



INSTRUCTIONS' MANUAL

Sunway



**Multi function Cooking
Machine**

SPM-128L

ENGLISH



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01 IMPORTANT SAFETY INSTRUCTIONS

FOR YOUR SAFETY

Read these instructions carefully even if you are familiar with the equipment. Following the indications reduces the risks of fire, electric shock and/or lesions.

When using electrical appliances basic safety precautions should always be followed. Including the following:

1. Read all instructions.
 2. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
 3. Close supervision is necessary when any appliance is used by near children.
 4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
 5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
 6. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
 7. Do not use outdoors (this item may be omitted if the product is specifically designed for outdoor use).
 8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 9. Do not place on or near a hot gas or electric burner, or in a heated oven.
 10. 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.
 11. Do not use appliance for other than intended use.
- a) Portable – To protect against risk of electrical shock do not put (state specific part or parts in question) in water or other liquid
 - b) Close supervision is necessary when any appliance is used by or near children
 - c) Avoid contacting moving parts.
 - d) Portable – Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
 - e) The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
 - f) Do not use outdoors (this may be omitted if it is specially designed for outdoor use).
 - g) Portable – Do not let cord hang over edge of table or counter.
 - h) Save these instructions





Before starting up this machine, all the basic safety precautions included in the instructions' manual must be complied with to ensure any risk of fire, electrical shock and injuries. It is important to read the instructions' manual carefully in order to carry out the proper usage of this equipment in order to understand the limitations and potential associated dangers.

/ DO NOT PLACE the equipment, socket or power cable in water or in any other liquid. To clean them, only use a damp cloth. Do not allow water or dirt to get inside it.

/ CHILDREN ARE NOT RECOMMENDED TO USE THE APPLIANCE.

This appliance shall not be used by children. Keep the appliance and its cord out of reach of children. Appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Children shall not play with the appliance.

/ Turn the appliance off and remove the socket plug before cleaning it or whenever it is not being used. Never take the appliance out of the socket by pulling the cable. Never carry the appliance by its cable. To turn it off, hold the plug and pull it out of the socket.

/ Don't work with damaged equipment.

/ Don't allow the power cable to hang over edges of a table or work bench, nor allow the equipment or cable to touch hot surfaces.

/ Don't use the appliance for any use other than that indicated.

/ This appliance was designed solely for connection to a standard household electric socket (120V, 60Hz)

/ Don't try and repair, dismantle or modify the equipment.

/ Don't use the appliance outside.

/ The use of components or accessories not recommended or supplied by the manufacturer may cause fires, electric shocks or lesions.

/ Never insert utensils in the appliance when it is in operation.

/ Leave the apparatus to cool before cleaning it.

/ Don't use the appliance with a power cable extension.

/ Keep the appliance in a dry place.

/ Don't use the appliance on or near inflammable products such as curtains, towels or any other combustible material.

/ Be careful when using this appliance because some surfaces may heat up during and immediately after boiling

/ Avoid any contact with the steam coming out of the lid whilst and after using the appliance. Whenever necessary, use a cloth to remove the steam tray.

/ If the appliance contains hot liquids, wait until



it is automatically disconnected or disconnect it manually before moving it.

- / Do not touch the mobile components of the appliance.
- / Inspect your appliance regularly and the respective accessories to detect any possible damages.
- / Never use the appliance when it is empty.
- / Do not touch the food directly when it is inside the Mixing Cup.
- / Make sure that the Mixing Cup and the lid have been placed correctly before setting the equipment in operation.
- / Do not remove the lid before the blades have totally stopped
- / Do not try to lock/impede the lid braking system.
- / Do not touch the cutting blades. To remove or place the blade in the cup, always secure it by the upper part of the blade.
- / If the blades are blocked by food, turn the apparatus off before removing it.
- / Always hold the Mixing Cup by its handle.
- / Never use the Mixing Cup or any other component of the equipment in the microwave.
- / Never sterilise the recipient or any other part of the appliance in a steriliser or microwave.
- / Make sure you don't fill up the Mixing Cup over and above the maximum level indicated.
- / When steam cooking ingredients, make sure that you don't fill the steam tray above the limit.
- / Never connect the apparatus to a timer or remote control system.
- / Always check the consistency of the food you prepare for your baby. Make sure it doesn't contain any large chunks of food.
- / This appliance was designed for household use (as well as for similar uses, for example, in hotels and restaurants) and it conforms to the safety standards in force;

- / Always make sure that the Steam Tray is positioned properly above the Mixing Cup.

