

From a customer

"I think the Omnia oven works very well with Trangia, it fits nicely on the top where the frying pan should sit. So far have only used the alcohol burner, but I also have gas burner and intend to compare results. I've baked several loaves of bread, found that it gives a much lighter texture to wholemeal bread than a conventional oven so for dark flours I prefer Trangia cooked bread. I can also reduce the amount of yeast with good results too."