

DREAME

Dreame Tasti™ AF30

Tender roast & No flip & Steam air fryer

Product Manual



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 <https://global.dreametech.com>

 dreamesupport@dreame.tech

Product Features and Technical Specifications

Product Name: Air Fryer

Model Number: AF30

Rated Voltage: 220-240 V~ 50-60 Hz

Rated Power: 2300 W

Control Method: Touch

Basket Structure: Metal

Chamber Structure: Metal

Outer Body Material: PP Outer body

Adjustable Temperature Range: 50-200 °C

Adjustable Time Range: 1-60 min

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IMPORTANT SAFEGUARDS

Read all instructions before using your Air Fryer.

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

WARNINGS

- 1** This appliance can be used by children aged from 8 years and above and 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.
- 2** Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- 3** Keep the air fryer and its cord out of reach of children.
- 4** The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- 5** 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.
- 6** Not for commercial use. For household and indoor use only. Do not use the air fryer for any purpose other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Do not use this appliance for deep-frying. Misuse may cause injury.
- 7** Do not touch hot surfaces. Appliance surfaces become hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts, and use available handles.
- 8** Use caution when turning the basket over after cooking, as the hot crisper plate may fall out and create a safety hazard.
- 9** To protect against electrical shock, do not immerse cord, plugs, or main unit housing in water or other liquid.
- 10** Close supervision is necessary when the air fryer is used by or near children.
- 11** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 12** 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.
- 13** The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 14** Do not use outdoors.
- 15** Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.

- 16** Do not place the air fryer or any of its parts on a stove, near gas or electric burners, or in a heated oven.
- 17** Extreme caution must be used when moving the air fryer (removing the basket) containing hot oil or other hot liquids.
- 18** Always attach plug to the appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from wall outlet.
- 19** Always place the crisper plate on a heat-resistant surface after removing it from the basket.
- 20** Do not clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- 21** Use on a flat, stable, heat-resistant surface away from heat sources or liquids. Do not place the appliance near the edge of a worktop during operation.
- 22** An air fryer works with hot air only. Never fill the basket with oil or fat.
- 23** CAUTION: To avoid risk of electric shock, cook only in the removable basket.
- 24** Oversized foods or metal utensils must not be inserted in an air fryer as they may create a fire or risk of electric shock.
- 25** A fire may occur if the air fryer is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- 26** Never put baking or parchment paper into the air fryer without food on top. Air circulation can cause paper to lift and touch heating coils.
- 27** Extreme caution should be exercised when using containers constructed of other than metal or glass. Always use heat-safe containers.
- 28** Do not store any materials, other than manufacturer's recommended accessories, in this air fryer when not in use.
- 29** To turn the air fryer off, long press the power button, the air fryer will beep and other buttons will turn off.
- 30** Do not block any ventilation openings. Hot steam is released through openings. Keep your hands and face clear of openings.
- 31** Do not place any of the following materials in the air fryer: paper, cardboard, non-heat-resistant plastic, or similar materials.
- 32** Immediately turn off and unplug your air fryer if you see dark smoke coming out. White smoke is normal caused by heating fat or foods splashing, but dark smoke means that food is burning or there is a circuit problem. Wait for smoke to clear before pulling the basket out. If the cause was not burnt food, contact Customer Support.
- 33** Do not leave your air fryer unattended while in use. If lining the basket with foil, make sure it does not contact the heating elements as can cause over heating and risk of fire.
- 34** Turn off the air fryer before removing the plug from the outlet.
- 35** Never use an outlet below the counter when plugging in your air fryer.

- 36** 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.
- 37** Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- 38** 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 accidentally tripped over;

Note

- 1** Caution, hot surface. Items marked with the following symbol may reach high temperatures and should be handled carefully.

