User Manual **Convection Countertop Oven**

Manual del usuario **Horno por Convección para Mostrador**

MODEL/MODELO TSSTTVF815

Visit us at www.oster.com

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IMPORTANT SAFEGUARDS

SAVE AND READ THESE INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

- **READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USING THE TOASTER OVEN.**
- Do not touch hot surfaces. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Allow the unit to cool thoroughly before putting in or taking off parts. Always use the oven handles when moving the unit.
- When the unit is not in use and before cleaning, unplug the countertop oven from the wall outlet. **Note:** Make sure the oven is turned off before unplugging.
- To protect against risk of electrical shock, do not immerse the appliance in water or any other liquids.
- Close supervision is always necessary when this or any appliance is used near children. This appliance is not for use by children.
- Do not operate this appliance with a frayed or damaged cord or plug or after the appliance malfunctions or is dropped or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do not use attachments not recommended by the manufacturer; they may cause fire, electric shock or personal injury.
- Do not use outdoors or for commercial purposes.
- Do not use this appliance for other than its intended use.
- Do not let the cord dangle over the edge of a tabletop or countertop or touch hot surfaces.
- Do not place the appliance near a hot gas or electric burner or in a heated oven.
- Extreme caution should be used when using containers constructed of material other than metal or glass.
- A fire may occur if the countertop oven is covered or touching flammable materials, including curtains, draperies, walls, etc., when in operation. Do not store any items on top of the appliance when in operation.
- When using countertop oven, pull the unit out a minimum of 6 inches away from walls on all sides. Remove cords from other products from behind countertop oven.
- Do not store any materials, other than manufacturer's recommended accessories, in this unit when not in use.
- Do not place any flammable materials in oven, such as paper, cardboard, plastic or any materials that may catch fire or melt.
- Do not cover the oven rack or trays with metal foil. This will cause overheating of the appliance.
- Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
- Use extreme caution when removing tray or disposing of hot grease.
- To turn this appliance off, return all controls to the "OFF" position.
- To disconnect, turn all controls to "OFF", then remove plug from wall outlet.

THIS UNIT IS FOR HOUSEHOLD USE ONLY

SHORT POWER SUPPLY CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

For Products Purchased in the United States and Canada Only

To reduce the risk of electrical shock, this appliance has a polarized plug *(one blade is wider than the other)*. This plug fits a polarized outlet only one way; if the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. ***Do not*** attempt to modify the plug in any way.

SAVE THESE INSTRUCTIONS

Welcome

Congratulations on your purchase of an OSTER® Countertop Oven! If you require service on your OSTER® Counter Top Oven, do not return to place of purchase. Please contact us at www.oster.com or 1.800.334.0759.

Features of Your Countertop Oven

1. One Removable Wire Rack/Broil Rack
2. Temperature Selector Knob
3. Function Selector Knob
4. Timer Selector Knob
5. Power Light
6. Crumb Tray
7. Glass Door
8. Easy Clean Interior Walls
9. Baking Pan
10. Two Rack Positions

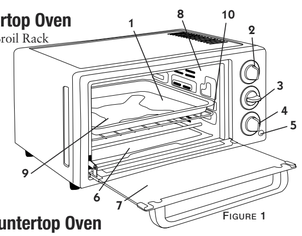

FIGURE 1

Learning About Your Countertop Oven

1. **Removable Wire Rack/Broil Rack –** To accommodate a wide variety of foods, use for all your broiling and grilling needs. See "Positioning Rack" section.
2. **Temperature Selector Knob –** Adjust the dial thermostat to the desired temperature.
3. **Function Selector Knob –** Select cooking function by turning the knob to the desired setting.
4. **Timer Selector Knob –** Adjust the dial to the desired time.
5. **Power Light –** Indicates that oven is on.
6. **Crumb Tray –** For crumbs or fallen food particles collection. Pulls out for easy cleaning.
7. **Glass Door –** Allows you to see food cooking.
8. **Easy Clean Interior Walls –** Allows for easy cleaning.
9. **Baking Pan –** Use for all your baking needs.
10. **Two Rack Positions**

