

DREO

SMART CONTROL AIR FRYER

User Guide

www.dreo.com

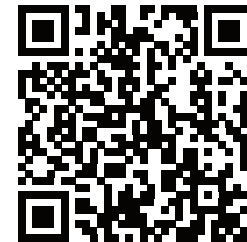


✉ support@dreo.com

MODEL: DR-KAF002

Thank You for Choosing Dreo !

*Your support means the world to us.
We hope you enjoy our air fryer as much as we did creating it.*



Scan or visit dreo.com/warranty

to extend your warranty by registering your product. If you need any help, don't hesitate to email us to get expert support!



support@dreo.com



(888) 520-3736



dreo.com/chat

Mon - Fri, 9:00 am-5:00 pm PST/PDT

1

IMPORTANT SAFETY INSTRUCTIONS

Important Safety Instructions	03
WARNING	04

2

GETTING TO KNOW YOUR AIR FRYER

Control Panel	06
Operating Buttons	07
Specifications	07
Package Contents	08
Product Diagram	08

3

USING YOUR AIR FRYER

Before First Use	09
Initial Use	09
Preheating	10
Preset Default Settings	11
Air Frying Under Preset	12
Manual Air Frying	14
Cooking Guide	16
More Functions	16

4

MAINTENANCE & SERVICE

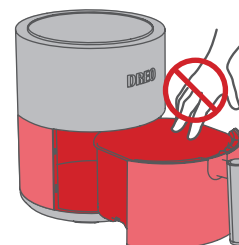
Cleaning and Maintenance	17
Troubleshooting	20
Warranty and Service	22

Important Safety Instructions

BEFORE USING THIS APPLIANCE READ ALL INSTRUCTIONS AND CAUTIONARY MARKINGS IN YOUR USER GUIDE AND ON THE APPLIANCE

When using an electrical appliance, basic precautions should always be followed, including the following:

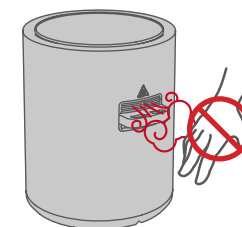
 **DANGER!**



DO NOT touch hot surfaces. Use handle.



DO NOT block any ventilation openings. Hot steam is released through air outlet. Keep your hands and face clear of openings.



To protect against electrical shock, do not immerse the appliance, cord, or plug in water or other liquid.

WARNING

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by person responsible for their safety.
2. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
3. DO NOT operate the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
5. DO NOT let the power cord hang over the edge of table or counter. Keep away from hot surfaces.
6. DO NOT plug in the appliance or operate the control panel with wet hands.
7. Never connect this appliance to an external timer switch or separate remote control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then remove plug from the wall outlet.
8. Keep your air fryer away from flammable materials (curtains, tablecloth, etc.). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
9. DO NOT place on a stove, near gas or electric burners, or in a heated oven.
10. DO NOT place the appliance against a wall or other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance.
11. DO NOT use the appliance for any other purpose than described in this User Guide. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
12. DO NOT leave the appliance unattended while in use. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. DO NOT use outdoors.
14. DO NOT place anything on top of your air fryer. DO NOT store anything inside your air fryer.

