

SOKANY[®]

STAND MIXER

MODEL: CX-6622

INSTRUCTION MANUAL



220-240V 50/60Hz 400W MADE IN P.R.C



CONTENT

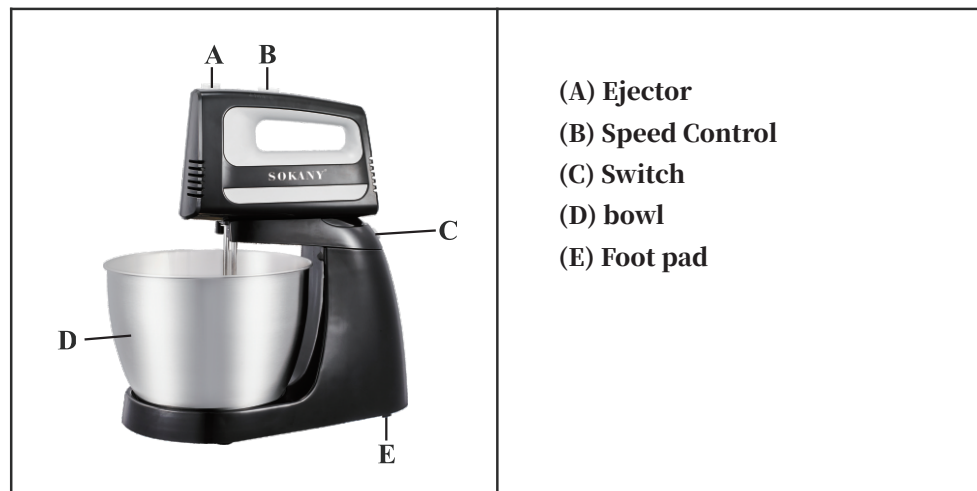
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A. IMPORTANT NOTES

When using electrical appliances, basic safety precaution must always be followed

1. Read all instruction carefully
2. This appliance is for normal household use only
3. Close supervision is necessary when the appliance is in use. Keep the appliance away from children.
4. To protect against risk of electric shock, fire or personal injury, do not Immerse power cord, plug, mixer unit in water or any form of liquid.
5. Unplug when not in use and before cleaning
6. Do not operate the appliance when the power cord or plug is damaged. If the appliance malfunctions, dropped or damaged in any manner, send the appliance to an authorized service centre.
7. Do not let power cord hang over the edge of a table or counter, or touch any hot surface.
8. Do not place the appliance near gas outlet, electric burner, or heated oven.
9. Always use a reliable earthed power supply to operate the appliance.

B. PARTS IDENTIFICATION



C. HOW TO USE

Using mixer unit manually	• Insert beaters or dough hooks into the correct outlets and ensure the beaters or dough hooks securely lock and in position.  To avoid splashing, place the beaters or dough hooks inside the batter before operating the appliance.
Mixer speed control	Variable 10-Speed Selector (Refer to PARTS IDENTIFICATION “B”) Low Speed - Level (1) Selection Suitable for beginning and ending in mixing process, beating and mixing tight or fluid batters, for whipping egg white or flour mixes. Medium Speed - Level (2, 3) Selection For consistent mixing process. High Speed - Level (4, 5) Selection For whipping cake mixes, sauces and etc. Also for kneading consistent mixing process. Caution: For high speed (4, 5) it is recommended not to use more than 1 minute to avoid motor overheating.

D. CLEANING AND MAINTENANCE

1. Before cleaning the appliance, adjust the Speed Selector to position "0" Unplug the cord from the power supply outlet.
2. Press "Ejector Button" (Refer to PARTS IDENTIFICATION "A") to release the beaters or dough hooks from the mixer.
3. Wash beaters, dough hooks, with a soft sponge and some mild detergent. Rinse with water and wipe clean with a cloth.
4. Do not submerge the mixer unit into water or any type of liquids to avoid electric shock and cause damage to the appliance. To remove difficult stains, clean the area surface with a damp cloth.

E. PREPARATION GUIDELINE CHART

Dough Hooks	Capacity	Duration
Yeast dough	Max. 500g flour (With Water 500g)	5 minutes

Remind: Prevent the flour entering the machine, please work for 30 seconds in 1 level first. Select max. speed (level 5 - High Speed)

Beaters	Capacity	Duration
Batters for waffles, pancakes, etc	Approx. 750 g	3 minutes
Thin sauces, creams and soups	Approx. 750	3 minutes
Mayonnaise	gMax. 3 egg yolk	5 minutes
Mash potatoes	sMax. 750 g	3 minutes
Whipping cream	Max. 500 g	5 minutes
Whisking egg whites	Max. 5 egg whites	3 minutes
Cake mixture	Approx. 750 g	3 minutes

F. SPECIFICATION

Rated Voltage	AC220-240V
Rated Frequency	50/60HZ
Rated Wattage	400W