

Oster OFRT790

Oster Oven Fryer 12L Multi Touch 3-in-1 Instruction Manual

Model: OFRT790

1. 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 electric 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.
- 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.
- This appliance is for household use only.

2. PRODUCT OVERVIEW

The Oster Oven Fryer 12L Multi Touch 3-in-1 is a versatile kitchen appliance designed for air frying, roasting, and baking. It features a spacious 12-liter capacity, a user-friendly digital touch panel, and a removable door for convenient cleaning.

Key Features:

- **12L Capacity:** Ideal for preparing meals for families or entertaining guests.
- **Removable Door:** Facilitates easy cleaning and maintenance.
- **Color Touch Panel:** Modern and intuitive interface for operation.
- **Pre-programmed Functions:** One-touch settings for various dishes.
- **Shaking Time Alert:** Reminds you to shake or turn food for even cooking.
- **Adjustable Temperature:** Range from 0°C to 200°C (32°F to 392°F).

Components:

Familiarize yourself with the main components of your Oster Oven Fryer.



Figure 1: Front view of the Oster Oven Fryer, highlighting the digital touch panel and the interior with a frying basket.



Figure 2: Angled view of the appliance, providing a clearer look at the cooking chamber and its capacity.

3. SETUP

Unpacking and Initial Cleaning:

1. Carefully remove all packaging materials, stickers, and labels from the appliance.
2. Remove all accessories from inside the oven fryer.
3. Wash the frying basket, racks, rotisserie spit, and drip tray in warm, soapy water. Rinse thoroughly and dry completely.
4. Wipe the interior and exterior of the appliance with a damp cloth. Do not immerse the main unit in water.
5. Ensure all parts are dry before plugging in the appliance.

Placement:

- Place the oven fryer on a stable, heat-resistant, and level surface.
- Ensure there is adequate space (at least 10-15 cm or 4-6 inches) around the appliance for proper air circulation.
- Do not place the appliance near flammable materials or heat sources.

First Use (Burn-in):

It is recommended to run the appliance empty for about 10-15 minutes before first use to eliminate any manufacturing odors.

1. Plug the appliance into a grounded electrical outlet.
2. Set the temperature to 200°C (392°F) and the timer for 15 minutes.
3. A slight odor or smoke may be present; this is normal and will dissipate.
4. Once complete, allow the appliance to cool down completely before use.

4. OPERATING INSTRUCTIONS

Control Panel Overview:

The digital touch panel allows you to control all functions of the oven fryer.

- **Power Button:** Turns the appliance on/off.
- **Start/Pause Button:** Starts or pauses the cooking cycle.
- **Temperature Control (+/-):** Adjusts cooking temperature.
- **Time Control (+/-):** Adjusts cooking time.
- **Pre-programmed Function Icons:** Select specific cooking modes (e.g., fries, chicken, fish).
- **Light Button:** Turns the interior light on/off.
- **Rotisserie Button:** Activates the rotisserie function.

General Operation:

1. Place food inside the appropriate accessory (frying basket, rack, or rotisserie spit).
2. Close the oven door securely.
3. Press the Power Button to turn on the appliance.
4. Select a pre-programmed function or manually set the desired temperature and time using the +/- buttons.
5. Press the Start/Pause Button to begin cooking.
6. The appliance will beep when cooking is complete. Carefully remove food using heat-resistant gloves.



Figure 3: Oven fryer with door open, showing food in the frying basket.

Using the Rotisserie Function:

The rotisserie function is ideal for whole chickens or roasts.

1. Secure the food onto the rotisserie spit using the forks.
2. Insert the rotisserie spit into the designated slots inside the oven fryer.
3. Select a pre-programmed rotisserie setting or manually set temperature and time.
4. Press the Rotisserie Button to activate rotation.
5. Press Start/Pause to begin cooking.



Figure 4: Rotisserie function in action with a chicken cooking.

