



DAEWOO®



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



3 TIER FOOD STEAMER

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 Steamer.**
- Before plugging your steamer into the mains, visually check that the steamer is intact and has not suffered any transit damage.
- 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.
- Close supervision is required when using this appliance near children.
- Never leave this appliance within reach of children.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory and mental capabilities or lack of experience or knowledge if they have been given supervision or instruction concerning use if 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 unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children aged less than 8 years.
 - **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.
 - **DO NOT** use this appliance outdoors.
 - It is imperative to unplug the power cord after the appliance has been used, before it is cleaned and whilst being repaired.
 - If the power cable is damaged, it should only be replaced by suitable qualified personnel in order to avoid a hazard.
 - Repairs to electrical appliances should only be performed by qualified personnel. Improper repairs may place user at serious risk.
 - **DO NOT** operate this appliance with a damaged plug or cord, after a malfunction or after being dropped or damaged in any way.
 - 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** allow the mains cable to hang over sharp edges or come in contact with hot surfaces.
 - **DO NOT** run the mains cable under carpets, rugs, etc.
 - Allow the unit to cool before storage.
 - Never place the appliance near to flammable material or high pressure containers.
 - This appliance is intended for household use only and should not be used for industrial purposes.
 - **DO NOT** use any accessories or attachments with this appliance other than those supplied or recommended by supplier.
 - **DO NOT** immerse the appliance, base or its cord in water
-

or any other liquids.

- **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.
- Ensure appliance is situated in an open area, do not allow it to come in contact with or place beneath cupboards, curtains, wall coverings, clothing or other flammable materials.
- Unplug after each use. Grasp the plug, not the cord.
- **DO NOT** cover this appliance.
- Never place this appliance on an electric, gas, or any other type of hob.
- Never fill the steamer more than its capacity – ensure the water level is between the min and max marks. If the steamer is overfilled, boiling water may be ejected.
- Always close the lid during use and do not open the lid whilst the water is boiling.
- **CAUTION: The outside surface of the steamer will get hot during use.**
- **THIS APPLIANCE MUST BE EARTHED**



Explanation of Symbols

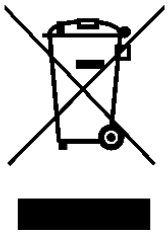
The following warning symbols or words are used in this instruction manual:



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.



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.



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

Before the First Use of Your Three Tier Steamer

1. Remove all packing materials and discard responsibly.
2. Ensure all parts are present (if applicable) see **Description of Parts** below.
3. Wash the **Lid** (4), the three **Steamer Baskets** (1, 2 & 3), the **Rice Bowl** (5) and the **Water Reservoir Cover** (12) in warm soapy water. Rinse and allow to dry before use.
4. Wipe the inside of **Water Reservoir** (11) with clean, damp cloth and dry thoroughly, **DO NOT** Immerse the **Base Unit** (10) in water or any other liquid or put it into a dishwasher.

i Whilst using the steamer for the first time, a little smoke or odour may be emitted, this is normal and will soon pass.

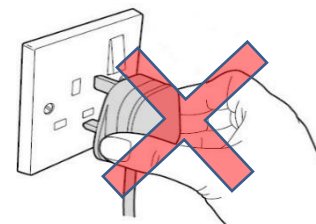
Description of Parts

1. Steamer Basket 1
2. Steamer Basket 2
3. Steamer Basket 3
4. Lid
5. Rice Bowl
6. Tank Filling Spout
7. Water Level Gauge
8. Timer
9. Power Indicator
10. Base Unit
11. Water Reservoir
12. Water Reservoir Cover



Setting up Your Three Tier Steamer

1. Do not insert the mains plug into the mains socket at this stage.
2. Place the steamer **Base Unit** (10) on a solid, level heat resistant surface at a comfortable height for the user.



