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# DIGITAL TURBO CONVEVTION TOASTER OVEN

**MODEL NUMBER: TE283-C** 

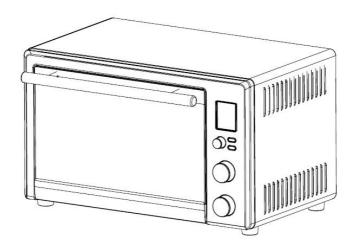
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#### TE283-C



# **NEED HELP? CONTACT US!**

Have product questions? Need technical support? Please feel free to contact us:

CustomerService@vevor.com

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there is any technology or software updates on our product.

Thank you for purchasing the Digital Turbo Convection Toaster Oven. Please read the User Manual carefully before use and keep it in a convenient place for future reference.

# **SPECIFICATION**

1. MODEL NO.: TE283-C

POWER: 120VAC 60Hz 1800W
 PRODUCT SIZE: 500x390x305mm

4. TEMPERATURE RANGE: 150° F-450° F

5. TIME RANGE: 1 Min ~ 10 Hour

# **IMPORTANT SAFEGUARDS**

Fire and electric shock are present in all electrical appliances and may cause personal Injury. Read this manual and follow the safety precautions below:

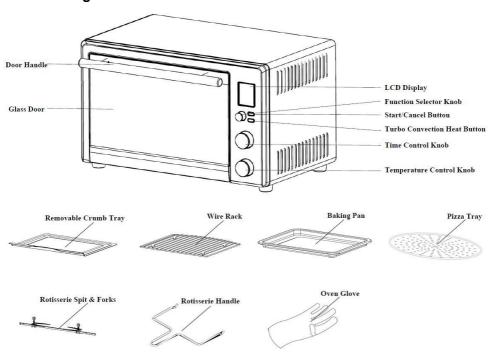
- 1. Read all instructions before using this product.
- 2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs. Always protect your hands with non-slip oven mitts or similar.
- To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
- 4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
- 5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
- 6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord. Always grasp the plug and pull to disconnect.
- 7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.
- 8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 9. Do not use outdoors or for commercial purposes.
- 10. Do not let cord hang over edge of table or counter, or touch hot surfaces.

- 11. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance or removing a pan, containing hot oil or other hot liquids. Always protect your hands with non-slip oven mitts or similar.
- 13. Do not use appliance for other than intended use. Misuse can cause injuries. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
- 14. Oversize foods or metal utensils must not be inserted in a countertop oven as they may create a fire or risk of electric shock.
- 15. A fire may occur if the countertop oven is covered, touching or near flammable materials, including curtains, draperies, towels, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- 16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 17. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
- 18. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- 19. Do not place any of the following materials in the oven: paper, cardboard, plastic, or any materials that may catch fire or melt.
- 20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- 21. Empty the crumb tray after each use.
- 22. The glass door is made of tempered glass. Always inspect the glass door for chips, cracks or any other damage. Do not use the countertop oven if the glass door is damaged, as the glass may shatter during use.
- 23. Do not use with a programmer, timer, wireless plug adapter or outlet that allows control remotely, or connect to a circuit that is regularly switched on and off by the utility.
- 24. 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.

- 25. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 26. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used:
  - 1) The marked electrical rating of the 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.

# PLEASE SAVE THE INSTRUCTIONS

# **Product Diagram:**



# **OPERATION INSTRUCTIONS**

# LCD Display & Control Panel Diagram:

- a. Functions Indicator Toast, Bagel, Bake, Roast(Rotisserie), Broil, Pizza, Cookies, Reheat, Warm, Slow Cook
- b. Function Indicator Arrow.
- c. 1-7 color shade setting indicator for Toast and Bagel mode.
- d. Time Indicator.
- e. Turbo Convection Heat Icon.
- f. Temperature Indicator.

#### How to use the Toaster Oven?

Plug the unit in. The unit will emit two. long "beeps" and the LCD screen will illuminate. The function option will appear with an indicator on the preset TOAST function. The LCD and the Start/Cancel button light will be illuminated for 30 seconds and then go out if no other buttons or knobs are pressed or moved.

**PLEASE NOTE:** Once the blue LCD display goes out - you can press or move any button or knob to "wake up" the display and operate it normally.

# 1 2 3 4 5 6 88.88 d Function Start/Cancel CONVECTION -

# Step 1. Select Function:

Turn the Function Knob to choose one of the following 10 options from the menu: Toast, Bagel, Bake, Roast(Rotisserie), Broil, Pizza, Cookies, Reheat, Warm and Slow Cook. The indicator arrow will move from function to function as the knob is turned.

NOTE: If the cooking process is not started, no other button is pressed, or the knob is turned within 30 seconds, the blue backlight and the Start/Cancel Button Light will turn off.

### Step 2. Time:

Turn the time knob to increase or decrease the cooking time.

#### Step 3. Temperature:

Turn the temperature knob to increase or decrease the temperature setting.

