

OPERATING MANUAL

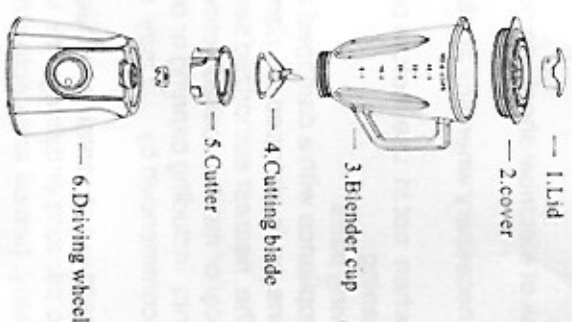


SOKANY[®]
SK-6209

Thank you for purchasing this product

To ensure proper use, we recommend that you read this instruction manual before operating the unit.

IDENTIFICATION OF PARTS



English

1. Lid 2. cover 3. Blender cup 4. Cutting blade 5. Cutter 6. Driving wheel

PRECAUTIONS

- Before using, make sure voltage and frequency indicated on the bottom plate are the same as your local supply.
- When blending meat, fish, garlic or beans, do not fill the blender container over 2/3 full or operate more than 2 minutes.
- Do not immerse motor housing in water.
- Never remove or attach container when motor is operating.
- Do not operate with the blades or the rotating parts without the container assembled.
- Do not open the container or place anything (especially finger, spoon, fork, etc.) in the container during operation.
- Do not place hot ingredients (over 60°C) in the container.
- Make sure to assemble container with the correct blade base and packing.
- If the supply cord is damaged, it must be replaced by your dealer or its service agent or a similarly qualified person in order to avoid a hazard.

CAUTION

- Maximum ingredient volume: 1,250ml
- Do not crush ice cubes only.
- Do not operate blender longer than 1 min at one time. Stop for 2 min., then resume.
- Dice solid foods first. Blend with water.

PREPARATION OF FOODS

BLENDER

| FOOD | MAX. QTY |
|----------------------|----------|
| Liquid (juice, soup) | 1,250ml |

BLENDER DO'S AND DON'TS

DO:

1. Use only the line voltage and frequency as specified on the bottom of the blender.
2. Always operate blender on a clean, dry surface to prevent air from carrying foreign material or water into the motor.
3. Put liquid portions of recipes into blender container first unless the instructions in recipes specify otherwise.
4. Cut all firm fruits and vegetables, cooked meats, fish and seafoods into pieces no larger than 3/4" (1.8 cm) to 1" (2.5 cm). Cut all kinds of cheeses into pieces no larger than 3/4" (1.8 cm).
5. Use rubber spatula to push ingredients to be chopped into liquid portion of recipe ONLY when motor is OFF.
6. Place cover firmly on blender container before starting, and rest hand on the container cover when starting and running motor.
7. Remove heavy dips and spreads, nut butters, mayonnaise and products of similar consistency by removing the processing assembly and pushing the mixture out through the bottom opening into serving dishes or storage container.
8. Pour mixtures if liquid or semi-liquid consistency, such as muffin and cake batters, from blender container.
9. Allow cooked vegetables and broth to cool before pouring into blender container for processing.
10. Switch to a higher speed if the motor seems to labor when processing to prevent overloading of the motor.
11. Use a "MINI-BLENDER" or 5-cup blender container to process citrus rind, coffee beans or cereal grains. Use only glass blender container to process whole spices and hard cheese.

