

Oster OFOR250

Oster 25L Multifunction Oven and Fryer 10-in-1 User Manual

Model: OFOR250 (110V)

1. INTRODUCTION

Thank you for choosing the Oster 25L Multifunction Oven and Fryer. This versatile 10-in-1 appliance combines the functionalities of an oven and an air fryer, offering a wide range of cooking options for your kitchen. With a 25-liter capacity, it is suitable for preparing meals for the entire family. This manual provides essential information for safe operation, setup, usage, and maintenance of your new appliance.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference.

- Always ensure the appliance is placed on a stable, heat-resistant surface, away from walls and other appliances to allow for proper ventilation.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the 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.
- Do not use attachments not recommended by the appliance manufacturer, as this may cause injuries.
- 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.
- Do not use the appliance for other than intended household use.
- Always use oven mitts when handling hot materials inside the oven.

3. PACKAGE CONTENTS

Upon unpacking, please verify that all the following items are included:

- 1 x Oster 25L Multifunction Oven and Fryer Unit
- 1 x Baking Tray
- 1 x Grab Hook
- 1 x Thermal Glove
- 1 x Crumb Tray
- 1 x Air Fryer Basket
- 1 x User Manual



Figure 3.1: Included accessories for the Oster Multifunction Oven and Fryer.

4. PRODUCT OVERVIEW

The Oster 25L Multifunction Oven and Fryer is designed for ease of use and versatility. It features a digital display, intuitive controls, and a spacious interior.



Figure 4.1: Front view of the Oster Multifunction Oven and Fryer.

4.1 Control Panel

The control panel features a digital display for time and temperature, along with buttons and a dial for selecting functions and adjusting settings.

- **Digital Display:** Shows current time, temperature, and selected function.
- **Function Buttons:** Select between various cooking modes (e.g., Pre-heat, Air Fry, Oven).
- **Control Dial:** Adjusts time, temperature, and navigates pre-programmed settings.
- **Power Button (O/I):** Turns the appliance on or off.

4.2 Interior Components

- **Internal Lighting:** Allows you to monitor cooking progress without opening the door.
- **Adjustable Height Levels:** Multiple rack positions for optimal cooking of different food types.



Figure 4.2: Interior view with air fryer basket and baking tray.

5. SETUP

5.1 Unpacking and Placement

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Place the oven on a flat, stable, heat-resistant surface. Ensure there is at least 10-15 cm (4-6 inches) of space on all sides for proper air circulation.
3. Do not place the oven directly under cabinets or near flammable materials.

5.2 Initial Cleaning

1. Before first use, wipe the interior and exterior of the oven with a damp cloth.
2. Wash all accessories (baking tray, air fryer basket, crumb tray, grab hook) in warm, soapy water. Rinse thoroughly and dry completely.
3. Insert the crumb tray at the bottom of the oven.

5.3 First Use (Burn-in)

It is recommended to run the oven empty for about 15 minutes on a high temperature setting (e.g., 200°C / 400°F) to burn off any manufacturing residues. A slight odor or smoke may be present during this process; this

is normal. Ensure the area is well-ventilated.

6. OPERATING INSTRUCTIONS

The Oster Multifunction Oven and Fryer offers 10 manual functions and 11 pre-programmed functions for diverse cooking needs.

6.1 General Operation

1. Plug the appliance into a 110V power outlet.
2. Press the **Power (O/I)** button to turn on the oven. The digital display will illuminate.
3. Select your desired cooking function using the function buttons.
4. Adjust the temperature and time using the control dial.
5. Press the **Start/Pause** button (often integrated with the power button or a separate button) to begin cooking.

6.2 Manual Functions

The appliance features 10 manual cooking functions:

- **Air Fryer:** Uses rapid hot air circulation for crispy results with little to no oil. Ideal for French fries, chicken wings, and other fried foods.
- **Oven:** Standard baking function for cakes, casseroles, and roasted dishes.
- **Grill:** Heats from the top for browning and cooking thinner items.
- **Broil:** Intense top-down heat for searing and charring.
- **Turbo Convection:** Utilizes a fan to circulate hot air evenly, ensuring faster and more consistent cooking.
- **Toast:** Designed for toasting bread and similar items.
- **Reheat:** Gently warms food without drying it out.
- **Defrost:** Thaws frozen foods at a low temperature.
- **Keep Warm:** Maintains food at a serving temperature.
- **Dehydrate:** Uses low heat over an extended period to remove moisture from foods, suitable for fruits and vegetables.

