



ESPRESSO MAKER

WITH MILK FROTHER

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.

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 Coffee Maker.**
- Before plugging your coffee maker 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.
- Close supervision is required when using this appliance near children.
- Never leave this appliance within reach of children.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years. This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and

knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

- **DO NOT** leave the appliance unattended during use.
- **DO NOT** leave the appliance unattended whilst connected to the mains supply.
- Always use this appliance on a solid, level, non-flammable surface.
- **DO NOT** use this appliance outdoors.
- It is imperative to unplug the power cord after the appliance has been used, before it is cleaned and whilst being repaired.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent or similarly qualified person in order to avoid hazard.
- Repairs to electrical appliances should only be performed by qualified personnel. Improper repairs may place user at serious risk.
- **DO NOT** operate this appliance with a damaged plug or cord, after a malfunction or after being dropped or damaged in any way.
- Regular, periodic checks should be carried out on the mains cable to ensure no damage is evident. Should there be any signs of damage the appliance should not be used.
- **DO NOT** allow the mains cable to hang over sharp edges or come in contact with hot surfaces.
- **DO NOT** run the mains cable under carpets, rugs, etc.
- Allow the unit to cool before storage.
- Never place the appliance near to flammable material or high-pressure containers.
- This appliance is intended for household use only and should not be used for industrial purposes.

- **DO NOT** use any accessories or attachments with this appliance other than those supplied or recommended by supplier.
- **DO NOT** immerse the appliance, base or its cord in water or any other liquids.
- **DO NOT** use this appliance for anything other than its intended use.
- **DO NOT** push objects into any openings as damage to the appliance and/or electric shock may occur.
- Ensure appliance is situated in an open area, do not allow it to come in contact with cupboards, curtains, wall coverings, clothing or other flammable materials.
- Unplug after each use. Grasp the plug, not the cord.
- **DO NOT** cover this appliance.
- Never place this appliance on an electric, gas, or any other type of hob.
- **WARNING: DO NOT remove the filter holder whilst the water is boiling.**
- Never fill the coffee maker more than its capacity – ensure the water level is between the min and max marks on the water tank. If the coffee maker is overfilled, boiling water may be ejected.
- Always close the tank lid during use and do not open the lid or remove the filter holder whilst the water is boiling.
- **CAUTION: The outside surface of the coffee maker will get hot during use.**

THIS APPLIANCE MUST BE EARTHED

ADDITIONAL SAFETY INFORMATION

- **This appliance is intended for use in domestic households only, it must not be used for commercial use.**
- **Hot liquid or steam is emitted from the brewing head and steam nozzle during operation.**
- **Do not cover the espresso maker.**
- **Allow to the espresso maker to cool fully before storing.**
- **The surfaces of the filter holder and steam nozzle will become hot during use. Do not touch – always use the handle.**
- **Ensure that the espresso machine is used in an open, well-ventilated area well away from other appliances and not near or under surfaces that are heat sensitive or those that may be damaged by steam.**
- **Only use this espresso maker with the accessories provided. This appliance can cause personal injury if misused.**
- **DO NOT place anything on top of the appliance.**
- **Ensure that the water level in the water tank does not exceed the MAX mark whilst filling and that it does not drop below the MIN mark during use.**

Explanation of Symbols

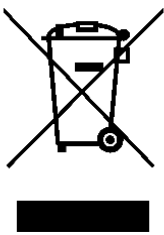
The following warning symbols or words are used in this instruction manual:



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.

Description of Parts



- 1. Coffee Nozzles
- 2. Power Button
- 3. Control Panel
- 4. Brewing Button
- 5. Steam Button
- 6. Steam Control
- 7. Steam Nozzle
- 8. Water Tank Lid
- 9. Water Tank
- 10. Filter Holder Handle
- 11. Drip Tray Plate
- 12. Drip Tray





- 13. Warming Plate
- 14. Coffee Filter holder
- 15. Coffee filter
- 16. Measuring Spoon/ Tamper

