



# 12L DIGITAL ROTISSERIE **AIR FRYER OVEN**

User Manual



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

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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**

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 left shows the rear of the air fryer and the air vent outlets arrowed. Keep these areas free and clear from obstructions and any flammable materials or materials that may be affected by high temperatures as directed above. The vent should be at least 230mm (9 inches) away from any obstruction that may restrict the free flow of air.



Please note that during normal use hot air will be expelled from the air vent outlet.

### Explanation of Symbols

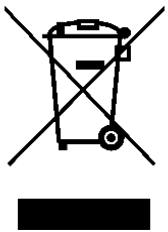
The following warning symbols or words are used in this instruction manual:



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. 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](http://www.recycle-more.co.uk) to find your nearest recycling point.



**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 is gets hot and care must be taken.

### Introduction

This Rotisserie 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 scolding hazard.

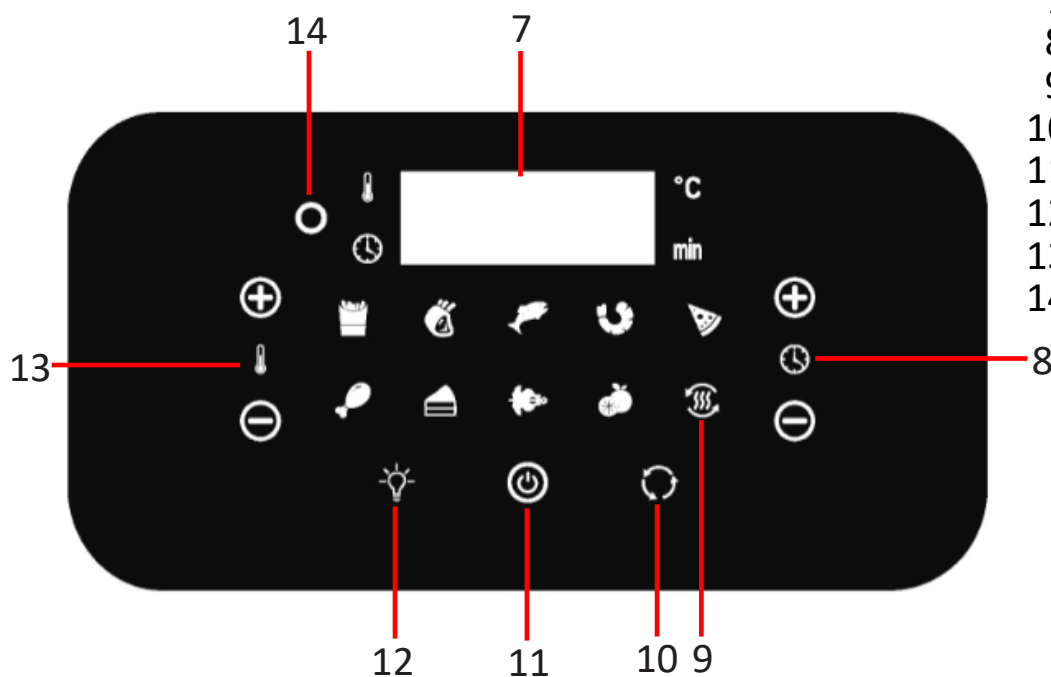
The Air Fryer will quickly cook your food using rapid cycling airflow of hot air.

