DAEWOO®

ICE CREAM WAND



*Subject to registering your extended warranty online, please refer to the Instruction Manual for further guidance.

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 Ice Cream Wand.**
- Before plugging your unit into the mains supply, visually check that it is intact and has not suffered any transit damage.
- **DO NOT** use this product with a programmer, timer, separate remote-control system or any other device.
- Check that the voltage indicated on the data plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- **DO NOT** immerse this appliance in water or any other liquids.
- Close supervision is required when using this appliance near children.
- Never leave this appliance within reach of children.
- This appliance shall not be used by children.
- Keep the appliance and its cable out of the reach of children.
- 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 understand the hazards involved.

- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children.
- **DO NOT** leave the appliance unattended during use.
- **DO NOT** leave the appliance unattended whilst connected to the mains supply.
- Always use this appliance on a solid, level, non-flammable surface.
- Protect the unit from moisture whilst using this appliance outdoors.
- Repairs to electrical appliances should only be performed by qualified personnel. Improper repairs may place user at serious risk.
- It is imperative to unplug the mains cable after the appliance 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.
- **DO NOT** operate this appliance with a damaged plug or mains cable, after a malfunction or after being dropped or damaged in any way.
- **DO NOT** allow the mains cable to hang over sharp edges or come in contact with hot surfaces.
- **DO NOT** use this appliance for anything other than its intended use.
- **DO NOT** push objects into any openings as damage to the appliance and/or electric shock may occur.

- This appliance is intended for household use only and should not be used for industrial or commercial purposes.
- Switch off the appliance and disconnect from the mains supply before changing accessories or approaching parts that move in use.
- Grasp the plug, not the cord.
- **DO NOT** touch the blades whilst the Ice Cream Wand is connected to the mains.
- **DO NOT** fill the cup past the max fill mark.
- **DO NOT** operate this appliance whilst it is empty.
- Wash the blades in warm soapy water, rinse and dry thoroughly.
- **WARNING!** The blades on this Ice Cream Wand are very sharp; extreme caution should be taken when cleaning.

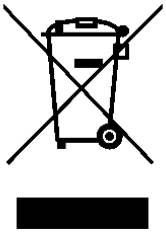
Explanation of Symbols

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.

This symbol provides useful additional information on the use of this 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. 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 or death if not adhered to.



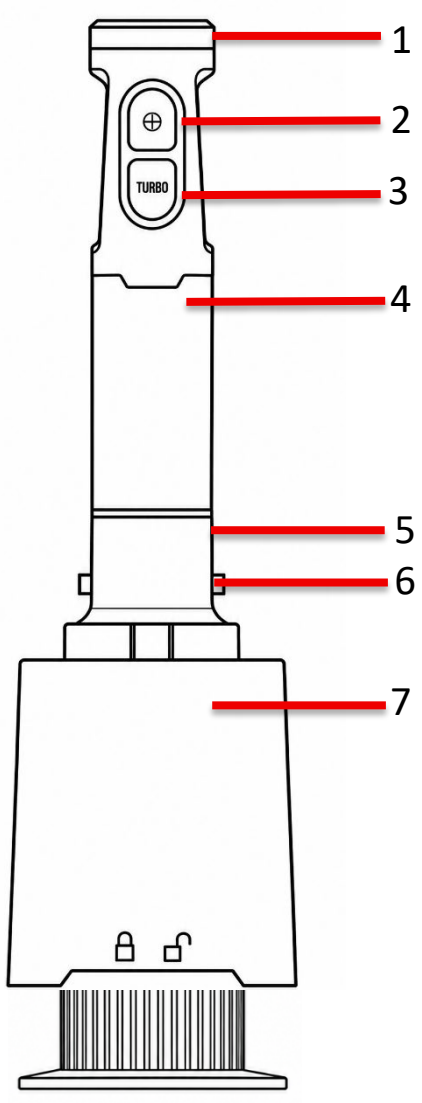
This Class 2 symbol indicates that the product is electrically double insulated and does not require an earth connection.

Before First Use of Your Ice Cream Wand

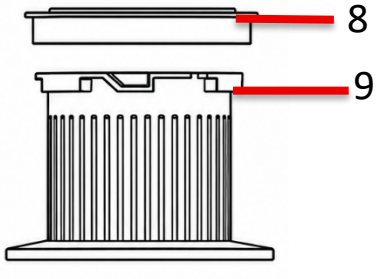
Remove all packing materials and discard responsibly.
Ensure all parts are present see Description of Parts below.
Remove the **Dessert Cup** (9) and wash in warm soapy water, rinse and dry thoroughly.
Do not immerse the **Power Handle** (4) in water or any other liquids.
Do not use harsh or abrasive cleaners.

WARNING! The blades on this Ice Cream Wand are not removable and are very sharp; extreme caution should be taken when cleaning the inside of the **Mixing Assembly** (7).

