

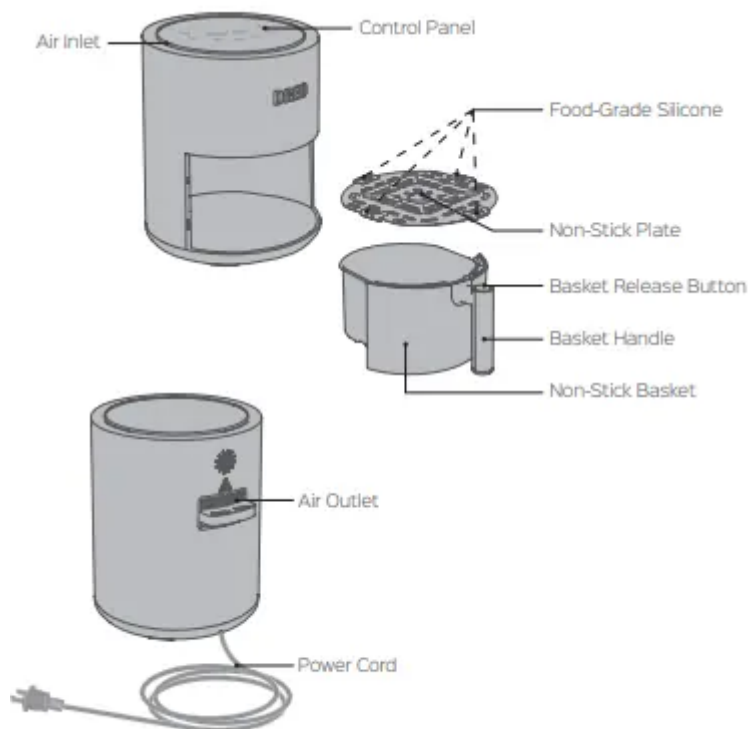
User Manual

Specifications

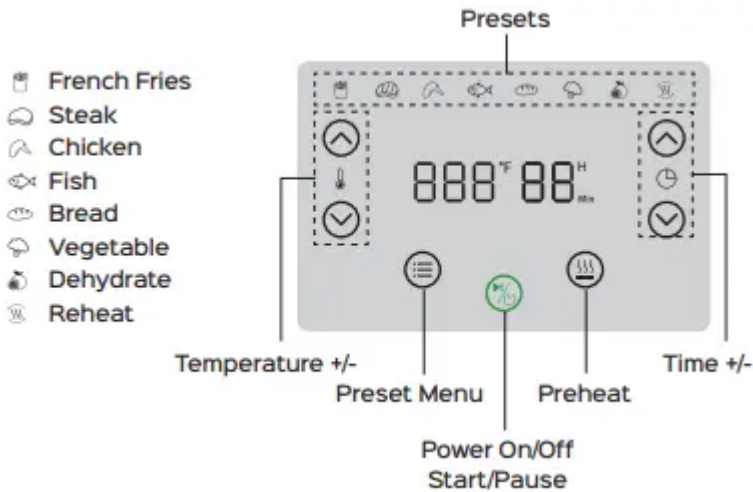
Model	DR - KAF002
Voltage	220-240VAC 50/60Hz
Power	1500W
Capacity	4 Quart
Temperature Range	40 °C - 200 °C

Getting to Know Your Air Fryer

Product Diagram



Control Panel






Temperature +/-

Adjust the cook temperature.

Preset Menu

Repeatedly press  to select a preset.

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.

Time +/-

Adjust the cook time.

Preheat

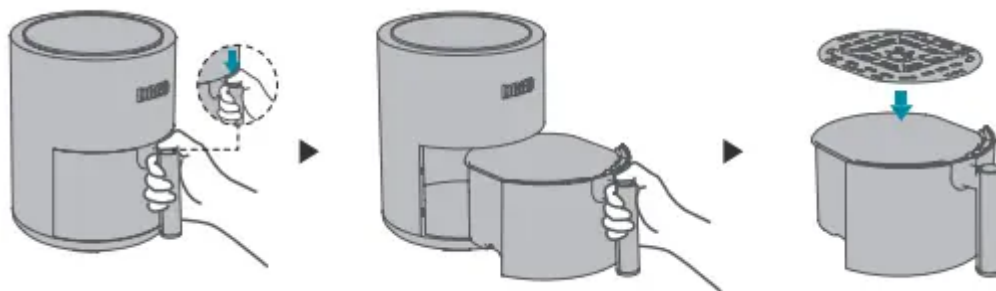
Press  to preheat your air fryer (see page 8).

Using Your Air Fryer

Initial Use

Note:

1. Before first use of your new Air Fryer, we strongly recommend you to clean and preheat the air fryer at 200°C 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



1. 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.

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




3. Press  , the display will show default setting 200°C and 3 min.



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



5. Press  to start preheating.











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



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.

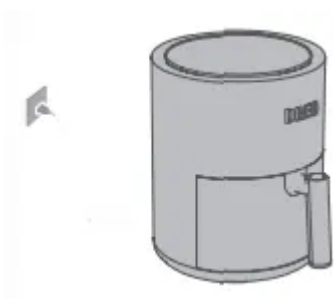
Symbol	Preset	Default Temperature (°C)	Adjustable Temperature (°C)	Default Time (Min)	Adjustable Time (Min)	Shake Reminder
	French Fries	195	80-200	18	1-60	Y
	Steak	200	80-200	9	1-60	-
	Chicken	195	80-200	18	1-60	Y
	Fish	175	80-200	10	1-60	-
	Bread	175	80-200	8	1-60	Y
	Vegetable	150	80-200	9	1-60	Y
	Dehydrate	150	40-80	1 hour	1-72 hour	-
	Reheat	120	50-180	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".