## Description of Parts - Overview



1. Air Inlet
2. Control Panel
3. Air Vent Outlet (rear)
4. Door
5. Viewing Window
6. Non-Slip Feet

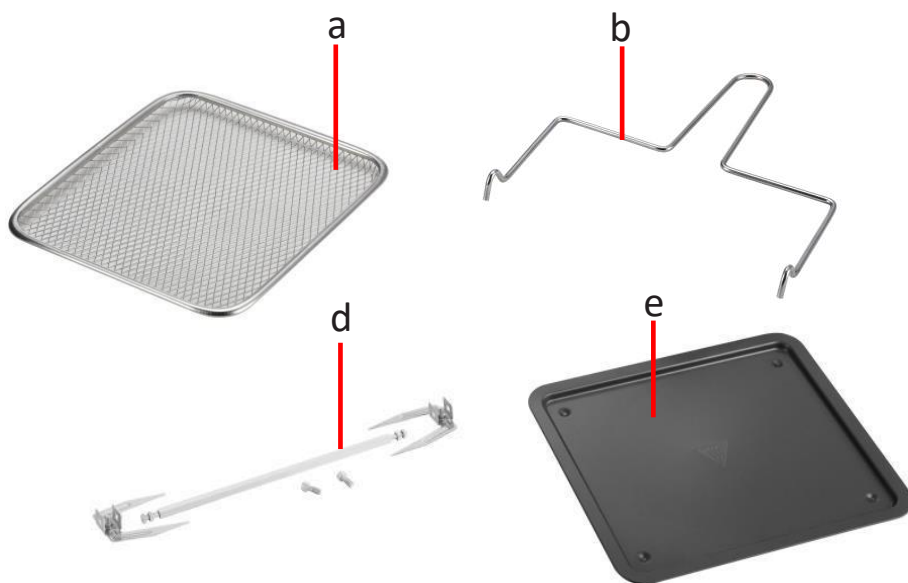
## Description of Parts – Control Panel



7. LED Display
8. Timer Controls
9. Cooking Pre-sets
10. Rotisserie Start/Stop
11. Power/Start/Stop
12. Internal Light On/Off
13. Temperature Controls
14. Heat Indicator



## Description of Parts – Accessories



- a. Mesh Trays x3
- b. Rotisserie Basket/Skewer Tongs
- c. Rotisserie Basket
- d. Rotisserie Skewer
- e. Drip Tray

## Control Descriptions

### LED Digital Display (7)

The display will alternate between temperature and the remaining cooking time.

### Timer Controls (8)

- The timer can be set in 1 minute increments up to 90 minutes.
- In dehydrating mode, the Timer can be set in 30 minute increments from 2-24 hours.
- Press the **⊕** or **⊖** buttons to increase or decrease the cooking time in 1 or 30 minute increments.

### Temperature Controls (13)

- The temperature can be set in 5°C increments from 80°C to 200°C.
- Press the **⊕** or **⊖** buttons to increase or decrease the cooking temperature.

### Cooking Presets (9)

- Select one of the 10 presets cooking programs from the **Preset Cooking Chart** below. The pre-programmed time and temperature will be automatically set.
- Cooking will start 5 seconds after a pre-set has been selected, alternatively, press the **Power/Start/Stop** (11) button to start cooking immediately.
- The pre-set cooking programs can be overridden by increasing or decreasing the **Time** and **Temperature Controls** (8 & 13) accordingly.

### Rotisserie Start/Stop (10)

Press the **Rotisserie Start/Stop** (10) button to start and stop the **Rotisserie Basket** (c) rotating. This function can be used with any of the **Cooking Pre-sets** (9). The rotisserie icon (10) will flash during use.

### Power/Start/Stop (11)

After inserting the mains plug into the socket, the **Power/Start/Stop (11)** icon will illuminate.

Press the **Power/Start/Stop (11)** button once and the **Control Panel (2)** will illuminate.

Press the **Power/Start/Stop (11)** for a second time will start the cooking process at a default temperature of 185°C and a cooking time of 15 minutes.

Pressing the **Power/Start/Stop (11)** at any time during the cooking process will stop the appliance, causing the display to switch off immediately.


After use the fan will continue running for 20 seconds to cool the appliance down.

### Internal Light (12)

Press the **Internal Light (12)** button to operate the internal light to help check the cooking progress through the **Viewing Window (5)**.

The light indicator will keep flashing whilst the **Internal Light (12)** is on.

