DREO | ChefMaker 2

USER MANUAL

Support@dreo.com

Model No.: DR-KCM002S

Thanks for Choosing DREO!

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

CONTENTS

01 IMPORTANT SAFEGUARDS 1-4

02 GETTING TO KNOW YOUR APPLIANCE 5-6

03 CONNECTING TO YOUR APPLIANCE 7

04 GETTING STARTED 8

05 USING THE CHEFMAKER 2 MODES 9-12

06 CLEANING AND MAINTENANCE 13-15

07 DREO CUSTOMER CARE 16-17

08 FCC STATEMENT 18

IMPORTANT SAFEGUARDS

01

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

When using electrical units, basic safety precautions should always be followed including the following:

RISK OF BURN
Do not touch hot surfaces.
Use handles or knobs.

RISK OF BURN
DO NOT block any ventilation openings. Hot steam is released through the air outlet. Keep your hands and face away from the ventilation openings.

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

WARNING!

Intended Use

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. Close supervision is necessary when any appliance is used by or near children.
3. 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.

Electricity Safety

1. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
2. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment. Always make sure that the plug is inserted properly into a wall outlet.
3. Do not let cord hang over edge of table or counter, or touch hot surface.
4. DO NOT plug in the appliance or operate the control panel with wet hands.
5. Never connect this appliance to an external timer switch or separate remote control system in order to avoid a hazardous situation.
6. 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.
7. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn off the appliance, then remove plug from wall outlet.
8. If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
9. Extension Cord:

   A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used:

1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;

2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
3) 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 into 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.

Related to Use

1. Keep your appliance away from flammable materials (curtains, tablecloth, etc.) Use on a flat, stable, heat-resistant surface away from heat sources or liquids during operation.
2. DO NOT place on a stove, near a hot gas or electric burners, or in a heated oven.
3. 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.
4. **DO NOT IMMERSE INTO WATER.** The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
5. 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.
6. DO NOT use outdoors. Do not use appliance for other than intended use.
7. DO NOT place anything on top or bottom of your appliance. store anything inside your appliance.
8. 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.
9. DO NOT store any materials, other than manufacturers recommended accesories, in this appliance when not in use.
10. Preheating of the appliance is not necessary.
11. Extreme caution should be exercised when using containers constructed of other than metal or glass.
12. Use extreme caution when the cooking tray or disposing of hot grease.
13. DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

Meaning: the surfaces are liable to get hot during use.

While Cooking

1. Oversized foods or metal utensils must not be inserted into your appliance as they may create a fire or risk of electric shock.
2. DO NOT place paper, cardboard or non-heat resistant plastic into your appliance, or any material which may catch fire or melt.
3. Do not cover any part of the appliance with metal foil. This will cause overheating of the appliance. Use extreme caution when using foil, and always fit the foil as securely as possible. If the foil contacts the appliance heating elements, this can cause overheating and risk of fire.
4. Never put baking or parchment paper into the appliance without food on top. Air circulation can cause paper to move and touch heating elements.
5. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
6. Pressing the ⏻ at any moment will shut down the appliance.

DO NOT IMMERSE INTO WATER FOR HOUSEHOLD USE ONLY READ AND SAVE THESE INSTRUCTIONS

Gentle Reminder:

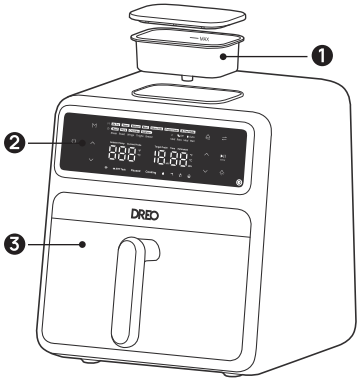
Check the appliance regularly and refer to TROUBLESHOOTING or contact our customer support if you need any assistance.

Specifications

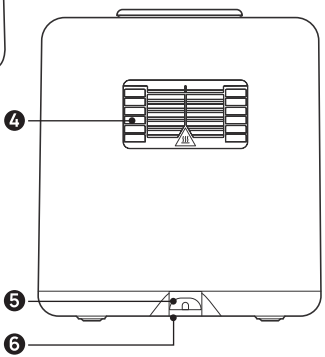
Model	DR-KCM002S
Voltage	AC 120V 60Hz
Power	1800W
Capacity	8QT
Temperature Range	105°F-450°F
Water Tank Capacity	6.6Oz. (195ml)

