



Model No. SDA2636

**M DVEMOO** 

less than 8 years.

to the mains supply.

damaged in any way.

high-pressure containers.

**DVEMOO** 

Air Inlet

Before the First Use of Your Air Fryer

soon disperse.

**MAEWOO** 

**Food Product** 

Thin Frozen

. Thick Frozen

Home-made

Chips (8x8mm)

Potato Wedges

Iome-made

Home-made

**Potato Cubes** 

Potato Gratin

Pork Chops

Hamburge

Chicken

Nuggets

Spring Rolls

Vegetables

Breadcrumbed

Cheese Snacks

Frozen Fish

Muffins

Cake

Quiche

12

Sweet Snacks

Fingers

Stuffed

rozen

Sausage Rol

Drumsticks

Chicken Breast

Frozen Chicken

Steak

Cooking Timings, Temperatures and Quantity

(min)

18-20

20-25

18-25

18-22

12-18

15-18

20-25

10-15

10-15

13-15

25-30

15-20

6-10

8-10

10

8-10

6-10

15-18

20-25

20-25

Meat & Poultry

Snacks

Fish

Baking

Place the potato strips into the cooking pot and insert 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.

Min-Max

Amount (g)

400-500

400-500

200-350

200-350

200-400

200

600

100-600

100-600

100-600

100-600

100-600

100-600

100-600

100-500

100-500

100-500

100-500

400

500

400

500

**My DYEMOO** 

Recipes for You to Try.....

for 200 degrees.

16

2. Power Indicator

5. Air Outlet (rear)

4. Temperature Control

• Remove all packing materials and dispose of 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.

the Trivet in place and prevent damage to the **Fryer Drawer** (7).

• Wash the Fryer Drawer (7) and the Trivet (9) in warm soapy water before use.

• DO NOT remove the silicone feet from the Trivet (9) as these are fitted to hold

• Whilst using your Air Fryer for the first time you may notice a little smoke and

odour; this is normal and simply the grease used during manufacture and will

**Temperature** 

200

180

180

180

180

180

180

180

180

200

180

200

160

180

200

200

160

160

180

**Chips & Potatoes** 

3. Heat Indicator

**Description of Parts** 

children.

surface.

4

being repaired.

• This appliance shall not be used by children from 0 to 8

they have been given supervision or instruction

understand the hazards involved.

DO NOT use this appliance outdoors.

Children shall not play with the appliance.

concerning use of the appliance in a safe way and

Keep the appliance and its cord out of reach of children

Cleaning and user maintenance shall not be made by

DO NOT leave the appliance unattended during use.

• It is imperative to unplug the power cord after the

DO NOT leave the appliance unattended whilst connected

• Always use this appliance on a solid, level, non-flammable

appliance has been used, before it is cleaned and whilst

supply cord to ensure no damage is evident. Should there

be any signs of damage the appliance should not be used.

Regular, periodic checks should be carried out on the

If the supply cord is damaged it is to be replaced by a

cord, after a malfunction or after being dropped or

• DO NOT operate this appliance with a damaged plug or

• **DO NOT** allow the mains cable to hang over sharp edges

• Never place the appliance near to flammable material or

IMPORTANT – RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

6. Timer Control

7. Fryer Drawer

9. Trivet

8. Drawer Handle

IMPORTANT – RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

4L Air Fryer

User Manual

Model No. SDA2636

Additional

Shake halfway through the

Turn over halfway through

Turn over halfway through

Shake halfway through

Shake halfway through

Use oven ready type.

Use oven ready type.

Use oven ready type.

Use a baking Tin

Use a baking Tin

IMPORTANT – RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

1. Asian Spicy Fries

**Ingredients** 

Pepper powder

Shallot powder

Turn over halfway through

Turn over halfway through

Use a baking Tin or Oven Dish

Use a baking Tin or Oven Dish

x4 / 600g

2 teaspoons

1 teaspoon

1 teaspoon

1 teaspoon

Peel potatoes and cut into strips;

minutes to preheat the air fryer.

2. Golden Chicken Wings

**Ingredients** 

Ginger powde

Cumin powder

Black pepper powder

Sweet chili sauce

Garlic

minutes.

• Place the chicken wings into the fryer drawer evenly, set the time for 15-20 minutes and the temperature

Soak potato strips in salt water for at least

• Mix shallot, salt and pepper, garlic powder/

• Set temperature to 180 degrees and time to 5

2 teaspoon

1 teaspoon

1 teaspoon

100 mg

• Set temperature to 200 degrees and timer

• Stir garlic, ginger powder, cumin powder,

spicy black pepper and a little salt together,

• Allow the chicken wings to stand for 20

to 5 minutes to preheat the air frver.

and then coat the chicken wings.

