DAEWOO®



HOT CHOCOLATE MAKER

User Manual

DAEWOO
3 YEAR WARRANTY
*Terms and conditions apply.

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

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 Hot Chocolate Maker.**
- Before plugging your hot chocolate maker into the mains, visually check that the Hot Chocolate Maker 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.
- This Hot Chocolate Maker is only to be used with the stand provided.
- 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 if they have been given supervision or instruction concerning use if the appliance in a safe way and if they understand the hazards involved. 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. This appliance can be used by 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.

- **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 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 open lid whilst the water is boiling.**
- Never fill the Hot Chocolate Maker more than its capacity – ensure the water level is between the min and max marks. If the Hot Chocolate 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 Hot Chocolate Maker will get hot during use.**
- Ensure the Hot Chocolate Maker has switched off before removing it from the base.

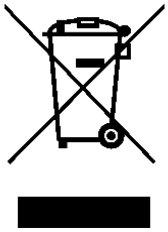
THIS APPLIANCE MUST BE EARTHED

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 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.

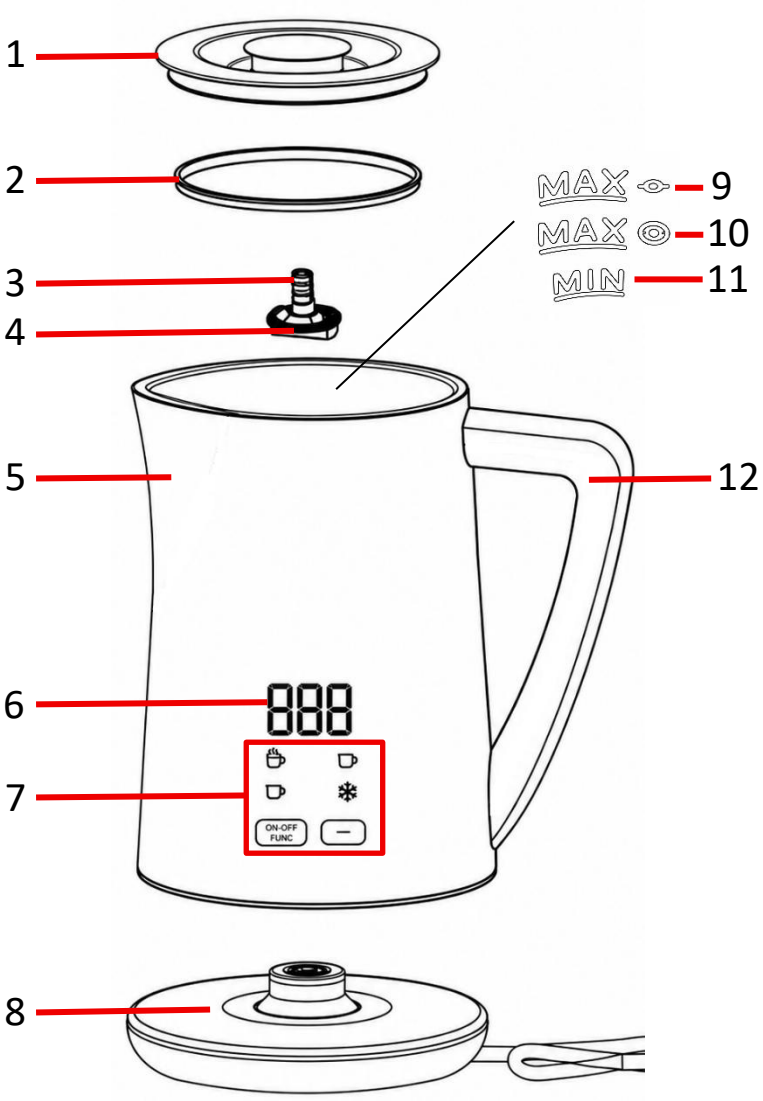
This symbol provides useful additional information on the use of this product.



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

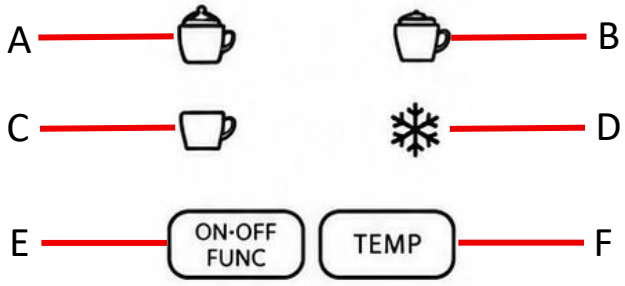
⚠ WARNING! This designates a hazard with moderate risk, which may result in severe injury if not adhered to.