3. Repeatedly press  to select a preset menu.



4. Tap  to turn on.

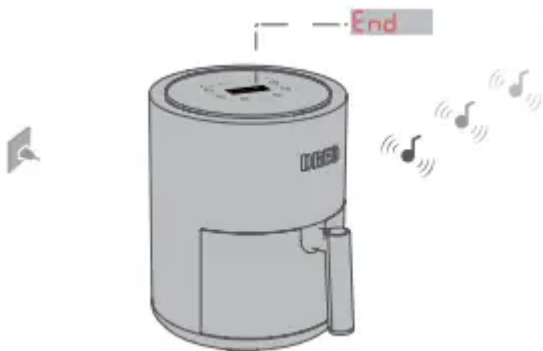


Note: You can adjust temp and time by pressing temperature +, temperature - and time +, time - during cooking process

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.

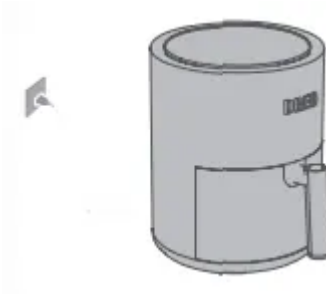


6. Once finished, the air fryer will beep 3 times and the display will show “END”.



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.



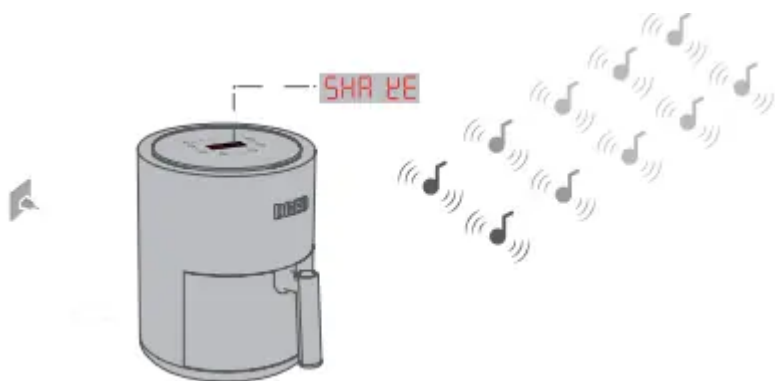
4. Adjust temperature and time by pressing  and .



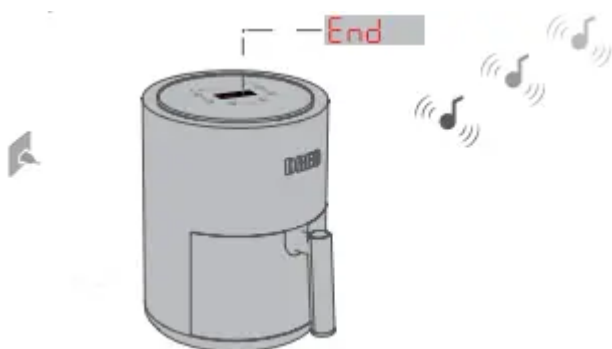
5. Press  to start air frying.



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".



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. Automatically Resume Cooking

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

Cooking Guide

1. Don't overfill the basket, or the food will cook unevenly.

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. The air fryer will automatically pause when the basket is removed. Reinsert the basket and cooking will resume. Auto Standby Automatically Resume Cooking

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

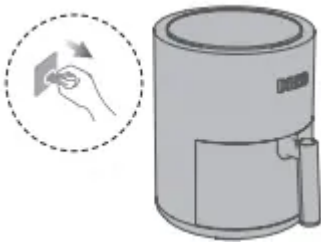
6. Cook time and temperature can be adjusted at any time during cooking. Simply press TIME or TEMP arrows to adjust the time or temperature.

7. To convert recipes from a conventional oven, reduce the temperature by 4°C, 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.

Cleaning and Maintenance

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



Non-Stick Plate (Dishwasher Safe)



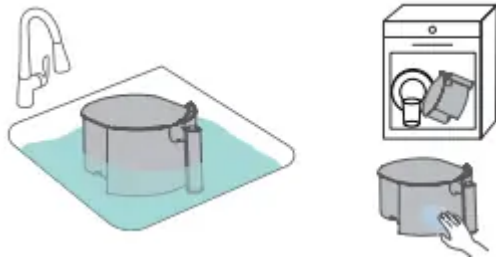
1) Use dishwasher for cleaning.

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

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.



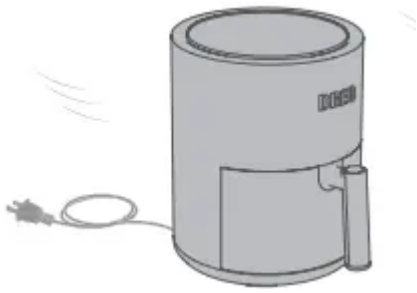
Inside of the Air Fryer

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

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).

Temperature won't go higher than 200°C.

- The max temperature is 200°C for STEAK only. Please refer to Preset Default Settings

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.

Warranty and Service

Default 12-Month Warranty

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

Extend Your 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

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

