

SPM-308L User Manual



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01. Important Safety Instructions

For the sake of your safety, please read the following instructions.

Even if you are familiar with this machine, please read these instructions carefully. Follow the instructions below to avoid fire, electric shock or injury.

- / Before turning on the machine, please make sure that all the basic safety measures mentioned in the manual are taken for fear of fire, electric shock or injury. In order to ensure that all operations are carried out properly, please know about some limitations and potential hazards of this machine. It is very important to read this manual carefully for safe use of this machine.
- / Do not place the machine, the power plug or the power cord in water or other liquids. Cleaning shall be done with a damp cloth.
- / Please use the machine at 220~240V, 50/60Hz.
- / Do not operate the machine beyond the scope of operation.
- / Do not repair, disassemble or modify the machine yourself.
- / Do not allow water or dust into the machine.
- / Do not use the machine outdoors.
- / There may be a potential risk of fire, electric shock or injury if parts or accessories not recommended or supplied by the manufacturer are used.
- / Children are not allowed to use this machine. Keep the appliance and its cord out of reach of children. Children shall not play with the appliance. Appliances 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.
- / When the machine is running, do not add any utensils.

- / Do not extend the power cord without authorization.
- / Please place the machine in a dry place. Do not use the machine on or near flammable objects, such as curtains, towels or other flammable materials.
- / After use or during cleaning, make sure the machine is turned off and the power has been disconnected. When disconnecting the power, hold the plug and pull it out of the socket. Do not pull the power cord or pull the machine with the power cord.
- / Do not hang the power cord on the edge of the table, and keep it away from heat.
- / Be careful of some surfaces to avoid scald, as some surfaces become hot easily after heating. Let them cool down before cleaning.
- / Prevent steam scald during use. If necessary, use a cloth to remove the steamer.
- / If the machine contains hot liquid, have the power disconnected automatically or manually before moving the machine. Be careful not to get scalded by liquid when moving the machine.
- / Remember to hold the handle of the mug and never touch the mug body.
- / Do not touch the movable parts on the machine.
- / Observe the machine or accessories from time to time to avoid the risk of injury.
- / Do not allow no-load running.
- / Do not touch the food in the transparent measuring cup directly.
- / Before running the machine, make sure the transparent measuring cup and lid are installed correctly.
- / Do not open the lid until the blade completely stops rotating.
- / Do not lock or block the brake system of the mug lid. Do not touch the sharp blade. When removing the blade from the mug, remember to hold the upper end of the blade to avoid cutting.
- / If the blade is stuck in the food, please remember to turn off the machine before moving the blade.
- / Do not heat the transparent measuring cup or other parts in the microwave oven.
- / The machine shall not be operated if there is something wrong with it.

- / Do not put the mug or other parts in a sterilizer or a microwave oven.
- / Make sure the food does not exceed the maximum capacity indicator.
- / When using a steamer to steam food, make sure the food does not exceed the maximum capacity.
- / Do not connect the machine to a timer or a remote control system.
- / When cooking baby food, please check the food concentration frequently to make sure there is no chunky food.
- / The machine is suitable for home use (and similar use in hotels or restaurants) and is in compliance with safety regulations.
- / Make sure the steamer is placed correctly on the mug.
- / Make sure the machine is out of reach of children.
- / Please use the supplied stirring rod when stirring the food in the mug. Please do not use a metal spoon, a wooden spoon or other objects to stir, because these objects may be stuck by the blade and then cause injury.
- / Open the lid only when you need to stir the food in the mug. Remember to close the lid when you don't need to stir.
- / Avoid placing the machine on the edge of the table for fear of falling.
- / If you do not need to use the steamer during operation, please ensure an enough distance from the cabinet or the shelf to avoid getting hurt by steam.
- / Before use, please verify that the waterproof silicone ring on the blade combination is installed for fear that the food will easily flow into the machine during use and cause damage.
- / Please use AC power supply and a properly installed socket, and verify that the working voltage and frequency are consistent with the rated values (see the machine base).
- / Repair shall be done by a professional because only the repair done at the after-sales service office can prevent damages of some wire interfaces of the product. Repairing by yourself is highly risky.

This machine can be used either at home or in any of the following places:

- Food areas in stores, offices or other work environments
- Farm houses
- Hotel rooms, motels or other residential environments
- Breakfast stores

Warning

Do not use the machine for some operations that are not mentioned in this user manual.

Place the machine on a clean, fixed, level and unheated surface.

The machine shall be unplugged before being left unused for a long time.

Verify that the air outlet on the back of the machine is unblocked and will not be covered by residual food or waste for fear of damage of the machine.

Before replacing an accessory or touching a movable part, be sure to disconnect the power and unplug the product. Be sure to disconnect the power when the machine is put away or before installation/disassembly/cleaning.

Remember to turn off the machine before removing the accessories from the machine.

Please keep the above instructions in mind for future reference.

Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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.

NOTE: 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 to 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 the 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.

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.

02. Know About Your Sunway Multi-Function Cooking Machine



Steamer set



Round steaming basket



Dough stirring rod



Blade set



Dough stirrer

03. Components and Accessories



1. Mixing mug

The maximum capacity of the multi-function cooking machine is 3 liters, with markings both inside and outside, at 0.5 liter intervals. The capacity scale includes 0.5L\1L\1.5L\2L\2.5L\3L


Warning: a. To ensure safe operation, the amount of ingredients shall not exceed the maximum scale of the mixing mug. When removing the mixing mug from the machine, take special care to avoid any spillage to prevent scald.

b. When using the high-speed turbo function, the measuring mug shall be covered. Do not heat when there is no food in the mixing mug.


c. The soup exceeding 1L shall be cooked with the steamer set.

2. Lid of mixing mug



Only after the lid is properly placed and locked can the multi-function cooking machine begin to work. The “” mark on the display indicates that the lid is not properly installed. Before placing the lid, always ensure that the lid is properly fitted with the sealing ring. For ease of assembly, keep the bottom of the lid upwards when installing the sealing ring on the lid as indicated. The sealing ring can prevent spillage of the liquid or food being cooked. During the cleaning of the lid, the sealing ring shall be removed and cleaned separately.

Warning: A. The symbol “” on the lid means hot surface.

B. The symbol “” on the lid means risk of spillage of hot liquid or food pieces to cause large areas of scald!!



3. Sealing ring

The sealing ring shall be installed in the lid.

Warning: The machine shall not be used unless it is equipped with a clean sealing ring. Please check the sealing ring for damage regularly. If there is damage or leakage, please replace the sealing ring immediately.



4. Measuring cup

The measuring cup can be used either alone or together with the lid of the mixing mug to facilitate to add ingredients to the mixing mug without stopping the machine.

- a. When the lid is installed on the mixing mug, ingredients can be added from the mouth of the measuring cup.
- b. Keep the cooking temperature.
- c. The volume of the measuring cup is 100ml. /Removable.
- d. After the measuring cup is inverted, rotate clockwise to lock it.

Warning: When using the high-speed turbo function, the measuring cup shall be installed on the lid of the mixing mug and locked. Do not place a towel or similar items on the measuring cup.



5. Round steaming basket

- a. The round steaming basket of the multi-function cooking machine can be placed in the mixing mug to maximize its function.
- b. It can be used as a filter to drain vegetables and filter fruit juice. It can be placed in the mixing mug and fastened with the stirring rod to isolate dregs.



6. Steamer set

The steamer is ideal for steaming meat, fish and vegetables. It consists of three parts: The bottom layer is used to collect the steam and liquid generated in the preparation process. The middle layer can be used to contain ingredients. The top layer is the transparent steamer lid. Different foodstuffs to be cooked are placed separately.

Warning: a. Accessories shall not be placed in a microwave oven, a baking oven or other kitchen appliances.

- b. There may be steam or hot water in the steamer, so be careful when using it.
- c. If the transparent steamer lid is placed improperly, the generated steam will overflow, which will make cooking unsuccessful or affect the cooking result.
- d. Make sure that the transparent steamer lid is properly placed before steaming food.



7. Blade

Note that the blade is sharp on one side and suitable for mixing, cutting and grinding.

Warning: a. Take special care when touching the sharp blade to avoid cutting.

- b. After cleaning the blade, drain the water as soon as possible and do not soak the blade in the water.



8. Blade sealing ring

- a. The blade sealing ring shall be installed, otherwise the food will leak out to damage the machine.
- b. Make sure the sealing ring is clean and properly installed before using the multi-function cooking machine. Check it regularly, and replace it if it is damaged.

Warning: For the sake of safety, please replace the sealing ring immediately if it is damaged.

9. Dough stirrer

Suitable for low-speed mixing recipes, such as cream and soup. The dough stirrer can be used only when the speed is at Level 1, 2, 3 or 4.

Install the dough stirrer on the top of the blade. When removing, grab both sides of the top of the dough stirrer and pull up.

Warning: a. The dough stirrer cannot be installed when using the turbo function.



- b. After the dough stirrer is installed, the speed shall not exceed Level 5.
- c. When kneading the dough, avoid using the dough stirrer for fear of blocking the blade.
- d. When the machine is running with the dough stirrer installed, do not add food that may hinder the operation of the machine.
- e. Speed can be selected only after the dough stirrer is locked.
- f. Do not use the stirring rod when the dough stirrer is installed.



10. Stirring rod

- a. It is used to stir or mix food, or remove the round steaming basket.
- b. When the machine is running, the stirring rod can be placed from the lid hole.
- c. The disc of the stirring rod can prevent it from contacting the blade, so that it can be used when cooking, draining or cutting food.
- d. Fasten the end of the stirring rod onto the round steaming basket to lift the steaming basket or drain the water. The stirring rod can be removed when not needed.

Warning: a. Do not place the stirring rod into the mixing mug when the blade is turning.



- b. When scraping or pouring out the food in the mixing mug, operate the stirring rod clockwise because the stirring rod may be damaged by the sharp blade if it is operated counterclockwise.