Description of Parts



1. Lid
2. Sealing Ring
3. Stirring Insert
4. Frothing Whisk
5. Hot Chocolate Maker
6. Digital Display
7. Control Panel
8. Base
9. Heating Milk/Water Max Capacity (400ml)
10. Hot Foam Milk Max Capacity (300ml)
11. Minimum Fill Capacity (100ml)
12. Handle

Description of Control Panel



A. Hot Dense Foam Icon
B. Hot Airy Foam Icon
C. Hot Chocolate/Boiling Water Icon
D. Cold Foam Icon
E. Power/Function Icon
F. Variable Temperature Icon

Before First Use of Your Hot Chocolate Maker

Remove all packing materials and discard responsibly.
Before using the **Hot Chocolate Maker** (5) for the first time, wipe with a damp soft cloth and dry thoroughly.
Before using the **Hot Chocolate Maker** (5) for the first time, fill water to the max mark and allow the water to boil.
Pour away the boiled water and then repeat the process. If a slight taste or odour remains repeat the above process once more.
Do not immerse the **Hot Chocolate Maker** (5) or its **Base** (8) in water.

Using Your Hot Chocolate Maker

The **Hot Chocolate Maker** (5) has four functions which can be used to create:

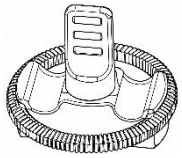
1. Hot Dense Foam
2. Hot Airy Foam
3. Hot Milk / Hot Chocolate / Boiling Water
4. Cold Foam

Press the **Power/Function Icon** (E) according to one of the 4 options below:

Programme	Button Operation	Max Capacity	Temperature	Recommended Drinks
Hot Dense Milk Foam	Press once	300ml	65°C ±5°C	Latte or matcha latte
Hot Airy Milk Foam	Press twice	300ml	65°C ±5°C	Cappuccino or macchiato
Hot Milk/ Hot Chocolate/ Boiling Water	Press three times	400ml	45/60/70/80/100°C	Hot chocolate, mocha, hot milk, tea
Cold Milk Foam	Press four times	300ml	Approximately 10°C	Frappe or iced cappuccino

Making Hot/Cold Milk Foam

1. Place the **Hot Chocolate Maker** (5) on a solid, non-flammable surface.
2. Insert the **Frothing Whisk** (4) and the **Stirring Insert** (3) onto the spindle inside the **Hot Chocolate Maker** (5) ensuring it is securely fitted.

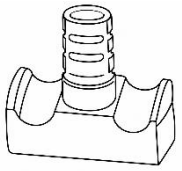


ℹ The **Frothing Whisk** (4) will come attached to the **Stirring Insert** (3).
3. Remove the **Lid** (1) from the **Hot Chocolate Maker** (5) and pour the required amount of milk into the **Hot Chocolate Maker** (5) following the guidance on the table above. **Do not exceed the MAX fill lines**.
4. Attach the **Lid** (1) and place the **Hot Chocolate Maker** (5) onto the **Base** (8).
5. Insert the mains plug (with dry hands) into the mains socket, the **Digital Display** (6) will illuminate (---) indicating the unit is on.
6. Press the **Power/Function Icon** (E) once for hot dense foam, twice for hot airy foam, and four times for cold foam. Once a programme has been selected, the corresponding icon will flash 5 times and remain on.
7. The **Digital Display** (6) will show the temperature of the liquid and will increase/decrease until the cycle has been completed.
8. Once completed, the **Hot Chocolate Maker** (5) will automatically stop. The unit will beep 3 times and **Digital Display** (6) will return to (---).

ℹ The Frothing Process can be paused at any time by pressing the **Power/Function Icon** (E).
ℹ Allow 30 seconds for the milk to settle before removing the **Hot Chocolate Maker** (5) and serving.

NB: Allow the **Hot Chocolate Maker** (5) to cool before reusing.
Rinse the inside of the **Hot Chocolate Maker** (5) with cold water to allow it to cool down faster.
The **Hot Chocolate Maker** (5) should be cleaned after every use.

