DAEWOO®

WARRANTY 3* YEARS WARRANTY

*Please refer to the warranty section for terms of your extended guarantee



4.2L AEROGLASS AIR FRYER

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READING AND STORING THE USER MANUAL



Before using this product, please read through this manual carefully paying particular attention to the safety instructions. Failure to do so may result in personal injury or damage to the product.

Carefully save this instruction manual for future reference. Ensure the user manual is included when passing the product on to any third parties.

IMPORTANT SAFETY INSTRUCTIONS FOR PROPER USE

When using electrical appliances, basic safety precautions should always be followed.

Only use the product as described in this user manual. Any other use is considered improper and may result in damage to property or persons. The manufacturer or vendor cannot be held liable for damages or injury incurred through improper or incorrect use.

- **Read and familiarise yourself with all operating instructions before using this Air Fryer.**
- Before plugging your unit into the mains, visually check that the unit is intact and has not suffered any damage in transit.
- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- Ensure the air fryer is switched OFF before connecting to the mains power supply.
- Ensure the air fryer is used on a solid, level, heat resistant surface.
- Keep the air fryer away from other heat emitting appliances.
- **DO NOT** immerse cords, plugs or any part of the air fryer in water or any other liquid.
- **DO NOT** leave the air fryer unattended whilst connected to the mains supply.
- Children or pets should be supervised to ensure that they do not play with the air fryer.

- Close supervision is required when using this air fryer near children.
- Never leave this air fryer within reach of children.
- **DO NOT** allow children to use the air fryer without supervision.
- This air fryer can be used by children aged from 8 years and above and 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 understand the hazards involved.
- Children shall not play with the air fryer.
- Cleaning and user maintenance shall not be made by children without supervision.
- Keep the appliance and its cord out of reach of children less than 8 years.
- This air fryer is not a toy.
- Switch off at the wall socket and then remove the plug from the socket immediately after use or before cleaning.
- Use of an extension with the air fryer is not recommended.
- **DO NOT** operate the air fryer with a damaged cord / plug or after the air fryer malfunctions / has been damaged in any manner. Seek advice from the manufacturer or it's service agent or a similarly qualified person.
- **DO NOT** use any parts / accessories other than those supplied with this air fryer, as this may cause damage.
- **DO NOT** pull the plug out by the cable as this may damage the plug and/or the cable.
- **DO NOT** use this product for anything other than its intended use.
- **DO NOT** carry the air fryer by the mains cable.
- **DO NOT** let the cable hang over the edge of the table or counter or let it come into contact with any hot surfaces.
- This air fryer is intended for household use only and

should not be used for industrial purposes.

- Electrical appliances must always be stored in a secure place, out of the reach of children.
- **DO NOT** operate with wet hands.
- **DO NOT** store the air fryer in direct sunlight or in humidity conditions.
- **DO NOT** leave the air fryer unattended during use.
- **DO NOT** use this air fryer outdoors.
- It is imperative to unplug the mains cable after the air fryer has been used, before it is cleaned and whilst being repaired.
- Regular, periodic checks should be carried out on the mains cable to ensure no damage is evident. Should there be any signs of damage the appliance should not be used.
- If the mains cable is damaged, it should only be replaced by the manufacturer or a suitable qualified after-sales-service in order to avoid a hazard.
- **DO NOT** run the mains cable under carpets, rugs, etc.
- **DO NOT** wrap the power cord around the appliance in use or during storage.
- Allow the unit to cool before storage.
- Before cleaning, disconnect the air fryer from the mains supply and allow to cool.
- **DO NOT** push objects into any openings as damage to the air fryer and/or electric shock may occur.
- **DO NOT** use this product with an external programmer, timer, separate remote control system or any other device.
- **DO NOT** touch hot surfaces. Accessible surfaces are liable to get hot during use. Always use the handles.



- Oven gloves should be used whilst using the air fryer.
- Never place the appliance near to flammable material or high pressure containers.
- Never place this appliance on an electric, gas, or any other type of hob.