Description of Parts



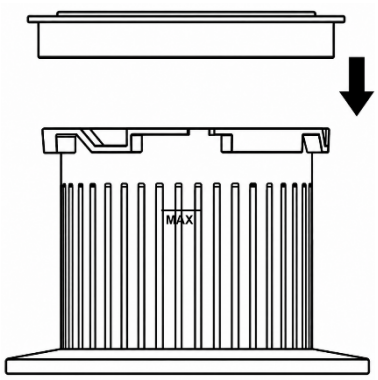
1. Speed Control Knob
2. Power Button
3. Turbo Button
4. Power Handle
5. Collar
6. Release Button
7. Mixing Assembly
8. Lid (x3)
9. Dessert Cup (x3)



Preparing Your Ice Cream Mixture

- Choose your favourite recipe and fill the **Dessert Cups** (9) with your prepared mixture.
- DO NOT fill above the 200ml Max fill mark in the **Dessert Cup** (9)
- For Fizzy or carbonated recipes, use approximately 25% less liquid than you would for a standard ice cream recipe.
- For frozen recipes such as ice cream, slushies, and sorbets:
  Ensure the mixture is evenly level inside the **Dessert Cup** (9).
  Secure the **Lid** (8) onto the **Dessert Cup** (9).
  Place the **Dessert Cup** (9) flat and upright in the freezer.
  Freeze for at least 24 hours before processing.

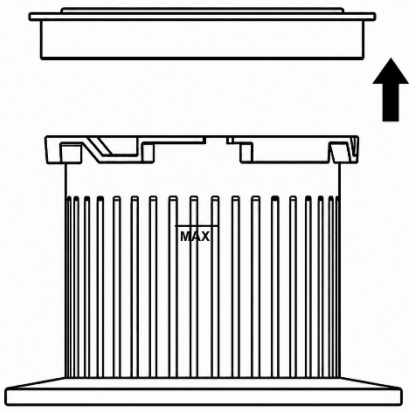
  NOTE: Do not process any **Dessert Cup** (9) that have been frozen at an angle or unevenly.

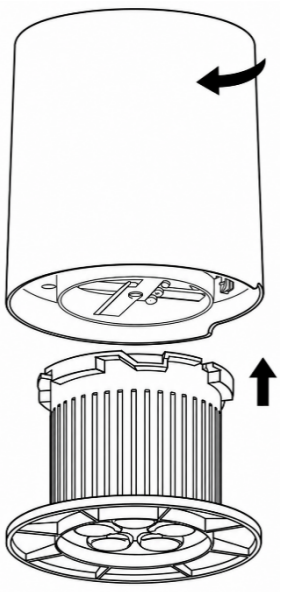


Assembling the Ice Cream Wand

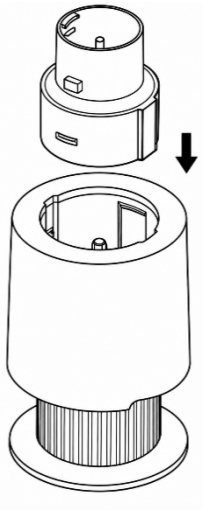
1. Once your mixture has been prepared and frozen for at least 24 hours, remove the **Lid** (8) from the **Dessert Cup** (9).

NOTE: For best results, leave frozen desserts at room temperature for 5-10 minutes before processing.

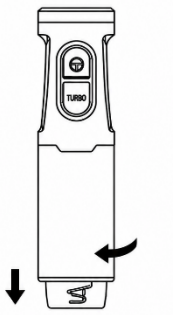




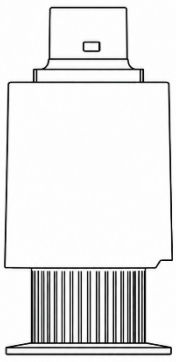
2. Attach the **Dessert Cup** (9) to the **Mixing Assembly** (7) and twist until it is securely locked in place.



3. Attach the **Collar** (5) to the **Mixing Assembly** (7) by pressing down firmly until it clicks into place.



4. Align the **Power Handle** (4) with the top of the **Collar** (5). Press down and rotate clockwise until securely locked. The Ice Cream Wand is now ready to use.

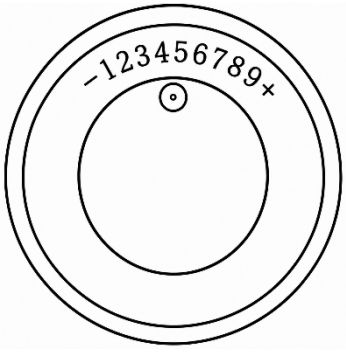


NOTE: Always attach the **Dessert Cup** (9) to the **Mixing Assembly** (7) before fitting the **Collar** (5) and **Power Handle** (4). The unit will not operate unless assembled in this order.

