

DISPLAY MESSAGES

DISPLAY MESSAGE	MEANING	INDICATION	DURATION
0:20 380°F	20 MIN 380°F	Time and temperature.	The entire cooking process.
rEA dy	READY	Preheating is done and the air fryer is ready to add food.	Flashes for 20 seconds.
OP En	OPEN	The basket is not in position.	Remains until the basket is back in position.
PAU SE	PAUSE	The air fryer has been put on pause.	Remains until START/PAUSE or the power button is pressed.
End	END	The cooking is finished.	Flashes for 20 seconds.
SHAKE	SHAKE	The food is ready for shake or flip.	Flashes for 20 seconds.
OFF	OFF	The air fryer is turning off and going into standby.	Flashes for 20 seconds.

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QUICK REFERENCE GUIDE

DR-KAF001 AIR FRYER

Need a hand? Reach out to us!

support@dreo.com

(888) 520-3736

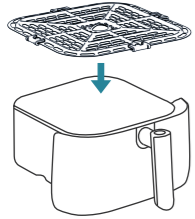
dreo.com/chat

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

Be sure to read the User Guide before your first use.

LET'S GET STARTED

Don't forget to heat your air fryer at 400°F for 15 minutes before first use.



01

NON-STICK PLATE

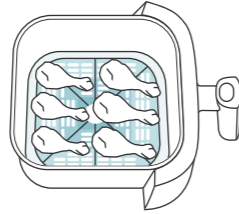
Place the plate in the basket before preheating for better cooking results.



02

PREHEAT

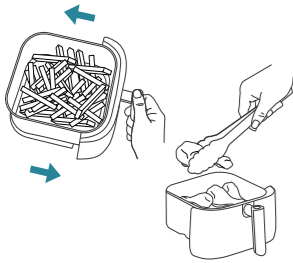
Select **PREHEAT** and **START/PAUSE** to preheat your air fryer.



03

PLACE FOOD

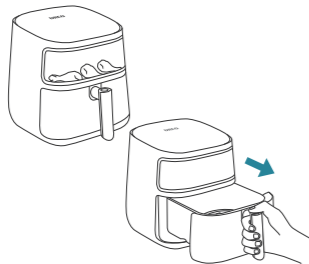
Place food, select a function and start cooking. Do not overcrowd the basket.



04

SHAKE OR FLIP

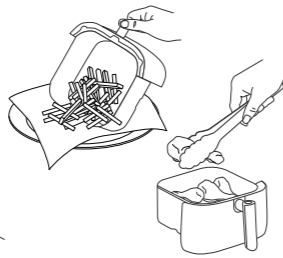
Shake or flip your food often during cooking to get even crispiness.



05

CHECK FOOD

Regularly check food through the window or by pulling out the basket to avoid overcooking.



06

REMOVE FOOD

Remove the food by gently tilting the basket or by using heat-resistant mitts/tongs.

COOKING FUNCTIONS

This air fryer employs special hot air circulating technology to cook the food with little or no oil. Every cooking function is programmed to circulate hot air around the food surface in a way that gives the food a desired crisp look.

Don't forget to place the plate and preheat before you start cooking.

AIR FRY

Best for fries, chicken wings, and drumsticks. (Shake Reminder)

350 °F Temp Range: 180°F-400°F

Your Preferred

°F

15 Min Time Range: 1Min-60Min

Min

BAKE

Best for cakes, breads, and doughnuts.

365 °F Temp Range: 180°F-400°F

Your Preferred

°F

30 Min Time Range: 1Min-60Min

Min

ROAST

Best for vegetables and meat. (Shake Reminder)

380 °F Temp Range: 180°F-400°F

Your Preferred

°F

18 Min Time Range: 1Min-60Min

Min

BROIL

Best for steaks, pork chops, and fish fillets.

450 °F Temp Range: 350°F-450°F

Your Preferred

°F

10 Min Time Range: 1Min-60Min

Min

DEHYDRATE

Best for fruits, fish and vegetables.

125 °F Temp Range: 100°F-175°F

Your Preferred

°F

1 H Time Range: 1H-72H

H

Please refer to our cookbook for delicious and popular recipes.



Cooking Guide

1. Spray or brush a small amount of oil to get crispier results.
2. Cooking time and temperature can be adjusted anytime during cooking. Simply press **TIME +/TIME -** or **TEMP +/TEMP -**.
3. Press **MENU** to select a preset. Shake reminder is available only for **FRIES**, **POULTRY** and **VEGETABLE**.
4. To convert recipes from a conventional oven, reduce the temperature by 25°F and cooking time by 20%.

This reference guide provides condensed instructions on how to operate this air fryer. Be sure to read the User Guide before your first use.



Need some help?

Don't hesitate to contact us at support@dreo.com.