04. Touch Panel

Boot Animation

To start the gradient display of logo

①



②



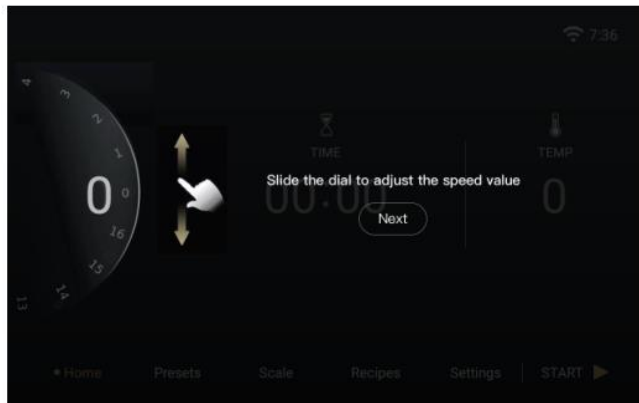
③



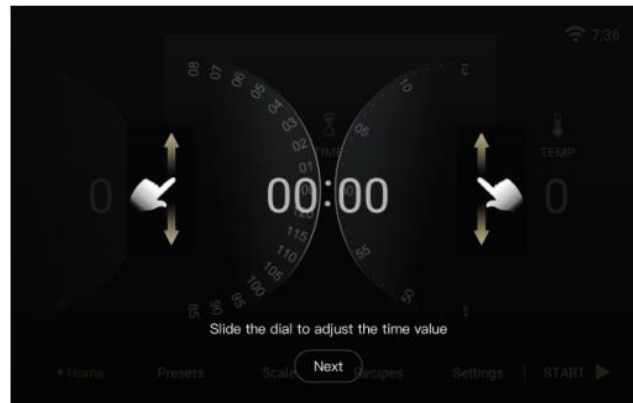
Boot Guide Picture

To guide the user to trigger the dial to adjust the parameters

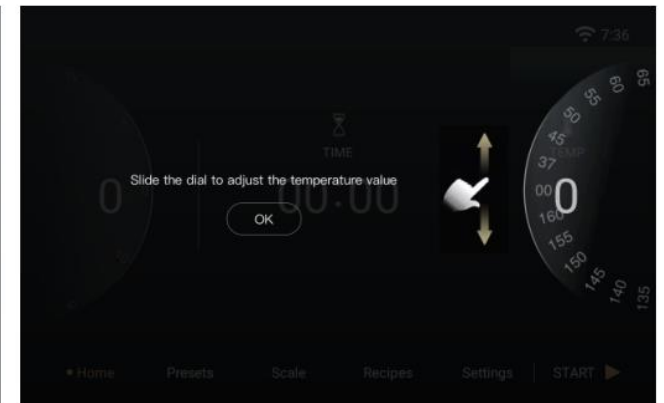
①



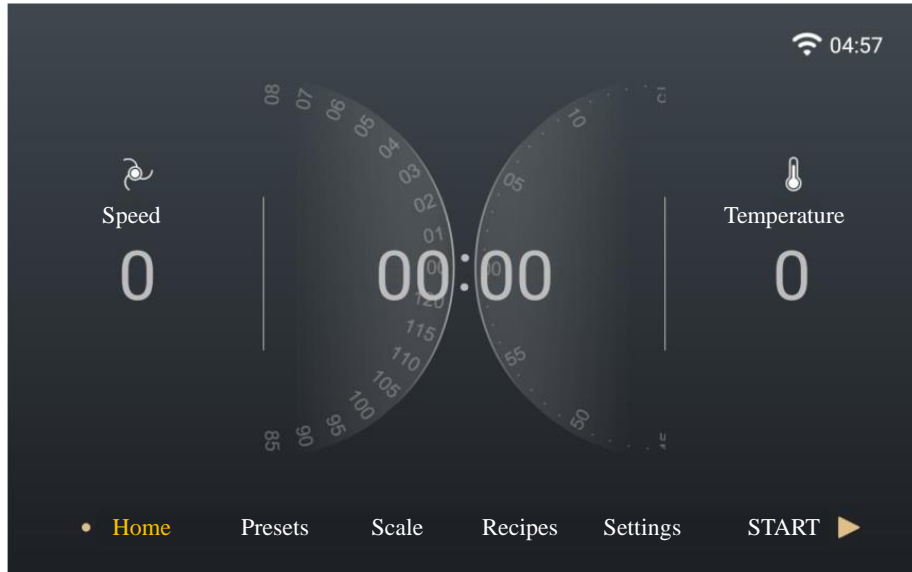
②



③



STT Dial Function



STT (speed/time/temperature) dial: It is an upgrade of the form of buttons. The touch area in the form of a dial can meet the needs of users for convenient operation. The dial, which is concealed by default, pops up after the user clicks it. You can slide the dial up or down to adjust the parameters. Click the area outside the dial to conceal the dial.

The packaged STT component is used on the homepage/presetting/recipe pages.

Interface Icons

Function icons



Speed: The speed of the machine can be set, and the blade can rotate forward and backward

“Forward rotation” - The blade rotates clockwise;

“Backward rotation” - The blade rotates counterclockwise;

When the speed is > Level 4, the icon [Stirrer disabled] will appear.

When the speed is \leq Level 4, the icon [Stirrer disabled] will not appear.

When the temperature is 0, the speed can be adjusted within the range of Levels 0 - 16

When temperature > 0, the speed can be adjusted within the range of Levels 0 - 5

When the time is > 10 minutes, the speed can be adjusted within the range of Levels 0 - 6 [forward rotation]

When the time is \leq 10 minutes, the speed can be adjusted within the range of Levels 0-16 [forward rotation]

When the time is 0-120 minutes, the speed can be adjusted within the range of Levels 0-5 [backward rotation]



Time: The running time can be set, with timing and positive timing functions (range: 0-120 minutes)

Parameter rules:

Number of minutes < 10: The value is increased or decreased by 1 second each time.

Number of minutes \geq 10: The value is increased or decreased by 5 minutes each time, and the value in the second zone is 0 (the color turns gray).


Speed levels - Levels 10-16, running time \leq 20 minutes (the rotation range of the dial is 0-20 minutes)




Temperature: Set the target temperature of the machine

When the speed is within the range of Levels 0-5, the temperature adjustment range is 0-180°C.

When the speed is within the range of Levels 6-16, the temperature is 0.

If the real-time temperature does not reach the target temperature during operation, the [red thermometer] dynamic heating icon  will appear.

If the real-time temperature reaches the target temperature during operation, the [green thermometer] static icon  will appear.



Backward rotation: Click “Backward rotation”, and the blade will rotate counterclockwise.

(Adjustment range: Levels 0-5)



Turbo: Food cutting and crushing at high speed (The default speed is Level 16);

Press and hold “Turbo”, and the blade will rotate clockwise; After releasing it, the blade will stop rotating.

In operation: This icon is disabled.

When the real-time temperature > 60°C, a prompt box pops up prompting “The temperature in the main pot is too high, so operation is disabled”.



Reset [Home]: Not in operation: After clicking, the speed/time/temperature all return to the default value of 0;

In operation: This icon is disabled.



Default [Preset/Recipe Details]: Not in operation: click to restore factory defaults.

In operation: This icon is disabled.



Start: After setting the speed/time/temperature, click this button to start the machine.

Click Start, and the operation indicator lights on both sides of the screen will change from green to flashing red.



Stop: Click Stop, and the operation indicator lights on both sides of the screen will change from flashing red to green.

Interface Icons

Prompt icons



Meal: Meal size



Running time: The actual running time of the machine (the total time of the operation steps) rather than the total cooking time of the recipe



Star rating: The star rating for the recipe



Difficulty: Cooking difficulty of the recipe, divided into: low/medium/high



Favorites: Click and add a recipe to Favorites, and view it in the list of favorites; click again to remove it from Favorites.

Sleep/wake mode:

1. If the continuous standby time reaches 5 minutes, the system automatically enters the sleep mode.
2. Touch the screen to wake up, then the interface before sleep appears, and a prompt box pops up prompting “Data recovery. Please wait...”.

Status icons

Time zone: The local time shall prevail;

Enter the internal mode to set the time zone.



Network:

Connected: The WiFi icon appears in the upper right corner of the interface.

Not connected: The WiFi icon does not appear in the upper right corner of the interface.

Different WiFi signal states for different WiFi signal strengths are displayed.



Stirrer:

When the speed is > Level 4, the [Stirrer disabled] icon will appear.

When the speed is \leq Level 4, the [Stirrer disabled] icon will not appear.

Main pot lid indicator light:

When the machine is in operation: The indicator light is on (white).

When the machine is not in operation: The indicator light is off.

Interface Icons

Error prompts



Prompt of no main pot lid:

1. When the main pot lid is not closed or is forcibly opened during operation, the [No main pot lid] icon will appear in the upper right corner of the interface.

When the main pot lid is not closed and you click “Start” or the lid is forcibly opened during operation, a prompt box will pop up prompting [The main pot lid is not closed, so operation is disabled!].

2. After closing the main pot lid, the [No main pot lid] icon will not appear in the upper right corner.

After closing the main pot lid, click “OK”, and the pop-up box will disappear.



Prompt of no main pot:

1. When the main pot is not placed or is placed improperly, the [No main pot] icon will appear in the upper right corner of the interface.

When the main pot lid is not placed or is placed improperly and you click “Start”, a prompt box will pop up prompting [The main pot lid is not closed, and the main pot is not placed, so operation is disabled!].

2. After placing the main pot, the [No main pot] icon will not appear in the upper right corner.

After placing the main pot and closing the main pot lid, click “OK” and the pop-up box will disappear.

Emergency prompts

Dry heating protection: [Currently, this function is removed.]

Over-temperature at the bottom of the main pot will trigger the dry heating protection, then a prompt box will pop up prompting [The temperature in the main pot is too high, so operation is disabled!], and the machine will stop operation to prevent hardware damage; when the bottom of the main pot cools down, the machine can operate again.