/ **ALWAYS KEEP THE APPLIANCE OUTSIDE THE REACH OF CHILDREN.**

- / Only use the Spatula which is supplied with the apparatus to mix the food in the Mixing Cup. Do not use any other utensils to mix such as metal spoons, wooden spoons etc. These utensils may be stuck to the cutting or mixing blades and cause injuries.
- / Close the lid of the Mixing Cup before inserting the Spatula in the Mixing Cup lid opening.
- / Keep the apparatus sufficiently far away from the edge of the work surface to prevent the appliance from falling into the floor.
- / When using the Sunway Multifunction Cooking Machine with or without a Steam Tray, make sure that you leave enough of a gap above (wall cabinets, shelves) and on the sides so as to prevent any damage which may be caused by steam.
- / Always make sure, before placing, that the rubber sealing ring of the Cutting Blade of Mixing Blade has been placed on it. If it hasn't been placed, the food being processed or cooked may run off inside the machine and damage it.
- / Only use the apparatus with alternating current and with the electrical socket duly installed by a technician and/or entity credit to this end. The voltage and frequency of the electrical current must correspond to the data on the identification plate to be found in the apparatus (secured to the lower part of the appliance).
- / The appliance must only be repaired by an authorised technician. This also pertains to any damages occurring to the connection cable which can only be replaced by the after-sales service. Any repair works carried out incorrectly or mishandling may constitute serious risks to the user;



This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

WARNING

This product was not designed for any uses other than those specified in this manual.

Place the Sunway Multifunction Cooking Machine on a clean, solid, levelled and non-heatable

If you don't need to use your Sunway Multifunction Cooking Machine for a long time period, please pull its plug out of the socket as you would do with the majority of electrical appliances.

Make sure that the ventilation opening at the rear of the appliance is always free of fat splashes, food leftovers or similar waste and that it hasn't been covered. Otherwise damage may occur to the appliance.

Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

Ensure that the appliance is switched off before removing accessories from the stand.

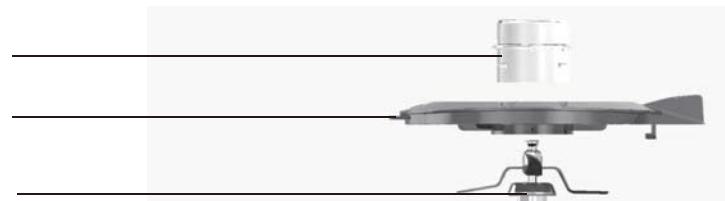
KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE





02 GET TO KNOW YOUR SUNWAY MULTIFUNCTION COOKING MACHINE

Measuring Cup



Cutting blade
made of stainless
steel

2L Mixing Cup



Touch control panel

Main unit

On/off switch



SD card cover

Speaker



ENGLISH



Micro SD card slot



/ Inserting and removing the Micro SD card

Insert the supplied Micro SD card into the Micro card slot in the side of the machine. Make sure the contacts on the Micro SD card are pointing downwards. Carefully push the Micro SD card in until you hear it click. In order to remove the Micro SD card, push the card in until it is ejected and you can pull the card out.



Micro SD card
Max 32 GB

ENGLISH



Basket



Steam tray



Mixer



Spatula



blade

NOTE:Before using the SUNWAY Multifunction Cooking Machine for the first time, make sure that it has all the parts and accessories indicated.



03 COMPONENTS AND ACCESSORIES SUNWAY

1 & 2 / Mixing Cup

The Mixing Cup of the Sunway Multifunction Cooking Machine has a maximum capacity of 2 litres. In the interior part and on the exterior part of the Mixing Cup there are marks which indicate the filling level, with each mark corresponding to 0.5 litres.

