

Oster^{®/MD}

User Manual **Convection Oven with Pizza
Drawer**

Notice d'emploi **Four à convection avec
 tiroir à pizza**

MODEL/MODÈLE **TSSTTVPZDS-033**



Visit us at www.oster.ca

P.N. 192943

IMPORTANT SAFEGUARDS

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

- Read all instructions, product labels and warnings before using the countertop oven.
- Do not touch hot surfaces. Use handles or knobs.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- To protect against electrical shock, do not immerse the appliance in water or any other liquids.
- This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
- Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
- Do not operate this or any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or has been damaged in any manner. Take the Convection Oven with Pizza Drawer to the nearest Authorized Sunbeam Appliance Service Center for examination, repair or electrical or mechanical adjustment. Do not attempt to replace or splice a damaged cord.
- Do not use outdoors or for commercial purposes.
- Do not use this appliance for other than its intended use.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not let the cord hang over the edge of a tabletop or countertop or touch hot surfaces.
- Do not place the appliance on or 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 Convection Oven with Pizza Drawer 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 Convection Oven with Pizza Drawer, pull the unit out a minimum of 6 inches away from the wall, objects or other cords.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.

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- 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 tray or any part of the oven 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 creating a risk of electrical shock.
- Use extreme caution when moving an appliance containing hot liquids or removing the pan or disposing of hot grease or other hot liquids.
- To turn this appliance off and disconnect, return all controls to the "OFF" position and remove cord from outlet.

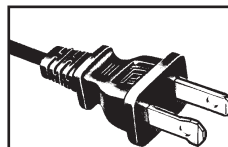
SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

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

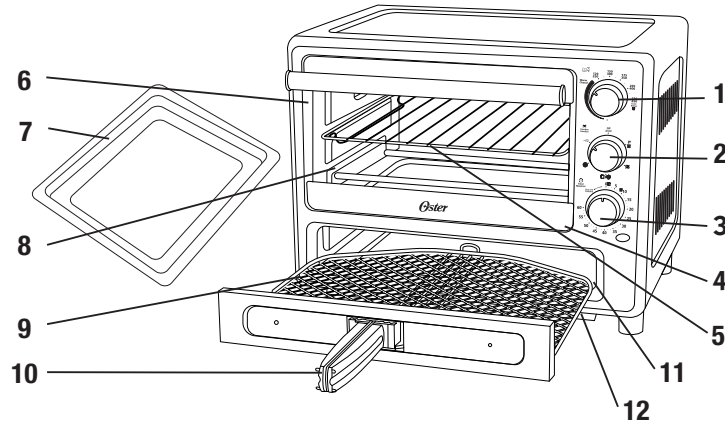


POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

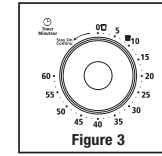
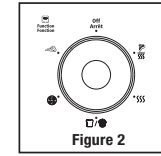
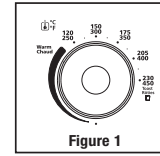
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LEARNING ABOUT YOUR CONVECTION OVEN WITH PIZZA DRAWER



1. **Temperature Control Knob** – Adjust the dial thermostat to the desired temperature. (See Figure 2)
2. **Function Selector Knob** – Select cooking function by turning knob to desired setting. (See Figure 1)
3. **Timer Control Knob with Bell Signal** – Set cooking time up to 60 minutes. Will automatically turn the oven OFF at the end of the cooking time. (See Figure 3)
4. **Upper Removable Crumb Tray** – For crumb or fallen food particles collection. Pulls out for easy cleaning.
5. **Removable Wire/Broil Rack** – Use for all your broiling and grilling needs. See “Positioning Rack” and “Positioning Pan” sections.
6. **Tempered Glass Door** – For front viewing of food.
7. **Baking Pan & Cookie sheet in one** – Use for all your baking needs. See “Positioning Pan” section.

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8. **Easy Clean Interior Walls** – Allows fast clean up.
9. **Pizza Tray** - Removable, easy to clean.
10. **Pizza Tray Handles** - Foldable for easy storage.
11. **Pizza Drawer** - Fits up to a 12-inch pizza.
12. **Lower Removable Crumb Tray** - For crumb or fallen food particles collection. Pulls out for easy cleaning.

