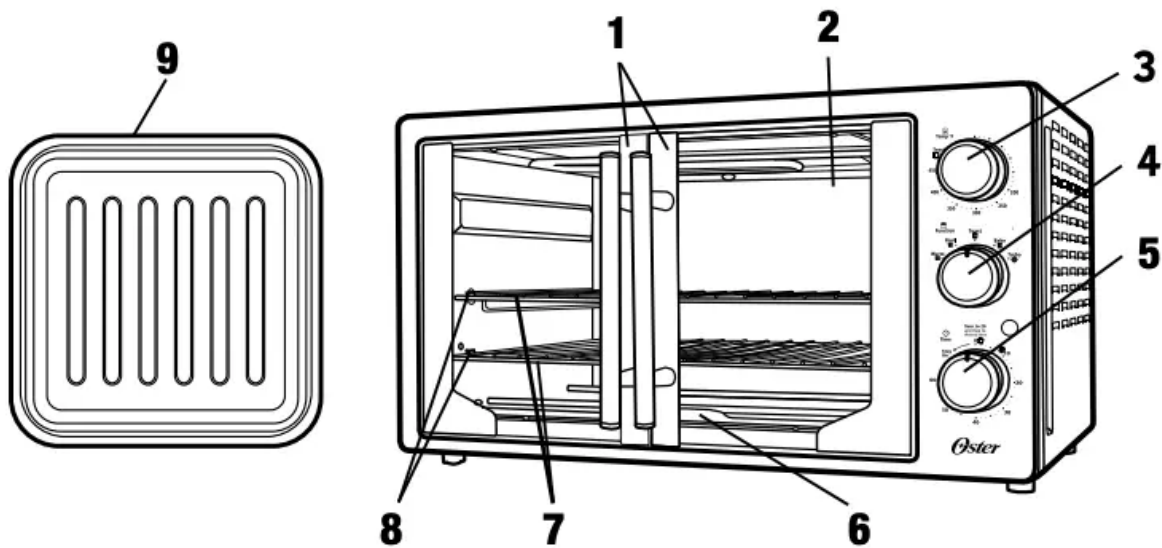


Learning About Your Countertop Oven



1.

Tempered Glass Doors – For front viewing of food.

2. Easy Clean Interior Walls – Allows fast clean up.

3. Temperature Control Knob – Adjust the dial thermostat to the desired temperature. (See Figure 1)

4. Function Selector Knob – Select cooking function by turning knob to desired setting. (See Figure 2)

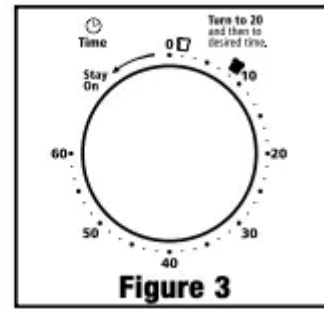
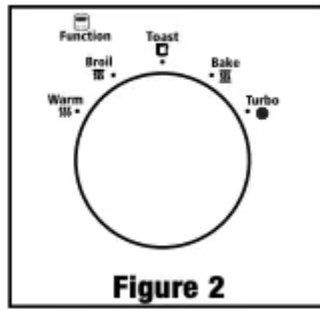
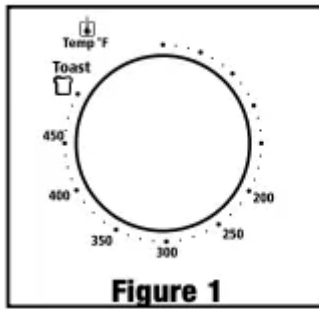
5. Timer Control Knob with Bell Signal – Set cooking time up to 60 minutes. Will automatically turn the oven OFF at the end of the cooking time. (See Figure 3)

6. Removable Crumb Tray – For crumb or fallen food particles collection. Pulls out for easy cleaning.

7. Two Removable Wire/Broil Racks – Use for all your broiling and grilling needs. See “Positioning Rack” and “Positioning Pan” sections.

8. Two Rack Positions

9. Baking Pan & Cookie sheet in one – Use for all your baking needs. See “Positioning Pan” section.



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 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 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.

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.

CAUTION: When Countertop Oven is in use or cooling down, please be sure there is a 6-inch clearance between the Countertop Oven and any other surface including cords. Be sure the cord is not resting against the back of the Countertop Oven.

To Use the Toast Function (See Fig. 4)

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 Racks. For best toasting results, position the rack in the upper position.