GETTING TO KNOW YOUR APPLIANCE

02

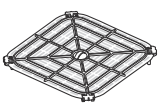


1. Water Tank
2. Control Panel & LED Display
3. Non-stick Basket

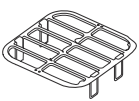


4. Air Outlet
5. Cord Protector
6. Air Inlet

User Manual	Quick Start Guide	Recipe Book



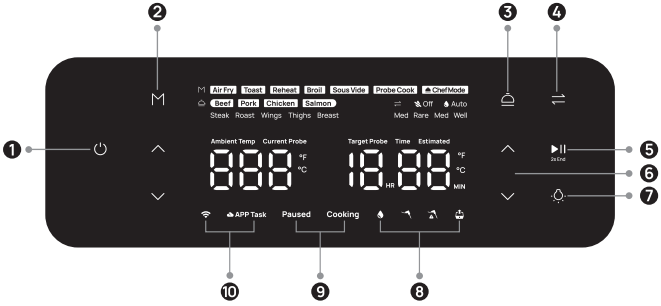
Cooking Tray
Use for best air frying results



Grilling Rack

Cooking Probe

Meet Your Control Panel



❶ **Power Button**
Touch to turn your appliance on/off.

❷ **Mode Button**
Switch between Chef Mode, Sous Vide, Probe Cook, and Classic Cook modes: Air Fry Toast Reheat Broil

❸ **Chef Mode Program Button**
Touch to select your Chef Mode programs
Beef Pork Chicken Salmon

❹ **Switch Button**
Touch to switch the atomizer function between Auto or Off
In Chef Mode, touch to select doneness
Med Rare Med Well
Long press for 5s to turn on WiFi Pairing

❺ **Start Button**
2s End
Touch once to start cooking

❻ **Level Setting Buttons**
Set temperature and cooking time.

❼ **Internal Light**
Touch to turn on the chamber light.

❽ **Accessory Indicators**
- Fill Water Tank Reminder
- Probe Connected
- Probe not connected
- Basket not closed

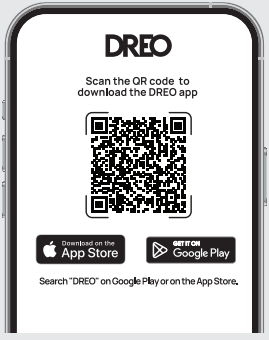
❾ **Cooking Status Indicators**

❿ **WiFi Connection & App Program Indicator**

CONNECTING TO YOUR APPLIANCE

03

Connect to the DREO App



1. Launch the DREO app and sign in or create and account by following the in-app instructions.
2. Long press ⇄ for 5s to activate WiFi pairing on your appliance.
3. Tap Add Device in the DREO app and select the appliance you want to link.
4. Connect to your preferred WiFi network through the DREO App.
5. You're now ready to control the appliance on your app.

*Long press ⇄ for 5s to restore Wi-Fi settings

GETTING STARTED 04

- Remove all plastic packaging from your appliance.
- Clean all the cooking accesories and let them dry at room temperature.

Initial use

Note: It is recommended to heat your appliance to remove any remaining odor before cooking.

1. Tap ⏻ to turn on.
2. Tap the mode button M to select > Air Fry > Set the heating to 380°F(190°C) for 15 minutes.

⚠ After heating is done, let the fryer cool, then wash the basket and cooking tray with soapy water and non-abrasive sponge.

USING THE CHEFMAKER 2 MODES

05

Using Chef Mode

Chef Mode smart algorithm fully automates the cooking for you, letting you achieve perfect cooked meals without guessing or being focused on the kitchen.

Best for

Meat

Poultry

Seafood

1. Touch on your control panel to directly select Chef Mode (You can also touch repeatedly to select it).
2. Touch repeatedly to select your protein, the ChefMaker 2 will cycle through different types of meats and cuts including:

Beef	Pork	Salmon	Chicken
Steak	Steak	Steak	Wings
Roast	Roast		Thighs
			Breast

3. When cooking beef steaks or salmon you can touch repeatedly to select the level of doneness.

   Med Rare Med Well

4. ChefMaker 2 will display the estimated cooking time. Once cooking starts, cooking time will adjust based on your ingredient and cooking progress in real-time.
5. Hit start to begin cooking. The display will light up the **Cooking** indicator, the display will turn on to show the cook probe temperature in real-time.

Pro Chef Tip

Connect to the DREO app to try more recipes and ingredients in Chef Mode!

Using Air Sous Vide Mode

Air Sous Vide mode is ideal for cooking "low and slow". Heating at a controlled temperature, keeping it juicy, tender, and never overcooked.