Instructions For Use

1. Place the assembled Ice Cream Wand on a solid, level, non-flammable surface.

2. Ensure the **Dessert Cup** (9) is locked in place and cannot rotate in either direction before processing.



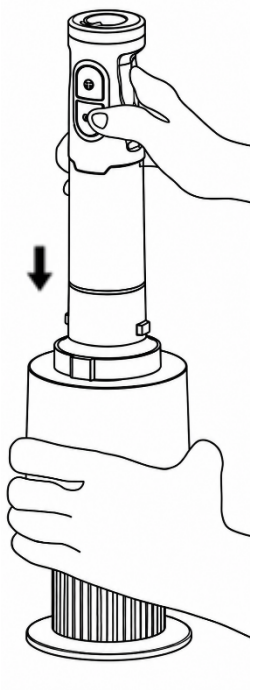
3. Choose the speed level by rotating the **Speed Control Knob** (1) clockwise to increase the speed and anticlockwise to decrease the speed.

Speed Guide:

Speed Setting	Recommended For
1-3	Slush
4-6	Sorbet
7-9	Ice Cream

NOTE: The speed settings are provided as a guide only. Actual performance will vary depending on the ingredients, recipe and consistency of the frozen mixture. Adjust the speed as required for optimal results.

4. Insert the plug (with dry hands) into the mains socket and switch the socket on (if applicable)



5. Hold the **Mixing Assembly** (7) securely with one hand. Using your other hand, firmly grip the top of the **Power Handle** (4).

6. To begin processing, press and hold the **Power Button** (2) or the **Turbo Button** (3).

7. Whilst holding the **Power Button** (2), apply gentle downward pressure to guide the **Mixing Assembly** (7) through the frozen mixture. Allow the blade to process the dessert – do not use excessive force.

NOTE: Keep the **Power Button** (2) pressed until processing is complete and the **Power Handle** (4) has returned to its upper starting position. Failure to do so may cause the blade to jam.

8. Continue churning the frozen mixture by applying gentle downward pressure and then guide the **Power Handle** (4) upwards to its starting position.

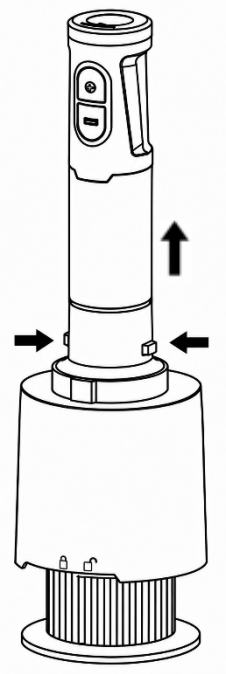
NOTE: Processing is complete only when the **Power Handle** (4) has returned to its original upper position. Attempting to remove the **Dessert Cup** (9) before this may make it difficult to remove.

NOTE: Continuous operation should not exceed one minute. After each minute of use, allow the unit to rest for at least one minute to cool down. Processing time will vary depending on the recipe. Most frozen desserts will take approximately 2–3 minutes to process. An additional cycle may be required for desired consistency.

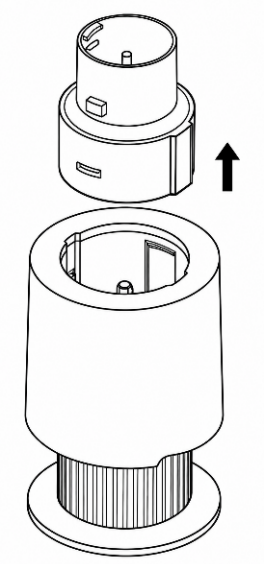
9. To add mix-ins, remove the **Power Handle** (4) and **Collar** (5). Then detach the **Dessert Cup** (9) from the **Mixing Assembly** (7). Add the mix-ins, reattach the **Dessert Cup** (9) to the **Mixing Assembly** (7), then refit the **Collar** (5) and **Power Handle** (4).

