

# INSTRUCTIONS FOR USE OMNIA® STOVETOP OVEN CLASSIC ORIGINAL 2L AND MAXI 3L

## OVEN ON THE STOVE

Omnia Classic is a practical, portable solution for anyone without an oven or for those who simply want to bake outdoors. It's an easy-to-use, well-tested oven without its own heat source. The heat comes from a stovetop or another heat source instead. With the Omnia Classic, you can transform your stove into a convenient oven where you can bake, cook, and heat food just like in a traditional oven.

### IMPORTANT!

Keep the Omnia Classic out of reach of children and don't allow the oven to be used by people who don't know how it works or who haven't read the manual. When the oven is in use, it must never be left unattended. Be extra careful when children are around.

All parts get very hot. It can be dangerous to use and handle the oven incorrectly. Be careful and turn your head away when opening the lid.

Only use the product for its intended purpose and in accordance with the manual and instructions for use. The manufacturer doesn't accept responsibility for damage due to inappropriate use or deviations from the manual or instructions for use.

### HIGH HEAT!

All parts get very hot. The knob can exceed 100°C/212°F. Always use pot holders when handling the lid. Use pot holders or the Omnia Lifter (accessory) when handling the Omnia mold.

The bottom gets very hot, up to 350°C/662°F, and must be left to cool before handling.

Due to the high heat, the stainless steel bottom will become discolored. If the heat inside the pan becomes too high (due to an excessive power setting, long cooking times, and/or little content in the pan), the color of the lid may change. These changes have no effect on functionality, only appearance.

### PLEASE NOTE

The hole in the bottom has a sharp edge. Careless handling can cause cuts.

Wash the mold my hand. Detergent, especially dishwashing detergent, may discolor the surface.

Omnia Classic can be used on all heat sources except induction.

Not suitable for acidic foods.

### THREE PARTS

Omnia Classic consists of three parts.

1. A specially designed, bowl-shaped stainless steel base.
2. An aluminum mold, available in 2L or 3L, which rests on the top edge of the base.
3. A painted lid with ventilation holes.

These parts must always be used together to provide both top and bottom heat.



# INSTRUCTIONS FOR USE

The Omnia mold should be well-greased and, when baking, also floured. Place the Omnia Classic on the stove directly over the flame or in the center of the burner.

## WARNING

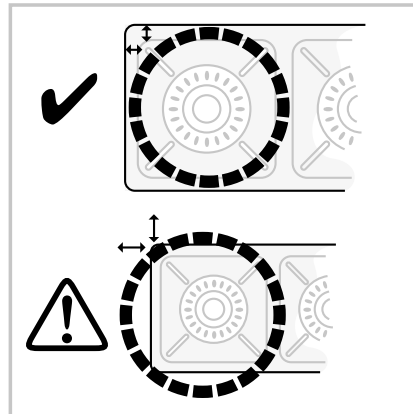
On a gas stove mounted on wooden beams, ensure the oven is placed so that the base doesn't extend beyond the stove and over the wooden joist. The heat can become intense enough to cause the wooden joist to smolder.

The oven may produce some smoke the first time it is used. This is harmless and doesn't affect the environment or the food.

Fill the mold only halfway when baking bread, cakes, or other foods that increase in volume. The mold can be filled slightly more for food that do not increase in volume, but never fill more than 2.5 cm/1 inch from the top edge. Overfilling the mold may cause the bottom to burn before the top is ready.

Wash the Omnia mold by hand.

Detergent, especially dishwashing detergent, may discolor the surface.



## GETTING STARTED

Almost everything that can be made in a conventional oven can also be made in the Omnia Classic. Treat it like any other oven. Use your favorite recipes or visit [omniasweden.com](http://omniasweden.com) to get inspiration for recipes made in the Omnia Classic Original 2L.

The Omnia Classic Maxi 3L is 50% larger. When using it you can increase the quantities in our recipes by between half and double. Start by increasing the quantities by half for recipes where the ingredients will rise in the mold during cooking. The cooking times are the same.

Using an oven without a thermostat may feel unusual at first. Stoves have different power levels, and heat requirements vary. You will need to experiment and get to know the oven. Start with a simple recipe such as a ready-made cake batter, to find the right heat for your particular stove. Our website has videos with practical tips.

## FIND THE RIGHT HEAT – NOT TOO MUCH, NOT TOO LITTLE

Be careful with heat – on a gas stove, it's easy to overheat.

- On a portable electric stove (2000W) – use a high heat.
- On an ethanol stove (e.g., Origo/Cookmat) with a power of 2000W – slightly less than half power is usually ideal.
- On a gas stove (2500W) – start just above the lowest flame setting.

## TIP!

For short cooking times (10–20 min) on an electric stove, preheat the stainless steel base on a high heat for about 3 minutes. This helps speed up the oven's heating process. Some breads and cakes benefit from a "kickstart" by preheating the base and baking on the highest heat for 1 minute. Much like when you put a baking sheet in a hot oven to get extra effect.

## SAME TIMES AS IN A TRADITIONAL OVEN

When the heat is set correctly, the cooking time in the Omnia Classic is the same as in a traditional oven. When finished, remove the Omnia mold from the base and take off the lid. Otherwise, food will continue to cook in the residual heat.

Be careful – always use potholders or similar.

Pastries and gratins may get a little colored. But don't expect the same extent as in a traditional oven.

## NOTE!

Don't use sharp knives or utensils in the Omnia mold.

## ACCESSORIES

There are many accessories available for the Omnia Classic to make cooking easier and more enjoyable.