#### Manuals+

Q & A | Deep Search | Upload

#### manuals.plus /

- Oster /
- Oster 6057 6-Slice Extra Capacity Toaster/Convection Oven Instruction Manual

#### **Oster 6057**

# Oster 6057 6-Slice Extra Capacity Toaster/Convection Oven Instruction Manual

Model: 6057 | Brand: Oster

# **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:

- Read all instructions before operating this appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plug, or appliance 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.
- To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversize 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 toaster 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 this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and similar products.

 Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

#### PRODUCT OVERVIEW

The Oster 6057 Toaster/Convection Oven is designed for versatile cooking, offering functions such as baking, broiling, toasting, pizza, and dehydrating. It features an extra-large capacity to accommodate up to six slices of toast or a large frozen pizza, along with convection technology for even cooking. An interior light and a glass view top allow for easy monitoring of food.



This image displays the Oster 6057 Toaster/Convection Oven. The oven features a black exterior with a silver trim. The front door is partially open, revealing the interior cooking racks and the spacious capacity designed to accommodate items like a 6-slice toast or a large pizza. The control panel is visible on the right side.

# **Components and Controls**

- Temperature Control Knob: Used to set the desired cooking temperature.
- Function Control Knob: Selects the cooking mode (Bake, Broil, Toast, Convection, Pizza, Dehydrate).
- Timer Control Knob: Sets the cooking duration. This oven features a maximum unsupervised cook time of one hour.
- Removable Wire Rack: For holding food items.
- Baking Pan/Broiling Rack: Included for various cooking tasks.
- Removable Crumb Tray: Collects crumbs for easy cleaning.
- Glass View Top: Allows observation of food during cooking.
- Interior Light: Illuminates the oven interior for better visibility.

### SETUP AND FIRST USE

# Unpacking

- 1. Remove all packaging materials and any promotional labels from the oven.
- 2. Check to ensure all components are present and undamaged.

#### **Placement**

- Place the oven on a flat, stable, heat-resistant surface.
- Ensure there is adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation.
- Do not place the oven near flammable materials such as curtains or walls.

#### **Initial Cleaning and Burn-Off**

- 1. Before first use, wipe the interior of the oven, wire rack, baking pan, and crumb tray with a damp cloth. Dry thoroughly.
- 2. To eliminate any manufacturing odors, operate the oven empty for approximately 15 minutes at 450°F (230°C) on the Bake function. A slight odor and smoke may be present during this initial use; this is normal. Ensure the area is well-ventilated.

# **OPERATING INSTRUCTIONS**

Always preheat the oven for 5-10 minutes before placing food inside for optimal results, especially for baking and roasting.

## **General Operation**

- 1. Place the wire rack in the desired position.
- 2. Place food on the baking pan or directly on the wire rack, depending on the recipe.
- 3. Close the oven door.
- 4. Turn the Function Control Knob to the desired cooking setting.
- 5. Turn the Temperature Control Knob to the desired temperature.
- 6. Turn the Timer Control Knob to the desired cooking time. The oven will begin to operate.
- 7. When the timer reaches 'OFF', the oven will automatically shut off and a bell will sound.

#### **Specific Functions**

- **Toast:** Use the Toast function for bread, bagels, and English muffins. Adjust the timer for desired browning. For best results, place items on the upper rack.
- **Bake:** Ideal for casseroles, cookies, and other baked goods. Set the Function Knob to 'Bake' and the Temperature Knob to the recipe's specified temperature.
- **Broil:** Use for browning the top of food or cooking thinner cuts of meat. Place food on the broiling rack (if included) on the upper rack position. Set the Function Knob to 'Broil'. Monitor food closely to prevent burning.
- **Convection:** This setting activates the convection fan, circulating hot air for faster and more even cooking. Use for roasting meats, baking, and other dishes where even heat distribution is beneficial. Adjust cooking times and temperatures as per recipe recommendations for convection ovens.
- **Pizza:** Optimized for cooking pizzas. The extra capacity allows for large frozen pizzas. Follow pizza package instructions for temperature and time.
- **Dehydrate:** This function uses low heat and the convection fan to slowly remove moisture from food, suitable for making dried fruits, vegetables, or jerky. Refer to specific dehydration recipes for appropriate temperatures and times.

# CARE AND CLEANING

Always unplug the oven and allow it to cool completely before cleaning.

