

SOKANY SK-272

SOKANY SK-272 Stand Mixer

Instruction Manual

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1. IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the stand mixer.
- To protect against electrical shock, do not immerse the mixer body, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
- 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. Contact customer service for examination, repair, or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter.
- Do not let the cord contact hot surfaces, including the stove.
- Always ensure the mixer is switched off and unplugged before changing accessories or cleaning.
- Do not use the appliance for other than intended household use.

2. PRODUCT OVERVIEW

Familiarize yourself with the components of your SOKANY SK-272 Stand Mixer.



Figure 2.1: SOKANY SK-272 Stand Mixer. This image shows the complete stand mixer unit, highlighting its sleek design, 6.5L stainless steel bowl, and the control dial for 10 speeds plus pulse function.



Figure 2.2: Mixer Head Tilted Up. This image illustrates the mixer head in its tilted-up position, allowing for easy attachment and removal of the mixing bowl and accessories. The whisk attachment is shown installed.



Figure 2.3: Included Attachments. This image displays the three primary mixing attachments: the whisk for aerating, the flat beater for general mixing, and the dough hook for kneading.

Components:

1. **Mixer Head:** Contains the motor and attachment port.
2. **Tilt-Head Release Button:** For raising and lowering the mixer head.
3. **Speed Control Dial:** Adjusts mixing speed from 1 to 10, plus Pulse.
4. **Power Cord:** For connecting to an electrical outlet.
5. **6.5L Stainless Steel Mixing Bowl:** Large capacity bowl for various recipes.
6. **Splash Guard:** Prevents ingredients from splashing out during mixing.
7. **Whisk Attachment:** Ideal for whipping eggs, cream, and light batters.
8. **Flat Beater Attachment:** Suitable for mixing cakes, cookies, and mashed potatoes.
9. **Dough Hook Attachment:** Designed for kneading yeast doughs like bread and pizza.
10. **Spatula:** For scraping ingredients from the bowl.

3. ASSEMBLY

Before first use, ensure all packaging materials are removed and clean all detachable parts as described in the 'Cleaning and Maintenance' section.

1. **Place the Mixer:** Position the stand mixer on a clean, dry, and stable surface.
2. **Attach the Mixing Bowl:** Place the stainless steel mixing bowl onto the base, aligning the grooves, and turn it clockwise until it locks securely into place.
3. **Lift the Mixer Head:** Press the tilt-head release button and lift the mixer head until it clicks into the tilted-up position.
4. **Attach an Accessory:** Insert the desired attachment (whisk, flat beater, or dough hook) into the attachment shaft. Push upwards and turn clockwise until it locks.
5. **Lower the Mixer Head:** Press the tilt-head release button again and gently lower the mixer head until it locks into place. Ensure the attachment is correctly positioned inside the bowl.
6. **Attach the Splash Guard:** If desired, slide the splash guard onto the mixer head, ensuring the pouring chute is positioned conveniently.

4. OPERATION

The SOKANY SK-272 Stand Mixer features 10 speed settings and a pulse function for versatile mixing tasks.



Figure 4.1: Speed Control Dial. This image shows a close-up of the mixer's speed control dial, indicating settings from 1 to 10, allowing precise control over mixing intensity.



Figure 4.2: Whisk in Action. This image demonstrates the whisk attachment actively mixing ingredients in the stainless steel bowl, illustrating its effectiveness for aerating mixtures.

General Operating Instructions:

1. Ensure the mixer is unplugged and the speed control is set to '0' (OFF) before adding ingredients or attachments.
2. Add ingredients to the mixing bowl.
3. Plug the power cord into a suitable electrical outlet.
4. Turn the speed control dial to the desired setting. Start with a low speed and gradually increase to prevent splashing.
5. For short bursts of power, turn the dial to the 'P' (Pulse) setting and release.
6. During operation, you can add ingredients through the pouring chute of the splash guard.
7. When finished, turn the speed control dial back to '0' (OFF) and unplug the mixer from the outlet.
8. Press the tilt-head release button and lift the mixer head to remove the bowl and attachment.

Recommended Speed Settings:

Attachment	Task	Recommended Speed
Whisk	Whipping eggs, cream, meringues, light batters	6-10
Flat Beater	Mixing cakes, cookies, frostings, mashed potatoes, quick breads	2-6
Dough Hook	Kneading yeast doughs (bread, pizza, pasta)	1-3

