

DREO | ChefMaker

User Manual



DREO
www.dreo.com

Looking for help?

Contact us to get expert support.

✉ support@dreo.com

🌐 www.dreo.com

☎ (888) 290-1688

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

Support@dreo.com
Model: DR-KCM001AS

*Illustrative reference, product may differ slightly from the picture.



YOUR **NEW** **CULINARY JOURNEY** **STARTS HERE!**

ChefMaker is the result of thousands of culinary experiments by Dreo's Cooking Lab. Introducing an easier way to make perfect meals in your kitchen.



Unleash full
flavoring and
lock all juiciness.



Self-adapting
cooking achieves
consistent results.



ChefMaker updates
bring new recipes
and flavors!

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MISES EN GARDE IMPORTANTES

1

LIRE TOUTES LES INSTRUCTIONS.

AVANT D'UTILISER CET APPAREIL, LISEZ TOUTES
LES INSTRUCTIONS ET MARQUAGES DE MISE EN
GARDE DANS VOTRE GUIDE D'UTILISATION ET SUR
L'APPAREIL.

Il est nécessaire, lors de l'utilisation d'appareils
électriques, de toujours adopter des précautions de
sécurité élémentaires, y compris ce qui suit :



**NE PAS toucher les surfaces chaudes.
Utilisez la poignée.**



**NE bloquez PAS les ouvertures de
ventilation. De la vapeur chaude
s'échappe par la sortie d'air.
Maintenez vos mains et votre visage
à distance des ouvertures.**



**Pour vous protéger contre les chocs
électriques, n'immergez ni l'appareil,
ni le cordon, ni la fiche dans l'eau, ni
dans aucun autre liquide.**

AVERTISSEMENT !

Utilisation prévue

1. Cet appareil n'est pas conçu pour être utilisé par des personnes (enfants inclus) dont les capacités mentales, sensorielles ou physiques sont réduites ou qui ne disposent pas de l'expérience et des connaissances requises, sauf si une personne responsable de leur sécurité assure leur surveillance ou leur formation dans le cadre de l'utilisation de l'appareil.
2. Une surveillance étroite est nécessaire lorsque l'appareil est utilisé par ou près des enfants.
3. Les enfants doivent être surveillés afin de s'assurer qu'ils ne jouent pas avec l'appareil. Le nettoyage et l'entretien par l'utilisateur ne doivent pas être effectués par des enfants, sauf s'ils sont âgés de plus de 8 ans et encadrés.

Sécurité électrique

1. Vérifiez que la tension indiquée sur l'appareil correspond à la tension secteur locale avant de brancher l'appareil.
2. N'utilisez PAS un appareil dont le cordon ou la fiche est endommagé ou après un dysfonctionnement une chute ou un dommage quelconque à l'appareil. Renvoyez l'appareil au centre de service agréé le plus proche pour examen, réparation ou réglage. Veillez toujours que la fiche soit insérée correctement dans une prise de courant.
3. Ne pas laisser le cordon pendre du bord d'une table ou d'un plan de travail, ou toucher une surface chaude.
4. NE PAS brancher l'appareil ou utiliser le panneau de commande avec les mains mouillées.
5. Ne connectez jamais cet appareil à une minuterie externe ou à un système de télécommande séparé, afin d'éviter toute situation de danger.
6. débranchez immédiatement l'appareil si vous voyez de la fumée noire en sortir. Attendez que l'émission de fumée cesse avant de retirer la casserole de l'appareil.
7. Branchez toujours la fiche sur l'appareil en premier, puis le cordon sur la prise de courant. Pour déconnecter, éteignez l'appareil, puis retirez la fiche de la prise de courant.

8. Si le CORDON D'ALIMENTATION ÉLECTRIQUE est endommagé, vous devez le faire remplacer par le fabricant, son service technique ou des personnes qualifiées pour éviter tout danger.

