



Model / Modèle
TSSTTV0000

User Manual
Countertop Oven

Notice d'emploi
Four posable



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 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 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.
- Always 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

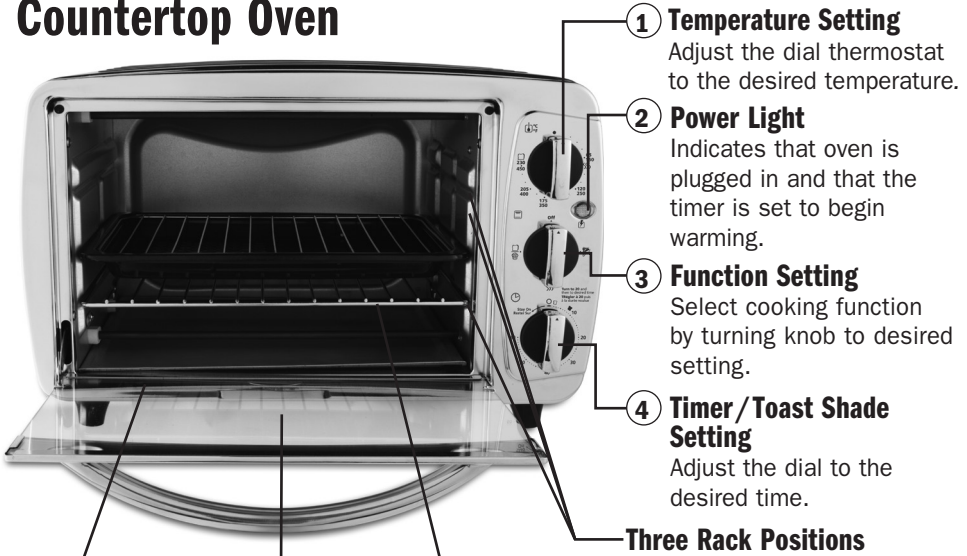
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least as great as the electrical rating 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

Learning About Your Countertop Oven



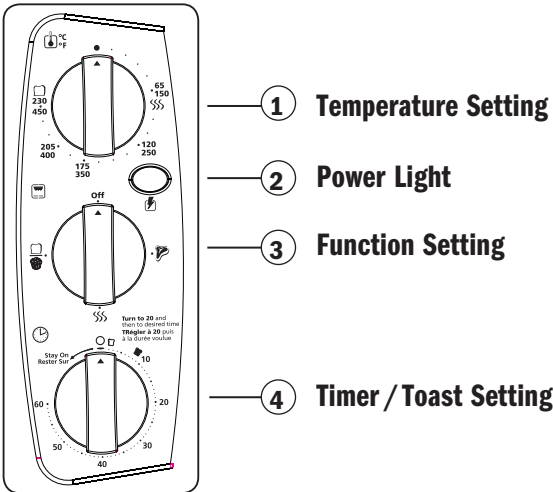
Removable Crumb Tray
Pulls out for easy cleaning.

Glass Door
Allows you to see food cooking.

Removable Wire Rack
To accommodate a wide variety of foods, the oven has a removable wire rack and three rack positions.

Baking Pan and Broiling Rack (Select Models Only)
Use for all your baking, broiling and grilling needs. (not shown)

Interior Light (Select Models Only)
Illuminates oven chamber when in use.



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.

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 – During initial start up, you may detect a slight smell and/or smoke. Don't worry, this is normal. Turn the temperature to 450°F(230°C) and let oven heat for approximately 15 minutes to allow the smell or smoke to dissipate.

GENERAL INFORMATION

Timer / Toast Shade Setting Tip

To set the timer for less than 20 minutes, **ALWAYS** turn the timer past the 20-minute mark to engage timer switch and then turn it back to desired time.

Heating Elements

The top and bottom heating elements will cycle ON and OFF to maintain the desired temperature. You may not see the heating elements glowing.

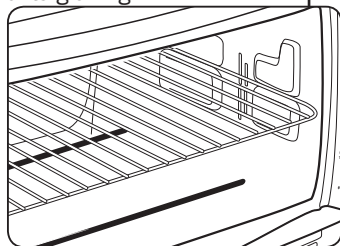
Positioning Rack

To accommodate a wide variety of foods the oven has three rack positions.

Positioning of the rack will depend on the size of the food and desired browning.

Before removing the rack allow the unit to cool.

PLEASE NOTE – For best toast and pizza results, position the rack in the center rack position.



Removing Food

Always open door fully and remove food carefully with oven mitt.

