

 **DAEWOO**[®]
Essentials



Accessories included



600W 3.5L STAND MIXER

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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

When using electrical appliances, 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 Stand Mixer.**
- Before plugging your unit into the mains, visually check that the unit is intact and has not suffered any transit damage.
- **DO NOT** use this Stand Mixer with an extension cable.
- 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 shall not be used by children.
- Keep the appliance and its cord out of 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 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.
- Children less than 3 years should be kept away unless continuously supervised.

- **DO NOT** immerse the appliance or its cord in water or any other liquids.
- **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.
- 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 power cord to ensure no damage is evident. Should there be any signs of damage the appliance should not be used.
- If the power cord is damaged, it should only be replaced by the manufacturer or a suitable qualified after-sales-service in order to avoid a hazard.
- **DO NOT** allow the power cord to hang over sharp edges or come in contact with hot surfaces.
- Allow the unit to cool before storage.
- Always disconnect the Stand Mixer from the supply if it is left unattended and before assembling, disassembling or cleaning.
- 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.

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- **DO NOT** push objects into any openings as damage to the appliance and/or electric shock may occur.
 - Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.
 - Grasp the plug, not the cord.
 - Disconnect the appliance from the mains before removing the attachments.
 - Ensure that the mixing bowl is clear of all other utensils (attachments, spoons, etc.) before using the Mixer.
 -  **WARNING!** Do not touch or remove the attachments whilst they are rotating and/or the stand mixer is connected to the mains.

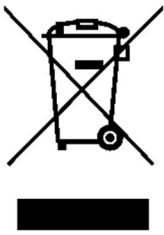
Explanation of Symbols

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.



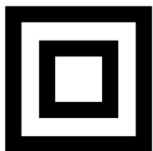
You should now recycle your waste electrical goods and in doing so help the environment. This symbol means waste electrical products at the end of their useful life should not be disposed of with normal household waste and not sent to landfill. Please ensure it is taken to a suitable facility for disposal. 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.

