

# Instant™

## Omni™ Plus Toaster Oven

26 Litre



### User Manual

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Important Safeguards

Getting Started

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# Welcome to the world of Instant cooking.

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Thank you for welcoming us into your kitchen.

Having families ourselves, we developed the Instant™ Omni™ Plus Toaster Oven to allow busy families and professionals alike to cook healthy, delicious meals more easily and in less time.

We have partnered with chefs, authors and bloggers to compile a collection of recipes that we hope you enjoy!

Happy cooking,



Robert J. Wang  
Founder & Chief Innovation Officer



Download the Instant Pot App

- 1000+ Original Recipes
- New User Tips
- Getting Started Videos



Find helpful [how-to videos](#), [download the app](#), or visit our [recipe](#) site.

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed:

1. READ THE GETTING STARTED GUIDE AND ALL INSTRUCTIONS, SAFEGUARDS, AND WARNINGS BEFORE OPERATING THE FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS MAY RESULT IN INJURY AND/OR PROPERTY DAMAGE.
2. Always operate the appliance on a stable, non-combustible, level surface.
3. **⚠ CAUTION** The appliance's outer surfaces may become hot during use. Do not touch the metal surfaces. Use handles or dials. Wear oven mitts when handling hot components to avoid burns. Extreme caution must be used when moving the appliance. Let the appliance cool to room temperature before handling or moving.
4. **⚠ CAUTION** To protect against the risk of electrical shock, do not immerse any part of the appliance in water or other liquid. Do not rinse the appliance under a tap. Proper maintenance is recommended after each use. Let the appliance cool to room temperature before cleaning or storage. Refer to "Care and Cleaning".
5. **⚠ CAUTION** This appliance is NOT to be used by children or by persons with reduced physical, sensory, or mental capabilities. Close supervision is necessary when this appliance is used near children and these individuals. Children should not use or play with this appliance.
6. Unplug the appliance when not in use, before assembling or disassembling parts and before cleaning. To unplug the appliance, grasp the plug and pull from the outlet. Never pull from the power cord. Allow to cool before putting on or taking off parts.
7. Regularly inspect the appliance and power cord. Do not operate an appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. For assistance, contact Customer Care at [support@instantappliances.com](mailto:support@instantappliances.com) or **1-800-828-7280**.
8. Do not use any accessories or attachments not authorized by Instant Brands™ Inc. The use of attachments not recommended by the manufacturer may cause a risk of injury, fire or electric shock.
9. Avoid contact with moving parts. Failure to do so may result in injury.



Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.



# IMPORTANT SAFEGUARDS

10. For household countertop use only. Do not use outdoors. Not for commercial use.
11. **⚠ CAUTION** Spilled food can cause serious burns. A short power-supply cord is provided to reduce the hazards resulting from grabbing, entanglement and tripping.
  - Keep the appliance and cord away from children.
  - Never drape the power cord over edges of tables or counters.
  - Never use below-counter power outlets, and never use with an extension cord.
12. Do not use the appliance in electrical systems other than 120V~60Hz. Do not use with power converters or adapters or floor level power outlet.
13. Do not place the appliance or power cord on or near a hot gas or electric burner, or a heated oven. Heat from an external source will damage the appliance.
14. Do not use the appliance for other than its intended use.
15. **⚠ CAUTION** Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the appliance. Failure to do so may result in fire or burns.
16. **⚠ CAUTION** Do not place any combustible materials in the cooking chamber, such as paper, cardboard, plastic, Styrofoam or wood, or any other materials that are not oven safe and may catch fire or melt, and may result in burns.
17. Do not cover or block the air vents while the appliance is in operation. Doing so will prevent even cooking and may damage the appliance or cause it to overheat may result in fire or burns.
18. **⚠ WARNING** Never pour oil into the cooking pan. If needed, spray lightly with non-stick cooking spray or line with aluminum foil. Using oil could cause fire and result in personal injury.
19. **⚠ CAUTION** While cooking, the internal temperature of the appliance reaches several hundred degrees. To avoid personal injury, never place unprotected hands inside the appliance until it has cooled to room temperature. Exercise caution and avoid the hot steam and air when opening the oven door.
20. To avoid scalding injury, use extreme caution when removing the cooking pan or disposing of hot grease. Use oven mitts when handling hot items.



Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

# IMPORTANT SAFEGUARDS

21. Do not store any materials other than authorized Instant Brands™ accessories in the appliance.
22. When cooking, do not place the appliance against a wall or against other appliances. Leave at least 5" of free space on the back, sides, and above the appliance. Do not operate the appliance on or near combustible materials such as tablecloths and curtains. Do not place anything on top of the appliance when in operation. A fire may occur if the oven is covered or touching flammable material, including curtains, drapes, walls and the like.
23. **⚠ CAUTION** When in operation, hot air is released through the air vents. Keep your hands and face at a safe distance from the air vents and take extreme caution when removing the accessories from the appliance. Failure to do so may lead to burns and/or injury.
24. **⚠ CAUTION** To avoid risk of fire or electrical shock, oversize foods, metal foil packages and metal utensils must not be inserted into the appliance. Do not overfill the cooking pans. Overfilling may cause food to contact the heating element, which may result in fire and/or personal injury.
25. **⚠ CAUTION** Do not clean the appliance with metal scouring pads or steel wool. Pieces can break off and touch electrical parts, causing a risk of electric shock, burns and/or injury.
26. To avoid risk of electrical shock, do not attempt to dislodge food while the appliance is plugged into an electrical outlet as this may lead to electric shock, burns and/or injury.
27. **⚠ WARNING** To avoid risk of fire, NEVER leave the appliance unattended during use. Never connect this appliance to an external timer switch or separate remote-control system as this may lead to burns and/or injury.
28. Should the appliance emit black smoke press Cancel and unplug immediately. Wait for smoking to stop and unit to cool before removing accessories.
29. Do not rest cooking utensils or baking dishes on the appliance's hot surfaces.
30. Do not use the accessories included with the oven in a microwave, convection oven or conventional oven. Do not use these accessories on a ceramic cooktop, electrical coil, gas burner range, or outdoor grill.



Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.



# IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS.

## WARNING

To avoid injury, read and understand instruction manual before using this appliance. Failure to do so may result in injury.

## WARNING

Electrical shock hazard. Use grounded outlet only. DO NOT remove ground. DO NOT use an adapter. DO NOT use an extension cord. Failure to follow instructions can cause electric shock or death.

## WARNING

THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND THE IMPORTANT INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR APPLIANCE THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

## Power Cord and Plug

As per UL safety requirement, a short power supply cord (0.6 m to 0.9 m / 24" to 35") is provided to reduce the hazards resulting from entanglement and tripping.

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible.

