



DAEWOO®



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



2LB DIGITAL BREAD MAKER

Contents

Page no.

2	Contents
3	Reading and Storing the User Manual
3/4/5	Important Safety Instructions for Proper Use
6	Explanation of Symbols
7	Description of parts
8	Control Panel
8	Before First Use
9/10	Setting Up Your Bread Maker
11	Menu Buttons
12	Timer
13/14/15	Recipe Guide
15	Care and Maintenance
16	Technical Specifications
16/17	Recycling information
17	Troubleshooting Guide
18	Customer Support
19	Notes
Back Page	Warranty Information

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 Bread maker.**
- Before plugging your Bread maker 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 Bread maker more than its capacity – ensure the water level is between the min and max marks. If the Bread maker 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 Bread maker will get hot during use.**
- **THIS APPLIANCE MUST BE EARTHED**

Explanation of Symbols

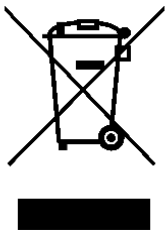
The following warning symbols or words are used in this instruction manual:



Products labelled with this symbol conform to applicable provisions of the European Economic Area.



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



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 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.



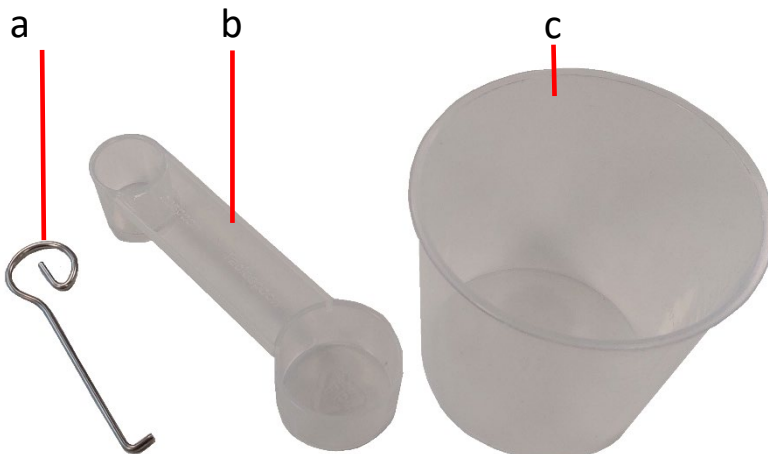
This symbol indicates that the supply uses an alternating current mains supply.

Description of parts - Overview



1. Lid
2. Viewing Window
3. Basket Handle
4. Breadbasket
5. Control Panel
6. Outer Case

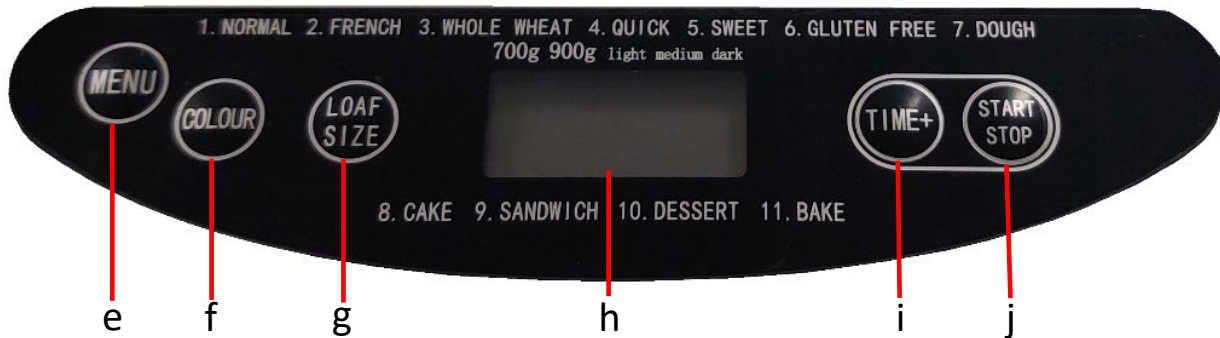
Description of parts – Accessories



- a. Paddle Hook
- b. Measuring Spoon
- c. Measuring Cup
- d. Paddle

————— d

Control Panel (5)



- e. Menu
- f. Colour
- g. Loaf Size
- h. Digital Display
- i. Time+ Button
- j. Start/Stop

Measuring Spoon (b)

The **Measuring spoon** (b) measures both Teaspoons (Tsp -small side) and Tablespoons (Tbsp – large side), this can be used to measure ingredients when following the below recipe guide.