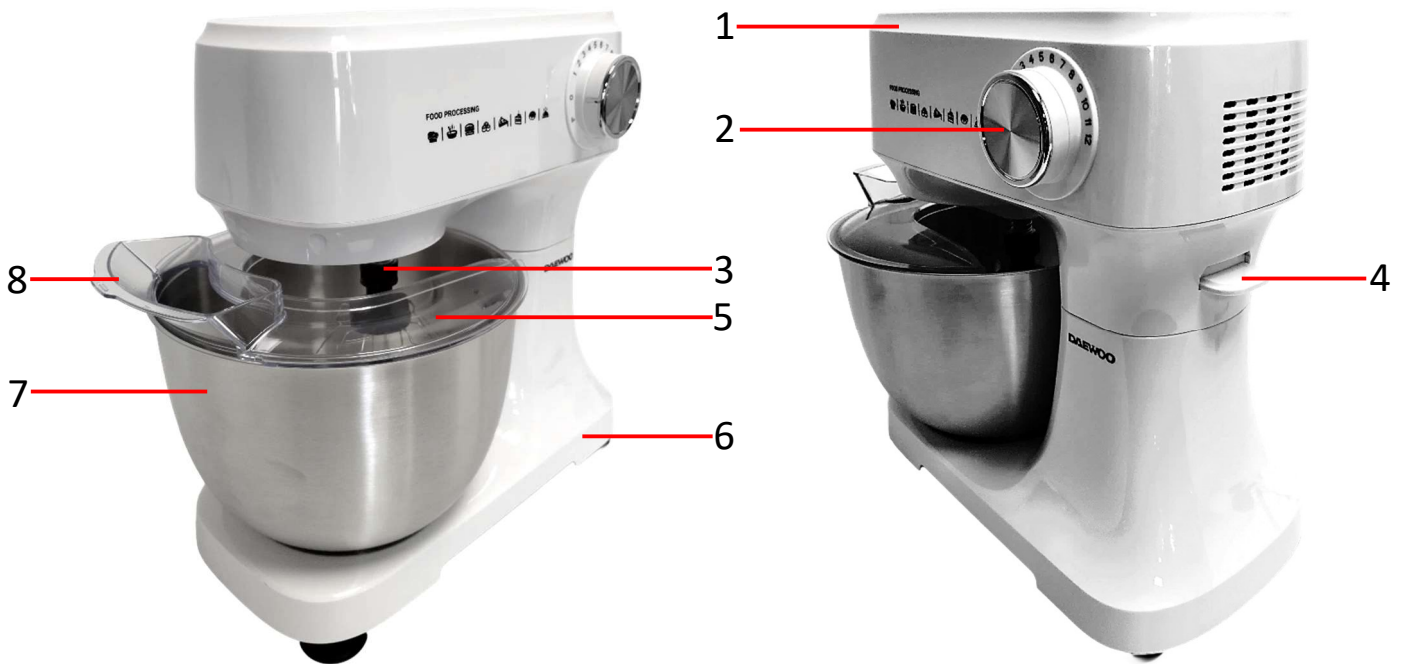


This Class 2 symbol indicates that the product is electrically double insulated and does not require an earth connection.



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

Description of Parts & Accessories



Description of Parts – Accessories



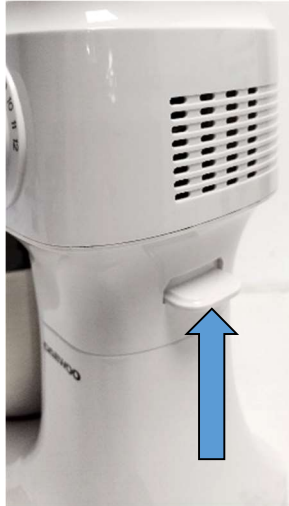
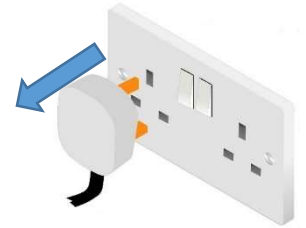
- 1. Top Housing
- 2. Speed Control
- 3. Spindle
- 4. Top Housing Release Lever
- 5. Splash Guard (with Shute)
- 6. Mixer Base
- 7. Mixing Bowl
- 8. Shute
- 9. Dough Hook
- 10. Mixing Attachment
- 11. Whisk

Before First Use of Your Stand Mixer

Remove all packing materials and discard responsibly. Before using the Stand Mixer for the first time, wash all the attachments in warm soapy water and dry thoroughly afterwards. Do not immerse the Stand Mixer in water or any other liquids.

Operating Instructions – Preparation for Mixing

1. Ensure that the Stand Mixer is disconnected from the mains supply.



2. Lift the **Top Housing Release Lever (4)** up.



3. Whilst holding the lever up, lift the **Top Housing (1)** fully up at the front of the mixer then release the **Top Housing Release Lever (4)** to lock the housing upright as shown right:



4. Select one of the three attachments that is appropriate for the mixing job to be done. The **Whisk (11 - left)** attachment is used in this example.

5. Align the two lugs on the mixer shaft with the two notches in the attachment. Once aligned, push the attachment firmly up onto the **Spindle (3)**. Rotate the attachment in the direction of the arrow to lock it in place as shown right:



6. Place the **Mixing Bowl** (7) on the **Mixer Base** (6).



7. Turn the **Mixing Bowl** (7) clockwise slightly to lock the bowl into position. See photo right and above.

8. Support the **Top Housing** (1) at the front. Lift the **Top Housing Release Lever** (4) and carefully guide the **Top Housing** (1) down, release the **Top Housing Release Lever** (4).



9. Repeat the above process with the **Dough Hook** (9) and **Mixing Attachment** (10) depending on which accessory is required.

Operating Instructions – Using the Mixer

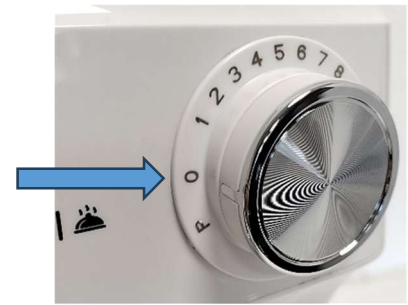
1. Before use, place the mixer on a solid, level and even work surface that is near to a mains outlet socket.

2. After loading mixture into the **Mixing Bowl** (7), place the **Splash Guard** (5) onto the top of the **Mixing Bowl** (7) as shown in the photo right.

