

## Sokany SK-07053

# Sokany 7L Electric Pressure Cooker SK-07053 User Manual

Model: SK-07053 | Brand: Sokany

## INTRODUCTION

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Welcome to the user manual for your new Sokany 7L Electric Pressure Cooker, model SK-07053. This appliance is designed to simplify your cooking process, offering a versatile solution for preparing a wide range of meals quickly and efficiently. By combining the speed of pressure cooking with multiple functions like sautéing, steaming, and slow cooking, it allows you to create delicious dishes with ease. Please read this manual thoroughly before first use to ensure safe operation, optimal performance, and proper maintenance of your pressure cooker.

## IMPORTANT SAFETY INSTRUCTIONS

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

- 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 cord, plugs, or the main unit 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 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 let cord hang over edge of table or counter, or touch hot surfaces.
- 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 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 the pressure inside the cooker has been 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.
- Do not use this pressure cooker for deep frying with oil.

## PRODUCT OVERVIEW

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Familiarize yourself with the components of your Sokany Electric Pressure Cooker.



**Image:** The Sokany 7L Electric Pressure Cooker SK-07053, showcasing its stainless steel exterior, black lid, and digital control panel. The image also displays the product packaging and various cooked dishes, highlighting its versatility. Key

features like 1000W power and 7.0L capacity are visible.

## Main Components:

- **Main Unit:** The outer housing containing the heating element and control panel.
- **Inner Pot:** Removable non-stick cooking pot.
- **Lid:** Pressure-sealing lid with safety features.
- **Sealing Ring:** Silicone gasket inside the lid for airtight seal.
- **Pressure Release Valve:** Regulates and releases pressure.
- **Float Valve:** Indicates when pressure is built up or released.
- **Control Panel:** Digital display and buttons for various cooking functions and settings.
- **Condensation Collector:** Small cup at the back to collect condensation.
- **Power Cord:** Detachable power supply cord.

## SETUP AND FIRST USE

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Before using your pressure cooker for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and accessories from the box.
2. **Clean Components:** Wash the inner pot, sealing ring, and condensation collector with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Install Sealing Ring:** Ensure the sealing ring is properly seated in the groove on the underside of the lid.
4. **Place Condensation Collector:** Attach the condensation collector to the back of the cooker.
5. **Test Run (Water Test):**
  - Add 3 cups of water to the inner pot.
  - Place the inner pot into the main unit.
  - Close the lid, ensuring it is locked securely. The pressure release valve should be in the "Sealing" position.
  - Plug in the power cord.
  - Select a pressure cooking function (e.g., "Soup" for 5 minutes) and press "Start".
  - Once cooking is complete, allow the pressure to release naturally or use the quick release method (refer to Operating Instructions).
  - Open the lid and discard the water. This test helps you familiarize yourself with the cooker's operation and ensures all parts are functioning correctly.

## OPERATING INSTRUCTIONS

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Your Sokany Electric Pressure Cooker offers various cooking functions. Always ensure the inner pot is clean and properly placed before adding ingredients.

### General Pressure Cooking Steps:

1. **Prepare Ingredients:** Place your food and required liquid into the inner pot. Do not exceed the MAX fill line (2/3 full for most foods, 1/2 full for expanding foods).
2. **Close Lid:** Place the lid on the cooker and turn it clockwise until it locks into place. Ensure the pressure release valve is set to the "Sealing" position.

3. **Select Function:** Plug in the cooker. Use the control panel to select your desired cooking function (e.g., Rice, Soup, Meat, Bean, Cake, Fish, Porridge, Steam, Slow Cook, Sauté).
4. **Adjust Time/Pressure (if applicable):** Some functions allow you to adjust cooking time or pressure level using the '+' and '-' buttons.
5. **Start Cooking:** Press the "Start" or "Cook" button. The cooker will preheat, build pressure, and then begin the countdown. The float valve will rise when pressure is reached.
6. **Pressure Release:** Once cooking is complete, the cooker will beep and may switch to a "Keep Warm" setting. You can release pressure using one of two methods:
  - **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop on its own.
  - **Quick Release:** Carefully turn the pressure release valve to the "Venting" position. **Caution:** *Steam will be released forcefully. Keep hands and face away from the valve.* The float valve will drop once all pressure is released.
7. **Open Lid:** Once the float valve has dropped, turn the lid counter-clockwise and lift it carefully away from you to avoid residual steam.

