



QUICK TIPS FOR USING YOUR OSTER® COUNTERTOP OVEN WITH AIR FRYER

Model: TSSTVMAF1

WARNING: This Quick Start Guide is not intended to be a substitute for the user manual, and you should read and understand the warnings and instructions in the user manual before using this appliance.

BEFORE USING YOUR COUNTERTOP OVEN

- Remove any stickers and papers in and on the countertop oven.
- Clean the wire rack, baking pan, and air fry basket with hot water, a small amount of dishwashing liquid, and a nonabrasive sponge or cleaning pan.

** During initial start up, you may detect a slight smell and/or smoke. Don't worry this is normal. Turn the temperature to 450° and let run for approximately 5 minutes to allow the smell or smoke to dissipate.

WARNING: Make sure there is a 6-inch (15.24cm) clearance between the countertop oven and any other surface.

TO USE THE AIR FRY FUNCTION

- 1 Place food on Air Fry Basket and position on top of Baking Pan in the top rack position.



- 2 Close glass door completely.



- 3 Turn the Function Knob to select AIR FRY. When in Air Fry mode, the top heating elements and air fry fan will operate once the timer has been set.



- 4 Turn the Temperature Control Knob to the desired temperature setting.



- 5 To set the timer, rotate the Timer Dial clockwise to your desired time. After cooking completes at the sound of the bell, the oven will automatically turn "Off." If cook time is less than 20 minutes, you must turn the Timer Dial past the 20 minutes mark to engage the timer then back to desired time.



AIR FRYING COOKING CHART

Food	WEIGHT	FUNCTION	TEMPERATURE (°F)	TIME (MIN)	OIL?
POTATOES					
Hand-Cut Fries	1 lb	AIR FRY	400 degrees	20 min	Yes
Hand-Cut Sweet Potato Fries	1 lb	AIR FRY	400 degrees	20 min	Yes
Frozen Hash Brown	1.3 lbs	AIR FRY	400 degrees	15 min	No
Frozen Fries (Thick Cut)	1.5 lbs	AIR FRY	450 degrees	20-25 min	No
Frozen Fries (Thin Cut)	1 lb	AIR FRY	450 degrees	10-15 min	No
MEAT/POULTRY/FISH					
Chicken Wings	1.7 lbs	AIR FRY	400 degrees	25 min	No
Steak	8 oz	AIR FRY	450 degrees	5-8 min	No
Pork Chops	8 oz	AIR FRY	400 degrees	20 min	No
Hamburger	4 oz	AIR FRY	400 degrees	10-15 min	No
Breaded Chicken Breast	1 lb	AIR FRY	350 degrees	10 min	No
Breaded Fish	1 lb	AIR FRY	400 degrees	10 min	No
Bacon	8 oz	AIR FRY	400 degrees	8-10 min	No
SNACKS					
Frozen Chicken Nuggets	1 lb	AIR FRY	400 degrees	10-15 min	No
Frozen Mozzarella Sticks	1 lb	AIR FRY	400 degrees	8-10 min	No
Frozen Onion Rings	10 oz	AIR FRY	400 degrees	10 min	No
Fresh Mixed Vegetables	1.5 lbs	AIR FRY	400 degrees	20 min	Yes

NOTE: The oven does not need to be pre-heated for Air Frying.

NOTE: Cook times are estimates and may vary based on food type and preparation.

FAQ ABOUT AIR FRYING

Should I toss my food in oil?

ANSWER: Not all foods will benefit from being tossed in oil prior to being air fried. Frozen foods and foods with a high fat content such as chicken wings or bacon do not require oil. To achieve crispy and browned results on foods such as hand-cut fries or vegetables, evenly coat food with about one tablespoon of oil.

Do I need to flip or toss my food halfway through the cooking cycle?

ANSWER: Large quantities of food can benefit from being tossed halfway through the cooking cycle to ensure even cooking and browning.

ADDITIONAL RESOURCES

For great recipes or any question you may have on your Oster® Countertop Oven please visit us at www.Oster.com or you can call us at: 1-800-334-0759.

STOP Please do not return product to the place of purchase, call us first at 1-800-334-0759.