PREPARING TO USE YOUR CONVECTION OVEN WITH PIZZA DRAWER FOR THE FIRST TIME

NOTE: During initial start up you may detect a slight smell and/or smoke. Turn the temperature to max and let run for approximately 5 minutes.

If you are using your Convection Oven with Pizza Drawer 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 Convection Oven with Pizza Drawer.
 - Clean the racks and pan with hot water, a small amount of dishwashing liquid and a non-abrasive cleaning pad.
- CAUTION:** Do not immerse the body of the unit in water.
- Dry the unit thoroughly before using.
 - Select a location for the Convection Oven with Pizza Drawer. The location should be in an open area on a flat counter where the plug will reach an outlet.
 - Plug the Convection Oven with Pizza Drawer into a 120 Volt AC electrical outlet.

CAUTION: When Convection Oven with Pizza Drawer is in use or cooling down, please be sure there is a 6-inch clearance between the Convection Oven with Pizza Drawer and any walls, objects or cords. Be sure the cord is not resting against the back of the Convection Oven with Pizza Drawer.

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TO USE THE BROIL FUNCTION (SEE FIG. 4)

Adjustable Broil allows the oven to broil at any temperature. Great for melting cheese at 150° F or cooking fish at 400° F. Adjust as needed.

- Step 1.** Place food on broil rack or on baking pan if needed. See “Positioning Rack” and “Positioning Pan” sections. When broiling, the rack cannot be placed in the lowest position.
- Step 2.** Close glass door leaving approximately a 3-inch opening at the top of the Convection Oven with Pizza Drawer.
- Step 3.** Turn the Function dial to Broil.
- Step 4.** Turn the Temperature dial to desired temperature.
- Step 5.** Turn the Timer to desired cook time.

NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

- Step 6.** When Broiling is complete, open door completely and remove food.

CAUTION: Cooked food and metal rack can be very hot, handle with care. Do not leave Convection Oven with Pizza Drawer unattended.

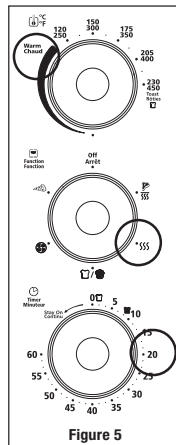
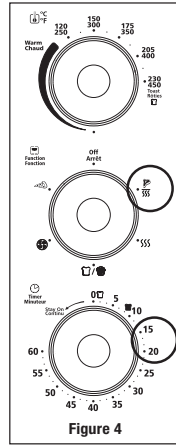
TO USE THE WARM FUNCTION (SEE FIG. 5)

- Step 1.** Place baking pan with food inside on wire rack.
- Step 2.** Close glass door completely.
- Step 3.** Turn the Function dial to Warm.
- Step 4.** Turn the Temperature dial past “Warm”.
- Step 5.** Turn the Timer to desired warming time.

NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

- Step 6.** When Warming is complete, open door completely and remove food.

CAUTION: Cooked food and metal rack can be very hot, handle with care. Do not leave unit unattended.



TO USE THE TOAST FUNCTION (SEE FIG. 6)

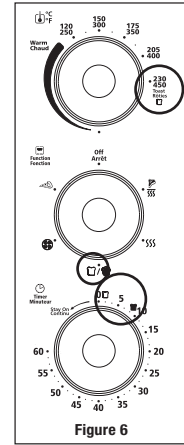
Select desired rack position. (See “Positioning Rack” Section)

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

- Step 1.** Place food on Wire Rack. For best toasting results, position the rack in the upper rack guide.
- Step 2.** Close glass door completely.
- Step 3.** Turn the Function dial to Toast/Bake. Both the top and bottom heater elements will operate.
- Step 4.** Turn the temperature control knob to the 450°/TOAST setting.
- Step 5.** To set the timer, turn the timer past the 20 minute mark to engage timer switch and set back to desired toast time (shade) between 0 and 10 minutes.

- Step 6.** When toasting is complete, a bell will sound. Open door completely and remove food.

CAUTION: Cooked food and metal rack can be very hot, handle with care. Do not leave unit unattended.