3. Fill the **Water Reservoir** (11) with cold water, ensuring that it does not exceed the 'MAX' mark on the **Water Level Gauge** (7) as shown right: This amount of water should be sufficient for at least 60 minutes of cooking; however, the water tank can be topped up during cooking by adding water through the **Tank Filling Spout** (6).



- i** Do not allow the water level to fall below the 'MIN' mark on the **Water Level Gauge** (7) – always keep the water level above this mark.

4. After filling with water, place the **Water Reservoir Cover** (12) onto the **Base Unit** (10) as shown right:



5. Place the first **Steamer Basket** (1) onto the **Base Unit** (10) as shown below:

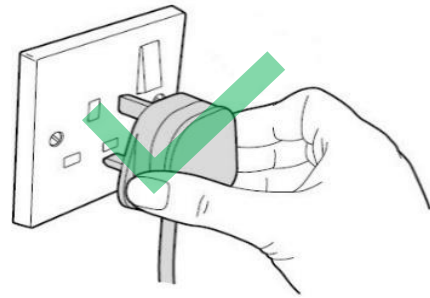


- i** The steamer baskets are numbered 1 – 3 on their handles as shown in close up left, number 1 basket is at the bottom:

6. Place the ingredients to be steamed into the first **Steamer Basket** (1).
7. Place the second **Steamer Basket** (2) on top of the first steamer basket if a second Tier is required.
8. Finally, if desired, place the third **Steamer Basket** (3) on top of the second **Steamer Basket** (2) for all three tiers.
9. Once the required number of baskets are fitted and the ingredients in, fit the **Lid** (4) onto the top basket.

Cooking with Your Three Tier Steamer

1. Insert the mains plug into the nearest socket.



2. Left: Rotate the **Timer** (8) clockwise to the required cooking time (in minutes), the **Power Indicator** (9) will illuminate to show the unit has powered up and cooking has started.

3. Once the cooking time is complete, the **Timer** (8) will return to zero and the **Power Indicator** (9) will go out.

i If the food is cooked before the cooking time has finished, turn the **Timer** (8) to zero to switch off the steamer. Alternatively, if more cooking is required, rotate the **Timer** (8) further clockwise for increased cooking time. Close attention must be paid to the **Water Level Gauge** (7) – do not let the water level drop below MIN.

4. Once the cooking is complete and the **Power Indicator** (9) has gone out, unplug the steamer from the mains.
5. Food can then served from the baskets using heat resistant food tongs.

⚠ WARNING! Take care when removing the lid and steamer baskets as they will get hot during use and steam may be released. Use heat resistant oven gloves to prevent injury.

i Do not add anything to the water. Any seasonings or marinades should be added to the food not the water as otherwise they will collect in the reservoir and could cause damage.

⚠ WARNING! Voltage is still present even when the timer is at the “0” position, to completely turn off the steamer remove the mains plug from mains power supply.

Steaming Rice

Fill the steamer with water to the ‘MAX’ mark and place **Steamer Basket 1 (1)** on to the base.

Measure rice and water into the **Rice Bowl (5)** according to the cooking guide below.

Place the **Rice Bowl (5)** centrally inside the basket and put on the **Lid (4)**. Steam for the appropriate cooking time according to the below guide, stirring halfway through the cooking time. If cooking rice with other foods such as meat or fish, place the rice in the top **Steamer Basket 3 (3)**.

After cooking drain then rinse the rice with boiling water before serving.

Item	Amount	Water Level	Cooking Time
Long Grain White Rice	100g Rice 250ml Water	Max	30-35 minutes
Brown Rice	100g Rice 300ml Water	Max	40-45 minutes
White Basmati Rice	100g Rice 225ml Water	Max	30-35 minutes

Boil dry protection

Should you accidentally let the appliance operate without water; the boil-dry protection will automatically switch off the power. If this occurs, allow the appliance to cool and reset before use.