Before first Use of Your Espresso maker

- Remove all packing materials and discard responsibly.
- Ensure all parts are present - see **Description of Parts** above.
- Check that there is no transit damage to the mains cable or product.
- Place the appliance on a solid, level, heat resistant surface clear of all obstructions as described above.
- Wash all the accessories (14, 15 & 16) in warm soapy then rinse and dry thoroughly.
- Preheat the Espresso Maker before first use – see **Preheating Your Espresso Maker before First Use** below.
- Place the **Drip Tray** (12) into the coffee maker and place the **Drip Tray Plate** (11) on top of the **Drip Tray** (12). See Fig. 1 & 2 below:



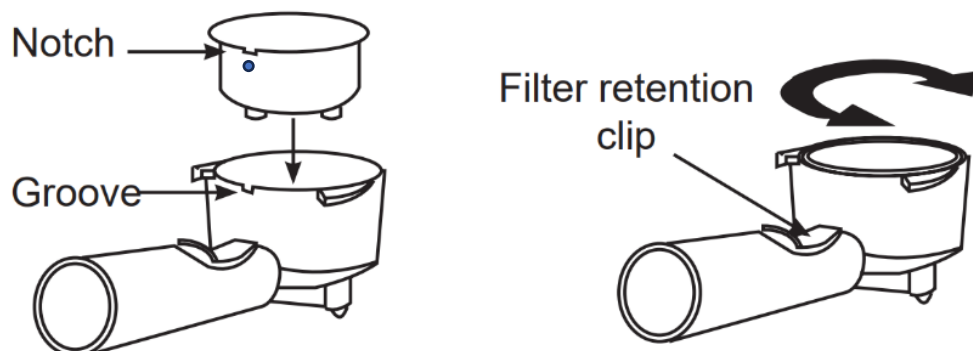
Fig. 1




Fig. 2

Instructions for Use – Preheating Your Espresso Maker

1. Lift the **Water Tank Lid** (8) and fill the **Water Tank** (9) with water up to the MAX line, install the **Coffee Filter** (15) into the **Coffee Filter Holder** (14) by aligning the notch on the **Coffee Filter** (15) with the groove on the **Coffee Filter Holder** (14). **NB Do not** put any coffee in the coffee filter at this stage.
2. Rotate the **Coffee Filter** (15) to the left or right to lock it in place:



3. Place one hand on the top of the espresso maker to support the unit and attach the **Coffee Filter Holder** (14) using the **Filter Holder Handle** (10) by holding the handle and placing it in the coffee maker as in fig.3 then rotate right to the locked position  as shown below in fig.4:

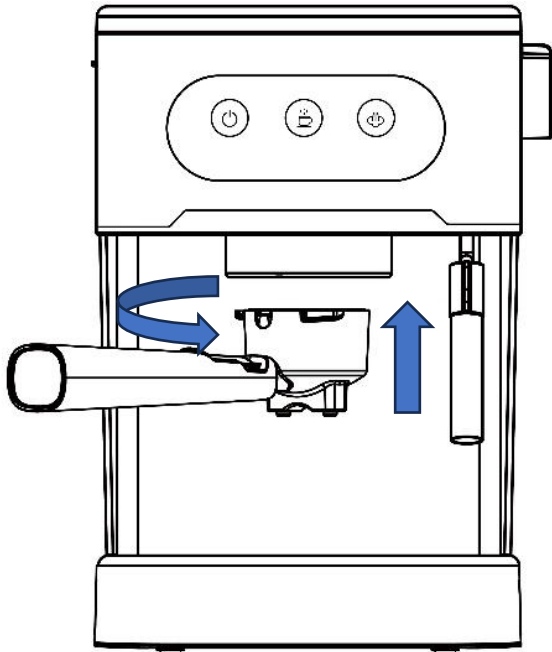


Fig. 3

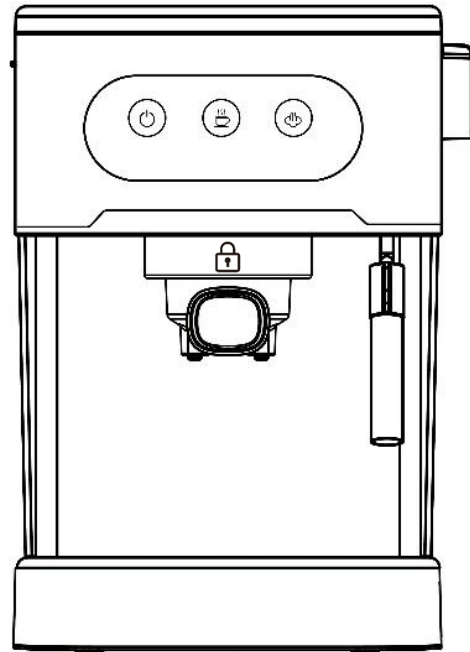
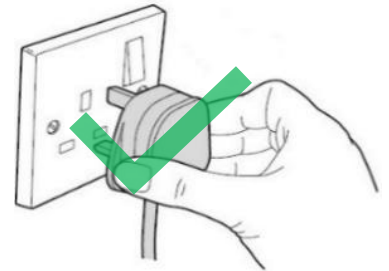


Fig. 4

4. Ensure that the **Steam Control** (6) is set to the 'OFF' position. Place a cup onto the **Drip Tray Plate** (11).

5. Insert the mains plug into the nearest socket.



6. Press the **Power Button** (2), the power button will flash whilst the unit is warming up.
7. Once the button has stopped flashing, the **Power Button** (2) and the **Brewing Button** (4) will both illuminate to show the espresso maker has warmed up.
8. Press the **Brewing Button** (4) which will start the brewing process and hot water will be dispensed into the cup. Be careful not to overfill the cup.
9. Press the **Brewing Button** (4) to stop brewing once the cup is full.
10. Carefully empty the cup once full.

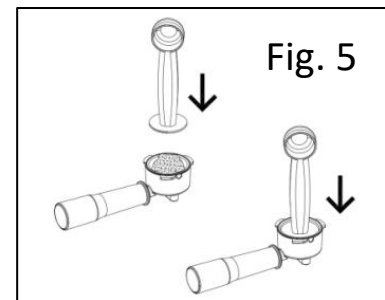
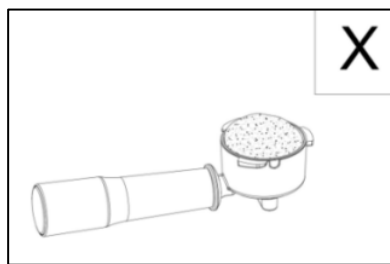
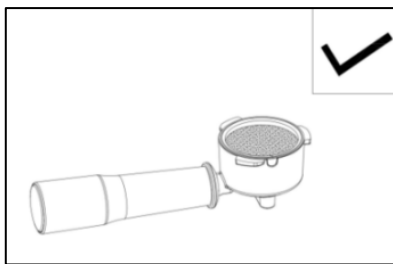
NB the **Brewing Button** (4) will flash during the brewing process.


To make a good espresso coffee it is recommended to preheat the coffee maker before making the coffee. Pre-heating includes the coffee filter holder and the cup(s) so that the flavour of the coffee is not influenced by a cold machine. Use the above steps 1 – 10 to preheat your Espresso Maker before making cups of coffee.

Instructions for Use – Making an Espresso Coffee

1. Preheat the Espresso Maker as described above.
2. Remove the **Coffee Filter Holder** (14), then remove the **Coffee Filter** (15) and wipe dry using a clean dry cloth.
3. Using the **Measuring Spoon/Tamper** (16), add ground coffee to the **Coffee Filter** (15), fill halfway for one small cup of coffee, fill it for two cups.
4. Press the coffee powder tightly using the Tamper at the end of the **Measuring Spoon/Tamper** (16), (see Fig. 5 below)
5. Remove any excess coffee powder from the edge of the filter so the coffee sits about 3mm from the top edge of the filter.

NB Too much coffee in the filter will result in a poor seal and leakage.



6. Place one hand on the top of the espresso maker to support the unit and attach the **Coffee Filter Holder** (14) using the **Filter Holder Handle** (10) by holding the handle and placing it in the coffee maker as in fig.6 then rotate right to the locked position  as shown below in fig.7:

