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DIGITAL TURBO CONVECTION TOASTER OVEN

MODEL NUMBER: TE283-C

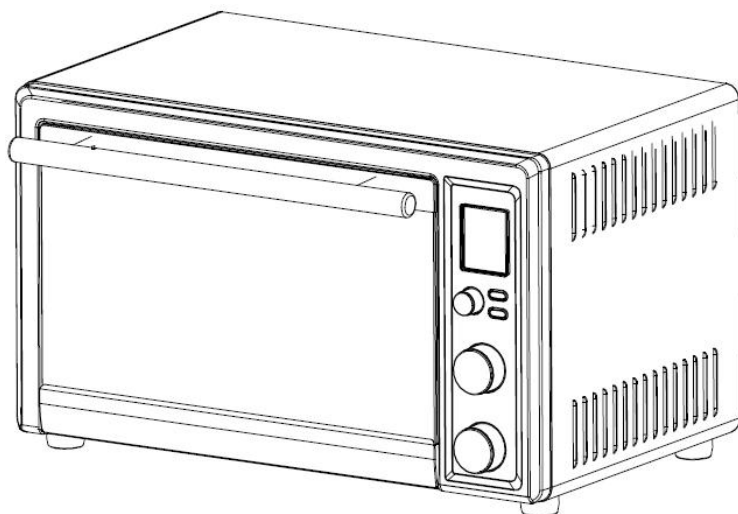
We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

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CONVECTION TOASTER**

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
- 2.POWER: 120VAC 60Hz 1800W
- 3.PRODUCT SIZE: 500x390x305mm
- 4.TEMPERATURE RANGE: 130° F-450° F
- 5.TIME RANGE: 1 Min ~ 12 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. Check whether the voltage you use is in line with the product's rated voltage.
2. Do not touch hot surfaces, usually using heat-resistant pads or other supports until the appliance cools.
3. Please do not use components from non-designated manufacturers. This will cause harm to the user or pose a potential hazard.
4. Do not immerse the main unit or power cord or plug in water or other liquids to prevent electric shock.
5. When cleaning and not using, please unplug the plug. Before installing disassembling parts and cleaning utensils, make sure that the utensils are completely cooled.
6. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid a hazard.
7. During the operation of the appliance, certain components are very hot and should not be in direct contact. Limited to contact handles or knobs.
8. When removing the plug, grasp the plug, pull out the power cord, and do not pull the cord.
9. Don't let the power cord hang on the table or place it on a hot surface.

10. Do not approach inflammable gases or electric furnaces or put them in a hot oven.
11. Do not use a metal cleaning brush to clean.
12. Take good care of this appliance, do not allow a child under 8 years of age to take it and its power cord.
13. Do not move the appliance when there is hot oil or other hot liquids in the appliance.
14. Do not use it outdoors. Do not use appliances for other purposes.
15. Do not cover appliances with towels or other articles to ensure the flow of heat and steam. When appliances are covered or in contact with flammable materials, they are prone to fire.
16. Appliances can not be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way.
17. 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
18. In the absence of supervision, the child should not do the cleaning and maintenance work.
19. The main machine of utensils should not be washed in water. When using the cloth to clean, attention should be paid to preventing water from entering the main machine to avoid the danger of short circuits, damage, or leakage in the second use.
20. Pay attention to hot steam. When the appliance is in operation, it generates heat and emits steam. Take appropriate measures to prevent injury and burns.
21. The appliance cannot be operated in the form of an external timer or a separate remote control system.
22. This appliance is suitable for household and similar purposes.
23. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