Step 2. Close glass doors completely.

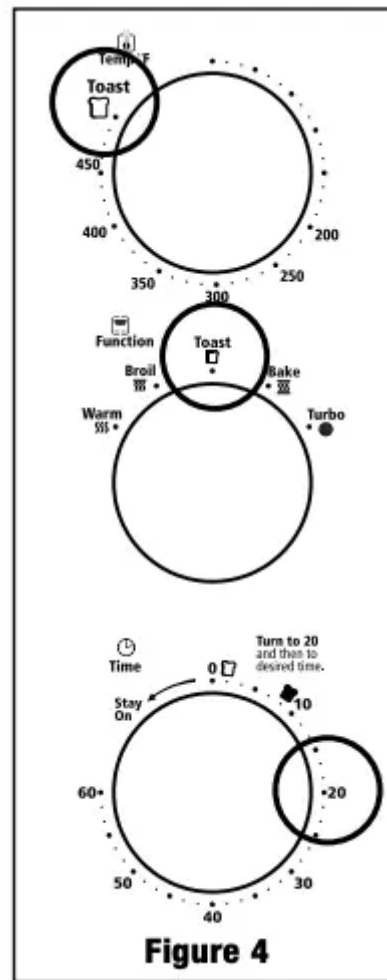
Step 3. Turn the Function dial to Toast. Both the top and bottom heater elements will operate.

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.

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

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



To Use the Turbo Convection Heat Function (See Fig. 5)

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 doors completely.

Step 3. Turn the Function dial to Turbo.

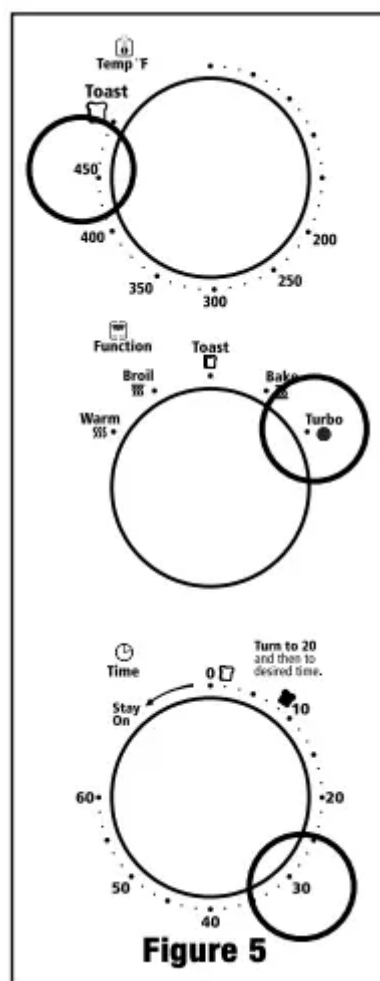
Step 4. Turn the Temperature dial to desired setting.

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 doors completely and remove food.

WARNING: Cooked food and metal rack can be very hot, handle with care. Do not leave Countertop Oven unattended.



FAQs About Turbo Convection Heat

What is Turbo Convection Heat?

Answer: In your Countertop Oven 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 Bake Function (See Fig. 6)

Step 1. Place baking pan with food inside on wire rack.

Step 2. Close glass doors completely.

Step 3. Turn the Function dial to Bake.

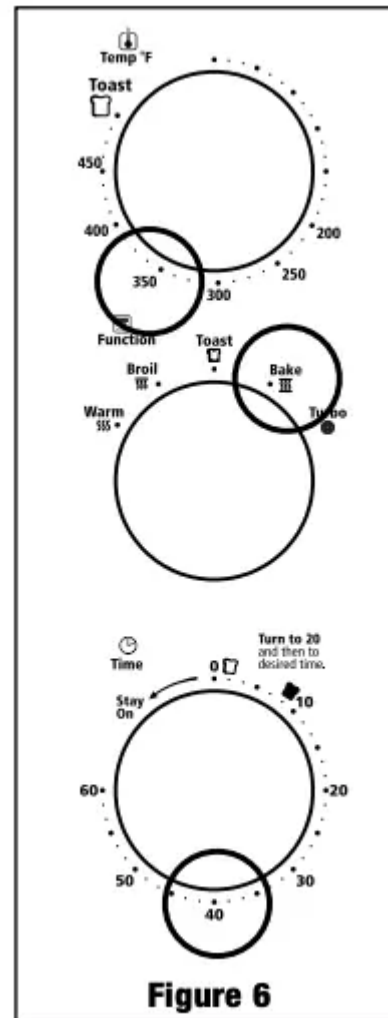
Step 4. Turn the Temperature dial to desired setting.