After 2 minutes, the Internal Light will go out, however, the indicator will stop flashing and stay on.











 Opening the **Door (4)** during the cooking process will pause the selection and also switch on the internal light.

### Heat indicator (14)

The **Heat Indicator (14)** will flash whilst the air fryer is heating.

The indicator will stop flashing and stay on when the temperature has been reached. This will process will continue during cooking and quite normal.

### Preset Cooking Chart

Pre-set (9)	Temperature	Cooking Time
 Chips/French Fries	200°C	15 minutes
 Steak/Chops	175°C	25 minutes
 Fish	165°C	15 minutes
 Shrimp	160°C	12 minutes
 Pizza	180°C	15 minutes
 Chicken	185°C	40 minutes
 Baking	160°C	30 minutes
 Rotisserie	195°C	30 minutes
 Dehydrator	30°C	120 minutes (2 Hours)
 Reheat	115°C	12 minutes

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

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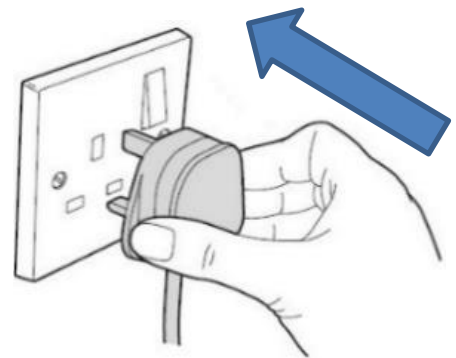
### **Before the First Use of Your Air Fryer**

- Remove all packing materials and discard responsibly.
- Ensure all parts are present see **Description of Parts** above.
- Check that there is no damage to the mains cable or product.
- Ensure that you clean your Air Fryer before first and every use with a damp cloth and dry thoroughly.
- Wash all the accessories (a – e) in warm soapy then rinse and dry thoroughly.
- Whilst using your Air Fryer for the first time you may notice a little smoke and odour; this is normal and is simply the grease used during manufacture and will soon pass.

### **Cooking with Your Rotisserie Air Fryer**

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

Insert the mains plug into an outlet socket.



### Using the Mesh Trays (a)

1. Right: Place the **Drip Tray** (e) at the bottom of the air fryer to catch any drips, etc.



2. Left: Place the food to be cooked onto the **Mesh Trays** (a) and slide them into the air fryer. The **Mesh Trays** (a) are generally for cooking larger foods such as sausages, chops, potatoes, vegetables, Falafel, Chicken pieces, Battered or Breaded Fish, etc.

3. Close the **Air Fryer Door** (4). Press the **Power/Start/Stop** (11) button once to power the unit up.
4. Select one of the **Cooking Presets** (9) for the food type to be cooked using the **Preset Cooking Chart** above. Cooking will start 5 seconds after a pre-set has been selected, alternatively, press the **Power/Start/Stop** (11) button to start cooking immediately.
5. Alternatively, the pre-set cooking programs can be overridden by increasing or decreasing the **Time** and **Temperature Controls** (8 & 13) accordingly.

### Manual Cooking Using the Mesh Trays

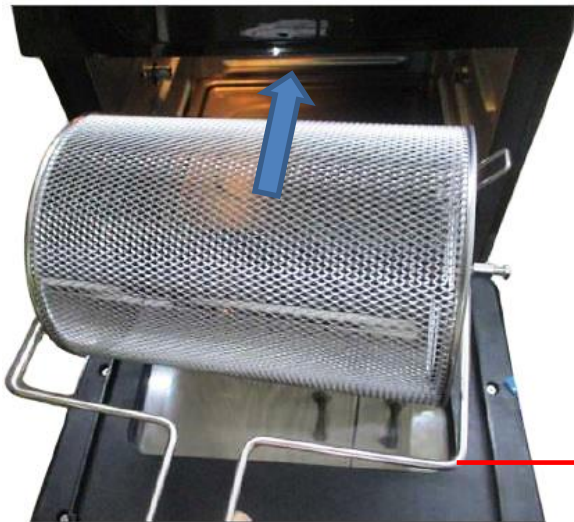
1. If the Preset cooking programs are not required, Press the **Power/Start/Stop** (11) button once to power the unit up.
2. Set the required cooking time and temperature by increasing or decreasing the **Time** and **Temperature Controls** (8 & 13) accordingly.
3. Once the desired time and temperature are set, press the **Power/Start/Stop** (11) button once to start cooking.