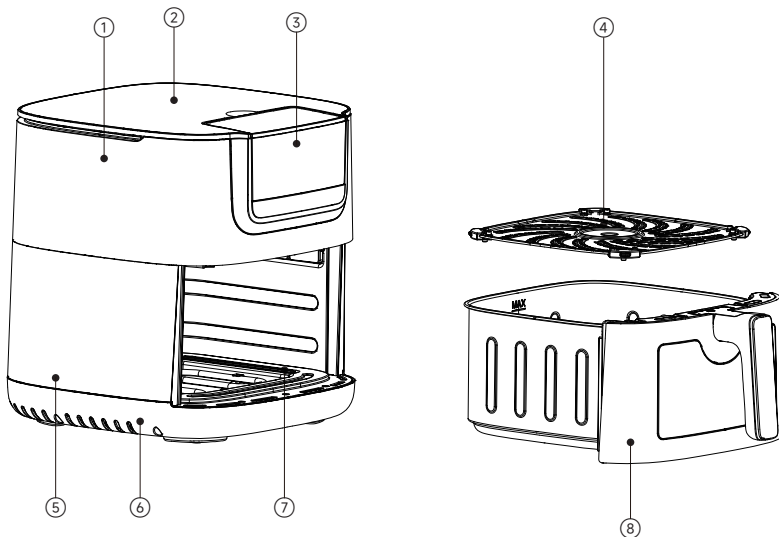


- 2** This marking indicates that this product should not be disposed of with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.



Save these Instructions.

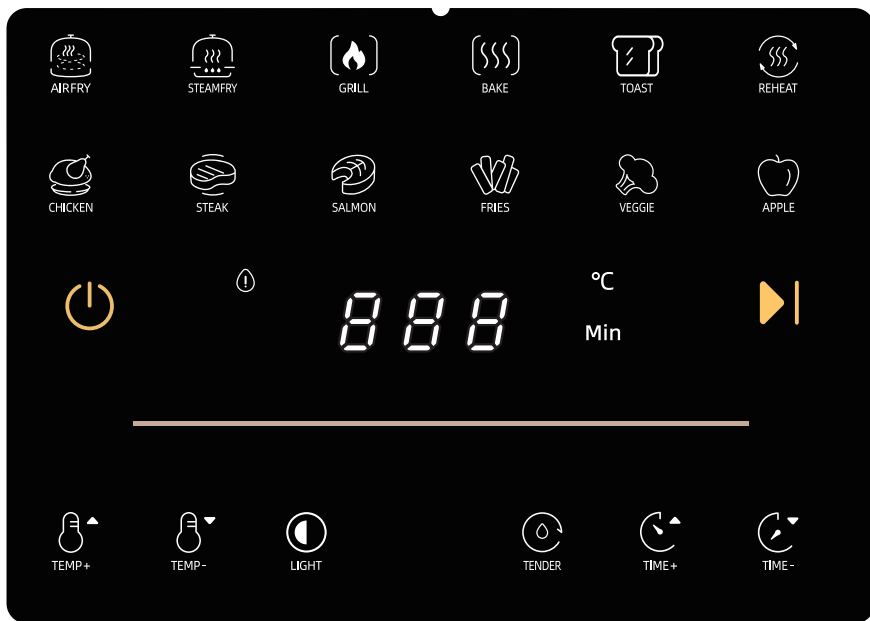
Product Components and Names



- ① Top Cover ② Top Panel (Control Panel)
③ Water Tank ④ Crisper Plate ⑤ Side Panel
⑥ Base ⑦ Lower Housing ⑧ Single Basket Assembly

Product Function & Key Description










Function Description



Placing Food: Carefully pull out the drawer of the air fryer, correctly place the fry basket inside, then place the marinated food into the basket. Push the drawer back in.

Note: Do not pour oil or any liquids into the fryer. Place the product on a stable surface. Do not place it on surfaces that are not heat-resistant.