DON'T:

1. DON'T expect your blender to replace all of your kitchen appliances. It will not: mash potatoes, whip egg whites or substitutes for dairy toppings, grind raw meat, knead or mix stiff doughs or extract juices from fruits and vegetables.
2. DON'T process mixtures too long. Remember, the blender performs its tasks in seconds, not minutes. It is better to stop and check the consistency after a few seconds than to overload and have a mushy or too finely ground product.
3. DON'T overload the motor with extra-heavy or extra-large loads. If the motor stalls, turn off immediately, unplug cord from outlet and remove a portion of the load before beginning again.
4. DON'T put ice cubes into the container without at least one cup of liquid. Ice cubes will not process properly without liquid.
5. DON'T attempt to remove blender container from motor base or replace it until the motor has cooled to a complete stop. Blender parts can be damaged.
6. DON'T remove container cover while processing, as food spillage can occur. Use feeder cap opening to add ingredients.
7. DON'T place or store processing assembly on motor base without first correctly assembling the blender container. Severe injury can result if blender is accidentally turned on.
8. DON'T use any utensil, including spatulas, in the container while the motor is running. They can catch in the moving blades, break the container and cause severe injury.
9. DON'T use ANY container not recommended by manufacturer for processing foods. Other containers may break or loosen during processing and cause severe injury.
10. DON'T use "MINI-BLENDER" containers for processing whole spices (except peppercorns) or hard cheeses, as they can break the "MINI-BLENDER" container and cause injury.

BLENDER BLENDING TIPS

HOW TO USE A RUBBER SPATULA WITH YOUR BLENDER

When blending ingredients of a heavy consistency, such as cheese dips and sandwich spreads, it is necessary to use a rubber spatula to help the mixture get down to the blades. To use spatula, turn motor off, remove the cover, move the spatula up and down rapidly along sides of the container, and push the ingredients from the sides of the container to the center.

MAYONNAISE

If mayonnaise curdles or liquefies, empty contents from container, blend another egg and one-fourth cup (50 mL) of liquefied or curdled mayonnaise until mixed. Remove feeder cap and pour remaining mayonnaise instead of oil into center of container. Use rubber spatula to thoroughly blend oil into mixture.

GRAVY OR WHITE SAUCE

To smooth gravy or white sauce which may be lumpy, allow to cool slightly and pour into measuring cup and then put about 1/2 cup (125 mL) into blender container. Cover and start processing. Remove feeder cap, and with motor running, gradually add remaining gravy or sauce. Continue to process until smooth.

CHOPPING GIBLETS

To chop gIBLETS for gravy, cook the gIBLETS in water or broth, then cool to room temperature. Cut gIBLETS into 1" (2.5 cm) pieces, put in blender container and cover with cooled cooking liquid. Cover container, process two 30-second cycles at HIGH. (If gIBLETS are not chopped finely enough, process for one or two additional cycles.)

MAKING BUTTER

Heavy cream, sweet or sour, can be used to make butter — pour into blender container. Cover and process at HIGH until butter forms. Pour into strainer to drain off liquid, then put butter into small bowl and press with spatula to remove as much liquid as possible. Add salt while kneading butter. Try adding 1 tablespoon (15 mL) dried herbs (parsley, tarragon, savory or garlic clove) per cup (250 mL) of cream for delightful herb butter.

ORANGE AND LEMON PEEL

Freeze thin strips of orange and lemon peel, then process 1/2 cup (125 mL) at a time in "MINI-BLENDER" container at second speed. Store in freezer in "MINI-BLENDER" container and use as needed for pies, cookies, breads, etc.

BREAD CRUMBS

Prepare bread crumbs from old bread and store in glass jars or "MINI-BLENDER" containers in refrigerator.

GRINDING POPPY SEEDS

To grind poppy seeds for fillings, place 1/2 cup (125 mL) poppy seeds in "MINI-BLENDER" container and process at second speed until seeds are crushed and moist. Stop blender once or twice to shake down seeds from top of container.

GRATING COCONUT

To grate fresh coconut, turn motor to HIGH, remove feeder cap, and drop coconut pieces into revolving blades. After grating 1 1/2 cups (375 mL) coconut, empty container and repeat process until all coconut is grated.

HARD AND DRY CHEESE

Cheddar or processed cheese which has become hard and dry after long storage in the refrigerator may be cut into pieces and grated in the blender. Process at HIGH until finely grated. Then use for casserole toppings, in sauces, etc.

DO NOT use "MINI-BLENDER" containers when processing hard cheese.