- i** The **Door** (4) can be opened at any point in the cooking process to check the progress and where necessary turn or shake the ingredients.
- i** The use of Oven gloves is recommended whilst handling the **Mesh Trays** (a) and the **Drip Tray** (e).
- i** After cooking the fan will continue running for 20 seconds to cool the appliance down, this is quite normal.



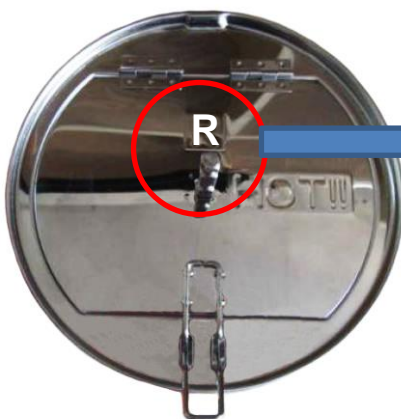
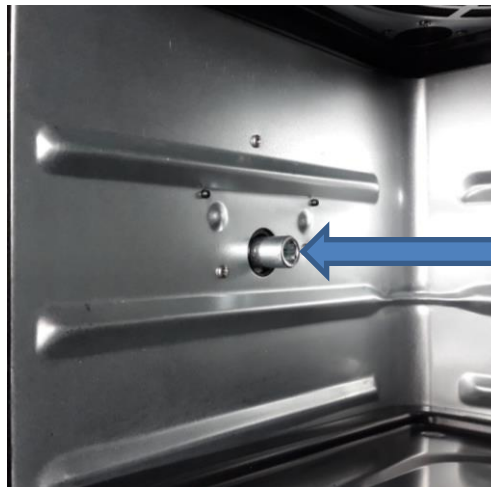
### Using the Rotisserie Basket (c)

1. Lift the catch and open the door in the end of the **Rotisserie Basket (c)** and place the food to be cooked inside.
2. Do not overfill the basket, fill it a little over halfway to allow enough room for the food to tumble and cook efficiently.



3. Place the **Rotisserie Basket (c)** into the Air Fryer using the **Rotisserie Basket/Skewer Tongs (b)** provided. Ensure that the end of the Rotisserie Basket mark 'L' is on the left. Follow the below steps to install the Rotisserie Basket in the Air Fryer:

4. First, tilt the basket up on the right and insert the left square shaped spindle (marked 'L' on the side of the of the Rotisserie Basket) into the square drive socket on the left hand side of the air fryer, arrowed right:



5. Secondly, lower the right spindle (marked 'R' on the side of the of the Rotisserie Basket) down onto the bracket on the right hand side of the air fryer – ensure the notch in the spindle locates in the bracket.



6. Once the **Rotisserie Basket** (c) is installed, place the **Drip Tray** (e) at the bottom of the air fryer to catch any drips, etc, close the Air Fryer **Door** (4).
7. Press the **Power/Start/Stop** (11) button once to power the unit up.
8. Select one of the **Cooking Presets** (9) for the food to be cooked using the **Preset Cooking Chart** above.
9. Start the **Rotisserie Basket** (c) rotating by pressing the **Rotisserie Start/Stop** (10) button. Ensure that the **Rotisserie Basket** (c) is rotating freely, if not check that it is installed correctly – see points 3-5 above.
10. Alternatively, the pre-set cooking programs can be overridden by increasing or decreasing the **Time** and **Temperature Controls** (8 & 13) accordingly.
11. Once the cooking is completed, remove the **Rotisserie Basket** (c) using the **Rotisserie Basket/Skewer Tongs** (b).