9. Rallonge électrique :

Un cordon d'alimentation court (ou un cordon d'alimentation détachable) est fourni afin de réduire les risques liés aux emmêlements ou aux trébuchements sur un cordon plus long. Des cordons d'alimentation détachables plus longs sont disponibles et peuvent être utilisés si c'est avec précaution. Si un cordon d'alimentation ou une rallonge détachable plus longue est utilisé :

- 1) La puissance électrique inscrite sur le cordon ou la rallonge doit être au moins égale à la puissance électrique nominale de l'appareil ;
- 2) Le cordon doit être placé de sorte qu'il ne chemine pas sur le plan de travail ou le dessus de la table où il pourrait être tirailé par des enfants ou sujet à trébuchement par inadvertance.
- 3) L'appareil est de type relié à la terre, le cordon ou la rallonge doit être un cordon à 3 fils avec mise à la terre.

Concernant l'utilisation

1. Éloignez votre appareil des matières inflammables (rideaux, nappe, etc.) Utilisez-le sur une surface plane, stable et résistante à la chaleur, à distance des sources de chaleur ou des liquides pendant le fonctionnement.
2. NE PAS placer sur ou à proximité d'un brûleur à gaz ou électrique chaud, ou dans un four chaud.
3. NE PAS placer l'appareil contre un mur ou d'autres appareils. Laissez au moins 10 cm (4 pouces) d'espace libre à l'arrière et sur les côtés et 10 cm (4 pouces) d'espace libre au-dessus de l'appareil.
4. NE PAS IMMERGER DANS L'EAU. L'utilisation d'accessoires non recommandés par le fabricant de l'appareil peut provoquer des blessures.
5. Ne laissez PAS l'appareil sans surveillance lorsqu'il est utilisé. Il faut faire preuve d'une extrême prudence lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
6. NE PAS utiliser en extérieur. N'utilisez pas l'appareil à d'autres fins que celles prévues.
7. NE PAS placer quoi que ce soit sur le dessus ou le dessous de votre appareil, ni stocker quoi que ce soit à l'intérieur de votre appareil.
8. Après avoir utilisé l'appareil, le couvercle métallique à l'intérieur est très chaud, évitez tout contact avec celui-ci après la cuisson. Débrancher de la prise en l'absence d'utilisation et avant de nettoyer. Laisser refroidir avant de mettre ou de retirer des pièces et avant de nettoyer l'appareil.
9. NE PAS ranger de matériel autre que les accessoires recommandés par le fabricant dans cet appareil lorsqu'il n'est pas utilisé.
10. Aucun préchauffage de l'appareil n'est nécessaire.
11. Il faut faire preuve d'une extrême prudence lors de l'utilisation de récipients autres qu'en métal ou en verre.

12. Soyez extrêmement prudent lorsque vous utilisez le plateau de cuisson ou que vous jetez de la graisse chaude.

13. NE PAS nettoyer avec des tampons à récurer métalliques. Des morceaux peuvent se détacher du tampon et toucher des pièces électriques, créant un risque de choc électrique.



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

Durant la cuisson

1. Les aliments surdimensionnés ou les ustensiles métalliques ne doivent pas être insérés dans votre appareil car ils peuvent provoquer un incendie ou un risque de choc électrique.
2. NE placez PAS de papier, de carton ou de plastique non résistant à la chaleur dans votre appareil, ni aucun autre matériau susceptible de s'enflammer ou de fondre.
3. Ne couvrez aucune partie de l'appareil avec une feuille métallique. Cela provoquerait une surchauffe de l'appareil. Soyez extrêmement prudent lorsque vous utilisez du papier d'aluminium et fixez-le toujours aussi bien que possible. Si la feuille entre en contact avec les éléments chauffants de l'appareil, cela peut entraîner une surchauffe et un risque d'incendie.
4. Ne mettez jamais de papier sulfurisé ou de papier de cuisson dans l'appareil, sans aliments dessus. La circulation de l'air peut faire bouger le papier et le faire toucher les éléments chauffants.
5. Un incendie peut se produire si l'appareil est couvert ou en contact avec des matériaux inflammables, y notamment des rideaux, des tentures, des murs, etc., lorsqu'il est en marche.
6. Appuyer sur  à tout moment pour éteindre l'appareil.