- **Crumb Tray:** Slide out the crumb tray from the bottom of the oven. Discard crumbs. Wipe the tray with a damp cloth and dry thoroughly. The crumb tray is dishwasher safe.
- Wire Rack and Baking Pan: Wash in warm, soapy water or in a dishwasher. Rinse and dry thoroughly.
- Interior: Wipe the interior walls with a damp cloth and mild liquid soap. Do not use abrasive cleaners or scouring pads. Ensure the interior is completely dry before next use.
- Exterior: Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners.
- Door: Clean the glass door with a damp cloth and a non-abrasive cleaner.

# **Troubleshooting**

Oven does not turn on: Ensure the power cord is securely plugged into a working electrical outlet.
 Check if the timer knob has been set.

- Food is not cooking evenly or taking too long: Ensure the oven is preheated. Verify the correct temperature and function settings. For convection cooking, some recipes may require slight adjustments to temperature or time.
- Timer does not function correctly or oven does not turn off: If the timer does not advance or the
  oven continues to operate past the set time, discontinue use immediately and contact customer
  service.
- Smoke or odor during operation: A slight odor and smoke are normal during initial use. If excessive smoke or a burning smell persists, unplug the oven and contact customer service. Ensure no food debris is burning inside the oven.
- Temperature seems inaccurate: Oven temperatures can vary. For precise cooking, an oven thermometer can be used to verify internal temperature. Adjust the temperature knob as needed based on your specific unit's performance.

#### **SPECIFICATIONS**

Brand	Oster
Model Name	6057
Product Dimensions	41.91 x 36.07 x 56.39 cm
Item Weight	9.41 kg (20.75 Pounds)
Material	Glass (door)
Power Source	Electric
Control Type	Knob
Special Features	Broiler Option, Temperature Control, Convection Technology, Interior Light

#### WARRANTY AND SUPPORT

For warranty information, product registration, or customer support, please refer to the warranty card included with your purchase or visit the official Oster website. Do not attempt to repair the appliance yourself. Any servicing other than cleaning should be performed by an authorized service representative.

# **Related Documents - 6057**



#### Oster French Door Toaster Oven TSSTTVFDXL Instruction Manual

Comprehensive instruction manual for the Oster TSSTTVFDXL French Door Toaster Oven, covering safety precautions, appliance description, operating instructions for various functions (Warm, Bake, Pizza, Turbo Convection, Broil, Toast, Rotisserie), troubleshooting, and recipes.



#### Oster TSSTTV7118 & TSSTTV7118R 18-Liter 4-Slice Toaster Oven Instruction Manual

Comprehensive instruction manual for the Oster TSSTTV7118 and TSSTTV7118R 18-liter, 4-slice toaster oven. Learn about safety precautions, appliance description, functions (Toast, Turbo Convection Bake, Bake, Warm, Broil), rack and pan positioning, cleaning, maintenance, and troubleshooting.



#### Oster Countertop Oven User Guide - Model TSSTTVCG02

Quick tips and instructions for using your Oster countertop oven, model TSSTTVCG02, including toast and turbo convection heat functions.



# Quick Tips for Using Your Oster Countertop Oven

Concise guide with quick tips for using your Oster Countertop Oven (Model TSSTTVDG01), covering initial setup, toast/bagel functions, and other cooking functions. Includes important warnings and additional resources.



#### Oster TSSTTVDFL1 Digital Countertop Oven User Manual and Instructions

Comprehensive user manual for the Oster TSSTTVDFL1 Digital Countertop Oven, covering important safety precautions, product diagram and features, detailed operating instructions for all functions (Toast, Bagel, Pizza, Bake, Broil, Cookies, Roast, Warm, Defrost, Reheat), rack positioning, cleaning, storing, and a 5-year satisfaction guarantee.



#### Oster 4-Slice Toaster TSSTTA4440 Instruction Manual

This manual provides essential safety information, operating instructions, toasting tips, and maintenance guidelines for the Oster 4-Slice Toaster, model TSSTTA4440.

