

Oster TSSTTVLS25

Oster 25L Oven with Air Fryer Instruction Manual (Model TSSTTVLS25)

Comprehensive guide for safe and efficient operation of your Oster appliance.

1. INTRODUCTION

Thank you for choosing the Oster 25L Oven with Air Fryer, Model TSSTTVLS25. This versatile appliance combines the functions of a traditional oven with the efficiency of an air fryer, allowing for a wide range of cooking methods. Please read this manual thoroughly before operating the appliance to ensure safe and optimal performance. Keep this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

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 using this product.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any materials in the oven such as paper, cardboard, plastic, or similar materials.
- Do not store 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.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not attempt to dislodge food when the oven is plugged into an electrical outlet.
- Do not operate the appliance in an enclosed cabinet. Ensure at least 15 inches (38 cm) of clearance around the appliance for proper ventilation.

3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the components of your Oster 25L Oven with Air Fryer.



Image 3.1: Front view of the Oster 25L Oven with Air Fryer, displaying its interior with food on the air fry basket and baking pan.

Components:

- **Temperature Control Dial:** Adjusts cooking temperature up to 230°C (450°F).
- **Function Dial:** Selects cooking mode (Air Fry, Bake/Toast, Roast, Convection, Keep Warm).

- **Timer Dial:** Sets cooking time up to 60 minutes with automatic shut-off.
- **Power Indicator Light:** Illuminates when the oven is operating.
- **Glass Door:** Allows visibility of food during cooking.
- **Air Fry Mesh Basket:** Used for air frying, allowing hot air to circulate around food.
- **Baking Pan:** Suitable for baking, roasting, and collecting drips.
- **Removable Crumb Tray:** Collects crumbs and food particles for easy cleaning.
- **Rack Guides:** Internal grooves for positioning the rack and trays.
- **Heating Elements:** Located at the top and bottom of the oven interior.



Image 3.2: Detailed view of the oven's control dials, including temperature, function, and timer, along with the air fry basket, baking pan, and removable crumb tray.

4. SETUP AND FIRST USE

4.1 Unpacking

- Carefully remove the oven and all accessories from the packaging.
- Remove any packing materials, stickers, or protective films from the appliance.
- Wash the air fry mesh basket, baking pan, and crumb tray in warm, soapy water. Rinse and dry thoroughly.
- Wipe the interior and exterior of the oven with a damp cloth.

4.2 Placement

- Place the oven on a flat, stable, heat-resistant surface.
- Ensure there is at least 15 inches (38 cm) of clear space on all sides and above the oven for proper ventilation. Do not place it against a wall or under cabinets.
- Do not place the oven near flammable materials such as curtains or paper.
- Ensure the power cord is not touching any hot surfaces.

4.3 Before First Use

- Plug the power cord into a grounded electrical outlet.
- It is recommended to run the oven empty for approximately 15 minutes on the "Bake" function at 230°C (450°F) to burn off any manufacturing residues. A slight odor or smoke may be present during this initial use; this is normal.
- Allow the oven to cool completely before opening the door.

5. OPERATING INSTRUCTIONS

This oven offers five pre-programmed functions: Air Fry, Bake/Toast, Roast, Convection, and Keep Warm.

5 FUNCIONES PRE PROGRAMADAS

Hornear, tostar, asar, freír con aire
y convección



Image 5.1: Visual representation of the five pre-programmed cooking functions available on the oven.

5.1 General Operation

1. Place food on the appropriate accessory (baking pan or air fry basket) and insert into the oven on the desired rack position.
2. Close the glass door securely.
3. Turn the **Function Dial** to select the desired cooking mode.
4. Turn the **Temperature Control Dial** to set the desired temperature (up to 230°C / 450°F).
5. Turn the **Timer Dial** to set the desired cooking time (up to 60 minutes). The power indicator light will illuminate.
6. The oven will automatically shut off when the timer reaches zero, and a bell will sound.
7. To stop cooking before the timer finishes, turn the Timer Dial to the "OFF" position.
8. Always use oven mitts when removing food or accessories from the hot oven.

5.2 Specific Functions

Air Fry Function

The Air Fry function uses rapid hot air circulation to cook food with minimal oil, resulting in crispy textures. This function is designed to use significantly less oil than traditional deep frying.



Image 5.2: The oven in operation, demonstrating the air fry function with broccoli and shrimp on the mesh basket and baking pan.

- Use the air fry mesh basket for best results. Place the baking pan underneath to catch any drips.
- Do not overcrowd the basket; cook in batches if necessary for even crisping.
- Lightly toss food with a small amount of oil (optional) for enhanced browning and flavor.
- Mid-cycle shaking or flipping of food may be required for even cooking.

Bake/Toast Function

- Ideal for baking cakes, cookies, casseroles, and toasting bread.
- Use the baking pan or a suitable oven-safe dish.
- Preheat the oven for 5-10 minutes before placing food inside for optimal baking results.

Roast Function

- Suitable for roasting meats, vegetables, and poultry.
- Use the baking pan.

Convection Function

- Circulates hot air for faster and more even cooking.
- Often used for baking and roasting. Cooking times may need to be reduced compared to conventional baking.

Keep Warm Function

- Maintains food at a warm serving temperature without further cooking.
- Use after cooking is complete to keep food warm until ready to serve.