6.3 Pre-Programmed Functions

For convenience, the oven includes 11 pre-programmed settings:

- Chicken
- Fish
- Ribs
- Shrimp
- Meat
- Chicken Wing
- Vegetables
- Bacon
- French Fries

- Lasagna
- Pizza

To use a pre-programmed function, select it from the control panel, and the oven will automatically set the optimal time and temperature. You may adjust these settings manually if desired.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your appliance.

7.1 Daily Cleaning

1. Always unplug the oven and allow it to cool completely before cleaning.
2. Remove the crumb tray and discard any crumbs. Wash the crumb tray in warm, soapy water.
3. Wipe the interior walls and glass door with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner can be used.
4. Clean the exterior with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.

7.2 Cleaning Accessories

The baking tray, air fryer basket, and grab hook should be washed in warm, soapy water after each use. Rinse thoroughly and dry completely. Note that the air fryer basket may require extra scrubbing with a brush for stuck-on food residues, as noted by some users.

7.3 Storage

Ensure the oven is clean and dry before storing. Store in a cool, dry place.

8. TROUBLESHOOTING

If you encounter any issues with your Oster Multifunction Oven and Fryer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; power button not pressed.	Ensure the power cord is securely plugged into a working 110V outlet. Press the power button firmly.
Food not cooking evenly.	Overcrowding; incorrect rack position; uneven food placement.	Avoid overcrowding the basket/tray. Use the recommended rack position. Arrange food in a single layer for best results. Utilize the Turbo Convection function for better heat distribution.
Smoke or unusual odor during operation.	Food residue; initial burn-in; excessive oil/grease.	For first use, this is normal (see Section 5.3). For subsequent uses, ensure the oven and accessories are clean. Reduce the amount of oil/grease if applicable. If smoke persists, unplug and contact support.

Problem	Possible Cause	Solution
Digital display not working.	Power issue; internal malfunction.	Check power connection. If the issue persists after checking power, contact customer support.

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

9. SPECIFICATIONS

Feature	Detail
Brand Name	Oster
Model Name	OFOR250
Part Number	OFOR250-127V
Color	Gray
Capacity	25 Liters
Voltage	110 Volts
Power (Watts)	1700 Watts
Material Type	Stainless Steel
Special Features	Programmable
Product Dimensions (LxWxH)	37.5 x 40 x 36.5 cm
Product Weight	8 kilograms
ASIN	B0B72CVBNT
EAN	7898700215960



Figure 9.1: Product dimensions.

10. WARRANTY AND SUPPORT

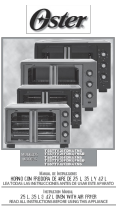

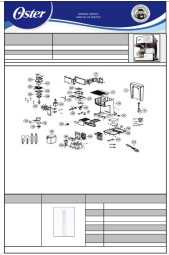



10.1 Warranty Information

This Oster appliance is covered by a manufacturer's warranty. Please refer to the warranty card included in your package for specific terms, conditions, and duration. Extended warranty options may also be available for purchase.

10.2 Customer Support

For technical assistance, service, or to inquire about replacement parts, please contact Oster customer support. Contact information can typically be found on the Oster official website or on the product packaging.

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	<p>Oster Countertop Oven with Air Fryer - 25L, 35L, 42L - Instruction Manual</p> <p>Comprehensive user manual for Oster Countertop Ovens (25L, 35L, 42L) with Air Fryer function. Includes safety instructions, operating guides, recipes, troubleshooting, and cleaning tips.</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 Prima Latte Espresso Machine Service Manual & Parts List</p> <p>Comprehensive service manual and exploded view parts list for the Oster Prima Latte BVSTEM6601S espresso machine, detailing components for 127V and 220V models.</p>
	<p>Oster BLSTDG Series Blender User Manual and Recipes</p> <p>Comprehensive user manual for the Oster BLSTDG Series Blender, covering important safeguards, features, operating instructions, cleaning, storage, recipes, and warranty information.</p>
	<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 Air Fryer & Oven Multi-Cooker User Manual</p> <p>Comprehensive user manual for the Oster Air Fryer & Oven Multi-Cooker, model CKSTAFOV3. Includes safety precautions, operating instructions, parts and accessories guide, cooking chart, troubleshooting tips, and warranty information.</p>