



DAEWOO®



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



10L MEGADRAW AIR FRYER



CONTENTS

Page No.	
2	Contents
3	Reading and Storing the User Manual
3	Important Safety Instructions for Proper Use
6	Additional Safety Information
7	Explanation of Symbols
8	Introduction
8	The Trivet
9	Description of Parts - General
9	Description of Parts - Control Panel
10	Before First Use of Your Air Fryer
10	Control Panel Functions
11	Cooking Presets
13	Instructions for Use
13	Cooking with Your Air Fryer
15	Hints and Tips
15	Cleaning and Maintenance
16	Troubleshooting Guide
17	Technical Specification
17	Plug Wiring Information
17	Recycling Information
18	Recipes for You to Try
Back Page	Guarantee 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

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 familiarise yourself with all operating instructions before using this Air Fryer.**
- 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 air fryer 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 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.



The diagram above shows the rear of the air fryer and the location of the air vent outlets arrowed.

Keep these areas free and clear from obstructions as directed above.

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, 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.



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

Introduction

This 10 Litre household 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 scalding hazard.

DO NOT fill your Air Fryer with water as this will cause a scalding hazard and may damage the Air Fryer.

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

DO NOT cook soups or other liquids in the Air Fryer as this is scalding hazard and may damage the Air Fryer.

The Trivet

Ensure that the **Trivet** (5) is placed in the bottom of the fryer drawer the correct way round, there should be a groove between the two sides of the **Trivet** (5) to place the divider along.

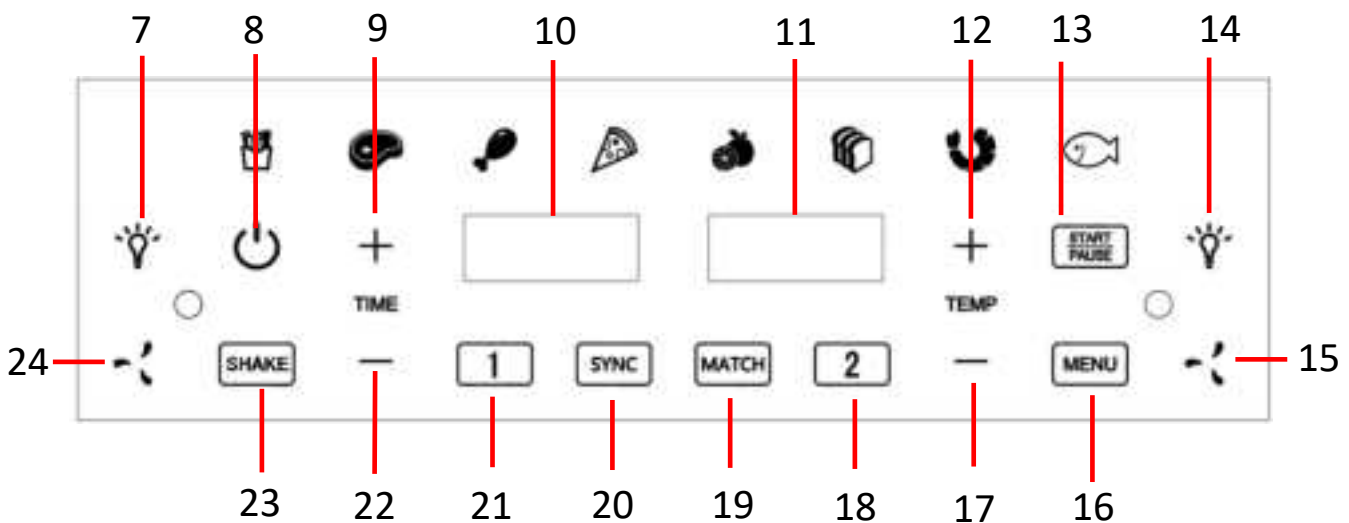


Description of Parts - General



1. Control Panel
2. 10L Drawer
3. Drawer Handle
4. Air Vent (on the rear)
5. Trivet
6. Drawer Divider

Description of Parts – Control Panel (1)



- | | |
|--|--|
| <ol style="list-style-type: none"> 7. Drawer Light (L) 8. Power On/Off 9. Time Setting (+) 10. Left Drawer LED Display 11. Right Drawer LED Display 12. Temperature Setting (+) 13. Start/Pause 14. Drawer Light (R) 15. Fan On Indicator (R) | <ol style="list-style-type: none"> 16. Cooking Pre-set Menu 17. Temperature Setting (-) 18. Right Drawer Control 19. Match Setting Control 20. Sync Setting Control 21. Left Drawer Control 22. Time Setting (-) 23. Shake Control 24. Fan On Indicator (L) |
|--|--|

Before First Use of Your Air Fryer

Remove all packing materials and discard responsibly.

