

Oster TSSTTVFDMAF-013

Oster 42-Liter French Door Air Fryer Oven Instruction Manual

Model: TSSTTVFDMAF-013

1. INTRODUCTION

Thank you for purchasing the Oster 42-Liter French Door Air Fryer Oven. This versatile appliance is designed to provide a wide range of cooking functions, including toasting, baking, broiling, turbo convection baking, and air frying. With its spacious interior and convenient French doors, preparing meals for your family is made easier and more efficient. Please read this instruction manual thoroughly before operating your new appliance to ensure safe and optimal performance. Keep this manual for future reference.

2. IMPORTANT SAFEGUARDS

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.
- Oversized 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, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- 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, or any materials that could catch fire or melt.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- To turn off the appliance, turn the timer dial to the OFF position.
- This appliance is for household use only.

3. PRODUCT OVERVIEW

Familiarize yourself with the components and controls of your Oster Air Fryer Oven.

3.1 Components



Figure 3.1: Front view of the Oster 42-Liter French Door Air Fryer Oven, showcasing its spacious interior with a chicken roasting and vegetables air frying.

1. **French Doors:** Designed to open simultaneously, saving counter space and providing easy access to the oven interior.
2. **Oven Interior:** Large 42-liter capacity, with 30 cm horizontal and 16 cm vertical space.
3. **Control Panel:** Features dials for temperature, function, and timer.
4. **Interior Light:** Illuminates the oven cavity for easy viewing of food.

3.2 Included Accessories

ACCESORIOS INCLUIDOS

Para hacer todo

Rejilla de metal para tostar, hornear y asar

Bandeja de migas desmontable

Bandeja para hornear

Cesta para freír con aire caliente

Figure 3.2: All included accessories: a metal rack for toasting, baking, and broiling; a removable crumb tray; a baking pan; and an air fry mesh basket.

1. **Cooking Rack:** For general baking, toasting, and broiling.
2. **Removable Crumb Tray:** Collects crumbs and drips for easy cleaning.
3. **Baking Pan:** Suitable for baking and roasting.
4. **Air Fry Mesh Basket:** Specifically designed for air frying, allowing hot air to circulate around food for crispy results.

3.3 Control Panel

 **CONTROL DE TEMPERATURA**
ajustable hasta 230°C

LUZ
interior

 **5 FUNCIONES**
pre programadas



BANDEJAS
para hornear, freír con aire
y bandeja de migas extraíble

 **TEMPORIZADOR**
de 60 minutos

Figure 3.3: Detailed view of the control panel, highlighting the adjustable temperature control up to 230°C, five pre-programmed functions, interior light, and 60-minute timer.

1. **Temperature Control Dial:** Adjusts temperature up to 230°C (450°F).
2. **Function Dial:** Selects one of the five cooking functions: Toast, Bake, Broil, Turbo Convection Bake, Air Fry.
3. **Timer Dial:** Sets cooking time up to 60 minutes. Includes a stay-on function.

4. SETUP AND FIRST USE

4.1 Unpacking

- Remove all packaging materials and any promotional labels from the oven.
- Check that all accessories listed in Section 3.2 are present.
- Inspect the oven for any damage. Do not use if damaged.

4.2 Initial Cleaning

- Wash the cooking rack, baking pan, and air fry mesh basket in warm, soapy water. Rinse and dry thoroughly.

- Wipe the interior and exterior of the oven with a damp cloth. Dry thoroughly.
- Do not immerse the main unit, cord, or plug in water or any other liquid.

4.3 Placement

- Place the oven on a flat, stable, heat-resistant surface.
- Ensure there is at least 10-15 cm (4-6 inches) of clearance on all sides of the oven for proper ventilation. Do not place directly against a wall or under cabinets.
- Plug the power cord into a 127V electrical outlet. Avoid using extension cords.

4.4 Initial Burn-Off

Before cooking food, it is recommended to run the oven empty for about 15 minutes to burn off any manufacturing residues. This may produce a slight odor or smoke, which is normal.

1. Set the Function Dial to "Bake".
2. Set the Temperature Control Dial to 230°C (450°F).
3. Set the Timer Dial to 15 minutes.
4. Ensure the area is well-ventilated during this process.
5. Once complete, allow the oven to cool down completely before use.

5. OPERATING INSTRUCTIONS

This oven features five versatile cooking functions. Always preheat the oven for optimal results, unless otherwise specified by your recipe.

5.1 General Operation Steps

1. Place the crumb tray in the bottom of the oven.
2. Place the appropriate rack/accessory in the desired position.
3. Place food on the accessory.
4. Close the French doors.
5. Select the desired cooking function using the Function Dial.
6. Set the desired temperature using the Temperature Control Dial.
7. Set the cooking time using the Timer Dial. The oven will begin heating.
8. When cooking is complete, the timer will ding and the oven will turn off. To stop cooking early, turn the Timer Dial to the "OFF" position.
9. Carefully remove food using oven mitts.

