



DAEWOO®



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



17L DELUXE HALOGEN AIR FRYER

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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, 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 Air Fryer.**
- Before plugging your unit into the mains, visually check that the unit is intact and has not suffered any damage in transit.
- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- Ensure the air fryer is switched OFF before connecting to the mains power supply.
- Ensure the air fryer is used on a solid, level, heat resistant surface.
- Keep the air fryer away from other heat emitting appliances.
- **DO NOT** immerse cords, plugs or any part of the air fryer in water or any other liquid.
- **DO NOT** leave the air fryer unattended whilst connected to the mains supply.
- Children or pets should be supervised to ensure that they do not play with the air fryer.

- Close supervision is required when using this air fryer near children.
- Never leave this air fryer within reach of children.
- **DO NOT** allow children to use the air fryer without supervision.
- This air fryer 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 air fryer.
- Cleaning and user maintenance shall not be made by children without supervision.
- Keep the appliance and its cord out of reach of children less than 8 years.
- This air fryer is not a toy.
- Switch off at the wall socket and then remove the plug from the socket immediately after use or before cleaning.
- Use of an extension with the air fryer is not recommended.
- **DO NOT** operate the air fryer with a damaged cord / plug or after the air fryer malfunctions / has been damaged in any manner. Seek advice from the manufacturer or its service agent or a similarly qualified person.
- **DO NOT** use any parts / accessories other than those supplied with this air fryer, as this may cause damage.
- **DO NOT** pull the plug out by the cable as this may damage the plug and/or the cable.
- **DO NOT** use this product for anything other than its intended use.
- **DO NOT** carry the air fryer by the mains cable.
- **DO NOT** let the cable hang over the edge of the table or counter or let it come into contact with any hot surfaces.
- This air fryer is intended for household use only and

- should not be used for industrial purposes.
- Electrical appliances must always be stored in a secure place, out of the reach of children.
 - **DO NOT** operate with wet hands.
 - **DO NOT** store the air fryer in direct sunlight or in humidity conditions.
 - **DO NOT** leave the air fryer unattended during use.
 - **DO NOT** use this air fryer outdoors.
 - It is imperative to unplug the mains cable after the air fryer has been used, before it is cleaned and whilst being repaired.
 - 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.
 - If the mains cable 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** run the mains cable under carpets, rugs, etc.
 - **DO NOT** wrap the power cord around the appliance in use or during storage.
 - Allow the unit to cool before storage.
 - Before cleaning, disconnect the air fryer from the mains supply and allow to cool.
 - **DO NOT** push objects into any openings as damage to the air fryer and/or electric shock may occur.
 - **DO NOT** use this product with an external programmer, timer, separate remote control system or any other device.
 - **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 the air fryer.
 - Never place the appliance near to flammable material or high pressure containers.
 - Never place this appliance on an electric, gas, or any other type of hob.

- **WARNING** do not attempt to move the air fryer whilst it is hot or contains hot foods or liquids.

THIS APPLIANCE MUST BE EARTHED

IMPORTANT – ADDITIONAL SAFETY INFORMATION

- **PLEASE NOTE:** Before use, check the glass bowl and lid for any signs of damage that may have been caused in transit such as cracks or chipping.
- **PLEASE NOTE:** Before use, ensure that the Air Fryer is used in an open, well ventilated area well away from other appliances and other obstructions.
- **DO NOT** use the Air Fryer 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.
- **DO NOT** use metal utensils with this appliance as this may damage the glass, only use wooden or plastic utensils.
- **DO NOT** use any other accessories with this appliance for example trays, bowls, etc.
- **DO NOT** use Aluminium or Tin Foil with this Air Fryer.

i Introduction

This household Halogen Air Fryer cooks using very little or no cooking oil for healthier cooking.

If a little oil is required for extra browning for example, use a moderate amount of spray type cooking oil.

⚠ WARNING! **DO NOT** fill your Air Fryer with cooking oil as this will cause a fire and a scalding hazard.

⚠ WARNING! **DO NOT** fill your Air Fryer with water as this will cause a scalding hazard.

DO NOT use metal cooking tools with this Air Fryer as damage may occur to the Glass Bowl. Only use wooden or plastic (nylon) tools with your Air Fryer.

