

Oster CKSTAF32-CECO

Oster CKSTAF32TECO Copper-Infused DuraCeramic 3.3-Quart Air Fryer

USER MANUAL

Introduction

Thank you for choosing the Oster CKSTAF32TECO Copper-Infused DuraCeramic Air Fryer. This appliance is designed to provide a healthier way to enjoy your favorite fried foods by using hot air circulation. This manual provides important information on safe operation, setup, use, maintenance, and troubleshooting to ensure optimal performance and longevity of your air fryer.

Important Safety Information

Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the voltage rating on the appliance matches your local power supply. Do not immerse the cord, plug, or appliance in water or other liquids.
- **Hot Surfaces:** The air fryer's exterior surfaces, especially the air outlet vent, will become hot during operation. Use oven mitts when handling hot parts.
- **Ventilation:** Do not block any ventilation openings. Allow at least 10 cm (4 inches) of free space on the back and sides, and 10 cm (4 inches) above the appliance.
- **Child Safety:** This appliance is not intended for use by children. Keep the appliance and its cord out of reach of children.
- **Food Preparation:** Do not overfill the basket. Do not add oil directly into the pan as this may cause fire.
- **Maintenance:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning or performing any maintenance.

Product Overview

Familiarize yourself with the components of your Oster Air Fryer:

Main Unit: Houses the heating element and fan.



Image: Front view of the Oster CKSTAF32TECO Air Fryer, showing the timer dial at the top and the temperature dial below it, along with the handle for the cooking basket.

Control Dials: Timer (up to 30 minutes) and Temperature (175°F to 400°F).

Removable Cooking Basket: Features a copper-infused DuraCeramic nonstick coating for easy food release and cleaning.



Image: The Oster Air Fryer with its cooking basket partially pulled out, showcasing the copper-infused DuraCeramic nonstick interior of the basket.

Basket Release Button: Located on the handle for detaching the basket from the drawer.

Setup

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean:** Wash the cooking basket and drawer with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the air fryer with a damp cloth.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, ensuring adequate ventilation around the unit. Do not place it directly against a wall or under cabinets.
4. **Initial Run:** For the first use, it is recommended to run the air fryer empty for about 10 minutes at 400°F (200°C) to burn off any manufacturing residues. A slight odor may be present, which is normal.

Operating Instructions

Follow these steps for effective use of your air fryer:

1. **Prepare Food:** Place your ingredients into the cooking basket. Do not exceed the MAX fill line. For best results, toss food with a small amount of oil (1-2 tablespoons) if desired, especially for fresh ingredients.
2. **Insert Basket:** Slide the cooking basket and drawer firmly back into the main unit until it clicks into place.
3. **Set Temperature:** Turn the temperature dial to your desired cooking temperature (e.g., 375°F for most items).
4. **Set Timer:** Turn the timer dial to the recommended cooking time. The air fryer will begin heating immediately. The 'Working' indicator light will illuminate.
5. **Shake/Flip (Optional):** For even cooking, especially for smaller items like fries or nuggets, pull out the basket halfway through the cooking time and gently shake or flip the food. Carefully reinsert the basket.
6. **Completion:** The timer will ring when the cooking time is complete, and the air fryer will automatically shut off. The 'Working' indicator light will turn off.
7. **Remove Food:** Carefully pull out the cooking basket. Use tongs or a spatula to remove the cooked food. Avoid tipping the basket directly to prevent excess oil from dripping onto the food.



Image: The Oster Air Fryer with its cooking basket pulled out, showing a batch of perfectly cooked, golden-brown french fries inside.

Cooking Guide

The following table provides general guidelines for common foods. Cooking times and temperatures may vary based on food quantity, thickness, and desired crispness. Always use a food thermometer to ensure food is cooked to safe internal temperatures.

Food Item	Temperature	Time (Minutes)	Notes
Frozen French Fries (thin)	380°F (195°C)	15-20	Shake halfway
Frozen Chicken Nuggets	370°F (188°C)	10-15	Shake halfway
Fresh Chicken Breast (thin)	375°F (190°C)	18-25	Flip halfway
Vegetables (broccoli, bell peppers)	350°F (175°C)	10-18	Toss with oil, shake halfway

Cleaning and Maintenance

Proper cleaning ensures the longevity and performance of your air fryer.

- Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
- Basket and Drawer:** The cooking basket and drawer are dishwasher safe, but hand washing with warm, soapy water is recommended to preserve the DuraCeramic nonstick coating. Use a non-abrasive sponge or cloth.
- Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn residue, use a mild dish soap. Do not use abrasive cleaners or scouring pads.
- Exterior:** Wipe the exterior with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
- Storage:** Ensure all parts are clean and dry before storing. Store the air fryer in a cool, dry place.

Troubleshooting

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; Timer not set.	Ensure plug is securely in outlet; Set the timer dial.
Food is not cooked evenly.	Basket is overfilled; Food not shaken/flipped.	Reduce food quantity; Shake or flip food halfway through cooking.
White smoke coming from appliance.	Grease residue from previous use; High fat content food.	Clean the basket and interior thoroughly; Drain excess fat from food.
Food is not crispy.	Not enough oil (for fresh food); Temperature too low; Cooking time too short.	Lightly coat fresh food with oil; Increase temperature or cooking time.

Specifications

- Model Number:** CKSTAF32-CECO

- **Capacity:** 3.3-Quart (3.12 Liters)
- **Power/Wattage:** 1400 Watts
- **Material:** Ceramic (DuraCeramic nonstick coating)
- **Color:** Black
- **Product Dimensions:** Approximately 35.56 x 27.94 x 33.02 cm (14 x 11 x 13 inches)
- **Item Weight:** Approximately 5.81 kg (12.8 lbs)
- **Special Feature:** Programmable (Timer and Temperature Dials)

Warranty and Support

For information regarding warranty coverage and customer support, please refer to the warranty card included with your product or visit the official Oster website. Do not attempt to repair the appliance yourself; contact authorized service personnel for assistance.