## Product Specifications



Omni Plus 26



27 Quarts  
26 Litres



1800 watts



120V ~ 60 Hz



24.18 lb  
9.7 kg



in: 17.68L × 16.34W × 14.39H  
cm: 44.9L × 41.5W × 36.5H



Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

# Getting Started

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## Initial Set Up

- Read all Important Safeguards in in this manual. Failure to do so may result in property damage and/or personal injury.
- Remove all packaging material from in and around the toaster oven.
- Remove the crumb tray and check the cooking chamber for loose packing material before first use.
- Follow Care and Cleaning instructions in this manual to clean the toaster oven before first use.
- Place the toaster oven on a stable, level surface, away from combustible material and external heat sources.
- Leave at least 5" of space above and around all sides of the oven.
- Do not place anything on top of the oven and do not block the air vents.

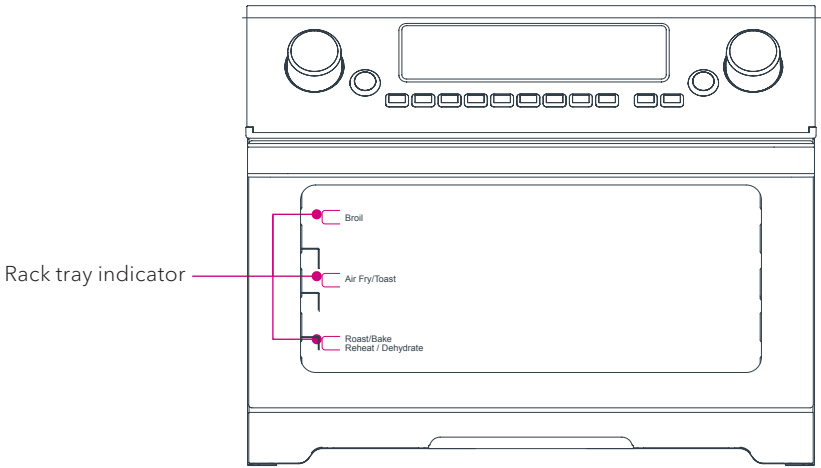
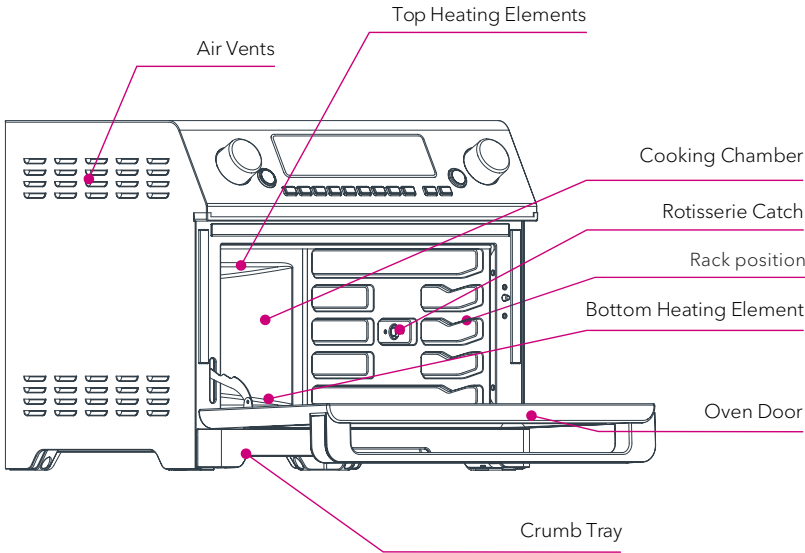




# Getting Started

## Product and Parts

The Instant™ Omni™ Plus Toaster Oven combines the delicious results of air fryers, toasters and convection ovens into one easy-to-use appliance. The Instant Omni Plus Toaster Oven is a multi-function countertop oven that provides 9 Smart Programs and 2 cooking methods in one small appliance.

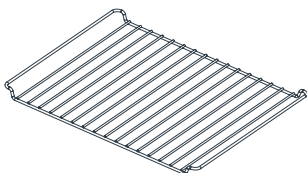


# Getting Started

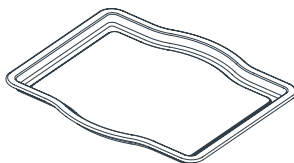
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## Accessories

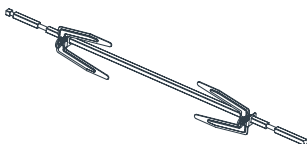
Oven Rack



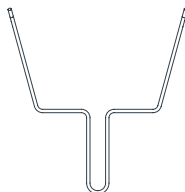
Cooking Pan



Rotisserie Spit & Forks



Rotisserie Lift



Air Fry Basket



*Note: Illustrations are for reference only and may differ from the actual appliance.*

**CAUTION**

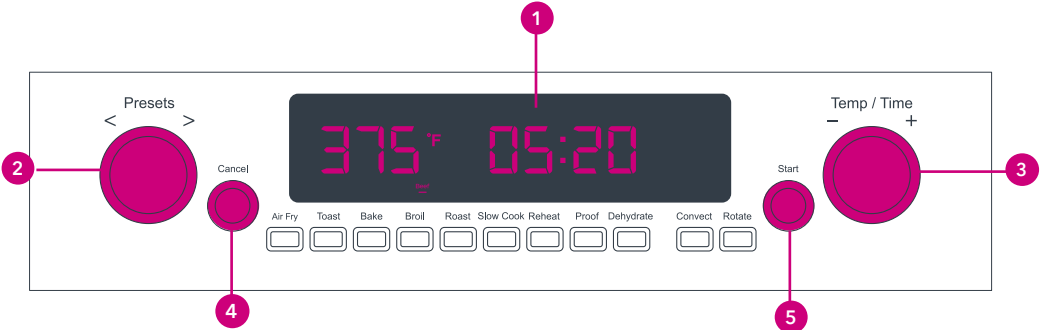
The external metal surfaces will get hot during the cooking process. The oven is equipped with a side fan to cool the appliance. The fan will remain on until the unit is sufficiently cooled. As well, an internal fan is included in the cooking chamber. The internal fan will remain on for 10 seconds after cooking has completed.



# Getting Started

## Control Panel

The Omni Plus Toaster Oven control panel features an LED display, 9 Smart Program buttons, and 2 cooking method buttons. The left dial lets you select Preset options associated with the various Smart Programs, while right dial controls the Temperature and Time as well as the cooking chamber light.



### 1 Display

The LED display includes the following elements:

- Cooking status indicators - Preheating/Cooking/Keep Warm
- Temperature
- # of toast/bagel slices
- Cooking time
- Toasting level
- Preset programs

### 2 Presets dial

### 3 Temp/Time dial

### 4 Cancel

### 5 Start

# Getting Started

## Status Messages



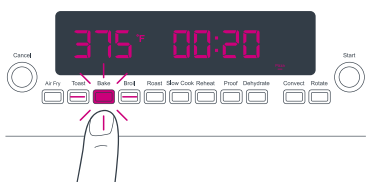
**OFF** indicates that the Omni Plus Toaster Oven is plugged in and is in “Standby” mode.