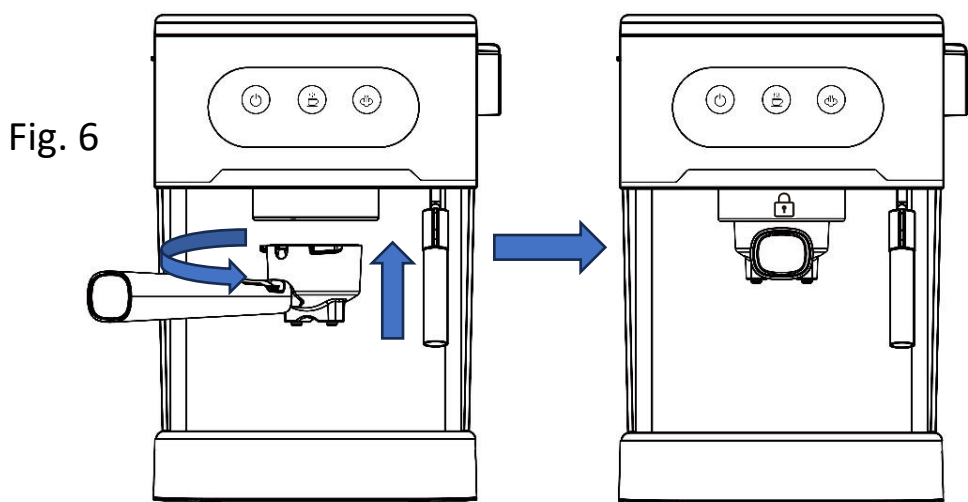
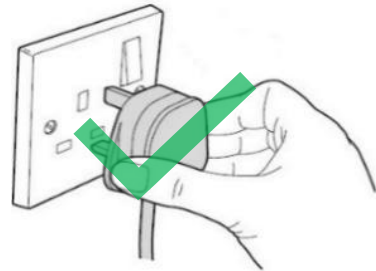


Fig. 7

7. Pour out the hot water in the cup(s) from the pre-heating and place your warmed cups on the **Drip Tray Plate** (11).
8. Ensure that the **Steam Control** (6) is set to the 'OFF' position.

9. Insert the mains plug into the nearest socket.



10. Press the **Power Button** (2), the power button will flash whilst the unit is warming up.
11. Once the button has stopped flashing, the **Power Button** (2) and the **Brewing Button** (4) will both illuminate to show the espresso maker has warmed up.
12. Press the **Brewing Button** (4) which will start the brewing process and hot coffee will be dispensed into the cup(s). Be careful not to overfill the cup(s).

NB the **Brewing Button** (4) will flash whilst the coffee is being dispensed.

13. Press the **Brewing Button** (4) to stop brewing once the cup is full.

⚠ WARNING! Do not leave the Espresso Maker unattended whilst the coffee is being dispensed as the **Brewing Button** (4) must be pressed to stop the unit dispensing coffee.

14. Remove the **Coffee Filter Holder** (14) and the **Coffee Filter** (15) once cool and rinse clean in running water.




Left: To make two cups of coffee, position the cups centrally side by side on the **Drip Tray Plate** (11).

Right: if one cup of coffee is required, place the cup centrally on the **Drip Tray Plate** (11).



Instructions for Use – Making a Cappuccino Coffee



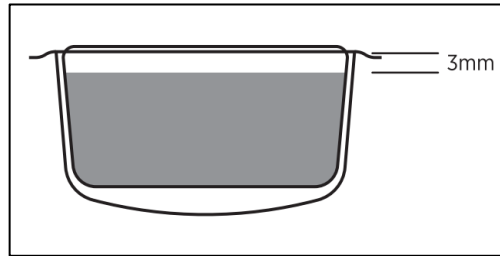
1. First, prepare an espresso coffee as the detailed above in 'Making an Espresso Coffee' above, making sure that the cup is big enough accommodate the coffee and the frothed milk.
 2. Make sure that the **Steam Control (6)** is in the 'OFF' position.
 3. Press the **Power Button (2)** and the **Steam Button (5)** . Both buttons will illuminate.
 4. Fill a jug with 100ml of milk for each prepared Cappuccino, it is recommended to use whole milk at refrigerator temperature (not hot).
 5. To maximise milk foam performance, rotate the **Steam Control (6)** for approximately 10 seconds without putting it in the milk in the jug. This will clear out any cold water in the system. Rotate the **Steam Control (6)** back to the 'OFF' position and conduct the next step.
 6. Insert the **Steam Nozzle (7)** into the milk to about two centimetres deep, then rotate the **Steam Control (6)** slowly anti-clockwise. Steam will come out from the **Steam Nozzle (7)**
 7. Frothed milk is made by moving the vessel round whilst the nozzle is submerged in the milk.
- ⚠ WARNING!** Never touch the **Steam Nozzle (7)** whilst steam is emitted to avoid scalding.
- i** Always turn the **Steam Control (6)** slowly to release the steam in a controlled manner.
8. After frothing the milk, rotate the **Steam Control (6)** to the 'OFF' position. The best temperature for frothed milk is 70°C.
 9. Pour the frothed milk into the espresso coffee prepared earlier. The Cappuccino is ready to serve.
 10. Sweeten if desired and sprinkle the froth with a little cocoa powder.