- Ensure all parts are present see Description of Parts above.
- Ensure that you clean your Air Fryer before first and every use with a damp cloth and dry thoroughly.
- Wash the **Drawer** (2), the **Trivet** (5), and the **Divider** (6) in warm soapy water. Remove the silicone covers from the **Trivet** (5) and **Divider** (6) whilst cleaning and replace once dried.
- **DO NOT** remove the silicone covers from the **Trivet** (5) and **Divider** (6) during use as these are fitted to hold the Trivet in place and prevent damage to the **Drawer** (2).
- Whilst using your Air Fryer for the first time you may notice a little smoke and odour; this is normal and simply the protective grease used during manufacture and will soon pass.

Control Panel Functions

Power On/Off Button (8)

- The **Power On/Off** (8) button will illuminate red once the fryer is plugged in.
- Press the **Power On/Off** (8) button to switch the unit on, the **Power On/Off** (8) button will light up green, the **Left & Right Drawer Control** Buttons (18 & 21) and the **Match Setting Control** (19) will illuminate.
- The Air Fryer will switch to standby mode if no selection is made within 5 minutes and the **Power On/Off** (8) button will be illuminated red, no other buttons will be illuminated.
- Press the **Power On/Off** (8) button again to switch the unit off.
- At the end of cooking, both the **Left & Right LED Displays** (10 & 11) will show “**End**” and there will be five beeps, after this the machine will return to standby mode and the fan will continue to run for a short while to cool the fryer after use.

Match Setting Control (19)

- The **Match Setting Control** (19) will link the two sides of the **Drawer** (2) to the temperature and time selections. This should be used with the **Divider** (6) removed if your chosen food requires the whole **Drawer** (2).

Left & Right LED Displays (10 & 11)

- The **Left & Right LED Displays** (10 & 11) will each show the set temperature and the remaining cooking time.

Drawer Lights (7 & 14)

- Press the **Drawer Light** buttons (7 & 14) to illuminate each side of the **Drawer** (2).
- Each light will automatically disable after 2 minutes.

Start/Pause Button (13)

- Press the **Start/Pause** button (13) to start or pause cooking.

Temperature Setting Buttons (12 & 17)

- Press the **Temperature Setting** buttons (12 & 17) to select the cooking temperature or to override pre-set functions where required.
- The temperature will increase or decrease in 5°C increments.
- Press and hold to fast cycle from minimum 80°C to maximum 200°C for all pre-set functions except Dried Fruit (40°C -80°C).









Drawer Control Buttons (18 & 21)

- Press the **Left Drawer Control** (21) to select the Left side of the **Drawer** (2). The button will flash when pressed.
- Press the **Right Drawer Control** (18) to select the Right side of the **Drawer** (2). The button will flash when pressed.

Cooking Presets (16)

- Select one of the 8 pre-set cooking programs from the **Cooking Pre-Set Functions** below. The selected program will flash when pressed, the time and temperature will be automatically set.
- Press the **Start/Pause** button (13) to start cooking immediately.
- The pre-set cooking programs can be overridden by pressing the **Temperature Setting** buttons (12 & 17) or **Time Setting** buttons (9 & 22) to set the desired temperature and time accordingly.

The Air Fryer is pre-programmed with 8 pre-set cooking times and temperatures as follows:

Pre-set	Default Temp	Default Time	Temperature Range	Time Range	Shake Reminder
 Roast Fish	160°C	15 minutes	80°C-200°C	1-60 mins	2/3 rd of the way through cooking
 Steak	170°C	15 minutes	80°C-200°C	1-60 mins	2/3 rd of the way through cooking
 Chicken	200°C	25 minutes	80°C-200°C	1-60 mins	2/3 rd of the way through cooking
 Pizza	150°C	12 minutes	80°C-200°C	1-60 mins	N/A
 Bread	150°C	12 minutes	80°C-200°C	1-60 mins	N/A
 Shrimp	180°C	8 minutes	80°C-200°C	1-60 mins	2/3 rd of the way through cooking
 Chips	180°C	20 minutes	80°C-200°C	1-60 mins	2/3 rd of the way through cooking
 Dried Fruit	70°C	8 Hours	40°C-80°C	1-24 Hours	N/A

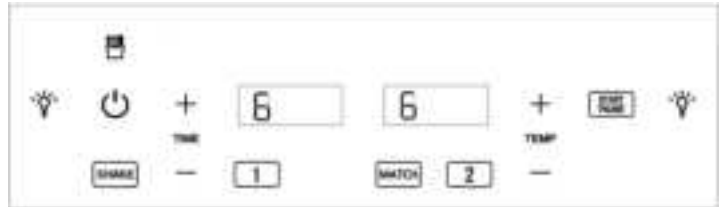
- i** Cooking time will vary according to size, weight and personal preference. Always check the internal temperature of chicken and meats before eating.