**On** indicates that the Omni Plus Toaster Oven is in Preheat mode.



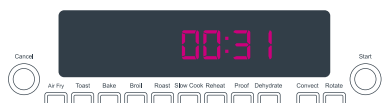
Use the **Presets** dial to select a preset program; Press **Temp/Time** dial to toggle between cook time and temperature, then turn the dial to make adjustments manually.



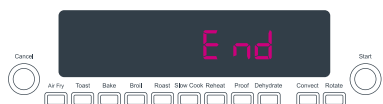
Select a Smart Program: **Air Fry, Toast, Bake, Broil, Roast, Slow Cook, Reheat, Proof, or Dehydrate.** Cooking time counts down in hours and minutes until 1 minute remains, then counts down in seconds until the Smart Program is complete



**turn Food** indicates that the food in the cooking chamber should be turned for even cooking.



**End** When 1 minute remains the cook time counts down in seconds. When the program has completed the display indicates **End**.



# Getting Started

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## Settings

### Adjust and Save Smart Program Time and/or Temperature

Smart Programs are programmed with optimal time and temperature settings. Once a Smart Program/Preset has been selected the time and temperature can be adjusted using the dial on the right of the control panel to customize the cooking to suit individual preferences. The new adjusted time and/or temperature will be saved in memory once the **Start** button is pressed.

### Reset Individual Smart Programs

When the oven is in **Standby** mode the display indicates **OFF**. Press and hold the desired **Smart Program** button for 3 seconds. The appliance will beep when the Smart Program has been restored to the factory default setting.

### Reset All Smart Programs

When the oven is in **Standby** mode the display indicates **OFF**. Press and hold **Cancel** for 3 seconds. The appliance will beep when all **Smart Programs** have been restored to the factory default settings.

### Turn Sounds On or Off

When the oven is in **Standby** mode the display indicates **OFF**. Press and hold both dials (Presets and Temp/Time) for 3 seconds to turn the sounds on (**S On**) and off (**SOFF**). Note: Error alerts cannot be silenced.

### Change Temperature Scale (°F or °C)

Press the **Temp** dial to change between Fahrenheit and Celsius. Temperature adjustable range: 85-450°F.

## Sound Settings

| Status  | Action            |
|---|-------------------|
| Open door   | 1 short beep      |
| Close door  | 1 short beep      |
| Touch a key   | 1 short beep      |
| Start the program (when touching <b>Start</b> or the program begins after 10s)          | 3 long beeps      |
| Preheating complete (from <b>On</b> to countdown time)                                  | 1 short beep      |
| Full manufacturer default reset   | 2 short beeps     |
| Smart Program reset   | 1 short beep      |
| Turn Food   | 2 short beeps x 5 |
| Error code  | 1 long beep x 5   |
| End   | 1 long beep x 5   |
| Smart reminder (5 minutes, 20 minutes and 60 minutes after cooking program <b>End</b> ) | 2 short beeps x 5 |

# Omni Plus Toaster Oven Features

| Function                           | Description   |
|------------------------------------|---|
| 9 one touch Smart Programs         | The Omni Plus Toaster Oven provides 9 Smart Programs ( <b>Air Fry, Toast, Bake, Broil, Roast, Slow Cook, Reheat, Proof, and Dehydrate</b> ). <b>Smart Program</b> buttons located below the LED display provide preset cooking times and temperatures. Select a <b>Smart Program</b> by pressing a button on the control panel. Select a <b>Preset</b> by turning the dial on the left. The display indicates <b>On</b> to signify that the Smart Program has been initiated and <b>OFF</b> to signify that a <b>Smart Program</b> has been completed or canceled and the oven is in <b>Standby</b> mode. Press the <b>Start</b> button to begin cooking. |
| 2 cooking methods                  | With convection cooking, rapid air circulation heats the oven up fast, so food cooks quickly and evenly. Once <b>Start</b> had been pressed the <b>Convect</b> and <b>Rotate</b> buttons will light up. Press the <b>Convect</b> button to switch between <b>HI</b> and <b>LO</b> . Press the Rotate button to turn off the rotisserie function.  |
| User-friendly, text-based display  | Indicates cooking time, cooking temperature, preset options, cooking status indicators, # of toast and toast level, reminders and error messages.   |
| Quick and easy program adjustments | Easily adjust the cooking time and temperature using the dial on the right of the oven, even after cooking has been initiated.  |
| Smart Program memory               | <b>Time</b> and/or <b>Temperature</b> adjustments made to a preset program will remain in memory until the program or the oven has been reset. See the <b>Reset Individual Smart Programs</b> or <b>Reset All Smart Programs</b> in the <b>Settings</b> section of this document. Any adjustments made to the cooking time/temp during the cooking process will not remain in memory.   |
| Air Fry                            | Air Fry ensures the right crispiness without the oil.   |
| Toast                              | The Toast Smart Program lets you select bread or bagels by turning the <b>Presets</b> dial on the left. Press the <b>Temp/Time</b> dial on the right to toggle to select the number of slices. Turn the <b>Temp/Time</b> dial to adjust the toast level from 1-5. The toast level is indicated by the horizontal bars on the display.   |
| Bake                               | Baked desserts like brownies and cheesecakes cook quickly and evenly.   |
| Broil                              | The broiler's direct top-down heat is designed to melt cheese, crisp meat, and caramelize fruits and vegetables. Defaults to the highest temperature (450°F).   |
| Roast                              | Customizable one touch Smart Program for roasting meats and vegetables.   |
| Slow Cook                          | The Slow Cook program lets you adjust time and temperature based on recipe requirements.  |
| Reheat                             | Warm up leftovers without overcooking or drying out the food.   |
| Dehydrate                          | Low temperature heat is circulated to effectively draw moisture from foods. Creating veggie chips, jerky, and dehydrated fruit is a breeze.   |