### Manual Cooking

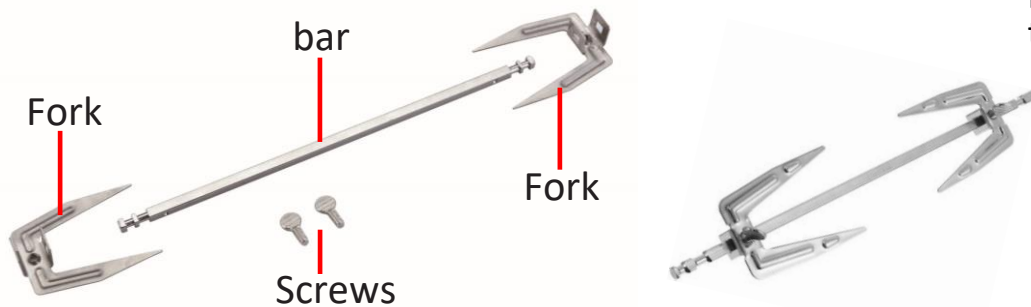
1. If the Preset cooking programs are not required, Press the **Power/Start/Stop** (11) button once to power the unit up.
2. Set the required cooking time and temperature by increasing or decreasing the **Time** and **Temperature Controls** (8 & 13) accordingly.
3. Once the desired time and temperature are set, press the **Power/Start/Stop** (11) button once to start cooking.
4. Once the cooking is completed, remove the **Rotisserie Basket** (c) using the **Rotisserie Basket/Skewer Tongs** (b).

- i** The **Door** (4) can be opened at any point to check on cooking progress.
- i** The use of Oven gloves is recommended whilst handling the **Rotisserie Basket** (c) and **Rotisserie Basket/Skewer Tongs** (b).
- i** After cooking the fan will continue running for 20 seconds to cool the appliance down, this is quite normal.

**NB** the **Rotisserie Basket** (c) is intended for cooking smaller foods such as Chips (French Fries), Chicken Nuggets, smaller breaded foods (i.e., Fish fingers), etc.

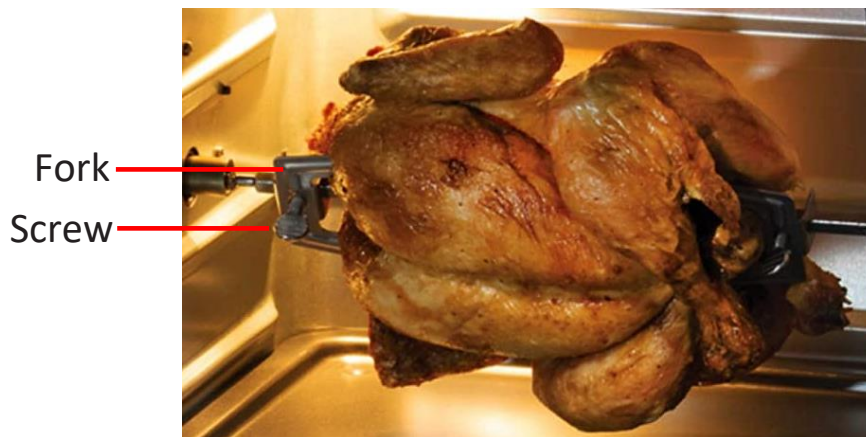
### Using the Rotisserie Skewer (d)

Attached the **Rotisserie Skewer (d)** to the Chicken, Joint of meat, etc, by pushing bar of the Skewer through the food so that it protrudes at either end and the food is positioned centrally on the bar.



Left: Parts of the Rotisserie Skewer and the skewer assembled.

Push the Fork onto the end of the bar, slide the Fork along the bar and push it into the food so that the food is gripped by the Fork. Once the Fork is in place, tighten the screw.