Measuring Cup (c)

The **Measuring cup** (c) measures in millilitres (ml), ounces (oz) and cups, this can be used to measure ingredients when following recipes.

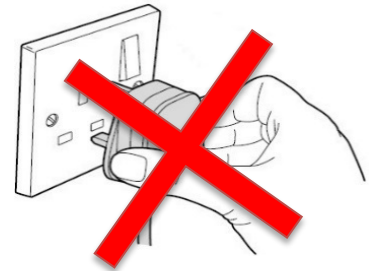
Before the First Use of Your Bread maker

1. Remove all packing materials and discard responsibly.

2. Ensure all parts are present (see *Description of Parts* above).
3. Wash the **Lid** (1), and the **Breadbasket** (4) in warm soapy water. Rinse and allow to dry before use.

Setting up Your Bread maker

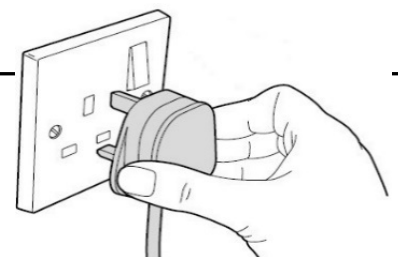
1. Do not insert the plug into the mains socket.
2. Place the bread maker on a solid, level heat resistant surface at a comfortable height for the user.
3. Ensure that the **Breadbasket** (4) is firmly in place, twist clockwise to lock. The **Paddle** (d) should sit firmly on the spindle in the centre of the **Breadbasket** (4).



4. Before adding the ingredients to the **breadbasket** (4), it is important to grease it in order to prevent the bread from sticking. To grease the breadbasket, use either butter, margarine or a cooking spray.

5. Start adding the ingredients for your chosen bread recipe to the **Breadbasket** (4) in the following sequence: water should be added and then flour, followed by the other ingredients in the recipe (see below **Recipe Guide**) Add the yeast to one side of the mixture if using a program with the delay function otherwise if no delay function is selected then place the yeast on the top of the mixture in order to not to mix the yeast with the salt, it is important that the yeast does not come into contact with the salt; otherwise the dough will not rise properly.

i When plugged into the mains, the **Digital Display** (h) will display the default menu: **900g/Medium Colour, Menu 1. 3:00**.



6. Close the **Lid (1)** of the bread maker.

7. Insert the plug (with dry hands) into the nearest mains socket, the unit will then beep to confirm the unit has powered up. The **Digital Display (h)** will show **1. 3:00**

8. Press the **Menu Button (e)** on the **Control Panel (5)**, to select your bread type, select your bread **Colour (f)** and Loaf weight using the **Loaf Size (g)** button.

9. If desired at this point, a time delay can be set (the timer cannot be used with **Quick, Dough, Cake or the Bake** setting), please refer to the information below regarding this function. If you are starting the bread making process immediately, press the **Start/Stop (j)** button to begin.

10. Press the **Start/Stop (j)** button on the **Control Panel (5)** and the bread maker will begin to go through the process of kneading the dough.

11. Once the baking is complete, the bread maker will beep and The **Digital Display (h)** will show 0:00, the unit will then go into keep warm mode for a 1 hour period. To cancel the keep warm mode at any point, simply press and hold the **Start/Stop (j)** button until the machine beeps and the unit will enter standby mode.