Notes on Coffee

This Espresso Maker uses ground powdered coffee which is available from most good supermarkets and coffee retailers.

Do not use instant coffee or similar with this Espresso Maker.

Distance to the surface of pressed coffee powder should be about 3mm away from the edge of the filter cup (important indicator). Too high or too low will affect the extraction pressure and effect of coffee. Reduce or increase the amount of coffee powder accordingly:



Making Hot Water

The Espresso Maker can produce hot water rather than steam from the **Steam Nozzle (7)**:

1. Place a cup under the **Steam Nozzle (7)**.
2. Press the **Power Button (2)**, the power button will flash whilst the unit is warming up.
3. Once the **Power (2)** and **Brewing (4)** buttons are illuminated, Rotate the **Steam Control (6)** to 'ON' position and hot water will be dispensed.
4. Rotate the **Steam Control (2)** to 'OFF' position when the desired amount of hot water has been dispensed.
5. Press the **Power Button (2)** to switch the machine off.

If the Steam Nozzle is blocked

1. Turn the **Steam Control (6)** to the 'OFF' position and allow the espresso maker cool down for about half an hour, then poke the steam outlet several times with a needle about 1 mm in diameter until it clears.
2. Finally, press the **Steam Button (5)** and turn the **Steam Control (6)** to the 'ON' position, to ensure the appliance can produce steam.
3. Press the **Power Button (2)** to switch the machine off.

Cleaning the Steam Nozzle after frothing

1. After frothing the milk, put an empty jug under the **Steam Nozzle (7)**.
2. Press the **Steam Button (5)** and rotate the **Steam Control (6)** to 'ON' for steam release for 20 seconds, then rotate the **Steam Control (6)** to 'OFF' and press the **Steam Button (5)** off to clean out the **Steam Nozzle (7)**.
3. Press the **Power Button (2)** to switch the machine off.

Using the Warming Plate

Place the coffee cup(s) onto the **Warming Plate** (13) on top of the machine to keep them warm prior to making coffee.

Automatic power 'off'

The coffee maker will turn itself off automatically 25 minutes after pressing the **Power Button** (2).

De-scaling Your Espresso Maker

Once tap water is heated, calcium and other mineral deposits attach themselves to the inside of your espresso maker. Excessive limescale build up will damage the machine, the Steam Nozzle is particularly vulnerable to blockage and should be cleaned regularly. We recommend using bottled water or filtered water. If you cannot do this and use water straight from the tap, then it is necessary to de-scale the coffee machine regularly. Do not use vinegar but a commercially available decalcification agent, carefully follow the quantities recommended in the instructions of the agent.

How to De-Scale:

It is recommended that the espresso maker is descaled every 4 weeks - if you live in a hard water area every 2 weeks is recommended. Better still, use bottled/Distilled water.

Fill the **Water Tank** (9) with water and de-scaler to the MAX level.

Follow the steps as detailed in '**Preheating Your Espresso Maker before First Use**' above.

For the Brewing section:

1. Remove the **Coffee Filter Holder** (14) from the unit.
2. Place a container onto the **Drip Tray Plate** (11).
3. Press the **Power Button** (2) to turn the unit on, the Power indicator and Brewing indicators will illuminate.
4. Press the **Brewing Button** (4), once water has been flowing for 20 seconds (approximately 100ml), press the **Brewing Button** (4), then wait for 5 minutes for the first de-scaling cycle.
5. Empty the container and replace onto the **Drip Tray Plate** (11).
6. Repeat the above steps 1 - 5 to conduct the second and third cycles for de-scaling immediately, (it is not necessary to wait for 5 minutes on the second and third cycle).

