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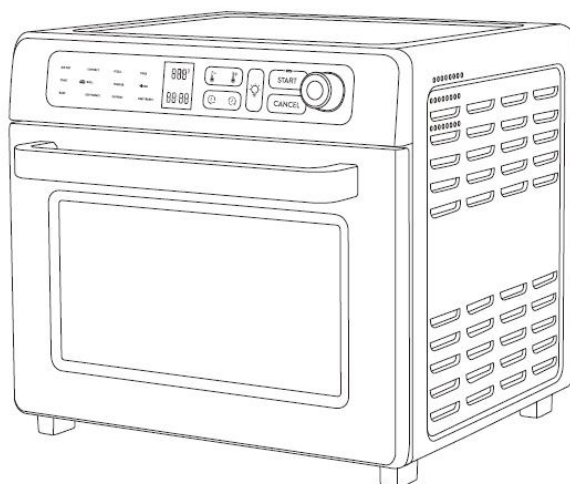
DIGITAL AIR FRYER OVEN

MODEL NUMBER: TE204-K

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.

TE204-K



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 Air Fryer Oven. Please read the User Manual carefully before use and keep it in a convenient place for future reference.

IMPORTANT SAFETY GUIDES

Please read, understand, and comply with all of the instructions provided in this manual before using the electrical appliance. Failure to comply with the instructions given in this manual or using the electrical appliance not mentioned in this manual may cause serious personal injury or equipment damage.

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

General Safely

1. Read all instructions.
2. **UNPLUG FROM THE OUTLET WHEN NOT IN USE AND BEFORE CLEANING.**
Allow cooling before cleaning or handling, putting on, or taking off parts.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock, do not place any part of the Air Fryer Oven in water or other liquids. See instructions for cleaning.
5. This appliance can be used by children aged 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. This appliance should not be used by or near children or individuals with certain disabilities.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned, been dropped or damaged in any way, or dropped in water. Instead, return the Air Fryer Oven to the store or retailer purchased for examination, repair, or adjustment.
7. Using accessory attachments not recommended by the instruction book may cause injury.

8. Do not use outdoors.
9. Do not let the cord hang over the edge of the table or countertop, where it could be pulled on inadvertently by children or pets or touch hot surfaces, damaging the cord.
10. Do not place the Air Fryer Oven on or near a hot gas, electric burner, or heated oven.
11. Do not use this Air Fryer Oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
13. To avoid burns, use extreme caution when removing Air Fryer Oven accessories or disposing of hot grease.
14. When not in use, always unplug the unit. Do not store materials other than the manufacturer's recommended ovenproof accessories in this Air Fryer Oven.
15. Do not place any materials in the Air Fryer Oven: paper, cardboard, plastic, and similar products.
16. Do not cover the Crumb Tray or any oven part with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the Air Fryer Oven, as they may involve a fire or electric shock risk.
18. A fire may occur if the Air Fryer Oven is covered or touching flammable materials such as curtains; draperies or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Only attempt to dislodge food when the Air Fryer Oven is plugged into an electrical outlet.
21. Warning: To avoid possibility of fire, NEVER leave Air Fryer Oven unattended during use.
22. Use recommended temperature settings for all cooking/baking, toasting and Air Frying.
23. Do not rest cooking utensils or baking dishes on glass door.
24. Do not operate your appliance in an appliance garage or under a wall cabinet.

When storing in an appliance garage, always unplug the cord from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

25. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

26. To disconnect, press START to ensure cooking is stopped, then remove plug from wall outlet.

27. Type Y attachment: 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.

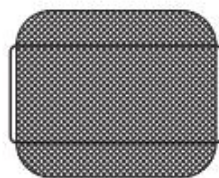
SAVE THE INSTRUCTIONS

SPECIFICATIONS

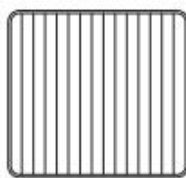
Thank you for purchasing the Air fryer oven. Please read this manual carefully and keep it for future reference. If you need any assistance, please contact our support team with your product model number and Amazon order number.

