

OMNIA RECREATIONAL OVEN WITH STAINLESS STEEL BASE

IMPORTANT: *People who cannot use Omnia safely, due to physical, sensory or intellectual disabilities, inexperience or lack of knowledge should not use the product without the help and/or supervision of a responsible person.*

Use Omnia only for its intended purpose. The manufacturer disclaims liability for injury caused by using the product for any other purpose.

To avoid risk of suffocation, plastic bags and other packaging materials should be kept out of the sight and reach of children. A plastic bag is not a toy.

WARNING!

- **All parts get very hot. Never touch the Omnia with your bare hands! All parts get very hot. The knob can get hotter than 100 °C/ 212°F. Always use Always use oven mitts or the equivalent.**
- **Never leave Omnia unattended.**
- **Hot steam will rise from the hole in the Omnia pan. Turn your face away when you lift the lid.**
- **Watch out for sharp edges. Careless handling may result in cuts.**

AN OVEN ON THE STOVETOP

With the Omnia® recreational oven, you can heat, bake and cook on the stovetop. Virtually anything that can be cooked in a conventional oven can be cooked in the Omnia. Think oven, think Omnia! Use your own favorite recipes or try those listed here. For more recipes visit www.omniasweden.com.

THREE-PART OMNIA

There are three parts to the Omnia: The specially designed, bowl-shaped base made of stainless steel. The Omnia pan, which fits onto the upper edge of the base. On top of it all is the painted lid, with ventilation holes. The parts must always be used together, which is how they provide heat from both above and below. The Omnia's stainless-steel base can be used on all heat sources except induction cooktops.

INSTRUCTIONS

When used for baking, the Omnia pan should be liberally greased and dusted with breadcrumbs/flour. Center the Omnia over heat source on the stovetop. The first time the Omnia is used it may emit a little smoke. The smoke is completely harmless and does not affect the environment or the food in the mold. When making bread or other food that will rise or expand, fill the Omnia pan no more than halfway. Note! Whatever the ingredients, always leave at least 1 inch (2.5 cm) below the top edge of the Omnia pan. If you overfill the Omnia pan, the bottom may burn by the time the top is done.

If the Omnia gets too hot because of the heat setting, cooking time or because the Omnia pan is filled only to the minimum level, the red lid may darken. This is a cosmetic change and affects only the appearance of the Omnia, not its functionality. Always wash the Omnia pan by hand as dishwasher detergents may discolor the surface.

ALWAYS use an oven mitt or potholder when handling the Omnia. To avoid being burned by steam, turn your face away from the Omnia pan when lifting the lid.

THE SAME COOKING TIMES AS FOR CONVENTIONAL OVENS

When the heat source for the Omnia is set correctly, cooking times are the same as for a conventional oven. When the food is ready, take the Omnia pan out of the stainless steel base and remove the lid. Otherwise,, the food will continue cooking in the residual heat. Use an oven mitt or potholder when handling the Omnia.

Pastries, gratins, etc., may brown to some extent, but usually less than they would in a conventional oven.

Note! Do not use sharp knives or utensils in the aluminum Omnia pan.

FIND THE RIGHT HEAT: NOT TOO HIGH, NOT TOO LOW

Using an oven that does not have a temperature gauge may seem strange at first, but if you follow the recipes and cooking instructions you will quickly master the Omnia and open the door to infinite cooking opportunities. It is a good idea to test your Omnia with a simple recipe like a ready-made cake mix, to figure out the right heat for your particular stove. Be careful with the heat – it is easy to let your Omnia get too hot.

Tips that make it easier to get started and achieve the best results:

- Finding the right temperature: Portable electric hot plate 2000 W => use high heat. Alcohol stoves (e.g., Origo/ Cookmate) 2000 W => slightly below half power is usually right. Gas burner 2500 W => start testing just above simmer heat.
- For short cooking times (10-20 minutes), preheat the stainless-steel base on high for 3 minutes before inserting the mold and lid on top. You should now turn the heat down to the level described above. Regardless of the cooking time ALWAYS preheat the stainless steel base when using an electric hot plate.
- Some breads and cakes need a quick start. Preheat the base plate on the highest setting for 1 minute.

ACCESSORIES

There are lots of accessories for your Omnia that make cooking in the Omnia easier and create new possibilities. You can find them all at www.omniasweden.com.