Champs électromagnétiques (CEM)

Ce four est conforme à toutes les normes relatives aux champs électromagnétiques (CEM). S'il est manipulé correctement et conformément aux instructions de ce manuel d'utilisation, l'appareil peut être utilisé en toute sécurité sur la base des preuves scientifiques disponibles aujourd'hui.

NE PAS IMMERGER DANS L'EAU
POUR UN USAGE DOMESTIQUE UNIQUEMENT
LIRE ET CONSERVER CES INSTRUCTIONS

Petit rappel :



Vérifiez régulièrement l'appareil et reportez-vous à la section DÉPANNAGE ou contactez notre service client si vous avez besoin d'aide.

Spécifications

Modèle	DR-KCM001AS
Tension	CA 120V 60Hz
Alimentation	1800W
Capacité	6QT
Plage de température	100°F-450°F
Capacité du réservoir d'eau	6.7 oz (200ml)

IMPORTANT SAFEGUARDS

1

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:



DO NOT touch hot surfaces.
Use the handle.



DO NOT block any ventilation openings. Hot steam is released through the air outlet. Keep your hands and face clear of openings.



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



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) The appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

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 accessories, 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.

Electromagnetic Fields (EMF)

This oven complies with all standards regarding electro-magnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

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

Gentle Reminder:



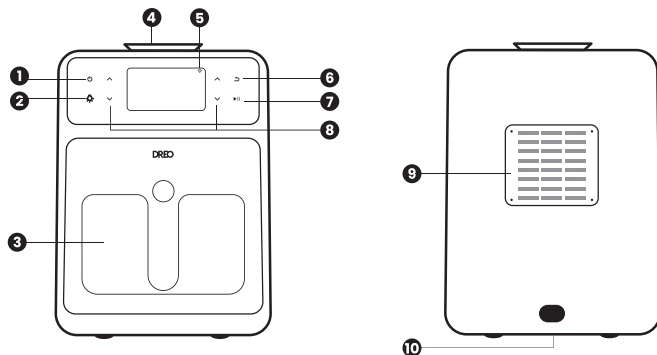
Check the appliance regularly and refer to TROUBLE-SHOOTING or contact our customer support if you need any assistance.

Specifications

Model	DR-KCM001AS
Voltage	AC 120V 60Hz
Power	1800W
Capacity	6QT
Temperature Range	100°F-450°F
Water Tank Capacity	6.7 Oz. (200ml)

GETTING TO KNOW YOUR APPLIANCE

2



1 Power ON/OFF

2 Interior Light

3 Non-stick Basket

4 Water Tank

5 Wi-Fi Status

6 Cancel/Back

7 Confirm/Pause

8 Menu Navigation

9 Air Outlet

10 Air Inlet



Grilling Rack

Use only for grilling and certain presets in Chef Mode



Cooking Tray

Use for every day cooking (except for recipes that use grilling rack)



Cook Probe

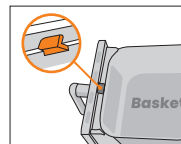
User Manual

Quick Start Guide

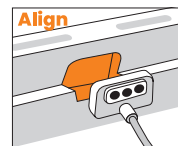
The right tools for a perfect cook

Cook Probe

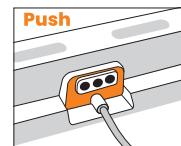
- Track doneness closely and achieve perfect results.
- Not recommended for frozen protein or cuts thinner than 1-inch (ChefMaker will display which recipes need it.)



Find the Cooking Probe slot inside your appliance basket.



Make sure the three pins are facing outwards.



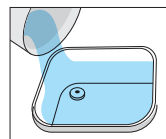
Push the Cooking Probe until you hear the "click".



- After cooking the Cook Probe may still be hot, take it out carefully to not get burned.
- Do not submerge into water.

