

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. Always use oven mitts or the equivalent.**
- **Never leave Omnia unattended.**
- **Hot steam will rise from the hole in the baking mold. 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

The ingenious three-part Omnia consists of a stainless steel base, a circular aluminum food mold with a center opening and an attractive lid with ventilation holes. The design allows the heat to spread evenly around the food as it cooks. The three parts must always be used together.

The Omnia's stainless-steel base can be used on all heat sources except induction cooktops.

EASY AND CONVENIENT

The Omnia recreational oven is ideal for all bake-off products such as baguettes and croissants, as well as most baking mixes. Always follow the manufacturer's instructions on the package.

INSTRUCTIONS

When used for baking, the mold 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 mold no more than halfway. Note! Whatever the ingredients, always leave at least 1 inch (2.5 cm) below the top edge of the mold. If you overfill the mold, 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 mold 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 mold 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 mold 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 mold 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 mold.

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. When you change the heat source, you may also have to adjust cooking times.

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.