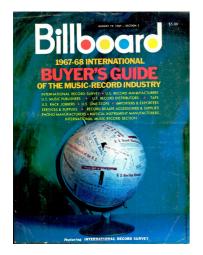
Documents - Oster - 6057



#### Global Express Guaranteed Service Guide - International Shipping Policies

Comprehensive guide detailing policies, regulations, and procedures for Global Express Guaranteed (GXG) international expedited delivery services offered by the United States Postal Service in partnership with FedEx Express. Covers shipping requirements, prohibited items, insurance, and form instructions.

lang:en score:25 filesize: 19.87 M page\_count: 1159 document date: 2012-06-12

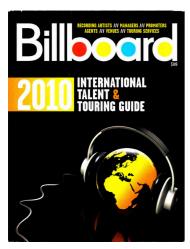


#### [pdf] Guide Buyer's Guide Accessories

BUYER S GUIDE Billboard 1967 08 19 II International Buyers Guide worldradiohistory Archive All Music 60s |||

BUYER S GUIDE 1967-68 INTERNATIONAL OF THE MUSIC-RECORD INDUSTRY INTERNATIONAL RECORD SURVEY U.S. R ... e companies of the EMI group. Hispavox, Campomanes 8 Cuesta de Santo Domingo 11, Madrid. Tel: 248 **6057**. Cable: EDIVOX. Pres.: Enrique Maria Peral Buesa, Gen. Mgr.: Enrique Martin Garea. Branch: Balme...

lang:en score:19 filesize: 36.8 M page\_count: 296 document date: 2024-06-25

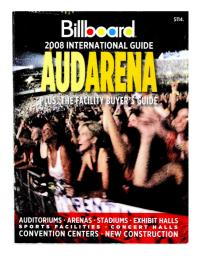


#### [pdf] Guide

INTERNATIONAL TALENT 11 TOURING GUIDE Billboard Intl Talent Guide 2010 worldradiohistory Archive All Music 00s |||

RECORDING ARTISTS III MANAGERS II PROMOTERS AGENTS III VENUES III TOURING SERVICES 149 INTERNATIONA ... Bueti. Magnolia Jazz Band PM, BM PO Box 2739, Sunnyvale, CA, 94087, 408 245-9120, Fax: 408 7460570, E-Mail: robbie magnoliajazz.com, Web: www.magnoliajazz.com, Contact: Robbie Schlosser. Magnu...

lang:en score:19 filesize: 16.17 M page\_count: 212 document date: 2021-01-07



#### [pdf] Guide

Billboard 2008 Audarena Venue Guide worldradiohistory Archive All Music 00s |||

Now Isee why this is one of the Top 10 venues in America Wow, that Shakira can sure shake it ... NIVERSITY OF ALBERTA CONFERENCE SERVICES, C102 Lister Ctr, 116th St., 87th Ave., T6G 2H6, 780 492-6057, Fax: 780 492-0064, E-mail: conference. serviceseualberta. ca, Web: www. ualberta. ca/confere...

lang:en score:16 filesize: 17.38 M page\_count: 326 document date: 2021-06-19



# Billboard International Talent & Touring Guide 2008: Artist, Manager, and Venue Directory

The 2008 Billboard International Talent & Touring Guide is a comprehensive directory for music industry professionals, featuring listings of artists, managers, agents, promoters, venues, and touring services worldwide. Published by Billboard, a Nielsen company.

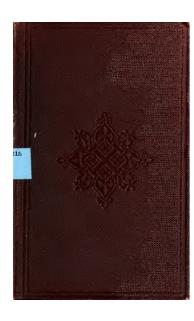
lang:en score:16 filesize: 20.19 M page\_count: 236 document date: 2021-02-26



# Billboard 1966-67 International Buyer's Guide: Music-Record Industry

A comprehensive directory of the music and record industry for 1966-1967, featuring market data, record manufacturers, distributors, services, and international industry contacts.

lang:en score:14 filesize: 18.55 M page count: 268 document date: 2024-04-23



# [pdf]

The poems and masque of Thomas Carew archive org details poems masqueoftho00care 1595 1639 30 janv 2022 — Of this long absence guides my wand ring bark Bid it but move quick as thought Ship Shall sprightly run througli all our veins |||

LIBRARY UNIVERSITY OF CALIFORNIA RIVERSIDE iiftrar of It aiitijors. Cijomas Carets. THE P ... son hates thee, though 1 love thee. On his Mistress looking in a Glass. This version, Harleian MS. **6057**, fol. 8, 9, ujrees with A Looking Glass of p. 16, in first and second stanzas: hut differs...

lang:en score:13 filesize: 12.47 M page\_count: 330 document date: 2011-01-14