

Using the Grill function:

- Select the Grill function.
- Adjust to desired time & temperature as needed using the respective arrow keys. Reference grilling chart for suggested cook times.
- Place grill plate onto the wire rack for preheating (see “Positioning Grill Plate” section.)
- Hit the START button to begin preheating.
- NOTE – ensure grill plate is properly inserted into oven prior to beginning preheat.
- After preheating is complete, open doors and place food on grill plate.
- Press START again to begin cooking process. Flip food as needed to ensure even cooking.
- When grilling is completed, open doors fully and remove food carefully.
- For further instructions on grilling, see Quick Start Guide with Cook Chart or visit www.Oster.com.

NOTE - Upper and Lower heating elements will cycle ON and OFF to maintain grilling temperature and may not glow.

Positioning Rack

To accommodate a wide variety of foods, the oven has 3 rack positions. (See Figure 3)

Positioning of the rack will depend on the size of the food and desired browning.

Before removing the rack, allow the unit to cool.

PLEASE NOTE – For best toast, pizza and air fry results, position the rack in the middle rack position.

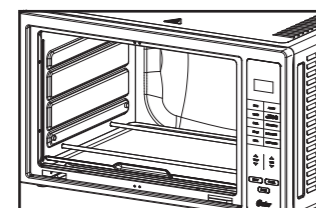
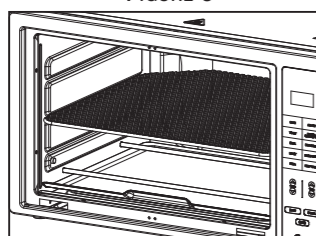


FIGURE 3



For Air Fry

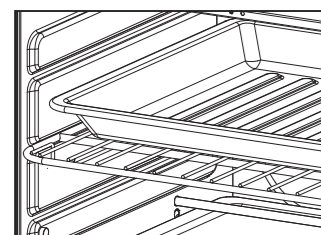
Positioning Pan

- To accommodate a wide variety of foods the oven has two pan positions. The pan can be placed on top of the rack or inserted into the guide rails below the rack. (See Figure Below)

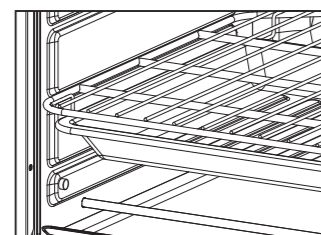
- Before removing the pan allow the unit to cool.

- Positioning of the oven pan will depend on the desired cooking method. For baking, place the pan on top of one of the racks. For broiling, or air frying, insert the pan into the guide rails below the rack and place the food on top of the rack.

PLEASE NOTE – Do not to use the broil pan under the rack in the lower position.

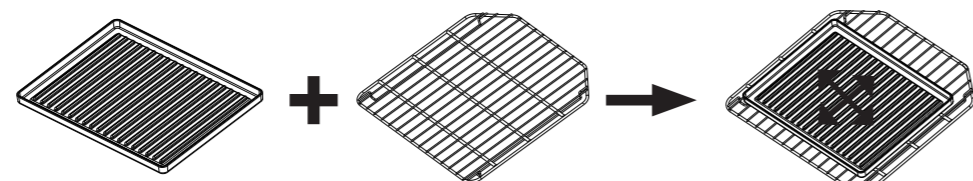


For Baking

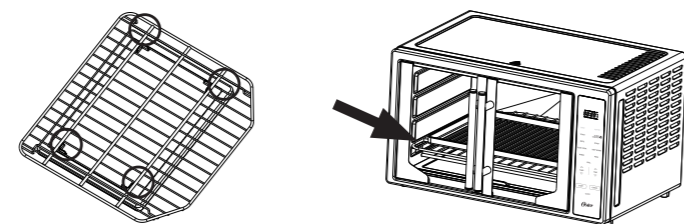


For broiling or air frying

Positioning Grill Plate



Prior to grilling, place grill plate onto wire rack



If your grill plate slides, check to make sure the features on underside line up properly to the wire rack

Once grill plate is installed properly, insert wire rack into bottom rack position and slide to back of oven

When placed correctly, grill plate will not slide in any direction on wire rack

Cleaning Your Countertop Oven

Before cleaning your OSTER® Countertop Oven, press Cancel button twice, unplug it and allow it to cool. To clean, wipe with damp cloth.