Water tank

- Add extra tenderness to your favorite meals. (ChefMaker will display which recipes need it)



Fill up before using programs with water.



Keep the water tank lid closed while cooking.

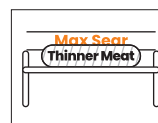


- Always dry out the water tank after cooking.
- ONLY keep the water tank filled when you are about to use a cooking mode that requires it.

Grilling Rack

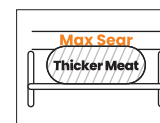
- The grill rack functions on both sides, adjusting food height to achieve the best browning result.

1. For Thinner Steaks



Use the higher grilling surface to ensure that the surface of the steak falls within the "Max Sear" area

2. For Thicker Steaks



Use the shorter grilling surface to ensure that the surface of the steak falls within the "Max Sear" area

CONNECTING TO YOUR APPLIANCE

3

Download the Dreo app to get the most out of your appliance!



Scan the QR code to download the Dreo app.

OR



Search "Dreo" on Google Play or the App Store.

- 1 Launch the Dreo app and sign in or create account by following the in-app instructions.
- 2 On your appliance go to Settings>WLAN> Press ►||. Make sure the display shows "Waiting for pairing"
- 3 Tap Add Device in the Dreo app and select the appliance you want to link.
- 4 Connect to your preferred Wi-Fi network through the Dreo app.
- 5 You're now ready to control the appliance on your app.

Tips

To reset Wi-Fi settings, on your appliance go to Settings>WLAN and long press ►|| for 2 seconds.

(Once reset, display will show "waiting for pairing")

To restore factory settings, on your appliance go to Settings>System Settings>Reset> Press and hold Confirm for 5s.

There may be OTA updates available the first time you connect your appliance. If so, please follow the steps on the Dreo app to continue.

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Apple App Store is a trademark of Apple Inc.

GETTING STARTED

4

Before First Use

- Remove all plastic packaging from your appliance.
- Clean all the cooking accessories and let them dry at room temperature.
(see cleaning instructions, page 19–20).

Initial Use

Note: it is recommended to heat your appliance to remove any remaining odor.

1. Tap  to turn on.
2. Select Classic Cook> Air Fry> Set temperature at 380°F and time to 15 minutes.
3. After heating is done, let the fryer cool, then wash the basket and cooking tray with soapy water and non-abrasive sponge.

CHOOSING THE RIGHT MODE

5

Your new appliance includes a series of modes to simplify your cooking and magnify your tasting. Depending on what you are planning to cook, you can choose from:



Chef Mode

Powered by CombiCook System

Achieve perfect results with the **ingredient-based** master chef presets.

Best for



Meat



Poultry



Seafood



Vegetables

Not recommended for frozen protein or cuts thinner than 1-inch.



Classic Cook

As simple as choosing your **cooking style**.

Best for

Air fry



Reheat



Bake



Roast



Defrost



Toast



Broil



Dehydrate



Probe Cook

Take **full control** of temperature settings just like master chefs do.



- To protect a meat probe from heat damage, keep it away from the heating element.
- Do not use sharp objects on the meat probe, as it may damage the insulation.

Best for

100–200 °F

GO

Setting Probe Temperature

Up to 400 °F

GO

Ambient Temperature

TIPS FOR CHEFMAKER MODES 6



Chef Mode

Make sure to use the cook probe and water tank when shown in your recipe.

Probe | Water



Cook Probe (Probe)



Water Tank (Water)

- Follow ChefMaker's tips in your appliance screen for better cooking results.



Classic Cook

ChefMaker recommends the optimum temperature and time for your cooking style.



Probe Cook



Set your desired doneness with the target probe temperature.



Ambient temperature helps you cook the surface of your food.

CLEANING AND MAINTENANCE

7

- 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 glass 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.

Water tank maintenance

To ensure optimum performance during your cooking, it is recommended:

- Dry out the water tank after cooking.
- Run a deep cleaning of pipes and nozzles at least once every 3 months.

