

[Manuals.plus](#) /

> [Oster](#) /

> Oster 30L Electric Oven with Air Fryer Instruction Manual (Model TSSTTV30MAFNSB)

Oster TSSTTV30MAFNSB

Oster 30L Electric Oven with Air Fryer Instruction Manual

Model: TSSTTV30MAFNSB

INTRODUCTION

Thank you for purchasing the Oster 30L Electric Oven with Air Fryer. This appliance is designed for versatile cooking, offering functions such as air frying, baking, roasting, and toasting. Please read this manual thoroughly before initial use to ensure safe operation and optimal performance. Keep this manual for future reference.



Image: Front view of the Oster 30L Electric Oven with Air Fryer, showing food being cooked on two racks. The control knobs are

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- 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.
- 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.
- 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 place 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.
- Exercise extreme caution when removing tray or disposing of hot grease.
- Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.

PRODUCT OVERVIEW

The Oster 30L Electric Oven with Air Fryer is a versatile kitchen appliance designed to simplify your cooking. It features a 30-liter capacity, capable of accommodating up to 6 slices of bread or a 2.2 kg whole chicken. This oven offers four primary cooking functions: Air Fry, Bake, Roast, and Toast.

COCINA 2 VECES MÁS RÁPIDO

Con menos tiempo de
precalentamiento**

30 L

*Cabe un pollo de
hasta 2.2 kg*



**Comparado con un horno tradicional

Image: The Oster 30L Electric Oven with Air Fryer on a kitchen counter, emphasizing its 30L capacity and faster cooking capabilities.

Included Accessories

Your oven comes with the following accessories:

- 1 Baking Pan with Oster DiamondForce Coating
- 1 Baking Rack
- 1 Air Fry Mesh Basket
- 1 Crumb Tray

ACCESORIOS INCLUIDOS

RECUBRIMIENTO
ANTIADHERENTE
CON PARTÍCULAS DE DIAMANTE



- A** Bandeja para hornear con recubrimiento Oster® DiamondForce
- B** Rejilla para hornear
- C** Bandeja de malla para freír al aire
- D** Bandeja para migas

Image: The Oster 30L Electric Oven with its door open, displaying the interior and the various included accessories: baking pan, baking rack, air fry mesh basket, and crumb tray.

SETUP AND FIRST USE

Unpacking

1. Carefully remove the oven and all accessories from the packaging.
2. Remove any packing materials, stickers, or labels from the oven and its accessories.
3. Wash the baking pan, air fry mesh basket, baking rack, and crumb tray in warm, soapy water. Rinse and dry thoroughly.
4. Wipe the interior and exterior of the oven with a damp cloth. Dry thoroughly.

Placement

- Place the oven on a flat, stable, heat-resistant surface.
- Ensure there is adequate clearance (at least 10-15 cm or 4-6 inches) on all sides of the oven for proper ventilation. Do not place it directly against a wall or under cabinets.

- Do not place the oven near flammable materials such as curtains or paper.
- Plug the power cord into a grounded electrical outlet.

Before First Use

It is recommended to run the oven empty for approximately 15 minutes on the "Bake" setting at 200°C (400°F) to burn off any manufacturing residues. A slight odor or smoke may be present during this initial use; this is normal and will dissipate. Ensure the area is well-ventilated.

OPERATING INSTRUCTIONS

This oven features three control knobs for temperature, function, and timer, along with an interior light for monitoring.



MÁS CONTROL EN TU COCINA

Con temporizador de hasta
60 minutos



Image: The Oster 30L Electric Oven with its door open, highlighting the control panel with temperature, function, and timer knobs, and the interior light.

Control Panel Overview

- **Temperature Knob:** Adjusts cooking temperature from 90°C to 230°C (195°F to 450°F).

- **Function Knob:** Selects cooking mode (Air Fry, Bake, Roast, Toast).
- **Timer Knob:** Sets cooking time up to 60 minutes. Includes a "Stay On" function for longer cooking.
- **Power Indicator Light:** Illuminates when the oven is operating.
- **Interior Light:** Allows you to monitor food without opening the door.

Cooking Functions

1. Air Fry

The Air Fry function provides a crispy texture with significantly less oil compared to traditional frying methods. Use the air fry mesh basket for best results.

1. Place food in the air fry mesh basket, ensuring not to overcrowd.
2. Insert the mesh basket into the oven on the appropriate rack position (refer to recipe or trial and error for optimal results).
3. Turn the Function Knob to "Air Fry".
4. Set the Temperature Knob to the desired air fry temperature.
5. Set the Timer Knob to the desired cooking time. The oven will begin preheating and cooking.
6. The oven will automatically turn off when the timer expires.