5. PRE-PROGRAMMED FUNCTIONS

The Oster Oven Fryer includes several pre-programmed settings for common dishes, simplifying your cooking process. These settings automatically adjust temperature and time for optimal results.

Shaking Time Alert:

For certain pre-programmed functions or manual settings, the appliance may emit a 'Shaking Time' alert. This is a reminder to shake the frying basket or turn the food on the rack/spit to ensure even cooking and browning. Open the door, perform the action, and close the door to resume cooking.

6. ACCESSORIES

Your Oster Oven Fryer comes with a range of accessories to enhance your cooking experience:

- **Frying Basket:** Ideal for air frying smaller items like fries, chicken wings, or vegetables.
- **Rack/Shelf:** Used for baking, roasting, or dehydrating. Multiple racks can be used simultaneously.
- **Rotisserie Spit with Forks:** For roasting whole chickens, roasts, or other large cuts of meat.
- **Drip Tray:** Placed at the bottom of the oven to catch oil and food debris, making cleanup easier.

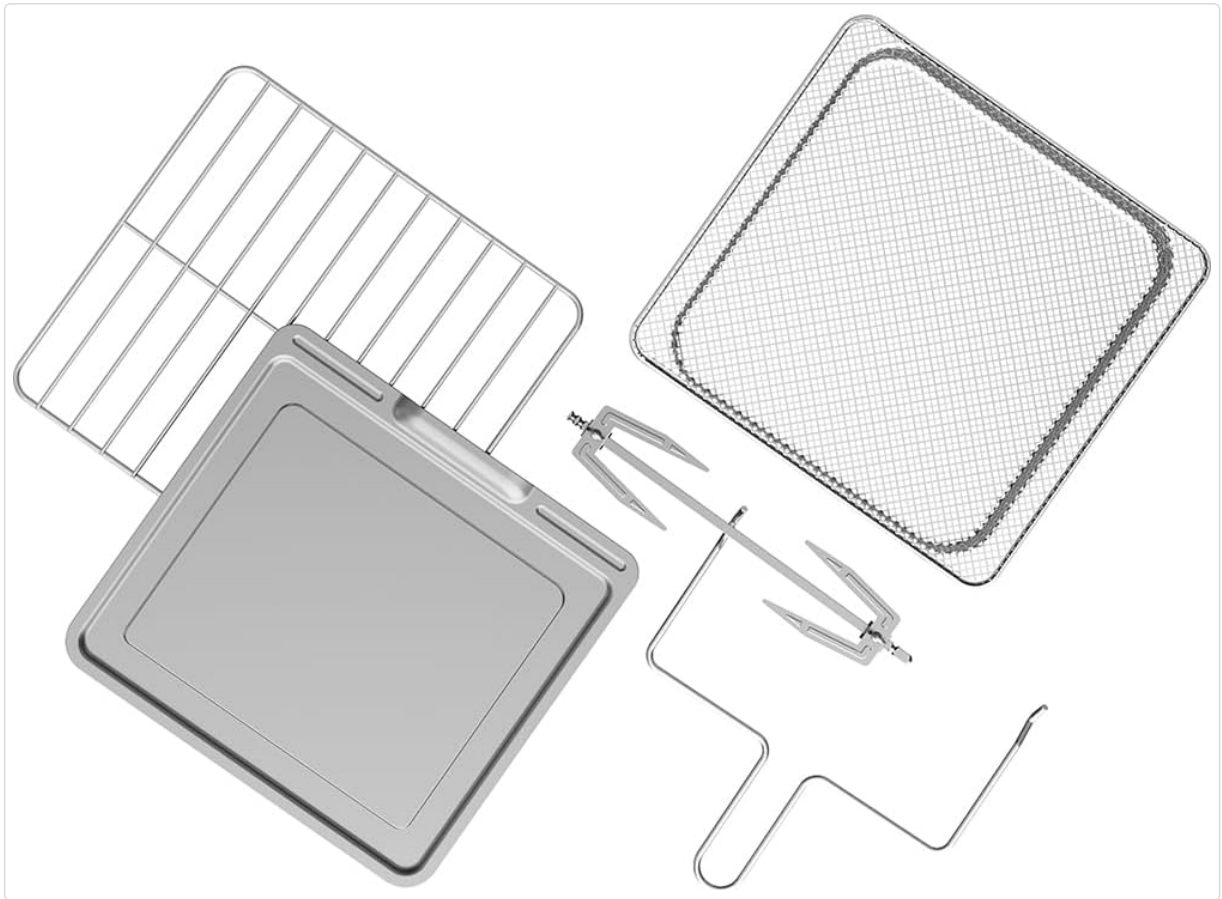


Figure 5: Included accessories: frying basket, rack, drip tray, and rotisserie parts.



Figure 6: Interior view with multiple accessories in place.

7. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your appliance. Always unplug the oven fryer and allow it to cool completely before cleaning.

Cleaning the Interior:

- Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive sponge.
- The removable door can be detached for thorough cleaning. Refer to the diagram for door removal instructions.
- Ensure the interior is completely dry before next use.



Figure 7: Illuminated interior of the oven fryer, ready for cleaning.

Cleaning Accessories:

- The frying basket, racks, rotisserie spit, and drip tray are generally dishwasher safe or can be washed by hand with warm, soapy water.
- For baked-on food, soak accessories in warm, soapy water before scrubbing.
- Avoid using abrasive cleaners or metal scouring pads, as these can damage the non-stick coating or finish.
- Pay special attention to corners and crevices of racks and baskets to ensure all food residue is removed.

Cleaning the Exterior:

- Wipe the exterior with a soft, damp cloth.
- Do not use harsh chemicals or abrasive materials.

8. TROUBLESHOOTING