1/



2/



WARNING

Never exceed the maximum capacity limit of the Mixing Cup indicated on the latter to ensure safe usage.

Take particular care when removing the recipient from the central unit to avoid any spillage and splashes.

At high speed levels and when using the Turbo function, the Measuring Cup must be placed.

Never heat up the mixing cup when it is empty.

3 / Lid

The Sunway Multifunction Cooking Machine only works when the lid has been put on properly. The Mixing Cup symbol “  ” will appear on the display, indicating that the Mixing Cup has not been closed properly.

Before putting the lid on, always make sure that the rubber sealing ring has been placed correctly. With this in mind, place the lid with the interior part turned upwards on its working surface and fit the rubber ring into the lid, exerting pressure throughout the rubber ring surface. The sealing ring prevents the liquids or foods you wish to cook from coming out of the Mixing Cup.

When cleaning the lid, clean the sealing ring carefully and separately.

3/



Maximum capacity of the mixing cup





WARNING

/ Only use the apparatus if the rubber sealing ring of the lid is clean and has been properly installed. Examine the sealing ring regularly in order to detect any possible damages. Should there be any damage or leakages, change the sealing ring immediately.

Should there be any damage or leakages, change the sealing ring immediately.



Caution, hot surface.



Caution, scalding due to food boiling over may occur if heating large quantities of food at high temperatures.

4 / Measuring Cup

The Measuring Cup is highly versatile and allows the easy use of the Sunbow Multifunction Cooking Machine without the need to stop it whilst it is in use:

4/



- / To add ingredients to the Mixing Cup with the lid closed via the hole of the lid,
- / To maintain the cooking temperature.
- / With a 100 ml capacity measuring cup.

The measuring cup, after placing it on the lid with the opening turned downwards, can be secured simply by turning it.

WARNING

When you use higher speeds or the Turbo function, place the Measuring Cup with its opening turned downwards and turn it clockwise to the lock position. Don't cover the lid of the Mixing Cup with towels or similar objects.

5 / Cooking basket

5/



For maximum functionality, the Sunway Multi function Cooking Machine is equipped with a cooking basket which is placed inside the Mixing Cup and it is ideal for.

- / Filtration for vegetables and fruit juices. Just place the basket inside the Mixing Cup and use it as a filter to separate the juice pulp. When filtering, use the Spatula to hold the basket.
- / Delicate food. Meatballs or fish balls which



cannot be prepared directly in the mixing cup must be cooked inside the basket.

/ To cook side dishes such as: pasta, rice etc.

6 / Steam tray

6/

The Steam Tray is ideal for steam cooking meat, fish and vegetables. This accessory consists of four parts. The first part is an outside tray to collect the liquids resulting from preparation.

A second and third tray are used to place food to cook in its interior. The fourth part is the Steam Tray lid.

You can use the second and third trays at the same time to cook different foods or large quantities of the same food. You can use just the deepest tray to cook large quantities of the same food.



WARNING

This accessory must not be used in the micro-wave, oven or other kitchen appliances.

You must be particularly careful when using the Steam Tray as it may contain steam or hot water in its interior.

If the Steam Tray lid is not placed correctly, the steam generated will escape and the food will not be cooked properly.

Never use the Steam Tray unless the tray lid has been placed correctly.

7 / Blades

7/

/ Cutting blade: one end of the blade face is sharp, suitable for the mixing, cutting, mincing and grinding functions.



WARNING

You must handle the Cutting Blade with extreme precaution to avoid any injury once the cut



ting face has been sharpened.

8/

Wash and dry the blades immediately and don't leave them immersed in water.



8/ Application of the Sealing Ring

/ Make sure that the rubber sealing ring of the blade is inserted and adjusted to the blade bearing. If you do not place the rubber ring, the food to be prepared or mixed may leak out and damage the appliance.

When using your Sunway Multifunction Cooking Machine, make sure that the rubber sealing ring of the lid is totally clean and has been properly installed. Examine the sealing ring regularly in order to detect any possible damages.

WARNING

For your safety, should there be any damage or leakages, change the sealing ring immediately.