Emergency stop:

1. In operation: Touch the screen 3 times, then the “Stop” button pops up, and click the button to stop running.

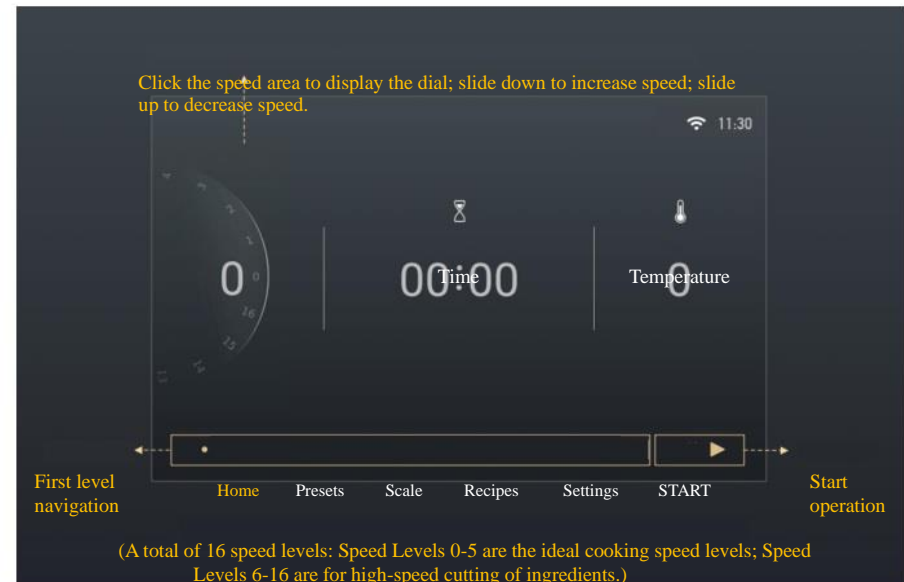
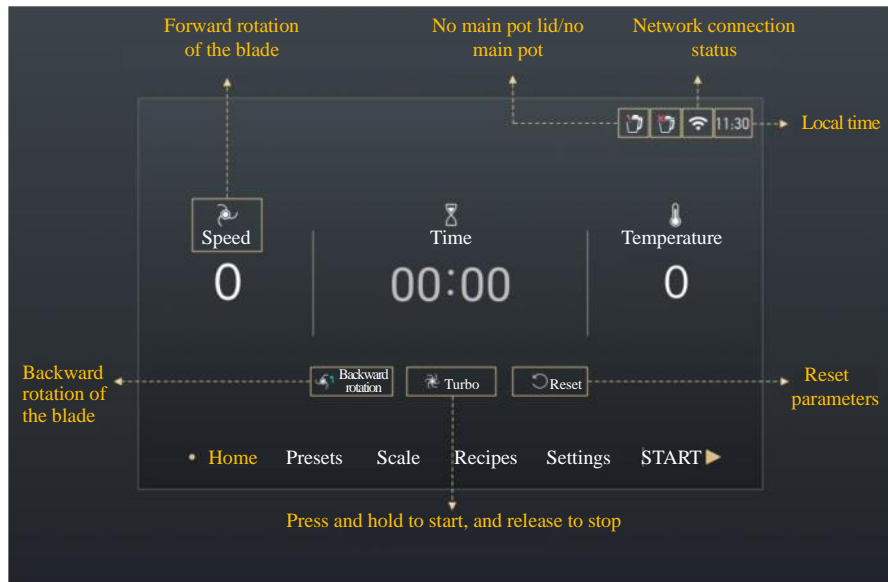
2. There are two situations when operating [Emergency stop button]:

- Click [Emergency stop button], and the machine will stop running.
- When the machine is not operating, wait for the button to conceal (automatically concealed after 3 seconds).

Basic Mode

Speed:

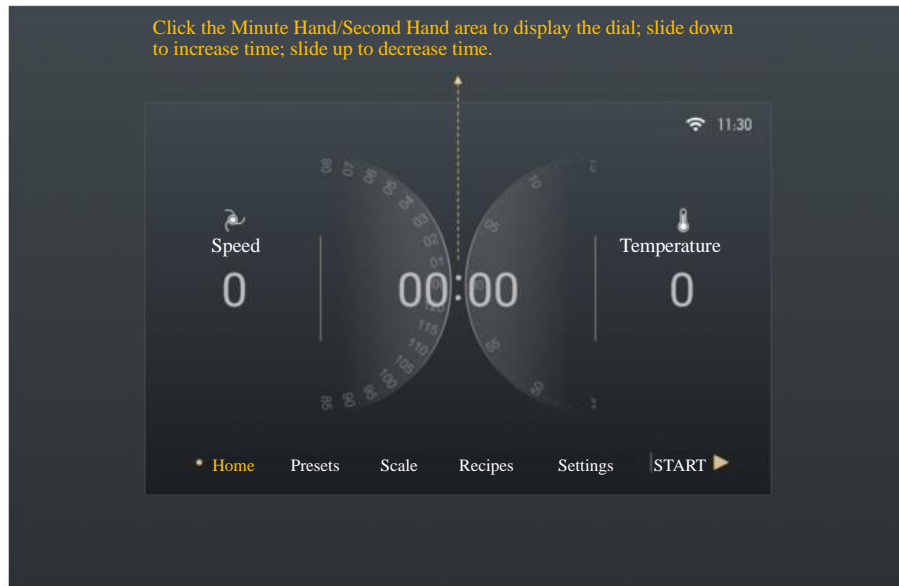
1. Click to display the dial: slide the dial up (to decrease speed) or down (to increase speed) to adjust the parameter.
2. Click the area outside of the dial to conceal the dial.
3. The status bar in the upper right corner of the interface will display the network status; if it is not connected to the network, the icon will not appear;
4. If the main pot lid is not closed, a prompt box pops up prompting: [The main pot lid is not closed, so operation is disabled!]
5. If the main pot is not properly placed, a prompt box pops up prompting: [The main pot lid is not closed, and the main pot is not placed, so operation is disabled!]



Basic Mode

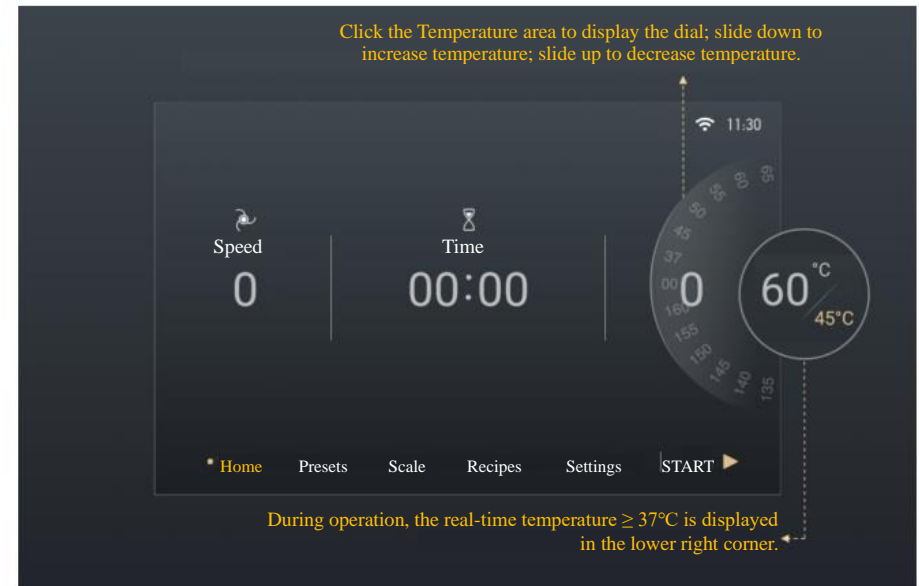
Time:

1. Click to display the dial: slide the dial up (to decrease time) or down (to increase time) to adjust the parameter.
2. The left is the minute area, and the right is the second area;
Number of minutes < 10: The value is increased or decreased by 1 second each time.
Number of minutes \geq 10: The value is increased or decreased by 5 minutes each time, and the value in the second zone is 0 (the color turns gray).
Speed levels - Levels 7-16, running time \leq 15 minutes (the rotation range of the dial is 0-15 minutes)



Temperature:

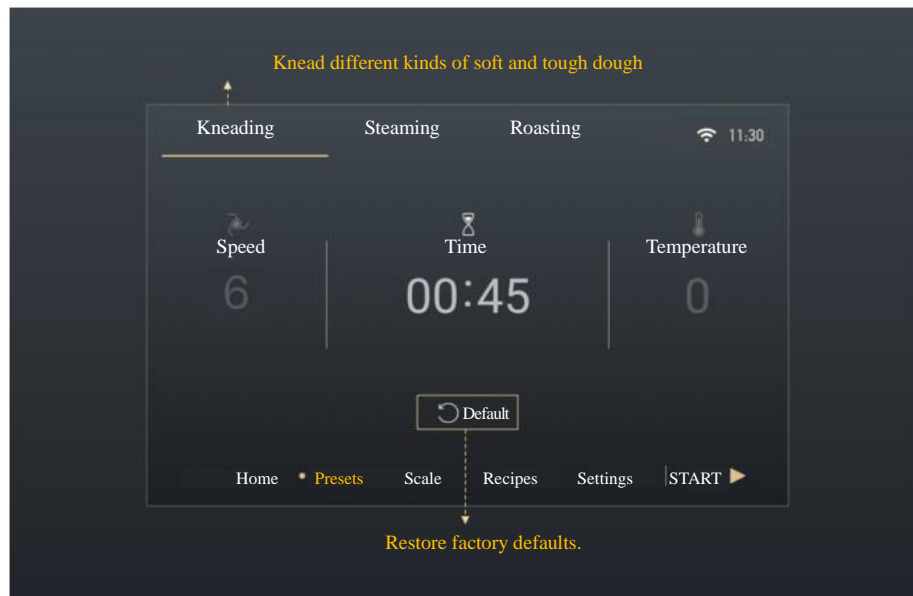
1. Click to display the dial: slide the dial up (to decrease temperature) or down (to increase temperature) to adjust the parameter. When the speed is within the range of Levels 0-5, the temperature adjustment range is 0-180°C; when the speed is within the range of Levels 6-16, the temperature is 0.
2. If the real-time temperature does not reach the target temperature during operation, the [red thermometer] dynamic heating icon 🔥 will appear.
If the real-time temperature reaches the target temperature during operation, the [green thermometer] static icon 🌿 will appear.
If the real-time temperature $\geq 37^{\circ}\text{C}$ during operation, the real-time temperature will be displayed at the bottom right of the target temperature.



Preset Mode

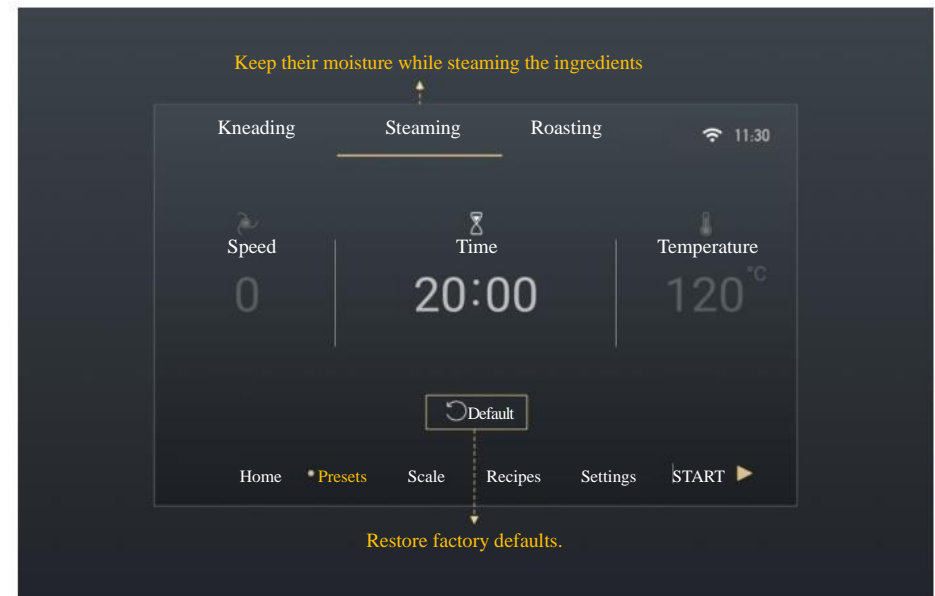
Kneading:

1. Speed: Level 6 (not adjustable);
2. Time: The factory default is 45 seconds (adjustable, up to 2 minutes);
3. Temperature: 0, not adjustable
4. Operation: Rule 1: 0-89 seconds, backward kneading for 15 seconds, then forward kneading for 30 seconds (in an cyclic manner until the end of the time)
Rule 2: 90-120 seconds, backward kneading for 15 seconds, then stop for N seconds, and forward kneading for 70 seconds. N refers to the remaining time.