- **WARNING do not attempt to move the air fryer whilst it is hot or contains hot foods or liquids.**

THIS APPLIANCE MUST BE EARTHED

IMPORTANT – ADDITIONAL SAFETY INFORMATION

- **PLEASE NOTE: Before use, check the glass bowl and lid for any signs of damage that may have been caused in transit such as cracks or chipping.**
- **PLEASE NOTE: Before use, ensure that the Air Fryer is used in an open, well ventilated area well away from other appliances and other obstructions.**
- **DO NOT use the Air Fryer in front of, near or below combustible materials such as plastics, curtains or cupboards, etc.**
- **DO NOT place the appliance against a wall or against other appliances. Leave at least 20cm minimum free space on the back and sides and 20cm minimum free space above the appliance.**
- **DO NOT place anything on top of the appliance.**
- **DO NOT use metal utensils with this appliance as this may damage the glass, only use wooden or plastic utensils.**
- **DO NOT use any other accessories with this appliance for example trays, bowls, etc.**
- **DO NOT use Aluminium or Tin Foil with this Air Fryer.**

Introduction

This Air Fryer cooks using very little or no cooking oil for healthier cooking.
If a little oil is required for extra browning for example, use a moderate amount of spray type cooking oil.

⚠WARNING! **DO NOT** fill your Air Fryer with cooking oil as this will cause a fire and a scalding hazard.

⚠WARNING! **DO NOT** fill your Air Fryer with water as this will cause a scalding hazard.

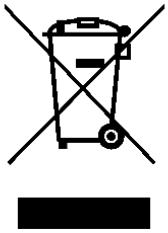
DO NOT use metal cooking tools with this Air Fryer as damage may occur to the Glass Bowl. Only use wooden or plastic (nylon) tools with your Air Fryer.

Explanation of Symbols

The following warning symbols or words are used in this instruction manual:

Products labelled with UK Conformity Assessment identifies products conforming to UK statutory requirements.

Products labelled with this symbol conform to applicable provisions of the European Economic Area.



You should now recycle your waste electrical goods and in doing so help the environment. This symbol means waste electrical products at the end of their useful life should not be disposed of with normal household waste and not sent to landfill. Please ensure it is taken to a suitable facility for disposal. Check with your Local Authority or retailer for recycling advice or visit www.recycle-more.co.uk or www.weeeireland.ie, enter your postcode to find out your nearest recycling site.

⚠WARNING! This designates a hazard with moderate risk, which may result in severe injury if not adhered to.

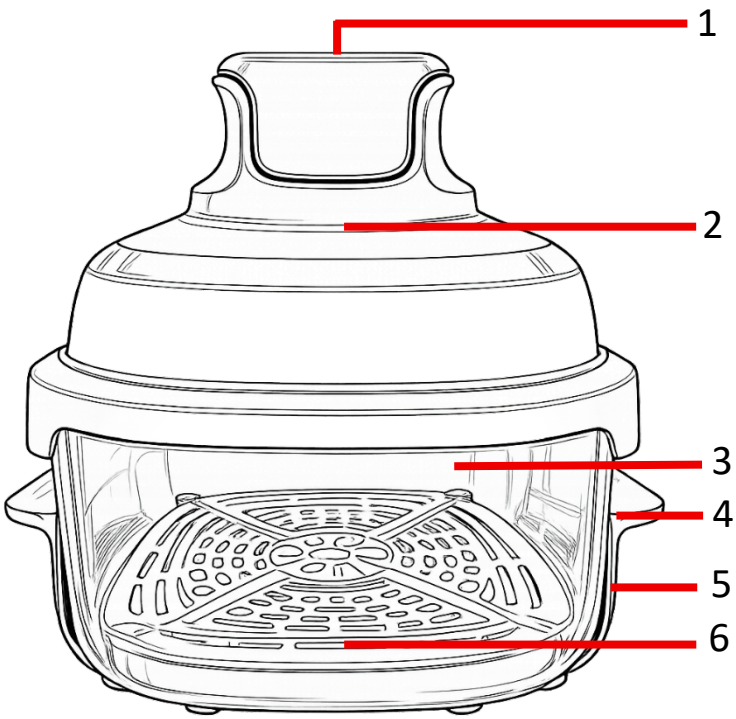
This symbol provides useful additional information on the use of this product.

This symbol indicates that the supply uses an alternating current mains supply.

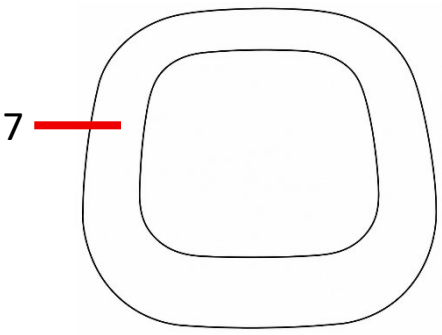


This symbol indicates that the surface gets hot and care must be taken.

