



# DAEWOO®



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



## DEEP FILL OMELETTE MAKER

## **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 Omelette Maker.**
- Before plugging your unit into the mains, visually check that it 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 supply cord is damaged, it must be replaced by the manufacturer, service agent or similarly qualified person in order to avoid 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.
- **DO NOT** use this product with an external programmer, timer or separate remote-control system.
- **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 this appliance.
- Ensure appliance is situated in an open area, do not allow it to come in contact with cupboards, curtains, wall coverings, clothing or other flammable materials.
- Ensure adequate ventilation whilst cooking foods that are prone to giving off smoke.
- **WARNING do not attempt to move the appliance whilst it is hot.**
- Clean the non-stick plates with clean damp soft cloth – do not use harsh abrasives or chemicals.



### 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](http://www.recycle-more.co.uk) or [www.weeeireland.ie](http://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 is 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 Deep Fill Omelette Maker**

1. Remove all packing materials and discard responsibly.
2. Ensure all parts are present (if applicable) see **Description of Parts** below.
3. Wipe the cooking plates inside the Omelette maker with clean, damp cloth and dry thoroughly, **DO NOT** Immerse the **Omelette Maker** in water or any other liquid or put it into a dishwasher.

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

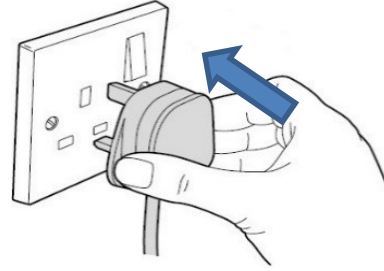
**Description of parts**

1. Lid
2. Power Light
3. Ready Light
4. Handle
5. Upper Cooking Plate
6. Lower Cooking Plate



## Instructions for use

1. Place the omelette maker on a solid, level, heat resistant surface.
2. Insert the mains plug (with dry hands) into the mains socket.
3. The red **Power Light** (2) and the green **Ready Light** (3) will illuminate and the plates will begin to heat.
4. Once the plates are at the correct cooking temperature, the green **Ready Light** (3) light will go out the red **Power Light** (2) will stay on.
5. The Omelette Maker is now ready to cook your food. Raise the **Lid** (1) of the omelette maker by the **Handle** (4) until it is in the upright position and apply a low fat spray or light coating of vegetable oil to the plates as shown right.



**i** During cooking, the green **Ready Light** (3) will cycle on and off to show that the temperature is being maintained at the correct cooking temperature. This is quite normal.

### Cooking an Omelette

**⚠ WARNING!** The use of **Oven gloves or suitable hand protection is advised whilst using the Omelette Maker.**

- Place the omelette mixture to be cooked onto the **Lower Cooking Plate** (6) (fill the omelette compartment to approximately half way for best results) and close the **Lid** (1).

The omelette filling should be added at the same time.

**i** Cooking time will vary depending on ingredients, lift the **Lid** (1) occasionally during cooking to check.

- To fry eggs, simply crack an egg into the **Lower Cooking Plate** (6) after lightly oiling and close the **Lid** (1), check occasionally until the egg is cooked to the level required.
- For scrambled egg, pour the egg mixture into the lower compartment and close the **Lid** (1), opening occasionally to stir with a non-metallic utensil until cooked.

**i** **Raw meats should be pre-cooked before adding to the omelette mixture.**

### Care and Maintenance

- Always unplug the omelette maker from the mains power supply before cleaning.
- Allow the unit to cool before cleaning.
- Do not clean any part of your omelette maker in a dishwasher.
- Do not submerge any part of the main body or mains cable in water or any other liquids.
- Wipe excess oil from the plates with kitchen roll or similar.
- Wipe clean the outside of the main body and the non-stick plates with a soft damp cloth.
- Never clean any part of the omelette maker with harsh or abrasive cleaners.

### Technical Specification

Model Number	SDA1556
Rated Voltage	220-240V~ 50-60Hz
Rated Power	750W
Protection Class	I (This Appliance must be Earthed
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	

### **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.

### **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](http://www.recycle-more.co.uk) or [www.weeeirelan.ie](http://www.weeeirelan.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.
	Fuse has blown in the mains plug.	Check by substitution.
Food is undercooked	Food not left in Omelette Maker long enough.	Extend cooking time.
	Too much mixture put into the Lower Cooking Plate (6).	Ensure the Lower Cooking Plate is no more than half full.
	Meats are not pre-cooked.	Ensure meats are pre-cooked before using the Omelette Maker.
Food is overcooked	Food left in Omelette Maker too long.	Reduce cooking time.
	Too little mixture put into the Lower Cooking Plate (6).	Fill the Lower Cooking Plate (6) to half full.

**Recipes for You to Try..****Ham and Mushroom Omelette - Serves 1****Ingredients:**

2 Eggs.  
1 Tablespoon of cooked chopped lean ham.  
1 Dessertspoon of chopped raw mushrooms.

**Directions:**

Mix everything together and pour into one of the wells in the pre-heated Omelette maker.  
Lower the Lid and cook for approx. 10 minutes.

**Cheese and Ham Omelette - Serves 1****Ingredients:**

2 Eggs  
1 Tablespoon of grated mature cheddar.  
1 Tablespoon of cooked chopped lean ham.

**Directions:**

Mix everything together and pour into one of the wells in the pre-heated Omelette maker.  
Lower the Lid and cook for approx. 10 minutes.

**Coriander Chicken Omelette with Peppers - Serves 1****Ingredients:**

2 eggs  
1 tablespoon of cooked chopped chicken breast  
1 dessert spoon of fresh chopped coriander  
1 dessert spoon of chopped yellow pepper

**Directions:**

Mix everything together and pour into one of the wells of the preheated omelette maker.  
Lower the Lid and cook for approx. 10 minutes.



***For the above recipes, double up the ingredients and use both wells of the omelette maker to serve 2 people.***

## Apple Fritters

Serves 2

### Ingredients:

2 eggs  
3 dessert spoons of plain flour  
2 dessert spoons of milk  
Half a teaspoon of baking powder  
1 medium apple, cored and chopped  
A sprinkle of cinnamon  
A few drops of vanilla extract



### Directions:

Beat all the ingredients in a bowl with a whisk. Pour into both wells of the preheated omelette maker and close the lid

Cook for around 15 minutes, turning over half way through to brown the top

Serve with yoghurt and maple syrup or honey plus a sprinkle of sliced almonds

## **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://www.daewooelectricals.com)***

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

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