Lime scale removal

- To maintain the performance of your steamer it is recommended you descale it once every three months to increase the life expectancy and reduce lime scale build up. In hard water areas we highly recommend using filtered water in your steamer to increase the life expectancy and help prevent excessive lime scale build up.
- Do not use vinegar but a commercially available descaling agent; carefully follow the quantities recommended in the instructions of the agent.

Care and Maintenance

- Before carrying out any cleaning or maintenance, ensure that the timer dial is set to “0”, the steamer is unplugged from the mains power supply and has fully cooled.
- Wipe the steamer base unit with a soft damp cloth and dry thoroughly, after pouring out any remaining water from the reservoir.
- The steam baskets, lid, drip tray and rice bowl are dishwasher safe but to prolong longevity hand wash is recommended. Clean the accessories in warm soapy water then rinse and dry thoroughly.

i The steamer should be cleaned after each use.

Cooking Guide

The following is a guideline for cooking certain types of ingredients, in a single layer, in the bottom steam basket of the 3-Tier Steamer. This is for guidance only and cooking should always be monitored.

Food	Amount	Approx. Cooking Time
Meat and Poultry		
Chicken breasts (boneless)	400g	20-30 mins
Fish and Seafood		
Fish fillets (fresh)	200g	10 mins
Fish steaks (fresh)	200g	12-17 mins
Prawns (fresh)	400g	6-8 mins
Lobster tail (frozen)	2 pieces	20-22 mins
Vegetables		
Asparagus	400g	15 mins
Broccoli	400g	15 mins
Brussel sprouts	400g	15-18 mins
Cabbage	1 head, cut up	20 mins
Carrots	400g, sliced	15 mins
Cauliflower	1 head, cored	15 mins
Green beans	400g	18-20 mins
Potatoes	900g, peeled and chopped	20 mins

- i** The further food is away from the Water Reservoir, the longer the cooking time.
- Experiment with cooking times and positioning of foods within the 3-Tier Steamer.
 - Always ensure that food is piping hot and cooked thoroughly before serving.

Hints and Tips

1. Cut ingredients so that they are roughly the same size.
2. If steaming larger ingredients, place them into the lower steam basket, closest to the Water Reservoir.
3. To allow room for steam to circulate, pack ingredients loosely in the steam baskets, use single layers where possible and leave space between the ingredients.
4. It is advised to have a plate or tray to hand when disassembling the 3-Tier Steamer after use, as the steam baskets and lid will drip due to condensation.

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). If in doubt, consult a qualified electrician. Never use a mains plug with the fuse cover missing.

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	SDA1338
Rated Voltage	220-240V ~ 50/60Hz
Rated Power	1200W
Protection Class	I (This Appliance must be Earthed)
ErP: Power consumption of equipment in off mode shall not exceed 0.30W	0.0W
This equipment complies with Annex III of Commission Regulation (EU) 2023/826	

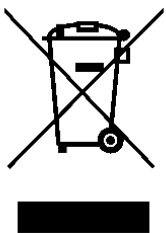
Disposal of the Packaging

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.

Troubleshooting Guide

<i>Problem</i>	<i>Possible Cause</i>	<i>Possible Fix</i>
Unit not powering up.	Mains plug not in socket	Check that the mains plug is inserted into the socket and is switched on.
	Timer not set.	Rotate the Timer (8) clockwise to the required cooking time.
	Fuse has blown in the mains plug.	Check by substitution.
Food is undercooked	Timer not set to the correct time.	Rotate the Timer (8) clockwise to the correct cooking time.
	Food stacked too thickly in steamer basket.	Remove excess food and spread the remaining food out in the steamer basket to ensure steam can pass through.
	Food is being cooked in a high steamer basket.	Increase cooking time to allow for higher basket.
Food is overcooked	Timer set for too long a cooking time	Rotate the Timer (8) anticlockwise to the correct cooking time.





DAEWOO®

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](https://help.daewooelectricals.com))

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

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