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 doors completely and remove food.

WARNING: Cooked food and metal rack can be very hot, handle with care. Do not leave Countertop Oven unattended.

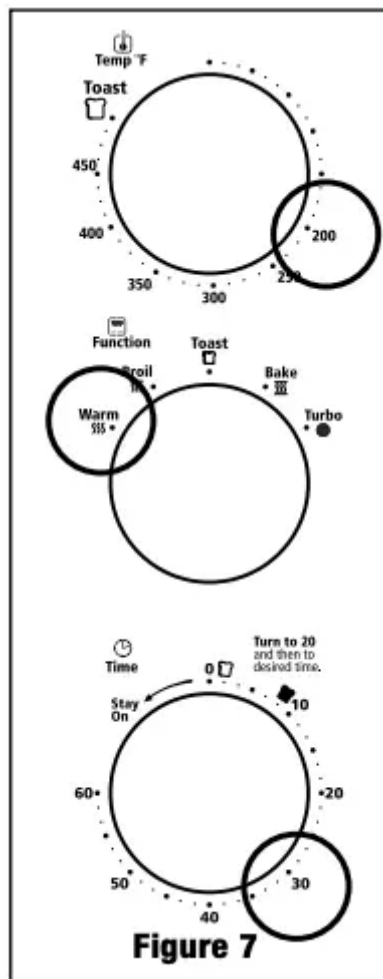


For Cooking Two Pizzas

Step 1. Place the 2 pizzas on the wire racks.

Step 2. Cook the pizzas for about one-half the recommended time, and then switch the rack positions to allow the pizzas to uniformly cook top and bottom.

To Use the Warm Function (See Fig. 7)



Step 1. Place baking pan with food inside on wire rack.

Step 2. Close glass doors completely.

Step 3. Turn the Function dial to Warm.

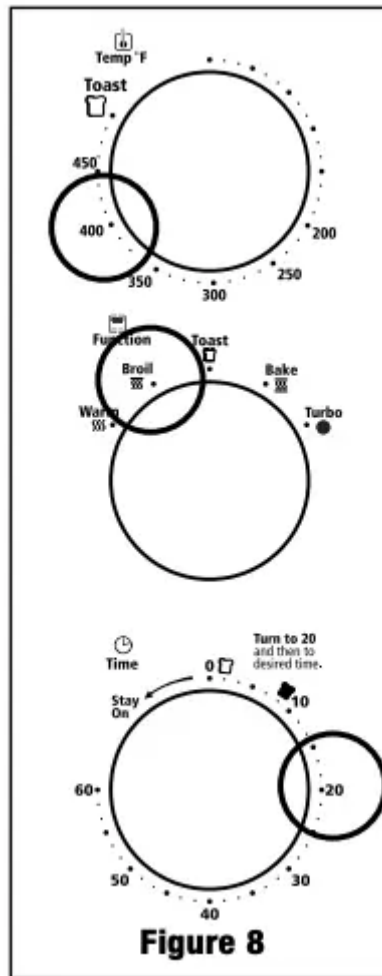
Step 4. Turn the Temperature dial to “200° F”.

Step 5. Turn the Timer to desired to “Warm” 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 doors completely and remove food.

WARNING: Cooked food and metal rack can be very hot, handle with care. Do not leave Countertop Oven unattended.

To Use the Broil Function (See Fig. 8)



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.

Step 2. Close glass doors.

Step 3. Turn the Function dial to Broil.

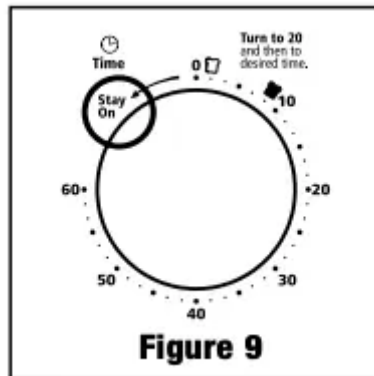
Step 4. Turn the Temperature dial to desired temperature.

Step 5. Turn the Timer to desired cook time. Special 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 doors completely and remove food.

WARNING: Cooked food and metal rack can be very hot, handle with care. Do not leave Countertop Oven unattended.