# Omni Plus Toaster Oven Functions

| Function                   | Description   |
|----------------------------|---|
| Standby                    | When the oven is plugged in, the buzzer will beep (1 sound), the display will turn on and indicate <b>OFF</b> ; all the keys will light up for 1 second and then turn off.  |
| Presets / F/C / Light dial | Turn the <b>Presets</b> dial on the left to select a Preset option indicated on the bottom of the display.<br>Press and hold the <b>Presets</b> dial for 3 seconds when the oven is in <b>Standby</b> mode, to toggle between Fahrenheit and Celsius (F/C).<br><i>Note: F/C can only be toggled when in Standby mode.</i><br>Press the <b>Presets</b> dial to turn the cooking chamber light <b>On/Off</b> . The light will turn off 1 minute after it is turned on if there is no further action.  |
| Temp/Time dial             | Turn the <b>Temp/Time</b> dial on the right [-] or [+] to adjust the cooking temperature and time. Press the dial to toggle between temperature and time functions. The interval of the temperature adjustment is 1°F unless otherwise specified in the cooking timetable. The temperature adjustable range: 85-450°F. The interval of the time adjustment is one minute for Air Fry, Roast, Bake, Broil, Reheat and Dehydrate (under 1H), Slow Cook, and Proof. The exceptions are: 5 minute intervals for Dehydrate times between 1H-6H; 30 minute intervals for Dehydrate times over 6H. The time adjustable range: 00-72 HR |
| Start                      | The <b>Start</b> button green light will be on when the user is able to start cooking. Press the <b>Start</b> button to start cooking. When the <b>Start</b> button is pressed, the oven moves into cooking mode. The buzzer will beep (1 second, 3 sounds). The <b>Start</b> button light will turn off and the <b>Cancel</b> button light will stay on.   |
| Pause                      | When the door is opened during any cooking program the internal light turns on and the cooking mode is paused. The cooking mode will proceed once the door is closed.   |
| Cancel                     | When <b>Cancel</b> is pressed to stop the cooking mode, the display indicates <b>OFF</b> . The oven will return to <b>Standby</b> mode. If the internal temperature is more than 280°F, the internal fan will run for 10 seconds. If <b>Cancel</b> is held for 3 seconds, the oven will conduct a full manufacturer reset.  |
| Preheat                    | Touch the <b>Start</b> button to begin cooking. The display will indicate <b>On</b> . The oven will move into the preheating stage. A <b>Preheat</b> indicator light will be visible on the display. <b>Preheat</b> only applies to the Air Fry, Roast, and Bake programs. Toast, Broil, Reheat, Slow Cook, Proof and Dehydrate do not have a <b>Preheat</b> function. Once the cooking stage has been initiated by touching the <b>Start</b> button the green light will turn off and the red <b>Cancel</b> button will remain visible.  |

# Omni Plus Toaster Oven Functions

| Function       | Description   |
|----------------|---|
| Cooking        | While in Cooking mode the user can still adjust the <b>Time</b> and <b>Temperature</b> . To execute an adjustment, the user must press <b>Start</b> within 5 seconds after the <b>Time</b> and/or <b>Temperature</b> has been adjusted, or the settings will revert back to the preset program and the program memory will not remember the adjusted cooking time/temp. The <b>Cancel</b> button is red during the Cooking mode. The <b>Cooking</b> indicator light is visible on the top center of the display and the cooking time will count down. If the user opens the door at any time the cooking will be paused.  |
| turn Food      | For the Air Fry, Bake, and Roast programs; when the countdown time reaches $\frac{2}{3}$ of the way through the set-time, and the <b>Rotate</b> function has not been selected, the display will indicate <b>turn</b> and <b>Food</b> alternately, to remind the user turn the food within the air fry basket or cooking pan. There will be 2 short beeps per second, followed by 5 buzz sounds. If the oven detects that the door switch has been opened but not closed, the cooking mode will automatically pause. The door switch must open and close, or after 10 seconds with no user action, the <b>turn Food</b> message will terminate and the cooking mode will resume. The cooking time will continue to countdown on the display and the temperature will be indicated. There are no <b>turn Food</b> reminders for the Rotate, Toast, Slow Cook, Reheat, Proof, and Dehydrate programs. |
| Near End mode  | When the time countdown is at 1 minute, the countdown will change to seconds. When countdown is at 30 seconds, the internal light will turn on to remind the user that the cooking process will end soon. For all programs, except for the <b>Toast</b> program, the heating element will turn off when there are 30 seconds remaining in the program. When the cooking time counts down to zero, the display will indicate <b>End</b> . For the Toast program the heating element will turn off and the internal fan will continue running for 10 seconds if temp is over 280°F. The buzzer will beep (2 short beeps per second).  |
| End mode       | When the <b>Cooking</b> mode is complete the display will indicate <b>End</b> and the buzzer will beep (5 times). <b>End</b> will be displayed until the user opens the door and removes the food. The internal light will stay on for an additional amount of time after the cooking program has completed. If the door switch detects that the door is open the display will indicate <b>OFF</b> and the oven will move into <b>Standby</b> mode. If the door is not opened after 5, 20, or 60 minutes, a Smart Reminder sound will be activated at each interval.  |
| Keep Warm      | After cooking has completed, the toaster oven indicates Keep Warm and the timer will count up until the oven has cooled to 180°F. Once complete the display will change to <b>End</b> . To cancel Keep Warm, open the oven door at any time.  |
| Auto-shut down | For safety purposes, if the door is open during cooking and not closed within 10 minutes, the oven will return to Standby mode.   |





# Cooking with the Omni Plus Toaster Oven

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## Initial Test Run

Follow these steps to ensure your oven is operating properly.

1. Open the oven door.  
Place the cooking pan on the bottom of the cooking chamber.  
Close door.
2. Plug the power cord into a 120V power source.  
Display indicates **OFF** signifying that the oven is in Standby mode.
3. Press the Air Fry Smart Program button. Turn the Presets dial to select the Wings preset.  
**Note:** *The default Air Fry/Wings Smart Program cooking temperature is 400°F. The default time is 20 minutes.*
4. Turn the **Temp/Time dial** to adjust the cooking time. Press and turn the Temp/Time dial to adjust the temperature.
5. Press the **Start** button on the right side of the control panel to begin cooking. The display indicates **On** when the oven is in **Preheat** mode.  
**Note:** *The Temp and Time are preset by the Air Fry Smart Program, however, you can turn the Temp/Time dial to adjust the cooking temperature or time.*
6. When the oven reaches the Smart Program cooking temperature, the cooking time will start to count down on the display.  
**Note:** *For the test run, do not add food to the cooking chamber.*
7. Partway through the Air Fry Smart Program cooking time, the oven will beep and indicate **turn Food** to remind you to turn your food. Open the door to automatically pause the Smart Program then close the door to resume.  
**Note:** *The turn Food reminder only appears when using Air Fry, Bake and Roast Smart Programs and only if Rotate is not turned on.*  
**Note:** *Cooking will recommence after 10 seconds whether food has been turned or not.*
8. The display will count down the last minute of cooking time in seconds. When the Smart Program is complete, the display indicates **End** and the fan turns on automatically to cool the oven.  
**Note:** *The Omni Plus Toaster Oven emits a Smart Reminder sound that the food is ready at 5, 20, and 60 minutes after the Smart Program ends.*

### CAUTION

The oven will be hot during and after cooking. Do not touch hot surfaces. Always use oven mitts to remove cooking trays. Allow the oven to cool to room temperature, then clean the accessories and cooking chamber. Refer to Care & Cleaning in this manual.