10. Once your frozen dessert has been prepared, unplug the Ice Cream Wand from the Mains socket.

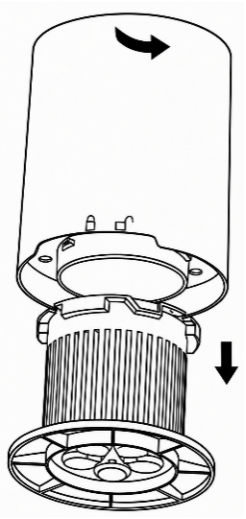
<u>Disassembling the Ice Cream Wand</u>



1. Press and hold the **Release Button** (6) to lift the **Power Handle** (4) off the **Collar** (5).



2. Remove the **Collar** (5) from the **Mixing Assembly** (7) by lifting up and away.

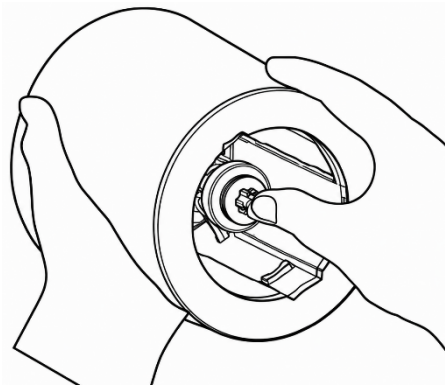


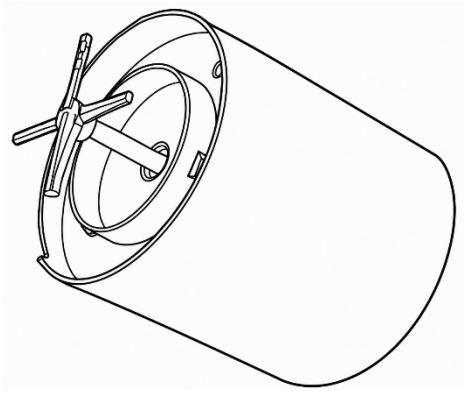
3. Twist the **Dessert Cup** (9) to unlock it from the **Mixing Assembly** (7). Remove the **Dessert Cup** (9) and serve your frozen dessert.

WARNING! DO NOT touch mixing blades.
WARNING! DO NOT use ice cubes.
WARNING! DO NOT use hard, loose ingredients. Frozen fruits must be crushed to release juices, then combined with other ingredients
WARNING! The **Dessert Cup** (9) is exclusively for frozen desserts only and cannot be used to freeze water.

Cleaning and Storing Your Ice Cream Wand

- Always unplug the Ice Cream Wand from the mains power supply before cleaning.
- Do not clean any part of your Ice Cream Wand in a dishwasher.
- Do not submerge any part of the main body or mains cable in water or any other liquids.
- Wipe the **Power Handle** (4) and **Mixing Assembly** (7) clean with a damp cloth.
- Wash the Dessert Cups in soapy water and dry thoroughly before use.
- Never clean any part of the Ice Cream Wand with harsh or abrasive cleaners.
- Dry all parts thoroughly before storing
- Rinse the **Mixing Assembly** (7) under running water. Press the Blade Shaft from the opposite side of the **Mixing Assembly** (7) to fully extend it, allowing the area behind the blade to be cleaned thoroughly, as shown below:





Troubleshooting

Problem	Cause	Solution
The Ice Cream Wand does not operate.	The appliance is not connected to the mains supply	Check that the plug is fully inserted into the mains socket and that the socket is switched on.
	The **Dessert Cup** (9), **Collar** (5), **Mixing Assembly** (7) and (**Power Handle** (4) is not assembled correctly	Ensure **Dessert Cup** (9), **Collar** (5), **Mixing Assembly** (7) and **Power Handle** (4) are assembled correctly before use.
The Ice Cream Wand stops during use	The overload protection has activated due to overheating or excessive load	Disconnect the appliance from the mains supply and allow it to cool for approximately 15 minutes. Reduce the amount of mixture or process a softer mixture before restarting. Cooling time may vary depending on the ambient temperature.
The blade does not move smoothly through the mixture.	The frozen mixture is too hard or the appliance was not started before applying downward pressure.	Leave the **Dessert Cup** (9) at room temperature for 5–10 minutes before processing. Always press and hold the **Power Button** (2) before applying downward pressure.
The **Dessert Cup** (9) is difficult to remove.	Processing has not been completed, or the **Power Handle** (4) has not returned to its upper starting position.	Continue processing until the **Power Handle** (4) returns to its original upper position, then remove the **Dessert Cup** (9).
The processed dessert is too soft or too firm.	The selected speed or recipe is not suitable for the ingredients used.	Adjust the **Speed Control Knob** (1) to suit the recipe. The recommended speed settings are a guide only and may vary

		depending on the ingredients and desired consistency.

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 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.

Technical Specification

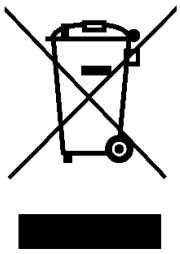
Model Number	*SDA3051*
Rated Voltage	*220-240V~ 50/60Hz*
Rated Power	*1000W*
Protection Class	*II*
ErP: Power consumption of equipment in Off Mode shall not exceed 0,50W	*0,197W*
This Equipment complies with Annex III of the Commission Regulation (EU) 2023/826	

Recycling Information

Disposal of the Packaging

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

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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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Brightgate House
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Manchester M32 0TB UK
EU Rep: EuroSonic Magppie (ESM) Ltd. Ireland D05 X006
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