2. Normally open the lid: When cooking liquid food (porridge, viscous liquid, etc.), when the work is over, you cannot turn the exhaust valve to deflate immediately; you must first cut off the power supply and let it cool naturally until the float valve drops until the pressure is fully released, And then you can rotate to open the lid, otherwise the food will be ejected from the exhaust valve.

Tip: Use a wet towel to cover the lid to speed up the cooling rate.

<2>Function selection

Mechanical type

1. Turn on the power, turn the knob clockwise to the corresponding function, the heating lamp (red) will light up, and heating will start. Enter the pressure-holding state, and the pressure-holding light (green) lights up. In the heat preservation state, the heat preservation lamp (yellow) is on. If the knob is not turned to work, the heating lamp will turn on for a while and then go out, and the heat preservation lamp (red) will be on and it is in the heat preservation state. (See Fig.7)



2. According to different foods, turn the knob to the corresponding position. Cooking example: Boil 6 cups of rice, the ratio of water to rice is 1:1.

1) Turn on the power and turn the timer to the cooking position.

2) When the working pressure is reached, the heating lamp (red) goes out, the pressure holding lamp (green) is on, and the pressure holding program is entered.

3) During the pressure maintaining process, the heating plate is energized intermittently (power off when the working pressure is exceeded, and energized below the working pressure), and the heating lamp and the pressure maintaining lamp are turned on alternately.

4) When the knob is turned to the "off" position, the heating and cooking work is completed. (Note: The timer sounds a "ticking" clock sound during the working process, and when it is over, the "ticking" sound stops) Enter the heat preservation state, if you don't need continuous heat preservation, you can switch unplug the power cord.

Tips: The product may make a chucking noise sometimes during the working process, which is a normal phenomenon, please rest assured to use!

Computer type

1. Work characteristics:

1) The buzzer sounds prompt function.

2) It has a variety of cooking functions, and the pressure holding time of each function is adjustable.

3) It has a 24-hour appointment function.

4) With power-off memory function, the original working state will continue when the power is turned on again after an unexpected power-off.

5) With automatic heat preservation function, the longest heat preservation time is 24 hours.

6) It has the function of sensor open circuit, short circuit, over-temperature protection against dry lamp failure.

2. Operation instructions:

1) Turn on the power, the display shows 00 00, and the product enters the standby state.

2) Select the cooking function key, such as cooking rice (display P8, the default cooking pressure is 8 minutes), enter the cooking state (you need to switch or cancel the current function, you can press the "warm/cancel" key to reselect), When the cooking is over, it will automatically enter the heat preservation state.

3) Holding pressure time selection:

Note: When you select the corresponding function key, the program will automatically work according to the default holding pressure time. According to your cooking experience, the function time of this product can be adjusted. The method is: After selecting the function key, press "Pressure Selection" to adjust the pressure holding time while the display number is still flashing.

The function time is as follows: (The comparison table contains the functions of this product, but it is not limited to this product)

Cooking Project	Rice	Porridge	Soup	Beans
Default holding time (minutes)	12	15	25	40
Adjustable pressure holding time (minutes)	1-20	1-35	1-40	1-99

Cooking Project	Fish	Meat	Chicken	Cake
Default holding time (minutes)	5	12	13	18
Adjustable pressure holding time (minutes)	1-15	1-35	1-30	1-33

- 4) When the working pressure is reached, the cooking will enter the countdown. When the countdown is completed, there will be a "BiBi" prompt sound, and the heat preservation lamp will be on, and the cooking will enter the heat preservation state after the cooking. The display shows (bb).
- 5) Appointment timing function:
In the standby state, repeatedly press the "appointment/timing" button, the digital tube time will increase by 30 minutes, select the time that needs to be scheduled, the appointment light will light up, and then select the function, and the corresponding function light will light up, start the countdown, when the countdown ends, the cooking work will start automatically.

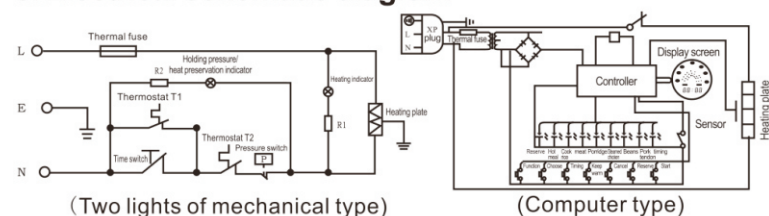
6) Fault code display

Display code	E1	E2	E3	E4
Malfunction	Sensor Break	Sensor Short Circuit	Over Temperature	Pressure switch malfunction

4. Technical parameter

product specifications (capacity)	power supply	power	Inner pot caliber	work pressure	Holding temperature
2L	220V~50Hz	701W	16cm	40~80kPa	60℃~80℃
2.5L	220V~50Hz	701W	16cm	40~80kPa	60℃~80℃
3L	220V~50Hz	701W	18cm	40~80kPa	60℃~80℃
4L	220V~50Hz	800W	20cm	40~80kPa	60℃~80℃
5L	220V~50Hz	1000W	22cm	40~80kPa	60℃~80℃
6L	220V~50Hz	1000W	22cm	40~80kPa	60℃~80℃
8L	220V~50Hz	1200W	24cm	40~80kPa	60℃~80℃

5. Electrical schematic diagram



6. Safety Precautions

Special Note

In order to ensure safe use and avoid injury and property damage to you and others, please be sure to observe the following safety precautions. Failure to observe the safety warnings and incorrect use may cause accidents.