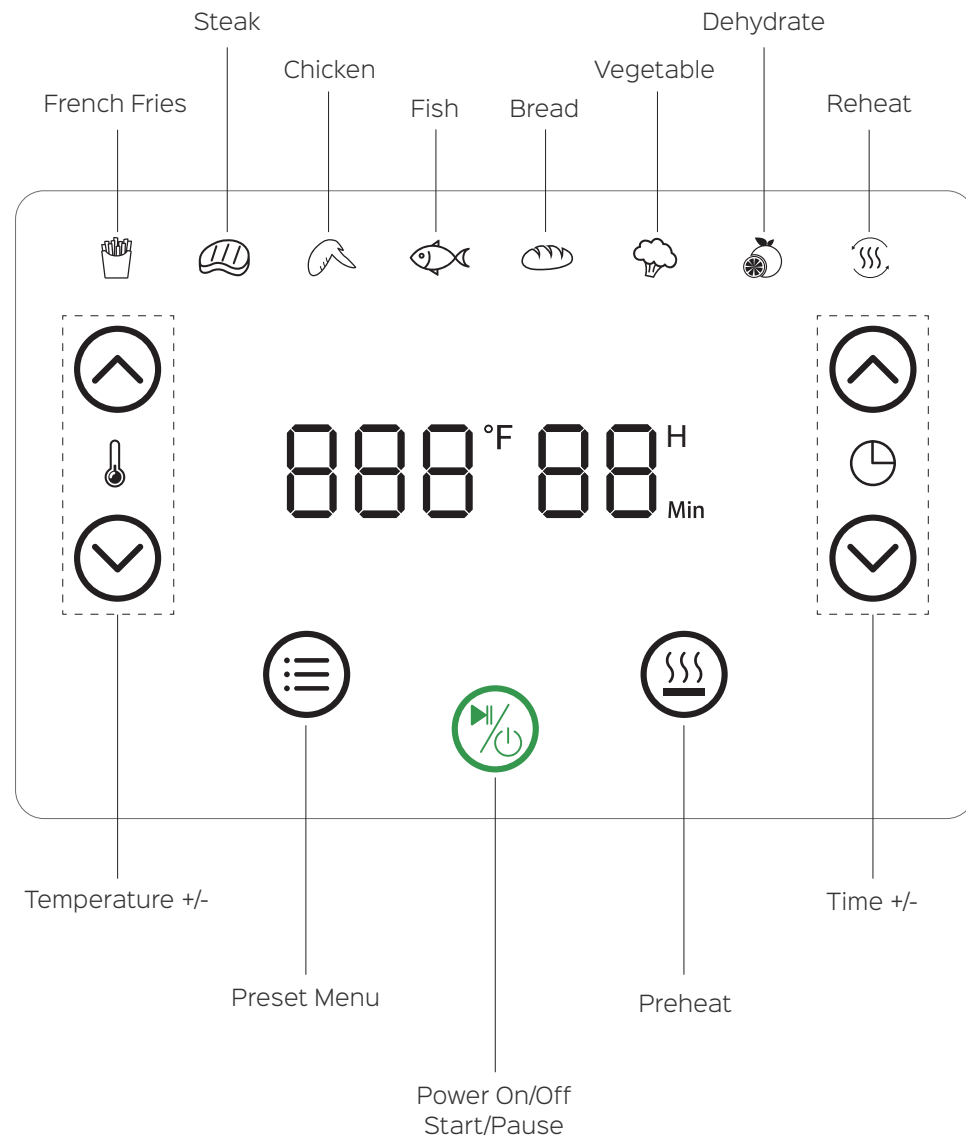
15. After using the appliance, the metal cover inside is very hot, avoid contact with it after cooking. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance. DO NOT store anything inside your air fryer.
16. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop, before you remove the pan from the appliance.
17. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way.

FOR HOUSEHOLD USE ONLY

READ AND SAVE THESE INSTRUCTIONS

Getting to Know Your Air Fryer

Control Panel



Operating Buttons

Power ON/OFF

- 1) Press POWER  to turn on the air fryer.
- 2) Press POWER  to start or pause cooking
- 3) Press and hold POWER  for 2 seconds to turn off the air fryer when it is on.

Preset Menu

Repeatedly press  to select a preset.

Preheat

Press  to preheat your air fryer (see page 10).

Temperature +/- Adjust the cook temperature.

Time +/- Adjust the cook time.