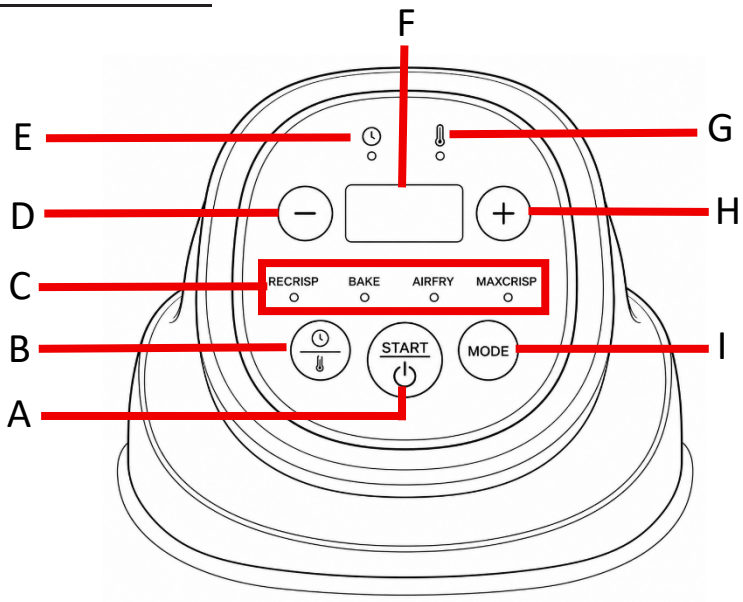
Description Of Parts



1. Control Panel
2. Main Unit
3. Glass Bowl
4. Handle
5. Base
6. Trivet
7. HDPE Lid



Description Of Control Panel



A. Power/Start Button
B. Temperature/Timer Selection
C. Cooking Presets
D. Decrease Button
E. Timer Indicator
F. Digital Display
G. Temperature Indicator
H. Increase Button
I. Mode Selection

Before First Use of Your Air Fryer

- Remove all packing materials and discard responsibly.
- Ensure all parts are present see ***Description of Parts*** above.
- Ensure that you clean your Air Fryer before first and every use with a damp cloth and dry thoroughly.
- Wash the **Glass Bowl** (3) and the **Trivet** (6) in warm soapy water.
- **DO NOT** remove the silicone feet from the **Trivet** (6) as these are fitted to hold the **Trivet** (6) in place and prevent damage to the **Glass Bowl** (3).
- Whilst using your Air Fryer for the first time you may notice a little smoke and odour; this is normal and simply the protective grease used during manufacture and will soon pass.

Control Panel Functions

Power/Start Button (A)

- The **Digital Display** (F) will illuminate (---) once the air fryer is plugged into the mains socket.
- Press the **Power/Start Button** (A) to switch the unit on. The **Digital Display** (F) will flash showing the Time and Temperature.
- The air fryer will switch to standby mode (---) if no selection is made within 5 minutes.
- Once a preset has been selected or the time and temperature amended, press the **Power/Start Button** (A) to start the cooking process.
- To pause cooking, press the **Power/Start Button** (A). To completely switch the unit off, press and hold the **Power/Start Button** (A).

Temperature/Timer Selection (B)

- Press the **Temperature/Timer Selection** (B) to switch between the Temperature and Timer. The **Timer Indicator** (E) and **Temperature Indicator** (G) will illuminate accordingly.
- The **Digital Display** (F) will flash with the Time and Temperature.
- To Adjust the Time and Temperature, press the **Increase Button** (H) or **Decrease Button** (D). The temperature will increase or decrease in 5°C increments. The timer will increase or decrease in 1-minute increments.

Mode Selection (I)

- Select one of the 4 preset cooking programs from the **Cooking Presets** (C) by pressing the **Mode Selection** (I) button.
- The 4 preset cooking programs are ‘Recrisp, Bake, Airfry, MaxCrisp’. The selected preset will illuminate, and the time and temperature will be automatically set.

- Press the **Power/Start Button** (A) to start cooking immediately.
- The preset cooking programs can be overridden by pressing the **Temperature/Timer Selection** (B) and the **Increase Button** (H) or **Decrease Button** (D) to set the desired temperature and time accordingly.