IMPORTANT – RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

garlic oil, red chili powder, stir in the potato

20mins, and then dry with kitchen paper.

4L Air Frver

User Manual

Model No. SDA2636

cooking time.

cooking time.

Use oven ready type.

cooking time

shake every 5 mins.

Add ½ tbsp. of oil

Information

cooking time. For best results,

4L Air Frver

User Manual

Model No. SDA2636

qualified person in order to avoid a hazard.

or come in contact with hot surfaces.

Allow the unit to cool before storage.

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

**4L AIR FRYER** 

• This appliance is intended for household use only and

DO NOT use any accessories or attachments with this

• **DO NOT** use this appliance for anything other than its

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.

it is hot or contains hot food or liquids. Turn the

appliance other than those supplied or recommended by

• **DO NOT** push objects into any openings as damage to the

• Ensure appliance is situated in an open area, do not allow

• Never place this appliance on an electric, gas, or any other

**MARNING!** Do not attempt to move the air fryer whilst

appliance off and disconnect from the mains and let it

**MARNING!** Hot steam may be released when opening

**△WARNING!** Always carry the appliance with both ✓

hands. Always use oven gloves. Burn hazard!

and closing the appliance during use. Risk of scalding!

THIS APPLIANCE MUST BE EARTHED

should not be used for industrial purposes.

appliance and/or electric shock may occur.

• **DO NOT** cover this appliance.

cool sufficiently before moving it.

IMPORTANT - RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

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

4. Ensure the four Silicone feet (arrowed

inserting it into the bottom of the

Fryer Drawer (7).

for efficient cooking.

**DAEWOO** 

right) are fitted to the **Trivet** (9) before

<u>Do not</u> remove the Silicone feet before inserting the **Trivet** (9) into the **Fryer** 

**Drawer** (7) as they help to hold the

Trivet in place and prevent scratching

of the non-stick surface, they also lift

good air circulation around the food

the food clear of the base and provide

IMPORTANT – RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

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

**DYEMOO** 

Setting up Your Air Fryer

**DAEWOO** 

intended use.

4L Air Fryer **DAEWOO** Model No. SDA2636 User Manual

5

4L Air Fryer

Model No. SDA2636

3. Remove the Fryer Drawer (7) by pulling it by

the Drawer Handle (8). Ensure that the

**Trivet** (9 – arrowed left) is placed in the

The Air Fryer will not function if the

Fryer Drawer (7) is not pushed fully into the

bottom of the Fryer Drawer (7).

**Additional Safety Information** 

**M** DAEWOO

Contents

Reading and Storing the User Manual

Additional Safety Information

Before First Use of Your Air Fryer

**Explanation of Symbols** 

Description of Parts

Setting Up Your Air Fryer

Troubleshooting Guide

**Technical Specification** 

Plug Wiring Information

**Recycling Information** 

Recipes for You to Try

Warranty Information

**Customer Support** 

Cleaning and Maintenance

Cooking with Your Air Fryer

Introduction

Hints and Tips

Important Safety Instructions for Proper Use

Cooking Timings, Temperature and Quantity

Contents

Page No.

10

11

12

13

14

14

14

15

15

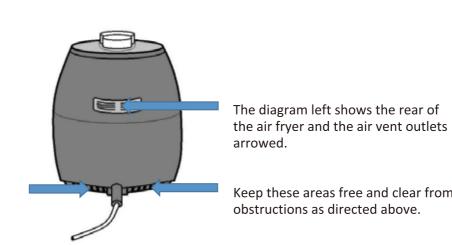
16

Back Page

 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, • Leave at least 10cm minimum free space between the appliance and any other surfaces.

Do not place anything on top of the appliance.



**DAEWOO** 

Cooking with Your Air Fryer

pushed fully home.

the food.

fully home.

Power Indicator (2)

1. Place the food to be cooked into the Fryer **Drawer** (7) ensuring that it is not filled to the brim to allow sufficient airflow around

Place the Fryer Drawer (7) back into the air

fryer ensuring that the Fryer Drawer (7) is

The Air Fryer will not operate if the

Fryer Drawer (7) is removed or not pushed

Heat Indicator (3)

arrowed. Keep these areas free and clear from

IMPORTANT - RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

4L Air Fryer

User Manual

Model No. SDA2636

4L Air Fryer

User Manual

Model No. SDA2636

M DVEMOO.

always be followed.

parties.

liquids.

spillage of liquids.

handles provided.