Shake Setting Control (23)

- Shake is a reminder to ‘Shake’ (or Turn) your food during cooking for more even cooking results.
- The Shake function is automatically set on the Roast Fish, Steak, Chicken, Shrimps and Chips cooking pre-sets which will be shown by the **Shake Control (23)** flashing.

To cancel the Shake function, press the **Shake Control (23)** once, before pressing the **Start/Pause (13)** button, the shake light will stay on to indicate that it is not activated.

- The Shake function, when enabled, will activate 2/3rd of the way through cooking. For example, if the ‘Chips’ pre-set has been selected you will be prompted to ‘Shake’ with 6 minutes remaining, as pictured right:



- When it is time to ‘Shake’ the Air Fryer will pause cooking until the **Drawer (2)** has been removed and reinserted.
- This feature works with both **Match (19)** and **Sync (20)** selected, and with only one **Drawer Control (18 & 21)** Selected. If **Sync (20)** has been activated the ‘Shake’ prompt will occur during the final 2/3rd of the shortest timer.

Time Setting Buttons (9 & 22)

- Press the **Time Setting** buttons (9 & 22) to select the cooking time or to override pre-set functions where required.
- The time will increase or decrease in 1 minute increments, or 1 hour increments on Dried Fruit function.
- Press and hold to fast cycle from minimum of 1 minute to maximum 60 minutes for all pre-set functions except Dried Fruit (1H-24H).

Sync Finish (20)

- Press the **Sync Finish** button (20) so that each side of the **Drawer (2)** completes cooking at the same time.
- Set both drawers to the desired cooking time and temperature, then press the **Sync Finish** button (20).
- The drawer with the shorter cooking time will show “Hold” on the corresponding LED Display as the air fryer synchronizes the final cooking times.
- The air fryer will start cooking with the side of the **Drawer (2)** set to the longer cooking time. The side of the **Drawer (2)** with the shorter cooking time will start afterwards to ensure that both drawers cooking times conclude at the same time.

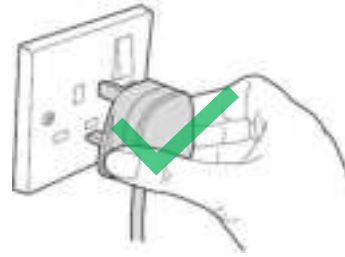
Example If the cooking time for the Left side of the **Drawer (2)** is 20 minutes and the cooking time for the Right side of the **Drawer (2)** is 14 minutes, the Right side

of the **Drawer (2)** would begin cooking 6 minutes after the Left side of the **Drawer (2)** so that each side of the **Drawer (2)** finishes at the same time.

Instructions for Use

Place the air fryer on a solid, level, heat resistant surface clear of all obstructions.

Insert the mains plug into the nearest socket.



⚠ WARNING! Take care whilst handling the Air Fryer Drawer, use of Oven Gloves is recommended.

1. Before use, remove the **Drawer (2)**.
2. Ensure that the **Trivet (5)** is placed in the bottom of the Air Fryer **Drawer (2)** with the silicone cover fitted.
3. Slide the **Drawer (2)** back into the Air Fryer ensuring that it is pushed fully home.

i The Air Fryer will not function and show “Pot” on the corresponding LED Display if the drawers are not pushed fully into the Air Fryer.



i The **Trivet (5)** must be fitted to the base of the Air Fryer Drawer as it lifts the food clear of the base and provides air circulation around the food for efficient cooking.

Cooking with Your Air Fryer

1. Carefully remove the **Drawer (2)** from the Air Fryer. The Air Fryer can be used with both sides of the **Drawer (2)** or as one whole **Drawer (2)**. Ensure that the **Trivet (5)** is placed in the bottom of the **Drawer (2)**. You may use the **Divider (6)** if you wish to cook separately with each side of the **Drawer (2)**.

i **DO NOT** remove the silicone covers from the **Trivet (5)** and **Divider (6)** when ready for use as these are fitted to hold the Trivet in place and prevent damage to the **Drawer (2)**.

2. Place the food to be cooked into the **Drawer (2)** ensuring that there is adequate room left for the air to circulate, do not fill to the brim. Insert the **Drawer (2)** back into the air fryer ensuring that it is pushed fully home.