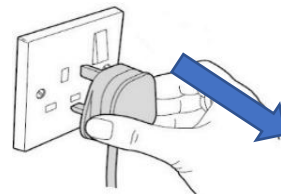
For the Steaming section:

1. Place a container under the **Steam Nozzle** (7).
2. Press the **Power Button** (2) to turn the unit on, the Power indicator and Brewing indicators will illuminate.

3. Press the **Steam Button** (5), rotate the **Steam Control** (6) to the 'ON' position, the maximum level, and make steam for 2 minutes.
4. Rotate the **Steam Control** (6) to the 'OFF' position, then press the **Steam Button** (5) off to stop making steam.
5. Press the **Power Button** (2) to turn the unit off, leave the de-scaler in the unit for at least 15 minutes.
6. After 15 minutes empty the water tank and refill with clean water.
7. Restart the unit and repeat the above steps - with clean water

Cleaning and Maintenance

- Expel any water that may be inside the coffee machine by turning on the steam function for approximately 2-3 minutes, or until steam no longer comes from the steam nozzle.
 - Unplug from the mains and allow coffee maker cool down completely before cleaning.
 - Clean the outside of the espresso maker with clean damp cloth.
 - Rinse the water tank out and allow to dry.
 - Wash the drip tray plate and drip tray regularly and dry thoroughly.
 - Never immerse the unit in water or any other liquids.
 - Immediately after use pull the metal tube and rubber handle off the steam nozzle and wash both in warm soapy water and dry thoroughly.
 - Wash the measuring spoon in warm soapy water and dry thoroughly.
- i** Clean the appliance after every use in order to keep it in good working order.
- i** Do not allow water to sit in the tank, empty the tank after every use.



Technical Specification

Rated Voltage	220-240V~ 50/60Hz
Rated Power	1350W
Model Number	SDA2698
Protection Class	I (This Appliance Must Be Earthed)
Water tank capacity (maximum)	1.5 Litres

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.

Troubleshooting Guide

<i>Problem</i>	<i>Possible Cause</i>	<i>Possible Fix</i>
No coffee pours	No water in the water tank	Fill the tank with water, run through the appliance without a coffee filter to ensure it is fully primed
	The coffee grounds are too fine or tamped down too hard	Empty the filter and rinse under water to clean, Wipe the filter with a cloth. Refill the filter with grinds and tamp
No steam from the Steam wand	Steam Nozzle tube is blocked	See page 15, "If the steam outlet becomes blocked"
	No water in the water tank	Fill the tank with water, run hot water through the Steam Nozzle to ensure water flows
Water is leaking from the bottom of the machine	Too much water in the drip tray	Clean out the drip tray
Water is leaking from the outer side of the filter	There is some ground coffee on edge of filter	Clean it off
Tainted taste to the coffee	Allowing water to sit too long, improper cleaning	Clean and de-scale
Low or no steam from the steam wand	Steam Nozzle is clogged up	Clean and de-scale
Poor milk frothing	Using skimmed milk	Full fat milk is best

Recycling Information

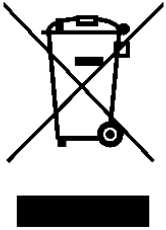
Disposal of the Packaging

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

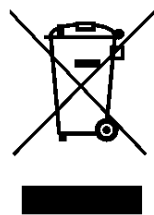


You should now recycle your waste electrical goods and in doing so help the environment. This symbol means waste electrical products at the end of their useful life should not be disposed of with normal household waste and not sent to landfill. Please ensure it is taken to a suitable facility for disposal. Check with your Local Authority or retailer for recycling advice or visit www.recycle-more.co.uk enter your postcode to find out your nearest recycling site.

Customer Support

Should you require any product information, replacement parts or accessories, please contact our customer care team on 0161 831 7879 (8.30am-4.30pm Monday to Thursday, 8.00am-4.00pm Friday) and select option 3 or by contacting us via email: help@daewoelectricals.com.

- Replacement parts and accessories are guaranteed for 1 year from the date of purchase.
- It is important to note that your warranty becomes invalid should non Daewoo parts or accessories be used with this appliance.

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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://www.daewooelectricals.com)

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

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