# Smart Program Cooking Times and Temperatures

Omni Plus Toaster Oven Smart Program default Time and Temperature settings are as shown in the table below.

| Smart Programs | Preset  | Time Range            | Temperature Range         | Convection |
|----------------|---------|-----------------------|---------------------------|------------|
| Air Fry        | Fries   | 5 - 45 minutes        | 180 - 450°F / 82 - 232°C  | High       |
|                | Potato  | 5 - 45 minutes        | 180 - 450°F / 82 - 232°C  |            |
|                | Wings   | 5 - 45 minutes        | 180 - 450°F / 82 - 232°C  |            |
|                | Beef    | 5 - 45 minutes        | 180 - 450°F / 82 - 232°C  |            |
|                | Chicken | 5 - 45 minutes        | 180 - 450°F / 82 - 232°C  |            |
|                | Fish    | 5 - 45 minutes        | 180 - 450°F / 82 - 232°C  |            |
|                | Shrimp  | 5 - 45 minutes        | 180 - 450°F / 82 - 232°C  |            |
|                | Veggies | 5 - 45 minutes        | 180 - 450°F / 82 - 232°C  |            |
| Toast          | Bread   | Adjusts by quantity   | Darkness Level 1-5        | No         |
|                | Bagel   | Adjusts by quantity   | Darkness Level 1-5        |            |
| Bake           | Potato  | 1 - 60 minutes        | 350 - 450°F / 177 - 232°C | Low / High |
|                | Chicken | 1 - 60 minutes        | 350 - 450°F / 177 - 232°C |            |
|                | Fish    | 1 - 60 minutes        | 350 - 450°F / 177 - 232°C |            |
|                | Bread   | 1 - 60 minutes        | 350 - 450°F / 177 - 232°C |            |
|                | Pizza   | 1 - 60 minutes        | 350 - 450°F / 177 - 232°C |            |
|                | Cake    | 1 minute - 4 hours    | 180 - 450°F / 82 - 232°C  |            |
| Broil          | Beef    | 10 - 30 minutes       | 350 - 450°F / 176 - 232°C | Low / High |
|                | Chicken | 10 - 30 minutes       | 350 - 450°F / 176 - 232°C |            |
|                | Fish    | 1 - 10 minutes        | 350 - 450°F / 176 - 232°C |            |
|                | Shrimp  | 1 - 10 minutes        | 350 - 450°F / 176 - 232°C |            |
|                | Veggies | 1 - 10 minutes        | 350 - 450°F / 176 - 232°C |            |
| Roast          | Potato  | 10 - 60 minutes       | 320 - 450°F / 160 - 232°C | Low / High |
|                | Wings   | 20 - 40 minutes       | 320 - 450°F / 160 - 232°C |            |
|                | Beef    | 10 - 40 minutes       | 280 - 450°F / 138 - 232°C |            |
|                | Chicken | 20 - 60 minutes       | 320 - 450°F / 160 - 232°C |            |
|                | Fish    | 7 - 60 minutes        | 320 - 450°F / 160 - 232°C |            |
|                | Veggies | 5 - 60 minutes        | 400 - 450°F / 204 - 232°C |            |
| Slow Cook      | N/A     | 2 - 20 hours          | 210°F / 99°C              | Low        |
| Reheat         | Fries   | 5 - 30 minutes        | 120 - 450°F / 49 - 232°C  | Low / High |
|                | Potato  | 3 - 15 minutes        | 120 - 450°F / 49 - 232°C  |            |
|                | Wings   | 3 - 30 minutes        | 120 - 450°F / 49 - 232°C  |            |
|                | Beef    | 3 - 60 minutes        | 120 - 450°F / 49 - 232°C  |            |
|                | Chicken | 2 - 60 minutes        | 120 - 450°F / 49 - 232°C  |            |
|                | Fish    | 3 - 30 minutes        | 120 - 450°F / 49 - 232°C  |            |
|                | Shrimp  | 3 - 30 minutes        | 120 - 450°F / 49 - 232°C  |            |
|                | Veggies | 3 - 30 minutes        | 120 - 450°F / 49 - 232°C  |            |
|                | Pizza   | 3 - 30 minutes        | 120 - 450°F / 49 - 232°C  |            |
| Proof          | Bread   | 1 minute - 4 hours    | 70 - 100°F / 21 - 38°C    | Low        |
| Dehydrate      | Beef    | 30 minutes - 72 hours | 85 - 175°F / 29 - 79°C    | Low / High |
|                | Veggies | 30 minutes - 72 hours | 85 - 175°F / 29 - 79°C    |            |

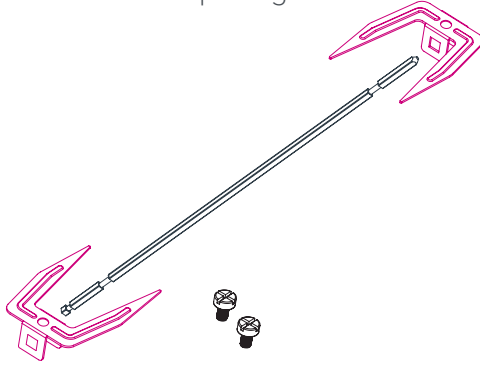


# Rotisserie Cooking

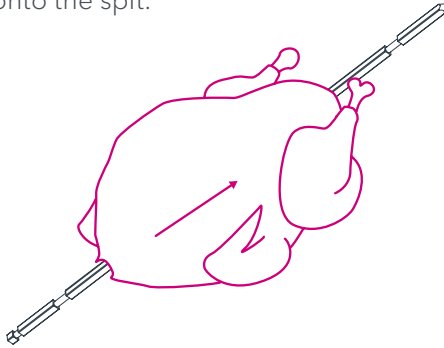
Always insert rotisserie accessories and food before preheating the oven.

## To use the Rotisserie Spit and Forks

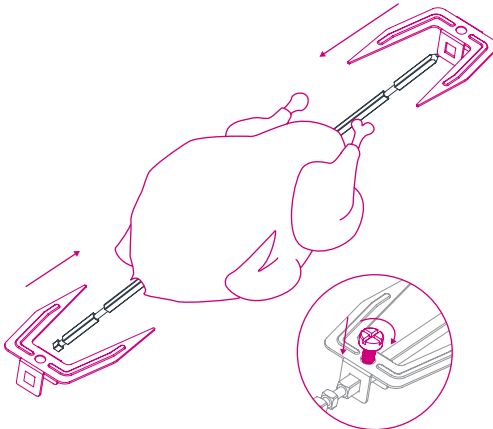
- 1 Remove the forks and screws from the package.



- 2 Push the food item onto the spit.



- 3 Slide the forks onto both ends of the spit, ensuring the prongs are inserted into the food item.



