



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



25L ELECTRIC OVEN

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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

Whilst 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 familiarize yourself with all operating instructions before using this Oven.**
- 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.
- **DO NOT** use this product with a programmer, timer, separate remote-control system or any other such device.
- **DO NOT** immerse this appliance in water or any other liquids.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of liquids.
- **DO NOT** touch hot surfaces. Accessible surfaces are liable to get hot during use. Always use the



handles provided.

- Oven gloves should be used whilst using this appliance.
- 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 from 0 to 8 years.
- This appliance 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 appliance.
- Keep the appliance and its 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, 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.
- Regular, periodic checks should be carried out on the supply cord to ensure no damage is evident. Should there be any signs of damage the appliance should not be used.
- If the supply cord is damaged it is to be replaced by a qualified person in order to avoid a hazard.
- **DO NOT** operate this appliance with a damaged plug or

cord, 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.
- 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 the supplier.
- **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 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.

⚠ WARNING! Do not attempt to move the Oven whilst it is hot or contains hot food or liquids. Turn the appliance off and disconnect from the mains and let it cool sufficiently before moving it.

⚠ WARNING! Hot steam may be released when opening and closing the appliance during use. Risk of scalding!

⚠ WARNING! Always carry the appliance with both hands. Always use oven gloves. Burn hazard!



THIS APPLIANCE MUST BE EARTHED**Additional Safety Information**

- **PLEASE NOTE:** Before use, ensure that the Oven is used in an open, well ventilated area well away from other appliances and other obstructions.
- Do not use the Oven 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 10cm minimum free space on the back and sides and 10cm minimum free space above the appliance.
- Do not place anything on top of the appliance.

Explanation of Symbols

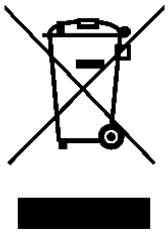
The following warning symbols or words are used in this instruction manual:

**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 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.



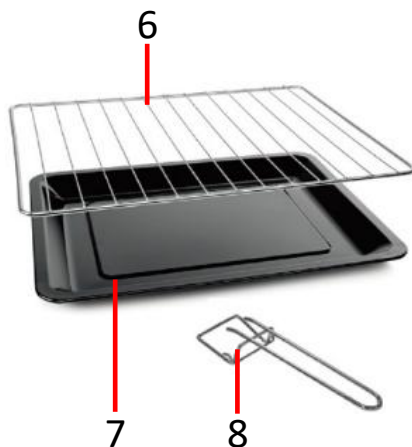
This symbol indicates that the surface is gets hot and care must be taken.

Oven cooking guide

Cooking times may vary depending on the food ingredients and weight, adjust the time as advised in the recipe or on pack cooking guide.

The oven will cycle on and off during the cooking process to keep the cavity of the oven at the temperature selected using the thermostat. When using the grill or tray, the maximum weight of the food should not exceed 3.5kg.

Description of Parts



1. Door Handle
2. Temperature Control
3. Oven Function Control
4. Timer Control
5. Power Indicator
6. Grill
7. Baking tray
8. Baking tray handle
9. Viewing Window

Before first use of your Mini Oven

- Remove all packing materials and discard responsibly.
- Ensure all parts are present - see **Description of Parts** below.
- Check that there is no transit damage to the mains cable or product.
- Make sure the Oven is unplugged and all the switches and controls are set to the OFF position.
- Place the Oven on a solid, level, non-flammable surface that is strong enough to support the weight of the oven.

- Wash all the accessories (6-8) in warm soapy then rinse and dry thoroughly.
- i** It is advised to run the oven at maximum temperature for approximately 15 minutes by rotating the oven **Timer Control** (4) to 15 minutes and turn the **Oven Temperature Control** (2) fully clockwise, to remove any residual lubricants placed on the elements to prevent corrosion during transit.

Description of Controls







Rotate the **Temperature Control** (2) to set the oven cooking temperature between 100°C and 230°C.

Rotate the **Oven Function Control** (3) to select the upper heating element, the lower heating element or a combination of both.

Rotate the **Timer Control** (4) to set the cooking time up to 60 minutes for both Hot Plates and Oven. At the end of the cooking time a bell will sound and the appliance will switch off.