The air fryer is pre-programmed with 4 preset cooking programs as follows:

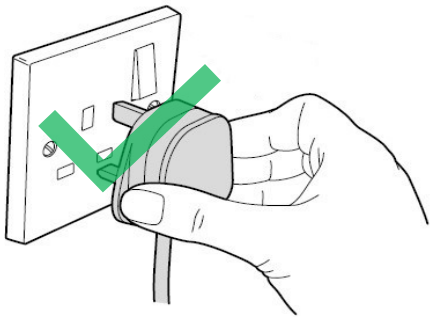
Preset	Default Temperature (°C)	Default Time (mins)	Temperature Range (°C)	Time Range (mins)	Recommended Uses
Recrisp	180	10	60-200	1-60	Reheating, restoring food to its original crispiness
Bake	200	20	60-200	1-60	Cupcakes, muffins, brownies
Airfry	180	15	60-200	1-60	Chicken, bacon, sausages, vegetables
Maxcrisp	200	15	200	1-60	Frozen fries, frozen wings, frozen pizza

Cooking time will vary according to size, weight and personal preference. Always check the internal temperature of chicken and meats before eating.

Instructions for Use

Place the air fryer on a solid, level, heat resistant surface clear of all obstructions as described above.

Insert the mains plug into an outlet socket.



⚠WARNING! Take care whilst handling the Glass Bowl, use of Oven Gloves are recommended.

1. Before use, remove the **Main Unit** (2) from the **Glass Bowl** (3).
2. Ensure that the **Trivet** (6) is placed in the bottom of the **Glass Bowl** (3) with the silicone feet fitted.
3. Ensure the **Main Unit** (2) is placed securely onto the **Glass Bowl** (3).

The Air Fryer will not function and the **Digital Display** (F) will show 'OUT' when the **Main Unit** (2) is removed from the **Glass Bowl** (3) or if it is not securely positioned.

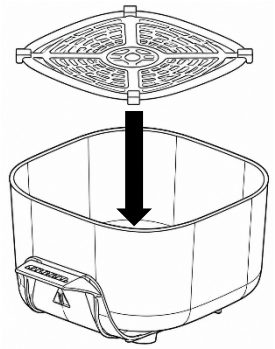
The **Trivet** (6) must be fitted to the base of the **Glass Bowl** (3) as they lift the food clear of the base and provide air circulation around the food for efficient cooking.

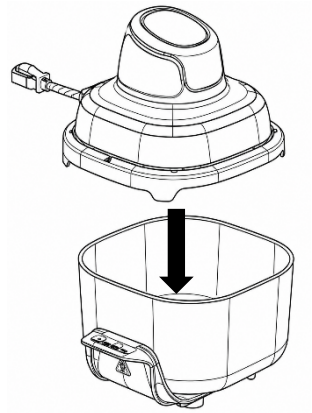
Using Your Air Fryer

1. The outer surface of the **Glass Bowl** (3) will become very hot during cooking, place the **Glass Bowl** (3) on a solid, level heatproof surface clear of all obstructions as described above.
Danger Hot Surface!



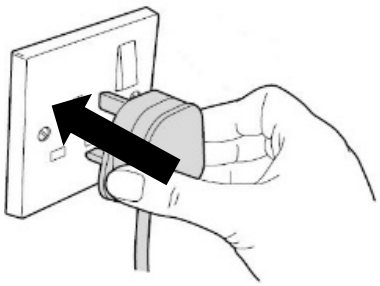
2. Place the **Trivet** (6) into the **Glass Bowl** (3) and place food on the **Trivet** (6) leaving space between the pieces of food for good air circulation. Place the food at least 1cm away from the side of the bowl, again for the best air circulation.





3. Place the **Main Unit** (2) onto the **Glass Bowl** (3) ensuring it is securely in place.

4. Insert the mains plug into the nearest socket outlet.



5. Press the **Power/Start Button** (A) to turn the unit on. The **Digital Display** (F) will illuminate showing the Time and Temperature.

6. Select the desired **Cooking Preset** (C) using **Mode Selection** (I) button. The selected preset will illuminate, and the time and temperature will automatically be set. The **Cooking Preset** (C) can be overridden by pressing the **Temperature/Timer Selection** (B) and the **Increase and Decrease Buttons** (D and H) to set the desired temperature and time accordingly.