5.2 Cooking Functions

5.2.1 Toast Function

- Use the cooking rack.
- Place bread or other items directly on the rack.
- Set Function Dial to "Toast".
- Set Temperature Control Dial to the desired toast shade (light to dark).
- Set Timer Dial to the desired toasting time.

5.2.2 Bake Function

- Use the cooking rack with a baking pan or oven-safe dish.
- Set Function Dial to "Bake".
- Set Temperature Control Dial to the desired baking temperature.

- Set Timer Dial to the desired baking time.

5.2.3 Broil Function

- Place food on the baking pan, positioned on the top rack for best results.
- Set Function Dial to "Broil".
- Set Temperature Control Dial to the desired broiling temperature (usually high).
- Set Timer Dial for broiling time. Monitor food closely as broiling is a fast process.

5.2.4 Turbo Convection Bake Function

- This function uses a fan to circulate hot air, resulting in faster and more even cooking.
- Use the cooking rack with a baking pan or oven-safe dish.
- Set Function Dial to "Turbo Convection Bake".
- Set Temperature Control Dial to the desired temperature. Often, convection baking requires a slightly lower temperature or shorter cooking time than conventional baking.
- Set Timer Dial to the desired cooking time.

5.2.5 Air Fry Function



FREÍR CON AIRE

Para resultados perfectamente crujientes



*Comparado con freidoras tradicionales.

Figure 5.1: The air fry function in action, producing perfectly crispy results with up to 99.5% less oil compared to traditional deep frying.

- The air fry function uses significantly less oil (up to 99.5% less compared to traditional fryers) for healthier, crispy results.
- Place food in the air fry mesh basket, ideally with the baking pan underneath to catch drips.
- Set Function Dial to "Air Fry".
- Set Temperature Control Dial to the desired air frying temperature.
- Set Timer Dial to the desired air frying time. For best results, shake or flip food halfway through cooking.

6. CARE AND CLEANING

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

- **Crumb Tray:** Remove the crumb tray and discard crumbs. Wipe the tray with a damp cloth and dry thoroughly. Reinsert the tray.
- **Cooking Rack, Baking Pan, Air Fry Basket:** Wash these accessories in warm, soapy water. For stubborn food residue, soak them before cleaning. Rinse and dry thoroughly. These are not dishwasher safe.
- **Oven Interior:** Wipe the interior walls, bottom, and top with a damp cloth and mild liquid soap solution. Do not use abrasive cleaners or scouring pads. For baked-on grease, a non-abrasive oven cleaner designed for toaster ovens may be used, following

- product instructions carefully.
- **Oven Exterior:** Wipe the exterior with a damp cloth and dry thoroughly. Do not use abrasive cleaners.
 - **French Doors:** Clean the glass doors with a glass cleaner or a damp cloth. Avoid harsh chemicals that could damage the finish.
 - **Control Dials:** Wipe the control dials with a damp cloth. Do not immerse the control panel in water.
- Do not use steel wool pads or other metallic cleaning tools, as they can scratch surfaces and conduct electricity.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure the oven is securely plugged into a working outlet. Check your circuit breaker. Turn the Timer Dial past 10 minutes and then back to the desired time.
Food is not cooking evenly.	Improper rack position; overcrowding; uneven food placement.	Refer to recipe for recommended rack position. Do not overcrowd the oven; cook in batches if necessary. Arrange food in a single layer for air frying.
Excessive smoke during cooking.	Food residue/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.
Timer does not advance or stops.	Timer mechanism issue.	Ensure the timer dial is properly engaged. If the issue persists, contact customer support.
Oven exterior gets very hot.	Normal operation.	This is normal for toaster ovens. Always use oven mitts and ensure adequate clearance around the appliance. Keep away from children.

8. SPECIFICATIONS

Feature	Detail
Model Number	TSSTTVFDMAF-013
Capacity	42 Liters
Power	1700 Watts
Voltage	127V
Dimensions (L x W x H)	59.79 x 50.8 x 37.21 cm (23.54 x 20 x 14.65 inches)
Weight	11.92 kg (26.28 lbs)
Material	Stainless Steel
Max Temperature	230°C (450°F)
Timer	60 minutes with Stay-On option
Functions	Toast, Bake, Broil, Turbo Convection Bake, Air Fry

9. WARRANTY AND CUSTOMER SUPPORT

Oster products are manufactured to high-quality standards. For specific 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 warranty claims. For technical assistance, replacement parts, or customer service inquiries, please contact Oster customer support through their official channels. You can often find contact information on the product packaging or the brand's official website.

Oster Official Website: www.oster.com

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