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SOKANY SK-05014

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Model: SK-05014

1. INTRODUCTION

Thank you for purchasing the SOKANY SK-05014 Digital Stand Mixer. This appliance is designed to simplify your baking and cooking tasks with its powerful motor, large capacity, and versatile attachments. Please read this manual carefully before using the appliance to ensure safe and efficient operation. Keep this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before use.
- Do not immerse the motor unit in water or other liquids.
- Unplug from outlet when not in use, before assembling or disassembling 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.
- 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 cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Close supervision is necessary when any appliance is used by or near children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

3. PRODUCT COMPONENTS



The SOKANY SK-05014 Digital Stand Mixer, featuring a sleek silver design, a 12-liter stainless steel bowl, and a digital control panel. Various attachments including a whisk, dough hook, and beater are shown.



A close-up view of the digital control panel on the SOKANY SK-05014 Stand Mixer, displaying speed settings, a timer, and touch-sensitive buttons for precise control.

SOKANY®

PRODUCT DETAILS



One touch screen



One-click head-up



Thickened stainless steel



Anti-slip pad design
at the bottom

Side profile of the SOKANY SK-05014 Stand Mixer, highlighting the one-click head-up release button and the anti-slip suction cup feet on the base for stability during operation.

The SOKANY SK-05014 Stand Mixer includes the following main components:

- **Motor Unit:** The main body housing the motor, digital control panel, and attachment hub.
- **Stainless Steel Bowl:** A large 12-liter capacity bowl for mixing ingredients.
- **Dough Hook:** Used for kneading heavy mixtures like bread dough.
- **Beater (Flat Beater):** Ideal for medium-heavy mixtures such as cake batter, cookies, and mashed potatoes.
- **Whisk (Wire Whisk):** Designed for incorporating air into light mixtures like egg whites, cream, and light batters.
- **Splash Guard:** Prevents ingredients from splashing out of the bowl during operation.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, clean the stainless steel bowl, dough hook, beater, whisk, and splash guard with warm soapy water. Rinse thoroughly and dry. Wipe the motor unit with a damp cloth.
3. **Placement:** Place the mixer on a clean, dry, flat, and stable surface. Ensure there is enough space around the mixer for ventilation and operation. The anti-slip pads at the bottom will help secure the unit.
4. **Bowl Installation:** Place the stainless steel bowl onto the base of the mixer and turn it clockwise until it locks securely into place.
5. **Head-Up Mechanism:** Press the one-click head-up release button to lift the motor head.
6. **Attachment Installation:** Select the desired attachment (dough hook, beater, or whisk). Align the top of the attachment with the shaft in the motor head and push upwards, then turn slightly to lock it into place.
7. **Lowering the Head:** Push the head-up release button again and gently lower the motor head until it clicks into its locked position.

5. OPERATING INSTRUCTIONS

5.1 General Operation

1. Ensure the mixer is properly assembled with the bowl and desired attachment.
2. Add your ingredients to the stainless steel bowl.
3. Plug the power cord into a suitable electrical outlet.
4. Use the digital control panel to select the desired speed and set the timer if needed.
5. Start the mixer. Always start at a low speed and gradually increase to avoid splashing.
6. Once mixing is complete, turn off the mixer and unplug it from the power outlet.
7. Press the head-up release button to lift the motor head and remove the attachment and bowl.

5.2 Digital Control Panel

The digital control panel allows for precise speed and time adjustments. Refer to the display for current settings.

- **Speed Control:** The mixer offers 12 speed settings. Use the '+' and '-' buttons to adjust the speed.
- **Timer Function:** Set a specific mixing duration using the timer controls. The mixer will automatically stop when the time expires.
- **Start/Stop:** Use the dedicated buttons to start and stop the mixing process.

5.3 Attachment Usage Guide

Attachment	Recommended Use	Suggested Speed Range
Dough Hook	Kneading heavy mixtures (e.g., bread dough, pizza dough, pasta dough).	Speeds 1-4
Beater	Mixing medium-heavy mixtures (e.g., cakes, cookies, pastries, icings, mashed potatoes).	Speeds 4-8
Whisk	Whipping light mixtures (e.g., egg whites, cream, meringues, light batters).	Speeds 8-12

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your stand mixer.

1. **Always unplug the mixer** from the power outlet before cleaning.
2. **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
3. **Stainless Steel Bowl:** Wash the bowl with warm soapy water. It is dishwasher safe. Rinse thoroughly and dry immediately to prevent water spots.
4. **Attachments (Dough Hook, Beater, Whisk):** Wash these attachments with warm soapy water. They are

generally dishwasher safe, but hand washing is recommended for prolonged life. Rinse and dry thoroughly.

5. **Splash Guard:** Wash with warm soapy water, rinse, and dry.
6. **Storage:** Store the mixer and its attachments in a clean, dry place. Ensure all parts are completely dry before storing.

7. TROUBLESHOOTING

If you encounter any issues with your SOKANY SK-05014 Stand Mixer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; power switch off; motor head not fully lowered.	Ensure power cord is securely plugged in. Check if the power switch is on. Make sure the motor head is fully lowered and locked.
Attachments are difficult to install/remove.	Incorrect alignment; food residue.	Ensure the motor head is in the raised position. Align the attachment correctly with the shaft. Clean any residue from the shaft or attachment.
Mixer stops during operation.	Overload protection activated; power interruption.	Unplug the mixer and let it cool down for 15-20 minutes. Reduce the load (amount of ingredients). Check power supply.
Loud noise or vibration.	Mixer not on a stable surface; attachment not properly installed; excessive load.	Place the mixer on a flat, stable surface. Ensure attachments are securely locked. Reduce the amount of ingredients.
Digital display not working.	Power issue; internal fault.	Check power connection. If the problem persists, contact customer support.

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

8. SPECIFICATIONS

Feature	Specification
Model Number	SK-05014
Brand	SOKANY
Type	Stand Mixer
Capacity	12 Liters
Power	2200 Watts
Speed Settings	12 Speeds

Feature	Specification
Control Type	Digital Control Panel with Timer
Bowl Material	Stainless Steel
Attachments Included	Dough Hook, Beater, Whisk
Dimensions (D x W x H)	25 cm x 25 cm x 35 cm
Item Weight	4 kg
Color	Silver
Country of Origin	China

9. WARRANTY AND SUPPORT

This product is sold without a manufacturer's warranty as per the provided specifications. For any operational issues, troubleshooting assistance, or inquiries, please refer to the troubleshooting section of this manual. If further assistance is required, please contact the retailer or your point of purchase for support options.