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Oster TSSTTVMNDG

Oster Digital Convection Oven Instruction Manual

Model: TSSTTVMNDG

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Do not touch hot surfaces. Always use oven mitts or potholders when handling hot materials and allow metal parts to cool before cleaning.
- Allow the unit to cool thoroughly before putting in or taking off parts.
- Always use the oven handles when moving the unit.
- Ensure proper ventilation around the appliance.
- Do not immerse the appliance, cord, or plug in water or other liquids.

PRODUCT OVERVIEW

The Oster Digital Convection Oven is designed for efficient and versatile cooking. Featuring convection technology, it ensures quick and even heat distribution for consistent results. Its spacious interior accommodates a variety of dishes, from a 12-inch pizza to a whole chicken or casserole. The user-friendly digital control panel offers multiple cooking functions and precise temperature adjustments.

Key Features:

- **6-Slice Capacity:** Large interior fits up to six slices of bread, a 12-inch pizza, casseroles, or roasts.
- **Convection Technology:** Distributes heat quickly and evenly for thorough cooking.
- **Digital Controls:** Features 7 cooking settings (Bake, Convection Bake, Broil, Toast, Pizza, Defrost, Warm) and an interior light.
- **Adjustable Temperature:** Wide temperature range from 150°F to 450°F.
- **Easy Cleaning:** Includes a durable baking pan and a removable crumb tray.



Extra-large interior holds:

- 12-inch take-and-bake pizza
- Roast or casserole
- 6 slices of bread

Image: The Oster Digital Convection Oven showcasing its spacious interior, capable of holding a 12-inch pizza, roast, casserole, or 6 slices of bread.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials, including any internal packing and accessories.
2. **Placement:** Place the oven on a stable, heat-resistant surface, ensuring adequate clearance (at least 4 inches) from walls or other appliances for proper ventilation.
3. **Clean:** Wipe the exterior with a damp cloth. Wash the baking pan, wire rack, and crumb tray in warm, soapy water. Dry thoroughly.
4. **Initial Burn-Off:** Before first use, operate the oven empty for approximately 15 minutes at 450°F (230°C) on the Bake setting to burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.

5. **Power Connection:** Plug the power cord into a standard electrical outlet.

OPERATING INSTRUCTIONS

The Oster Digital Convection Oven features a digital control panel for easy selection of cooking functions, time, and temperature.

7 digital settings for no-guesswork cooking



Image: The digital control panel of the oven, highlighting the 7 cooking settings for precise control.

Selecting a Cooking Function:

Press the desired function button on the control panel. Available functions include:

- **Toast:** For toasting bread, bagels, and frozen waffles.
- **Bake:** For general baking of cakes, cookies, and casseroles.
- **Convection Bake:** Utilizes a fan to circulate hot air for faster, more even cooking, ideal for roasts and baked goods.
- **Broil:** For grilling and browning food.
- **Warm:** To keep food warm after cooking.
- **Defrost:** For thawing frozen items.
- **Pizza:** Optimized setting for cooking pizzas.

Turbo convection cooks fast and browns food evenly



Image: The oven in operation, demonstrating how convection technology cooks food quickly and evenly, as shown with a pizza.

Adjusting Time and Temperature:

- After selecting a function, use the + and - buttons for **Time** and **Temp** to set your desired cooking duration and temperature.
- The digital display will show the current settings.

Starting and Stopping:

- Press the **Start** button to begin the cooking cycle.
- To stop or cancel a cooking cycle, press the **Stop/Cancel** button.

Using the Interior Light:

- Press the **Light** button to illuminate the oven interior for easy viewing of your food.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your oven. Always unplug the oven and allow it to cool completely before cleaning.

Removable crumb tray and rack for easy cleaning



Image: The removable crumb tray and wire rack, designed for easy cleaning, including dishwasher compatibility.

Exterior Cleaning:

- Wipe the exterior surfaces with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- Dry thoroughly after cleaning.

Interior Cleaning:

- Remove the wire rack, baking pan, and crumb tray. These can be washed in warm, soapy water or placed in a dishwasher.
- Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner designed for toaster ovens may be used, following the product instructions carefully.
- Ensure all interior surfaces are dry before reassembling and using the oven.

Crumb Tray:

- The removable crumb tray should be emptied and cleaned regularly to prevent grease buildup and potential fire hazards.
- Slide out the crumb tray from the bottom front of the oven, discard crumbs, and wash as needed.

SPECIFICATIONS

Brand	Oster
Model Name	TSSTTVMNDG
Color	Black
Product Dimensions	22.5"D x 18.1"W x 14.6"H
Item Weight	20.3 pounds
Capacity	5919 Cubic Inches (approx. 6-slice / 12-inch pizza)
Control Type	Button Control
Temperature Range	150 - 450 Degrees Fahrenheit
Power Source	Direct household electrical power
Included Components	Crumb Tray, Baking Pan

WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the warranty card included with your product or visit the official Oster website. Keep your purchase receipt as proof of purchase for any warranty claims.