Oven Function Control (3)



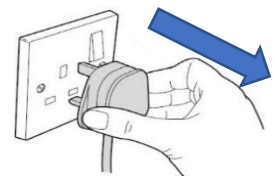
	OFF
	Lower heating element only
	Upper heating element only
	Both heating elements

Using Your Oven

1. Place the Mini Oven on a solid level, heat resistant surface, ensure that the ventilation outlets are not obstructed.
2. Place the food to be cooked on the Grill or on the Baking Tray.
3. Close the Door.
4. Rotate the **Temperature Control (2)** to the desired temperature from 100°C to 230°C.
5. Rotate the **Oven Function Control (3)** to select the upper heating element, the lower heating element or both oven heating elements.
6. Rotate the **Timer Control (4)** to the desired time up to 60 minutes. The Oven will then power up and the **Power Indicator (5)** will illuminate.
7. Once cooking is complete a bell will sound, the oven and internal lamp will turn off.

Cleaning and maintenance

- Always disconnect the Oven from the mains power supply and allow to cool before cleaning.
- Clean the outside of the Oven with a soft damp cloth. Never clean the Oven with harsh or abrasive cleaners.
- Clean the inside of the oven with warm water and a mild detergent, clean after every use to prevent the build-up of grease and food deposits which may cause excessive smoking.
- Do not submerge any part of the Oven or its cord in water or any other liquids.
- Wash baking tray and rack in warm soapy water, rinse then dry thoroughly.



Technical Specification

Rated Voltage	220-240V~ 50-60Hz
Rated Power	1600W
Model Number	SDA1608
Protection Class	I (This Appliance Must Be Earthed)
Oven Capacity	25 Litres
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	

Cooking Timings, Temperatures and Quantity

Food Product	Min-Max Amount (g)	Time (min)	Temperature	Shake/ Turn	Additional Information
Chips & Potatoes					
Thin Frozen Chips (French Fries)	200-400	15-20	200	Shake	
Thick Frozen Chips	200-400	20	200	Shake	
Home-made Chips (8x8mm)	200-350	18-25	180	Shake	Add ½ tbsp. of oil
Home-made Potato Wedges	200-350	18-22	180	Shake	Add ½ tbsp. of oil
Home-made Potato Cubes	200-400	12-18	180	Shake	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	Shake	Use oven ready
Snacks					
Spring Rolls	100-300	8-10	200	Shake	Use oven ready
Stuffed Vegetable	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

<i>Problem</i>	<i>Possible Cause</i>	<i>Possible Fix</i>
Food is Overcooked/Burnt	Cooking Temperature is set too high.	Check cooking temperature and lower the Temperature accordingly.
	Cooking time is too long.	Check cooking time and reduce the cooking time on the Timer accordingly.
Food is not evenly cooked	Certain foods require turning or shaking part way through cooking	See ' <i>Instructions for use</i> ' above.
Food is undercooked.	Cooking Temperature is set too low.	Check cooking temperature and increase the Temperature accordingly.
	Cooking time is too short.	Check cooking time and increase the cooking time on the Timer accordingly.
Unit does not power up	Timer Control (4) has not been turned.	Turn the Timer Control (4) to the desired time.
	No power to the Oven.	Check that the mains plug is inserted into the socket and the socket is switched on (if applicable).
	The accessory is not inserted or not pushed fully home	Ensure the accessory is inserted and pushed fully home.
Burning smell from unit	Previous food remains on Grill and Baking Tray.	Ensure all cooking accessories are cleaned after each use.

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 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.

Recycling Information

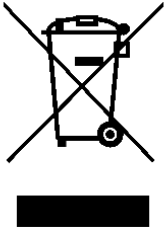
Disposal of the Packaging

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 oven.

- Place the potato strips onto the Grill or Baking Tray and insert into the oven 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 oven.
- 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 onto the Grill or Baking Tray, 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 oven.
- 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 onto the Grill or Baking Tray, 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 oven.
- Stir seasoning together, and then coat the squid and allow to stand for 20 minutes.

- Place the squid onto the Grill or Baking Tray, set the temperature for 200 degrees and the time for 12-15 minutes or until golden brown.



5. Spicy Shrimp

Unfrozen prawns	x10
Oil	2 tsp
Garlic finely chopped	x1
Black pepper	1 tsp
Chili powder	1 tsp
Sweet chili sauce	100mg

- Set the temperature to 200 degrees and timer to 5 minutes to preheat the oven.
 - Rinse the prawns.
-
- Apply a thin layer of salad oil to the prawns, place the prawns onto the Grill or Baking Tray, set the temperature for 200 degrees and the time for 5-8 minutes or until a golden crunchy layer has formed.



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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