Icon Description

No.	Name	Icon/Key	Function
Indicator Icons			
1	Temp Icon		Indicates temperature
2	Time Icon		Displays duration
3	Water Shortage Icon		Alerts when water tank is empty
Indicator Icons			
1	Power Key		Press and hold for 3 seconds to power on/off
2	Start/Pause Key		Start/pause cooking mode
3	Temp +/- Key		Adjust/check temp/time setting (10s timeout)
4	Time +/- Key		
5	Oven Light Key		Turns oven light on/off
6	Spray Key		Activates spray function

Indicator Icons

1	Airfry		Use high-speed hot air circulation to heat food, creating a crispy texture similar to deep frying. Best for French fries, chicken wings, and cheese sticks.
2	Steamfry		Combine steam and air frying to prevent food from drying out, keeping it crispy outside and tender inside. Suitable for chicken breasts, fish fillets, and other dishes that need to retain moisture.
3	Grill		Simulate outdoor grilling. Best for steak, grilled wings, sausages, and other foods that require high temp to cook.
4	Bake		Provide a stable and even heating environment. Ideal for cakes, bread, cookies, and other desserts.
5	Toast		Specially designed for bakery products, ensure quick and even heating to achieve surface browning and crispiness.
6	Reheat		Quickly reheat leftover food
7	Chicken		Ideal for cooking chicken wings, drumsticks, breasts, and other cut-up chicken pieces
8	Steak		Suitable for steak, pork chops, lamb chops, and other large cuts of meat
9	Salmon		Designed for fish fillets and other seafood
10	Fries		Great for fries and all kinds of frozen fried snacks

Indicator Icons

11	Veggie		For roasting fresh or frozen vegetables
12	Apple		For low-temp drying of fruits like apples. Also supports meat dehydration

Note:







- 1 Menu order is subject to confirmation;
- 2 Temp/time switching and check function means that during cooking, the digital display defaults to a countdown timer. When the temp +/- key is pressed, the display switches to the current temperature setting. The user can then adjust the temperature. If there is no action within 10 seconds, the display reverts to countdown mode.

First Use

- 1 Remove all packaging materials.
- 2 Clean the fry basket and fryer with hot water, liquid detergent, and a non-abrasive sponge.
- 3 Wipe the product interior and exterior with a clean cloth. This product cooks food using hot air and does not require oil.
- 4 For the first use, do not place any food in the fryer. Run the Air Fry function for 15 minutes. A slight smell or smoke may appear—this is normal and not a fault.
- 5 Make sure the product is used in a well-ventilated environment.

Product Instructions

Basic Operation Instructions

- 1 Power-On Display:** Upon connection, the display and keys light up for 1 second with a beep, then enter standby mode.
- 2 Function Selection:** While in standby mode, press the power button [] to activate it. It will enter idle state with all keys lit (except for the spray button, which only lights up for functions that support manual activation). If no operation is detected within 10 minutes, the appliance will return to standby mode automatically.
- 3 Temp/Time Settings:** After selecting a function, press the time adjustment key [ ] (or temp adjustment key [ ]). The corresponding value flashes. Press the key to adjust. Press Start to confirm or press the other adjustment key to switch and confirm the previous setting.
- 4 Start/Pause:** After setting, press the Start/Pause key [] to begin. Press again to pause. During pause, you may reselect functions. Temperature and time can be adjusted during operation. Other function keys are disabled while a function is running.
- 5 End/Power Off:** When cooking is finished, the unit automatically returns to standby.

Function Description

No.	Mode Name	Temp (°C)		Time (min)		Steam Assist
		Setting Range	Setting Steps	Setting Range	Setting Steps	
1	Airfry	150-200	±5	1-60	±1/±5	Press tender button to activate spray
2	Steam fry	150-200	±5	1-60	±1/±5	Yes
3	Grill	180-200	±5	1-20	±1	
4	Bake	120-180	±5	1-60	±1/±5	Press tender button to activate spray
5	Toast	/	/	5-10	±1	
6	Reheat	150-200	±5	1-60	±1/±5	Press tender button to activate spray
7	Chicken	/	/	15-60	±1/±5	Yes
8	Steak	180-200	±5	5-15	±1	
9	Salmon	180-200	±5	8-15	±1	Yes
10	Fries	180-200	±5	15-25	±1	
11	Veggie	160-200	±5	5-10	±1	Yes
12	Apple	50-65	±5	30-480	±15	

Cleaning and Maintenance

Clean the product after each use to maintain hygiene.