Left: Example to show how a Chicken is mounted on the Rotisserie Skewer.

Repeat the above process again for the other Fork at the other end of the bar so that the food is securely mounted centrally between the Forks on the **Rotisserie Skewer (d)** as shown above.

Insert the **Rotisserie Skewer (d)** into the Air Fryer as per the **Rotisserie Basket (c)** above except the **Rotisserie Skewer (d)** can be inserted either way round as it does not have a Left and Right hand side.

**Right:** The image right shows how the **Rotisserie Skewer (d)** is mounted in the air fryer.



1. Once the **Rotisserie Skewer** (d) is installed, place the **Drip Tray** (e) at the bottom of the air fryer to catch any drips, etc. Close the Air Fryer **Door** (4).
2. Press the **Power/Start/Stop** (11) button once to power the unit up.
3. Select one of the **Cooking Presets** (9) for the food to be cooked using the **Preset Cooking Chart** above.
4. Start the **Rotisserie Skewer** (d) rotating by pressing the **Rotisserie Start/Stop** (10) button. Ensure that the **Rotisserie Skewer** (d) is rotating freely, if not check that it is installed correctly.
5. Alternatively, the pre-set cooking programs can be overridden by increasing or decreasing the **Time** and **Temperature Controls** (8 & 13) accordingly.

### Manual Cooking

1. If the Preset cooking programs are not required, Press the **Power/Start/Stop** (11) button once to power the unit up.
2. Set the required cooking time and temperature by increasing or decreasing the **Time** and **Temperature Controls** (8 & 13) accordingly.
3. Once the desired time and temperature are set, press the **Power/Start/Stop** (11) button once to start cooking.

- i** The Air Fryer **Door** (4) can be opened at any point to check on cooking progress.
- i** The use of Oven gloves is recommended whilst handling the **Rotisserie Skewer** (d) and **Rotisserie Basket/Skewer Tongs** (b).
- i** After cooking the fan will continue running for 20 seconds to cool the appliance down, this is quite normal.

**⚠ WARNING!** Take care whilst handling the Rotisserie Basket, Skewer or Mesh Baskets. Place on a heat proof surface.

### Cleaning and Maintenance of Your Air Fryer

- Always unplug the Air Fryer from the mains supply and allow to cool before cleaning.
- **DO NOT** submerge any part of the main body, the mains cable or mains plug in water or any other liquids.
- Clean the appliance after each use. The rotisserie basket and other accessories are made of a durable stainless steel and are dishwasher safe.
- Never clean any part of the Air Fryer with harsh or abrasive cleaners.
- Stubborn food should be soaked in warm soapy water, rinse and dry thoroughly.
- Wipe the main body and Viewing Window of the Air Fryer clean using a soft, damp cloth.
- Clean the inside of the appliance with hot water, a mild detergent and a non-abrasive sponge.
- After cleaning, allow the product to thoroughly dry before re-use.

## Cooking Timings, Temperatures and Quantity

Food Product	Min-Max Amount (g)	Time (min)	Temperature (C)	Shake/ Turn	Additional Information
<b>Chips &amp; Potatoes</b>					
Thin Frozen Chips (French Fries)	200-400	15-20	200	Shake	
Thick Frozen Chips	200-400	20	200	Shake	
Home-made Chips (8x8mm)	200-350	18-25	180	Shake	Add ½ tbsp. of oil
Home-made Potato Wedges	200-350	18-22	180	Shake	Add ½ tbsp. of oil
Home-made Potato Cubes	200-400	12-18	180	Shake	Add ½ tbsp. of oil
Rosti	200	15-18	180	Turn	
Potato Gratin	500	18-22	180		
<b>Meat &amp; Poultry</b>					
Steak	100-300	8-14	180	Turn	
Pork Chops	100-300	10-14	180	Turn	
Hamburger	100-300	7-14	180	Turn	
Sausage Roll	100-300	13-15	180	Turn	
Chicken Drumsticks	100-400	18-22	180	Turn	
Chicken Breast	100-400	10-15	180	Turn	
Frozen Chicken Nuggets	100-300	6-10	200	Shake	Use oven ready
<b>Snacks</b>					
Spring Rolls	100-300	8-10	200	Shake	Use oven ready
Stuffed Vegetables	100-300	10	160		
Frozen Breadcrumbed Cheese Snacks	100-300	8-10	180	Turn	Use oven ready
<b>Fish</b>					
Frozen Fish Fingers	100-300	6-10	200	Turn	Use oven ready

