

Oster TSSTTVSK02

Oster Convection Countertop Oven User Manual

Model: TSSTTVSK02

1. INTRODUCTION

Thank you for purchasing the Oster Convection Countertop Oven. This appliance is designed to provide efficient and versatile cooking options for your kitchen. Featuring convection technology for even heat distribution, user-friendly dial controls, and a spacious interior, it is ideal for various cooking tasks from baking to roasting.

Key features include:

- Convection technology for even, faster baking.
- Easy-to-use dial controls for simple operation.
- Large interior accommodates a 13" x 9" pan, whole chicken, casseroles, and roasts.
- Removable crumb tray for quick and simple cleaning.
- Automatic shutoff with a bell signal for convenience.

2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using this appliance to ensure safe operation and to prevent damage to the product or personal injury. Keep this manual for future reference.

- Always place the oven on a stable, heat-resistant surface.
- Do not touch hot surfaces. Use handles or knobs.
- Ensure proper ventilation around the oven.
- Do not immerse the cord, plug, or appliance in water or other liquids.
- 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 oven is covered or touching flammable material, including curtains, drapes, walls, and the like, when in operation.
- Do not store any materials on top of the appliance when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, or any other flammable materials.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Extreme caution should be exercised when removing tray or disposing of hot grease.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

3. PRODUCT OVERVIEW

The Oster Convection Countertop Oven is designed for ease of use and efficient cooking. Familiarize yourself with its components before operation.



Figure 1: Front view of the Oster Convection Countertop Oven. This image shows the oven's sleek silver exterior, the transparent glass door, and the three control dials on the right side. The interior features a wire rack.

Controls

- **Temperature Control Dial:** Adjusts the cooking temperature (e.g., Warm, 200°F - 450°F).
- **Function Control Dial:** Selects the cooking mode (e.g., Toast, Broil, Bake, Convection Bake).
- **Timer/Toast Control Dial:** Sets the cooking time up to 60 minutes or selects toast shade. Includes a 'Stay On' option.

Accessories

- **Wire Rack:** For general cooking and toasting.
- **Baking Pan:** For baking and roasting.
- **Removable Crumb Tray:** Catches crumbs and drips for easy cleaning.

4. SETUP AND FIRST USE

Unpacking

1. Carefully remove the oven and all accessories from the packaging.
2. Remove any packing materials, stickers, or labels from the oven.
3. Wash the wire rack, baking pan, and crumb tray in warm, soapy water. Rinse and dry thoroughly.
4. Wipe the exterior of the oven with a damp cloth.

Placement

- Place the oven on a flat, stable, heat-resistant surface.
- Ensure there is at least 4 inches of space on all sides of the oven for proper ventilation.
- Do not place the oven directly under cabinets or near flammable materials.

Before First Use

It is recommended to run the oven empty for about 15 minutes on the 'Bake' function at 450°F (230°C) to burn off any manufacturing oils. This may produce a slight odor and smoke, which is normal. Ensure the area is well-ventilated during this process.

5. OPERATING INSTRUCTIONS

This section guides you through the various cooking functions of your Oster Convection Countertop Oven.

Your browser does not support the video tag.

Video 1: A brief product overview demonstrating the features and compact size of a similar toaster oven. This video highlights the ease of use and various functions available.

General Operation

1. Place food on the wire rack or baking pan.
2. Insert the rack/pan into the desired rack position.
3. Close the oven door.
4. Turn the **Temperature Control Dial** to the desired temperature.
5. Turn the **Function Control Dial** to the desired cooking mode (Toast, Broil, Bake, Convection Bake).
6. Turn the **Timer/Toast Control Dial** to the desired cooking time or toast shade. The oven will begin heating.
7. When the timer reaches zero, a bell will sound, and the oven will automatically shut off. If using the 'Stay On' function, manually turn the timer dial to 'Off' when cooking is complete.
8. Carefully remove cooked food using oven mitts.

Cooking Functions

- **Toast:** Ideal for bread, bagels, and frozen waffles. Adjust the timer dial to select light, medium, or dark toast.
- **Broil:** Use for grilling or browning food. Place food on the top rack position for best results. Monitor closely to prevent burning.
- **Bake:** For general baking of casseroles, cookies, and other items. Use the middle or lower rack position.
- **Convection Bake:** Utilizes a fan to circulate hot air, resulting in faster and more even cooking. This is ideal for most baked goods and roasted items.
- **Warm:** Keeps food warm after cooking without further cooking.



Figure 2: The Oster Convection Countertop Oven in use, with a pizza baking on the wire rack. The image highlights the spacious interior and the visibility through the glass door during cooking.

6. CARE AND MAINTENANCE

Regular cleaning and proper care will ensure the longevity and optimal performance of your oven.

Cleaning

1. Always unplug the oven and allow it to cool completely before cleaning.
2. **Removable Crumb Tray:** Slide out the crumb tray from the bottom front of the oven. Discard crumbs and wash the tray in warm, soapy water. Rinse and dry thoroughly.
3. **Wire Rack and Baking Pan:** Wash in warm, soapy water, rinse, and dry. These are also dishwasher safe.
4. **Interior:** Wipe the interior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads.
5. **Exterior:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners or polishes.
6. Ensure all parts are completely dry before reassembling and storing the oven.

7. TROUBLESHOOTING

If you encounter any issues with your oven, refer to the following common problems and solutions:

- **Oven does not turn on:** Ensure the power cord is securely plugged into a working electrical outlet. Check if the timer dial is set to a cooking time or 'Stay On'.
- **Food not cooking evenly:** Ensure the oven is preheated. For convection bake, ensure there is adequate space around the food for air circulation. Rotate food halfway through cooking if necessary.
- **Excessive smoke:** This may occur during first use due to manufacturing oils. If it persists, check for food debris or grease buildup on heating elements or interior surfaces. Clean thoroughly.
- **Timer not working:** Ensure the timer dial is properly set. If the issue persists, contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Oster
Model Name	Convection Countertop Oven
Item Model Number	TSSTTVSK02
Color	Silver
Power Source	Electric
Wattage	1300 watts
Capacity	25 Liters
Product Dimensions	15.3 x 19.7 x 11.3 inches
Item Weight	10 pounds
Control Type	Knob
Door Style	Dropdown Door
Number of Shelves	2
UPC	034264471016

9. WARRANTY AND SUPPORT

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