Steaming:

1. Speed: Level 0 (not adjustable);
2. Time: The factory default is 20 minutes (adjustable, up to 60 minutes);
3. Temperature: 120°C (not adjustable);



Preset Mode

Roasting:

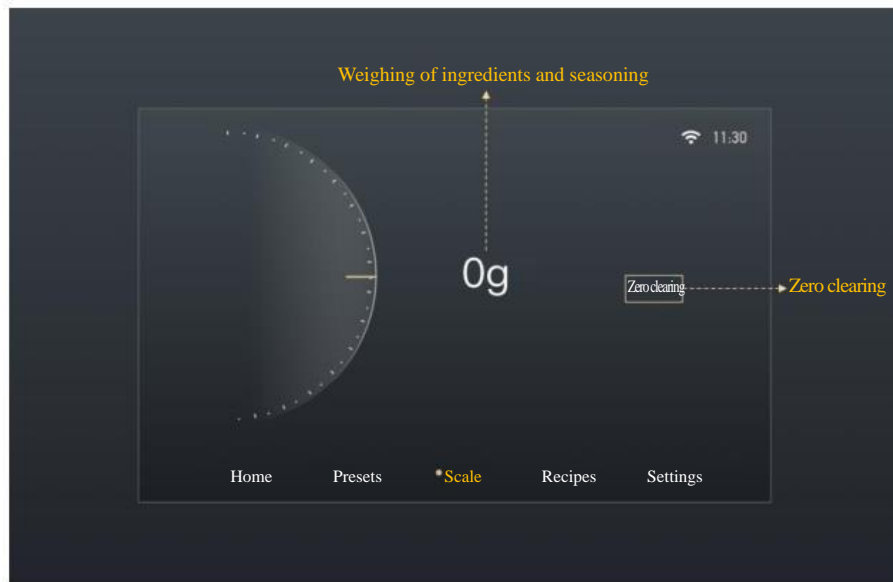
1. Speed: Level 1, backward rotation (not adjustable);
2. Time: The factory default is 7 minutes (adjustable, up to 14 minutes);
3. Temperature: The factory default is 130°C (adjustable, up to 180°C);
4. Operation rule: Level 1, backward rotation for 5 seconds, then stop for 30 seconds...(in an cyclic manner until the end of the time)



Electronic Scale Mode

Weighing mode:

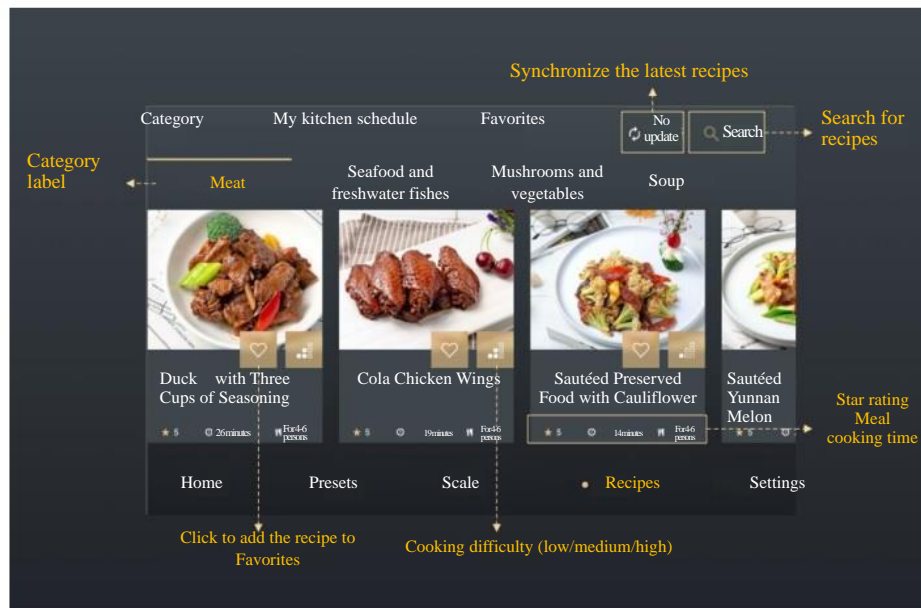
1. Weigh ingredients and seasoning (the smallest unit of measurement is 5 grams)
2. Click “Zero clearing”, and the number of grams is 0;
3. If the weight exceeds 5,030 grams, a prompt box will pop up prompting “The electronic scale is overloaded, please take out some food”.



Recipe Mode

Category list:

1. Recipe category;
2. You can add or remove a recipe from Favorites;
3. The user's favorite recipes can be viewed in the “Favorites” List;
4. Display star rating/total machine running time/meal size/difficulty level;
5. Click “Update” in the upper right corner to update the recipes; when the update is completed, the screen will indicate “No update”.



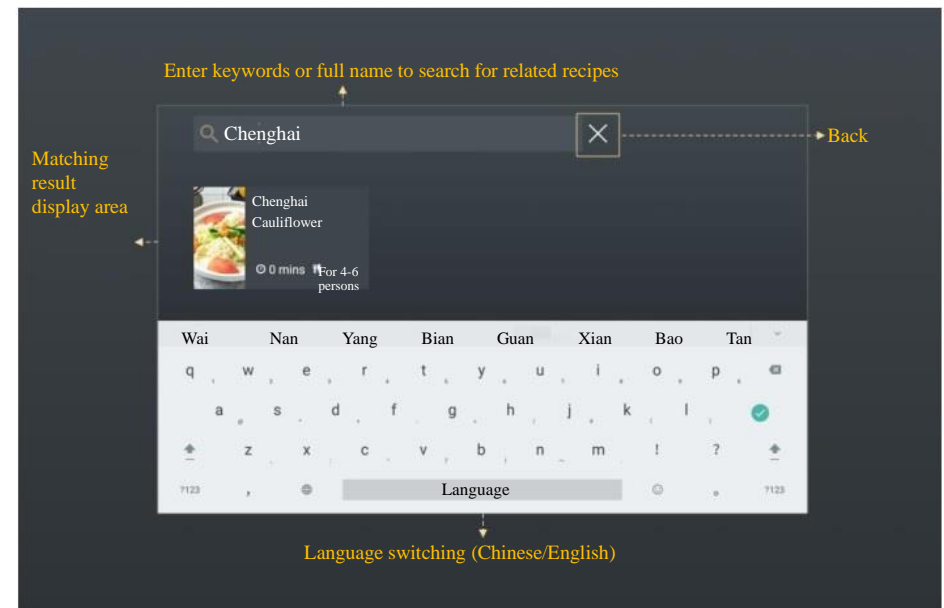
Search:

1. Keyword search:

Chinese: Enter the words contained in the name of the recipe to obtain relevant search results.

English: Enter the initials of the name of the recipe to obtain relevant search results. [No English recipes are available in the background, so ignore it for the time being.]

2. Enter the full name of the recipe to obtain precise results.



Recipe Mode

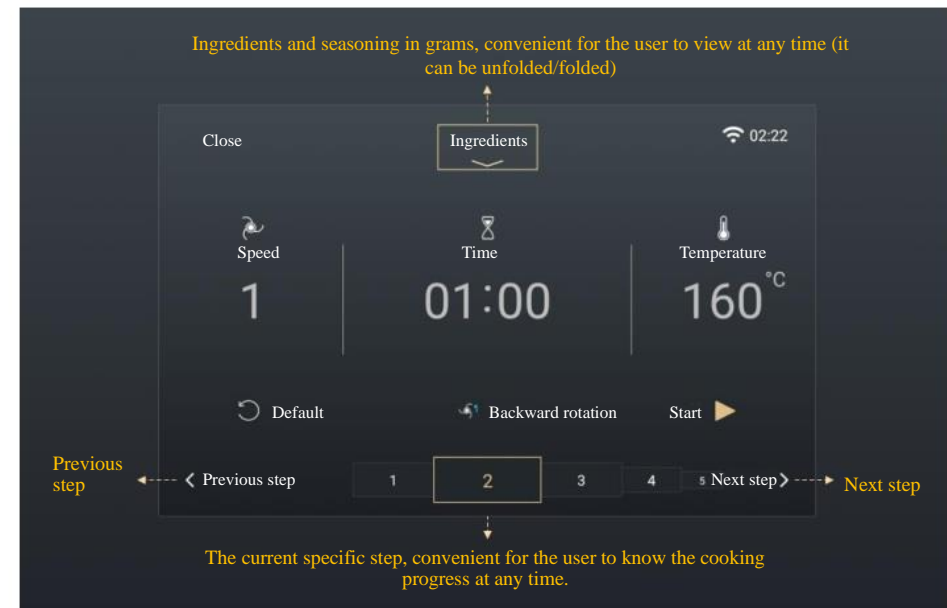
Recipe details:

1. It is divided into three parts: Introduction/Ingredients/Description;
2. The recipe can be added to Favorites; if you frequently click “Favorites”, a light prompt will appear: [Don’t click frequently!].
3. Click the thumbnail on the left to unfold the full-screen image.