9/

9 / Mixer

As some recipes require a soft or slow speed such as cream, soups, Chantilly etc., the Sunway Multifunction Cooking Machine comes fitted with a Mixer which has been especially designed for this type of preparation.



The Mixer is placed on the top of the blades and works at speeds 1, 2 and 3. To remove it, hold it securely on the upper part and pull it, turning it in both directions.

Do not use the Mixer with the Turbo function.

WARNING

Do not exceed speed 3 when the Mixer has been placed.

Do not use the Mixer when you are kneading so as to prevent the blades from getting clogged up.

Do not add ingredients which, owing to its con

H S I L G N E



sistency and size, may damage or block the Mixer when the latter has been placed and is in motion.

Only activate the speed selector after locking the Mixer correctly.

Do not select a speed of over 4 when the Mixer has been placed.

Never use the Spatula when the Mixer has been placed.

10 & 11 / Spatula

10 /



Use this accessory to stir and mix the ingredients or remove the Cooking Basket.

During the operation of the Sunway Multifunction Cooking Machine, put the Spatula through the opening in the lid. The safety protection disc will ensure that the Spatula does not get trapped in the blade. In this way, this means that you can use the Spatula whilst cooking, draining or cutting food.

To remove the basket, place the spatula in the groove of the basket itself to cook/drain and lift it up. The spatula may be removed at any time

11 /



WARNING

Never place the Spatula inside the Mixing Cup whilst the blades are in motion.

When using the Spatula to scrape or remove food from the recipient, only do so in a clockwise direction. The spatula will be damaged by the sharpened blades when used in an anti-clockwise direction.



04 TOUCH CONTROL PANEL



/ Operating indicator light

When the Sunway Multifunction Cooking Machine is connected to a power supply, a red light comes on indicating it is working situated on the upper area of the control panel. This will remain on until the appliance has been disconnected from the electrical current. A sound signal confirms that the appliance is ready for use. All the functions which appear on the display area such as time, speed and temperature will display the value zero. (see Figure 1).

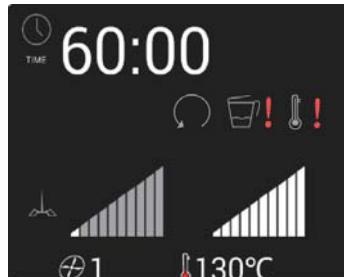


Figure 1

/ Timer buttons

The timer buttons are used to programme the cooking and/or preparation time for ingredients for a maximum of 60 minutes. The Sunway Multifunction Cooking Machine can be programmed in minutes with a 1-second interval for the first minute and from the first minute onwards, at 30-second intervals. From 10 minutes onwards with 1 minute intervals.

The time can be increased by pressing the "+" button or reduced by pressing the "-" button. The Sunway Multifunction Cooking Machine counts the time down and the initial time of the function selected can be changed if necessary. The desired operating time must be programmed to start the operation.

The time selected appears on the upper part of the display with a clock symbol and the function time. (see Figure 2).



Figure 2

/ Start/Stop Button

This button is used to turn the Sunway Multi function Cooking Machine on after selecting the time, speed and temperature. When it is "Start" the operating indicator light changes from red to blue and the appliance starts carrying out the programmed task. To turn the appliance stop or pause it, simply press this button again.

/ Turbo Button

This function is used to mix and cut in gredients at a very high speed, keeping the button pressed in for as long as is necessary, usually from 3 to 4 seconds. Take care: when using this function, the food may spit. We would thus recommend you to place the Measuring Cup in such a way as to block the hole in the Mixing Cup lid. Do not use the Mixer with this function.

NOTE: As a safety measure, the Turbo function is only available after pressing the Start/Stop button one time.

/ Temperature

The Sunway Multifunction Cooking Machine has a temperature interval from at least 37°C to a ma ximum of 130° C (37°C,45°C, 50°C,55°C,60°C, 65°C,70°C,75°C,80°C, 85°C,90°C, 95°C,100°C, 105°C,110°C, 115°C,120°C, 125°C,130°C)

which can be programmed using the temperature button "TEMP".