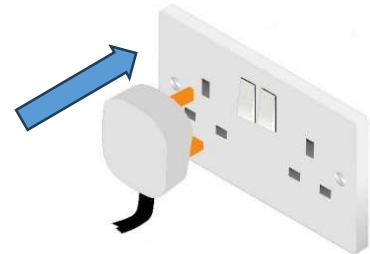
i Any further mixture required during mixing can be added through **Shute** (8) in the **Splash Guard** (5).



3. Ensure the **Speed Control (2)** is set to '0' as shown right:



4. Insert the mains plug into the socket.



5. To operate the Mixer, rotate the **Speed Control (2)** clockwise from the '0' position through the increments (1-12) to steadily increase the speed. Use the following speed guidelines to select the required speed:



6. The pulse function ('P') will give a sudden burst of high speed mixing, this is useful to quickly whisk an egg for example.

To Mix or knead Dough:

1. The **Dough Hook (9)** attachment should be used.
2. A suggested flour and water ratio of 5:3 is recommended.
3. Start with speed 1 and mix for approximately 10 seconds, then increase to speed 2 and mix for another 10 seconds, thereafter turn to speed 3 for approximately 3 minutes.
4. When filling the **Mixing bowl (7)**, please ensure that the maximum quantity is not exceeded, please see the loading chart below.

Whipping egg whites or cream:

1. The **Whisk (10)** Attachment should be used.
2. Use speed 4 to speed 6 and whip the egg whites without stopping for approximately 5 minutes, the time will vary according to the size and quantity of the eggs, repeat until the desired consistency is achieved.
3. For whipped cream, whip 250ml fresh cream at speed 4 to 6 for approximately 5 minutes.
4. When filling the **Mixing Bowl (5)** with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded, please see loading chart below.

Mixing Cakes, Buns, Puddings, etc.

1. The **Mixing Attachment (9)** should be used.
2. Mix the ingredients according to the available recipe, from speed 1 to 10 for about 5 minutes.
3. Do not exceed the maximum quantity for the mixing bowl.

Maximum Loading Chart

Ingredients	Quantity
Bread Dough	1kg
Cake Mix	1.5kg
Cream/Milk	1L
Egg Whites	16
Flour	1.5Kg
Pastry	0.5kg

Hints and Tips

- For most recipes, it is better to begin your mixing on a lower speed until the ingredients begin to combine, then move up to the appropriate speed for the particular mixture.
- Generally, there is not one set speed for an entire recipe. You will need to change the speed of the mixer depending on what stage of the recipe you are working on.
- Whilst mixing larger quantities, you may need to increase the speed of the mixer due to the larger load on the machine.
- If additional ingredient needs adding to the recipe whilst mixing, it is advised to lower the speed to avoid the 'snow storm' effect. The speed can be raised again once the additional ingredients are added.

Recipes for You to Try

Olive & rosemary focaccia - serves 2

- 200ml luke - warm water
- 1/2 tablespoon sugar
- 2 tablespoon dry yeast
- 2 cups plain flour
- 1 tablespoon salt
- 1 1/2 tablespoon olive oil
- 1 small jar of olives
- 3 sprigs of rosemary
- Sea salt flakes



1. Combine the water, sugar and yeast in a jug; stir to combine. Cover mixture and place in a warm area for about 10 minutes until the mixture is frothy.
2. Place the flour and salt in the Mixing Bowl. Add the yeast mixture and olive oil. Using the Dough Hook attachment, mix on low speed (1-2) for about 2 minutes or until combined and mixture forms a ball. Continue kneading for 8 minutes.
3. Remove dough from the bowl. Lightly grease the bowl and return the dough to the bowl. Cover and allow to rise in a warm area for about 1 hour or until it has doubled in size.
4. Preheat oven to 200°C/400°F/Gas 6. Grease and line 2 oven trays with baking paper.
5. Knead the dough by hand to work out the air.
6. Cut the dough in half.
7. Roll each piece on a lightly floured surface into 20 x 25cm rectangles. Place on prepared trays. Top each focaccia with olives, rosemary. Sprinkle with sea salt and olive oil. Bake for 15-20 minutes or until cooked through.
8. Serve warm, cut into pieces.