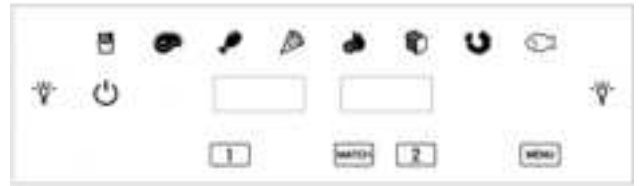
i The Air Fryer will not operate if the **Drawer (2)** is removed or not pushed all the way in.

3. Press the **Power On/Off (8)** button to switch the unit on then the **Left & Right Drawer Selection Buttons (18 & 21)**, and **Match**



Setting Control (19) will illuminate as shown right.

- Press the **Left or Right Drawer Control Button (18 or 21)** to select the required **Drawer (2)** side, the corresponding drawer control will flash, then the **Cooking Pre-Set Menu (16)**, **Temperature Setting (12 & 17)**, **Sync Finish (20)** and **Time Setting buttons (9 & 22)** will illuminate.



- Select the desired **Cooking Pre-Set** from one of the 8 available using the **Cooking Pre-Set Menu (16)** button. The pre-set cooking programs can be overridden by pressing the **Temperature Setting (12 & 17)** and **Time Setting buttons (9 & 22)** to set the desired temperature and time accordingly.
- Alternatively, press the **Temperature Setting (12 & 17)** and **Time Setting buttons (9 & 22)** to set the temperature and time manually according to the chosen recipe.
- Press the **Match Setting Control (19)** at this stage if you wish to link the settings between both sides of the **Drawer (2)**. Otherwise continue to the next step.
- If you wish to select different cooking times for each side of the **Drawer (2)** input the desired temperature and time settings for each **Draw Selection (18 & 21)** then press the **Sync Finish (20)** button so that the two drawers will finish cooking at the same time.
- Press the **Start/Pause (13)** button to start cooking.

- At the end of the cooking, the **Left & Right LED Displays (10 & 11)** will show "End" and the fan will continue to run for a short while to cool the fryer. After that it will beep 5 times indicating that the **Drawer (2)** can now be removed.



- Remove the **Drawer (2)** and serve. (Place the drawer on a heat proof surface if it is put down during serving).

⚠ WARNING! Take care whilst handling the Air Fryer Drawer, use of Oven Gloves is recommended.

- i** **DO NOT** use metal cooking tools with this Air Fryer as damage may occur to the non-stick coating. Only use wooden or plastic (nylon) tools with your Air Fryer.

Hints and Tips

- This household 10 Litre 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.
- The Air Fryer will quickly cook your food using rapid cycling flow of hot air.
- **DO NOT** fill your Air Fryer with cooking oil as this will cause a fire and scalding hazard.
- **DO NOT** use metal cooking tools or harsh abrasive chemicals with this Air Fryer as damage may occur to the non-stick coating. Only use wooden or plastic (nylon) tools with your Air Fryer.

Cleaning and Maintenance

- Always unplug the Air Fryer from the mains supply and allow to cool before cleaning.
- **DO NOT** clean any part of the Air Fryer in a dishwasher – **NOT** dishwasher safe.
- **DO NOT** submerge any part of the main body, the mains cable or mains plug in water or any other liquids.
- Wipe excess oil from the Air Fryer Drawers and Trivets with kitchen roll or similar.
- Wipe the main body of the Air Fryer clean using a soft, damp cloth.
- The Air Fryer Drawers and Trivets can be washed in warm soapy water, rinse and dry thoroughly before reusing.
- Remove the silicone covers from the **Trivet** (5) and **Divider** (6) before washing so they do not get lost. Replace the silicone covers after drying the **Trivet** (5) and **Divider** (6).
- **DO NOT** remove the silicone covers from the **Trivet** (5) and **Divider** (6) when ready for use as these are fitted to hold the parts in place and prevent damage to the **Drawer** (2).
- Never clean any part of the Air Fryer with harsh or abrasive cleaners.
- After cleaning, allow the product to thoroughly dry before re-use.