Cooking steps:

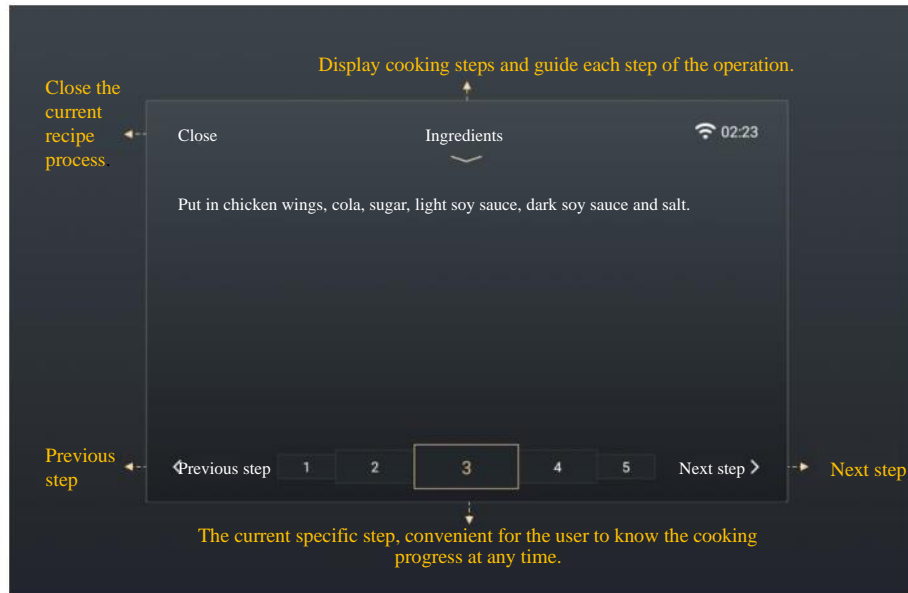
1. Recipe modes are divided into eight modes: CMD / AUTO / LOOP / STAEM / KNEAD / ROAST / SCALE / STRING.
2. The list of ingredients can be unfolded and folded at any time during the cooking process to facilitate reference to the ingredients;
3. The current specific step is displayed at the bottom to show the progress at any time.



Recipe Mode

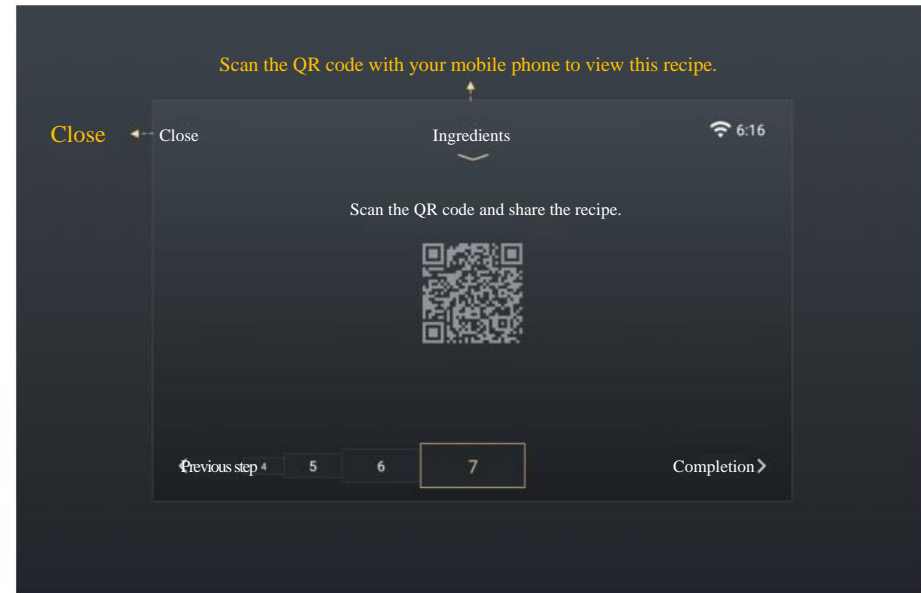
Text mode:

1. It clearly displays each step of the operation, so that users can read the ingredients and seasoning that need to be prepared;
2. List of ingredients: It can be folded and unfolded at any time, so that users can browse it conveniently.



Completion interface:

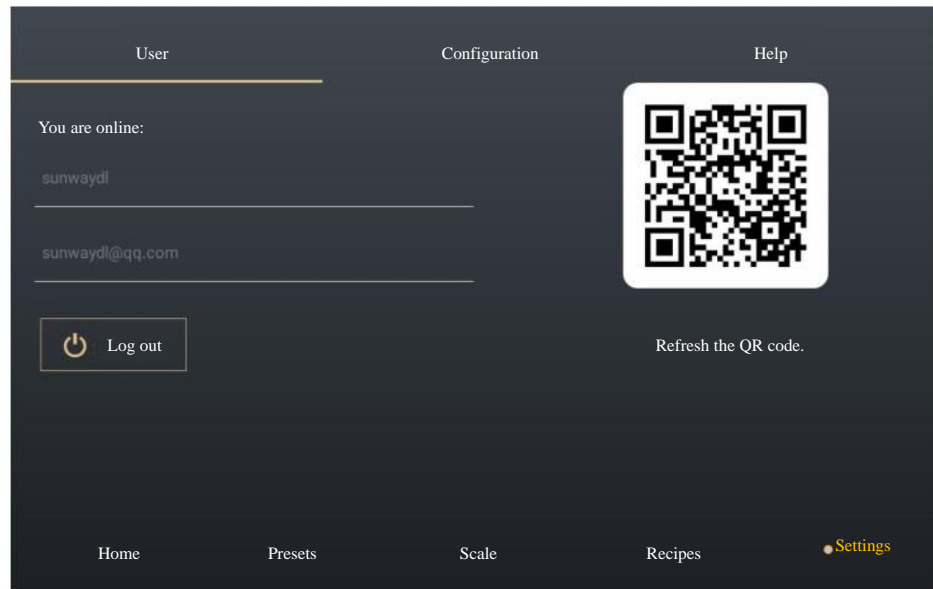
1. After the recipe is cooked, the system will enter the completion interface. Click "Finish"/"Close" to return to the recipe details page.
2. Scan the QR code with your mobile phone to view and share this recipe.



Setting

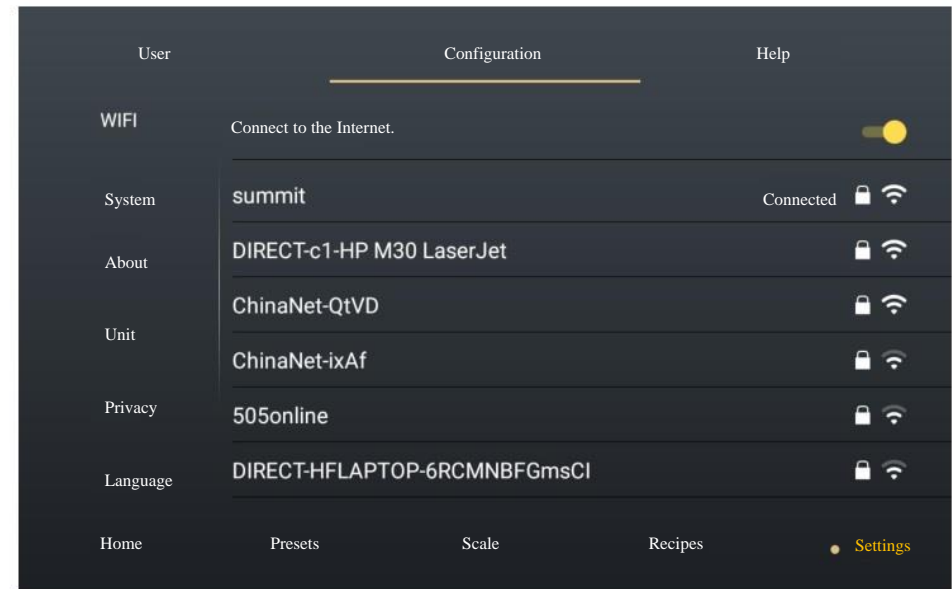
Login:

1. It only supports internal mode account login.
Internal mode account and password: sunwaydl/888888
2. Scan the QR code and send the string information to the background staff to upgrade the APP version.



Network:

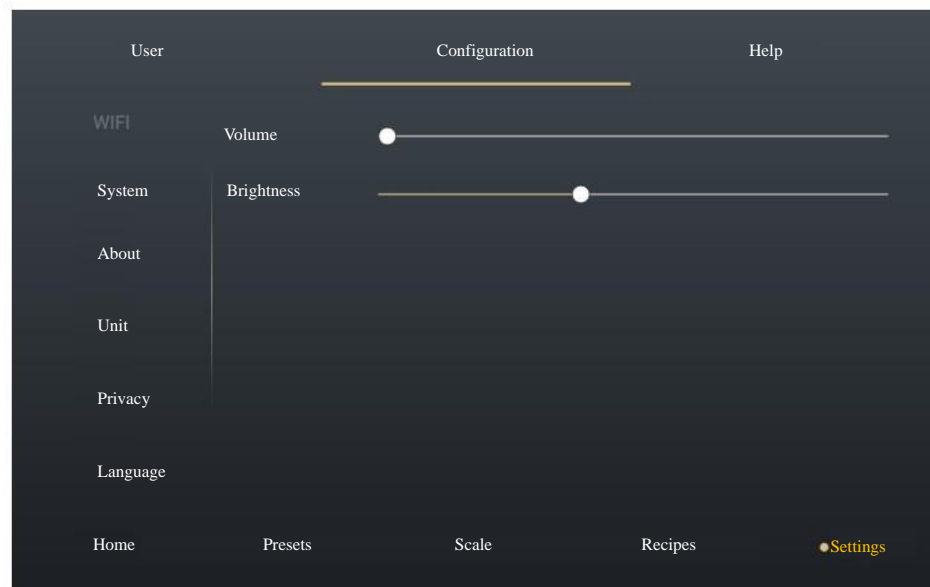
1. When the device is connected to WiFi, the recipes/APP version can be updated in real time.
2. Later expansion function: It can be connected to the mobile terminal for remote operation. (This function has not been developed, so ignore it for the time being.)



Setting

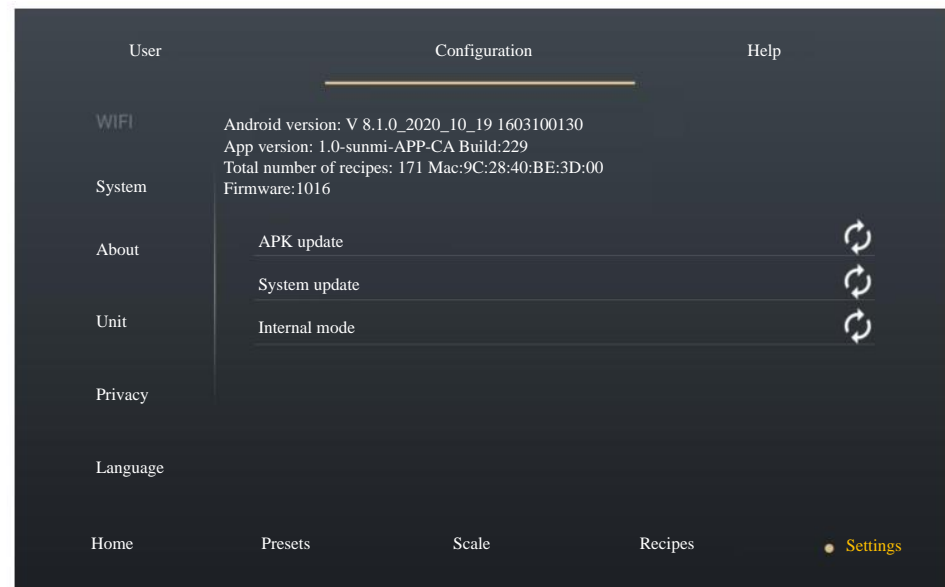
System:

1. Slide the progress bar to adjust the volume of the machine.
2. Slide the progress bar to adjust the screen brightness.