7. Press the **Power/Start Button** (A) to begin cooking. The time and temperature can be manually adjusted during cooking by pressing the **Temperature/Timer Selection** (B) and the **Increase and Decrease Buttons** (D and H)

8. After cooking has ended, the **Main Unit** (2) will beep multiple times, and the **Digital Display** (F) will show 'End'. The fan will continue to run for a short while to cool the air fryer.

If the **Main Unit** (2) is removed from the **Glass Bowl** (3) during cooking, the cooking process will pause automatically. The **Main Unit** (2) will beep twice, and the **Digital Display** (F) will show "OUT". To resume cooking, place the **Main Unit** (2) back onto the **Glass Bowl** (3) and press the **Power/Start Button** (A) again.

Air fryer will beep twice whenever the **Main Unit** (2) is removed from the **Glass Bowl** (3). Once the **Main Unit** (2) is placed back onto the **Glass Bowl** (3), it will beep once.

9. Carefully remove the **Main Unit** (2) from the **Glass Bowl** (3) and place it on a solid, level heatproof surface.

10. Remove the food and serve. Alternatively, the food can remain in the **Glass Bowl** (3), and the **Lid** (7) can be fitted to store the food safely.

NB Do not tip the food directly into a bowl or onto a plate, as excess oil or fat may collect at the bottom of the Glass Bowl and leak onto the ingredients or serving bowl.

⚠WARNING! Take care whilst handling the Glass Bowl, use of Oven Gloves are recommended. The Air Fryer will become very hot.

Hints and Tips

- This household Air Fryer cooks using very little or no cooking oil for healthier cooking.
- If a little oil is required for extra browning for example, use a moderate amount of spray type cooking oil.
- **DO NOT** fill your Air Fryer with cooking oil as this will cause a fire and scalding hazard.
- The Air Fryer will quickly cook your food using rapid cycling airflow of hot air.
- **DO NOT** use metal cooking tools or harsh abrasive chemicals with this Air Fryer as damage may occur to Glass Bowl. Only use wooden or plastic (nylon) tools with your Air Fryer

Care and Maintenance

- Always unplug the Air Fryer from the mains supply and allow to fully cool before cleaning.
- DO NOT submerge any part of the main body, the mains cable or mains plug in water or any other liquids.
- Never use harsh or abrasive cleaning detergents or scourers to clean the air fryer, as this could cause damage.
- Clean the **Glass Bowl** (3) and **Trivet** (6) in warm, soapy water, then rinse and dry thoroughly.
- Wipe the **Main Unit** (2) of the air fryer using a soft, damp cloth.
- Remove the silicone feet from the **Trivet** (6) before washing so they do not get lost. Replace the silicone feet after drying the **Trivet** (6).
- When in use, DO NOT remove the silicone feet from the **Trivet** (6) as these are fitted to hold the **Trivet** (6) in place and prevent damage to the **Glass Bowl** (3)
- After cleaning, allow the product to thoroughly dry before re-use.
- Always ensure the Air Fryer is unplugged and has cooled completely before storage.

⚠WARNING!

1. NEVER PUT THE GLASS BOWL IN THE REFRIGERATOR IMMEDIATELY AFTER USE AS THIS MAY CAUSE IT TO CRACK.
2. NEVER PLUNGE A HOT GLASS BOWL INTO COLD WATER AS THIS MAY CAUSE IT TO CRACK.
3. NEVER USE THE GLASS BOWL FOR COOKING, OTHER THAN AS RECOMMENDED BY THE MANUFACTURER AS LAID OUT IN THIS MANUAL.
4. TO AVOID THERMAL SHOCK, ALLOW THE GLASS BOWL TO COOL GRADUALLY TO ROOM TEMPERATURE BEFORE PLACING IN WATER.
5. FOR PRODUCT LONGEVITY, IT IS NOT RECOMMENDEDTHAT THE GLASS BOWL OR TRIVET ARE USED IN THE DISHWASHER.