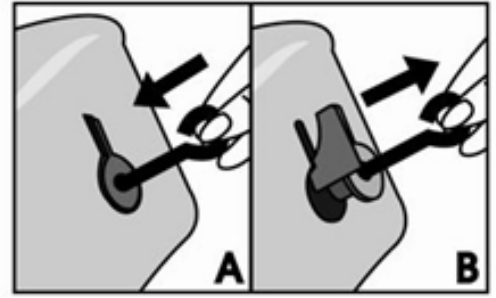
12. After the program has finished, unplug from the mains socket before taking the bread out. Use an oven glove or similar, twist the **Breadbasket (4)** anticlockwise and lift from the machine.

13. Shake the **Breadbasket (4)** lightly and remove the bread, check that the **Paddle (c)** has not come out with the bread.

i If the **Paddle (d)** is stuck in the bread, it can be difficult to remove. Carefully use the **Paddle Hook (a)** accessory to dislodge the **Paddle (d)** with ease,



- A. Insert the **Paddle Hook** (a) into the centre hole of the **Paddle** (d).
- B. Gently pull the **Paddle Hook** (a) to dislodge the **Paddle** (d) from the bread.



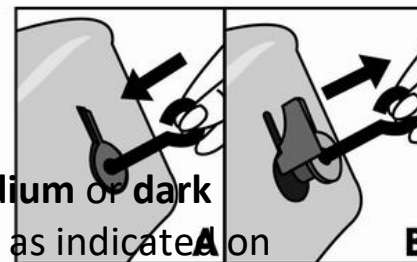
Menu Button (e)

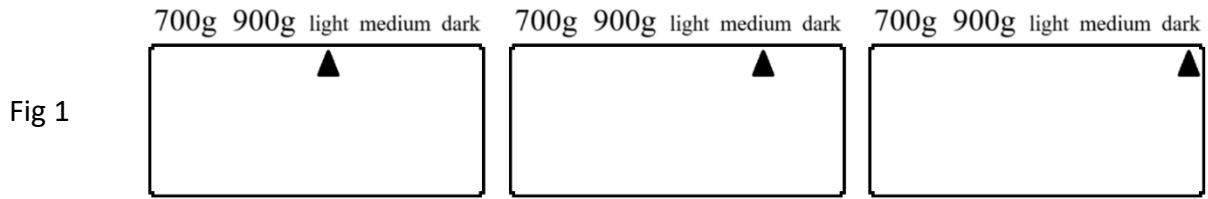
Menu: Press the Menu button, a beep will be heard with each press, select from the following menu options:

1. **Normal**, kneading, proving and baking a basic loaf
2. **French**, kneading, proving and baking slightly longer than the normal setting for a thicker crust
3. **Whole Wheat**, Kneading, proving and baking of Whole wheat bread. It is not recommended to use the delay function as this may produce poor results.
4. **Quick**, kneading, proving and baking a basic loaf. Used when baking a smaller loaf of bread.
5. **Sweet**, kneading, proving and baking a sweet bread. You can also add ingredients for flavour.
6. **Gluten Free**, kneading, proving and baking a gluten free loaf of bread.
7. **Dough**, Kneading and proving only, this function allows you to make dough which can then be used for making bread rolls, pizza bases etc,
8. **Cake**, kneading and baking, use baking powder or self-raising flour to obtain a rise.
9. **Sandwich**, kneading proving and baking. Used for a lighter texture bread with a thinner crust.
10. **Dessert**, kneading, proving and baking desserts.
11. **Bake**, baking only, no proving or kneading. This function can be used to increase baking times when required.

Colour (f)

The **Colour Button** (f) allows you to select between a **light, medium or dark** crust on your finished loaf. Press to cycle through the 3 options as indicated **A** on your **Digital Display** (h) (see below fig 1).





Loaf Size (g) Press to select either a 700g loaf or a 900g loaf (based on approximate weight of all ingredients). This function is not available when using the **Quick, Dough, Cake or Bake** settings.

Time+ Button (i)

Time Delay: The Bread maker has a time delay function.

Example: to have fresh ready-made bread at 7:00am in the morning, place all the ingredients into the Bread maker as required at 8:30pm the previous day.

The time delay for this would be 10 hours and 30 minutes which is the total time from 8:30pm until 7:00am the following day. In order to set the time delay, use the **Time+ Button (i)** to increase the time in increments of 10 minutes, after setting the desired time (10:30), press the **Start/Stop (j)** button.