About:

1. Update the download information: number of recipes downloaded, APP version number, mac address
2. Display the download information and network prompts;
3. Connect to the network. When a small red dot appears beside “APK update”, click to update.



Setting

Unit:
You can switch between Celsius and Fahrenheit.



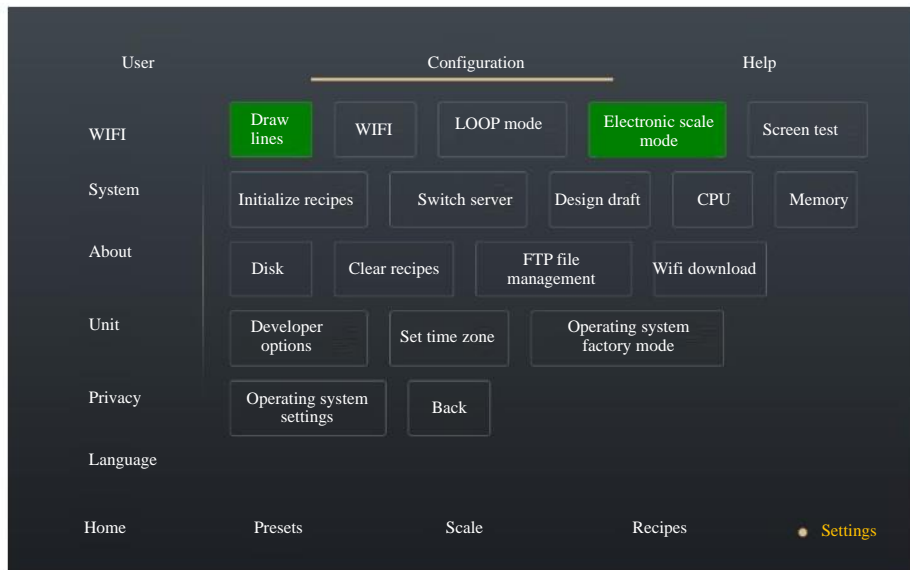
Language:
It currently only supports switching between Chinese and English.



Setting - Internal Mode

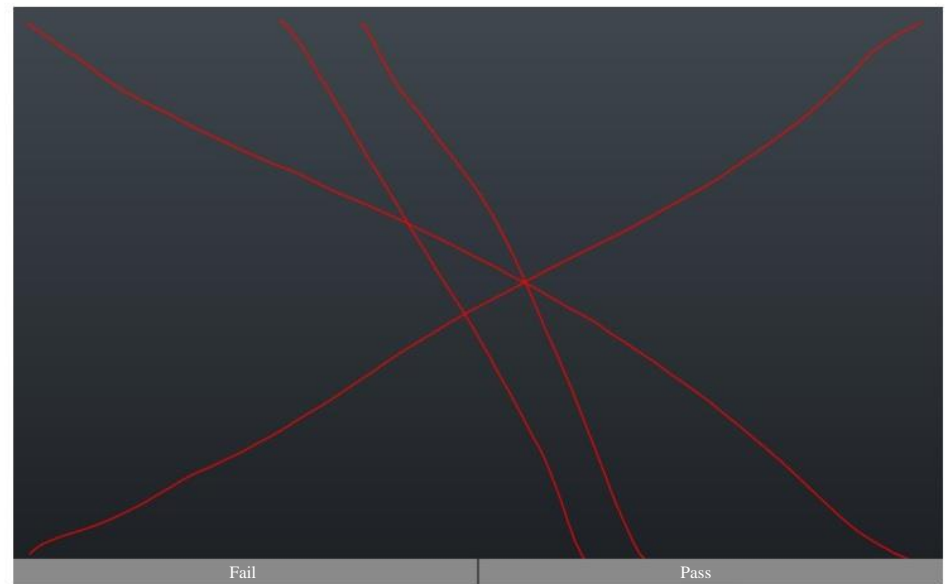
About - Internal Mode:

1. The red background means failing the test; the green background means passing the test.
2. Click “Back” to return to the previous page.



Line Drawing Function:

1. Lines appear where your finger goes;
 2. The screen can be rated as a good one if lines can be drawn smoothly on the screen, and the touch is sensitive without time delay;
- The screen can be rated as a bad one if lines fail to appear exactly where your finger goes or if lines are discontinuous.

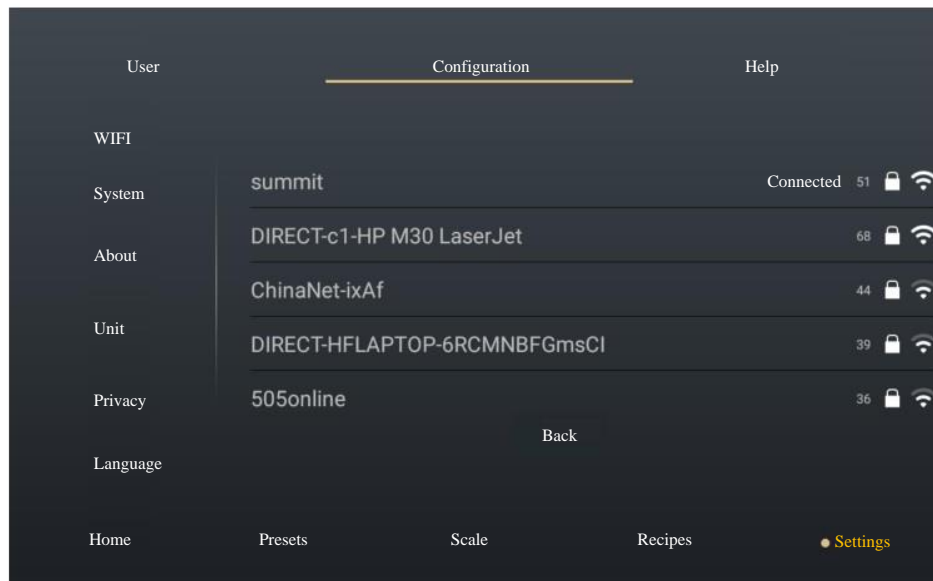


Setting - Internal Mode

WiFi test:

The larger the number next to the WiFi icon on the right side of the screen, the stronger the signal, and vice versa.

The machine can also be checked for the availability of WiFi connection.



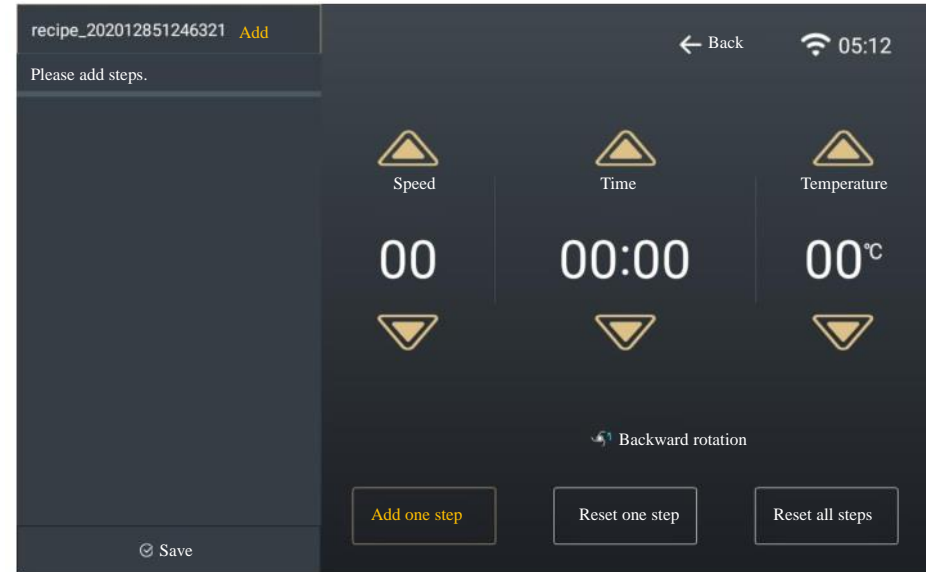
Loop Mode (Life Test)

Life test (Loop test):

1. After entering the life test, set the speed, time, temperature, and forward and backward rotation of blade, and click “Add steps”.

(You need to add at least two steps for cyclic operation.)

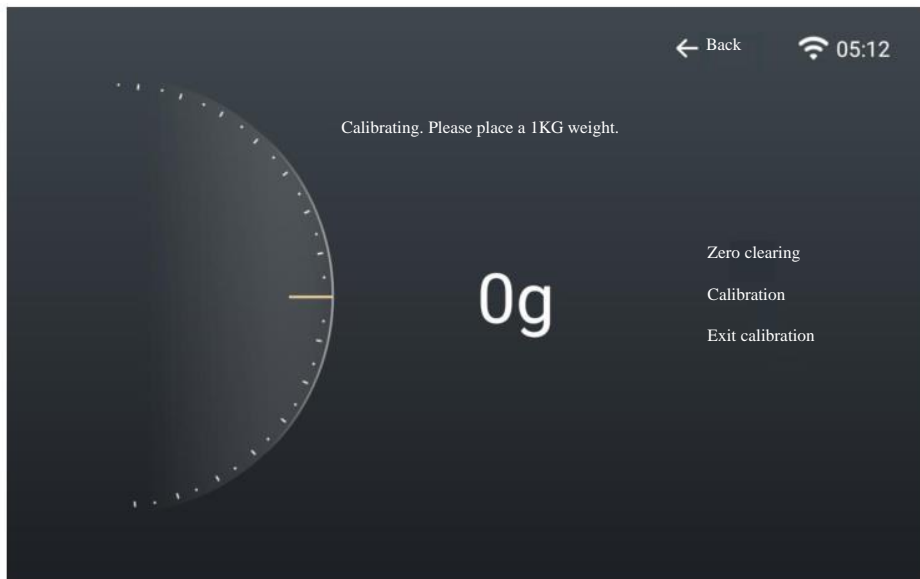
2. Click [Save], and a pop-up box “Whether to save current recipe” will appear. Click [OK], and “Recipe saved successfully” will appear.
3. Click [Reset one] to delete a step, and click [Reset all] to delete all steps.
4. The saved data appear in the list on the left, and the corresponding parameters appear on the right.
5. After inputting the number of cycles in “The number of cycles to be cycled”, click [Start] to start cycling in turn and check whether the “Running time” and the “Running cycle” are correct.