**MDVEMOO** 

near children.

READING AND STORING THE USER MANUAL

Before using this product, please read through this manual

Carefully save this instruction manual for future reference. Ensure the

When using electrical appliances, basic safety precautions should

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

Before plugging your unit into the mains, visually check

that it is intact and has not suffered any transit damage.

separate remote-control system or any other such device.

user manual is included when passing the product on to any third

IMPORTANT SAFETY INSTRUCTIONS FOR PROPER USE

Read and familiarise yourself with all operating

• Check that the voltage indicated on the data plate

corresponds with that of the local network before

DO NOT use this product with a programmer, timer,

connecting the appliance to the mains power supply.

• **DO NOT** immerse this appliance in water or any other

situation with the handles (if any) positioned to avoid

• Oven gloves should be used whilst using this appliance.

• Close supervision is required when using this appliance

Never leave this appliance within reach of children.

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

provisions of the European Economic Area.

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

use of this product.

This symbol provides useful additional information on the

Products labelled with UK Conformity Assessment identifies

Products labelled with this symbol conform to applicable

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 enter your postcode to find your nearest recycling

This symbol indicates that the supply uses an alternating current

This symbol indicates that the surface is gets hot and care must

products conforming to UK statutory requirements.

IMPORTANT – RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

• Cooking appliances should be positioned in a stable

• **DO NOT** touch hot surfaces. Accessible surfaces

are liable to get hot during use. Always use the

incurred through improper or incorrect use.

instructions before using this Air Fryer.

carefully paying particular attention to the safety instructions. Failure to do so may result in personal injury or damage to the

4L Air Fryer

User Manual

Model No. SDA2636

IMPORTANT - RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

This household 4 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 airflow of hot air. **MARNING!** 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. **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.

4. At the end of the cooking time, the **Timer Control** (5) will return to '0' and the

Power Indicator (2) and the Heat Indicator (3) lights will both go out and bell

4L Air Fryer

User Manual

4L Air Fryer

4L Air Fryer

11

4L Air Fryei

User Manual

Model No. SDA2636

Model No. SDA2636

Model No. SDA2636

Model No. SDA2636

IMPORTANT – RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

**Hints and Tips** 

**DAEWOO** 

5. Remove the **Fryer Drawer** (7) and serve. (Place the drawer on a heat proof surface if

will sound to show the Air Fryer has switched off.

it is put down during serving). **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.

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

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

• DO NOT fill your Air Fryer with cooking oil as this will cause a fire and scalding • DO NOT fill your Air Fryer with water as this will cause a scalding hazard. • The Air Fryer will quickly cook your food using rapid cycling airflow of hot air.

• 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.

IMPORTANT – RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

IMPORTANT - RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

• IMPORTANT! Remove the silicone feet from the Trivet (9) before washing so

they do not get lost. Replace the silicone feet after drying the **Trivet** (9).

• Always unplug the Air Fryer from the mains supply and allow to cool before

• 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

• The Fryer Drawer (7) and Trivet (9) can be washed in warm soapy water, rinse

220-240V~ 50/60Hz

I (This appliance must be earthed)

IMPORTANT - RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

5. Spicy Shrimp

Garlic finely chopped

Unfrozen prawns (thawed)

• Set the temperature to 200 degrees and

timer to 5 minutes to preheat the air fryer.

Crispy potatoes covered with corned beef, cheese,

Prep Time: 5 Minutes, Cook Time: 20 Minutes,

Ingredients: Russet Potatoes, Cheddar Cheese,

**Ingredients** 

Black pepper

Chili powder Sweet chili sauce

6. Irish Potato Nachos

bacon bits, green onions

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

4L Air Frvei

User Manual

Model No. SDA2636

x10

2 tsp

1 tsp

1 tsp

x1

1300-1500W

SDA2636

If your appliance is supplied with a non-rewireable plug fitted to the mains lead

(conforming to BS 1362 of the same rating). Never use a plug with the fuse cover

If you need to remove the plug - DISCONNECT FROM THE MAINS - and then cut

the plug or insert it into a socket outlet as there is a danger of electric shock.

it off the mains lead and immediately dispose of it safely. Never attempt to reuse

and should the fuse need replacing, you must use an ASTA approved one

• Wipe excess oil from the Fryer Drawer (7) and Trivet (9) with kitchen roll or

Wipe the main body of the Air Fryer clean using a soft, damp cloth.