Explanation of Symbols

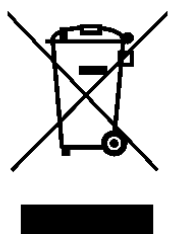
The following warning symbols or words are used in this instruction manual:

**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 gets hot and care must be taken.

What's in the Box

- 1x Instruction Manual
- 1x Air Fryer
- 1x Glass Bowl
- 1x Extension Ring
- 1x High Rack
- 1x Low Rack
- 2x Mesh Baskets
- 1x Lid Stand
- 1x Tongs
- 1x Oil Spray Bottle

Description Of Parts



- 1. Handle
- 2. Thermostat
- 3. Heat Indicator
- 4. Lid
- 5. Extension Ring
- 6. High Rack
- 7. Low Rack
- 8. Mesh Baskets x2
- 9. Lid Stand
- 10. Base (with Handles)
- 11. Glass Bowl
- 12. Tongs
- 13. Oil Spray Bottle
- 14. Power Indicator
- 15. Timer

Using the Accessories



Lid stand showing how to store the lid.



Using the tongs to pick up a rack.



Using the tongs to pick up a basket.

NOTE: Always use the tongs provided to remove the basket or rack from the Glass Bowl (11) and use the supplied Lid Stand (9) for supporting the lid during and immediately after cooking.

DO NOT use any other accessories with this appliance for example trays, bowls, etc.

DO NOT use Aluminium or Tin Foil with is Air Fryer.

UNPACKING BEFORE THE FIRST TIME YOU USE YOUR AIR FRYER

Please read these operating instructions thoroughly and keep them in a safe place for future reference.

Remove all packing materials and discard responsibly.

Before using the Air Fryer for the first time, wash all the attachments in warm soapy water and dry thoroughly afterwards.

DO NOT immerse the lid/motor assembly in water or any other liquids.

i The Extension Ring (5) is supplied packed around the Glass Bowl (11) inside the Base (10) during transit. Ensure that the Extension Ring (5) is removed from the Base (10) before use – failure to remove the Extension Ring (5) from around the Glass Bowl (11) may cause damage to the Air Fryer and void your Warranty.



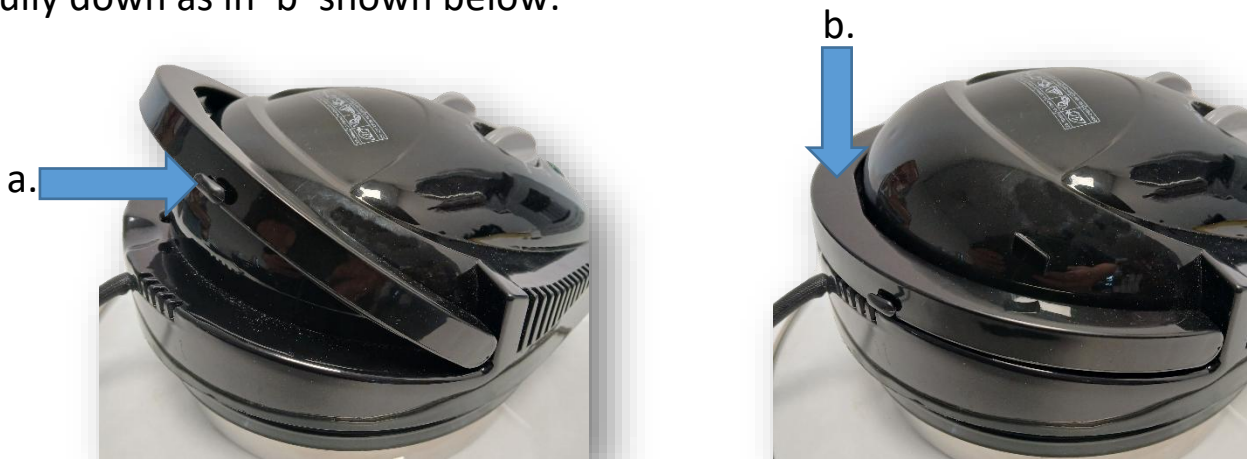
The Extension Ring (5) is stored in transit around the Glass Bowl (11) and must be removed before use.

DO NOT remove the silicon band from around the outside of the ring. The Silicon band provides heat protection whilst handling the Extension Ring (5).

NOTE: During initial use you may notice a slight odour due to the burning off of manufacturing residues. This is completely normal and will disappear after a short time.