CAUTION: DO NOT IMMERSE IN WATER!

Make sure to use only mild, soapy water. Clean the rack, tray, pan, and grill plate with hot water, a small amount of dishwashing liquid and a non-abrasive sponge or cleaning pad. Wire racks are not dishwasher safe. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit. Empty crumb tray frequently to avoid accumulation of crumbs.

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

Storing Your Countertop Oven

Allow the appliance to cool completely before storing. If storing the countertop oven for long periods of time make certain that the countertop oven is clean and free of food particles. Store the countertop oven in a dry location such as on a table or countertop or cupboard shelf. Other than the recommended cleaning, no further user maintenance should be necessary.

HELPFUL TIPS / TROUBLESHOOTING

PROBLEM	POTENTIAL CAUSE	SOLUTION
• Overcooked / Undercooked Foods	• Incorrect temperature or time setting • Rack placement	• You may have to adjust the time and temperature to 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. • Refer to “Positioning Rack” Section, Page English-4. Rack may need to be adjusted to accommodate food type.
• Burnt Smell	• Food build-up inside oven, on heating elements or in crumb tray.	• Refer to “Cleaning Your Countertop Oven” Section, Page English-5.
• Oven does not turn ON	• Unit is unplugged • Did not press Start.	• Plug the countertop oven into a 120-volt AC electrical outlet. • Set timer knob and temperature knob to desired setting. Both must be turned on to operate the countertop oven. • Press Start.
• Only one heating element is heating up	• Function setting selection determines which heating element will operate.	• When toasting, make sure the oven is not set to broil setting.
• Heating elements do not stay ON	• Heating elements will cycle ON and OFF to maintain proper heat.	• Be certain that function is as desired. • Heating elements may not glow.
• Cannot change function button	• Need to cancel function.	• Press cancel.

1 Year Satisfaction Guarantee

Sunbeam Products, Inc., (collectively “Sunbeam”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during the guarantee period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive guarantee. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this guarantee. This guarantee is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain satisfaction guarantee performance. Sunbeam dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify or any way change the terms and conditions of this guarantee.

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Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied guarantee lasts, so the above limitations or exclusion may not apply to you. This guarantee gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Satisfaction Guarantee Service

In the U.S.A.

If you have any question regarding this guarantee or would like to obtain guarantee service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

In the U.S.A., this guarantee is offered by Sunbeam Products, Inc., located in Boca Raton, Florida 33431. If you have any other problem or claim in connection with this product, please write to the Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

User Manual Extra-Large French Door Digital Air Fry Oven

MODEL **TSSTTVFDDAF-GRL-035**
TSSTTVFDDAFR-GRL-035
TSSTTVFDDAFBK-GRL-035



Visit us at www.oster.com

P.N. NWL0001408127

IMPORTANT SAFEGUARDS

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

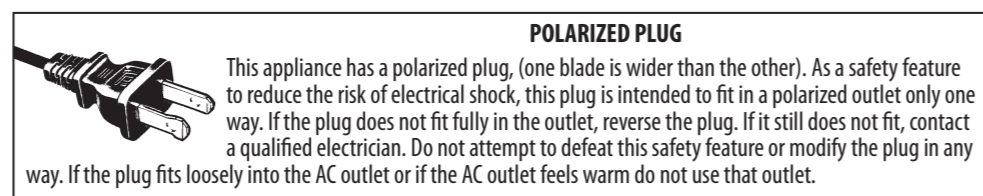
1. Read all instructions before using this product.
2. ⚠ This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs. Always protect your hands with non-slip oven mitts or similar.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in 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.
12. 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. If your toaster oven is equipped with a STAY-ON feature, toaster oven will stay ON if knob is turned counter-clockwise past zero. Exercise caution when using this feature and do not operate unattended for long periods.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

North American models with polarized plugs:



POWER CORD INSTRUCTIONS:

- A short power-supply cord or detachable power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used:
- a. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - b. 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; and
 - c. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

Do not pull, twist or otherwise abuse the power cord.

