

Tecno TEO4800

Tecno TEO4800 (48L) Electric Table Top Oven

User Manual

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INTRODUCTION

Thank you for purchasing the Tecno TEO4800 Electric Table Top Oven. This manual provides important information for the safe and efficient use of your appliance. Please read these instructions thoroughly before operating the oven and retain them for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the oven.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plug, or any non-removable parts of the oven in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

- 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.
- Do not use appliance for other than intended use.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any materials other than manufacturer's recommended accessories in the oven.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, or similar materials.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Exercise extreme caution when removing tray or disposing of hot grease.
- This appliance is for household use only.

PRODUCT OVERVIEW

The Tecno TEO4800 is a 48-liter electric table top oven designed for versatile cooking. It features multiple heating functions, a convection fan, and a rotisserie for various culinary needs.

Oven Components



Figure 1: Front view of the Tecno TEO4800 oven, showing the glass door, handle, and control knobs on the right side.



Figure 2: Interior view of the oven with the door open, revealing the wire rack and baking tray position. The convection fan is visible at the back.



Figure 3: Rear view of the oven, showing the ventilation slots and the attached power cord with a 3-pin plug.



Figure 4: Close-up of the oven's control panel, featuring knobs for temperature, function selection, and timer settings.

Accessories Included

- 1 x Baking Tray
- 1 x Wire Rack
- 1 x Rotisserie Set (spit, forks)
- 1 x Tray/Rack Handle
- 1 x Rotisserie Shaft Handle



Figure 5: All included accessories for the Tecno TEO4800 oven, laid out for clear identification.

SETUP INSTRUCTIONS

1. Unpacking

1. Carefully remove the oven and all accessories from the packaging.
2. Remove any protective films, stickers, or packing materials from the oven and accessories.
3. Inspect the oven for any damage. Do not operate if damaged.

2. Placement

- Place the oven on a stable, heat-resistant, and level surface.
- Ensure there is adequate clearance (at least 10-15 cm) on all sides and above the oven for proper ventilation. Do not place it directly against a wall or under cabinets.
- Keep the oven away from flammable materials such as curtains, tablecloths, and paper.
- Ensure the power cord is not kinked or trapped.

3. Initial Cleaning and Burn-in

- Before first use, wipe the interior and exterior of the oven with a damp cloth. Dry thoroughly.
- Wash all accessories (baking tray, wire rack, rotisserie set, handles) in warm, soapy water, rinse, and dry completely.
- To eliminate any manufacturing odors, operate the oven empty for approximately 15 minutes at the maximum temperature (250°C) using the 'Top & Bottom heating' function. Ensure the area is well-ventilated during this process. A small amount of smoke or odor is normal during initial use.

OPERATING INSTRUCTIONS

The Tecno TEO4800 oven features three control knobs for temperature, function, and timer.

Control Panel Overview

- **Top Knob (Temperature):** Sets the desired cooking temperature from 100°C to 250°C.
- **Middle Knob (Function):** Selects the heating mode.
- **Bottom Knob (Timer):** Sets the cooking time up to 60 minutes.

Cooking Functions

The oven offers 6 multi-functions:

- **Top Heating (Broil):** Heats from the top elements, ideal for grilling or browning the top of dishes.
- **Bottom Heating (Bake):** Heats from the bottom elements, suitable for baking cakes, pastries, or dishes requiring heat from below.
- **Top & Bottom Heating:** Standard conventional heating, using both top and bottom elements for even cooking.
- **Convection:** Utilizes a fan to circulate hot air throughout the oven cavity, ensuring more even and faster cooking.
- **Rotisserie:** Engages the rotisserie motor to slowly rotate food (e.g., whole chicken) for even roasting.
- **Rotisserie with Convection:** Combines rotisserie rotation with hot air circulation for enhanced roasting results.



Figure 6: Illustration of 3D Hot Air Circulation, demonstrating how the convection fan distributes heat evenly within the oven cavity.