Operating Instructions – The Safety Interlock

i IMPORTANT! This appliance has a **Safety Interlock Switch** built in which will prevent the appliance operating unless the **Handle (1)** is folded fully down in the horizontal position.
To do this, first press and hold the catch 'a' in the handle then push the handle fully down as in 'b' shown below:



Operating Instructions – The Controls

The Thermostat (2)

The **Thermostat (2)** allows you to set the cooking temperature from 65°C to 250°C. Rotate the control clockwise to increase the cooking temperature and anticlockwise to reduce the temperature.




The Timer (15)

The **Timer (15)** runs from 0 to 60 minutes and is marked in minute intervals. Rotate the timer clockwise to increase the cooking time and anticlockwise to reduce the cooking time. Once the timer has been set to the desired cooking time, it will count down until a bell sounds at the end of the cooking time and the unit will switch off.

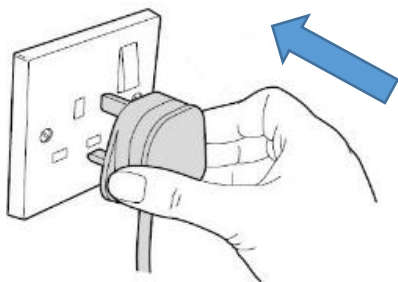
Hints and Tips for Using Your Halogen Air Fryer

1. It is recommended to Pre-heat the Halogen Air Fryer before use by rotating the **Thermostat (2)** at maximum and setting the **Timer (15)** for 3 minutes.
2. Always place food on the **Racks (6 & 7)** to ensure good air circulation.
3. Leave at least 1cm gap between food items on the same rack, again this ensures good air circulation.
4. Once food is cooked it can be kept hot by turning the **Thermostat (2)** to 150°C until it is ready to serve.

Using Your Halogen Air Fryer

1. The outer surface of the **Glass Bowl (11)** will become very hot during cooking, place the **Glass Bowl (11)** in its **Base (10)** and on a solid, level heatproof surface clear of all obstructions as described above.  **Danger Hot Surface!**
2. Place the **High Rack (6)** or **Low Rack (7)** [see the below table for the correct rack height] into the **Glass Bowl (11)** and place food on the rack leaving space between the pieces of food for good air circulation. Place the food at least 1cm away from the side of the bowl, again for the best air circulation.
3. Use the 2 **Mesh Baskets (8)** to hold food that is too fine for the racks and place the **Mesh Baskets (8)** onto the **High Rack (6)** or **Low Rack (7)** as desired.
4. Place the **Lid (4)** onto the **Glass Bowl (11)**.

5. Ensure the **Handle (1)** is fully pushed fully down (see above 'The Safety Interlock') until the **Safety Interlock Switch** clicks as shown right:



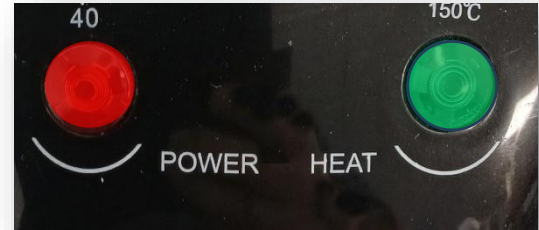
6. Insert the mains plug into the nearest socket outlet.

7. Rotate the **Thermostat (2)** clockwise to the desired temperature using the reference table below.





8. Set the **Timer** (15) using the reference table below as a guide. The green **Heat Indicator** (3) and red **Power Indicator** (14) lights will glow indicating that cooking has started as shown:

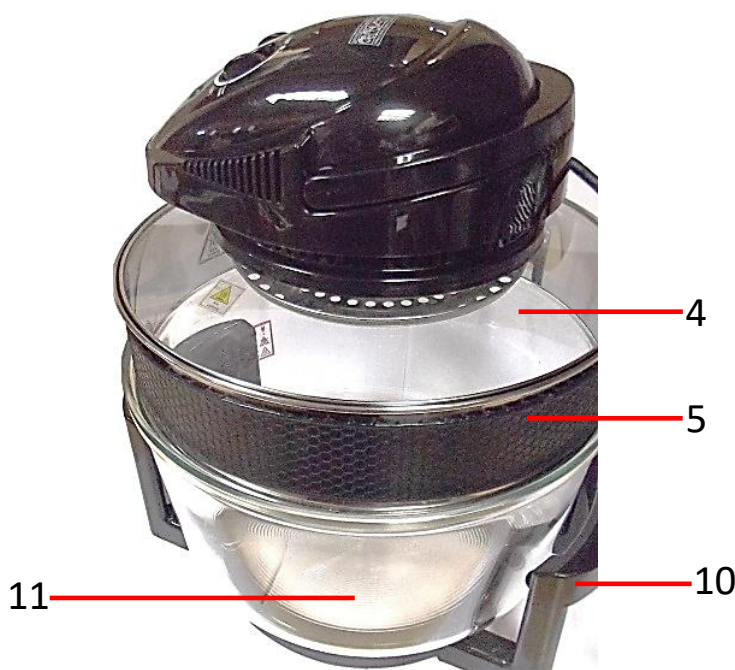


i The green **Heat Indicator** (3) and the internal Halogen lamp will go on and off during cooking – this is quite normal.

9. Once the **Timer** (15) has returned to the 'off' position at the end of the cooking time a bell will sound and unit will switch off.
10. Carefully remove the **Lid** (4) and place it onto the **Lid Stand** (9), remove the food and using the **Tongs** (12), remove the **Mesh Baskets** (8) and place them onto a heat resistant surface or trivet before serving. Food can be kept hot by turning the **Thermostat** (2) down to 150°C until ready to serve.

Increasing the Capacity of Your Halogen Air Fryer

1. To cook larger foods (such as a Turkey, a large joint of Meat, etc.) the size/capacity of the Air Fryer can be increased by placing the **Extension Ring** (5) on top of the **Glass Bowl** (11) and then placing the **Lid** (4) on top of the **Extension Ring** (5) as shown below:



Left: Increasing the capacity – Place the **Extension Ring** (5) on top of the **Glass Bowl** (11) to increase the capacity of the Halogen Air Fryer. Then place the **Lid** (4) on top of the **Extension Ring** (5).

Reference Table of Cooking Times and Temperature

<i>Food Type</i>	<i>Cooking Time (minutes)</i>	<i>Temperature</i>	<i>Rack Position</i>
Roast meat			
Beef	16 mins per 1lb + 20 mins	180-190 ⁰ C	Low rack
Lamb	16 mins per 1lb + 20 mins	180-190 ⁰ C	Low rack
Pork	24 mins per 1lb + 20 mins	180-190 ⁰ C	Low rack
Steak			
Rare	3 mins each side	250 ⁰ C	High rack
Medium	5 mins each side	250 ⁰ C	High rack
Well done	7 mins each side	250 ⁰ C	High rack
Other meats			
Sausage	5-8 mins each side	250 ⁰ C	High rack
Pork chop	6-8 mins each side	250 ⁰ C	High rack
Lamb chop	6-8 mins each side	250 ⁰ C	High rack
Chicken	35-40 mins	190-200 ⁰ C	Low rack
Chicken portions	15-20 mins	190-200 ⁰ C	Low rack
Cake			
One layer	20-25 mins	200 ⁰ C	Low rack
Loaf	35-40 mins	150 ⁰ C	Low rack
Frying and roasting			
Potatoes (roast, small cut) (Par boil for approx. 8 min, depending on size)	25-40 mins	190-210 ⁰ C	High rack (use with the basket for smaller cuts)
Homemade chips (Par boil for approx. 8 mins depending on size)	18-25 mins	180-200 ⁰ C	High rack with basket
Frozen Chips	20-25 mins	180-200 ⁰ C	High rack with basket

Cooking Tips

How to Roast

Place meat directly onto the wire rack.

Cooking time may vary depending on cut size and degree of cooking. Consult the cooking guide provided.

How to Bake

Place food on a metal or ceramic baking pan of a diameter no more than 12" (300mm) to leave enough room for air to circulate around the food being cooked. Follow cooking guidelines on the table provided.

How to Fry/Roast

You can get the effect of deep frying without all the oil by spraying the food lightly with oil. The food will need to be turned regularly during cooking.

Thawing Food

The Halogen Air Fryer will thaw most foods, simply place the food onto one of the wire racks, set the thermostat to thaw and allow approximately 40 minutes per kilogram. Large items such as meat joints should be turned at least once during the thawing process.

NOTE: After thawing food in the Halogen Air Fryer always ensure to thoroughly wash the bowl, racks, baskets and tongs etc. before re-using to prevent bacterial cross-contamination.

