
项目名称 AG10- 澳版

版本号 AU-A00

设计时间 2025/12/15

物料名称 说明书

设计师 王晓倩

文案

沈泽华、蔡炆、吴家杰、鲁文龙



审核 沈泽华、蔡炆、吴家杰、鲁文龙

批准

整机料号 010707P0001029(黑金)

材质工艺要求: 骑马钉装订(没超过100P) 双面印刷

材质要求: 封面: 157g哑粉纸, 内页(最少): 105g哑粉纸

颜色及专色:  PANTONE PROCESS BLACK C  PANTONE 2317C

尺寸要求: 210mm×140mm

变更履历:

Dreame Flippie™ AG10

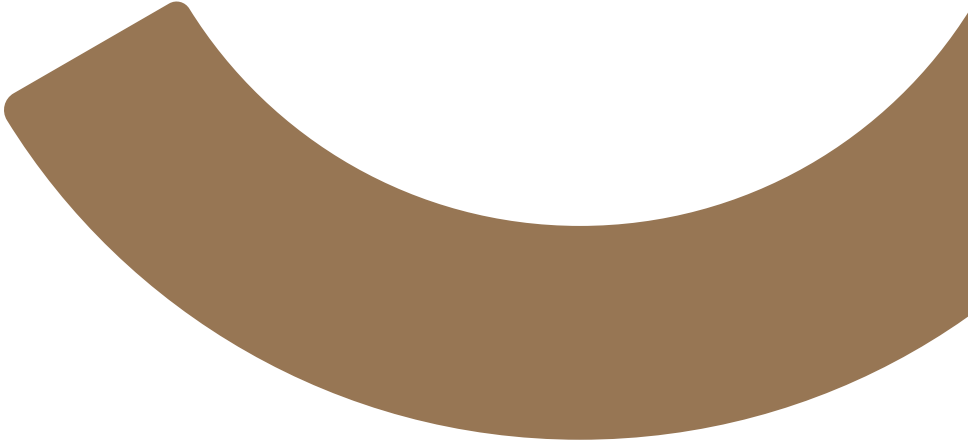
2-in-1 Flip

Air Frying & Grilling

Operating and Safety Instructions


DREAME

For indoor and household use only



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Register Your Product

 <https://global.dreame.tech.com>

Specifications and Features

Product Name: Air Fryer

Model: AG10

Rated Voltage: 220-240 V~

Rated Frequency: 50-60 Hz

Rated Power: 1500 W

Frying Basket Capacity: 4.5 L

Adjustable Temperature Range: 60-200 °C

Adjustable Time Range: 1-60 min

The Off Mode power consumption is 0.3 W.

The appliance reaches Off Mode automatically after 10 minutes of inactivity.

Table Of Contents

EN Product Manual	01
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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 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. 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 this appliance for deep-frying. Misuse may cause injury.
- 7** Do not touch hot surfaces. Appliance surfaces are 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 crisping tray 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

Important Safeguards

WARNINGS

- 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 cord hang over edge of 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 air fryer(or removing the basket) containing hot oil or other hot liquids.
 - 18** Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
 - 19** Always place the crisping tray 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** Oversize foods or metal utensils must not be inserted in a 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

WARNINGS

- 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 manufacturers recommended accessories, in this air fryer when not in use.
 - 29** To turn the air fryer off, press the power button once. 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 did not contact the heating elements, that 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.

Important Safeguards

▲ WARNINGS

- 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 tripped over unintentionally;
- 39** Please wait for the device to cool down completely before flipping.
- 40** Warning: The surface is very hot when using broil mode! Do not touch the cooking surface when using the baking tray.

Important Safeguards

Note



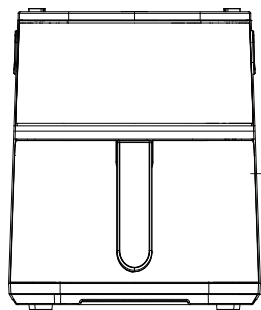
Caution, hot surface. Items marked with the symbol may be hot and should be handled carefully



This symbol indicates that this product should not be disposed together with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please 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 from which the product was purchased. This product can be used for safe environmental recycling.

Save these Instructions for future reference.

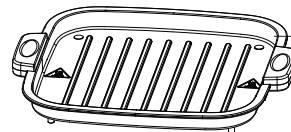
Product Components



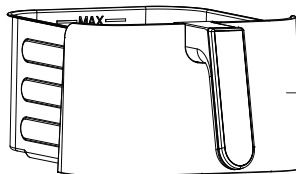
Whole unit



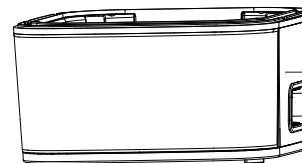
Crisping tray



Grill Plate



Basket



Grill Mode Base
(Head Unit)

Before First Use

1. Remove all packing materials and stickers from the inside and outside of the Air Fryer.

Gently wipe down the exterior with a piece of damp cloth or a paper towel.