Product Name	Air fryer oven
Model	TE204-K
Voltage(V)	120V- 60Hz
Power (Wattage)	1700W
Capacity	24L
Temperature Range	95°F-450°F
Time Range	1 mins-12 hours
PRODUCT SIZE	40.5*41*37cm
Gross Weight (KG)	10.05KG

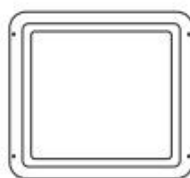
GETTING TO KNOW YOUR AIR FRYER OVEN



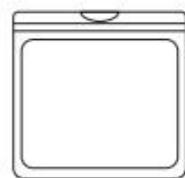
Fry basket



Wire rack



Food tray



Crumb tray



Menu area

Display

Control area (Buttons and knob)

BEFORE THE FIRST USE

1. Remove all accessories and parts from the oven.
2. Use warm water to clean accessories such as pans. Wipe the inside of the oven

with a soft, soapy cloth and wait until it is completely dry.

3. There shall be enough space around the oven, and make sure the oven's surface is more than 10cm from the other objects.No objects shall be put on the top of the oven.

4. Before using the oven for the first time, plug in the unit, press the START button to turn on the oven then followed by below steps.

a.Press the 'Temp' button once and use the + button set to 430° F.

b.Press the 'Time' button once , and using the + button, set it to 5 minutes.

c.Press the START button and let the unit cook for 5 minutes at 430° F in order to burn off any remaining residue left from the manufacturer.

5. A NOTE

There may be a slight burning smell, but it will dissipate after a few minutes.

USING YOUR AIR FRYER



1.Product Operating Instruction

- After plugging the unit, it will power on, the buzzer will ring for 1 second and the digital screen will show.
- After that the product will get into standby mode: The first menu AIR FRY or the memorized menu will light up and digital screen will show the preset Temp value & Time value of this menu, light of START will flash continuously. In standby mode, the product will shut down automatically if there is no operation within 2 minutes.

2.Setting Cooking Time and Temperature

- Turn the knob to choose the menu and then press START button to start cooking. The cooking can be stopped in any time by pressing the button CANCEL

Note: The machine should only work properly when the front door is closed.

- After choosing the menu, if you want to set a custom cooking temperature and time, press TIME or TEMP buttons to adjust the desired cooking temperature and cooking time.
- The adjustable range of cooking temperature is 95-450° F. Cooking Time can be adjusted either in standby mode or in cooking mode.
- The adjustable range of cooking time is 1 mins - 12 hours. Cooking Time can be adjusted either in standby mode or in cooking mode. (Dehydrate function is 12 hours MAX).

3.Menu Function Selection

The preset menu information is below. It can change the cooking time and temperature according to your needs and recipes. [See the following page for details Table 1]

4.Light Function

Press the "LIGHT" button to turn on the light inside the oven, and press again to turn it off.

Note: The light will stay on for 1 minute whenever you press the "LIGHT" button, unless you turn off the light by pressing the "LIGHT" button.

5.When Finished Cooking

- When the cooking is finished, the product will 'BEEP' for 5 times, and then stop working, indicated light of START button will flash and digital screen shows the Temp value & Time value.

- When removing the basket and/or accessories from the product, do not touch them with your hands. Use oven mitts or the cage tong.

Tip: If the food doesn't look ready after cooking, set customized cooking Temp & Time and resume cooking until the food is OK. Next time try changing the tray level and setting the cooking Temp & Time properly.

- After cooking, unplug the power cord from the wall inlet.

Table 1

Menu	Default TEMP.(°F)	TEMP. Range (°F)	Default Time(Min)	Time Range	Cooking TEMP. Adjustmen	Cooking Time Adjustment
Toast	4 (shade)	1 – 7 (shade)	1. 1:35 3. 4:45 5. 7:30 7. 12:30	N/A	Cooking TEMP and Cooking Time cannot be adjusted, user can select shade level 1 to 7 by pressing the temperature buttons and time buttons.	
Air Fry	400	250-450	25:00	1– 60 mins	± 25°F increased	<30mins, ± 1min increased ≥30mins, ± 5mins increased
Bake	350	250-450	25:00	1-90 mins	± 25°F increased	<30mins, ± 1min increased ≥30mins, ± 5mins increased
Convection	325	250-450	30:00	1-90 mins	± 25°F increased	<30mins, ± 1min increased ≥30mins, ± 5mins increased
Grill	450	250-450	30:00	1-90 mins	± 25°F increased	<30mins, ± 1min increased ≥30mins, ± 5mins increased
Dehydrate	120	95-175	8 hours	5 mins-12 hours	± 25°F increased	<30mins, ± 1min increased ≥30mins, ± 30mins increased
Pizza	400	350-450	20:00	1-90 mins	± 25°F increased	<30mins, ± 1min increased ≥30mins, ± 5mins increased
Veggies	400	250 – 450	20:00	1-60 mins	± 25°F increased	<30mins, ± 1min increased ≥30mins, ± 5mins increased
Defrost	150	N/A	15:00	1-90 mins	Cooking TEMP. cannot be adjusted	<30mins, ± 1min increased ≥30mins, ± 5mins increased
Fries	450	250-450	15:00	1-60 mins	± 25°F increased	<30mins, ± 1min increased ≥30mins, ± 5mins increased
Wings	400	350-425	25:00	1-60 mins	± 25°F increased	<30mins, ± 1min increased ≥30mins, ± 5mins increased
Keep Warm	200	N/A	20:00	1-90 mins	Cooking TEMP. cannot be adjusted	<30mins, ± 1min increased ≥30mins, ± 5mins increased