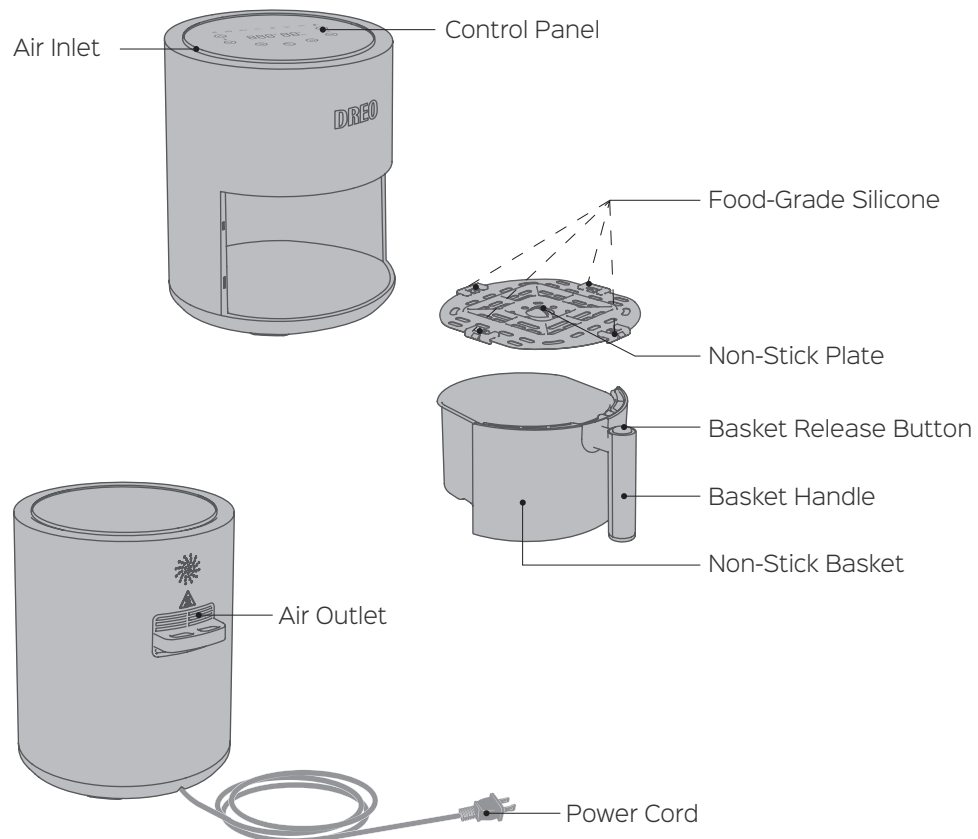
Specifications

Model	DR - KAF002
Voltage	AC 120V, 60Hz
Power	1500W
Capacity	4 Quart
Temperature Range	100 °F - 450 °F

Package Contents

1 x 4-Quart Air Fryer
1 x Non-Stick Plate
1 x Recipe Book
1 x Reference Guide
1 x User Guide

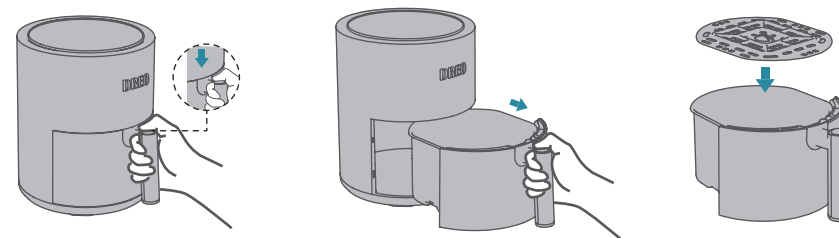
Product Diagram



Using Your Air Fryer

Before First Use

There's plastic inside! Make sure to pull out and separate the baskets (on a countertop), and remove ALL plastic before plugging in.