To Use The Timer And Stay On Feature (See Fig. 9)



After rotating the Temperature Dial to your desired temperature, then you must select from the following options on the Timer Dial.

- 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.

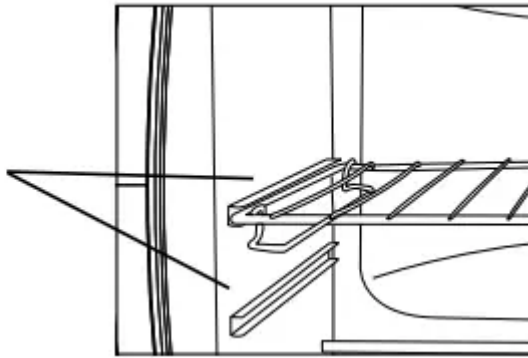
Positioning Rack

- To accommodate a wide variety of foods the oven has two 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 Countertop Oven. (See Figure Below)
- Before removing the rack allow the unit to cool.
- To remove the rack, open the oven doors and pull the rack towards the front of the oven. The rack will slide on the rack guides on the inside of the oven.

PLEASE 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.
- For best toasting results, position the rack in the upper rack guide.

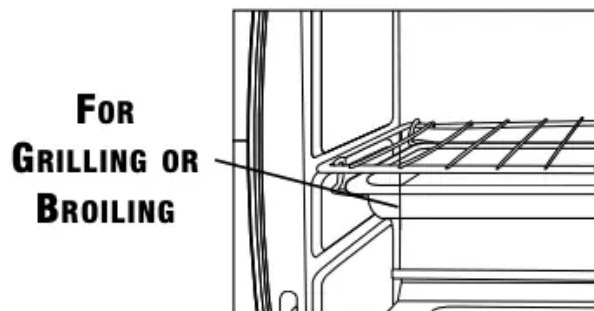
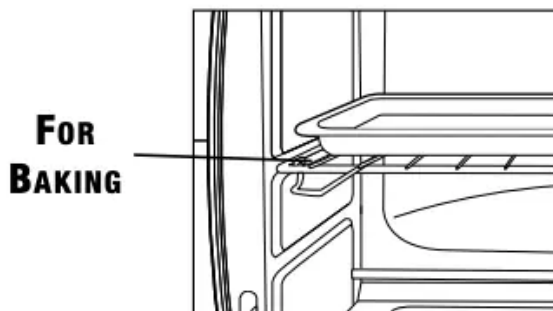
RACK GUIDE OPTIONS



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.

PLEASE NOTE: Do not to use the broil pan under the rack in the lower position.



Cleaning Your Countertop Oven

CAUTION: DO NOT IMMERSE IN 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. DO NOT IMMERSE IN WATER. Make sure to only use mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit.

Step 3. Remove crumb tray by pulling out of Countertop Oven.

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 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	<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 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-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 Countertop Oven” 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.

Recipes

Brie and Artichoke Bruschetta

6 (1/3-inch-thick) slices of round country loaf	1 tablespoon chopped garlic
6 tablespoons extra-virgin olive oil	2 tablespoons balsamic vinegar
2 (6 ½-oz.) jars marinated artichoke hearts, drained	6 oz. brie
1 (2 oz.) piece prosciutto or ham	1 tablespoon chopped fresh mint
1 small red onion, chopped	1 tablespoon chopped fresh basil
	1/4 cup parmesan shavings

Set Oster® Countertop 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 1/4-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.

Cinnamon Toast

- 1 tablespoon brown sugar
- 2 teaspoons margarine, at room temperature
- ¼ teaspoon ground cinnamon
- 2 slices whole wheat or multigrain bread

Combine the sugar, margarine and cinnamon in a small bowl with a fork until well blended. Spread each bread slice with equal portions of the mixture. In an Oster® Countertop Oven, toast until the sugar is melted and the bread is browned to your preference.

Honey Mustard Chicken with Spicy Pecan Cornflake Crust

- 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

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 chicken in pan. Drizzle top with olive oil. Bake at 375°F for 40 minutes or until chicken reaches internal temperature of 170°F 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® Countertop Oven to 450°F. 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 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.

Mustard and Herb Pork Tenderloin with Roasted Potatoes

- 1 package pork tenderloin, 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 tablespoon Kosher salt, plus additional for potatoes

- 1 teaspoon freshly cracked black pepper, plus additional for potatoes

Preheat Oster® Countertop Oven to 375°F. 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 countertop oven. Spread potatoes around pork 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

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.