The temperature can be increased by pressing the "+" button or reduced by pressing the "-" button.

will appear on the display and a sound signal will indicate that the Sunway Multifunction Cooking Machine has reached the selected temperature.

The temperature selected is shown on the display by means of the temperature symbol (See Figure 3)



Figure 3

NOTE: When preparing food at a temperature exce eding 60° C, you are strongly recommended not to use the Turbo or higher speeds (5-10). You must also take care when touching the Mixing Cup or Measu ring Cup.

/ Marking of speed

The Sunway Multifunction Cooking Machine is equipped with 10 speeds for cooking, cutting, chopping, mixing, emulsifying, kneading and steam cooking which are controlled by the speed button.

The selected speed is shown on the display by me ans of speed symbol and it goes from 1 to 10 (see Figure 4).

If you select a speed higher than 3 first, for exam



Figure 4



ple 4, and then regulate the temperature, for the sake of safety the temperature will remain at zero even if you press the button. However, during operation if you again select a lower speed from 1-3 and if the temperature button position is, for example, at 50°C, the appliance will automatically heat up to said selected temperature or another that the temperature button is selecting.

If you select the desired temperature first and then the speed, the latter will be maintained if you select a speed of between 1-3.

The speed can be increased by pressing the “+” button or reduced by pressing the “-” button.

/ Scale function

In standby mode, press the “Scales” button, the display will turn to SCALE interface. Press once the “Scales” button to return to the DIY interface. In working condition, press the “Scales” button is not valid.(see Figure 5)

press “Zero” button can zeroes the scale.

press “Unit” button to select the measurement unit. Units in turn from g to kg to oz to lb.

The integrated scales allow you to weigh all ingredients directly in the mixing cup and in the Steam tray.

Each time you increase the weight limit for 2 kg is +/- 30g. The scale function works from 5 g to 5.0 kg.

Important:

When pressing the tara button do not touch the appliance or lean anything against.

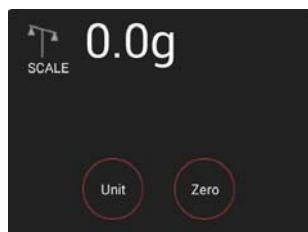


Figure 5

/ Reverse button

Press the “Reverse” button to reverse the rotating direction of the blade from clockwise to counter-clockwise. Pressing “Reverse” button is possible at any speed selection. Counter-clockwise operation is indicated by the symbol “ ” on the display. To switch of counter-clock-wise operation just press the “Reverse” button again.

Counter-clockwise operation is intended for gently stirring delicate food which is not to be chopped.

/ Home button

direct access to the home menu. If the machine into hibernation, press the “Home” button to wake up the machine.

/ Messages on the Display

Cup/Mixing Cup Lid has been placed incorrectly



The Mixing Cup of the Sunway Multifunction Cooking Machine comes with two safety sensors on the lid and base of the Mixing Cup. When the cup has been incorrectly placed or when the lid is open or incorrectly closed, this warning symbol appears on the display.

Programmed temperature reached



A sound signal is heard and this symbol will flash on the display for a few seconds to indicate that the Sunway Multifunction Cooking Machine has reached the selected temperature.

Mixer function symbol



The symbol for creamy mixtures “ ” appears on the display when speeds 1, 2,3 and 4 are selected. The use of the Mixer accessory for creamy mixtures is optional and it may vary depending on the type of recipe.



05 PREPARING YOUR SUNWAY MULTIFUNCTION COOKING MACHINE

1/

/ Placing the Mixing Cup

Make sure that the blades have been placed inside the Mixing Cup.

- 1 / Place the Mixing Cup in the central unit (without the lid).
- 2 / Press downwards firmly until the edge of the Mixing Cup rests under the appliance lock.



2/



3/



4/



5/



WARNING

The lid will not fit in its place if the Mixing Cup is not properly placed.

/ Place the Lid

- 3 / Place the lid diagonally on the top of the Mixing Cup.
- 4 / Press the lid downwards and turn clockwise in such a way that the tab under the lid fits into the groove to be found at the central unit.
- 5 / The clip to be found at the rear fits perfectly into the cavity of the Mixing Cup handle.