Troubleshooting Guide

Problem	Possible Cause	Possible Fix
Food is overcooked or burnt	Cooking temperature is set too high.	Check cooking temperature and decrease accordingly.
	Cooking time is too long.	Check cooking time and decrease accordingly.
Food is not evenly cooked	Certain foods require turning or shaking part. way through cooking	See 'Cooking with Your Air Fryer' above.
Food is undercooked	Cooking temperature is set too low.	Check cooking temperature and increase accordingly.
	Cooking time is too short.	Check cooking time and increase accordingly.
	The Air Fryer Drawer has been overfilled.	Ensure that the Air Fryer Drawer is not filled to the brim and leave a 3-4cm area free for the air to circulate.
	The Trivets (5) have not been fitted to the base of the Air Fryer Drawers reducing air flow.	Ensure the Trivets are inserted into the base of the Air Fryer Drawers and the silicone feet are fitted.
Unit does not power up	LED Display is not illuminated.	Press the Power On/Off (8) button on the Control Panel (1).
	No power to the Air Fryer.	Check that the mains plug is inserted into the socket and the socket is switched on (if applicable).
	The Air Fryer Drawer not inserted or not pushed fully home.	Ensure the Drawer is inserted and pushed fully home.
Burning smell from unit	Food trapped under Trivets.	Ensure Air Fryer Drawers and Trivets are clean.
	Previous food remains on Air Fryer Drawers or Trivets.	

Technical Specification

Rated Voltage	220-240V~ 50-60Hz
Rated Power	2400W
Model Number	SDA2766
Protection Class	I (This Appliance Must Be Earthed)

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse needed 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.

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 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, enter your postcode to find out your nearest recycling site.

UK
CA

CE



Recipes for You to Try.....



1. Irish Potato Nachos

Crispy potatoes covered with corned beef, cheese, bacon bits, green onions.

Prep Time: 5 Minutes, **Cook Time:** 20 Minutes,
Total: 25 Minutes

Ingredients: Russet Potatoes, Cheddar Cheese, Corned Beef, Bacon Bits, Green Onions. (Quantity varies with how many Nachos you wish to cook).

- Slice the potatoes thinly and evenly about 1/8-inch thick.
- Toss the potato slices with vegetable oil and then sprinkle them with salt.
- Lay the slices in the air fryer basket on top of the Trivet and air fry at 200C for 5 minutes, until they are crispy on top. Use tongs to flip them over and air fry for another 5 minutes so they crisp on the other side. Ensure the edges are crispy, if not air fry for 2-5 minutes more. Remove the drawer and remove the potato slices once cooked.
- Place aluminium foil onto the trivet and lay the potato slices onto the foil until it is covered with slices.
- Cover the slices with corned beef and cheese and then place the drawer back into the air fryer at 175C for 2-3 minutes – just enough to melt the cheese and warm up the corned beef.
- Sprinkle with bacon bits and green onions for the topping and drizzle with sour cream and serve.



2. Golden Chicken Wings

Ingredients

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 air fryer.
- 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 into the fryer drawer evenly, set the time for 15-20 minutes and the temperature for 200 degrees.



3. Fried Chicken Nuggets

Ingredients

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 air fryer.
- 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 into the fryer drawer evenly, set the time for 15-20 minutes and the temperature to 200 degrees.



4. Fried squid

Ingredients

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 air fryer.
- Stir seasoning together, and then coat the squid and allow to stand for 20 minutes.

- Place the squid into the fryer drawer, set the temperature for 200 degrees and the time for 12-15 minutes or until golden brown.



5. Spicy Shrimp

Ingredients

Unfrozen prawns (thawed)	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 air fryer.
- Rinse the prawns.

- Apply a thin layer of salad oil to the prawns, place the prawns into the fryer drawer, set the temperature for 200 degrees and the time for 5-8 minutes or until a golden crunchy layer has formed.



6. Air Fryer Loaf

Ingredients

Active dry yeast 1 packet	2¼ Teaspoons
Warm water	4 Tablespoons
All purpose flour	14oz (400g)
Granulated Sugar	2 Tablespoons
Salt	½ Teaspoon
Milk	1.5oz (85g)
Unsalted butter	2 Tablespoons
1 large egg	– whisked.

- Add the yeast to a bowl of warm water for about 3 to 5 minutes.
- After the yeast has activated, add in the flour, sugar, milk, butter, and salt. Gently fold the ingredients together until combined and a little flaky.
- Place the dough onto a floured breadboard and knead the dough until it is smooth, then shape it into a ball.
- Wrap the ball of dough with cling film or kitchen Roll and place it into the air fryer basket. Leave the dough to rest until it doubles in size, after about 30 minutes. Remove the Cling Film or Kitchen Roll.
- Brush the top of the loaf with the whisked egg.
- Set the temperature of the Air Fryer to 160°C and the cooking time for 20 to 25 minutes or until the top of the bread is golden brown.
- Do not shake the drawer during baking.



7. 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 air fryer.

- Place the potato strips into the Fryer Drawer, insert the drawer back into the Air fryer and set the timer for 15-20 minutes - depending on the number of fries or until the fries are golden brown.
For best results, turn the fries by shaking the Fryer Drawer in the middle of cooking.



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://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