- i** The maximum permissible delay is 13 hours, including baking time.
- i** The time displayed on the screen includes cooking time.
- i** This function is not suitable for recipes which require the use of eggs.
- i** For recipes using yeast, it is recommended to cover yeast under flour to maintain the activity of the yeast.

PAUSE function

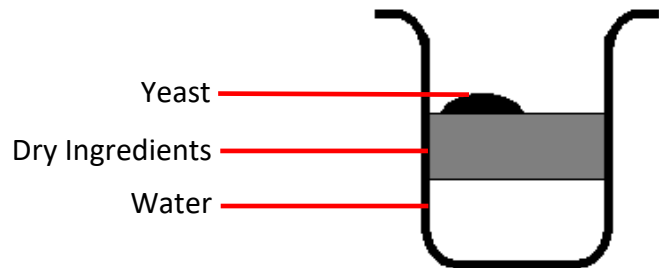
After procedure starts up, you can press **Start/Stop (j)** button once to interrupt at any time, the operation will be paused but the setting will be memorized, the working time will be flashed on the **Digital Display (h)**. Touch **Start/Stop (j)** button again or if you wait 10 minutes without touching any button, the program will continue.

Adding Ingredients

When placing ingredients into the **breadbasket** (4). Keep to the order in the recipes below.

The water or liquid should be added first, then add sugar, salt and flour, always add yeast or baking powder as the last ingredient.

i The maximum quantity of flour and yeast separately is 490g and 6g.



Recipe Guide

1. Normal Bread

Ingredient	1.5LB/750g	2LB/1000g
Water	240ml	290ml
Butter	2Tbsp	3Tbsp
Table Salt	1/2Tsp	1/2Tsp
Sugar	2Tbsp	3Tbsp
Milk Powder	3Tbsp	5Tbsp
Flour	400g	475g
Yeast Powder	1Tsp	1Tsp

2. French Bread

Ingredient	1.5LB/750g	2LB/1000g
Water	260ml	320ml
Butter	2Tbsp	3Tbsp
Table Salt	1/2Tsp	1/2Tsp
Milk Powder	3Tbsp	4Tbsp
Flour	400g	500g
Yeast Powder	1Tsp	1+1/4Tsp

3. Whole Wheat

Ingredient	1.5LB/700g	2LB/900g
Water	280ml	340ml
Butter	2Tbsp	3Tbsp
Table Salt	1/2Tsp	1+1/2Tsp
Flour	200g	250g
Whole Wheat Flour	200g	250g
Sugar	3Tbsp	4Tbsp
Yeast Powder	1+1/4Tsp	1+1/2Tsp

4. Quick Bread

Ingredient	1.5LB/700g	2LB/900g
Water 40-50C	240ml	300ml
Butter	2Tbsp	3Tbsp
Table Salt	1/2Tsp	1+1/2Tsp
Flour	375g	450g
Sugar	2Tbsp	3Tbsp
Milk Powder	3Tbsp	4Tbsp
Yeast Powder	3Tsp	4Tsp

5. Sweet Bread

Ingredient	1.5LB/700g	2LB/900g
Water	240ml	310ml
Butter	2Tbsp	3Tbsp
Table Salt	1/2Tsp	1/2Tsp
Sugar	6Tbsp	6Tbsp
Milk Powder	3Tbsp	4Tbsp
Flour	400g	500g
Yeast Powder	1Tsp	1Tsp

6. Gluten Free

Ingredient	1.5LB/700g	2LB/900g
Water	180ml	240ml
Sugar	3Tbsp	3+1/2Tbsp
Table Salt	1Tsp	1+1/2Tsp
Vegetable Oil	2+1/2Tbsp	3Tbsp
Gluten Free Flour	210g	280g
Corn Flour	210g	280g
Yeast Powder	1+1/4Tsp	1+1/2Tsp

7. Dough

Ingredient	1.5LB/700g	2LB/900g
Water	280ml	240ml
Butter	2Tbsp	2Tbsp
*Egg	2	n/a
*Table Salt	1+1/3Tsp	1+1/2Tsp
*Sugar	1Tbsp	1Tbsp
Flour	800g	600g

*Indicates ingredients which are variable depending on your requirements.