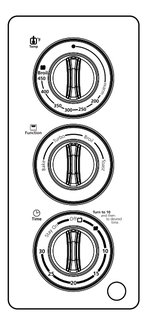

FIGURE 2

Preparing To Use Your Countertop Oven for the First Time

If you are using your countertop oven for the first time, please be sure to:
Remove any stickers from the surface of the oven.
Open oven door and remove all printed documents and paper from inside the countertop oven.
Clean the rack, tray, and pan with hot water, a small amount of dishwashing liquid and a non-abrasive sponge or cleaning pad.
DO NOT IMMERSE THE BODY OF THE UNIT IN WATER.
Dry the unit thoroughly before using.
Select a location for the countertop oven. The location should be in an open area on a flat counter where the plug will reach an outlet.
Plug the countertop oven into a 120 Volt AC electrical outlet.
The heating elements are designed to work efficiently and maintain a precise temperature. You may not see the elements glowing, however they are working properly.
PLEASE NOTE – It is recommended that the countertop oven heat at 450° for approximately 15 minutes to eliminate any manufacturing residue that may remain after shipping.

Using Your Countertop Oven

Preheating the Oven

Place oven rack into the desired position before heating the oven. *(See "Positioning Rack" Section)*
Turn the temperature control knob to the desired temperature.
Turn the knob to the desired function.
Set the timer knob to desired time and allow 7–9 minutes for the oven to preheat.

To Use the Variable Broil Function

Select desired oven rack position. *(See "Positioning Rack" Section)*
Place the baking pan underneath the baking rack to make broiler pan.
Arrange food on broiler pan.
Close the door to the first notch, leaving approximately a 3-inch gap at the top. This will insure adequate airflow during broiling.
Turn the function dial to BROIL. Only the top heater element will operate.
Turn the temperature control knob to the desired temperature.
Turn the timer knob to the desired time. The timer can be set to for up to 30 minutes.
At the end of the cooking time, a bell signal sounds, and the oven turns off automatically.
To set the timer for less than 10 minutes, **turn the timer past the 10-minute mark to engage timer switch and then turn it back to desired time;** it can then be set for cooking that will only require a few minutes.
Turn food over about halfway through the broiling time.
When broiling is completed, open door fully and remove food carefully with oven mitt.
WARNING: Do not leave countertop oven unattended.

To Use the Bake Function

Select desired oven rack position. *(See "Positioning Rack" Section)*
Arrange food on the wire rack or in the baking pan.
Turn the function dial to BAKE. Both the top and bottom heater elements will operate.
Turn the temperature control knob to the desired temperature.
Turn the timer knob to the desired time. The timer can be set for up to 30 minutes.
At the end of the cooking time, a bell signal sounds and the oven turns off automatically.
To set the timer for less than 10 minutes, **turn the timer past the 10-minute mark to engage timer switch and then turn it back to desired time;** it can then be set for cooking that will only require a few minutes.
NOTE – The top and bottom heating elements will cycle ON and OFF to maintain the desired temperature.

To Use the Turbo Convection Bake Function

Select desired oven rack position. *(See "Positioning Rack" Section)*
Arrange food on the wire rack or in the baking pan.
Turn the function dial to TURBO CONVECTION BAKE. Both the top and bottom heater elements will operate.
Turn the temperature control knob to the desired temperature.
Turn the timer knob to the desired time. The timer can be set for up to 30 minutes.
At the end of the cooking time, a bell signal sounds and the oven turns off automatically.
To set the timer for less than 10 minutes, **turn the timer past the 10-minute mark to engage timer switch and then turn it back to desired time;** it can then be set for cooking that will only require a few minutes.
NOTE – The top and bottom heating elements will cycle ON and OFF to maintain the desired temperature.
When baking is completed, open door fully and remove food carefully with oven mitt.
WARNING: Cooked food can be very hot. Handle with care.
Do not leave countertop oven unattended.
Defrosting Tip – When defrosting, do not preheat oven. Turn Temperature Control to 250°F. Allow 15 to 20 minutes per side for meats or fish to defrost. Always cook food promptly after thawing.