Setting - Internal Mode

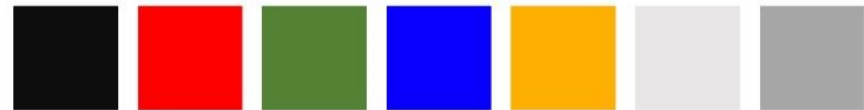
Electronic scale calibration:

1. Click “Calibration” 8 times to enter calibration;
2. According to the description information of the electronic scale, put weights of the corresponding weight on the machine, and the displayed weight is the weight in the description information.
3. After placing the weights weighing 3KG (the sum of the weight of the two weights), the calibration is successful.



Screen test:

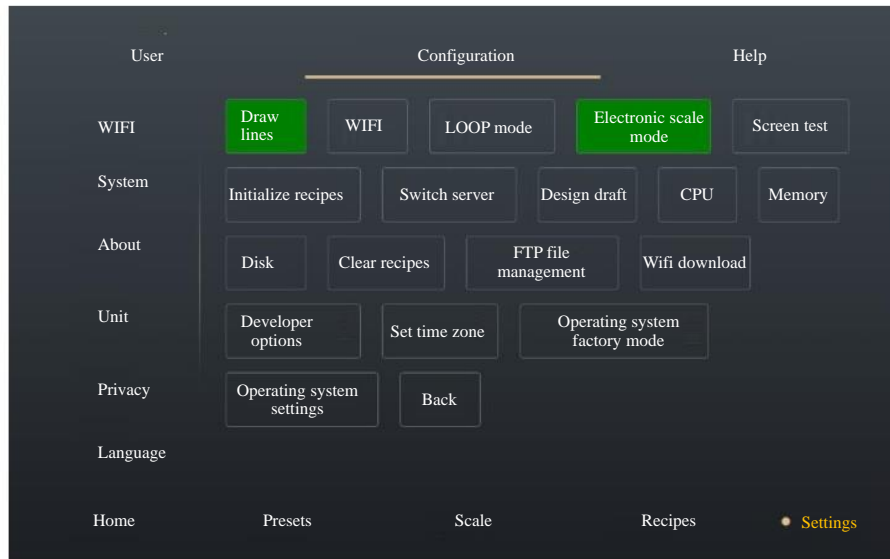
1. Click anywhere on the screen, and the machine background color will switch to black, red, green, blue, yellow, white and gray in sequence with each click. The emergence of the dots/lines/blocks that are different from the background color on the screen indicates that there is something wrong with the screen.
2. Press and hold the screen, and a pop-up box “Whether to pass the test” will appear. Click “Fail” or “Pass” to return to the previous page.



Internal Mode - Initialize Recipes

Initialize recipes:

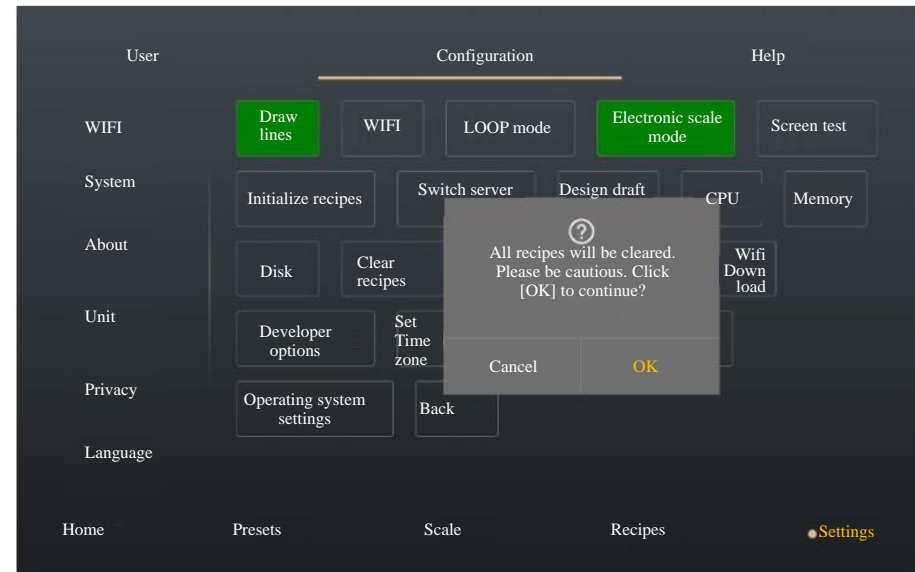
The factory default setting is available with the initial recipes, which are pre-installed before delivery.



Clear recipes:

Click [Clear recipes], and a prompt box will pop up prompting “All recipes will be cleared, please be cautious. Click OK to continue?”.

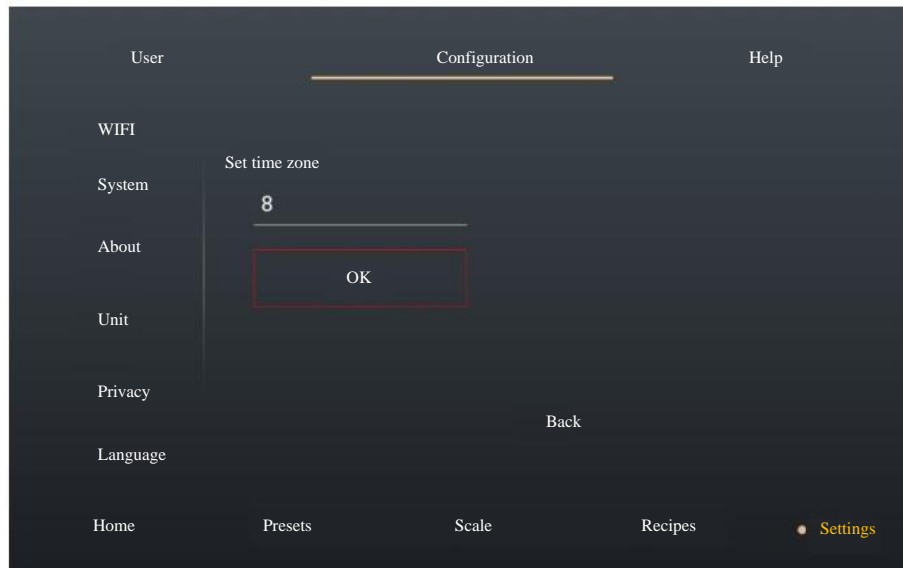
Click [OK] to clear the existing recipes of the machine; click [Cancel], and the pop-up box will disappear.



Internal Mode - Set the Time Zone

Set the time zone:

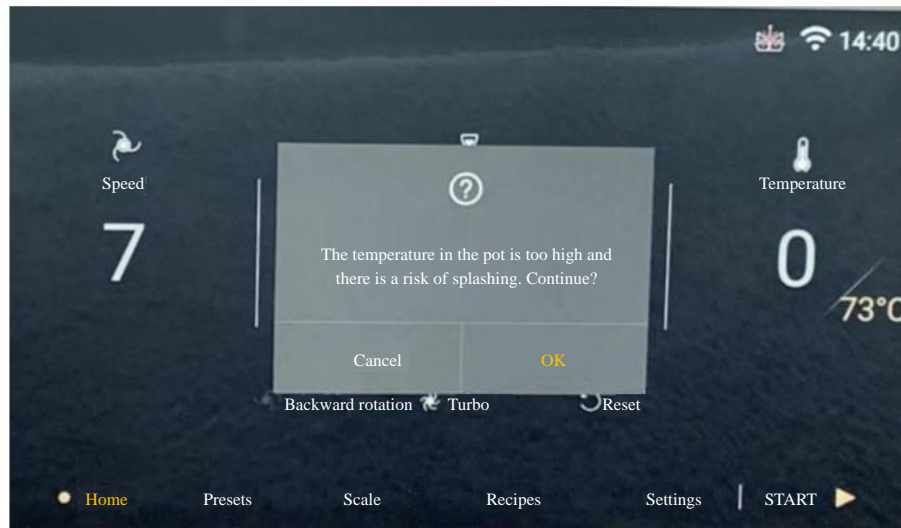
Local time zone can be set (currently in GMT+8 Time Zone).



Abnormal Operation

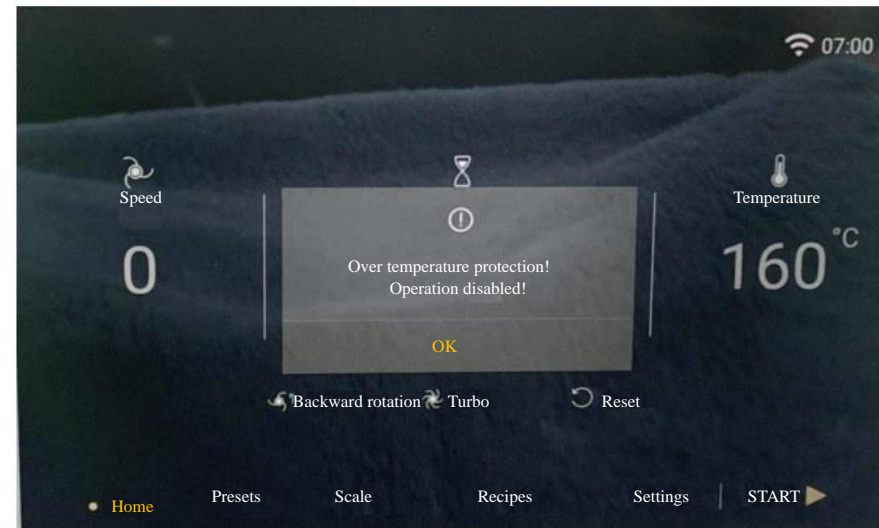
Anti-splash prompt:

When the real-time temperature inside the machine is greater than 60°C, and the running speed exceeds Level 7 gears, click “Start” and a prompt box will pop up prompting “The temperature in the pot is too high and there is a risk of splashing. Whether to continue?”. (Real-time temperature will be displayed simultaneously)
Click “Cancel” to stop operation; click “OK” to continue operation.



Dry heating protection (over temperature protection): [Currently, this function is removed.]

Place the main pot (without water) in the machine, then adjust the temperature to 160°C, and the machine will start dry heating. Over-temperature at the bottom of the main pot (target temperature: 180°C) will trigger the dry heating protection, and the machine will stop operation to prevent hardware damage. When the bottom of the main pot cools down, the machine can operate again.



05. Prepare Your Sunway Multi-Function Cooking Machine

1/Proper Placing of the Mug

Make sure the blade is properly placed in the stainless steel mug, as shown in Figure 1.