6. MAINTENANCE AND CLEANING

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

RECUBRIMIENTO INTERIOR ANTIADHERENTE

Para una limpieza más fácil



Image 6.1: The oven's interior, highlighting the non-stick coating designed for easier cleaning.

6.1 Before Cleaning

- Always unplug the oven from the electrical outlet and allow it to cool completely before cleaning.

6.2 Cleaning the Interior

- The oven features a non-stick interior coating for easier cleaning.
- Wipe the interior walls, bottom, and glass door with a damp cloth and mild, non-abrasive detergent.
- For stubborn stains, use a plastic scouring pad. Do not use metal scouring pads, as they can damage the non-stick coating and create a risk of electric shock.
- Ensure the interior is completely dry before next use.

6.3 Cleaning Accessories

- Remove the air fry mesh basket, baking pan, and crumb tray.
- Wash these accessories in warm, soapy water. For baked-on food, soak them before cleaning.
- Rinse thoroughly and dry completely before returning them to the oven.
- The crumb tray should be emptied and cleaned regularly to prevent grease buildup.

6.4 Cleaning the Exterior

- Wipe the exterior surfaces with a damp cloth and mild detergent.
- Do not use abrasive cleaners or metal polishers.
- Never immerse the oven, cord, or plug in water or any other liquid.

7. TROUBLESHOOTING

If you experience issues with your oven, please consult the following table before contacting customer service.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in. Timer not set.	Ensure the power cord is securely plugged into a working outlet. Turn the Timer Dial past the "OFF" position to activate the oven.
Food is not cooking evenly.	Oven overcrowded. Incorrect rack position. Food not flipped/shaken (Air Fry).	Cook food in smaller batches. Refer to recipe for recommended rack position. Flip or shake food halfway through cooking for even results, especially when air frying.
Excessive smoke during cooking.	Food residue or grease buildup. High-fat food.	Clean the oven interior and crumb tray thoroughly. Use the baking pan under the air fry basket to catch drips from fatty foods. Reduce cooking temperature if necessary.
Oven exterior is very hot.	Normal operation.	It is normal for the exterior surfaces to become hot during operation. Ensure adequate clearance around the oven and always use oven mitts.

8. SPECIFICATIONS

- **Model:** TSSTTVLS25
- **Brand:** Oster
- **Capacity:** 25 Liters
- **Power:** 1500 Watts
- **Material:** Stainless Steel
- **Dimensions (approx.):** 49 cm (Depth) x 45 cm (Width) x 31 cm (Height)
- **Weight (approx.):** 6.94 kg
- **Temperature Range:** Up to 230°C (450°F)
- **Timer:** 60 minutes with auto shut-off
- **Functions:** Air Fry, Bake/Toast, Roast, Convection, Keep Warm
- **Special Features:** Non-stick interior, removable crumb tray

9. WARRANTY AND SUPPORT

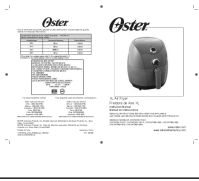


Oster products are manufactured to high-quality standards. For information regarding warranty coverage, product registration, or customer support, please refer to the warranty card included with your purchase or visit the official Oster website. Do not attempt to repair the appliance yourself; contact authorized service personnel for assistance. For further assistance, please visit www.oster.com or contact your local customer service.



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Related Documents - TSSTTVLS25

	<p>Manual de Instrucciones Horno de Mostrador Oster con Freidora de Aire TSSTTVLS25/TSSTTVLS35</p> <p>Guía completa de instrucciones para el horno de mostrador Oster con freidora de aire, modelos TSSTTVLS25 y TSSTTVLS35. Incluye precauciones de seguridad, uso de funciones, limpieza, almacenamiento y solución de problemas.</p>
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	<p>Manual de Instrucciones Oster CKSTAFOV3 Súper Freidora de Aire</p> <p>Guía completa para la Súper Freidora de Aire Oster CKSTAFOV3, incluyendo precauciones de seguridad, instrucciones de uso, limpieza, mantenimiento, tabla de cocción y solución de problemas.</p>
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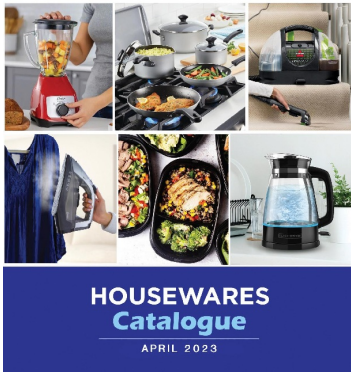
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Guía completa de instrucciones para el horno de mostrador Oster con freidora de aire, modelos TSSTTVLS25 y TSSTTVLS35. Incluye precauciones de seguridad, uso de funciones, limpieza, almacenamiento y solución de problemas.

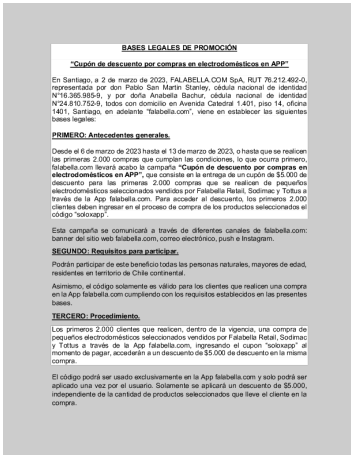
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TABLE OF CONTENTS HOME Affresh 50 Alpine
Cui ... ce Extractor Oster 1/CS 10610705 JE320S Juice Extractor Stainless Steel
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