• Never clean any part of the Air Fryer with harsh or abrasive cleaners.

After cleaning, allow the product to thoroughly dry before re-use.

4L Air Frvei

User Manual

Model No. SDA2636

**DAEWOO** 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

retailer for recycling advice visit www.recycle-more.co.uk enter

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

your postcode to find 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: • 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.

IMPORTANT - RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

**M DYEMOO** 

of the bread is golden brown

• 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

Do not shake the drawer during baking.

varies with how many Nachos you wish to cook). • Slice the potatoes thinly and evenly about 1/8-inch Toss the potato slices with vegetable oil and then sprinkle them with salt. Lav the slices in the air frver basket on top of the

remove the potato slices once cooked.

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.

The Air Fryer will power up, the **Power** Indicator (2) and the Heat Indicator (3) lights will both illuminate as shown right to show the Air Fryer is now cooking.

. Set the **Temperature Control** (4) to the

Set the Timer Control (5) to the desired

desired temperature.

cooking time.

Heat Indicator (3) 3. During cooking the **Heat Indicator** (3) light will go on and off to show the set temperature is being maintained – this

is quite normal. For better cooking results, turn the food over by removing and shaking the Fryer Drawer (7) during cooking.

Cleaning and Maintenance of Your Air Fryer

10

**DAEWOO** 

water or any other liquids.

Technical Specification

Non-Rewireable Mains Plug

missing. If in doubt, consult a qualified electrician.

Rated Voltage

Model Number

**Protection Class** 

Rated Power

Capacity

14

**DAEWOO** 

and dry thoroughly before reusing.

9

Model No. SDA2636

User Manual

4L Air Fryer

Troubleshooting Guide Problem Possible Cause Possible Fix Cooking Temperature | Check cooking temperature Food is Overcooked/Burnt is set too high. and lower the Thermostat accordingly. Cooking time is too Check cooking time and reduce the cooking time on the Timer accordingly. Food is undercooked. Cooking Temperature | Check cooking temperature and increase the Thermostat is set too low. accordingly. Check cooking time and Cooking time is too increase the cooking time on short. the Timer accordingly. The Fryer Drawer has | Ensure that the Fryer Drawer been overfilled. is not filled too full, allow a little room for the free flow of The Trivet has not Ensure the Trivet is inserted in been fitted to the the base of the Frver Drawer. base of the Fryer Drawer reducing air Unit does not power up. Timer is at '0' time. Rotate the Timer clockwise to the desired cooking time. No power to the Air Check that the mains plug is inserted into the socket and Fryer. the socket is switched on (if applicable). The Fryer Drawer is Ensure the Fryer Drawer is

not inserted or not inserted and pushed fully pushed fully home.

Ensure the Fryer Drawer and

13

4L Air Fryer

User Manual

Model No. SDA2636

Trivet are clean.

IMPORTANT - RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

**M DVEMOO** 

temperature to 200 degrees

Burning smell from unit. | Food trapped under

Trivet.

Previous food

Drawer/Trivet.

remains on Fryer

3. Fried Chicken Nuggets <u>Ingredients</u> 500g Fresh chicken nuggets Eggs х3 Flour 1 cup Olive oil 1 spoon 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.

4. Fried squid

• Place the chicken nuggets into the fryer drawer evenly, set the time for 15-20 minutes and the

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

Cumin powder Chicken powder Pepper powder Set the temperature to 200 degrees and the timer to 5 minutes to preheat the air fryer.

**Ingredients** 

Sauid (Frozen)

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

2 tablespoon

1 teaspoon

1 teaspoon

1 teaspoon

IMPORTANT - RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

17

IMPORTANT - RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

fry for 2-5 minutes more. Remove the drawer and 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

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

19 IMPORTANT – RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

15

6. Air Fryer Loaf

Warm water All purpose flour Granulated Sugar Unsalted butter 1 large egg

together until combined and a little flaky

• 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 • Place the dough onto a floured breadboard and knead the dough until it is smooth, then shape it into a • 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.

<u>Ingredients</u>

2¼ Teaspoons

4 Tablespoons 14oz (400g) 1.5oz (85g)

4L Air Frver

Model No. SDA2636

2 Tablespoons ½ Teaspoon 2 Tablespoons whisked.