



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



**3L DEEP FAT FRYER**

## 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 deep fat fryer.**
- Before plugging your deep fat fryer into the mains, visually check that it is intact and has not suffered any transit damage.
- Check 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** use this appliance with a programmer, timer, separate remote control system or any other device.
- **DO NOT** immerse this appliance in water or any other liquids.
- Cooking appliances should be positioned in a stable location with the handles if any positioned to avoid spillage of liquids.
- This appliance shall not be used by children from 0-8 years. This appliance can be used by children from 8 years if they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience or knowledge if they have been given supervision or instruction concerning use

of the appliance in a safe way and understand the hazards involved. Keep the appliance and cord out of reach of children less than 8 years. 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, heat resistant surface.
- Always unplug the power cord after the appliance has been used, before it is cleaned and whilst being repaired.
- If the supply cord is damaged it must be replaced by the manufacturer, it's service agent or similarly qualified persons in order to avoid a hazard.
- **DO NOT** operate the 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 into 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 or commercial purposes.
- **DO NOT** use this appliance for anything other than it's intended use.
- **DO NOT** push objects into any openings as damage to the appliance and/or electric shock may occur.
- Ensure the appliance is situated in an open area, do not allow it to come into contact with cupboards, curtains, wall coverings, clothing or other flammable materials.

- Unplug after each use, grasp the plug not the cord.
- Never place this appliance on an electric, gas or any other type of hob.
- Never fill the fryer more than its capacity-ensure the oil level is between the min and max marks
- Always fit the lid during use.

**⚠ WARNING!** Do not attempt to move the fryer whilst the oil is hot.

- Only use cooking oil with this fryer.
- **CAUTION:** The outside surface of this fryer will get hot during use



### Explanation of Symbols

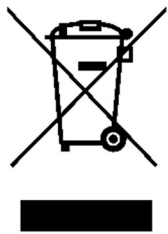
The following warning symbols or words are used in this instruction manual:

**UK  
CA**

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

**CE**

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](http://www.recycle-more.co.uk) enter your postcode to find out your nearest recycling site.



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.