General Operation Steps

1. Place the food item on the baking tray or wire rack, or prepare the rotisserie as needed.
2. Insert the tray/rack into the desired rack position inside the oven.
3. Close the oven door securely.
4. Turn the **Temperature Knob** to the desired cooking temperature (100°C - 250°C).
5. Turn the **Function Knob** to select the appropriate cooking mode (e.g., Bake, Broil, Convection, Rotisserie).
6. Turn the **Timer Knob** to set the cooking duration (up to 60 minutes). The oven will begin heating. A bell will sound when the timer reaches zero, and the oven will turn off automatically.
7. To stop cooking before the timer expires, turn the Timer Knob to the 'OFF' position.
8. When cooking is complete, carefully remove the food using oven mitts and the provided tray/rack handle or rotisserie shaft handle.

Using the Rotisserie

1. Skewer the food (e.g., whole chicken) onto the rotisserie spit, securing it with the forks.
2. Insert the pointed end of the rotisserie spit into the drive socket on the right side of the oven interior.
3. Rest the square end of the spit onto the support bracket on the left side.
4. Select the 'Rotisserie' or 'Rotisserie with Convection' function.
5. Set temperature and timer as required.
6. To remove, use the rotisserie shaft handle to lift the square end first, then carefully pull the spit out of the drive socket.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

General Cleaning

- Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
- Do not immerse the oven body, cord, or plug in water or any other liquid.
- Wipe the exterior surfaces with a damp cloth and mild detergent. Dry thoroughly.
- Clean the interior walls, bottom, and glass door with a damp cloth and mild, non-abrasive cleaner. For stubborn stains, a paste of baking soda and water can be used. Rinse and wipe dry.
- The baking tray, wire rack, and rotisserie set can be washed in warm, soapy water or placed in a dishwasher. Rinse and dry completely before storing or reusing.
- Regularly clean the crumb tray (if removable) to prevent grease buildup and potential fire hazards.

Storage

Ensure the oven is clean and dry before storing. Store it in a cool, dry place, away from direct sunlight and moisture.

TROUBLESHOOTING

If you encounter issues with your oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in. Power outlet malfunction. Timer not set.	Ensure the oven is securely plugged into a working outlet. Check the circuit breaker. Turn the Timer Knob past the 'OFF' position to set a cooking time.
Food is not cooking evenly.	Incorrect function selected. Overcrowding. Uneven food placement.	Ensure the correct function (e.g., Convection for evenness) is selected. Avoid overcrowding the oven. Rotate food halfway through cooking if necessary.
Excessive smoke or odor during cooking.	Food spills or grease buildup. Initial burn-in odor.	Clean the oven interior and accessories thoroughly. If it's the first use, this is normal; ensure good ventilation.
Rotisserie is not rotating.	Rotisserie not properly installed. Function knob not set to Rotisserie.	Ensure the rotisserie spit is correctly seated in the drive socket and support bracket. Select 'Rotisserie' or 'Rotisserie with Convection' function.

If the problem persists after checking these points, please contact customer support.

SPECIFICATIONS

Model Name	TEO4800
Brand	Tecno
Capacity	48 Liters
Wattage	1800 Watts
Temperature Range	100°C ~ 250°C
Timer	60 minutes
Functions	Rotisserie, Convection, Rotisserie with convection, Top heating (Broil), Bottom heating (Bake), Top & Bottom heating
Heating Elements	Stainless Steel
Control Type	Knob
External Dimensions (W x D x H)	560 x 380 x 360 mm (22.05 x 14.96 x 14.17 inches)
Internal Dimensions (W x D)	420 x 350 mm (16.54 x 13.78 inches)
Material	Stainless Steel
Color	Black

WARRANTY AND SUPPORT

Warranty Information

This Tecno TEO4800 Electric Table Top Oven comes with a **1-year warranty** from the date of purchase. Please retain your proof of purchase for warranty claims. The warranty covers manufacturing defects under normal household use. It does not cover damage resulting from misuse, accident, unauthorized modification, or failure to follow the instructions in this manual.

Customer Support

For technical assistance, warranty claims, or service inquiries, please contact your local Tecno authorized service center or the retailer where the product was purchased. Please have your model number (TEO4800) and proof of purchase ready when contacting support.