### Specific Functions:

- **Sauté/Brown:** Use this function with the lid off to brown meats or sauté vegetables before pressure cooking. Press "Sauté", adjust time if needed, and press "Start".
- **Steam:** Add water to the inner pot (usually 2-3 cups), place food on a steaming rack (not included), close the lid, set the valve to "Sealing", select "Steam", and adjust time.
- **Slow Cook:** Place ingredients in the inner pot, close the lid (valve can be in "Venting" or "Sealing" position, depending on recipe), select "Slow Cook", and adjust time.
- **Keep Warm:** This function automatically activates after most cooking cycles. It can also be selected manually to keep food warm.

## MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will ensure the longevity and safe operation of your pressure cooker. Always unplug the appliance and allow it to cool completely before cleaning.

- **Inner Pot:** Wash with warm, soapy water and a non-abrasive sponge. For stubborn food residue, soak the pot before cleaning. The inner pot is generally dishwasher safe, but hand washing is recommended to preserve the non-stick coating.
- **Lid:** Wash the lid with warm, soapy water. Pay special attention to the pressure release valve, float valve, and anti-block shield. Ensure no food particles are clogging these components. The sealing ring should be removed and washed separately, then reinstalled correctly.
- **Main Unit:** Wipe the exterior with a damp cloth. Never immerse the main unit in water or any other liquid.
- **Condensation Collector:** Empty and wash after each use.
- **Sealing Ring:** Inspect the sealing ring regularly for cracks, deformation, or damage. Replace if necessary (typically every 12-18 months, or sooner with frequent use).
- **Storage:** Store the pressure cooker in a dry place. You can invert the lid on the inner pot to prevent odors and allow air circulation.

## TROUBLESHOOTING

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If you encounter issues with your pressure cooker, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly closed; Sealing ring not installed correctly or damaged; Pressure release valve in "Venting" position; Insufficient liquid.	Ensure lid is locked; Check/reinstall sealing ring; Turn valve to "Sealing"; Add more liquid (at least 1 cup).
Steam leaking from lid.	Sealing ring dirty, damaged, or improperly seated; Food debris on rim; Lid not closed properly.	Clean/replace sealing ring; Clean lid and inner pot rim; Ensure lid is locked.
Float valve not rising.	Insufficient liquid; Cooker not building pressure.	Add more liquid; Refer to "Cooker not building pressure" solution.
Food is undercooked.	Insufficient cooking time; Too much food; Pressure not maintained.	Increase cooking time; Reduce food quantity; Check for pressure leaks.
Error code on display.	Specific error (e.g., E1 for sensor issue, E2 for overheating).	Consult the specific error code section in a more detailed manual (if available) or contact customer support. Often, unplugging and replugging can reset minor errors.

## SPECIFICATIONS

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<b>Brand</b>	Sokany
<b>Model Number</b>	SK-07053
<b>Capacity</b>	7 Liters
<b>Power</b>	1000W
<b>Product Dimensions (D x W x H)</b>	35D x 35W x 65H centimetres
<b>Item Weight</b>	4 Kilograms
<b>Color</b>	Silver
<b>Included Components</b>	1x Pressure Cooker Main Unit, 1x Inner Pot, 1x Lid, 1x Sealing Ring, 1x Condensation Collector, 1x Power Cord

## WARRANTY AND SUPPORT

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This Sokany Electric Pressure Cooker SK-07053 comes with a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms, conditions, and duration. For

technical support, troubleshooting assistance beyond this manual, or to inquire about replacement parts, please contact the retailer or the manufacturer's customer service department. Keep your purchase receipt as proof of purchase for warranty claims.