



# 6.5L STAINLESS STEEL **SLOW COOKER**

with 3 heat settings

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**

**When using electrical appliances, basic safety precautions should always be followed.**


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 Slow Cooker.**
- Before plugging your unit into the mains, visually check that the unit is intact and has not suffered any transit damage.
- Check that the voltage indicated on the data plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- Close supervision is required when using this appliance near children.
- Never leave this appliance within reach of children.
- This appliance can be used by children from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and 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 less than 8 years.
- Appliances 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 be supervised to ensure that they do not play with the appliance.
  - Always use this appliance on a solid, level, non-flammable surface.
  - **DO NOT** use this appliance outdoors.
  - It is imperative to unplug the power cord after the appliance has been used, before it is cleaned and whilst being repaired.
  - If the power cable is damaged, it should only be replaced by suitable qualified personnel in order to avoid a hazard.
  - Repairs to electrical appliances should only be performed by qualified personnel. Improper repairs may place user at serious risk.
  - **DO NOT** operate this appliance with a damaged plug or cord, after a malfunction or after being dropped or damaged in any way.
  - Regular, periodic checks should be carried out on the mains cable to ensure no damage is evident. Should there be any signs of damage the appliance should not be used.
  - **DO NOT** allow the mains cable to hang over sharp edges or come in contact with hot surfaces.
  - **DO NOT** run the mains cable under carpets, rugs, etc.
  - Always allow the unit to cool before storage or cleaning.
  - 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 accessories with this appliance other than those recommended by the supplier.
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- **DO NOT** immerse the appliance or its cord in water or any other liquids.
- **DO NOT** use this appliance for anything other than its intended use.
- **DO NOT** push objects into any openings as damage to the appliance and/or electric shock may occur.
- Ensure appliance is situated in an open area, do not allow it to come in contact with or place beneath cupboards, curtains, wall coverings, clothing or other flammable materials.
- Unplug after each use. Grasp the plug, not the cord.
- **DO NOT** cover this appliance.
- Never place this appliance on an electric, gas, or any other type of hob.
- **DO NOT** use this Slow Cooker with an extension cable.
- **DO NOT** touch hot surfaces. Use the handles and/or knobs provided.
- **DO NOT** use this Slow Cooker with an external timer or separate remote-control system or any other device that switches the cooker on automatically.
- Disconnect the appliance from the mains after use.
- Always disconnect the plug from the mains before cleaning.
- Keep away from splashes of water or damp conditions.
- **DO NOT** touch hot surfaces. Accessible surfaces are liable to get hot during use. Always use the handles 
- Oven gloves should be worn when using this appliance.
- Hot steam may be released when opening and closing the appliance during use – **Risk of scalding!**

- Avoid moving the appliance whilst it is still hot or contains hot food or liquids. Turn the appliance off and disconnect from the mains and let it cool sufficiently before moving it.
- 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 Slow Cooker is used in an open, well ventilated area well away from other appliances and other obstructions.
- Do not use the Slow Cooker in front of, near or below combustible materials such as plastics, curtains or cupboards, etc.
- Leave at least 10cm minimum free space between the appliance and any other surfaces.
- Do not place anything on top of the appliance.

### Explanation of Symbols

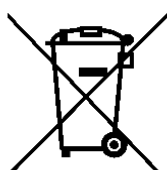
The following warning symbols or words are used in this instruction manual:



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



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.



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

### Introduction

Slow cooking has traditionally been used for soups and casseroles but it can also cook most modern family meals. Slow cooking has always been the best way to cook a delicious hot meal with the minimum preparation.

The cooking temperature is the same on all settings, so the setting you choose merely dictates how quickly the slow cooker gets up to temperature.

The lower setting (usually 8 to 10 hours cooking times) heats food gently, whereas the higher setting (4 to 6 hours cooking times) will heat food quicker.

The Slow Cooker will not 'boil' food but gently cooks over a long period of time.

### Description of Parts

1. Glass Lid
2. Lid Handle
3. Base unit carrying handle(s)
4. Base Unit
5. Control Switch
6. Power Indicator
7. Ceramic Bowl



### Before First Use of Your Slow Cooker

- 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 wash the **Ceramic Bowl** (7) and the **Glass Lid** (1) in warm soapy water before first and every use.
- During first use you may notice a little smoke and odour, this is normal and is simply the grease used during manufacture and will soon disperse.