2/ Place the mixing mug on the machine body properly, as shown in the figure (be careful not to close the lid).

3/ Press the mug down, and make sure the blade drive shaft at the bottom of the mug fits into the drive cover in the main body, as shown in Figure 2.

Warning

If the mixing mug is not installed in place, the lid will not buckle.

3/Install the lid. As shown in Figure 3, put the lid diagonally on the mixing mug, then press down the lid and rotate it clockwise, so that the buckle on the lid slides properly into the buckle next to the top cover of the machine and then rotates to the center position.

4/When the lid is in place, there will be a click and the buckle at the back edge of the lid will coincide with the handle of the mixing mug, as shown in Figure 4.

Warning

Sunway cooking machine has a safety switch between the lid and the machine body. If the lid is not closed, the machine will not work well.

Note that the cooked food has a risk of scalding. Avoid forcibly opening of the lid when the cooking is just finished for fear of injury caused by food spillage due to excessive internal pressure.

Wait a while before opening the lid. After the food in the mug is no longer boiling, open the lid and the measuring cup, and slowly remove the lid counterclockwise to avoid being scalded by the overheated food in the opening process.



/Blade Set

5/ The blade can be removed for cleaning and maintenance.

6/ Before removing the blade, place a thick towel on the blade for protection after the blade is unfastened, as shown in Figure 1.

7/ Place the mug upside down and put it on the table flatly, as shown in Figure 2. Push the bottom blade locking knob counterclockwise to the unlocking position, as shown in Figure 3. If the blade is not unlocked, cover the mug bottom with a dry towel, and use your finger to press down the blade with the blade silicone ring to disengage from the mug.

8/ Make sure that the blade silicone ring is placed on the blade. If the blade does not have a silicone ring, the blade will shake during operation and damage the machine.

9/ When assembling, use a towel to wrap the blade, and make the blade with the silicone ring fits into the mug. Rotate the plastic handle of the blade lock clockwise to lock the blade, as shown in Figure 4.

The blade is sharp, so take care during assembly and removal of the blade. After cooking, wait until the blade cools down before removing it.

When assembling or removing the blade, hold the top end of the blade (the blade gear portion is the lower end of the blade) instead of the blade. When assembling or removing the blade, it is necessary to make preparations to prevent the blade from falling suddenly, which may cause injury.



06. How to Use Your Sunway Multi-Function Cooking Machine

Warning:

Sunway multi-function cooking machine has two safety sensors on the lid and bottom of the mug. To use the machine optimally, the stainless steel mixing mug shall be properly installed on the main machine, otherwise the machine will detect improper installation of the mug and will not work.

/Make sure the stainless steel mug, blade and all accessories are properly cleaned prior to use.

1/ Install the stainless steel mug on the machine as indicated in Chapter 5.

2/ Set the desired cooking time.

The timer of Sunway multi-function cooking machine will count down the set cooking time, and will give an alert tone after the set time is up.

3/ Set the desired cooking temperature.

4/ Set the desired cooking speed.

When kneading dough, do not use any of speed levels 1 to 4 for kneading in the beginning. Knead the dough at high speed for a few seconds, and then adjust to speed level 2 or 3 for kneading for 3 to 4 minutes. Please do not knead the dough with the butterfly stirrer. If the blade is seized and cannot rotate or the machine body shakes significantly, stop the machine immediately to avoid damage to the machine.

/During cooking, the cooking time, temperature and speed can be changed in the “DIY” interface, and there is no need to stop the machine.

Warning

If the blade speed slows down significantly during cooking, gradually increase the stirring speed to make the blade rotate smoothly. If it does not work, stop the machine, open the lid and the machine will be in the safe state. Then you can remove the food stuck in the blade with the stirring rod.

When cooking at Level 1, 2, 3 or 4 speed, heating and stirring are conducted together. To ensure safe use, if you need cooking, the stirring speed can only reach Level 4 or less after the time and temperature are set.

Note that when there are cooking traces left on the bottom of the mug after cooking food containing sugar or milk (e.g. burnt milk and sugar), simply pour 300 ml of vinegar solution (1:1 ratio of vinegar to water) into the mug and heat to 100 °C. After the vinegar-containing water vapor is evaporated in the mug for a few minutes, taken out the stainless steel mixing mug containing vinegar solution and wait for 2 to 3 hours, and then you can remove the cooking traces easily with a piece of sponge.

/ Please pay attention to the following matters when using Turbo function to chop the food:



When stirring ice or hard food, press the “TURBO” button alternately to achieve the effect you want.

/ Prevent scald caused by overheated food. Be careful to prevent scald caused by overheated food or liquid during cooking. In particular, when cooking at high temperature, the high pressure in the pot may cause food or liquid to spray out. Only when the machine stops working and the food stops boiling can you open the measuring cup and lid in sequence.

/ Note that overheated food has the possibility of spraying, so be careful not to be scalded. Note that due to high temperature or high speed during cooking, tiny high temperature food or liquid may spill from the measuring cup.

When using Levels 6-10 speed or using the Turbo function to chop or shred the food, make sure that the measuring cup is rotated to the locked position to prevent food from splashing out of the measuring cup.

After the food is heated, wait until it falls to the appropriate temperature, and then open the measuring cup and the lid in sequence. When pouring out the food, take protective measures against scald.

Problem	Possible Reason	Solution
<p>The machine does not work.</p> 	<p>The stainless steel mixing mug lid is not placed properly.</p>	<p>Place the stainless steel mixing mug lid correctly until the icon disappears.</p>
<p>E3 icon appears on the screen.</p>	<p>Machine overheating</p>	<p>Please disconnect the power and turn off the machine, and restart after the machine motor cools down.</p>
<p>The machine has noise during mixing, the blade speed drops significantly, or there is obvious overload working condition.</p>	<p>The blade is blocked by food.</p> <p>Blade rotation slows down.</p>	<p>Turn off the power, take out the mixing mug, and use the stirring rod to remove the food stuck in the blade.</p> <p>Adjust the speed of the machine to a higher level, then stir for a few seconds and re-adjust to the original speed.</p>
<p>The machine does not work.</p> 	<p>The stainless steel mixing mug is not placed properly.</p>	<p>Place the stainless steel mixing mug properly until the icon disappears.</p>
<p>There are cooking traces left on the bottom of the mug after cooking food containing sugar or milk (e.g. burnt milk and sugar).</p>	<p>This kind of cooking trace is similar to burnt food. It is very common when boiling milk or sugary foods.</p>	<p>First adjust the speed to Level 3, and reduce cooking time.</p> <p>Follow the instructions on the cleaning guide page.</p>

Problem	Possible Reason	Solution
The lid cannot be closed in place.	The lid is not placed properly.	<p>Refer to the instructions in Chapter 5 on page 4.</p> <p>1/Place the mixing mug on the machine body properly, as shown in the figure (be careful not to close the lid).</p> <p>2/Press the mug down, and make sure the mug edge is lower than the mug buckle position of the machine.</p> <p>3/As shown in the figure, put the lid diagonally on the mixing mug.</p> <p>4/Press down the lid and rotate it clockwise, so that the buckle on the lid slides properly into the buckle next to the top cover of the machine and then rotates to the center position.</p>
The multi-function cooking machine does not heat.	Improper machine settings	Make sure that the temperature, speed and time are set properly. If it still does not work, please contact the dealer or the manufacturer's technician.
The multi-function cooking machine does not work.	The lid is not closed or the power is not connected.	Check whether the power cord is plugged in or whether the lid is closed.
<p>Prevention of the risk of electric shock: Check your cooking machine and spare parts regularly for any damage, including the stainless steel mug. If the damaged part will affect your cooking machine, please stop using the machine and contact the customer service office and technician.</p>		

07. Cleaning Guide

- / Thoroughly clean the machine before first use and after each use, including all parts that have been in contact with food. Make sure the machine cools down completely before cleaning.
- / The bottom of the mug shall always be kept clean and dry.
- / Be very careful when removing the blade inside the stainless steel mug, as the blade is very sharp.
- / All accessories can be cleaned in a dishwasher. We strongly recommend you not to keep them in the dishwasher for a long time.
- / The machine can be cleaned with a towel; however, it can be cleaned with a small amount of water, but you should prevent water from flowing into the machine.
- / Clean the waterproof ring of the lid after use.
- / Clean all accessories after use.
- / Do not use sharp, pointed tools to clean the machine for fear of affecting the safety of the machine.
- / Plastic parts will have slight discoloration after cooking, which will not affect the use of the machine.
- / When cleaning away the food residue in the stainless steel mug, please use the appropriate detergent.
- / Rinse the blade with clean water, or use a soft brush or put it in the dishwasher.
- / For the steamer and the round steamer basket, carefully clean them with hot water or place hot water in them. Use a towel and soft detergent to clean or put them in the dishwasher. Avoid scratching the machine with sharp and pointed objects.

- / Some plastic parts will have slight discoloration, which will not affect the health of the customer.
- / If the blade, mixing mug, lid and measuring cup have slight cooking trace after use, a short cleaning operation can help you clean them. Put in about 1 liter of water, drop a few drops of appropriate detergent, select Level 5 or 6 speed for mixing for 30 seconds, then remove the mug, rinse carefully with water, and if necessary, use a soft cloth to wipe them clean.
- / Some foods may contain high levels of citric acid. To avoid cooking traces, please clean the mixing mug, stirring rod, stirrer, lid, measuring cup, steamer and other accessories as soon as possible. If there are slight traces, please don't worry. The traces will fade or even disappear during the subsequent use, and they will not affect the normal use of the machine.
- / Always keep vigilant during use to avoid high temperature liquid spillage due to high pressure in the pot.
- / **Sunway Products (Hong Kong) Co., Ltd.**
- / **Contact Mobile Phone: +86 136 0902 1505**
- / **www.sunwayind.com**

Technical Parameters

Certifications



Rated power of the motor

1000 W

Rated voltage

120V, frequency: 60Hz, maximum power:1400W

Motor speed

Up to 11,000 RBM

Blade speed

80-11,000 RPM

Speed level

Levels 1 - 16

Heating power

1,200 W

Working temperature

Minimum: 37°C/Maximum:180°C

Machine body material

Plastic

Mixing mug

Stainless steel with heating element and safety switch, maximum capacity:3.0L.

Product size (excluding steamer set)

38.9×31.9×42.4CM

Steamer set size

41×27×15.7CM

Product weight (excluding steamer set)

10.5KG

Steamer set weight

1.3KG

Accessories

Round steamer, steamer set (3 pieces), stirring rod, dough stirrer, measuring cup, blade, recipes and user manual.

