Oster[®] Countertop oven WITH AIR FRYER

Model: TSSTTVMAF1

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.

 \cup

TO USE THE AIR FRY FUNCTION

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

۲

Close glass door completely.





 \bigcirc 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.



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? |
|-----------------------------|---------|----------|------------------|------------|------|
| Ротатоеѕ | | | | | |
| 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?

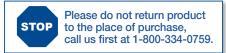
ANSWER: Not all foods will benefit from being tossed in oil prior to being air fried. Frozen foods and foods with a high fat content such as chicken wings or bacon do not require oil. To achieve crispy and browned results on foods such as hand-cut fries or vegetables, evenly coat food with about one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



© 2018 Sunbeam Products, Inc. All rights reserved. Distributed by Sunbeam Products, Inc., Boca Raton, Florida 33431. Printed in China. P.N. 196016 Rev A GCDS-0ST317543-SL

۲