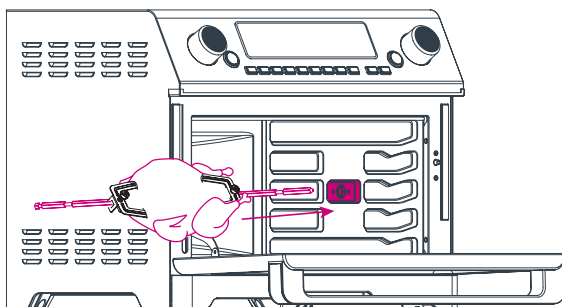
**CAUTION**

Ensure the food item is able to rotate freely. Do not allow food items to make contact with the heating elements. Insert the cooking tray to catch any grease and/or juices.

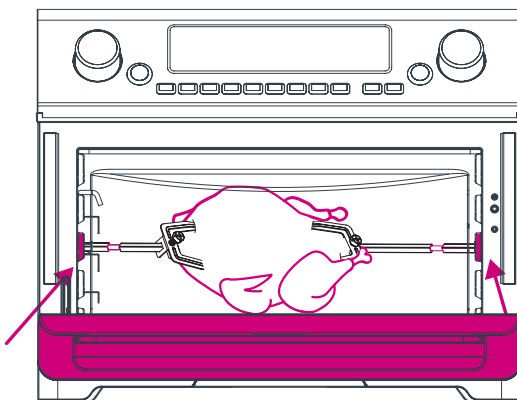
# Rotisserie Cooking

## Rotisserie Cooking

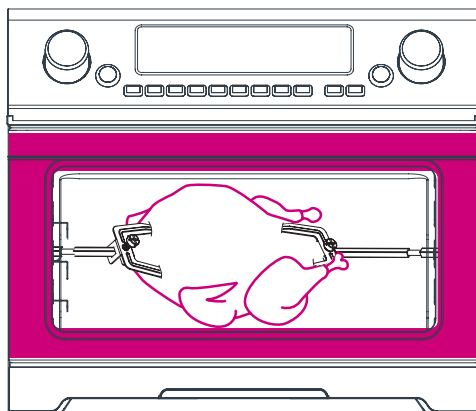
- 1 With the oven door open, slide the rotisserie spit into the guides in the cooking chamber.



- 2 Insert the rotisserie arm with the pointed end in the rotisserie catch on the right, then place the square end in the rotisserie catch on the left side. Ensure the rotisserie spit is securely in place.



- 3 Close the oven door.



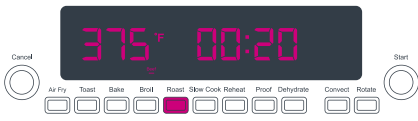
### **CAUTION**

Ensure the food item is able to rotate freely. Do not allow food items to make contact with the heating elements.



# Rotisserie Cooking

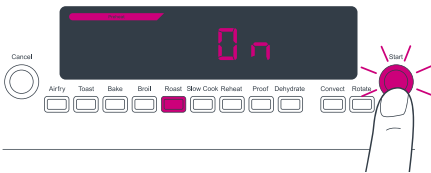
4 Select "Air Fry" or "Roast".



5 Use the Temp/Time dial to adjust cooking temperature and time as desired.



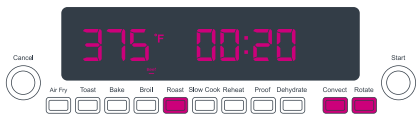
6 Touch "Start".



7 "Rotate" will automatically turn on when "Roast" is selected. Press Rotate to turn the rotisserie function off.



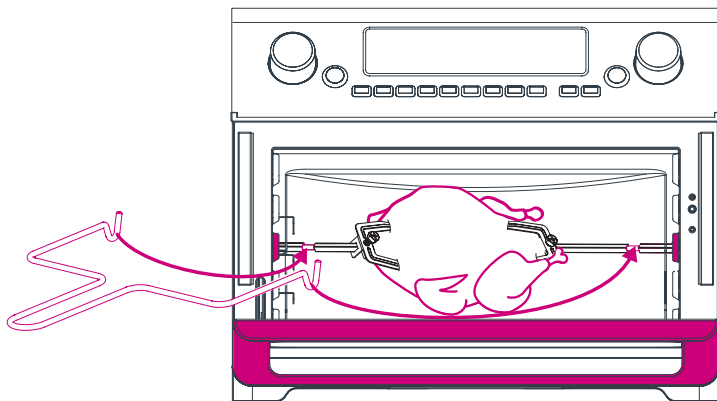
8 Convection is automatically on, however, there are 2 settings, "HI" or "LO". Touch "Convection" if you wish to change the setting.



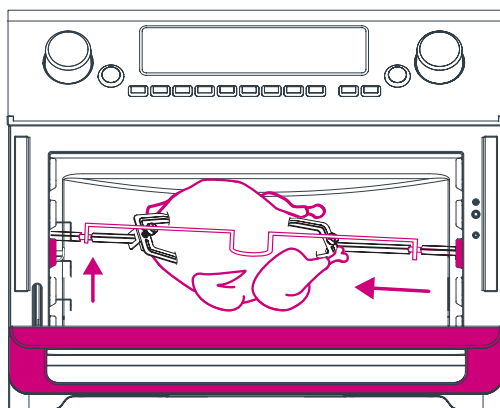
# Rotisserie Cooking

## Removing your rotisserie food

- 1 Use caution when opening oven door. Door and accessories will be hot. Position the rotisserie lift hooks beneath the left and right arms of the rotisseries spit where the indents are location (see illustration).

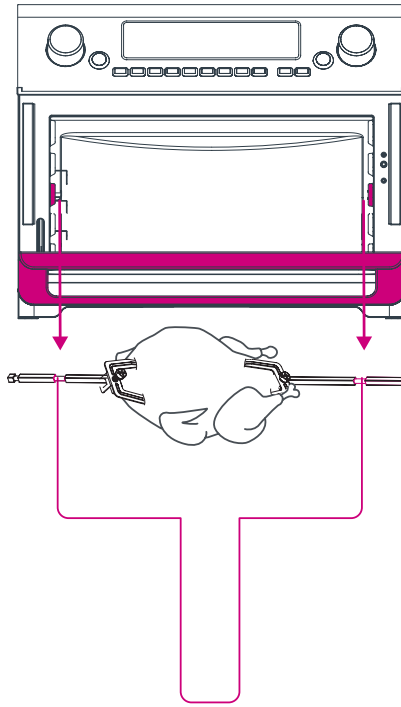


- 2 Lift the rotisserie spit slightly on the left, and slide it left to remove it from the catch on the right.

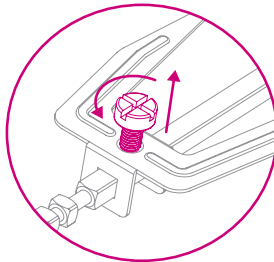


## Rotisserie Cooking

- 3 Pull the accessory towards you and carefully remove the accessory from the cooking chamber, then place your food on a tray or heat resistant surface.