Water tank draining

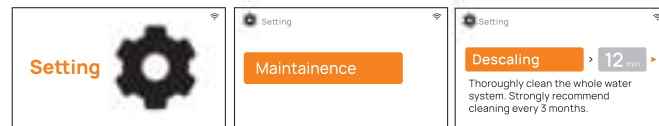
1. ONLY keep the water tank filled when you are about to use it.
2. Always drain the water tank after cooking:

Go to Settings > Maintenance > Water Pipe Drain > Confirm

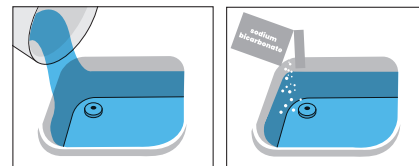
Descaling (Aprox. 40 min)

Steps:

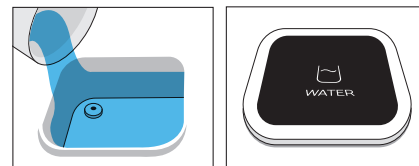
1. Go to settings > Maintenance > Descaling.



2. Fill up the water tank and add some baking soda. Make sure the basket is in position and then confirm.



3. After the first cleaning is done, fill the water tank once more, make sure the basket is in position and then confirm. After cleaning is done, drain the water from the basket.



Troubleshooting

Problem	Possible solution
The appliance will not turn on	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.
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 "▶ " button or return and then confirm 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	Make sure your appliance is turned on. Go to Settings>WLAN>Confirm
Connection to Wi-Fi fails	Make sure you are connecting your appliance to a 2.4 GHz network.

DREO CUSTOMER CARE

8

Default 12-Month Warranty

This appliance is covered by Dreo warranty for 12 months from the date of its original purchase.

Extend Your Warranty

Extend your warranty by registering your new appliance on our website

<https://dreo.com/warranty>.

The warranty will not apply in cases of:

1. Accident, misuse, or repairs performed by unauthorized personnel.
2. Any unit that has been tampered with or used for commercial purposes.
3. Normal wear and tear of wearable parts.
4. Use of force, damage caused by external influences.
5. Damage caused by non-observance of the User Manual, e.g. connection to an unsuitable mains supply or noncompliance with the instructions.
6. Partially or completely dismantled appliances.
7. 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 the appliance from a different place, please contact your seller for return and warranty issues.

We're Here to Help!

 support@dreo.com

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

FCC STATEMENT

9

This device complies with Part 15 of the FCC Rules.

This equipment has been tested and found to comply with the limits for a Consumer ISM equipment, 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.

"Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance and could void the user's authority to operate the equipment."

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.

"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 device contains license-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's license-exempt RSS(s).

Operation is subject to the following two conditions:

- (1) This device may not cause interference.
- (2) This device must accept any interference, including interference that may cause undesired operation of the device.

L'émetteur/récepteur exempt de licence contenu dans le présent appareil est conforme aux CNR d'Innovation, Sciences et Développement économique Canada applicables aux appareils radio exempts de licence.

L'exploitation est autorisée aux deux conditions suivantes:

- 1) L'appareil ne doit pas produire de brouillage;
- 2) L'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

The device meets the exemption from the routine evaluation limits in section 2.5 of RSS 102 and compliance with RSS-102 RF exposure, users can obtain Canadian information on RF exposure and compliance.

Le dispositif rencontre l'exemption des limites courantes d'évaluation dans la section 2.5 de RSS 102 et la conformité à l'exposition de RSS-102 rf, utilisateurs peut obtenir l'information Canadienne sur l'exposition et la conformité de rf.

This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter. This equipment should be installed and operated with a minimum distance of 20 centimeters between the radiator and your body.

Cet émetteur ne doit pas être Co-placé ou ne fonctionnant en même temps qu'aucune autre antenne ou émetteur. Cet équipement devrait être installé et actionné avec une distance minimum de 20 centimètres entre le radiateur et votre corps.



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