8. Cake

Ingredient	
Egg	4
Butter	100g
Sugar	150g
Cake Flour	380g
Table Salt	1Tsp
Baking Soda	3.5g

9. Sandwich Bread


Ingredient	1.5LB/700g	2LB/900g
Water	270ml	350ml
Sugar	1.5Tbsp	2Tbsp
Milk Powder	1.5Tbsp	2Tbsp
Butter	1.5Tbsp	2Tbsp
Table salt	1.5Tsp	2Tsp
Flour	420g	560g
Yeast Powder	1Tsp	1Tsp


10. Dessert (Apple Crisp)


Ingredient	
Medium Size Cooking Apples	6
Lemon Juice	1Tsp
Brown Sugar	110g
Plain Flour	65g
Quick Oats	90g
Butter or Margarine	6Tsbp

11. Bake

This function is used to bake already proven doughs only.

 Tbsp denotes Tablespoon, Tsp denotes Teaspoon

 **WARNING!** Take care when removing the **breadbasket** (4) as it will get hot during use. Use heat resistant oven gloves to prevent injury.

 **WARNING!** Voltage is still present even when the unit is in standby mode (off), to completely turn off the bread maker remove the mains plug from mains power supply.

Care and Maintenance

- Before carrying out any cleaning or maintenance, ensure that the Bread maker is unplugged from the mains power supply and has fully cooled.
- Do not clean any part of your Bread maker in a dishwasher.
- Do not submerge any part of the main body or mains cable in water or any other liquids.
- Wipe clean the outside of the main body and lid with a soft damp cloth.
- Remove the breadbasket from the bread maker by twisting and pulling upwards from the handle. Wash the breadbasket in warm soapy water and dry thoroughly afterwards.
- Never clean any part of the Bread maker with harsh or abrasive chemicals.

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.

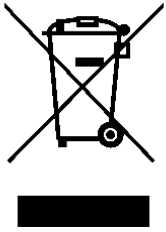
Technical Data

Model No.	SDA2849
Rated Voltage	220-240V~ 50Hz
Rated Power	550W
Protection Class	I (This Appliance must be Earthed)
Power consumption of equipment with any information or status display in Standby Mode shall not exceed 0,80W	0,761 W
This Equipment complies with Annex III of the 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>
Bread maker is not working, failing to mix flour	Mains plug not in socket.	Check that the mains plug is inserted into the socket and is switched on. Press "Start/Stop/Pause" button.
	Is operation delayed.	Is the "." indicator flashing.
	Damaged parts.	Contact the retailer.
Abnormal Sound	Foreign objects are present in the inner body.	Remove all foreign bodies, crumbs and foodstuffs from the inner body
	Breadbasket is not firmly in place.	Twist and lock the breadbasket into place
Abnormal Smell/Taste	Wire cord is damaged.	Keep wire cord away from heated objects or heat sources.
	Foreign matter on or around the heating element.	Remove any foreign matter, crumbs or debris from around the heating element.
LED indicates "LLL"	Temperature inside the unit is lower than -10 degrees C.	Ensure that product is used in an environment with a constant ambient temperature between -10 and 50 degrees C.
LED indicates "HHH"	Temperature inside the unit is higher than 50 degrees C.	Ensure that product is used in an environment with a constant ambient temperature between -10 and 50 degrees C.
LED indicates "EE0" or "EE1"	Sensor fault code.	Contact the retailer.
Bread is partly Raw	Bread is raw.	Use function 14. Bake to cook the contents for a little longer until Bread is cooked through.
	The amount of ingredients in dough mixture is wrong.	Ensure you refer to ingredients and recipe as per the above guide.

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.



Notes



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.***

Daewoo is a registered trademark.
Produced and imported under licence by
Eurosonic Group Limited
Brightgate House
1 Brightgate Way
Manchester M32 0TB UK
EU Rep: EuroSonic Magppie (ESM) Ltd. Ireland D05 X006
www.esgltd.com