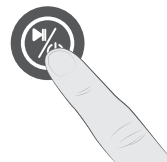


Initial Use

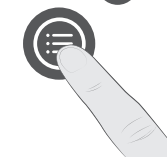
Note:

1. Before first use of your new Air Fryer, we strongly recommend you to clean and preheat the air fryer at 400°F for 15 minutes to remove any remaining odor.
2. Then wash the non-stick plate and basket with hot, soapy water and a non-abrasive sponge.

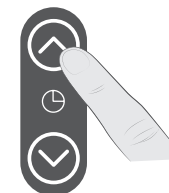
1. Tap  to turn on.



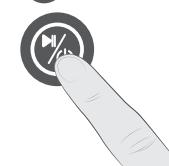
2. Tap MENU  to select STEAK.



3. Adjust time to 15 minutes.



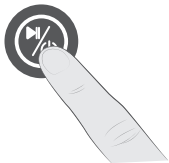
4. Tap  to start.



Preheating

It is recommended to preheat before placing food into the air fryer unless your air fryer is already hot. Food will not cook thoroughly without preheating.

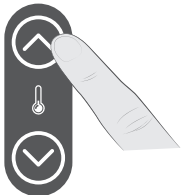
1. Plug into an electrical outlet.
Tap  to turn on the air fryer.



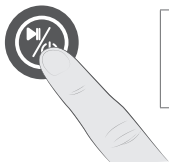
2. Press , the display will show default setting 400 °F and 3 minutes.



3. Optionally, you can press  and  to change the cooking temperature, the time will adjust accordingly.

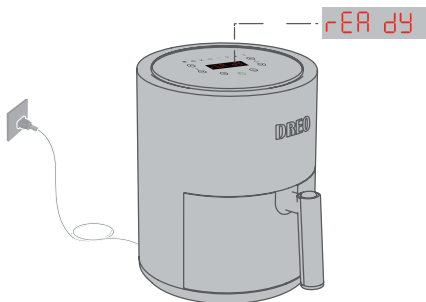


4. Press  to start preheating.



<420°F : 3min
≥420°F : 4min

5. When preheating is done, the air fryer will beep 3 times and the display will show “READY”



CAUTION

The basket and plate will become very hot after the heating. Allow them to cool before taking them for cleaning.

Preset Default Settings

For general users, using a preset menu is the easiest way to air fry. Preset menus are programmed with an ideal time and temperature for cooking certain foods.

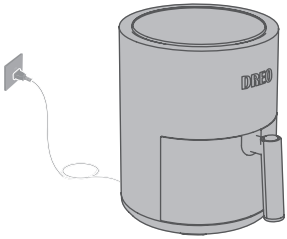
Sym- bol	Preset	Default Tempera- ture (°F)	Adjustable Temperature (°F)	Default Time (Min)	Adjustable Time (Min)	Shake Re- minder
	French Fries	380	180~400	20	1~60	Y
	Steak	400	180~450	10	1~60	-
	Chicken	380	180~400	20	1~60	Y
	Fish	350	180~400	10	1~60	-
	Bread	350	180~400	8	1~60	Y
	Vegetable	300	180~400	10	1~60	Y
	Dehydrate	125	100~175	1 hour	1~72 hour	-
	Reheat	250	120~360	10	1~60	-

Note:

- 1) Cooking time may vary as your desired flavor or thickness of ingredients, etc. You can check food during the cooking process.
- 2) Shake reminder will alert you when 60% of the cooking time has passed, which is ideal for evenly cooking both sides of your food. The LED display will show “SHAKE” with 2 consecutive beep sounds that repeat 5 times.

Air Frying Under Preset

1. Preheat your air fryer first.



2. Place the ingredients in the air fryer after preheating is done and the display shows **"READY"**.

READY



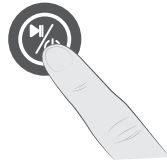
Note:

You can adjust temp and time by pressing temperature +, temperature - and time +, time - during cooking process.