## Degrees Centigrade to Fahrenheit

To change the **LED Display (7)** to show degrees Centigrade or Fahrenheit, press and hold the **⊕** and **⊖** **Temperature Controls (13)** and the **⊖** **Timer Control (8)** buttons for 5 seconds as shown below:



### **Troubleshooting Guide**

<b><i>Problem</i></b>	<b><i>Possible Cause</i></b>	<b><i>Possible Fix</i></b>
Food is Overcooked/Burnt	Cooking Temperature is set too high.	Check cooking temperature and lower accordingly using the Temperature Controls (13).
	Cooking time is too long.	Check cooking time and reduce the cooking time accordingly using Timer Controls (8).
Food is not evenly cooked	Certain foods require turning or shaking part way through cooking	Turn or shake the food as required
Food is undercooked.	Cooking Temperature is set too low.	Check cooking temperature and increase the Temperature accordingly using the Temperature Controls (13).
	Cooking time is too short.	Check cooking time and increase the cooking time using Timer Controls (8).
Unit does not power up	Power/Start/Stop (11) button has not been selected.	Press the Power/Start/Stop (11) button.
	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 accessory is not inserted or not pushed fully home	Ensure the accessory is inserted and pushed fully home.
Burning smell from unit	Previous food remains on Rotisserie Basket, Mesh Baskets or other accessories	Ensure all cooking accessories are cleaned after each use.
Temperature on the display has changed from Celsius to Fahrenheit	Temperature selection has been triggered accidentally.	Press and hold the plus and minus <b>Temperature Controls</b> (13) and the minus <b>Timer Control</b> (8) buttons on the Control Panel (2) for 5 seconds.



**Technical Specification**

Rated Voltage	220-240V~ 50/60Hz
Rated Power	1800W
Model Number	SDA1551
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.

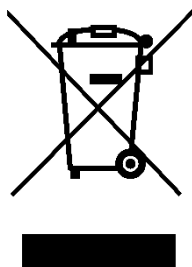
If you need to remove the plug-**DISCONNECT FROM THE MAINS**- and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of electric shock.

**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.

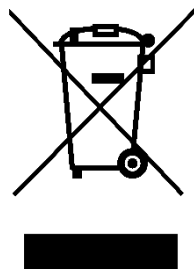
**Disposal of the Product**

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 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](http://www.recycle-more.co.uk) to find your nearest recycling point.

## ***Customer Support***

*Should you require any product information, replacement parts or accessories, please contact our customer care team at [help@daewooelectricals.com](mailto:help@daewooelectricals.com) or call 0161 831 7879.*

- *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*



## Recipes for You to Try.....



### 1. Asian Spicy Fries

Potato	x4 / 600g
Oi	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 Rotisserie Basket and insert 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.



### 2. Golden Chicken Wings

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 onto the Mesh Trays, set the time for 15-20 minutes and the temperature for 200 degrees.



### **3. Fried chicken nuggets**

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 Rotisserie Basket, set the time for 15-20 minutes and the temperature to 200 degrees.



### **4. Fried squid**

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 onto the Mesh Trays, set the temperature for 200 degrees and the time for 12-15 minutes or until golden brown.





### **5. Spicy Shrimp**

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





# 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 \(daewooelectricals.com\)](mailto: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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