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› VEVOR Air Fryer Toaster Oven User Manual

VEVOR TE283-D

VEVOR Air Fryer Toaster Oven User Manual

Model: TE283-D | Brand: VEVOR

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR 28L/29.6Qt Large Capacity 13-in-1 Functional Convection Oven. Designed for versatile cooking, this appliance combines the functions of an air fryer, toaster oven, and more, offering convenience for both home and commercial use.

Please read this manual thoroughly before first use and retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always place the appliance on a stable, heat-resistant surface.
- Ensure adequate ventilation around the appliance during operation.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot components.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Only use accessories recommended by the manufacturer.
- Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating.

PACKAGE CONTENTS

Your VEVOR Air Fryer Toaster Oven comes with the following accessories:

- 1 x VEVOR Air Fryer Toaster Oven (Model: TE283-D)
- 1 x Electroplated Wire Rack
- 1 x Aluminum Baking Tray
- 1 x Non-stick Pizza Tray
- 1 x Galvanized Chip Tray
- 1 x Full Set of Rotisserie Spit
- 1 x Fry Basket
- 1 x Pair of Gloves
- 1 x User Manual (this document)

NON-STICK INTERIOR FOR EASY CLEANING

Remove dirt and oil with just one wipe



High Temperature
Resistant



No Odor



More Secure



Anti-Scald Gloves

Image: All accessories included with the VEVOR Air Fryer Toaster Oven, neatly arranged.

SETUP

1. **Unpack:** Carefully remove all packaging materials, including any tape or protective film from the appliance and accessories.
2. **Placement:** Place the oven on a flat, stable, and heat-resistant surface. Ensure there is at least 4 inches (10 cm) of space on all sides for proper ventilation.
3. **Initial Cleaning:** Before first use, wipe down the interior and exterior of the oven with a damp cloth. Wash all accessories (wire rack, baking tray, pizza tray, chip tray, rotisserie spit, fry basket) with warm, soapy water. Rinse thoroughly and dry completely.
4. **First Use Burn-Off:** To eliminate any manufacturing odors, operate the oven empty for approximately 15-20 minutes at 400°F (200°C) in a well-ventilated area. A slight odor or smoke is normal during this initial burn-off.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The digital display will light up.



Image: The VEVOR Air Fryer Toaster Oven positioned on a kitchen countertop.

OPERATING INSTRUCTIONS

Control Panel Overview

The control panel features an LCD display and three knobs for precise control:

- **Function Knob:** Used to select from the 13 preset cooking functions.

- **Time Knob:** Adjusts the cooking time.
- **Temperature Knob:** Adjusts the cooking temperature (75°F to 450°F).
- **Start/Cancel Button:** Initiates or stops the cooking process.
- **Turbo Convection Button:** Activates or deactivates the convection fan for faster, more even cooking.

Cooking Functions (13-in-1)

The oven offers 13 versatile cooking functions:

- **Toast:** For bread and bagels. Features a darkness scale (1-7).
- **Bagel:** Optimized for bagels, with a darkness scale (1-7).
- **Broil:** For grilling and browning.
- **Bake:** Standard oven baking.
- **Roast:** Ideal for meats and poultry, often utilizing the rotisserie function.
- **Warm:** Keeps food warm without further cooking.
- **Pizza:** Optimized for baking pizzas (up to 12-inch).
- **Proof:** For rising dough.
- **Air Fry:** Uses 360° hot air circulation for crispy results with less oil.
- **Reheat:** Warms up leftovers.
- **Cookies:** For baking cookies.
- **Slow Cook:** For slow cooking dishes.
- **Dehydrate:** For drying fruits, vegetables, and meats.

13 COOKING FUNCTIONS

Enrich your menu in the kitchen



Image: The digital display of the VEVOR oven showing the comprehensive list of 13 cooking functions.

Using the Rotisserie Function

The rotisserie spit is designed for roasting whole chickens or other large cuts of meat. Ensure the meat is securely fastened to the spit before placing it into the oven. The spit engages with a mechanism on the right side of the oven interior to rotate during the "Roast" function.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your appliance.

1. **Always Unplug:** Before cleaning, ensure the oven is unplugged from the power outlet and has completely cooled down.
2. **Crumb Tray:** The removable crumb tray at the bottom should be emptied and cleaned after each use to prevent grease buildup and smoking.

- Interior:** The non-stick interior can be wiped clean with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating.
- Exterior:** Wipe the exterior with a soft, damp cloth. Dry thoroughly.
- Accessories:** All removable accessories (racks, trays, baskets, rotisserie spit) are dishwasher safe or can be hand-washed with warm, soapy water.

VEVOR
TOUGH TOOLS, HALF PRICE



Item Model Number: **TE283-D**

Heating Temp Range: **75-450°F / 24-232°C**

Voltage: **AC120V/60Hz**

Timer Range: **1min-12h**

Power: **1800W**

Product Weight: **17.4 lbs / 7.9 kg**

Capacity: **28L**

Product Dimensions:

Control + Display Mode: **LCD + 3 Knobs**

19.7" x 15.4" x 12" / 500 x 390 x 305 mm

Image: Demonstrates the ease of cleaning the non-stick interior of the oven.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your home's circuit breaker.
Fan runs continuously even when off.	Design feature; no dedicated off button for fan.	This is a known characteristic of the appliance. To completely turn off the fan, the unit must be unplugged from the power outlet.
Food not cooking evenly.	Overcrowding; incorrect rack position; uneven food placement.	Avoid overcrowding the basket/tray. Use the recommended rack position for the selected function. Flip or rotate food halfway through cooking. Ensure the Turbo Convection is on for even heating.
Smoke or burning smell.	Food residue; excessive grease; first use burn-off.	Clean the crumb tray and interior thoroughly. Reduce the amount of oil/grease used. Initial smoke is normal for first use. If persistent, unplug and contact support.

SPECIFICATIONS

Feature	Detail
Brand	VEVOR
Model Number	TE283-D
Capacity	28L / 29.6Qt
Power	1800W
Voltage	AC120V/60Hz
Temperature Range	75°F to 450°F (24°C to 232°C)
Timer Range	1 minute - 12 hours
Control Type	LCD Display + 3 Knobs
Product Dimensions (D x W x H)	19.7" x 15.4" x 12" (500 x 390 x 305 mm)
Item Weight	17.4 lbs (7.9 kg)
Color	Silver
Material	Stainless Steel, Glass



Image: Detailed diagram illustrating the dimensions and technical specifications of the oven.

WARRANTY AND SUPPORT

For warranty information and technical support, please refer to the official VEVOR website or contact their customer service directly. The user manual PDF can also be found at

<https://manuals.plus/m/99a3a83f6415051ba5d26e6079cdcd2ce85a484ff0c0d413fe3b68415650fd4d>.

VEVOR is committed to providing cost-effective products and excellent customer service.