WARNING: Never immerse the Air Fryer or its plug in water or any other liquid.

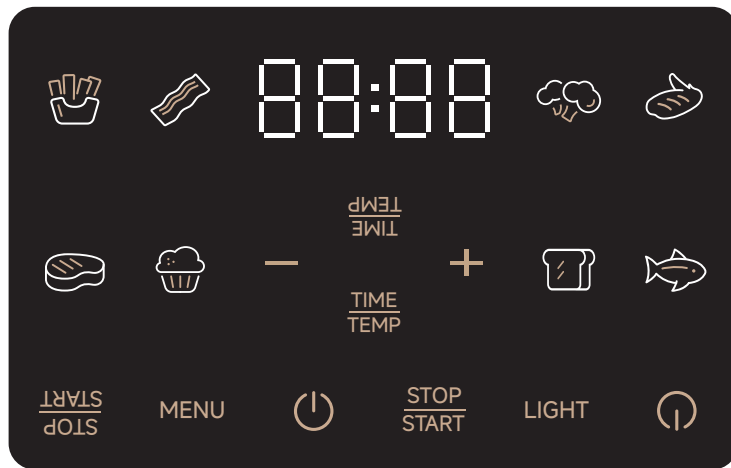
2. Pull the basket handle to remove the basket from the Air Fryer.

Use the tray handle in the center of the tray to remove the tray. Use sponge and warm soapy water to wash the inside and outside of the basket and tray. The basket and the tray are top-rack dishwasher safe.

3. **WARNING:** Do not use abrasive cleaning agents or scouring pads.










4. Dry thoroughly.

Function Description



ICONS	PRESETS	TIME (min)	TEMPERATURE (°C)	ICONS	PRESETS	TIME (min)	TEMPERATURE (°C)
	Chips	20	200		Steak	15	200
	Bacon	20	200		Cake	12	160
	Vegetables	7	175		Bread	25	180
	Chicken wing	18	200		Fish	12	200

Function Description















Air fryer Mode		When the air fryer is in the off mode, press once to turn it on. When it is on, press once to turn it off.
		Tap to start or pause
		Control furnace light to turn on/off
		Tap to select a menu
		Tap to switch temperature/work time adjustment settings
		Adjust temperature/time settings
Grill mode		In the off mode, click once to turn on; when powered on, click once to turn off.
		Tap to start or pause
		Tap to switch temperature/work time adjustment settings

Air Fryer Mode

This appliance is used to cook a variety of dishes. Refer to the heading 'Cooking Manual' for setting temperatures and times.


This versatile air fryer features two operation modes.

In the Normal Cooking Mode, the LED display is as shown in the diagram above.

- 1 Plug the air fryer into an outlet.
- 2 Place ingredients in the pot.
- 3 When the appliance is in the off mode, the power button [] is always on, while the other keys are off; and the power button [] is operable, while all other buttons are non-operable.
- 4 In the off mode, press the power button [] on the unit to turn it on. The power button [], start/stop button [], oven light button [], and menu button [] will remain lit. If the unit is powered on but no operation is performed for 10 minutes, it will return to the off mode. In this state, you can press the menu button [] to select a mode, or adjust the time/temperature in the default mode.
- 5 After pressing the menu button [], the eight function indicator lights will turn on, with the Fries mode selected by default, and the selected menu is highlighted. The digital display shows the time and temperature; you can press the adjustment button [ ] and the time/temperature button [] to set the function time and temperature, and press the start/stop button [] to start operation; or press the menu button [] again to switch the selected function.

Note: Preset time and temperature are programmed for cooking certain foods. You can also customize cooking time and temperature.

Air Fryer Mode

6 Press [] to change the temperature or time. The temperature or time will be displayed on the screen.

Press the [] or [] buttons to increase or decrease the temperature or time.

Time Adjustment: Adjust in 1-minute increments/decrements until reaching the maximum or minimum limit.

Temperature Adjustment: Adjust in 5°C increments/decrements until reaching the maximum or minimum limit.

To rapidly increase or decrease time or temperature, please long press the button +/-.

7 Press stop/start to start air frying.

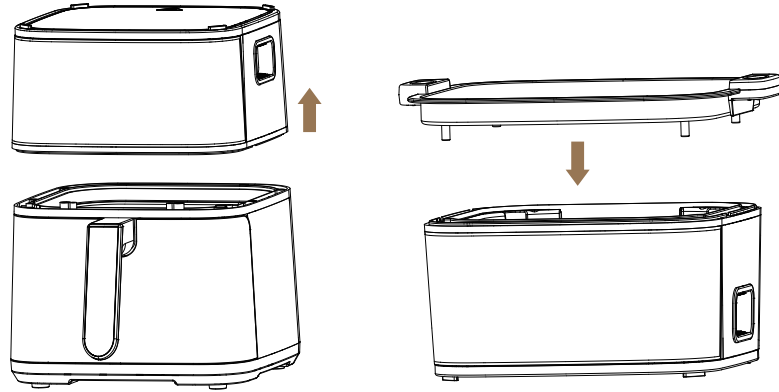
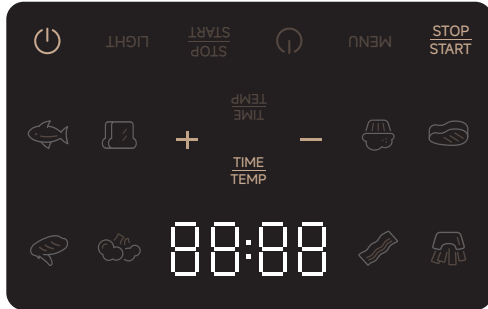
8 Press Light to turn the interior light on. The interior light may remain lit for up to 1 minute per activation. To reactivate, briefly press the button again.