If you encounter issues with your Oster Oven Fryer, consult the following table for common problems and solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure plug is securely in a working outlet. Check circuit breaker. Contact customer support if issue persists.
Food is not cooked evenly.	Overcrowding; incorrect temperature/time; food not shaken/turned.	Do not overcrowd the basket/rack. Adjust temperature/time. Utilize the 'Shaking Time' alert and turn food as needed.
White smoke coming from appliance.	Grease/oil residue; fatty food cooking.	Clean the drip tray and interior thoroughly. Reduce amount of oil used. Ensure food is not excessively fatty.
Rotisserie function not working.	Spit not properly installed; food too heavy/unbalanced.	Ensure rotisserie spit is correctly seated in the drive and support slots. Balance food on the spit.

9. SPECIFICATIONS






Feature	Detail
Brand	Oster
Model	OFRT790
Capacity	12 Liters
Color	Black
Material	Stainless Steel
Power	1700 Watts
Voltage	110 Volts
Temperature Range	0°C to 200°C (32°F to 392°F)
Dimensions (Product)	38.5 x 40.3 x 34 cm (Depth x Width x Height)
Weight (Product)	7.92 kg
Special Features	Programmable, Timer, Removable Door
Included Accessories	Frying basket, rack, rotisserie spit, drip tray


10. WARRANTY AND SUPPORT

This Oster product is covered by a limited warranty. For detailed warranty information, including terms, conditions, and duration, please refer to the warranty card included with your purchase or visit the official Oster website.

For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Oster Customer Support. Contact details can typically be found on the product packaging, the official Oster website, or your purchase documentation.

Related Documents - OFRT790

	<p>Manual de Instrucciones Oster XL Express Multi-Cooker CKSTPCEC8801</p> <p>Guía completa de instrucciones para el Oster XL Express Multi-Cooker (Modelo CKSTPCEC8801), cubriendo seguridad, uso, mantenimiento y solución de problemas.</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>
	<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 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 Waffle Makers: Instructions and Recipes</p> <p>A comprehensive guide to using Oster waffle makers, including important safety information, operating instructions, care and cleaning tips, and a variety of delicious waffle recipes and toppings.</p>

	<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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