Approximate Cooking Timings, Temperatures and Quantity

Food Product	Min-Max Amount (g)	Time (min)	Temperature (C)	Halfway	Additional Information
Chips & Potatoes					
Thin Frozen Chips	200-400	15-20	200	Turn	
Thick Frozen Chips	200-400	20	200	Turn	
Home-made Chips (8x8mm)	200-350	18-25	180	Turn	Add ½ tbsp. of oil
Home-made Potato Wedges	200-350	18-22	180	Turn	Add ½ tbsp. of oil
Home-made Potato Cubes	200-400	12-18	180	Turn	Add ½ tbsp. of oil
Rosti	200	15-18	180	Turn	
Potato Gratin	500	18-22	180		
Meat & Poultry					
Steak	100-300	8-14	180	Turn	
Pork Chops	100-300	10-14	180	Turn	
Hamburger	100-300	7-14	180	Turn	
Sausage Roll	100-300	13-15	180	Turn	
Chicken Drumsticks	100-400	18-22	180	Turn	
Chicken Breast	100-400	10-15	180	Turn	
Frozen Chicken Nuggets	100-300	6-10	200	Turn	Use oven ready
Snacks					
Spring Rolls	100-300	8-10	200	Turn	Use oven ready
Stuffed Vegetables	100-300	10	160		
Frozen Breadcrumbed Cheese Snacks	100-300	8-10	180	Turn	Use oven ready
Fish					
Frozen Fish Fingers	100-300	6-10	200	Turn	Use oven ready

Troubleshooting Guide

Problem	***Possible Cause***	***Possible Fix***
Food is overcooked or burnt	Cooking temperature is set too high.	Check cooking temperature and decrease accordingly.
	Cooking time is too long.	Check cooking time and decrease accordingly.
Food is not evenly cooked	Certain foods require turning or shaking part way through cooking	See 'Using your Air Fryer' above.
Food is undercooked	Cooking temperature is set too low.	Check cooking temperature and increase accordingly.
	Cooking time is too short.	Check cooking time and increase accordingly.
	The Glass Bowl has been overfilled.	Ensure that the Glass Bowl is not filled to the brim and leave a 5cm area free for the air to circulate.
	The Trivet (6) has not been fitted to the base of the Glass Bowl reducing air flow.	Ensure the Trivet is inserted into the base of the Glass Bowl and the silicone feet are fitted.
Unit does not power up	LED Display is not illuminated.	Press the Power/Start Button (A) on the Control Panel (1).
	No power to the Air Fryer.	Check that the mains plug is inserted into the socket and the socket is switched on (if applicable).
	The Main Unit not inserted or securely in place	Ensure the Main Unit is inserted securely onto the Glass Bowl.
Burning smell from unit	Food trapped under Trivets.	Ensure Glass Bowl and Trivets are clean.
	Previous food remains on Glass Bowl or Trivets.	
Control panel is unresponsive	Oil stains or moisture on the control panel or hand	Wipe both hands and control panel clean with a cloth.

Digital Display shows E1	Negative Temperature Coefficient (NTC) open circuit detected for 60 seconds during operation. Unit has entered protection state.	Disconnect the Air Fryer from the power supply. Allow the unit to cool completely, then reconnect and restart. If the error persists, contact customer support.
Digital Display shows E2	Negative Temperature Coefficient (NTC) short circuit detected. Unit has entered protection state.	Disconnect the Air Fryer from the power supply. Allow the unit to cool completely, then reconnect and restart. If the error persists, contact customer support
Digital Display shows E3	Internal temperature exceeded 240°C and protection mode was activated	Disconnect the Air Fryer from the power supply and allow the unit to cool completely before restarting. Ensure air vents are not blocked, and the Glass Bowl is not overfilled.

Technical Specification

Rated Voltage	220-240V~ 50/60Hz
Rated Power	1300-1500W
Model Number	SDA2988
Protection Class	I (This appliance must be earthed)
ErP: Power consumption of equipment in standby mode shall not exceed 0,50W	0,204 W
This equipment complies with Annex III of Commission Regulation (EU) 2023/826	

Non-Rewireable Mains Plug

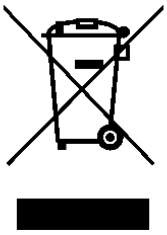
If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating). Never use a mains plug with the fuse cover missing. If in doubt, consult a qualified electrician.
If you need to remove the plug – **DISCONNECT FROM THE MAINS** – and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of electric shock.

Recycling Information

Disposal of the Packaging

Dispose of paper and cardboard in appropriate paper re-cycling facilities.
Dispose of recyclable plastics in appropriate plastic re-cycling facilities.
Dispose of non-recyclable plastics in the appropriate plastics collection service.