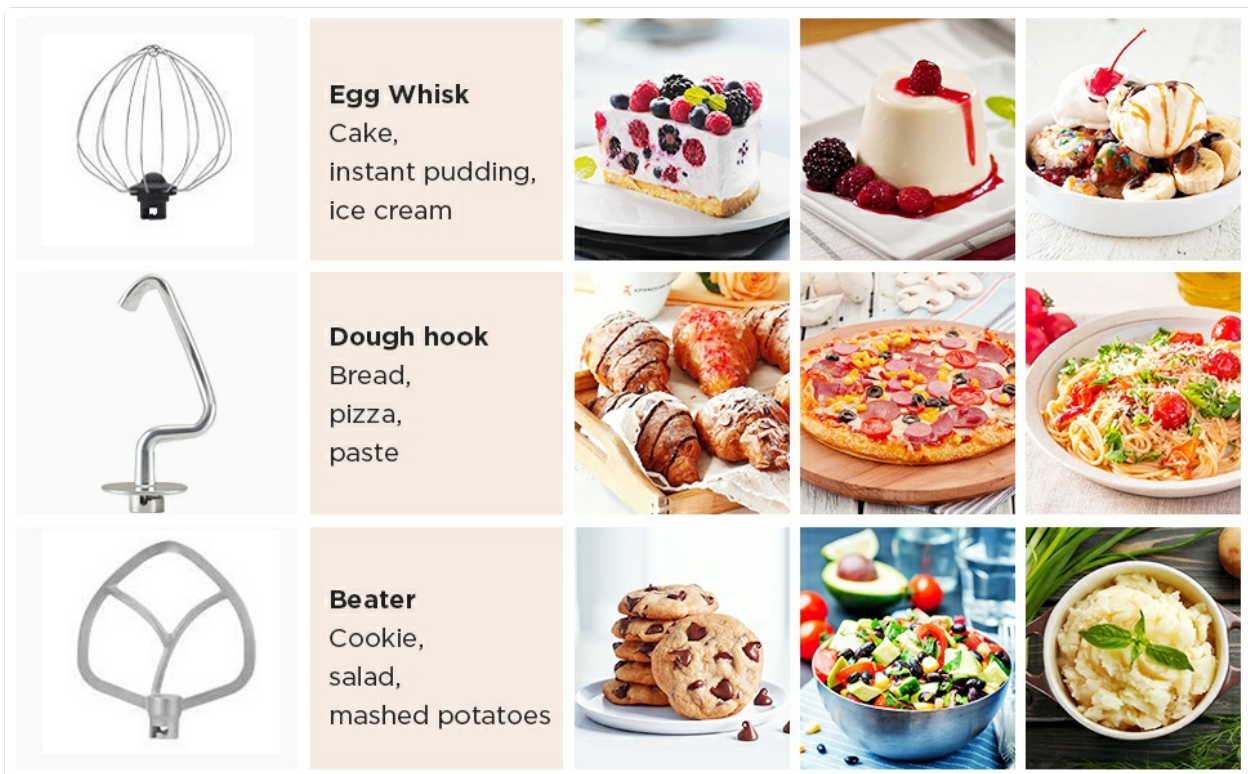


Figure 4.3: Attachment Usage Guide. This visual guide illustrates the specific applications for each attachment: the whisk for cakes and light mixtures, the dough hook for bread and pizza, and the flat beater for cookies and mashed potatoes.

5. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your SOKANY SK-272 Stand Mixer.

1. **Always unplug** the mixer from the power outlet before cleaning.
2. **Detachable Parts:** The stainless steel mixing bowl, whisk, flat beater, dough hook, and splash guard are all dishwasher safe. Alternatively, they can be washed by hand in warm, soapy water, then rinsed thoroughly and dried.
3. **Mixer Body:** Wipe the exterior of the mixer body with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the mixer body in water or any other liquid.
4. **Storage:** Store the mixer and its accessories in a clean, dry place.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; Power switch off; Overload protection activated.	Ensure the power cord is securely plugged in. Turn the speed dial to '0' (OFF) and then to a desired speed. If overloaded, unplug, let it cool for 30 minutes, then restart.
Attachment not reaching ingredients.	Attachment not fully inserted; Bowl not locked.	Ensure the attachment is pushed up and twisted clockwise until locked. Ensure the mixing bowl is securely locked into the base.

Problem	Possible Cause	Solution
Unusual noise during operation.	Attachment or bowl not properly secured; Overloading.	Check that the attachment and bowl are correctly installed and locked. Reduce the amount of ingredients if overloading is suspected.
Mixer head not locking down.	Obstruction; Release button not fully pressed.	Check for any obstructions. Ensure the tilt-head release button is fully pressed when lowering the head.

If the problem persists after attempting these solutions, please contact customer support.

7. SPECIFICATIONS

Feature	Detail
Model Number	SK-272
Power	1500 Watts
Voltage	220 Volts
Capacity	6.5 Liters (Stainless Steel Bowl)
Number of Speeds	10 + Pulse
Controls Type	Push Button / Rotary Dial
Product Dimensions (L x W x H)	35 x 24 x 31 cm
Dishwasher Safe Parts	Bowl, Whisk, Flat Beater, Dough Hook, Splash Guard
Material (Container/Blade)	Stainless Steel

8. WARRANTY AND SUPPORT

SOKANY is committed to providing quality products and customer satisfaction.

If you receive defective items or are not satisfied with your SOKANY SK-272 Stand Mixer, please contact our customer service. We will do our best to assist you and provide the best possible solution.

Please retain your proof of purchase for any warranty claims or support inquiries.