WARNING

The appliance is fitted with a safety lock between the lid and the main unit. The Sunway Multifunction Cooking Machine will not work unless the lid has been closed properly.

Danger of burns from the projection of food. Never try and force open the lid of the Mixing Cup. Before opening the lid, wait for the movement of the Sunway Multifunction Cooking Machine to stabilise as well as that of its content before removing the lid to avoid any splashes.



/ Blade Assembly

6 / The blades can be easily removed for machine cleaning and maintenance.

7 / Start off by placing a towel inside the Mixing Cup, allowing the blade, once loose, to fall onto the towel.

8 / Place the Mixing Cup in the vertical position with the open part turned downwards

9 / Move the lever to be found at the base of the cup anti-clockwise to remove the blades. (open padlock position). If the blade is not released immediately and carefully, using the cloth, secure the upper part of the blade and remove it along with its sealing ring.

To put the blades back into place:

10 / Make sure that the sealing ring is placed on the (cutting or mixing) blade. If it has not been placed, the food to be processed or cooked may run off inside machine and damage it.

11 / Move the lever clockwise. (closed padlock position).

WARNING

You must be particularly when removing or placing the blades since they are very sharp.

After cooking, let the blades cool down before stirring them.

To remove or place the blades in the Mixing Cup, always secure it by the upper part of the blade.

Take the proper precautions to prevent the blade from falling accidentally.





06 HOW TO USE THE SUNWAY MULTIFUNCTION COOKING MACHINE

Put the machine on a flat table, plug it in, turn the "On/Off switch" ON of the machine back, at this time the red light indicator, wait for a while, the machine into the "DIY" interface.

The Turbo and the high speeds (7-10) are appropriate for short operations meaning that you must not use these functions for periods exceeding 30 seconds at once.

/ DIY function

After entering the default is "DIY" interface that can manually control the machine, including scales function.(see Figure 6)

WARNING

The Sunway Multifunction Cooking Machine comes with two safety sensors on the lid and base of the Mixing Cup. For optimum use of the machine, the Mixing Cup must be duly placed in the central unit. Otherwise the machine will detect an error and won't work.

Make sure that the Mixing Cup, blades and all the accessories are totally clean before using the machine.

- 1/ Place the Mixing Cup as indicated on chapter 5.
- 2/ Select the wanted cooking time.

During the cooking process, the Sunway Multi function Cooking Machine will count down the programmed time and a sound signal will indicate that the time is complete.

- 3/ Select the desired cooking temperature.
- 4/ Select the desired speed.

When mixing the dough, never use a low speed from 1 to 4 at the start. Always mix the dough at higher speeds for a few seconds and then put at speed 2-3 for 3 or 4 minutes. Never use the Mixer when kneading the dough. If the blades are locked or the apparatus starts vibrating too much, turn it off immediately to avoid any damage.



Figure 6



5 / Press the "Start" button once to start the operation.

6 / The cooking time, temperature and speed may be altered at any time without any need to stop the machine.

WARNING

If the blade speed of the appliance shows any signs of slowing down, please increase the speed progressively so as to allow the blades to move freely. Should this fail to work, stop the equipment and open the lid according to the safety procedure and unlock the blade in use using the Spatula.

Speeds 1, 2 and 3 are for cooking (with heating) and mixing at the same time. For greater safety, the Sunway Multifunction Cooking Machine will not work if the mixing and cooking speed is greater than 3. The cooking function will only work when the mixing speed level of 1, 2 or 3 is programmed beyond the temperature and time.

When you use the appliance in conjunction with the heating function, bear in mind that the recipes which contain ingredients with a high degree of sugar or with milk may leave a film of caramelized deposit (brown stain) at the bottom of the Mixing Cup during the manufacturing process. This film may be removed easily after you have stopped using the machine if you wash it using the same quantity of white vinegar and water (a minimum of 300 ml), heating up the Mixing Cup and allowing its vaporization for a few minutes. Afterwards, turn the appliance off and leave it at rest at night. In the morning, rub with a sponge and leave to rinse thoroughly.