- 4 Use the oven mitts to unscrew the rotisserie forks and remove them from the food, then remove the food from the spit.



### **⚠ WARNING**

Rotisserie spit, forks, and basket will be hot during and after cooking. Always use the rotisserie lift to remove rotisserie accessories, and exercise extreme caution when removing hot accessories from the cooking chamber. Always use oven mitts when disassembling hot rotisserie accessories.

## Cooking Tips

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The Omni Plus Toaster Oven cooks all your favorite fresh and frozen oven-baked and air fried snacks—fast!

- Use the Smart Programs as a starting point and experiment with cooking times and temperatures to get the results you prefer.
- Rotisserie-cooked foods and rotisserie accessories and foods must be placed in the oven before touching Start.
- With the exception of rotisserie-cooked foods, most foods will benefit greatly from a preheated oven.
- When cooking coated food items, choose breadcrumb batters over liquid-based batters to ensure that the batter will stick to the food.
- Flip or rotate food items when the display indicates **turn Food** to ensure they are evenly cooked on both sides.
- For crispy, golden fries, soak fresh potato sticks in ice water for 15 minutes, pat dry and spray lightly with cooking oil before inserting them into the oven.
- When baking a cake, pie, quiche, or any food with filling or batter, use an oven-safe baking dish and cover the food with foil or an oven-safe lid to prevent the top from overcooking.
- Air frying can cause oil and fat to drip from foods. To prevent excess smoke, carefully remove and empty the cooking pan periodically throughout cooking.
- To ensure seasoning adheres to food items, spray food items with cooking oil before adding seasoning.
- Feel free to use any oven-safe cookware in your Omni Plus Toaster Oven.
- Find dozens of easy to follow recipes at [recipes.instantpot.com](https://www.recipes.instantpot.com) and download the Instant Pot app at [instantpot.com/app](https://www.instantpot.com/app).



Do not spray cooking oil into the cooking chamber.





## Recommended Cooking Times For a Variety of Popular Food Options

The following cooking times are recommendations only. Always follow a trusted recipe.

| Food                        | Setting         | Cooking Time*   | Cooking Temperature* | Accessory & Placement                    |
|-----------------------------|-----------------|-----------------|----------------------|--|
| Thin-cut fries (Frozen)     | Air Fry / Roast | 14 - 18 minutes | 400°F / 205°C        | Rotisserie Basket                        |
| Thin-cut fries (Fresh)      | Air Fry / Roast | 18 - 20 minutes | 400°F / 205°C        | Rotisserie Basket                        |
| Thick-cut fries (Frozen)    | Air Fry / Roast | 16 - 20 minutes | 400°F / 205°C        | Rotisserie Basket                        |
| Thick-cut fries (Fresh)     | Air Fry / Roast | 20 - 25 minutes | 400°F / 205°C        | Rotisserie Basket                        |
| Chicken wings (Fresh)       | Air Fry / Roast | 20 - 30 minutes | 360°F / 182°C        | Cooking Tray, Bottom / Rotisserie Basket |
| Whole chicken (up to 4 lbs) | Roast           | 50 - 70 minutes | 380°F / 193°C        | Rotisserie Spit                          |
| Chicken nuggets (Frozen)    | Broil           | 10 - 15 minutes | 400°F / 205°C        | Cooking Tray, Middle / Rotisserie Basket |
| Shrimp (Frozen)             | Air Fry         | 8 minutes       | 400°F / 205°C        | Cooking Tray, Middle / Rotisserie Basket |
| Shrimp (Fresh)              | Air Fry         | 8 - 10 minutes  | 350°F / 177°C        | Cooking Tray, Middle / Rotisserie Basket |
| Fish sticks (Frozen)        | Broil           | 8 - 12 minutes  | 400°F / 205°C        | Cooking Tray, Middle                     |
| Asparagus                   | Broil / Bake    | 7 - 9 minutes   | 370°F / 188°C        | Cooking Tray, Middle / Rotisserie Basket |
| Cauliflower                 | Broil / Bake    | 6 - 10 minutes  | 370°F / 188°C        | Cooking Tray, Middle / Rotisserie Basket |
| Cake                        | Bake            | 25 - 35 minutes | 360°F / 182°C        | Drip Pan, Bottom (Springform Pan)        |

*\*Note: Cooking times and temperatures are recommendations only. Always follow a trusted recipe.*

### **CAUTION**

Always use a meat thermometer to ensure the internal temperature of poultry reaches at least 165°F / 75°C.

## Care and Cleaning

**⚠ CAUTION** Unplug your Omni Plus Toaster Oven and let it cool to room temperature before cleaning. Never use harsh chemical detergents, scouring pads, or powders on any of the parts or components as this may lead to damage. Failure to do so may lead to injury.

| Part / Accessory        | Instructions  | Cleaning Method  |
|-------------------------|---|--|
| Cooking Pan             | Optionally, prior to use, spray with non-stick cooking spray or line the pan with aluminum foil for easier cleaning.  | Dishwasher Safe /<br>Hand Washable<br>(May be submerged) |
| Rotisserie Spit & Forks | Disassemble and clean after each use.   |  |
| Rotisserie Lift         | Clean as needed.  |  |
| Oven Rack               | Do not cover the oven rack when cooking.  |  |
| Air Fry Basket          | Optionally, spray with non-stick cooking spray before adding food.  |  |
| Crumb Tray              | Remove and clean after each use and ensure all grease and food debris is fully removed.<br>Optionally, prior to use, line the pan with aluminum foil for easier cleaning.   | Damp Cloth Only  |
| Cooking Chamber         | Clean after each use once the cooking chamber is cool.<br>Use a damp cloth or sponge to ensure the heating element, surrounding area, and chamber walls are free of grease and food debris.<br>You may use any commercial oven cleaner to remove stubborn grease residue. |  |
| Toaster Oven Exterior   | Clean with a soft, damp cloth or sponge, and wipe dry to avoid streaking.   |  |

**Note:** To remove baked on grease residue from accessories and the cooking chamber, unplug the appliance and wait for it to cool. Then spray the affected area with a mixture of baking soda and vinegar, and wipe clean. For stubborn stains, allow the mixture to sit on the affected area for several minutes before removing residue.

### ⚠ WARNING

Do not immerse the appliance in water. Do not rinse the appliance under a tap. Do not wet prongs of power cord.

Without proper cleaning, food and grease splatter may build up around the heating element, leading to a risk of smoke, fire, and personal injury.

If you see or smell smoke, touch **Cancel** and unplug the appliance. Once cool, remove food splatter or grease with a soft cloth and mild detergent.

### ⚠ WARNING

Failure to follow these instructions may result in injury.