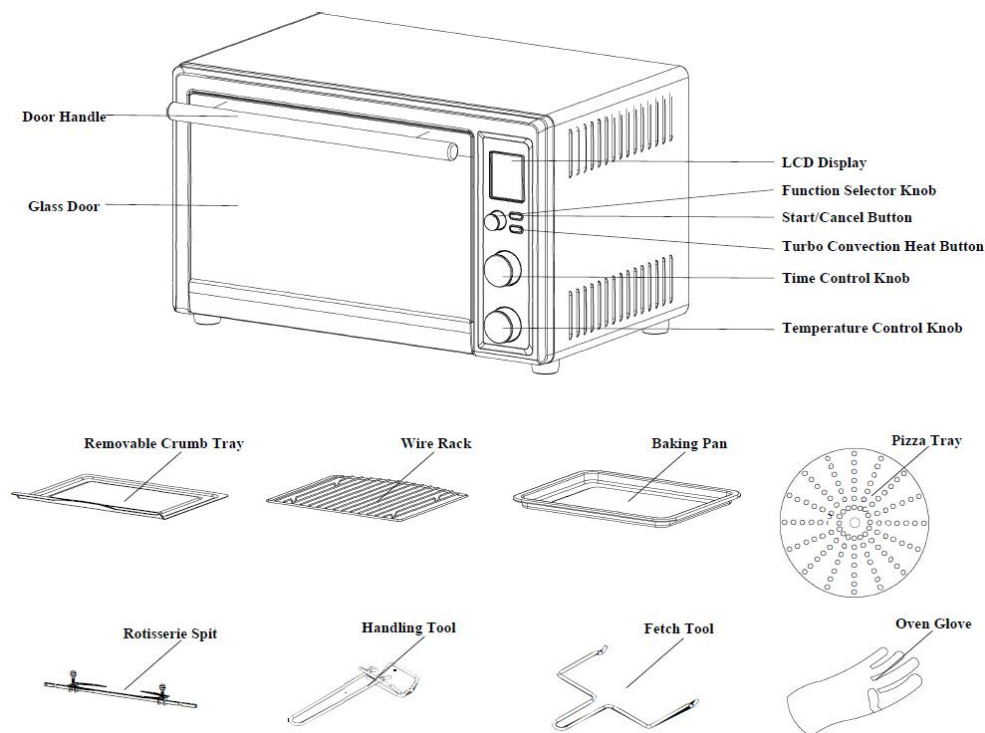
24. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off," then remove the plug from the wall outlet.

25. This appliance has a polarized plug (one blade is wider than the other). This plug is intended to fit into a polarized outlet in only one way to reduce the risk of electric shock. If the plug does not fit fully into the outlet, reverse the plug. If it still does not work, contact a qualified electrician. Do not attempt to modify the plug in any way.

26. A short power-supply cord is provided to reduce the risk of entering or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;

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



LCD Display

- 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

OPERATION INSTRUCTIONS

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.

Step 1. Select Function:

a. 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.

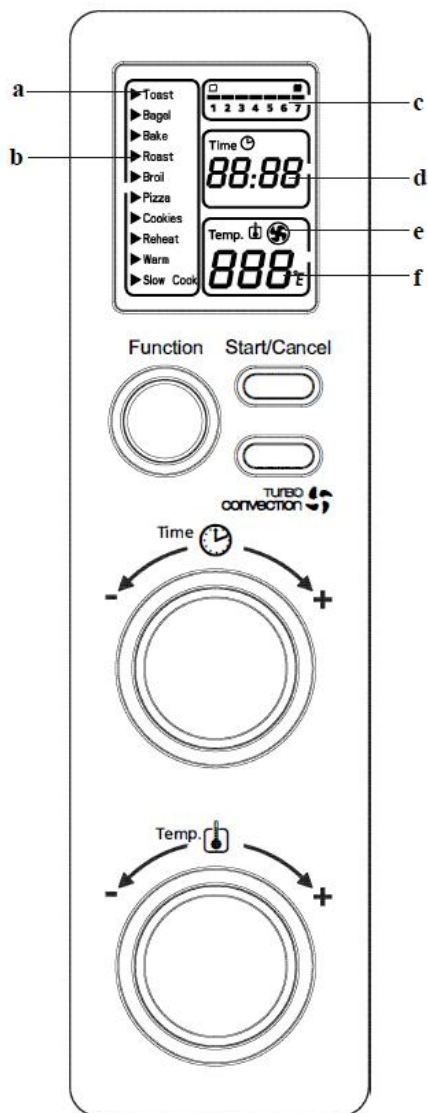
NOTE: If the cooking process is not started, no other button is pressed, or the knob is turned within 30 seconds, the blue backlight and the Start/Cancel Button Light will turn off.

Step 2. Time:

Turn the time knob to increase or decrease the cooking time.
The maximum time setting is 60 minutes.

Step 3. Temperature:

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



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.

Cooking Functions Quick Reference Table:

Function	Default Temperature	Default Time	Default Turbo
Toast	Fixed	4 color shade setting	N/A
Bagel	Fixed	4 color shade setting	N/A
Bake	350°F	30 minutes	Off
Roast (Rotisserie)	350°F	60 minutes	Off
Broil	450°F	10 minutes	Off
Pizza	400°F	17 minutes	Off
Cookies	350°F	11 minutes	Off
Reheat	325°F	15 minutes	Off
Warm	150°F	60 minutes	Off
Slow Cook	225°F	240 minutes	Off

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 food be padded or wrapped with tinfoil before cooking to pursue a better taste.

Wiring Diagram

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