Best for

- Precision & Consistency
- Enhanced Taste
- Rich Texture
- Moisture Retention
- Less Time Sensitive

Tip: Air Sous Vide doesn't need plastic bag or water inside the basket for cooking

1. Touch M on your control panel to select Sous Vide.
2. Use the ⌃⌄ on the right to set the target probe temperature, this will determine the degree of doneness.
3. Hit start to begin cooking. The display will light up the Cooking indicator, the ambient temperature display will switch to show the cook probe temperature in real-time.

Pro Chef Tip

Finish with the Perfect Sear

To add a perfect crust, we recommend broiling your meat using the broil function.

Broil

450°F (230°C) / 3-5 min

Using Probe Cook

Probe Cook lets you take full control of cooking temperature, just like master chefs do.

Best for

Creative Cooking

Exotic Ingredients

Ambient Temp Control

Core Temp Control

1. Touch M on your control panel to select Probe Cook.
2. Touch ⇄ to switch the atomizer function between automatic atomization Auto or off Off
3. Use the ⌃⌄ on the left to set the ambient temperature, this will help cook the surface of the meat.
4. Use the ⌃⌄ on the right to select your target probe temperature, this will determine the degree of doneness.
5. Hit start to begin cooking. The display will light up the Cooking indicator and the ambient temperature display will switch to show the cook probe temperature in real-time.

Pro Chef Tip

Carry-over Cooking

When cooking large pieces of meat, leaving enough time to rest is crucial to reabsorb and lock in all the juices. Skipping carry-over cooking may result in rarer level of doneness.

Using Classic Cook Functions

Probe Cook lets you take full control of cooking temperature, just like master chefs do.

1. Touch M on your control panel to select your cooking style.
2. Touch ⇄ to switch the atomizer function between Auto or Off
   (Check our air fryer chart to see which recipes need atomization)
3. Use the ⌃⌄ on the left to select your ambient temperature.
4. Use the ⌃⌄ on the right to set your cooking time.
5. Hit start to begin cooking. The display will light up the Cooking indicator, the ambient temperature display will turn on to show the cook probe temperature in real-time.

CLEANING AND MAINTENANCE

06

- Always clean your appliance after every use.
- Turn off and unplug the appliance. Allow it to be cool before cleaning.
- You can pull out the basket for faster cooling.
- When cleaning, it is recommended to use non-abrasive liquid cleanser and sponge.

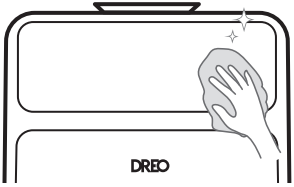
Main parts

Part	Cleaning instructions	Can I use the dishwasher ?
Main unit	Wipe the main unit with a damp cloth.	**No**
Cooking Tray/Grilling Rack	Can be either washed directly in the dishwasher or by hand, remember to dry all parts after use.	**Yes**
Non-stick basket	Can be either washed directly in the dishwasher or by hand, remember to dry all parts after use. Do not use a dry cloth on the front panel or it may get scratched.	**Yes**
Cook Probe	Wipe with a damp cloth.	**No**
Control Panel	Wipe with a damp cloth. Do not use a dry cloth on the display or it may get scratched.	**No**
Water tank	Gently wash the tank with a soft cloth or non-abrasive sponge with warm water and dish soap. Remember to dry it before placing it back on the appliance.	**Yes**

Note: To extend the life of your appliance, do not use abrasive elements like cleaners, metal scouring pads or metal utensils to wipe-clean any part/accessory of your appliance.

Important

- It is recommended to clean your appliance after every use.
- When cleaning it, is recommended to use non-abrasive liquid cleanser and sponge.



Water tank maintenance

To ensure optimum performance, dry out the water tank each time after cooking.

Troubleshooting

Problem	Possible solution
The appliance will not start	Make sure the appliance is plugged in.
	Push the basket securely into the appliance.
Foods are not completely cooked	Do not overcrowd the basket in every cooked, if the basket is overstuffed, your ingredients will not receive proper heat.
	Try the Chef Mode using the cook probe for better accuracy.
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 cooking tray should be placed in the basket.
Foods are not crispy after frying	Spray or brush a small amount of oil on foods can increase crispiness.
White smoke is coming out of my appliance	The appliance may produce some white smoke when you use it for the first time. This is normal.
	Make sure the non-stick basket and the cooking tray are cleaned properly and is 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.

Problem	Possible solution
Dark smoke is coming out of my appliance	Immediately unplug your appliance. 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, you can also press the " ▶II " button to stop the cooking.
Is the basket safe to put on my countertop?	Use caution when handling, and place on heat-safe surfaces only.
The cooking probe is not detected	Make sure you properly secured the cooking probe to the basket, magnets must face towards the interior of your appliance.
I can't find the appliance when adding to the DREO app	Long press ⇄ for 5s to activate WiFi pairing on your appliance.
Connection to Wi-Fi fails	Make sure you are connecting your appliance to a 2.4 GHz network.
Error Code E0 Communication Fault	Contact Customer support.
Error Code E1 Chamber temp sensor fault	Contact Customer support.
Error Code E2 Probe Sensor Fault	Contact Customer support.
Error Code E3 Abnormal Probe Temperature	Make sure the cook probe is placed on the center of the meat. If your recipe doesn't require probe, take it out. If the problem persist, contact customer support.