/ Recipes function

Slide the screen to the left or press the top of the "recipes" to enter the recipes interface.

1 / Into the preset recipes interface, there are several types, each type have different recipes, according to any one type will be displayed after specific recipes.(see Figure 7)

2 / Press to specific recipes on the screen to confirm that you want to select the recipe.

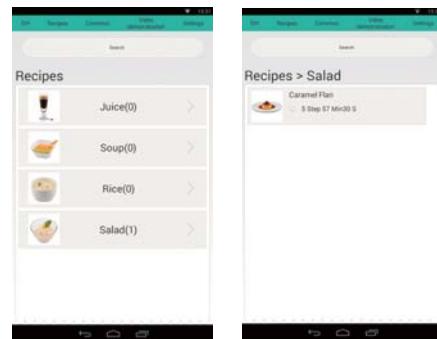


Figure 7

3 / Press the "Start" button to start the process with the default settings. (see Figure 8)



Figure 8



4 / Press the “” or “” buttons to adjust the preset time manually and preset temperature manually and preset speed manually.(see Figure 9)

5 / Press the “Back” button to go back one step providing the cooking process is not yet active.



Figure 9

6 / Enter the display interface, It will show the remaining time, current speed and temperature, the progress bar. Press the “pause” button to pause the current operation. Press the “stop” button to stop the current operation.

7 / When the time came to 0, the machine will have 12 sound "BB" sound to prompt the user can enter the next step.

8 / If you are not satisfied with the effect of the current step, you can press the “cook again” to repeat this step.(see Figure 10)



Figure 10

9 / At the top of the interface has a search function menu, press the search box can search for recipes you want.

Recipe file in the SD card root directory.

/ Common

Slide the screen to the left or press the top of the "common" into the common interface that will save you've ever used the recipes.

/ Video demonstration

Slide the screen to the left or press the top of the "video demonstration" to enter the video demonstration interface, this interface can play video, on top of display is playing box, on under of display is a list of files, you can click on the list of video files to play.

Video file in the SD card root directory.

/ Setting

Slide the screen to the left or press the top of the "Settings" to enter the setting interface, you can adjust various settings in the Setup sub-menu.(see Figure 11)

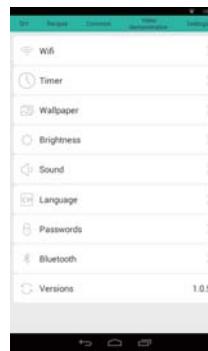


Figure 11



H S I L G N E

/ Precautions when using the turbo button for mincing hard foods.

When crushing ice cubes or grinding hard foods, select the Turbo button alternately until the desired result has been achieved (see description of the turbo button)

/ Danger of burns from the projection of hot food

Danger of burns from the projection of hot food

Open the lid of the Mixing Cup only after the food prepared has stopped mixing.

/ Danger of injury from hot splashes

Take care with minor splashes of hot food which may get out through the Mixing Cup.

Return the Measuring Cup to the locked position when cooking at high speeds (6-10) or when you press the Turbo button to cut or mince food, thereby preventing the Measuring Cup or food from spitting outside the appliance.

Leave hot ingredients to cool down before transferring them directly.



/ Display and error messages



The electrical circuit Communication has an error.

Solution: Please switch the kitchen machine off and restart the kitchen machine, if the problem persists, Please contact your local service centre.



The power supply voltage is too low.

Solution: Please check the power supply voltage accord with the rated voltage of the kitchen machine, and if accordance, Please contact your local service centre.



The power supply voltage is too high.

Solution: Please check the power supply voltage accord with the rated voltage of the kitchen machine, and if accordance, Please contact your local service centre.



The mixing cup not into the machine.

Solution: Please check whether the mixing cup into the machine, or is not in place, if it is confirmed the mixing cup correctly into the machine, Please contact your local service centre.



The motor has overheated.

Solution: Please switch the kitchen machine off and wait a few minutes until the motor has cooled down.