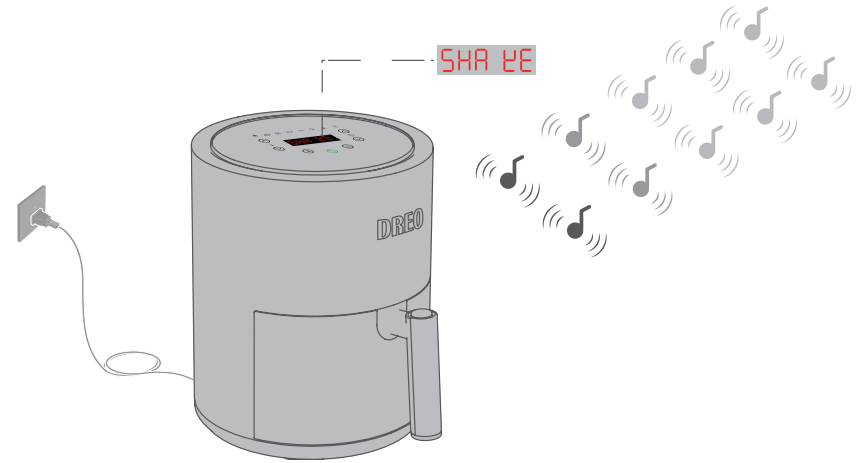
3. Repeatedly press  to select a preset menu.



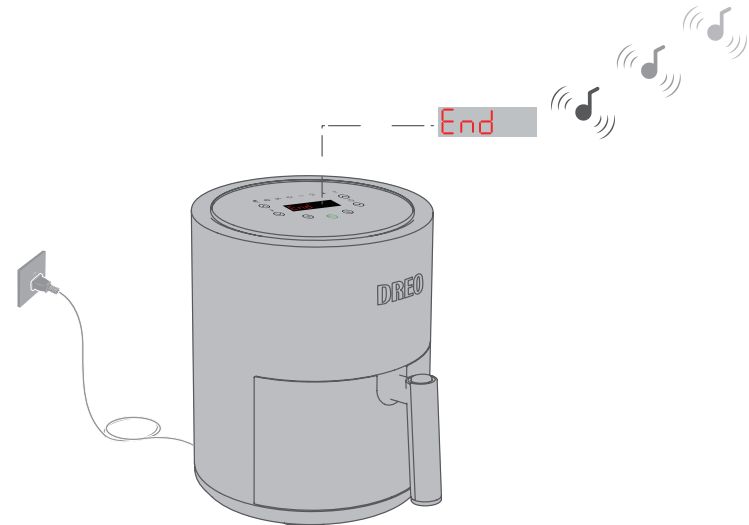
4. Press  to start air frying.



5. Shake or flip the food following the prompt of the air fryer if a preset with shake reminder is selected. The LED display will show **"SHAKE"** with 2 consecutive beep sounds and repeating 5 times.

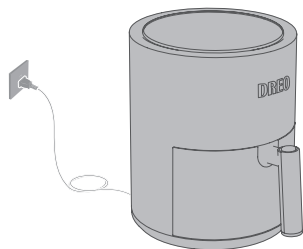


6. Once finished, the air fryer will beep 3 times and the display will show **"END"**.

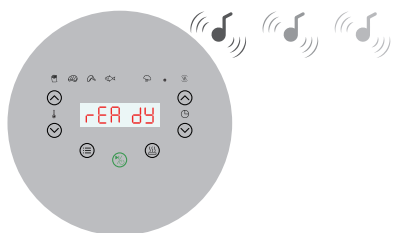


Manual Air Frying

1. Preheat your air fryer first.



2. Place the ingredients in the air fryer after preheating is done and the display shows "READY".



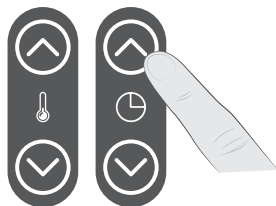
3. Repeatedly press  to select a preferred preset menu.



