SOGO BAT-SS-14545

SOGO SS-14545 Multifunction Food Processor

User Manual

Model: BAT-SS-14545

1. Introduction

Thank you for choosing the SOGO SS-14545 Multifunction Food Processor. This appliance is designed to simplify your cooking process, making it faster, cleaner, and more efficient. With its versatile functions and included accessories, it will be an indispensable tool in your kitchen. Please read this manual carefully before first use to ensure safe and optimal operation of your new appliance.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Always unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Keep hands and utensils away from the blades during operation to prevent injury and damage to the food processor.
- The blades are **sharp**. Handle with extreme care.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is equipped with overheat protection and dry boil protection. If the appliance stops working due to overheating or dry boiling, unplug it and allow it to cool down before resuming operation.
- Ensure all components are correctly assembled before operating.
- Do not use outdoors. This appliance is for household use only.
- Close supervision is necessary when any appliance is used by or near children.

3. Product Components

Familiarize yourself with the parts of your SOGO SS-14545 Multifunction Food Processor:



Figure 3.1: Main unit of the SOGO SS-14545 Multifunction Food Processor, showing the control panel, stainless steel jug, and steamer attachment.

- **Main Unit:** Houses the motor, heating element, and control panel.
- **Control Panel:** Features an LED screen, rotary dial, and function buttons for easy operation.
- **Stainless Steel Jug (1.75 L):** The primary processing bowl for mixing, blending, chopping, and cooking.
- **Stainless Steel Blades:** Detachable blades for various processing tasks like chopping, grinding, and crushing ice.



Figure 3.2: Close-up view of the sharp stainless steel blades.

- **Steamer (2 L, BPA-free):** Sits on top of the jug for steaming ingredients.
- **Butterfly Accessory:** Used for gentle mixing and whisking.



Figure 3.3: The plastic butterfly accessory, ideal for light mixing.

- **Dough Accessory:** Designed for kneading dough.



Figure 3.4: The specialized dough accessory for kneading.

- **Spatula:** For scraping down ingredients and assisting with removal.

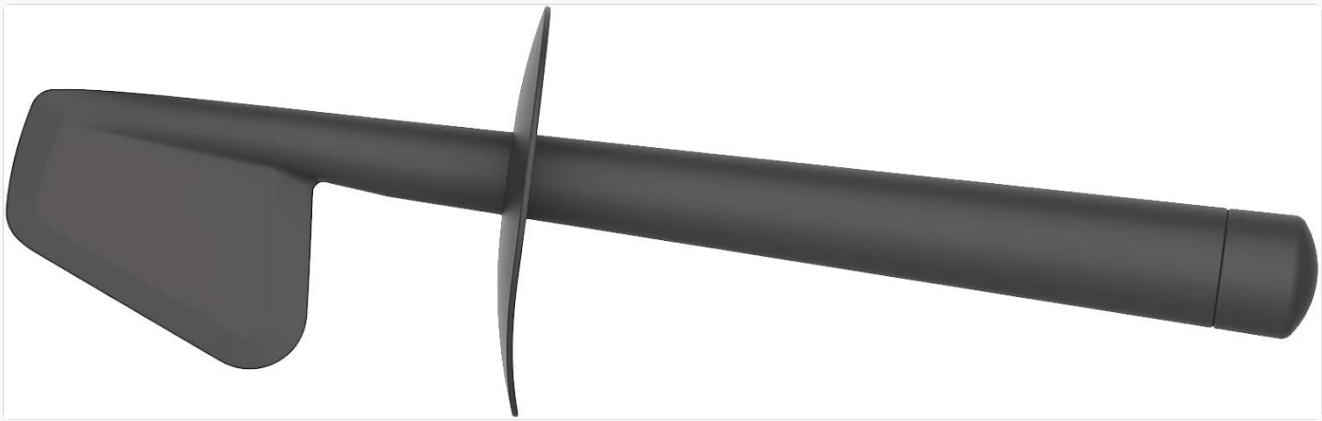


Figure 3.5: The included spatula for safe food handling.

- **Lid:** Secures the jug during operation.
- **Recipe Book:** Provides various recipes to get you started.

4. Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the stainless steel jug, blades, steamer, butterfly accessory, dough accessory, spatula, and lid in warm, soapy water. Rinse thoroughly and dry all parts. The main unit should only be wiped with a damp cloth.
3. **Assembly:**

- Place the main unit on a stable, flat, and dry surface.
- Insert the desired accessory (blades, butterfly, or dough accessory) into the bottom of the stainless steel jug. Ensure it is securely seated.
- Place the assembled jug onto the main unit, ensuring it locks into place.
- Add ingredients to the jug.
- Secure the lid onto the jug. If using the steamer, place it on top of the lid.

4. **Power Connection:** Plug the power cord into a suitable electrical outlet (220-240V ~ 50/60Hz).

5. Operating Instructions

The SOGO SS-14545 offers a range of functions controlled via its intuitive panel:

5.1 Control Panel Overview

- **LED Screen:** Displays time, temperature, and speed settings.
- **Rotary Dial:** Used to adjust speed, temperature, and time.
- **Function Buttons:** Dedicated buttons for predefined programs and pulse function.

5.2 Basic Operation

1. **Power On:** Once plugged in, the appliance will enter standby mode.
2. **Setting Speed:** Turn the rotary dial to select one of the 6 variable speeds. Press the 'Pulse' button for short bursts of high speed.
3. **Setting Temperature:** Select desired temperature: 37°C, 80°C, 90°C, 100°C, or 120°C.
4. **Setting Timer:** Use the rotary dial to set the cooking time, up to 99 minutes.
5. **Start/Stop:** Press the Start/Stop button to begin or pause operation.

5.3 Predefined Functions

The appliance features 4 convenient predefined programs:

- **Soup:** Optimized settings for preparing soups.
- **Dessert:** Ideal for various dessert preparations.
- **Slow Cook:** For recipes requiring longer cooking times at lower temperatures.
- **Dough:** Specific program for kneading dough.

5.4 Specific Functions

- **Mixing/Blending:** Use the stainless steel blades or butterfly accessory depending on consistency.
- **Chopping/Grinding:** Use the stainless steel blades for chopping vegetables, nuts, or grinding spices.
- **Steaming:** Place ingredients in the 2L steamer basket, add water to the jug, and select the steaming temperature (e.g., 100°C).
- **Ice Crushing:** Use the stainless steel blades and the dedicated ice crushing function for best results.
- **Reheating/Preserving/Fermenting:** Utilize the temperature control and timer for these specific tasks.

6. Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your food processor.

- **Always unplug** the appliance before cleaning.
- **Jug and Accessories:** The stainless steel jug, blades, steamer, butterfly accessory, dough accessory, and spatula are dishwasher safe. For manual cleaning, wash in warm, soapy water, rinse thoroughly, and dry immediately.
- **Main Unit:** Wipe the main unit and control panel with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- **Storage:** Store the appliance in a clean, dry place when not in use. Ensure all parts are dry before storing.

7. Troubleshooting

If you encounter issues with your food processor, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; jug/lid not correctly assembled.	Check power connection; ensure jug and lid are securely locked in place.
Blades not spinning or motor not running.	Overloaded; ingredients too large/hard; safety lock not engaged.	Reduce quantity of ingredients; cut ingredients into smaller pieces; ensure jug and lid are properly locked.
Appliance stops during operation.	Overheat protection activated; dry boil protection activated.	Unplug and allow to cool for 20-30 minutes. Ensure sufficient liquid for heating functions.
Unusual noise or odor.	Incorrect assembly; foreign object; motor strain.	Turn off and unplug. Check assembly. Remove any foreign objects. Reduce load. If problem persists, contact support.

8. Specifications

Feature	Specification
Model Number	BAT-SS-14545
Voltage / Frequency	220 - 240 V ~ 50/60 Hz
Heating Power	800 W
Motor Power	400 W
Jug Capacity	1.75 Liters
Steamer Capacity	2 Liters
Dimensions (L x W x H)	30 x 27.5 x 38.5 cm
Weight	6.04 kg
Main Material	Stainless Steel
Dishwasher Safe Parts	Yes (accessories)

9. Warranty and Support

Your SOGO SS-14545 Multifunction Food Processor comes with a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical support, spare parts, or warranty claims, please contact your retailer or the official SOGO customer service in your region. Keep your proof of purchase for any warranty-related inquiries.

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