### Do's and Don'ts whilst using Your Slow Cooker

- **DO NOT IMMERSE THE SLOW COOKER BASE IN WATER OR ANY OTHER LIQUIDS.**
- **NEVER** place the **Ceramic Bowl** (7) or the **Glass Lid** (1) in a freezer, on the hob, in the oven or in a Microwave oven.
- Do not use the slow cooker to pre heat ingredients.
- Do not subject the **Ceramic Bowl** (7) to sudden changes of temperature, plunging a hot **Ceramic Bowl** (7) into cold water could cause it to crack or shatter.
- Do not allow the **Ceramic Bowl** (7) to stand in water for a long time (though water can be left *inside* the bowl to soak).
- Do not switch on the Slow Cooker whilst the **Ceramic Bowl** (7) is missing or empty.
- The **Glass Lid** (1) sits a little loosely on the **Ceramic Bowl** (7) and is intentionally not a tight fit.



### Hints and Tips for Slow Cooking

- Keep vegetables chunky so that they retain their shape.
- Use 1/3 less liquid when cooking in a slow cooker.
- Submerge herbs in the liquid so that you get the most from their flavour.
- Brown meat first to add flavour.
- Thicken sauces with a little cornflour mixed with water if needed.

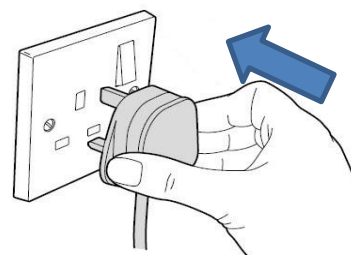
### Using Your Slow Cooker

1. Place the **Base Unit** (4) on a solid, level, heat resistant surface, away from the edge of the work surface and at a comfortable height for the user. Do not use on the floor.
2. Place the ingredients into the **Ceramic Bowl** (7) and then place it into the **Base Unit** (4).
3. Place the **Glass Lid** (1) onto the **Ceramic Bowl** (7).

**i** If you need to pre-cook or brown ingredients prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.

**⚠ WARNING!** **DO NOT** place the Ceramic Bowl, the Glass Lid or Base Unit on a hob or into an oven.

4. Ensure the **Control Switch** (5) is in the **OFF** position before plugging in the slow cooker.
5. Insert the mains plug (with dry hands) into the mains socket and switch on (if applicable).



6. Set the **Control Switch** (5) to the **LOW** or **HIGH** setting according to the recipe, the Power Indicator will illuminate to show the unit is powered up.
7. It is recommended not to exceed 8 hours cooking time.
8. Once the cooking time is complete, rotate the **Control Switch** (5) to the 'OFF' position to switch off the cooker and unplug from the mains socket.
9. Remove the **Ceramic Bowl** (7) using heat resistant gloves or mitts.

**⚠ WARNING!** **DO NOT TOUCH THE BASE UNIT IMMEDIATELY AFTER COOKING AS IT WILL REMAIN HOT FOR SOME TIME**



### Keep Warm Mode

- Once the cooking time is complete, the food can be kept warm in the slow cooker by setting the **Control Switch** (5) to the **WARM** position, the contents will then be kept warm for up to 4 hours or until the food is ready to serve.

- Food cooked in other appliances can be transferred to the slow cooker to be kept warm.

**i** Keeping food warm for longer than 4 hours may result in the food becoming dry and the flavour may alter.

**⚠ WARNING!** Take care whilst removing the **Ceramic Bowl** (7) from the **Base Unit** (4) as it will get hot during use and steam may be released. Use of oven gloves is recommended.

**CAUTION: DO NOT TOUCH THE BASE UNIT IMMEDIATELY AFTER COOKING AS IT WILL REMAIN HOT FOR SOME TIME.**



### **Cleaning and Maintenance.**

- Always ensure the slow cooker is unplugged from the mains socket and the **Control Switch** (5) is in the *OFF* position before storage or cleaning.
- Ensure the slow cooker has cooled completely before cleaning.
- The **Ceramic Bowl** (7) and **Glass Lid** (1) are dishwasher safe but it is recommended they should be cleaned by hand with warm soapy water to prolong the life of the bowl and lid.
- **DO NOT** subject the ceramic bowl to sudden changes in temperature, plunging a hot ceramic pot into cold water could cause it to crack or shatter.
- **DO NOT** allow the pot to stand in water for a long time (though you can leave water *inside* the pot to soak).
- The **Base Unit** (4) can be wiped with a soft, clean damp cloth and then dried thoroughly.
- **DO NOT** use abrasive cleaning materials or scouring pads to clean any part of the slow cooker as this will damage the surface.
- **DO NOT** submerge the **Base Unit** (4) in water or any other liquids.