6.Cooking Functions Quick Reference

Food	Suggested Function	Suggested Accessory & Position	Suggested Cooking TEMP	Suggested Cooking TIME	Remark
French Fries	FRIES	Fry basket at middle	35°F-400°F	20-30 mins	Better to overturn after 10 mins
Chicken	AIR FRY	Food tray at middle	400°F-450°F	30-45 mins	
Chicken wings	AIR FRY/ WINGS	Food tray or Fry basket at middle	350°F-400°F	10-20 mins	
Bread brown	TOAST	Wire rack at top		4-8 mins	
Potato/Corn	VEGGIES/AIR FRY	Wire rack or Fry basket at middle	390°F-430°F	25-35 mins	
Shrimp	BAKE/AIR FRY	Food tray or Fry basket at middle	350°F-400°F	8-12 mins	
Small cakes/pastry	BAKE/CON VECT	Food tray or Wire rack at middle	300°F-360°F	10-20 mins	Better to preheat for 3 mins
Pizza	PIZZA	Wire rack at middle	350°F-400°F	10-15 mins	
Dried fruit	DEHYDRATE	Fry basket at middle	120°F-150°F	4- 8 hours	
Unfreeze	DEFROST	Accessories at middle	100°F-140°F	15-30 mins	
Steak/Lamb Chops	AIR FRY/ WINGS	Food tray or Wire rack at top	350°F-400°F	12-20 mins	For full ripe cooking
Fish	CONVECT/AIR FRY	Wire rack at middle	325°F-400°F	12-20 mins	
Bacon	AIR FRY/Grill	Wire rack or Food tray at top	400°F-450°F	6-12 mins	Better to preheat for 5 mins, overturn

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

Wiring Diagram



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TROUBLESHOOTING

Please read the following before calling your service center.

Problem	Potential Cause	Solution
Overcooked/ Undercooked Foods	Incorrect temperature or time setting	You may have to adjust the time and temperature to the desired taste.
		Because your countertop oven is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burnt Smell	First Use Food build-up inside oven, on heating elements or in crumb tray.	It is recommended to heat countertop oven to 430°F for approximately 15 minutes to eliminate any manufacturing residue that may remain after shipping. The smell of the food being burnt in the crumb tray, please clean up the food residue in time.
Oven does not turn ON	Unit is unplugged	Plug the countertop oven into a 120-volt AC electrical outlet.
Only one heating element is heating up	Function setting selection determines which heating element will operate.	Refer to instructions for each function to confirm which heating elements will operate.
Heating elements do not stay ON	Heating elements will cycle ON and OFF to maintain proper heat.	Be certain that function is as desired.

<p>The oven light is not on</p>	<p>The oven light timer has timed out and automatically shut the light off. The light bulb has burned out.</p>	<p>Please press the light key on the control panel to turn the light back on. Note the light will automatically shut off. Please contact the service center for replacement parts.</p>
<p>The oven is loud when it runs</p>	<p>The accessories are not securely placed in the racks Unused accessories are on top of the unit while running The unit when cool to hot would have noise.</p>	<p>Check that the wire rack or baking pan are properly secured in the rack channels. If the air fry basket is in use, ensure it has all feet on the baking pan. Remove all items from the top of the unit while it is running. The outer layer of the oven to expand when hot and to shrink when cold. This is a typical situation.</p>

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