FAQs About Turbo Convection Baking

What is Turbo Convection Bake?
Answer: In your Countertop Oven there is a built in fan that circulates the hot air in the oven chamber to better heat the food.
How do I adjust the time for Turbo Convection Bake?
Answer: On average, convection will shorten the cooking time by 30% but it varies by food. It is suggested to go with a shorter cooking time to start with and then add time if it is needed.
What are the best foods to use with Turbo Convection Baked?
Answer: While a shorter cook time is often desirable, bake goods in particular benefit from convection cooking as the circulating air keeps oven temperature consistent throughout.

To Use the Toast Function

Select desired oven rack position. *(See "Positioning Rack" Section)*

NOTE – Different types of bread require different settings. Lighter breads and waffles require a lighter setting. Darker breads, muffins, and English muffins require a darker setting.

Arrange food on the wire rack.
1. Turn the function dial to TOAST. Both the top and bottom heater elements will operate.
2. Turn the temperature control knob to the 450°F/TOAST setting.
3. To set the timer, **turn the timer past the 10 minute mark** to engage timer switch and set back to desired toast time.

When toasting is completed, open door fully and remove food carefully with oven mitt.

NOTE – The top and bottom heating elements will cycle ON and OFF to maintain the desired temperature.

WARNING: Cooked food can be very hot. Handle with care.
Do not leave countertop oven unattended.

For product questions contact:
Sunbeam Consumer Service
USA : 1.800.334.0759
Canada : 1.800.667.8623
www.oster.com

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Positioning Rack

To accommodate a wide variety of foods the oven has two rack positions. *(See Figure 3)*
Positioning of the rack will depend on the size of the food and desired browning.
Before removing the rack allow the unit to cool.
For best toast and pizza results, position the rack in the upper rack position.

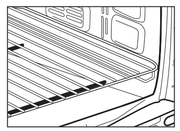


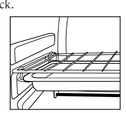
FIGURE 3

PLEASE NOTE – The oven rack may tilt downward causing food to shift when the rack is pulled out, proceed with caution.

Positioning Pan

- To accommodate a wide variety of foods the oven has two pan positions. The pan can be placed on top of the rack or inserted into the guide rails below the rack. (See Figure Below)
- Before removing the pan allow the unit to cool.
- Positioning of the oven pan will depend on the desired cooking method. For baking, place the pan on top of one of the racks. For grilling or broiling, insert the pan into the guide rails below the rack and place the food on top of the rack.

For Baking



For Grilling or Broiling

Cleaning Your Countertop Oven

Before cleaning your OSTER® countertop oven, turn controls to OFF, unplug cord, and allow it to cool. To clean, wipe with damp cloth. **DO NOT IMMERSE IN WATER!** Make sure to use only mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit. Empty crumb tray frequently to avoid accumulation of crumbs. countertop oven racks are dishwasher safe *(top of dishwasher only)*.

Storing Your Countertop Oven

Allow the appliance to cool completely before storing. If storing the countertop oven for long periods of time, make certain that the countertop oven is clean and free of food particles. Store the countertop oven in a dry location such as on a table or countertop or cupboard shelf. Other than the recommended cleaning, no further user maintenance should be necessary.