Using Your Countertop Oven

Toast Function

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.

- Set function to TOAST (3). Both the top and bottom heater elements will operate.
- Turn the Temperature Control Knob to the 450°F(230°C)/TOAST (1) setting.
- To set the timer (4), **ALWAYS turn the timer past the 20 minute mark** to engage timer switch and set back to desired toast setting.

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

Preheating the Oven

- Set to the desired Function (3).
- Turn the Temperature Control Knob (1) to the desired temperature.
- Set the Timer Knob (4) to desired time and allow 7–9 minutes for the oven to preheat.*

Bake Function (Select Models Only)

- Arrange food on the wire rack or in the baking pan.
- Set function to BAKE. (3) Both the top and bottom heater elements will operate.
- Turn the Temperature Control Knob (1) to the desired temperature.
- Turn the Timer Knob (4) to the desired time.*

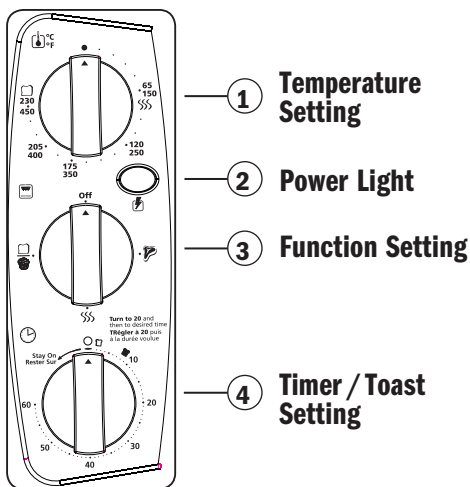
NOTE – The top and bottom heating elements will cycle ON and OFF to maintain the desired temperature.

Convection Bake Function (Select Models Only)

- Arrange food on the wire rack or in the baking pan.
- Set function to CONVECTION BAKE (3). Both the top and bottom heater elements will operate.
- Turn the Temperature Control Knob (1) to the desired temperature.
- Turn the Timer Knob (4) to the desired time.*

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

* To set the timer for less than 20 minutes, ALWAYS turn the timer past the 20-minute mark to engage timer switch and then turn it back to desired time.



FAQs About Convection Baking

What is Convection?

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 Convection?

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 Convection?

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

Variable Broil Function

- Place Broil Rack in Oven Pan to make Broiler Pan.
- Arrange food on Broiler Pan.
- Place Broiler Pan on oven rack.
- Close the door to the first notch, leaving a small gap at the top. This will ensure adequate airflow during broiling.
- Set function to BROIL (3). Only the top heater element will operate.
- Turn the Temperature Control Knob (1) to the desired temperature.
- Turn the Timer Knob (4) to the desired time. Turn food over about halfway through the broiling time.*

Warm Function

NOTE – The Warm Function is for warming and keeping food warm after heating.

- Arrange food on the Wire Rack or in the Baking Pan.
- Set Function to WARM (3). Only the bottom heating element will operate. (The heater elements will cycle ON and OFF to maintain temperature.)
- Turn the Temperature Control Knob (1) to the desired temperature or 175°F(80°C).
- Turn the Timer Knob (4) to the desired time.*

Cleaning Your Countertop Oven

1. Before cleaning your OSTER™ countertop oven, unplug it and allow it to cool.
2. 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 unit. Empty crumb tray frequently to avoid accumulation of crumbs. 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.



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

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	Incorrect temperature or time setting	You may have to adjust the time and temperature to desired taste. To set the timer for less than 20 minutes, turn the timer past the 20-minute mark to engage timer switch and then turn it back to desired time.
		Because your countertop oven is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
	Rack placement	Refer to “Positioning Rack” Section, Page English-4. Rack may need to be adjusted to accommodate food type.
Burnt Smell	First Use	It is recommended to heat countertop oven to 450°F(230°C) for approximately 15 minutes to eliminate any manufacturing residue that may remain after shipping.
	Food build-up inside oven, on heating elements or in crumb tray.	Refer to “Cleaning Your Countertop Oven” Section, Page English-6.
Oven does not turn ON	Unit is unplugged	Plug the countertop oven into a 120-volt AC electrical outlet.
	Timer was not turned past 20 minute mark.	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 and temperature is set at 450°F(230°C).
Heating elements do not stay ON	Heating elements will cycle ON and OFF to maintain proper heat. You may not see elements glowing.	Be certain that function is as desired.

