

Oster TSSTTVFDDG

Oster Convection Oven Instruction Manual

Model: TSSTTVFDDG

1. PRODUCT OVERVIEW

The Oster Digital French Door Oven is a versatile 8-in-1 countertop appliance designed to simplify your cooking experience. Its elegant stainless steel finish and unique French door mechanism, which allows both doors to open with a single pull, make it a convenient addition to any kitchen. Equipped with digital controls, this oven offers precise temperature and time settings for various cooking functions.

This extra-large convection oven is capable of accommodating two 16-inch pizzas, making it ideal for family meals or entertaining. It utilizes Turbo Convection baking technology to cook food faster and brown more evenly, while consuming up to 50% less energy compared to traditional ovens. The integrated 90-minute timer ensures your food cooks for the desired duration, with an automatic shut-off feature for safety and convenience.

Key Features:

- **Single Door Pull:** Opens both French doors with one hand for ease of use.
- **Digital Controls:** Provides precise cooking time and temperature settings.
- **Turbo Convection Baking Technology:** Cooks faster and browns more evenly.
- **Dual Racks:** Offers maximum cooking flexibility with two included racks.
- **Extra-Large Interior:** Accommodates up to two 16-inch pizzas.
- **Preheat Setting:** Ensures precise cooking by reaching the desired temperature before cooking begins.
- **90-Minute Timer:** Automatically shuts off the oven when cooking is complete.
- **8-in-1 Functions:** Includes Toast, Bake, Broil, Pizza, Defrost, Warm, Dehydrate, and Convection.



Figure 1: Front view of the Oster Digital French Door Convection Oven.

2. COMPONENTS AND ACCESSORIES

Your Oster Convection Oven comes with essential accessories to enhance your cooking versatility.

Included Components:

- Oven Unit
- Two Wire Racks
- Baking Pan
- Removable Crumb Tray



Figure 2: Included accessories: baking pan and wire racks.

3. SETUP

Before using your new Oster Convection Oven, please follow these setup instructions carefully.

Unpacking and Placement:

1. Remove all packaging materials, including any internal packing and protective films.
2. Place the oven on a flat, stable, heat-resistant surface. Ensure there is adequate clearance (at least 6 inches) on all sides and above the oven for proper ventilation. Do not place the oven directly against a wall or under cabinets.
3. Ensure the power cord is not pinched or in contact with hot surfaces.

Initial Cleaning:

1. Before first use, wipe the interior of the oven, racks, and baking pan with a damp cloth and mild detergent. Dry thoroughly.
2. It is recommended to run the oven empty on the 'Bake' setting at 450°F (232°C) for approximately 15 minutes to burn off any manufacturing residues. A slight odor or smoke may be present during this initial operation; this is normal. Ensure the area is well-ventilated.

4. OPERATING INSTRUCTIONS

Your Oster Convection Oven features intuitive digital controls for easy operation. Familiarize yourself with the control panel before use.

COUNTERTOP OVEN

KEEPS THE KITCHEN COOLER AND CONSERVES ENERGY



Figure 3: Overview of oven features and digital control panel.

Control Panel Overview:

- **Digital Display:** Shows time, temperature, and selected function.
- **Function Buttons:** Toast, Broil, Pizza, Defrost, Bake, Turbo Convection, Warm, Dehydrate.
- **Timer Arrows (Up/Down):** Adjust cooking time.
- **Temp Arrows (Up/Down):** Adjust cooking temperature.
- **Clock Button:** Set the current time.
- **Start Button:** Begins the selected cooking cycle.
- **Stop/Cancel Button:** Stops or cancels the current operation.

General Operation Steps:

1. Place food on the appropriate rack or baking pan.
2. Close the French doors by pulling the single handle.
3. Select the desired cooking function (e.g., Bake, Toast, Broil).
4. Adjust the temperature using the 'Temp' arrows.
5. Adjust the cooking time using the 'Timer' arrows.
6. Press the 'Start' button to begin cooking.
7. The oven will automatically shut off when the timer expires.

Specific Functions:

- **Toast:** Ideal for bread, bagels, and frozen waffles. Adjust shade level as desired.
- **Bake:** For general baking needs like cakes, cookies, and casseroles.
- **Broil:** Use for browning, grilling, or toasting open-faced sandwiches.
- **Pizza:** Optimized setting for cooking pizzas to perfection.
- **Defrost:** Gently thaws frozen foods.
- **Warm:** Keeps cooked food warm until ready to serve.
- **Dehydrate:** Low-temperature setting for dehydrating fruits, vegetables, and jerky.
- **Turbo Convection:** Activates a fan to circulate hot air, cooking food faster and more evenly. This is particularly useful for roasting and baking.

Turbo Convection Baking Technology cooks faster and browns more evenly



Figure 4: Turbo Convection technology circulates hot air for even cooking.

FEATURES

Interior
light

90-minute
timer



Double
racks

Single pull
for both doors

Digital
panel

Figure 5: The French door design allows easy access to the oven interior.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Oster Convection Oven.