DANGER OF ELECTRIC SHOCK

Regularly inspect your appliance and respective accessories including Mixing Cup to detect any possible damages since the damaged parts may compromise the safety of your Sunway Multifunction Cooking Machine. If you detect any damage, don't use the appliance and contact our customer support service or an authorised technician..



07 CLEANING

- / Before using your Sunway Multifunction Cooking Machine for the first time and after each use, clean the appliance and its components and accessories carefully.
- / The contact points on the lower part of the Mixing Cup must always be clean and dry.
- / You must be particularly when removing the cutting blades of the Mixing Cup since they are very sharp. To remove or place the blades in the Mixing Cup, always secure by the upper part of the blade or use a cloth. (see chapter 5)
- / All the components and accessories of this machine (except the main unit) can be washed in the dishwasher. However, you are strongly recommended not to leave them in the dishwasher for long time periods. Place any plastic parts, in particular the lid of the Mixing Cup, on the upper shelf of the machine so they are not deformed by exposure to high temperatures.
- / The main unit may be cleaned with a damp cloth. However, use as little water as possible, letting the cloth drain to avoid the entry of dampness inside the appliance.
- / After each use, clean the rubber seal ring properly which is inside the lid.
- / Dry all the components and accessories of the Mixing Cup properly after each wash.
- / Clean the cavity of the central unit with a damp cloth and dry well.
- / Never use sharp or pointed objects when cleaning as you may damage the working parts or affect the safety of the appliance.
- / The colour of some plastic parts and accessories may be slightly faded and this will not affect their quality nor their proper operation.
- / To clean any food which is stuck to the Mixing Cup, use an appropriate cleaning agent for stain less steel utensils.
- / To clean the Cutting Blade and the Mixing Blade, always hold them under running water with the blade turned upwards. To facilitate cleaning, use a brush or put in the dishwasher. (see chapter 5).
- / To clean the Steam Tray and the cooking Basket, wash them carefully in hot water and with appropriate detergent or in the dishwasher. To clean, use a soft cloth and a soft detergent. Avoid using sharp objects or metal scourers since they may cause scratches to the material of these accessories.
- / Some plastic parts may slightly lose their colour. This will not affect your health nor the proper operation thereof.
- / If the Mixing Cup with the Cutting Blade or Mixing Blade, the lid and the Measuring Cup are only slightly dirty, a short cleaning operation will suffice. With this in mind, put around 1 litre of water and some drops of an appropriate detergent into the Mixing Cup and select speed 5 or 6. After this operation, rinse carefully in water and, where necessary, also use a soft cloth.
- / Some foods with a high content of citric acid may cause stains. You are thus recommended to take these substances as quickly as possible off the lid, the Spatula, the cooking Basket and all the parts of the Steam Tray. Any residual stain will fade away over time and will not affect its quality or proper operation.



WARNING

- / Turn the appliance off from the power supply before cleaning it.
- / Don't immerse your Sunway Multifunction Cooking Machine, power cable or plug in the water. Only clean them with a damp cloth. Do not allow water or dirt to get inside them.

THIS DEVICE COMPLIES WITH PART 15 OF THE FCC RULES

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. :

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference with radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio TV technician for help.

H S I L G N E

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator & your body. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.



08 TECHNICAL DATA

Approvals



Motor Nominal power of 1000 W
10 speeds

Power supply Only for alternating current of 120V ~ 60Hz
Maximum power consumption of 1200 W
1.2 m long connecting cable

Heating system Electrical consumption 1000 W

Temperature Minimum: 37° C
Maximum: 130° C

Main body of the machine Plastic material

Mixing cup Stainless steel with heating system and integrated temperature sensor.
Maximum capacity 2 litres.

Dimensions and weight
without Steam Tray Height 30cm
Width 45.5cm
Depth 20.5cm
Weight 6.5Kg

Steam tray Height 15 cm
Width 41 cm
Depth 27 cm
Weight 1.3 Kg

Accessories Cooking Basket, Steam Tray, Spatula, Measuring Cup,
Mixer, Mixing Blade, Scales, Book of Recipes and
Instructions' Manual.