Parts/ Accessories	Cleaning Method	Dishwasher Safe
Main Unit	Wipe the main unit and control panel with a damp cloth. Note: Do not immerse the main unit in water or any liquid. Do not clean the main unit in a dishwasher.	No
Bake Tray	Dishwasher safe or hand wash with water; If hand washing, dry all parts thoroughly with a towel or air dry.	Yes
Fryer Basket	Dishwasher safe or hand wash with water; If hand washing, dry all parts thoroughly with a towel or air dry; To extend product lifespan, hand washing is recommended.	Yes

Note:

- 1 Before cleaning, unplug the device and allow it to cool. Wipe the product exterior and interior walls with a damp cloth.
- 2 Use detergent with a non-abrasive sponge or hot water to clean the basket and baking tray to remove residual grease.

Troubleshooting

If a malfunction occurs, refer to the table below.

Issue	Possible Causes	Solutions
Product not operating	Power plug not connected. Connect the power plug to the outlet, Product is in standby mode.	Tap the power button. Fryer drawer not fully inserted, Push the drawer fully into the unit.
Food not fully cooked	Food pieces are too thick or too large. Temperature is set too low in Bake mode. Cooking time is too short.	Cut large pieces smaller or thinner. Increase the temperature via the control panel. Increase the cooking time.
Food uneven fried	Certain foods require flipping during cooking.	Flip top-side or overlapping items during cooking.
White smoke from chamber	① You are cooking greasy ingredients. ② Residual grease from previous use remains in the chamber.	① When cooking greasy foods, a large amount of oil may drip into the chamber. Under high temperatures, the oil will produce white smoke, and the chamber temperature may rise. This does not affect the final result. ② The white smoke is caused by residual grease in the chamber. Make sure to clean thoroughly after each use.
E1	Temp sensor open circuit	
E2	Temp sensor short circuit	
E3	Chamber temp sensor exceeds 230 °C	Contact: dreamesupport@dreame.tech
E4	When temperature is set below 90 °C, and chamber remains below 35 °C after 5 min of operation	

Warranty and Service

Our products come with mandatory statutory guarantees that cannot be waived under the consumer protection laws of your jurisdiction. You are entitled to a replacement or refund for a major defect, as well as compensation for any reasonably foreseeable loss or damage. For non-major defects, you may choose repair or replacement. This warranty does not override any additional rights granted by your local consumer laws, and the warranty period will be extended if required by such laws.

This warranty does not cover damages or defects resulting from:

- 1** Commercial or unintended use of this product designed for personal/household purposes.
- 2** Failure to follow operation or installation instructions specified in the user manual.
- 3** Evidence of improper repair, use of non-genuine parts or unapproved accessories.
- 4** Mechanical stress, chemical exposure, electromagnetic interference, extreme high or low temperatures, corrosion, oxidation, or ingress of foreign objects, substances, liquids, insects, or animals.
- 5** Normal wear and tear due to aging, or technical condition or appearance deterioration from prolonged use.
- 6** Invalid warranty claims due to lacking proof as explicitly required, including model number, product serial number, date of purchase, and buyer's signature or other valid purchase proof.

For more information & after-sales support, contact us via



<https://global.dreametech.com>



aftersales@dreame.tech

Product Warranty Card

Customer Name	Mailing Address	Contact Phone Number
Product Name and Model (Number)	Product SN	Product Purchase Date

Maintenance

	Description of Faults and Replacement Parts	Maintenance Date	Service & Maintenance Center
1			
2			

The word "dreame" is the abbreviation of Dreame Technology Co., Ltd. and its subsidiaries in China. It is the transliteration of the company's Chinese name "追觅", which means striving for excellence in every endeavor and reflects the company's vision of continuous pursuit, exploration and search in technology.



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