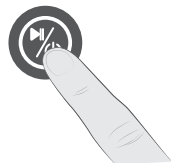
Note:

If you would like to receive a shake reminder, select a preset with Shake Reminder.

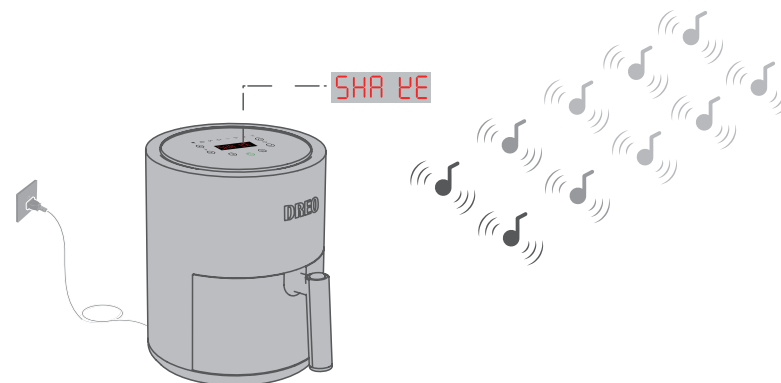
4. Adjust temperature and time by pressing  and .



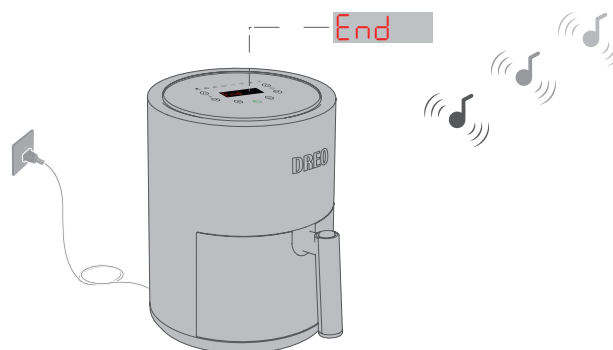
5. Press  to start air frying.



6. Shake or flip the food following the prompt of the air fryer if a preset with shake reminder is selected. The LED display will show "SHAKE" with 2 consecutive beep sounds and repeating 5 times.



7. Once finished, the air fryer will beep 3 times and the display will show "END".



Cooking Guide

1. Don't overfill the basket, or the food will cook unevenly.
2. Pat dry liquid-marinated food with a paper towel before air frying.
3. To make your food crispier, you can spray or brush a small amount of oil on both sides of the food.
4. Use presets with shake reminder for tossing ingredients or for the food that needs shaking/flipping during cooking.
5. Checking food while air frying
 - 1) Checking food
Take out the air fryer basket and check food, the air fryer will automatically pause.
 - 2) Resume cooking
Place the basket back and the air fryer will resume the air frying.
6. Cook time and temperature can be adjusted at any time during cooking. Simply press TIME or TEMP arrows to adjust the time or temperature.
7. To convert recipes from a conventional oven, reduce the temperature by 25°F, and cut cooking time by 20%. Please check food frequently to avoid overcooking.
8. An instant-read thermometer is recommended to use to monitor the internal temperature of proteins. After the cooking time is complete, remove food immediately to avoid overcooking.

More Functions

1. Auto Standby

The air fryer will automatically turn off if there is no button pressed in 5 minutes and the air fryer has no active air frying programs.

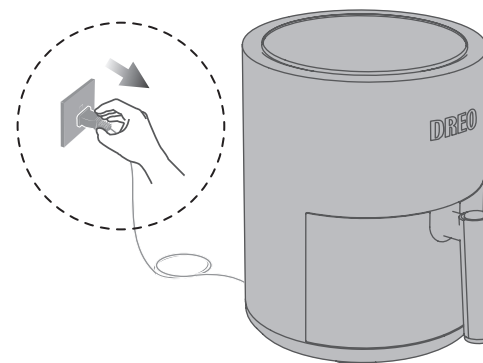
2. Auto Pause/Resume

The air fryer will automatically pause when the basket is removed. Reinsert the basket and cooking will resume.