# Troubleshooting

Register your product today at [instantappliances.com/support/register](https://instantappliances.com/support/register)

| Scenario   | Possible Reason   | Possible Solution  |
|--|---|--|
| Toaster Oven is plugged in but will not turn on        | The appliance is not properly plugged in.   | Ensure the power cord is plugged firmly into a 120V outlet.  |
|  | Bad power connection or no power.   | Plug in another appliance to the same outlet to check the outlet for power.  |
|  |   | Move the Toaster Oven to another outlet to ensure there is nothing else plugged in on the same circuit or in the general area.   |
|  |   | Inspect power cord for damage. If damage is noticed discontinue use and contact Customer Care.   |
| Condensation is forming on countertops                 | Toaster Oven does not have proper ventilation.  | Ensure the Toaster Oven has at least 5 inches of space around all sides while in use.  |
| Water is dripping onto the counter from under the door |   |  |
| Oven light will not turn on                            | Oven is not plugged in.   | Ensure that the Toaster Oven is plugged in securely and the oven is in Standby.  |
| Black smoke is coming from the Toaster Oven            | Using an oil with a low smoke point.  | Press <b>Cancel</b> , then unplug the appliance and allow it to cool to room temperature.<br>Choose a neutral oil with a high smoke point, such as Canola, Avocado, Soybean, Safflower, or Rice Bran.  |
|  | Food particles or residue on the bottom of the cooking chamber, air fry basket, oven rack, cooking pan, rotisserie spit and forks, or crumb tray. | Press <b>Cancel</b> , then unplug the oven and allow it to cool to room temperature.<br>Remove all accessories from the cooking chamber and clean the area as well as all accessories thoroughly.<br>Line the crumb tray of your Toaster Oven with baking paper for easier clean-up. |
|  | Faulty circuit or heating element.  | Stop using appliance immediately. Press <b>Cancel</b> , then unplug the toaster oven and allow it to cool.<br>Contact Customer Care.<br><b>Note:</b> Do not attempt to repair the appliance.   |

For additional issues, please contact customer care:

**1-800-828-7280**

[support@instantappliances.com](mailto:support@instantappliances.com)

[instantappliances.com/#Chat](https://instantappliances.com/#Chat)



Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

# Troubleshooting

| Scenario                                |    | Possible Reason   | Possible Solution   |
|---|----|---|---|
| White Smoke is coming from Toaster Oven |    | Cooking foods with excess fat, such as bacon, sausage, and burgers may result in white smoke. | Avoid air frying foods with a high fat content.   |
|   |    |   | Check the cooking pan for excess oil or fat and carefully remove as needed after cooking.   |
|   |    | Water is vaporizing producing thick steam.  | Pat dry moist food ingredients before air frying. Do not add water or other liquid to the oven's cooking chamber.   |
|   |    | Seasoning on food has blown into element.   | Be mindful when seasoning food. Spray vegetables and meats before adding seasoning so they adhere to the ingredients.   |
| Error code appears on display           | E1 | Open circuit  | Contact Customer Care:<br><b>1-800-828-7280</b><br><a href="mailto:support@instantappliances.com">support@instantappliances.com</a><br><a href="http://www.instantappliances.com/#Chat">www.instantappliances.com/#Chat</a> |
|   | E2 | Short circuit   |   |
|   | E3 | Abnormal circuit  |   |
|   | E6 | Abnormal function   |   |
|   | E7 | Abnormal function   |   |

Any other servicing should be performed by an authorized service representative. Contact customer care:

**1-800-828-7280**

[support@instantappliances.com](mailto:support@instantappliances.com)

[instantappliances.com/#Chat](http://instantappliances.com/#Chat)



# Warranty

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## Disclaimer of Implied Warranties

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY LAW, INSTANT BRANDS MAKES NO WARRANTIES, CONDITIONS OR REPRESENTATIONS, EXPRESS OR IMPLIED, BY STATUTE, USAGE, CUSTOM OF TRADE OR OTHERWISE WITH RESPECT TO THE APPLIANCES OR PARTS COVERED BY THIS WARRANTY, INCLUDING BUT NOT LIMITED TO, WARRANTIES, CONDITIONS, OR REPRESENTATIONS OF WORKMANSHIP, MERCHANTABILITY, MERCHANTABILITY QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for the exclusion of implied warranties of merchantability or fitness, so this limitation may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law.

## Limitation of Remedies; Exclusion of Incidental and Consequential Damage

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE APPLIANCE REPAIR OR REPLACEMENT AS PROVIDED HEREIN. INSTANT BRANDS SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH THE USE OR PERFORMANCE OF THE APPLIANCE OR DAMAGES WITH RESPECT TO ANY ECONOMIC LOSS, PERSONAL INJURY, LOSS OF PROPERTY, LOSS OF REVENUES OR PROFITS, LOSS OF ENJOYMENT OR USE, COSTS OF REMOVAL, INSTALLATION OR OTHER INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY NATURE OR KIND.

## Warranty Registration

Please visit [www.instantappliances.com/support/register](http://www.instantappliances.com/support/register) to register your new Instant Brands™ appliance and validate your warranty within thirty (30) days of purchase. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address. The registration will enable us to keep you up to date with product developments, recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understand the instructions for use, and warnings set forth in the accompanying instructions.

## Warranty Service

**To obtain service under this warranty, please contact our Customer Service Department by phone at 1-800-828-7280 or by email to [support@instantappliances.com](mailto:support@instantappliances.com). You can also create a support ticket online at [www.instantappliances.com/support](http://www.instantappliances.com/support). If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection.** Instant Brands is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance from Canada or within the 48 contiguous states and the District of Columbia of the United States of America, as provided herein. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

# Warranty

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## Limited Warranty

This Limited Warranty is effective for one year from the date of original consumer purchase. Proof of original purchase date and, if requested by an authorized representative of Instant Brands Inc. ("Instant Brands"), return of your appliance, is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with written instructions attached to or furnished with the appliance, Instant Brands will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase.

**This Limited Warranty extends only to the original purchaser and use of the appliance in the United States of America and Canada. This warranty does not cover units that are used outside of the United States of America and Canada.**

Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and will void this Limited Warranty. This Limited Warranty does not apply in respect of any appliance or any part thereof that has been altered or modified unless such alterations or modifications were expressly authorized by an Instant Brands representative.

## Limitation and Exclusions

The liability of Instant Brands, if any, for any allegedly defective appliance or part shall in no circumstances exceed the purchase price of a comparable replacement appliance.

### **This Limited Warranty does not cover:**

1. Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God or repair by anyone unless directed by an Instant Brands Representative;
2. Repairs where your appliance is used for other than normal, personal use or when it is used in a manner that is contrary to published user or operator instructions; or
3. Use of unauthorized parts and accessories, or repairs to parts and systems resulting from unauthorized repairs or modifications made to this appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by you.





Instant Brands Inc.  
11 - 300 Earl Grey Dr. Suite 383  
Ottawa, Ontario  
K2T 1C1  
Canada

Register your product today at:  
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