Care and Maintenance

- For light cleaning the Glass Bowl, place approximately 3cm of water in the bowl and add a squirt of washing liquid/mild detergent, place the Lid on the bowl and set the temperature dial to WASH and the timer to 10 mins, fully fold the handle down, the heater and turbo fan will warm and stir the water, cleaning the bowl.
- At the end of the cycle remove the plug from the socket and place the lid on the lid stand, empty, rinse and then dry the bowl.
- To clean the lid ensure that it is cool and use a damp cloth with a mild detergent on, NEVER IMMERSE THE LID/MOTOR ASSEMBLY IN WATER OR ANY OTHER LIQUID.
- Always ensure the Halogen Air Fryer is unplugged and the timer is in the OFF position before storage.
- Ensure the air fryer has cooled completely before storage.

⚠ WARNING !

1. NEVER PUT THE GLASS BOWL IN THE REFRIGERATOR AS THIS MAY CAUSE IT TO CRACK.
2. NEVER PLUNGE A HOT GLASS BOWL INTO COLD WATER AS THIS MAY CAUSE IT TO CRACK.
3. NEVER USE THE GLASS BOWL FOR COOKING, OTHER THAN AS RECOMMENDED BY THE MANUFACTURER AS LAID OUT IN THIS MANUAL.
4. NEITHER THE GLASS COOKING BOWL NOR THE ACCESSORIES ARE DISHWASHER SAFE AND SHOULD BE CLEANED BY HAND WITH WARM SOAPY WATER.

Troubleshooting Guide

Problem	Possible Cause	Possible Fix
Unit does not power up.	No power to the Air Fryer.	Check that the mains plug is inserted into the socket and the socket is switched on (if applicable).
	Fuse has blown in the mains plug.	Check by substitution.
Food is cold	Thermostat Dial is set too low.	Check cooking temperature control dial and increase accordingly.
Food is overcooked	Thermostat Dial is set too high.	Check cooking temperature control dial and decrease accordingly.

Technical Specification

Rated Voltage	220-240V~ 50/60Hz
Rated Power	1200-1400W
Model Number	SDA2907
Protection Class	I (This appliance must be earthed)
ErP: Power consumption of equipment in off mode shall not exceed 0.30W	0.028W
This equipment complies with Annex III of 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 mains 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.

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.

Recipes – these recipes are for guidance only and exact quantities may vary.

Rolled ribs Roast

4lbs rolled rib of beef
2 tablespoons red wine
2 tablespoons water
2 tablespoons flour
Salt and pepper

Trim excess fat from the meat, sprinkle with salt and pepper and rub in well. Place meat in a greased baking dish and pour wine and water over the meat. Marinade for 4 hours.

Place on the lower rack and cook for 1 hour at 160°C

Turn the meat and cook at 175°C for a further 40 minutes for rare, 50 minutes for medium and 60 minutes for well done.

Serves 6.

Chinese roast Chicken

3lbs chicken breast/wings/drumsticks
½ cup of soy sauce
1 tablespoon of honey 1 teaspoon 5 spice
1 teaspoon crushed garlic
1 teaspoon finely grated ginger
1 tablespoon sesame oil

Marinade the chicken pieces in a mixture of all the other ingredients for at least 2 hours, turning the pieces occasionally.

Place chicken pieces on the lower rack and cook at 200°C for approximately 20 minutes, turning during cooking.

Serves 6.

Fillet steak Supreme

2lbs whole fillet steak Garlic, salt and pepper
½ cup of red wine
1 tablespoon cream or sour cream Rind of one lemon (grated)
Rind of one orange (grated)
1 large onion (chopped)
1 tablespoon chopped parsley 2 grated carrots

Marinade the fillet steak with garlic, salt, pepper and red wine in a covered dish for 4 hours, basting and turning occasionally.

Remove the steak from the marinade and place with the carrot, lemon and orange rinds, onion and parsley on the lower rack and cook for 60 minutes at 190°C.

Remove meat and keep warm, to remaining marinade add the cooked onion, parsley and rinds and cook to reduce, add the cream and simmer for 1 minute, serve over sliced meat.

Jacket Potatoes

Medium sized washed potato (per person) Soft Butter
Garlic Salt
Ground black pepper

Wash and dry potatoes, removing any eyes/bruises etc. Rub a little butter onto the potato. Sprinkle with salt, garlic and pepper to taste. Place the potato on the high rack. Cook for 45 minutes at 190°C. Serve with Sour cream, cheese, beans etc.

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.





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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Manchester M32 0TB UK
EU Rep: EuroSonic Magppie (ESM) Ltd. Ireland D05 X006
www.esgltd.com