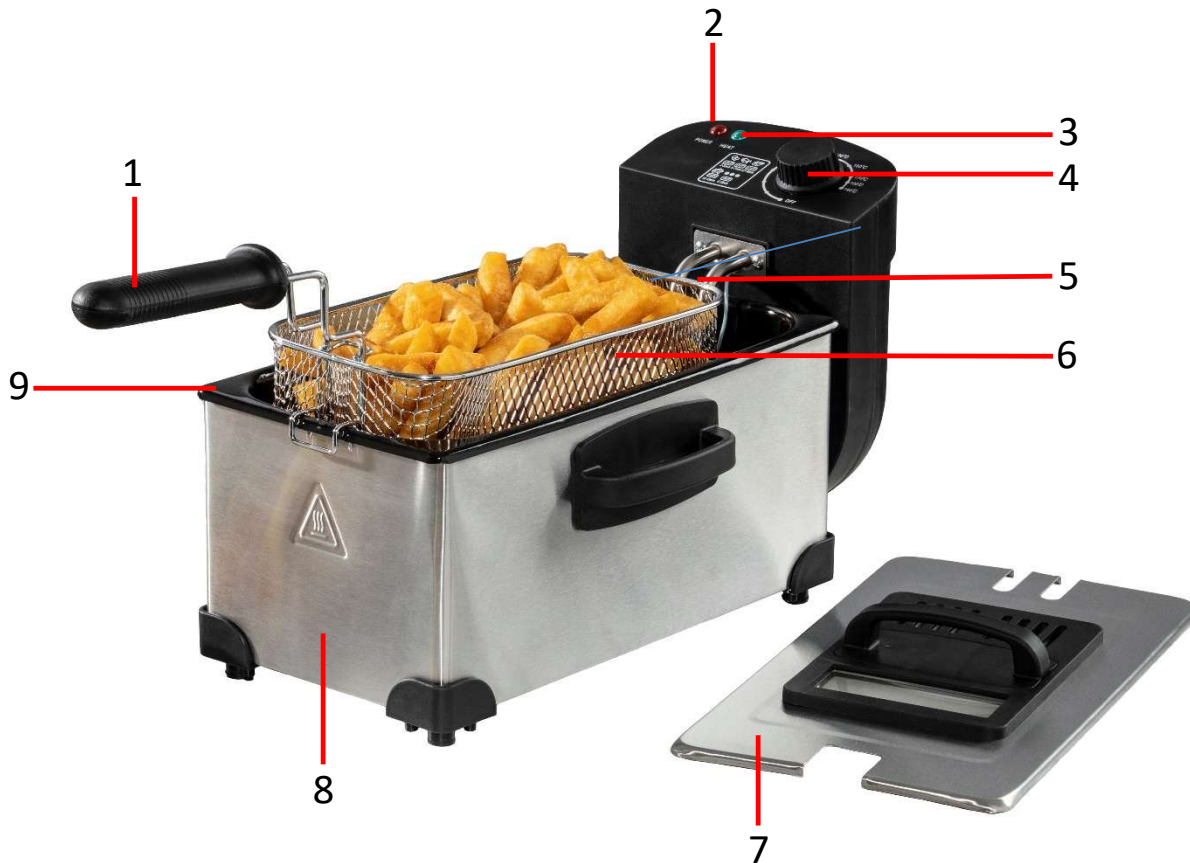


This symbol indicates that the supply uses an alternating current mains supply.



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

## Description of Parts



- |                       |               |
|-----------------------|---------------|
| 1. Handle             | 6. Basket     |
| 2. Power Indicator    | 7. Lid        |
| 3. Heat Indicator     | 8. Outer Body |
| 4. Thermostat Control | 9. Inner Pan  |
| 5. Heating Element    |               |

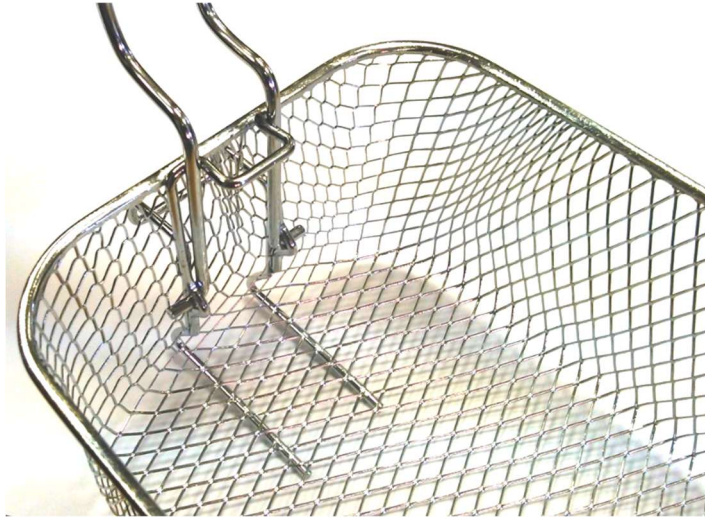
### **Before first use of Your Deep Fat Fryer**

Remove all packing materials and discard responsibly.

Before using this fryer for the first time, wash the **Inner Pan (9)** and **Basket (6)** in warm soapy water and dry thoroughly afterwards.

## Using Your Deep Fat Fryer

- Place the fryer on a solid, level, non-flammable surface.
- Attach the **Handle** (1) to the **Basket** (6) by squeezing the two lower arms and inserting them into the two loops on the inside of the basket and pulling back until it locks into place as in the image below:



- Fill the **Inner Pan** (9) with cooking oil to the desired level ensuring that the level is above the MIN mark and below the MAX mark on the **Inner Pan** (9).
- Place the food to be cooked into the **Basket** (6) and hook the basket on the front edge of the fryer as shown below:



- Insert the mains plug (with dry hands) into the mains socket.
- The **Power Indicator** (2) will illuminate to show the unit is connected to the mains.
- Rotate the **Thermostat Control** (4) clockwise to the required temperature according to the type of food you wish to cook (refer to the table below).
- The **Heat Indicator** (3) will now illuminate to show that the cooking oil is now being heated by the **Heating Element** (5).
- Once the **Heat Indicator** (3) has gone out, the oil has reached the cooking temperature and the **Basket** (6) can now be slowly lowered into the cooking oil.

**⚠ WARNING!** Care must be taken whilst lowering food into hot cooking oil to avoid hot splashes of oil. The use of oven gloves is recommended.

- Once the **Basket (6)** has been lowered into the hot cooking oil, place the **Lid (7)** onto the fryer.
- During cooking, the **Heat Indicator (3)** will cycle on and off to show that the oil temperature is being maintained – this is quite normal.
- After the cooking time has been completed, turn the **Thermostat Control (4)** to the minimum off position and remove the plug from the mains socket.
- Remove the **Lid (7)**, carefully lift the food basket and hook it onto the side of the inner container to drain for a while before serving.