# Step 4. Start/Cancel:

Press the Start/Cancel button to start cooking, and press again to turn off the appliance.

#### FIRST USE

- 1. When using this product for the first time, the product may have a little smoke or flavor. This is a normal phenomenon and will disappear soon. Make sure the product has good ventilation.
- 2. Please check that all parts and accessories of the product are intact and undamaged.
- 3. Clean all parts of the product according to the "Cleaning and Maintenance" section.
- 4. Dry the parts thoroughly and assemble them into the inside of the product. Then, the product can be put into use.

# **Oven Functions Overview:**

Function	Default	Default	Range	Default
	Temp.	Time		Turbo
Toast	//	Shade 4	Shape 1-7	Off
		(4:10)	1:35-7:05	
Bagel	//	Shade 4	Shape 1-7	Off
		(4:30)	1:35-11:00	
Bake	<b>400</b> °F	30 Min	150 - 450°F	Off (Optional)
		30 1/1111	1 - 60 Min	
Roast	400°F	CO Mile	150 - 450°F	Off (Optional)
(Rotisserie)	400 F	60 Min	1 - 120 Min	
Broil	<b>450</b> °F	10 Min	350 - 450°F	Off (Optional)
			1 - 120 Min	
Pizza	<b>400</b> °F	17 Min	150 - 450	Off (Optional)
			1 <b>-</b> 60 Min	
Warm	150°F	60 Min	150 - 200°F	Off (Optional)
			1 <b>-</b> 60 Min	
Reheat	325°F	15 Min	150 - 450°F	Off (Optional)
			1 - 60 Min	
Cookies	<b>350</b> °F	11 Min	150 - 450°F	On (Optional)
			1 - 60 Min	
Slow Cook	<b>225</b> °F	4 Hours	225/ 250 / 275	Off (Optional)
			30 Min - 10 Hour	

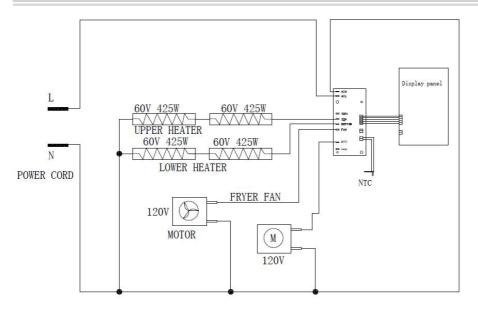
# **Cooking Functions Quick Reference Chart:**

Food	Suggested	Suggested Accessory &	Suggested
	Function	Position	Range
French Fries	Bake + Turbo	Baking Pan at Middle	400 - 450°F
1 Telleri Hes			25 - 35 Min
Chickon Wings	Bake + Turbo	Paking Dan at Middla	400 - 450°F
Chicken Wings	Dake + Tuibo	Baking Pan at Middle	25 - 35 Min
Whole Chieken	Doort	Rotisserie Spit & Forks	400 - 450°F
Whole Chicken	Roast		60 - 80 Min
Steak	Bake + Turbo	Daking Dan at Middle	400 - 450°F
/Lamb Chops	Dake + Turbo	Baking Pan at Middle	25 - 35 Min
Hamburger	Daka I Turba	Baking Pan at Middle	400 - 450°F
/Pork Chops	Bake + Turbo		25 - 35 Min
Bacon	Broil	Daking Dan at Tan	400 - 450°F
Dacon	DIOII	Baking Pan at Top	10 - 15 Min
Pizza	Pizza	Pizza Tray + Wire Rack at Middle	400 - 450°F
FIZZa	FIZZa		15 - 20 Min
Bread	Toast	Wire Rack at Middle	Shade 4 - 6
Potato/Corn	Bake + Turbo	Wire Rack at Middle	350 - 430°F
			20 - 30 Min
Small	Dako + Turbo	Baking Pan / Wire Rack	300 - 400°F
cakes/Pastry	Bake + Turbo	at Middle	10 - 20 Min

#### Notes:

- 1. The above data of different food temperatures and times are for reference only.
- 2. Please notice that the temperatures and time should also be adjusted appropriately according to each person's taste preference and the size and thickness of the food.
- 3. To better lock the nutrition of the food and evenly heat them, it is recommended that the oven to be preheated, and the food to be padded or wrapped with tinfoil before cooking to pursue a better taste.

# **Wiring Diagram**



# **CLEANING AND MAINTENANCE**

- 1. The product must be disconnected from the power supply and cooled thoroughly before cleaning.
- 2. Please use a soft dry cloth to wipe the inner cavity of the product. Do not use sharp or frictional materials to wipe the product's internal cavity to protect the inner cavity's metal coating.
- 3. The plate can be washed with water directly, and the water traces are dried with a dry cloth. Do not soak with detergent or similar detergent.
- 4. Before packing and storing products, make sure that the products are completely cooled, clean, and dry.

#### ATTENTION ENVIRONMENT PROTECTION

Attention Environment Protection

Please obey local law: put wasted electrical products and devices into a proper recycling station.



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