9 When cooking is complete, the air fryer will emit five beeps and [OFF] will be displayed on the screen.

10 Remove the pot carefully and place it on a heat-resistant surface.

Grill Mode

In the Grill Mode, the LED display is as shown in the diagram above.






1 Remove the Upper Housing

- Ensure the appliance is completely cooled.
- Firmly grip both sides of the upper housing and lift it vertically to detach it from the main unit.

2 Flip and Reinstall

- Rotate the detached upper housing by 180° and place it on a flat surface.
- Place the included grill plate horizontally onto the reattached housing interface.

3 Adjust the temperature and time, and start grilling.

- In the off mode, press the power button [] to turn on. The power button [] and start/stop button [] will remain lit. If no operation is performed within 10 minutes after turning on without starting, it will return to the off mode. In this state, the time/temperature may be adjusted.

- Press TIME/TEMP to change the temperature or time. The temperature or time will be displayed on the screen. Press the + or - buttons to increase or decrease the temperature or time.

Cleaning And Maintenance

- Ensure the Air Fryer is unplugged and cool before cleaning.
- Once the Air Fryer and basket are cool, remove the basket from the Air Fryer (if it is not already removed). Use the tray handle to remove the tray. Use sponge and warm soapy water to wash the inside and outside of the basket and tray.

Warning: Do not use abrasive cleaning agents or scouring pads.

- The basket and the tray are top-rack dishwasher safe.
- Gently wipe down exterior with a piece of damp cloth or a paper towel.
- Never immerse the Air Fryer or its plug in water or any other liquid.
- Dry all parts thoroughly before storage.
- Store the Air Fryer in a cool, dry place.

Troubleshooting

Problem	Possible Cause	Solution
The air fryer does not work	The appliance is not connected to the mains power outlet socket.	Connect the appliance into a mains power outlet socket.
The ingredients fried in the fryer are not done.	The amount of ingredients in the pot is too high.	Place smaller batches of ingredients in the pot. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature to the required temperature setting (refer to the above cooking manual).
	The preparation time is too short	Set the timer to the required preparation time.
The ingredients are fried unevenly in the fryer.	Certain types of ingredients need to be tossed/turned halfway during the cooking process.	Ingredients that lie on the top of or across each other (such as fries) need to be tossed/turned halfway during the cooking process (refer to the cooking manual).
Fried snacks are not crispy when they come out of the fryer	You used a type of snacks to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a Crisper result.
Can't slide the pot into the appliance properly	There are too many ingredients in the pot.	Do not fill the ingredients over the "MAX" mark in the pot.
	The crisping tray is not placed in the pot properly.	Push the crisping tray down into the pot until you hear a 'click' sound.
White smoke comes out from the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the final result.

Troubleshooting

Problem	Possible Cause	Solution
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh chips are fried unevenly in the fryer.	You did not use the right type of potato.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato chips properly before you fried them.	Rinse the potato chips properly to remove starch from the outside of the fries.
Fresh chips are not crispy when they come out of the fryer	The crispiness of the chips depends on the amount of oil and water in the fries.	Make sure to dry the potato chips properly before adding the oil.
		Cut the potato chips smaller for a crispier result
		Add slightly more oil for a crisper result.
E1	Temp sensor open circuit	Please contact the customer service center in your country or visit a local dealer for repair
E2	Temp sensor short circuit	
E3	Chamber temp sensor exceeds 230 °C	
E4	When temperature is set below 90 °C, and chamber remains below 35 °C after 5 min of operation	

Ordering Accessories

If you have difficulty obtaining appliance accessories, please contact



<https://global.dreametech.com>

Environment

Do not dispose of the appliance with regular household waste at the end of its life. Instead, take it to designated recycling collection points. This helps protect the environment.

Warranty and Service

Under the consumer protection laws of your jurisdiction, this product is subject to statutory guarantees that cannot be excluded. In case of a major failure, you are entitled to request a replacement or refund, as well as compensation for any other reasonably foreseeable losses or damages. For non-major defects, you may also request repair or replacement. This warranty does not affect any other rights you may have under mandatory local consumer protection laws; where such laws require a longer warranty period, the legal provisions shall prevail.

· 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>

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			
3			

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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