NOTICES

1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your countertop oven to prevent possible damage to the surface.
2. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

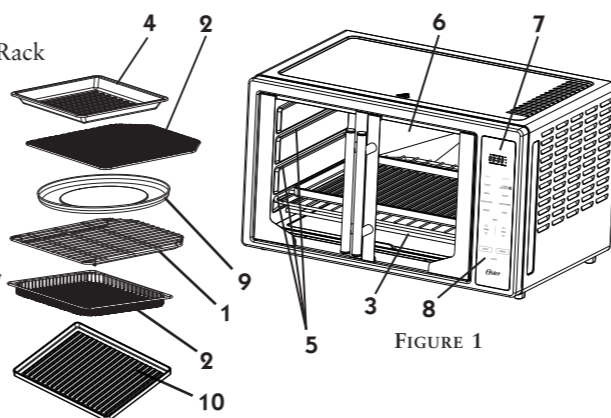
Welcome

Congratulations on your purchase of the OSTER® Extra-Large Digital French Door Air Fry Oven! If you require service on your OSTER® Countertop Oven, do not return to place of purchase. Please contact us at www.oster.com or 1.800.334.0759.

Features of Your Countertop Oven

(See Figure 1)

1. Removable Wire Rack/Broil Rack
2. Removable Air Fry Basket
3. Removable Crumb Tray
4. Baking Pan
5. Three Rack Positions
6. Interior Light
7. Time & Temperature Display
8. Control Buttons
9. Pizza Pan
10. Grill plate



Control Buttons

Cooking Functions are model dependent – (See Figure 2)

Bake – Select to bake.

Air Fry – Select to air fry.

Toast – Select to toast bread, bagels, etc.

Turbo Convection - Select to bake with convection.

Broil – Select to broil.

Roast – Select to roast.

Slow Cook – Select to slow cook.

Pizza/Wings – Select to bake a large pizza or air fry wings.

Keep Warm – Select to keep oven warm.

Grill - Select to grill.*

Time – Adjust time.

Temp – Adjust temperature or toast shade.

Clock – Sets the oven clock.

Cancel – Stops heating or cancels function.

Start – Starts cooking process.

NOTE – Oven is on when display icons are illuminated and flashing.

Pressing the cancel button twice turns off unit.

Preparing To Use Your Countertop Oven for the First Time

If you are using your countertop oven for the first time, please be sure to:

1. Remove any stickers from the surface of the oven.
 2. Open oven door and remove all printed documents and paper from inside the countertop oven.
 3. Clean the rack, tray, and pan with hot water, a small amount of dishwashing liquid and a non-abrasive sponge or cleaning pad.
- CAUTION: DO NOT IMMERSE THE BODY OF THE UNIT IN WATER.**
4. Dry the unit thoroughly before using.
 5. Select a location for the countertop oven. The location should be in an open area on a flat counter where the plug will reach an outlet.
 6. Plug the countertop oven into a 120 Volt AC electrical outlet.

Using Your Countertop Oven

Always use door handles when opening and closing the appliance. The doors open to a wide angle for better access to the oven. You will hear the latch mechanism engage when doors are fully opened. Doors will not remain open unless the latch mechanism is engaged. Always fully open doors before accessing oven. Please keep at least 6 inches (152 mm) clear on all sides of the appliance to allow doors to fully open.

Setting the Clock

Push the Clock button. The clock will flash.

Use the arrow keys to set the hour. Push the Clock button again.

Use the arrow keys to set the minutes.

Push the Clock button once more and the time will be set.

Converting Temperature Units

When the oven is not in use, press the temperature + or - button for 3 seconds to switch to Fahrenheit or Celsius, respectively. The display will flash 5 times indicating the new temperature units.

