

Oster 2210065

Oster Compact Air Fryer Toaster Oven Model 2210065 Instruction Manual

Your guide to safe and efficient operation

1. INTRODUCTION AND OVERVIEW

The Oster Compact Air Fryer Toaster Oven Model 2210065 is a versatile countertop appliance designed for various cooking tasks. It combines the functionalities of an air fryer, toaster, convection oven, and broiler, offering five distinct cooking functions: Air Fry, Bake, Broil, Toast, and Warm. This compact unit features an 18 Qt (17L) capacity, capable of accommodating a whole chicken or a 9-inch pizza, while occupying minimal counter space. It utilizes Turbo Convection Heat Technology for efficient cooking and includes easy-to-use manual controls with a 60-minute timer. Essential accessories such as a baking pan, crumb tray, wire rack, and air fryer mesh rack are included to enhance your cooking experience.



Figure 1: The Oster Compact Air Fryer Toaster Oven.

2. IMPORTANT SAFETY INFORMATION

Before operating this appliance, please read all instructions thoroughly. Failure to follow these safety guidelines may result in fire, electric shock, or injury.

- Always unplug the appliance from the outlet when not in use or before cleaning.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot materials.
- Ensure adequate ventilation around the appliance during operation.
- Do not immerse the cord, plug, or appliance in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- 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 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 anything other than its intended use.

3. PRODUCT COMPONENTS

The Oster Compact Air Fryer Toaster Oven comes with the following accessories:

- Baking Pan
- Crumb Tray
- Wire Rack
- Air Fryer Mesh Rack

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories. Ensure all components are present and undamaged.
2. **Placement:** Place the oven on a stable, level, heat-resistant surface. Ensure there is at least 6 inches of clearance on all sides for proper ventilation. Do not place it directly under cabinets.
3. **First Use Cleaning:** Before first use, wash the baking pan, crumb tray, wire rack, and air fryer mesh rack in warm, soapy water. Wipe the interior and exterior of the oven with a damp cloth. Dry all parts thoroughly.
4. **Initial Burn-Off:** It is recommended to run the oven empty for approximately 15 minutes at 400°F (200°C) on the Bake function 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.

5. OPERATING INSTRUCTIONS

The oven features three manual control knobs for temperature, function, and time.



A HEALTHIER WAY TO FRY
Crispy results with 99.5% less oil
(versus traditional deep fryers)

Figure 2: Adjusting the temperature knob.



5 COOKING FUNCTIONS

Air fry, bake, broil, toast, and warm

Figure 3: Adjusting the function knob.

5.1. Temperature Control Knob

This knob allows you to select the desired cooking temperature, ranging from Warm (250°F / 120°C) up to 450°F (230°C).

5.2. Function Control Knob

Select one of the five cooking functions:

- **Warm:** For keeping food warm.
- **Broil:** For grilling and browning.
- **Bake:** For general baking.
- **Toast:** For toasting bread, bagels, etc.
- **Air Fry (Turbo):** For crispy results with less oil.

5.3. Timer Control Knob

This knob sets the cooking duration, up to 60 minutes. To activate the timer, turn the knob past the 20-minute mark and

then back to your desired time. The oven will automatically turn off when the timer reaches zero.

5.4. Rack Positions

The oven offers three adjustable rack positions to accommodate different food sizes and cooking needs. The air fryer mesh rack is typically used in the top position for optimal air circulation.



3 ADJUSTABLE RACK LEVELS

Cook multiple foods at once

Figure 4: Multiple rack positions for diverse cooking.

6. COOKING GUIDE

This section provides general guidance for using the oven's functions. Actual cooking times and temperatures may vary based on food type, quantity, and desired doneness.

6.1. Air Fry Function

The Air Fry mode utilizes Turbo Convection Heat Technology to circulate hot air, providing a crispy finish with up to 99.5% less oil compared to traditional deep fryers. Use the air fryer mesh rack for best results. Place food in a single layer to

ensure even cooking.

6.2. Bake Function

Ideal for baking cakes, cookies, casseroles, and roasting meats. Use the baking pan or a suitable oven-safe dish on the wire rack. The 18 Qt (17L) capacity is sufficient for a whole chicken or a 9-inch pizza.



COMPACT 18-QT. (17L) SIZE
Roomy enough for a whole chicken or a 9" pizza

Figure 5: Oven capacity accommodating a 9-inch pizza.

6.3. Broil Function

Use for browning, grilling, or melting cheese. Place food on the wire rack in the top position, close to the heating elements. Monitor food closely to prevent burning.

6.4. Toast Function

Perfect for toasting bread, bagels, and frozen waffles. The oven can toast up to 4 slices of bread simultaneously. Adjust the timer for desired toast shade.



TURBO CONVECTION HEAT TECHNOLOGY

Tech features deliver faster cooking and more even browning than conventional ovens

Figure 6: Toaster oven toasting four slices of bread.

6.5. Warm Function

Use this setting to keep cooked food warm before serving. Set the temperature to 'Warm' and the timer to the desired duration.

7. MAINTENANCE AND CLEANING

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

- **Crumb Tray:** The removable crumb tray makes cleanup easy. Slide it out from the bottom of the oven and discard any crumbs. Wash the tray in warm, soapy water, rinse, and dry thoroughly.
- **Racks and Pans:** Wash the baking pan, wire rack, and air fryer mesh rack in warm, soapy water. For stubborn food residue, soak them before washing. Rinse and dry completely.
- **Interior:** Wipe the interior walls with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads, as

they can damage the non-stick coating.

- **Exterior:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners.
- **Door:** Clean the glass door with a soft cloth and glass cleaner.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not turn on.	Appliance not plugged in. Timer not set.	Ensure the power cord is securely plugged into a working outlet. Turn the timer knob past 20 minutes and then back to the desired time.
Food not cooking evenly.	Food overcrowded. Incorrect rack position.	Ensure food is in a single layer, especially for air frying. Refer to cooking guidelines for recommended rack positions. Rotate food if necessary.
Excessive smoke during cooking.	Food residue or grease buildup. High-fat foods.	Clean the interior and crumb tray thoroughly. Use the baking pan under the wire rack to catch drips from fatty foods.
Timer not working.	Timer knob not properly engaged.	Turn the timer knob past 20 minutes and then back to the desired time to engage the mechanism.

9. SPECIFICATIONS

- **Brand:** Oster
- **Model Name:** Compact Air Fryer
- **Model Number:** 2210065
- **Color:** Black
- **Product Dimensions:** 16.9"D x 18.5"W x 12.3"H
- **Capacity:** 18 Quarts (17 Liters)
- **Wattage:** 1400 watts
- **Control Type:** Knob Control
- **Power Source:** Electric
- **Number of Shelves:** 3 (Adjustable Rack Positions)
- **Material:** Metal
- **Door Material Type:** Metal
- **Door Style:** Dropdown Door
- **Special Feature:** Removable Crumb Tray
- **Included Components:** Baking pan, crumb tray, wire rack, and air fryer mesh rack
- **GTIN/UPC:** 053891176835

10. WARRANTY AND SUPPORT

This Oster appliance is backed by a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions, including warranty duration and coverage details. For technical assistance, troubleshooting, or to inquire about replacement parts, please contact Oster Customer Support. Contact information can typically be found in the product packaging or on the official Oster website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question