Maintenance & Service

Cleaning and Maintenance

Unplug your air fryer and let it cool to room temperature before cleaning.



Non-Stick Plate (Dishwasher Safe)



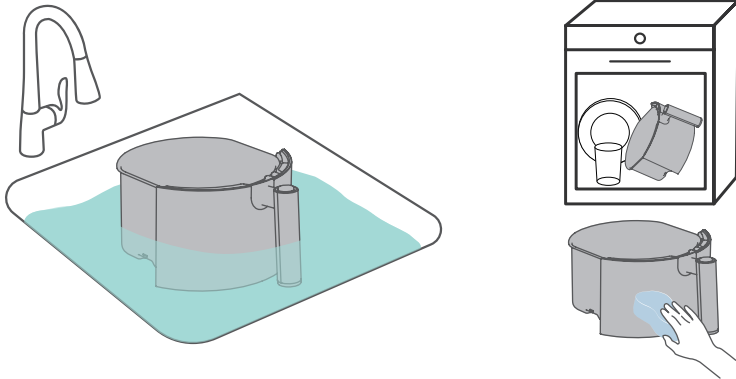
- 1) Use dishwasher for cleaning.
- 2) Or wash the non-stick plate with hot, soapy water and a non-abrasive sponge. Soak if necessary.

Notes:

- 1) Remove, disassemble and clean after each use.
- 2) Ensure all grease and food debris are fully removed.

Air Fryer Basket

1. Wash the baskets with hot, soapy water and a non-abrasive sponge. Soak if necessary.
2. Or use dishwasher for cleaning.

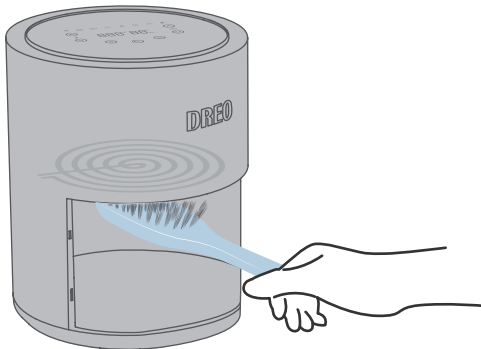


Notes:

- 1) Clean after each use.
- 2) Ensure all grease and food debris are fully removed.

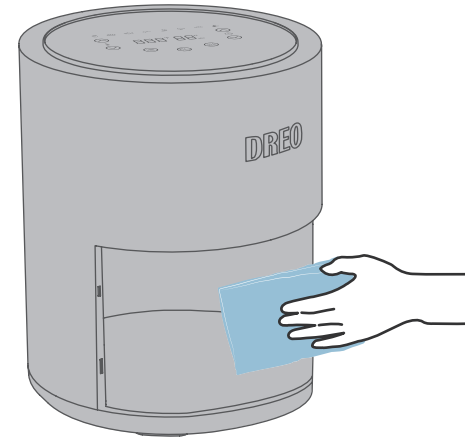
Heating Element

Use a soft brush to clean the heating element.

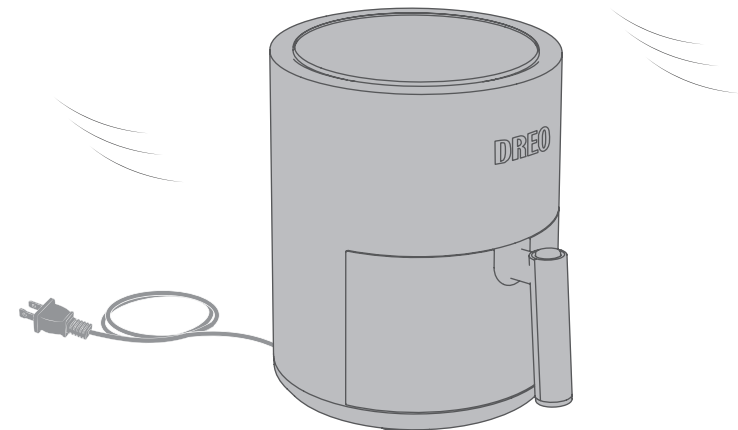


Inside of the Air Fryer

Use a slightly moist, non-abrasive sponge or cloth to clean the inside of the air fryer. Do not immerse in water.