### Cooking Timings, Temperatures and Quantity

Temperature °C	Food Product	Maximum basket Quantity		Cooking Time (Minutes)	
		Fresh or Defrosted	Deep Frozen	Fresh or Defrosted	Deep Frozen
160 °C	Home-made chips (first frying cycle)	700g	--	4-5	--
170 °C	Fresh fish	500g	--	5-7	--
	Chicken wings	4-6	4-5	12-15	15
	Cheese croquettes	5	4	4-5	20
	Small potato fritters	--	4	--	6-7
	Fried vegetables (mushrooms, cauliflower)	10-12	--	2-3	3-4
	Home-made chips (second frying cycle) max.175°C	700g	--	3-4	--
	Deep Frozen Chips max.175°C	--	550g	--	5-6
180 °C	Spring rolls	3	2	6-7	10
	Chicken nuggets	10-12	10	3-4	12
	Mini snacks	10-12	10	3-4	4-5
	Meat balls (small)	8-10	--	3-4	
	Fish fingers	8-10	8	3-4	4-5
	Mussels	15-20	15	3-4	4-5
	Coated squid rings	10-12	10	3-4	4-5
	Fish in Batter	10-12	10	3-4	4-5
	Shrimps	10-12	10	3-4	4-5
Apple Rings	5	--	3-4	4-5	
190 °C	Potato chips	700g	550g	3-4	5-6
	Aubergine slices	600g	--	3-4	--
	Potato croquettes	5	4	4-5	6-7
	Meat/Fish croquettes	5	4	4-5	6-7
	Doughnuts	4-5	--	5-6	--
	Baked	2-4	--	2-3	--
	Camembert (breaded)	2	--	4-5	--
Cordon bleu	2	--	3-4	--	

### **Cooking Tips**

Use a maximum of 200g of French fries per litre of oil.


Always shake off excessive ice from frozen products and allow to dry on a paper towel before frying.

Always thoroughly dry potatoes after washing starch off them before frying to avoid the oil spitting

Deep fry chips and French fries in two stages;

First stage (Pre frying): 5 to 10 minutes at 170°C.

Second stage (Final frying) 2 to 4 minutes at 190°C

 **WARNING!** Food containing too much water may cause the oil to spit and/or overflow – danger of scalding!

### **Safety Interlock Switch**

A safety switch is built into the unit such that the heating element assembly cannot operate unless mounted on the main body of the unit.

Please ensure that the element assembly is correctly attached to main body and pushed down firmly home before use.

### **Safety Thermal Cut Out**

In the event of overheating, the built in thermal cut out will automatically switch off the fryer.

This can occur if the fryer is not filled sufficiently with oil or the oil has solidified around the element.

If the thermal trip has operated disconnect the appliance from the mains and simply insert a small screw driver into the hole on the rear of the unit and press the reset button to restore normal operation.

### **Cleaning and Maintenance Your Deep Fat Fryer**

- Always disconnect the fryer from the mains power supply before cleaning.
- Remove the element assembly before cleaning by grasping the rear of the assembly and pulling upwards.
- Do not clean any part of your fryer in a dishwasher.
- Do not submerge any part of the element assembly, mains cable or main body in water or any other liquids.
- Wipe clean the outside of the main body and element assembly with a soft damp cloth.
- Wipe excess oil from the inner pan with kitchen roll or similar.
- Wash the inner pan and basket in warm soapy water and dry thoroughly afterwards.
- Do not pour old cooking oil down the drain; it must be disposed of at a local waste facility.
- Never clean any part of the fryer with harsh or abrasive cleaners.

## Replacing Cooking Oil

**⚠ WARNING!** Ensure the fryer **AND** cooking oil have fully cooled before and the fryer is unplugged from the mains socket before replacing the oil.

For best frying results the oil should be changed regularly or at least after every 10<sup>th</sup> use.

**DO NOT** mix old oil with new oil.

Discard old oil in an environmentally friendly way. Do not pour down the drain or in the general waste bin.

Please discard using guidelines provided by your waste disposal service or local government agency.

## Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse needed 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

Rated Voltage	220-240V AC 50-60Hz
Rated Power	2000W
Protection Class	I (This appliance must be earthed)
Model Number	SDA1550
Power consumption of equipment in Off Mode shall not exceed 0,30W	0,00W
This Equipment complies with Annex III of the Commission Regulation (EU) 2023/826	

## Recycling Information

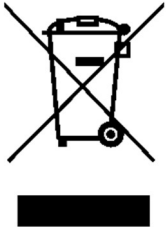
### Disposal of the Packaging

Dispose of paper and cardboard in appropriate paper re-cycling facilities.

Dispose of recyclable plastics in appropriate plastic re-cycling facilities.

Dispose of non-recyclable plastics in the appropriate plastics collection service

### Disposal of the Product

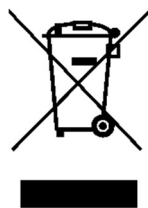


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## **Customer Support**

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](mailto: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.

**UK  
CA****C E**



# 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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