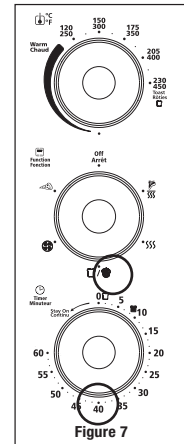
TO USE THE BAKE FUNCTION (SEE FIG. 7)

- Step 1.** Place baking pan with food inside on wire rack.
- Step 2.** Close glass door completely.
- Step 3.** Turn the Function dial to Toast/Bake.
- Step 4.** Turn the Temperature dial to desired setting.
- Step 5.** Turn the Timer to desired cook time.

NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

- Step 6.** When baking is complete, open door completely and remove food.

CAUTION: Cooked food and metal rack can be very hot, handle with care. Do not leave unit unattended.



FAQS ABOUT TURBO CONVECTION HEAT

What is Turbo Convection Heat?

Answer: In your Convection Oven with Pizza Drawer there is a built in fan that circulates the hot air in the oven chamber cooking your food faster and more evenly.

How do I adjust the time for Turbo Convection?

Answer: On average, the Turbo function will shorten the cooking time, 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?

Answer: While a shorter cook time is often desirable, baked goods in particular benefit from Turbo cooking as the circulating air keeps oven temperature consistent throughout.

TO USE THE TURBO CONVECTION HEAT FUNCTION (SEE FIG. 8)

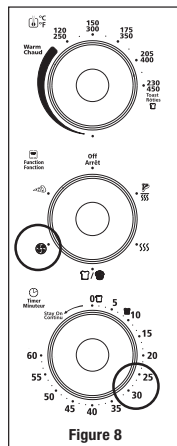
The Turbo Convection Heat Function turns on a built in fan that circulates hot air in the oven chamber cooking your food faster and more evenly. Preheat oven 5-7 minutes at desired temperature with oven rack in place.

- Step 1.** Place baking pan with food inside on wire rack.
- Step 2.** Close glass door completely.
- Step 3.** Turn the Function dial to Turbo.
- Step 4.** Turn the Temperature dial to desired setting.
- Step 5.** Turn the Timer to desired cook time.

NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

- Step 6.** When baking is complete, open door completely and remove food.

CAUTION: Cooked food and metal rack can be very hot, handle with care. Do not leave unit unattended.



TO USE THE PIZZA DRAWER FUNCTION (SEE FIG. 9)

The dedicated Pizza Drawer is ideal for 12-inch pizzas, bruschetta, appetizers, quesadillas and more.

When using the Pizza Function, you will be using the dedicated Pizza Drawer located in the lower part of the Convection Oven. Preheat according to pizza box instructions.

While the Pizza Drawer is in use, the upper oven will not turn on due to wattage constraints; however the residual heat can conveniently serve as a plate or food warmer.

- Step 1.** Fold out both pizza tray handles.
- Step 2.** Pull the pizza tray out of the unit.
- Step 3.** Place pizza tray on a clean flat surface and place the pizza on it. Make sure pizza is centered and not past any edges of the pizza tray.
- Step 4.** While holding the handles together, insert the pizza tray back into the pizza drawer.
- Step 5.** Turn the Function dial to Pizza. The oven will automatically be preset at the default temperature for optimal cooking performance.
- Step 6.** Turn the Timer to desired cook time.

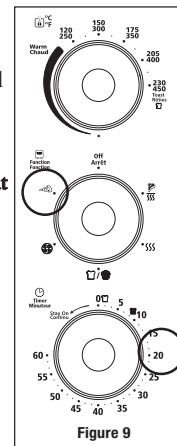
NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

NOTE: Cooking times for the pizza may vary and it might vary from box instructions. Cooking times might be less than that in the pizza box instructions. Monitor closely first time you use it to adjust time accordingly.

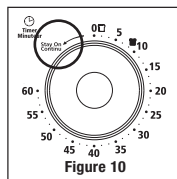
- Step 7.** Leave handles in the folded out position. Only the pizza tray handles are cool to the touch.
- Step 8.** When completed, use handles to pull the pizza tray out of the pizza drawer.
CAUTION: Cooked food and metal rack can be very hot, handle with care. Do not leave unit unattended.
- Step 9.** Place pizza tray on top of a heat resistant surface and carefully remove pizza.