DREO CUSTOMER CARE

07

12-MONTH LIMITED WARRANTY

What is Covered

DREO warrants to you that your product will be free from original defects in materials and workmanship for a period of twelve (12) months from the date of your purchase, when you use your product for intended purposes in accordance with this User Manual.

Please retain your proof of purchase. If you do not retain your proof of purchase, your warranty will start two (2) months from the date of manufacture printed on your product label.

What is Not Covered

This limited warranty only applies to the original purchaser of your product and is non-transferable. This warranty is only valid if your product is used in the country in which you originally purchased it. In addition, this warranty will not apply, and DREO will not be liable for any costs, damages, or repairs, in connection with any of the following:

- Accidents or use of your product with inappropriate force;
- Damage or destruction caused by wrong voltage or unstable electric current;
- Normal wear and tear;
- Careless operation or handling, misuse, abuse, neglect, and/or failure to maintain or use your product in accordance with this User Manual;
- Any partially or completely altered, modified and/or dismantled products;
- Reduction in battery discharge time due to battery age or use (as applicable);
- Products with altered or removed serial numbers;
- Clearing any blockages from the product;
- Purchases from retailers and distributors not authorized by DREO to sell this product;
- Defects caused by or resulting from damages from shipping or handling by any third party not authorized by DREO to ship or handle your product; or
- Defects caused by or resulting from repairs, service, improper maintenance, or alteration to your product or any of its components by anyone other than a repair person authorized by DREO.

Any service and customer support that DREO provides to you under this limited warranty will not extend the duration of this limited warranty.

Warranty Limitations and Exclusions

ANY IMPLIED WARRANTIES RELATING TO YOUR PRODUCT, INCLUDING BUT NOT LIMITED TO THE WARRANTY OF MERCHANTABILITY AND THE WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE DURATION OF THE LIMITED WARRANTY SET FORTH ABOVE AND ARE OTHERWISE DISCLAIMED.

THIS LIMITED WARRANTY SHALL BE THE SOLE REMEDY OF THE PURCHASER OR USER OF THE PRODUCT, AND DREO SHALL NOT BE LIABLE FOR AN ALLEGEDLY DEFECTIVE OR DAMAGED PRODUCT EXCEPT TO REPAIR OR REPLACE IT IN ACCORDANCE WITH THIS LIMITED WARRANTY. DREO WILL NOT BE LIABLE FOR SPECIAL, INCIDENTAL, INDIRECT, CONTINGENT, OR CONSEQUENTIAL DAMAGES OR LOSSES OF ANY NATURE THAT YOU MAY INCUR IN CONNECTION WITH YOUR PURCHASE OR USE OF YOUR PRODUCT.

Some jurisdictions do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights, and you also may have other rights which vary from jurisdiction to jurisdiction.

Limited Remedies

If your product fails because of an original defect in material and/or workmanship during the warranty period, DREO will repair or replace (in DREO's sole discretion) your product.

To obtain warranty service on your product, contact us at support@dreo.com or at (888) 290-1688 (available from Monday-Friday, 9:00 AM-5:00 PM PST/PDT) for further instructions.

IN THE EVENT OF AN ORIGINAL DEFECT IN MATERIAL AND/OR WORKMANSHIP, TO THE EXTENT PERMITTED BY LAW, THE REMEDIES SET FORTH IMMEDIATELY ABOVE ARE YOUR SOLE AND EXCLUSIVE REMEDIES.

FCC STATEMENT

08

This device complies with Part 15 of the FCC Rules.Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.
Any changes or modifications not expressly approved by the party responsible for compliance could void the user ' s authority to operate the equipment.
NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
-Reorient or relocate the receiving antenna.
-Increase the separation between the equipment and receiver.
-Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
-Consult the dealer or an experienced radio/TV technician for help.
This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator & your body. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

Model No.: DR-KCM002S
Rev_1.0_EN

We're Here to Help!

(888) 290-1688 (Mon - Fri, 9:00 am-5:00 pm PST/PDT)

support@dreo.com

www.dreo.com

C ETL LISTED US
Intertek

www.dreo.com

Looking for help?

Contact us to get expert support.

(888) 290-1688 support@dreo.com www.dreo.com

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