

Sokany SK-2403

Sokany 9 Liters 1200 Watts Electric Pressure Cooker SK-2403 User Manual

Model: SK-2403

1. INTRODUCTION

Thank you for choosing the Sokany SK-2403 Electric Pressure Cooker. This appliance is designed to provide efficient and convenient cooking for a variety of dishes. Please read this manual thoroughly before first use to ensure safe operation and optimal performance. Keep this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions carefully before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use the appliance for other than intended use.

- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Never force open the pressure cooker. Ensure pressure is completely released before opening.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full.
- Always check the pressure release valve and float valve for clogging before use.

3. PRODUCT OVERVIEW

The Sokany SK-2403 is a 9-liter electric pressure cooker designed for efficient and versatile cooking. It features a durable stainless steel body and an intuitive control panel.



Figure 1: Sokany SK-2403 Electric Pressure Cooker. The front features a stainless steel body with a black lid and handles. A central control panel with an LED display and various function buttons for cooking modes like Rice, Soup, Milk, Meat, and Steam is clearly visible.

Components:

- Main Unit (Housing)

- Removable Inner Pot (Stainless Steel)
- Lid with Sealing Gasket
- Pressure Release Valve
- Float Valve
- Control Panel with LED Display
- Power Cord

4. SETUP AND FIRST USE

4.1 Unpacking

- Remove all packaging materials and promotional labels.
- Inspect the cooker for any damage. Do not use if damaged.

4.2 Cleaning Before First Use

- Wash the inner pot, sealing gasket, and lid (excluding the main unit) with warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water.

4.3 Assembly

- Place the inner pot into the main unit. Ensure it sits correctly.
- Insert the sealing gasket firmly into the lid.
- Place the lid onto the main unit, aligning the arrow on the lid with the arrow on the main unit handle. Rotate the lid clockwise until it locks into place.
- Ensure the pressure release valve is properly seated.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Functions

The control panel features an LED display and various function buttons:

- **LED Display (8.8:8.8):** Shows cooking time, pressure status, and error codes.
- **Function Buttons:**
 - RICE: For cooking various types of rice.
 - SOUP: For preparing soups and broths.
 - BORSCHT: Specific setting for borscht or similar stews.
 - SLOW COOK/BEANS: For slow cooking or preparing beans.
 - STEAM: For steaming vegetables, fish, etc.
 - MILK: For heating milk or dairy-based recipes.
 - PORRIDGE: For cooking oatmeal or other porridges.
 - MEAT: For cooking various cuts of meat.
 - STEW: For preparing stews and casseroles.
- **Adjustment Buttons:**
 - - / +: Adjusts cooking time or other parameters.

- **TASTE:** Allows selection of cooking intensity (e.g., Less, Normal, More, as indicated by 'LESE NORMAL MORS' on the panel).
- **TIMER:** Sets a delayed start time for cooking.

5.2 Basic Operation Steps

1. Add ingredients and liquid to the inner pot. Do not exceed the MAX fill line (2/3 full for most foods, 1/2 full for expanding foods).
2. Place the lid on the cooker and rotate it clockwise until it locks. Ensure the pressure release valve is in the 'Sealing' position.
3. Plug the power cord into a grounded electrical outlet. The display will show '----' or 'OFF'.
4. Select the desired cooking function (e.g., RICE, MEAT). The default cooking time will appear on the display.
5. Use the '+' and '-' buttons to adjust the cooking time if necessary.
6. Press the 'TASTE' button to select the desired cooking intensity (e.g., 'Normal' for standard cooking).
7. The cooker will automatically begin preheating. Once pressure is reached, the cooking timer will start counting down.
8. When cooking is complete, the cooker will beep and switch to 'Keep Warm' mode.

5.3 Pressure Release

There are two methods for releasing pressure:

- **Natural Release:** Allow the cooker to cool down naturally. The pressure will dissipate gradually, and the float valve will drop. This method is suitable for foods that benefit from additional cooking time, such as large cuts of meat.
- **Quick Release:** Carefully turn the pressure release valve to the 'Venting' position. Steam will rapidly escape. Keep hands and face away from the steam. Use this method for delicate foods or when you need to stop cooking quickly. Only use quick release if the recipe specifically calls for it.

Important: Do not attempt to open the lid until the float valve has dropped completely, indicating that all internal pressure has been released.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your pressure cooker.

6.1 Cleaning

- Always unplug the cooker and allow it to cool completely before cleaning.
- **Inner Pot:** The stainless steel inner pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Lid:** Remove the sealing gasket and wash it with warm, soapy water. Clean the lid, including the pressure release valve and float valve, ensuring no food particles are lodged. The lid is generally not dishwasher safe due to electronic components; hand wash only.
- **Main Unit:** Wipe the exterior with a damp cloth. Never immerse the main unit in water or other liquids.
- Ensure all parts are thoroughly dry before reassembling and storing.

6.2 Storage

Store the pressure cooker in a dry place. For optimal gasket life, you may store the lid inverted on the inner pot to prevent compression of the sealing gasket.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Cooker not building pressure	Lid not properly sealed; Pressure release valve in 'Venting' position; Sealing gasket damaged or improperly installed; Insufficient liquid.	Ensure lid is locked; Turn valve to 'Sealing'; Check/reinstall/replace gasket; Add more liquid.
Steam leaking from lid	Sealing gasket dirty, damaged, or improperly installed; Food debris on rim.	Clean/reinstall/replace gasket; Clean lid and inner pot rim.
Float valve not dropping after pressure release	Residual pressure; Food debris blocking valve.	Allow more time for natural release; Gently tap valve (if safe) or clean after cooling. Do not force lid open.
Food undercooked or overcooked	Incorrect cooking time or liquid amount; 'TASTE' setting incorrect.	Adjust cooking time and liquid according to recipe; Select appropriate 'TASTE' setting.

If problems persist, contact customer support.

8. SPECIFICATIONS

- **Brand:** Sokany
- **Model Number:** SK-2403
- **Capacity:** 9 Liters
- **Power / Wattage:** 1200 Watts
- **Material:** Stainless steel
- **Color:** Silver
- **Special Features:** Dishwasher Safe (Inner Pot), Locking Lid
- **Item Weight:** 500 g (Note: This may refer to package weight or a specific component, actual appliance weight may vary)
- **Control Method:** Touch
- **Operation Mode:** Manual (Program selection)

9. WARRANTY AND SUPPORT

Sokany products are manufactured to high-quality standards. This product comes with a standard manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and how to make a claim.

For technical assistance, troubleshooting beyond this manual, or warranty inquiries, please contact Sokany customer support through the contact information provided in your product packaging or on the official

Sokany website.