TO USE THE TIMER AND STAY ON FEATURE (SEE FIG. 10)

After rotating the Temperature Dial to your desired temperature, then you must select from the following options on the Timer Dial. Pizza drawer does not require the temperature to be set, but will function with “stay on”.

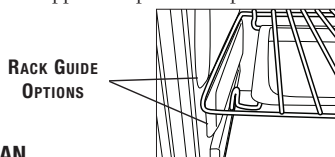


- For items requiring shorter cooking times, rotate the Timer Dial clockwise to the desired time. At the sound of the bell, the oven will automatically turn “Off.”
- For longer cooking times, rotate the Timer Dial counterclockwise to the “Stay On” setting. Cooking will continue until the Timer Dial is manually turned to the “Off” position and the bell will sound.



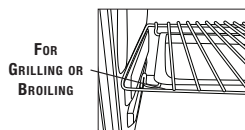
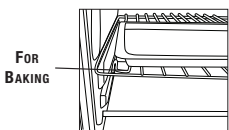
POSITIONING RACK

- To accommodate a wide variety of foods the oven has 2 rack positions. The rack can be inserted in the oven in the upper or lower rack guides. The rack will fit into either of the rack guides inside of the Convection Oven. (See Figure Below)
- Before removing the rack allow the unit to cool.
- To remove the rack, open the oven door and pull the rack towards the front of the oven. The rack will slide on the rack guides on the inside of the oven.
NOTE: the oven rack may tilt downward causing food to shift when the rack is pulled out, proceed with caution.
- Positioning of the oven rack will depend on the size of the food and desired browning. Move the rack to the lower rack position to prevent top browning and move the rack to the upper rack position to prevent bottom burning.



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 the rack. For grilling or broiling, insert the pan into the guide rails below the rack and place the food on top of the rack.



WARNING: The baking pan cannot be inserted into the guide rails below the rack in the lowest position.

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CLEANING YOUR CONVECTION OVEN WITH PIZZA DRAWER

CAUTION: to protect against electrical shock, do not immerse the appliance in water or any other liquids.

- Step 1. Turn all knobs to “OFF” position and remove plug from electrical outlet. Allow to cool.
- Step 2. Wipe unit down with damp cloth. Make sure to only use mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit.

CAUTION: Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.

- Step 3. Remove upper crumb tray by pulling out of Convection Oven or lower crumb tray of Pizza Drawer.
- Step 4. Shake off crumbs from crumb tray. Cleaning the crumb tray often will avoid any accumulations.
- Step 5. Remove wire rack and clean with damp cloth or place in top rack of dishwasher.

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

STORING YOUR CONVECTION OVEN WITH PIZZA DRAWER

Allow the appliance to cool completely before storing. If storing the Convection Oven with Pizza Drawer for long periods of time make certain that the Convection Oven with Pizza Drawer is clean and free of food particles. Store the Convection Oven with Pizza Drawer 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.	<ul style="list-style-type: none"> • Incorrect temperature or time setting. • Rack placement. 	<ul style="list-style-type: none"> • You may have to adjust the time and temperature to desired taste. • Because your Convection Oven with Pizza Drawer 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-9. Rack may need to be adjusted to accommodate food.
Burnt Smell.	<ul style="list-style-type: none"> • Food build-up inside oven, on heating elements or in crumb tray. 	<ul style="list-style-type: none"> • Refer to “Cleaning Your Convection Oven with Pizza Drawer” Section, Page English-10.
Only one heating element is heating up.	<ul style="list-style-type: none"> • Function setting selection determines which heating element will operate. 	<ul style="list-style-type: none"> • Check to see if the Broil or Warm setting is selected.
Heating elements do not stay ON.	<ul style="list-style-type: none"> • Heating elements will cycle ON and OFF to maintain proper heat. 	<ul style="list-style-type: none"> • Confirm function setting is the correct one of choice.

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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.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

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.



Oster^{®/MD}

For product questions contact:
Sunbeam Consumer Service
Canada : 1.800.667.8623
USA : 1-800-334-0759
www.oster.ca

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Pour toute question au sujet de ce produit, communiquez avec le
Service à la clientèle de Sunbeam
Canada : 1 800 667.8623
États-Unis : 1-800-334-0759
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Printed in China
TSSTTVPZDS-033_17EFM1

Imprimé en Chine
GCDS-OST51095-JC