### **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). If in doubt, consult a qualified electrician. Never use a plug with the fuse cover missing.

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**

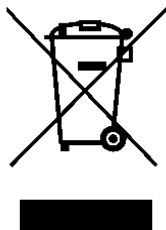
Model Number	SDA1788
Rated Voltage	220-240V~ 50/60Hz
Rated Power	265W
Protection Class	I (This Appliance must be Earthed)
Ceramic Bowl Capacity	6.5 Litres

**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.

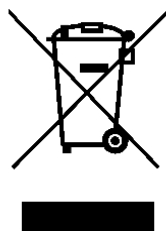
## ***Customer Support***

*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*

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**Recipes for You to try....****Brown Rice Risotto With Lamb****Ingredients**

Approximately 750g of boneless lamb shoulder  
Nonstick cooking spray  
275ml vegetable stock  
125g brown rice  
½ teaspoon curry powder  
¼ teaspoon salt  
1 medium carrot (chopped)  
100g green sweet pepper (chopped)

**Directions**

1. Trim the fat from the meat and cut to sizable chunks and precook on a skillet until browned.
2. Place vegetable stock, uncooked brown rice, curry powder and salt in the slow cooker and top with carrots then place the meat on top of the carrots.
3. Place the lid on the slow cooker and cook on LOW for 8-9 hours or on HIGH for 4-4½ hours.
4. Add the sweet pepper to the slow cooker, cover and let stand for 15 minutes or until the sweet pepper is tender.

**Pork Chops In Mushroom Sauce****Ingredients**

3 pork loin chops cut 2cm thick  
1 tablespoon cooking oil  
1 small onion thinly sliced  
1 tablespoon quick cooking tapioca  
150g mushroom soup  
50ml apple juice or apple cider  
1 teaspoon Worcestershire sauce  
1 teaspoon thyme  
150g sliced fresh mushroom  
¼ teaspoon garlic powder

**Directions**

1. Trim the fat from the chops and precook on a skillet until browned.
2. Place the onion in the slow cooker and add chops then add the tapioca (crushed), mushroom soup, apple juice, Worcestershire sauce, thyme, garlic and mushrooms and stir well.
3. Place the lid on the slow cooker and cook on LOW for 8-9 hours or on HIGH for 4-4½ hours.



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## **Fireside Beef Stew**

### **Ingredients**

450g boneless beef  
200g butternut squash (peeled, seeded and cut into 2cm cubes)  
1 small onion cut into wedges  
1 clove garlic (crushed)  
200g beef broth  
100g passata  
1 tablespoon Worcestershire sauce  
½ teaspoon mustard powder  
¼ teaspoon black pepper  
1/8 teaspoon allspice  
2 teaspoons cornflour  
150g green beans



### **Directions**

1. Trim fat from the meat and cut into 2cm cubes then place in the slow cooker along with the squash, onion, garlic, broth, passata, Worcestershire sauce, mustard powder, pepper and allspice.
2. Place the lid on the slow cooker and cook on LOW for 8-9 hours or on High for 4-5 hours.
3. After the cooking cycle stir in the cornflour and green beans and cook for a further 15 minutes on HIGH.

## **Chicken Curry**

### **Ingredients**

500g boneless skinless chicken breast cut into 2.5cm cubes  
250g peeled and chopped potatoes  
175g sliced carrot  
125g coarsely chopped cooking apple  
100g chopped onion  
1 clove of garlic (crushed)  
1 Jalapeno pepper finely chopped  
1 teaspoon instant chicken bouillon  
75ml water  
200g coconut milk  
3 tablespoons plain flour  
3 tablespoons curry powder  
1 teaspoon cumin  
1 teaspoon salt



### **Directions**

1. Place the chicken, flour, curry powder, cumin and salt in a large plastic bag and shake to coat the chicken.
2. Place potatoes, apple, onion, garlic, jalapeno pepper and chicken bouillon in the slow cooker, top with the chicken and pour water over.
3. Place the lid on the slow cooker and cook on LOW for 6-7 hours or on HIGH for 3-3½ hours.
4. After the cooking cycle add the coconut milk and cook on HIGH for a further 30 minutes.
5. Serve over hot cooked rice and add raisins and crushed peanuts to taste.

## Notes



## 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://help.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  
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