Choc Chip Cookies - makes 32 (approx)

- 2 1/2 cups flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 230g soft cubed butter
- 240g light brown sugar
- 144g granulated sugar
- 2 large eggs
- 1 1/2 tsp vanilla extract
- 220g chopped chocolate



1. Stir together the flour, baking soda and salt and set to one side.
2. Place the butter and sugar in the bowl with the mixing beater attachment. Start on speed 3 for 2 seconds then adjust to speed 4 and continue to beat for 10 seconds or until the mixture is creamed together. While beating add the eggs and vanilla, continue to beat for a further 2 minutes after both eggs have been added.
3. Reduce the speed to 3 and add the flour, baking soda and salt. Reduced to speed 1 and add the chopped chocolate.
4. Place the dough out onto a sheet of waxed paper, wrap it tightly and chill for 24 hours.
5. Preheat oven to 180°C/350°F/Gas 4. Lightly grease and line a baking tray.
6. Shape the dough into golf ball size balls and arrange on the baking tray, spacing each ball 3 inches apart. Bake in batches for 12-15 minutes or until golden brown. Cool on a wire rack.

Cupcakes - makes 12

- 300g soft butter
 - 300g caster sugar
 - 1tablespoon vanilla extract
 - 1tablespoon baking powder
 - 300g self-raising flour
 - 6 eggs
 - 2 tablespoon milk
 - Few drops Food colouring
 - Chocolate shavings
- Butter icing:

- 140g soft butter
- 300g icing sugar



1. Pre-heat your oven to 180°C/350°F/Gas 4.
2. Place the butter, sugar, vanilla essence, baking powder, flour and eggs in the bowl with the Mixing beater. Start on speed 3 for 2 seconds then adjust to speed 4 and continue to beat for 10 seconds or until the mixture is creamed together.
3. Spoon the mixture into the cases and bake on the middle shelf for 15-20 minutes until risen and golden. Cool on a wire rack.
4. For the icing, place the butter in the bowl with the mixing beater and beat on speed 2 until the mixture starts to combine then increase to speed 3 and beat until soft. Add the icing sugar and beat until soft and creamy. If the mixture is too dry add some water (approx. 1tsp) a little at a time.
5. Add a few drops of food colouring and beat until combined.
6. Swirl the frosting thickly over the cupcakes, decorate with the chocolate shavings and serve.

Ricotta Cheesecake - serves 8

- 90g soft butter
- 1 1/4 cup caster sugar
- 6 eggs
- 1 1/4 cups plain flour
- 1/4 cup self-raising flour
- 750g ricotta
- 3 teaspoons grated lemon rind
- 1 tablespoons lemon juice



1. Using the mixing beater attachment, beat butter, 1/4 cup of sugar and 1 egg on low speed (2) until combined.
2. Add flour and beat on low speed (1) until combined. Using the back of a spoon, press mixture over the base of prepared tin. Refrigerate for 30 minutes.
3. Grease a 22cm springform tin and line the base with baking paper. Preheat oven to 200°C/400°F/Gas 6.
4. Bake for 15 minutes. Remove from oven and allow to cool. Reduce oven temperature to 160°C/320°F/Gas 2 1/2.
5. Place ricotta, 1 cup of sugar, 5 eggs, rind and juice in the Mixing Bowl. Using the Whisk, mix on high speed (6) until smooth.
6. Pour into tin and bake for about 1 hour or until set but still wobbly in the centre. Turn the oven off. Cool cake in the oven with the door ajar. Refrigerate for several hours before serving dusted with icing sugar.

lemon slice - serves 8

- 125g soft butter
- 1 1/4 cups icing sugar
- 1 1/4 cups plain flour
- 3 eggs
- 1 cup caster sugar
- 1 tsp grated lemon rind
- 1/2 cup lemon juice



1. Preheat oven to 180°C/350°F/Gas 4. Grease and line a 23cm square pan with baking paper, extended 2cm above the edge of the pan.
1. Place butter and icing sugar in the Mixing Bowl. Using the mixing beater attachment, beat on medium speed (3-4) for 1 minute or until smooth and creamy. Add 1 cup of the flour and mix on low speed (1) until just combined.
2. Press the mixture evenly over the base of prepared pan. Bake for about 15 minutes or until browned lightly.
3. Meanwhile, place eggs, caster sugar, remaining flour, rind and juice in the Mixing Bowl. Using the Whisk attachment, mix on medium speed (3-4) until combined. Pour the egg mixture over hot base.
4. Bake for about 20 minutes or until firm. Cool in pan.