HELPFUL TIPS / TROUBLESHOOTING

PROBLEM	POTENTIAL CAUSE	SOLUTION
• Overcooked / Undercooked Foods	• Incorrect temperature or time setting • Rack placement	• You may have to adjust the time and temperature to desired taste. • Because your countertop oven is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time. • Refer to "Positioning Rack" Section, Page English-4. Rack may need to be adjusted to accommodate food type.
• Burnt Smell	• Food build-up inside oven, on heating elements or in crumb tray.	• Refer to "Cleaning Your countertop oven" Section, Page English-5.
• Oven does not turn ON	• Unit is unplugged • Timer was not turned past 10 minute mark.	• Plug the countertop oven into a 120-volt AC electrical outlet. • Set timer knob and temperature knob to desired setting. Both must be turned on to operate the countertop oven.
• Only one heating element is heating up	• Function setting selection determines which heating element will operate.	• When toasting, make sure the oven is **not** set to broil setting.
• Heating elements do not stay ON	• Heating elements will cycle ON and OFF to maintain proper heat.	• Be certain that function is as desired.

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1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

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This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How To Obtain Warranty Service

In the U.S.A.
If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.334.0759 and a convenient service center address will be provided to you.

In Canada
If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.667.8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

NOTES:

PRECAUCIONES IMPORTANTES

LEA Y GUARDE ESTAS INSTRUCCIONES

Cuando se usen aparatos eléctricos, siempre se deben seguir precauciones básicas de seguridad, entre las que se incluyen las siguientes:

- **LEA TODAS LAS INSTRUCCIONES, LAS ETIQUETAS DEL PRODUCTO Y LAS ADVERTENCIAS ANTES DE USAR EL HORNO DE MOSTRADOR.**
- No toque las superficies calientes. Siempre utilice guantes de horno al manejar materiales calientes y deje que las partes metálicas se enfríen antes de limpiarlas. Deje enfriar bien el aparato antes de poner o quitar piezas. Siempre utilice las asas del horno cuando lo mueva.
- Cuando no se esté usando el horno de mostrador y antes de limpiarlo, desenchúfelo del tomacorriente. Nota: Verifique que el horno esté apagado antes de desenchufarlo.
- Para protegerse contra el riesgo de descarga eléctrica, no sumerja el aparato en agua ni en ningún otro líquido.
- Siempre es necesaria una supervisión directa cuando éste o cualquier aparato se use cerca de niños. Este aparato no debe ser usado por niños.
- No use éste ni ningún otro aparato con un cordón o ficha gastados o dañados, ni después de que el aparato no haya funcionado bien, se haya caído o se haya dañado de alguna forma. Devuelva el aparato al taller de servicio autorizado más cercano, para su examen, reparación o ajuste.
- No utilice accesorios no recomendados por el fabricante ya que pueden provocar incendios, descarga eléctrica o lesiones personales.
- No lo use al aire libre ni para fines comerciales.
- No use este aparato para ningún otro fin que no sea el previsto.
- No permita que el cordón cuelgue del borde de una mesa o de un mostrador, ni que toque superficies calientes.
- No coloque el aparato cerca de un quemador eléctrico o de gas caliente ni en un horno caliente.
- Se debe emplear extrema precaución al usar recipientes hechos de algún material que no sea metal o vidrio.
- Puede producirse un incendio si el horno de mostrador está cubierto o está tocando materiales inflamables, incluyendo cortinas, colgaduras, paredes, etc. cuando esté en funcionamiento. No guarde ningún artículo encima del aparato cuando esté en funcionamiento.
- Cuando use el horno de mostrador, colóquelo a un mínimo de 6 pulgadas alejado de la pared por todos sus lados. Quite los cordones de otros artículos que puedan estar detrás del horno de mostrador.
- Cuando no se esté usando, no guarde ningún material en este aparato, aparte de los accesorios recomendados por el fabricante.
- No coloque ningún material inflamable en el horno, como papel, cartón, plástico ni cualquier material que pueda prenderse fuego o derretirse.
- No cubra el horno con papel de aluminio. Esto provocará un recalentamiento del aparato.
- No se deben introducir alimentos ni utensilios metálicos demasiado grandes en el aparato, ya que pueden provocar un incendio o el riesgo de descarga eléctrica.
- No lo limpie con estropajos de metal. Pueden romperse trozos del estropajo y tocar piezas eléctricas, con el peligro de que provoquen una descarga eléctrica.
- Al asar a la parrilla, tenga sumo cuidado cuando retire la bandeja o se deshaga de la grasa caliente.
- Para apagar este aparato, coloque todos los controles en la posición de apagado "OFF".
- Para desconectar, gire todos los controles a la posición apagada ("OFF") y luego saque la ficha del tomacorriente.