Preheating the Oven

Place oven rack into the desired position before heating the oven. (See “Positioning Rack” Section)

This oven has a preheat feature in turbo convection, bake, air fry, and slow cook mode. Select the mode, turbo convection, bake, air fry, or slow cook. Use the temp arrow keys to select the desired temperature. Use the timer arrow keys to select the desired time.

Push the Start button. Display will show PrE until temperature is reached, the oven will beep and display remaining time. At this time you may adjust the selected time. The temperature may also be adjusted. If you increase the temperature the unit will go back to preheat mode until it reaches the new set temperature.

To bypass the preheat function press the start button a second time.

To Use the Bake, Turbo Convection, Air Fry, Roast, Broil, Pizza, or Wings Functions:

Place oven rack into the desired position before heating the oven. (See “Positioning Rack” Section)

Arrange food on the wire rack, air fry rack, or in the baking pan. For foods with high amounts of fat or grease, it is recommended to place the Baking Pan below the Air Fry Rack or Wire Rack during the cooking cycle.

Push the desired preset function. The respective function will light up on the display. Use the Temperature arrow keys to select desired temperature.

Use the Time arrow keys to select desired time.

Push the Start button.

The oven will go into preheat mode for turbo convection, bake, air fry, roast and wings. To bypass the preheat mode press the start button a second time.

FIGURE 2

Interior light turns on when timer is on. At the end of cooking cycle the light turns off automatically.

NOTE – Upper and lower heating elements will cycle ON and OFF to maintain the desired temperature, and may not glow.

When cooking is completed, open door fully and remove food carefully.

NOTE – The Pizza function temperature is set at 400°F and cannot be adjusted. If different temperature is desired, cancel Pizza function and use Bake function.

For 2 Pizzas: Place the pizzas on the wire and air fry racks. Cook the pizzas for about one-half the recommended time, and then switch the rack positions to allow the pizzas to uniformly cook top and bottom.

NOTE: Display time is in MM:SS

To Use the Toast Function

Place oven rack into the desired position before heating the oven. (See “Positioning Rack” Section)

NOTE – Different types of bread require different settings. Lighter breads and waffles require a lighter setting. Darker breads, muffins, and English muffins require a darker setting.

Arrange food on the wire rack. Push the Toast button. Use the time arrows to select the Toast Shade. Press the Start button.

When toasting is completed, open door fully and remove food carefully.

To Use Dehydrate Function

When dehydrating do not preheat oven. Temperature Control is already set to 150°F and cannot be adjusted. Push the dehydrate button. Use arrow keys to adjust time. Dehydrate time can be adjusted up to 6hrs. Push the start button to start dehydrating. **Note:** Display time is in HH:MM

For more information on dehydrating food, please visit www.oster.com

To Use Slow Cook Function

Place oven rack into the lower position before heating the oven. (See “Positioning Rack” Section) Push the Slow Cook button until “Slow Cook” lights up on display. Use the Temp arrow keys to select high or low. The time setting can be adjusted by pushing the Timer arrow keys.

Place food, inside covered oven-proof cookware, on the center of the wire rack. Push the Start button.

The oven will go into the preheat mode. To bypass the preheat mode press the start button a second time.

Interior light turns on when timer is on. At the end of cooking cycle the light turns off automatically.

NOTE – Both heating elements will cycle ON and OFF to maintain the desired temperature, and may not glow.

When Slow Cooking is completed, open door fully and remove food carefully.

NOTE: Display time is in HH:MM

NOTE: Do not pull the wire rack out when inserting and removing cookware from the oven.

NOTE: When stirring/mixing, remove the cookware from the oven, stir the food and place it back in.

NOTE: Always use oven safe cookware that does not exceed 14 pounds when empty and fully support it while inserting and removing it from the oven.

NOTE: Do not fill cookware more than 3/4 full to prevent spill over.

NOTE: Always slow cook with lid or cover the cookware with aluminum foil to prevent food from drying.

NOTE: Cold food takes longer to cook than food that has been seared or heated. Do not slow cook frozen food.