Sticky Toffee Pudding - serves 6

- 200g pitted dates, chopped
- 1 1/2 tablespoon baking powder
- 1/3 cup boiling water
- 125g soft butter
- 1 cup brown sugar
- 2 eggs
- 1 1/2 cups plain flour
- 1/4 cup milk

Toffee Sauce:

- 200g butter
- 1 cup cream
- 1 cup brown sugar



1. Place the dates, baking powder and boiling water in a bowl. Set aside for 10 minutes.
2. Preheat oven to 180°C/350°F/Gas 4. Grease and line a 20cm square cake pan with baking paper. Using the mixer beater attachment, mix the butter and sugar on medium speed (3-4) for about 2 minutes or until creamy.
3. Gradually add the eggs and beat well. Add the flour, milk and date mixture.
4. Mix on medium speed (3-4) until just combined.
5. Spoon mixture into prepared pan and bake for 40 minutes or until cooked when tested.
6. To make the toffee sauce, place all ingredients in a small saucepan. Stir over medium heat until melted and simmer for 3 minutes.
7. Serve pudding with warm toffee sauce.

Macaroons – makes 24

- 125g ground almonds
- 175g icing sugar
- 3 egg whites
- 1 tablespoon salt
- 75g caster sugar
- Food colouring
- 1 tablespoon almond essence

Chocolate filling:

- 140g soft butter
- 300g icing sugar
- 50g cocoa powder



1. Mix together ground almonds and icing sugar in a small bowl.
2. Add the egg whites and salt to the Mixing Bowl with the Whisk attached. Whisk on speed 6 until thick and glossy.
3. While whisking slowly add the caster sugar, food colouring and almond essence. Continue to whisk on speed 6 until thick with stiff peaks. Replace Whisk with the mixer Beater attachment. Beat on speed 2 while adding the ground almond mixture. Set aside.
4. For the chocolate filling, place the butter in the bowl with the spatula beater and beat on speed 2 working up to speed 3 until soft. Add the icing sugar and cocoa powder and beat until soft and creamy. If the mixture is too dry add some water (approx. 1tsp) a little at a time.
5. Line a baking sheet with parchment paper. Fill a piping bag with the meringue mixture. Pipe onto the baking sheet to make 3cm circles. Sharply tap the sheet on the work surface to pop any air bubbles. Leave the macaroons to dry for between 30-45 minutes.
6. Pre-heat your oven to 160°C/320°F/Gas 2 1/2. Bake the macaroons for 6-8 minutes. Allow to cool, then sandwich together with the chocolate filling.

Coconut Marshmallows - makes 50

- 1/3 cup gelatine
- 4 cups caster sugar
- 2 teaspoons lemon juice
- 2 cups shredded coconut, lightly toasted



1. Combine gelatine and 1 cup of cold water. Stand for 5 minutes.
2. Stir sugar and 2 cups of hot water in a large saucepan over low heat until sugar dissolves. Bring to boil.
3. Add gelatine mixture; simmer, uncovered for 20 minutes. Cool to room temperature.
4. Transfer sugar mixture to the Mixing Bowl. Add juice. Using the Whisk attachment, begin beating on low speed (1). Gradually increase to very high speed (6) over 15 minutes. Mixture should be very thick and hold its shape.
5. Rinse a 20cm x 30cm tray with cold water; do not dry. Spread marshmallow mixture into tray.
6. Sprinkle with enough coconut to cover the surface. Allow to sit at room temperature for 2 hours or until firm.
7. Cut marshmallow into squares using a wet knife; toss in remaining coconut.

Cleaning and Maintenance

- Always disconnect the Stand Mixer from the mains power supply before cleaning.
- The attachments and Mixing Bowl are Dishwasher safe however, we recommend washing in warm soapy water to extend the product life.
- Clean the outside of the Stand Mixer with a clean damp cloth. Never clean with harsh or abrasive cleaners.
- Do not submerge the Stand Mixer in water or any other liquids.

Non-Wireable Mains Plug

If your appliance is supplied with a non-wireable 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 who will be pleased to do this for you. 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	SDA2690
Rated Voltage	220-240V AC ~ 50-60Hz
Rated Power	600W
Protection Class	II
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

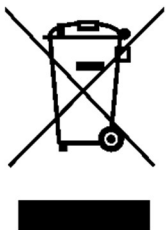
Disposal of the Packaging

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



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.

Notes

Notes





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