Making Hot Chocolate



1. Insert **only** the **Stirring Insert** (3) onto the spindle inside the **Hot Chocolate Maker** (5) ensuring it is securely in place.
2. Pour the required amount of milk into **Hot Chocolate Maker** (5) following the guidance on the table above. Take care not to exceed the MAX fill marks.
3. Add chocolate powder, flakes or pieces to the milk.
4. Press the **Power/Function Icon** (E) three times to select hot chocolate programme. Press the **Variable Temperature Icon** (F) immediately after to adjust the temperature. There are four temperatures to choose from: 45°C /60°C /70°C /80°C. Once the programme has been selected, the corresponding icon will flash 5 times and remain on.

⚠ WARNING! DO NOT set the temperature to 100°C when making hot chocolate. This could cause damage to the unit. The 100°C setting should only be used to boil water.



5. The **Digital Display** (6) will show the temperature of the thermostat and will increase until the required temperature has been reached.
6. Once the temperature has been reached, the **Hot Chocolate Maker** (5) will automatically stop. The unit will beep 3 times and **Digital Display** (6) will return to (---).

ℹ The **Variable Temperature Icon** (F) can only be used on the Hot Milk/ Hot Chocolate/ Boiling Water programme.

Boil Water at 100°C
1. Remove the **Frothing Whisk** (4) and the **Stirring Insert** (3) from the spindle of the **Hot Chocolate Maker** (5). This is not required to be used when boiling water at 100°C.
2. Pour the required amount of water into **Hot Chocolate Maker** (5) taking care not to exceed the max fill mark.
3. Press the **Power/Function Icon** (E) three times to select boiling water programme. The Hot Chocolate/Boiling Water Icon will illuminate indicating it has been selected.
4. Press the **Variable Temperature Icon** (F) immediately after to adjust the temperature and set it to 100°C. Once the programme has been selected, the corresponding icon will flash 5 times and remain on.
5. The **Digital Display** (6) will show the temperature of the liquid and will increase until the required temperature has been reached.
6. Once the temperature has been reached, the **Hot Chocolate Maker** (5) will automatically stop. The unit will beep 3 times and **Digital Display** (6) will return to (---).
7. Wait until the water has finished boiling before removing the **Hot Chocolate Maker** (5) from the **Base** (8).

Boil Dry Protection
Should you accidentally let the appliance operate without milk or water; the boil-dry protection will automatically switch off the power. If this occurs, allow the appliance to cool and reset before use.

Hints and Tips

For best results, use refrigerated whole milk. Non-dairy milk does not froth as effectively as dairy milk due to its lower protein content, resulting in significantly less foam.
For non-dairy milk lovers, we recommend a Barista style non-dairy milk which should help with the **Hot Chocolate Maker** (5) for plant-based milk. Froth result cannot be guaranteed for any other non-barista style plant milk.
Do not fill the milk amount past the MAX level mark inside of the **Hot Chocolate Maker** (5) or it will overflow.
The key factor in achieving a good froth is using fresh cold milk. Use milk that has been taken directly from the refrigerator and start frothing immediately.

Care and Use of Your Hot Chocolate Maker

- Remove the mains plug and allow the appliance to cool down after use.
- Always remove the **Hot Chocolate Maker** (5) from the base before cleaning.
- Clean the **Base** (8) and cord with a soft cloth only.
- The **Hot Chocolate Maker** (5) is not dishwasher safe. Rinse the inside of the **Hot Chocolate Maker** (5) in warm soapy water and dry thoroughly.
- **Do not** submerge the bottom of the **Hot Chocolate Maker** (5) into water.
- The **Sealing Ring** (2) can be removed from the **Lid** (1). Remove and rinse in warm soapy water and dry thoroughly.

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.

Technical Specification

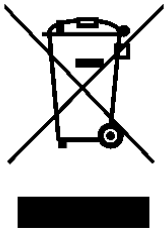
Model Number	SDA2990
Rated Voltage	220-240V, 50Hz
Rated Power	450-550W
Protection Class	I (This appliance must be Earthed)
ErP: Power consumption of equipment in off mode shall not exceed 0.50W	<0.5W
This equipment complies with Annex III of Commission Regulation (EU) 2023/826	

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.

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.

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)

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

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