Disposal of the Product



You should now recycle your waste electrical goods and in doing so help the environment. This symbol means waste electrical products at the end of their useful life should not be disposed of with normal household waste and not sent to landfill. Please ensure it is taken to a suitable facility for disposal. Check with your Local Authority or retailer for recycling advice or visit www.recycle-more.co.uk or www.weeeireland.ie, enter your postcode to find out your nearest recycling site.

Customer Support

Should you require any product information, replacement parts or accessories, please contact our customer care team on 0161 831 7879 (8.30am-4.30pm Monday to Thursday, 8.00am-4.00pm Friday) and select option 3 or by contacting us via email: help@daewooelectricals.com.

- Replacement parts and accessories are guaranteed for 1 year from the date of purchase.

- It is important to note that your warranty becomes invalid should non Daewoo parts or accessories be used with this appliance.

Recipes for You to Try…



1. Asian Spicy Fries

Potato	x4 / 600g
Oil	2 teaspoons
Salt	1 teaspoon
Pepper powder	1 teaspoon
Shallot powder	1 teaspoon
Red chili powder	½ teaspoon

- Peel potatoes and cut into strips;
- Soak potato strips in salt water for at least 20mins, and then dry with kitchen paper.
- Mix shallot, salt and pepper, garlic powder/ garlic oil, red chili powder, stir in the potato strips.
- Set temperature to 180 degrees and time to 5 minutes to preheat the air fryer.
- Place the potato strips into the Glass Bowl and set the timer for 15-20 minutes - depending on the number of fries or until the fries are golden brown.



2. Golden Chicken Wings

Chicken wings	500g
Garlic	x2
Ginger powder	2 teaspoon
Cumin powder	1 teaspoon
Black pepper powder	1 teaspoon
Sweet chili sauce	100 mg

- Set temperature to 200 degrees and timer to 5 minutes to preheat the air fryer.
- Stir garlic, ginger powder, cumin powder, spicy black pepper and a little salt together, and then coat the chicken wings.
- Allow the chicken wings to stand for 20 minutes.
- Place the chicken wings into the Glass Bowl evenly, set the time for 15-20 minutes and the temperature for 200 degrees.



3. Fried chicken nuggets

Fresh chicken nuggets	500g
Eggs	x3
Flour	1 cup
Olive oil	1 spoon
White pepper powder	1 teaspoon

● Set the temperature to 200 degrees and the time to 5 minutes to preheat the air fryer.
● Stir eggs, flour, olive oil, white pepper and a little salt together, and then coat the chicken nuggets.
● Allow the nuggets to stand for 20 minutes.

- Place the chicken nuggets into the Glass Bowl evenly, set the time for 15-20 minutes and the temperature to 200 degrees.



4. Fried squid

Squid (Frozen)	500g
Oil	2 tablespoon
Salt	1 teaspoon
Cumin powder	1 teaspoon
Chicken powder	1 teaspoon
Pepper powder	1 teaspoon

● Set the temperature to 200 degrees and the timer to 5 minutes to preheat the air fryer.
● Stir seasoning together, and then coat the squid and allow to stand for 20 minutes.

- Place the fried squid into the Glass Bowl, set the time for 12-15 minutes and the temperature for 200 degrees.

WARRANTY

Thank you for purchasing your Daewoo product.

As part of our commitment to quality, we are offering you an extra 2 years warranty in addition to your 1 year guarantee

Your Daewoo product is guaranteed for 1 year from the date of original purchase, with proof of purchase or receipt. If any defect should occur due to faulty workmanship or material, your faulty product should be returned to the place of purchase, replacement or refund is at the discretion of the retailer.

The guarantee is subject to the following provisions:

- The product must be correctly installed and operated in accordance with the requirements contained in the instruction manual.
- The product must be used solely for domestic purposes.
- It does not cover general wear and tear, damage, misuse or any consumable parts.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged through inexpert repair.
- The guarantee is only valid within the UK and Eire.

Your standard 1 year guarantee will only be extended to the maximum available for your individual product upon registration. (Note: products must be registered individually and covers the main body and housing). If you do not register your product within 28 days of the original purchase date, your product will only be guaranteed for 1 year.

To validate your extended 2 year warranty*please register your purchase online within 28 days of the original purchase date by registering at:

https://help.daewooelectricals.com
or
Contact Us (daewooelectricals.com)

*Your extended warranty is only valid with proof of purchase receipt and subject to the conditions outlined above.

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