This product does not consider the following situations:

Play and use of appliances by unattended children and the disabled

Use attention

- It is forbidden to use the product in flammable materials and humid environment, otherwise it may cause electric shock and fire.
- The height of the food and water added to the inner pot must be as specified in step 2 of the instruction manual, otherwise it may be undercooked or cause malfunction.
- It is forbidden to use it in a place where children can reach to prevent burns and electric shocks.
- It is forbidden to modify or repair by non-technical personnel. Please go to the designated repair point for repairs.
- The appliance must not be immersed in water, otherwise it will cause the danger of electric shock and short circuit.
- Please use a separate power socket of 220V. You cannot share a socket with other electrical appliances to prevent abnormal heating of the socket and cause a fire.
- If the power cord is damaged, it must be replaced with a special flexible cord or special components purchased from its manufacturer or maintenance department.
- Do not plug or unplug the socket with wet hands: When unplugging the plug, you must hold the handle of the plug and pull it out. Do not pull the power cord to avoid damage to the power cord.
- Do not open the cover forcibly when the float valve is not down, otherwise it may cause burns or other injuries.
- The float valve, exhaust valve and anti-blocking cover must be checked frequently to ensure that they are not blocked. Do not place any heavy objects on the exhaust valve or replace it with other objects.
- Do not put your hands or face close to the exhaust port, and do not touch the lid during use to avoid burns.
- The contact surface between the bottom of the inner pot and the heating plate should be kept clean and free of foreign matter. The inner pot cannot be boiled on other heat sources, and other containers cannot be used to replace the inner pot.
- When moving the product, please handle the pot body and do not lift the handle of the pot lid directly to avoid the handle falling off.
- It is forbidden to block the periphery of the buckle between the lid and the outer pot with a rag, so as not to affect safety.
- The inner pot is coated with a non-stick coating. To prevent scratches, please use a plastic rice spoon.
- In the event of a failure, the use should be suspended and sent to the company's maintenance point for overhaul.
- Please take good care of the children to avoid accidents!

7. Common faults and solutions

	Phenomenon	Reason	HANDLING METHOD
1	Difficulty closing	The sealing ring is not placed	Place the sealing ring
		Float valve jams the push rod	Push the putter with your hand
2	Difficulty opening the lid	The float valve does not fall after deflation	Use chopsticks to press the float valve
		There is still pressure in the pot	Open the lid after the pressure in the pot drops
3	Leaking lid	No sealing ring placed	Place the sealing ring as required
		Foreign matter stuck to the sealing ring	Clean the seal
		Seal ring wear	Replace the sealing ring
		Did not close the lid	Close the lid as required
4	Float valve leaks	Foreign matter stuck to the float valve gasket	Clean the float valve gasket
		Float valve gasket is worn	Replace the float valve gasket
5	Float valve cannot rise	Too little food and water in the pot	Put food and water as required
		Leakage of lid and exhaust valve	Send to the repair point for repair
6	The exhaust valve keeps venting when working	The exhaust valve is not placed in the sealed position	Place the exhaust valve in the sealed position
		Pressure control failure	Send to the repair point for repair
7	Power-on light does not light up	Poor contact of the power socket	Check the power outlet
8	Undercooked/too hard	Add too little water	Increase the amount of water appropriately
		Open the lid too early	When the work is over, it is best to open the lid after 5 minutes
9	Cooking rice is too soft	Too much water	Appropriately reduce the amount of water

8. Environmental List

Disclaimer: All content in this information has been carefully checked. If there are printing errors or misunderstandings in the content, you can consult our company.

Note: If the product has technical improvements, it will be compiled into the new version of the manual without notice; the appearance and color of the product are subject to change, subject to the actual product.

About environmental protection

According to the "Administrative Measures for the Control of Electronic Information and Product Pollution" of the People's Republic of China, the content of the toxic and hazardous substances or element names specified in the parts of the electric pressure cooker is listed in the following table.



Electronic Information Product Name: Electric Pressure Cooker Products

	Name of Toxic and Hazardous Substances					
Part Name	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent chromium (Cr(VI))	Polybrominated biphenyls (PBB)	Polybrominated Diphenyl Ether (PBDE)
Packaging Materials	○	○	○	○	○	○
Plastic components	○	○	○	×	○	○
Power cord assembly	×	○	○	○	×	×
Lid, inner pot assembly	×	○	○	○	○	○
Heating components	×	○	○	×	○	○
Screw assembly	×	○	○	×	○	○
Temperature control components	○	○	×	×	○	○
Switch control components	×	○	○	○	×	×
Power control board assembly	×	○	○	×	×	×

○ Identifies that the content of this toxic and hazardous substance in all homogeneous materials of this part is below the limit requirement of the SJ/T11363-2006 standard.

× Identifies that the content of the toxic and hazardous substance in at least a certain homogeneous material of the part exceeds the limit requirement of the SJ/T11363-2006 standard.

Note:

1. The materials of the products produced by our company should be made of non-toxic and harmless materials as much as possible. The above parts and components containing harmful substances and elements cannot be replaced by toxic and harmful substances due to the current technological level of the industry. In case of material and technology material upgrade without notice.

9. Warranty Card

Username		Contact number	
Product number		Purchase date	
Repair date	Failure and replacement parts		Repair seal
Dealer stamp		Contact number	