Recipes

Brie and Artichoke Bruschetta

- 6 (⅓-inch-thick) slices of round country loaf
- 2 tablespoons balsamic vinegar
- 6 tablespoons extra virgin olive oil
- 6 oz. brie
- 2 (6 ½-oz.) jars marinated artichoke hearts, drained
- 1 tablespoon chopped fresh mint
- 1 (2 oz.) piece prosciutto or ham
- 1 tablespoon chopped fresh basil
- 1 small red onion, chopped
- ¼ cup parmesan shavings
- 1 tablespoon chopped garlic

Set Oster™ Toaster Oven to broil and pre-heat. Arrange bread in one layer on a baking pan, then brush tops with 2 tablespoons oil and season with salt and pepper. Broil until golden brown and transfer to a rack. Spread thin layer of Brie on toasted bread. Cut artichokes lengthwise into ¼-inch-thick slices and cut prosciutto into matchsticks. Heat 1 tablespoon oil in a 10-inch heavy bottom skillet on moderately high heat. Add the onions and garlic. Stir frequently until they become transparent. Add the artichokes and prosciutto, cook the artichokes until golden (about 4 minutes) then add the balsamic vinegar. Add the basil and mint, salt and pepper to taste. Spoon the mixture over the toast. Top with Parmesan and serve immediately.

Honey Mustard Chicken with Spicy Pecan Cornflake Crust

This savory dish is low fat and your kids will love it.

- 1 cup Dijon mustard
- ½ cup chopped pecans
- 1 cup honey
- Nonstick pan spray
- 3 pounds of skinless chicken thighs and/or breasts
- Olive oil for drizzling
- 1 teaspoon cayenne pepper
- 1 18-ounce box cornflake cereal, pulsed in food processor until flakes are crumbs

Preheat Oster Toaster Oven to 375°F(191°C). Mix the mustard and honey together in a medium shallow bowl. Thoroughly coat the chicken on both sides. Combine cayenne pepper, cornflakes and pecans in another shallow bowl. Spray baking pan with nonstick spray and place breasts in pan. Drizzle top with olive oil. Bake at 375°F(191°C) for 40 minutes or until chicken reaches internal temperature of 170°F(77°C) and is no longer pink in center.

Roasted Turkey Breast with Aromatic Vegetables

- 1 small turkey breast
- 2 stalks celery, cut into ¼ inch dice
- 2 cloves garlic, peeled
- 1 lemon, halved
- 1 or 2 sprigs each of fresh rosemary and fresh thyme
- Chili powder
- 1 small onion, cut into ¼ inch dice
- Kosher salt and pepper
- 3 small carrots cut into ¼ inch dice
- 1 ½ cups chicken broth

Preheat Oster™ Toaster Oven to 450°F(230°C). Sprinkle vegetables in bottom of an 11 inch baking pan with 1 ½ – 2 inches sides and top with turkey breast. Tuck garlic and herbs under breast. Squeeze lemon on top of turkey and season with chili powder, salt and pepper. Cook for 25 minutes. Reduce oven temperature to 325°F(163°C) and pour broth into bottom of pan, about 1 inch up the sides of the pan. Continue cooking until turkey juices run clear and it reaches internal temperature of 180°F(82°C).

Mustard and Herb Pork Tenderloin with Roasted Potatoes

- 1 package pork tenderloins, 1 ½–2 pounds
- 5 cloves garlic, peeled and minced
- 3 tablespoons Dijon Mustard
- 6 small Yukon Gold Potatoes, quartered
- 3 tablespoons fresh rosemary, stemmed and chopped
- 2 tablespoons olive oil
- 3 tablespoons fresh thyme, stemmed
- 1 teaspoon freshly cracked black pepper,
- 1 tablespoon Kosher salt, plus additional for potatoes

Preheat Oster™ Toaster Oven to 375°F(191°C). Coat pork with Dijon Mustard. In a small bowl, combine 2 tablespoons of rosemary, 2 tablespoons of thyme, salt, pepper and garlic. Spread over pork tenderloins and place in a large baking dish that fits comfortably inside toaster oven. Spread potatoes around pork and drizzle with olive oil. Sprinkle potatoes with salt and pepper and remaining 1 tablespoon of rosemary and thyme. Cook for ½ hour or until pork tenderloin is no longer pink in the center. Remove pork, cover with foil and set aside. Check potatoes by piercing with fork to see if tender and cook for an additional 15-20 minutes if necessary.

One 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?

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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.



For product questions:
Jarden Consumer Service
Canada : 1.800.667.8623
USA : 1.800.334.0759
www.oster.ca

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appelez le service à la clientèle de Jarden
Canada: 1 800 667.8623
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