Eeste Aparato Es Sólo Para Uso Doméstico

Instrucciones Para El Cordón Eléctrico Corto

Se proporciona un cordón eléctrico corto para reducir el posible riesgo de engancharse o tropezar con un cordón más largo. Se puede usar un cordón de alargue si se tiene cuidado. Si se usa un cordón de alargue, la clasificación eléctrica del cordón debe ser al menos tan grande como la clasificación eléctrica del aparato. El cordón de alargue se debe colocar de manera que no cuelgue del mostrador o de la mesa en donde los niños puedan tirar del mismo o tropezarse involuntariamente.

Para productos comprados sólo en los Estados Unidos y en Canadá

Para reducir el riesgo de descarga eléctrica, este aparato tiene una ficha polarizada *(una cuchilla de contacto es más ancha que la otra)*. Esta ficha sólo encaja en un tomacorriente polarizado de una forma, si la ficha no encaja perfectamente bien en el tomacorriente, inviértala. Si aún no encaja bien, comuníquese con un electricista competente. **No** intente cambiar la ficha de ninguna forma.

GUARDE ESTAS INSTRUCCIONES

Bienvenido

¡Felicitaciones por su compra de un horno de mostrador OSTER®! Si usted necesita servicio para su horno de mostrador OSTER®, no lo devuelva al lugar de compra. Contáctenos en www.oster.com o 1.800.334.0759.

Características de su horno de mostrador

1. Rejillas de alambre desmontables/Rejilla para asar a la parilla
2. Perilla selectora de la temperatura
3. Perilla selectora de las funciones
4. Perilla selectora del tiempo
5. Luz de energía
6. Bandeja para migas
7. Puerta de vidrio
8. Paredes interiores fáciles de limpiar
9. Bandeja para hornear
10. Dos posiciones para la rejilla

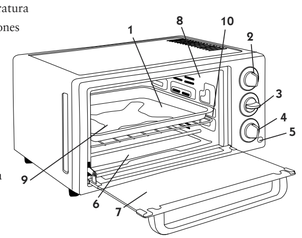
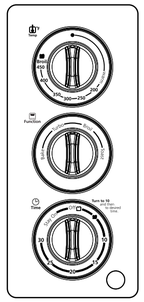


Figura 1

Información más detallada sobre su horno de mostrador

1. **Rejilla de alambre desmontable/Rejilla para asar a la parilla –** Para acomodar una amplia variedad de alimentos, utilícelo cada vez que sea necesario para hornear y asar. Ver la sección "Colocando la rejilla".
2. **Perilla selectora de la temperatura –** Regule el termostato de cuadrante a la temperatura deseada.
3. **Perilla selectora de la función –** Seleccione la función de cocción haciendo girar la perilla a el ajuste deseado.
4. **Perilla selectora del tiempo –** Seleccione la función del horno haciendo girar la perilla a la graduación deseada.
5. **Luz de energía –** Indica que el horno está encendido.
6. **Bandeja para migas –** Para recoger las migas o las partículas de alimentos que se caigan. Se saca para facilitar la limpieza.
7. **Puerta de vidrio –** Le permite ver cómo se cocinan los alimentos.
8. **Paredes interiores fáciles de limpiar –** Facilitan la limpieza.
9. **Bandeja para hornear –** Se usa para hornear.
10. **Dos posiciones para la rejilla**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