Dry Before Using



Note:

It is recommended to use degreaser for efficient cleaning of remaining residue.

Troubleshooting

Problem	Possible Solution
The air fryer will not turn on.	Make sure the air fryer is plugged in.
	Push the baskets securely into the air fryer.
Foods are not completely cooked.	Place smaller batches of ingredients into the basket. If the basket is overstuffed, then ingredients will be undercooked.
	Increase cooking temperature or time.
Foods are cooked unevenly.	Ingredients that are stacked on top of each other or close to each other need to be shaken during cooking.
	The non-stick plate should be placed in the basket.
Foods are not crispy after air frying.	Spraying or brushing a small amount of oil on foods can increase crispiness (see Cooking Guide, page 16).
Temperature won't go higher than 400° F.	The max temperature is 450° F for STEAK only. Please refer to Preset Default Settings (Page 11)

Problem	Possible Solution
White smoke is coming out of the air fryer.	The air fryer may produce some white smoke when you use it for the first time. This is normal.
	Make sure the basket and the non-stick plate is cleaned properly and not greasy.
	Frying greasy foods will cause oil leaks into the basket. This oil will produce white smoke. This is normal and should not affect cooking.
Dark smoke is coming out of the air fryer.	Immediately unplug your air fryer. Food is burning. Wait for smoke to clear before pulling the basket out.
How do I pause or stop the cooking?	Remove the basket from the unit to pause the cooking and place it back to resume. Press and hold POWER for 2 seconds to turn off the air fryer.
Is the basket safe to put on my countertop?	Use caution when handling, and place on heat-safe surfaces only.
The Display shows Error Code "E1".	There is an open circuit in the temperature monitor. Contact Customer Support.
The Display shows Error Code "E2".	There is a short circuit in the temperature monitor. Contact Customer Support.

If your problem is not listed or still persists, contact our Customer Support at support@dreco.com.

Warranty and Service

Default 12-Month Warranty

Thanks for choosing DREO air fryer. This product is covered with Dreo product and labor warranty for 12 months from the date of its original purchase.

Extend Your Warranty

Extend your warranty by registering your new product on our website

<https://dreo.com/warranty>.

The warranty will not apply in cases of:

- Accident, misuse, or repairs performed by unauthorized personnel.
- Any unit that has been tampered with or used for commercial purposes.
- Normal wear and tear of wearable parts.
- Use of force, damage caused by external influences.
- Damage caused by non-observance of the User Guide, e.g. connection to an unsuitable mains supply or non-compliance with the instructions.
- Partially or completely dismantled appliances.
- Defects caused by or resulting from damages from shipping or from repairs, service, or alteration to the product or any of its parts that have been performed by a repair person not authorized by DREO.

We can only provide after-sales service for products that are sold by DREO or DREO authorized retailers and distributors. If you have purchased your unit from a different place, please contact your seller for return and warranty issues.

Customer Support

We're Here to Help!

If you encounter any issues or have any questions regarding your new product, please contact our helpful Customer Support Team. Your satisfaction is our goal!

 (888) 520-3736  dreo.com/chat  support@dreo.com

Mon - Fri, 9:00 am-5:00 pm PST/PDT

** Please have your order confirmation number ready before contacting Customer Support.*



Scan or visit us on Facebook

to connect with us and explore top tips, latest recipes and new ideas. Ask us anything and we're always ready to help.