Cleaning Instructions:

1. Always unplug the oven and allow it to cool completely before cleaning.
2. **Interior:** Wipe the interior walls with a damp cloth and mild, non-abrasive detergent. For stubborn stains, a paste of baking soda and water can be used. Avoid using steel wool or abrasive cleaners.
3. **Exterior:** Clean the exterior surfaces with a soft, damp cloth. For stainless steel, use a specialized stainless steel cleaner to maintain its luster.
4. **Glass Doors:** Wipe the glass doors with a soft cloth and glass cleaner.
5. **Racks and Pan:** The wire racks and baking pan can be washed in warm, soapy water or placed in a dishwasher.
6. **Crumb Tray:** Pull out the removable crumb tray from the bottom front of the oven. Empty crumbs and wash

the tray in warm, soapy water. Ensure it is dry before reinserting.

Note: Do not immerse the oven unit in water or any other liquid.

6. TROUBLESHOOTING

If you encounter issues with your Oster Convection Oven, refer to the following common problems and solutions.

Common Issues and Solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; circuit breaker tripped.	Ensure the oven is securely plugged into a working outlet. Check your home's circuit breaker.
Control buttons are unresponsive.	Temporary electronic glitch; buttons require firm press.	Unplug the oven for 5 minutes, then plug it back in to reset. Ensure you are pressing the touch-sensitive buttons firmly and directly.
Food is not cooking evenly.	Improper rack position; overcrowding; convection fan issue.	Adjust rack position for optimal heat distribution. Avoid overcrowding the oven. Ensure the convection fan is operating (if using convection mode).
Excessive smoke or odor during operation.	Food residue; initial burn-off.	Clean the interior thoroughly, especially the crumb tray and heating elements. If it's the first use, this is normal and will dissipate. Ensure good ventilation.
French doors do not stay open.	Doors not opened fully.	Ensure the doors are pushed open completely until they lock into their open position.

If the problem persists after attempting these solutions, please contact Oster customer support.

7. SPECIFICATIONS

Detailed technical specifications for the Oster Digital French Door Convection Oven.

Specification	Detail
Brand	Oster
Model Name	French Door Convection Countertop and Toaster Oven
Item Model Number	TSSTTVFDDG
Color	Stainless Steel
Size	Extra Large
Product Dimensions (D x W x H)	20.15"D x 23.8"W x 15.1"H
Item Weight	18.1 pounds
Special Feature	Digital

Specification	Detail
Control Type	Touch Control
Door Style	French Door
Finish Type	Polished
Door Material Type	Stainless Steel
Power Source	Electric
UPC	034264477735

8. WARRANTY AND SUPPORT

For detailed warranty information, 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.



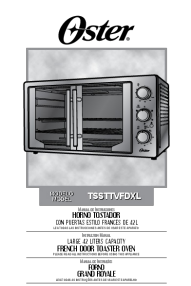
Customer Support:


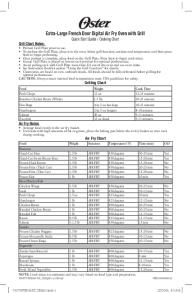
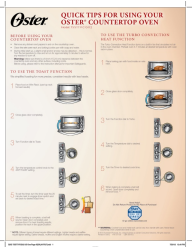
If you require further assistance, have questions about your product, or need to report a defect, please contact Oster customer support. You may also find additional resources and FAQs on the Oster brand website.

A digital version of the User Manual is available for download:[Oster Convection Oven User Manual \(PDF\)](#)

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Related Documents - TSSTTVFDDG

	<p>Oster Extra-Large French Door Digital Air Fry Oven User Manual & Guide</p> <p>Comprehensive user manual for the Oster Extra-Large French Door Digital Air Fry Oven (TSSTTVFDDAF series). Get detailed instructions on setup, operation, cooking functions (Bake, Air Fry, Toast, Grill, Slow Cook, etc.), cleaning, troubleshooting, and warranty information.</p>
	<p>Oster TSSTTV-ELXLDMP1 Extra Large Digital Air Fry Oven: Instruction Manual</p> <p>Comprehensive instruction manual for the Oster TSSTTV-ELXLDMP1 Extra Large Digital Air Fry Oven. Learn about its functions, safe usage, and cooking guides for various recipes.</p>
	<p>Oster French Door Toaster Oven TSSTTVFDXL Instruction Manual</p> <p>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.</p>

	<p>Oster Extra-Large Digital French Door Air Fry Oven User Manual</p> <p>User manual for the Oster Extra-Large Digital French Door Air Fry Oven (Model TSSTTVFDDAF), including important safeguards, operating instructions, cleaning, troubleshooting, and warranty information.</p>
	<p>Oster Extra-Large French Door Digital Air Fry Oven with Grill Cooking Chart</p> <p>A cooking chart for the Oster Extra-Large French Door Digital Air Fry Oven with Grill, providing grilling and air frying times and temperatures for various foods.</p>
	<p>Oster Countertop Oven User Guide - Model TSSTTVCG02</p> <p>Quick tips and instructions for using your Oster countertop oven, model TSSTTVCG02, including toast and turbo convection heat functions.</p>