4 MANERAS DE COCINAR



Freír al aire



Hornear



Asar



Tostar



Image: The Oster 30L Electric Oven with Air Fryer, illustrating the four cooking methods (Air Fry, Bake, Roast, Toast) and highlighting the benefit of 99.5% less oil for air frying.

2. Bake

Ideal for cakes, cookies, casseroles, and other baked goods. Use the baking pan or a suitable oven-safe dish.

1. Place food in the baking pan or an oven-safe dish on the baking rack.
2. Insert into the oven.
3. Turn the Function Knob to "Bake".
4. Set the Temperature Knob to the desired baking temperature.
5. Set the Timer Knob to the desired cooking time.

3. Roast

Perfect for meats, poultry, and vegetables. The 30L capacity can accommodate a whole chicken up to 2.2 kg.

1. Place food on the baking pan or a roasting rack within the oven.
2. Insert into the oven.

3. Turn the Function Knob to "Roast".
4. Set the Temperature Knob to the desired roasting temperature.
5. Set the Timer Knob to the desired cooking time.

4. Toast

For toasting bread, bagels, and frozen waffles.

1. Place items directly on the baking rack.
2. Insert into the oven.
3. Turn the Function Knob to "Toast".
4. Set the Temperature Knob to the desired toast shade (usually a higher temperature for shorter time).
5. Set the Timer Knob to the desired toasting time.

Note on Timer: For precise timing, especially for shorter durations, turn the timer knob past the desired time and then back to the correct setting. This engages the timer mechanism properly.

CARE AND MAINTENANCE

Proper care and maintenance will ensure the longevity and optimal performance of your Oster Electric Oven.

Cleaning

1. Always unplug the oven from the electrical outlet and allow it to cool completely before cleaning.
2. **Interior:** The oven features an anti-adherent interior. Wipe the interior walls, bottom, and top with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive sponge. Do not use steel wool, abrasive cleaners, or sharp objects, as these can damage the non-stick coating.
3. **Baking Pan (DiamondForce Coating):** The baking pan has an Oster DiamondForce coating, which is designed to be durable and easy to clean. Wash with warm, soapy water and a soft sponge. Do not use abrasive scrubbers.
4. **Air Fry Mesh Basket & Baking Rack:** These can be washed in warm, soapy water. For baked-on food, soak them before cleaning.
5. **Crumb Tray:** Pull out the crumb tray from the bottom front of the oven. Discard crumbs and wash the tray with warm, soapy water. Ensure it is completely dry before reinserting.
6. **Exterior:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners or polishes.
7. Never immerse the oven body, cord, or plug in water or any other liquid.



FÁCIL DE LIMPIAR

Con interior *antiadherente*



Image: A hand cleaning the anti-adherent interior of the Oster Electric Oven with a blue cloth, demonstrating its easy-to-clean surface.

Storage

Ensure the oven is completely cool and clean before storing. Store it in a dry place, away from direct sunlight and out of reach of children.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Oven does not turn on.	<p>Not plugged in.</p> <p>Power outlet not working.</p> <p>Timer not set.</p>	<p>Ensure the power cord is securely plugged into a working electrical outlet.</p> <p>Check the circuit breaker.</p> <p>Turn the Timer Knob to the desired cooking time or "Stay On".</p>
Food is not cooking evenly.	<p>Oven overcrowded.</p> <p>Incorrect rack position.</p> <p>Temperature or time settings incorrect.</p>	<p>Avoid overcrowding the oven; cook in smaller batches if necessary.</p> <p>Adjust rack position for optimal heat distribution.</p> <p>Verify temperature and time settings according to recipe or desired doneness.</p>

Problem	Possible Cause	Solution
Excessive smoke during cooking.	Food residue or grease buildup. High-fat foods.	Clean the oven interior and accessories thoroughly after each use. Use the crumb tray to catch drips. For very fatty foods, consider using a baking pan under the air fry basket.
Air fried food is not crispy.	Oven overcrowded. Too much oil used. Incorrect temperature/time.	Ensure food is in a single layer in the air fry basket. Use minimal oil, or none for some foods. Adjust temperature and time as needed; preheating may be beneficial.

SPECIFICATIONS

Feature	Detail
Brand	Oster
Model Name	TSSTTV30MAFNSB
Capacity	30 Liters
Product Dimensions (D x W x H)	32cm x 50cm x 33cm (12.6 in x 19.7 in x 13 in)
Weight	8.27 Kilograms (18.23 lbs)
Color	Black

Feature	Detail
Special Features	Indicator Light, 60-Minute Timer, Interior Light
Recommended Uses	Roasting, Air Frying, Baking, Toasting
Interior Material	Non-stick coating
Included Components	Baking Pan, Crumb Tray, Baking Rack, Air Fry Mesh Basket
UPC	053891178488