



AN OVEN ON THE STOVE



Bake and cook as you
would in a traditional oven

BAKE AND COOK AS YOU WOULD IN AN OVEN

The Omnia recreation oven is an oven on top of the stove! Easy to use, no installation, works on most heat sources including ceramic stoves, electric rings, gas, diesel and methylated spirits. Easy to clean, light-weight and compact.



BAKE-OFF

Use the Omnia to bake-off your baguettes and croissants for breakfast - a great way to start the day!

BREADS AND CAKES

Bake your own favorites or use our recipes, some of which were created by Young Swedish Baker of the Year Jeanette Sjö.

GLUTEN-FREE BREAD

Check out our gluten-free foccacia bread recipe on our website.

PIES AND GRATINATES

It has been said that a potato gratin baked in the Omnia produces a far better taste.

FISH

It takes just ten minutes on a low heat to bake salmon with gorgonzola using the Omnia. See our website for a great fish pie recipe from England.

PIZZA

The delicious Calzone turnover pizza takes 35-40 minutes in the Omnia.

MEAT

Visit our website for some great Omnia meat dishes. Try the tasty German Meatloaf or delicate bacon and cheese filled pork fillet from Sweden; and the English Shepherd's Pie is always a family favorite.

BAKED POTATOES

Bake the potatoes in your Omnia and just add your favorite mouth-watering filling.

CAKES AND DESERTS

Tempt family and friends to a delectable cheesecake.

ALMOST EVERYTHING YOU CAN HEAT, BAKE OR COOK
IN A TRADITIONAL OVEN CAN BE COOKED ON THE STOVE.

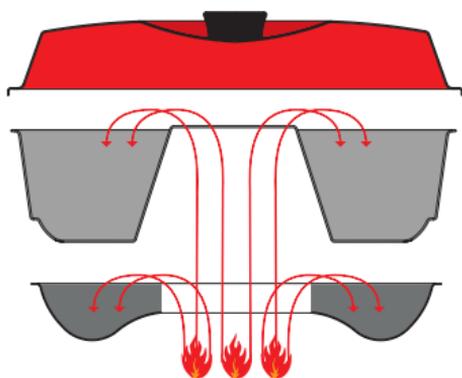
The Omnia is the user-friendly alternative. Before using the Omnia grease the food holder thoroughly – when baking it can be advantageous to also dust with breadcrumbs. Try some of the recipes enclosed, prepare and cook your favorite dishes, or visit our website for additional recipes, tips and ideas, www.omniasweden.com.



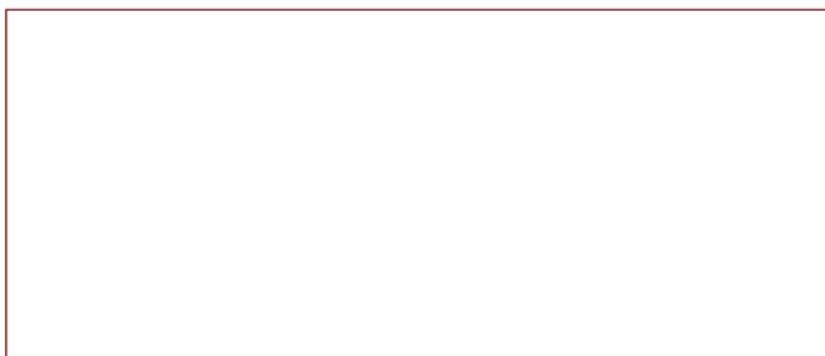
TOP AND BOTTOM HEAT

The unique and extremely heat efficient three-part Omnia creates both top and bottom heat.

The uncooked food is placed in the aluminum food holder; it is shaped like a sponge cake tube mould. The base, a steel plate with center hole, is centrally placed above the flame or heat source and supplies bottom heat as the convection currents flow under the food holder. The central hole allows more heat to flow upwards where it is reflected by the lid to give top heat. The lid is equipped with ventilation holes.



Directions for use and a recipe brochure are included in the box.



GB 02-2010