

get started

INSTANT™ OMNI™ PRO 18L

Instant™

IMPORTANT SAFEGUARDS

At Instant Brands™ your safety always comes first. The Instant™ Omni™ Pro family was designed with your safety in mind, and we mean business. Check out this appliance long list of safety mechanisms on [instanthome.com](https://www.instanthome.com) to see what we mean.

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

- 01** READ ALL INSTRUCTIONS, SAFEGUARDS AND WARNINGS BEFORE OPERATING THE APPLIANCE. FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS MAY RESULT IN INJURY AND/OR PROPERTY DAMAGE.
- 02** Always operate the appliance on a stable, non-combustible, level surface.
- 03** **⚠ CAUTION** The appliance's outer surfaces may become hot during use. DO NOT touch metal or glass surfaces. Use handles or dials. Wear hand protection 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.
- 04** **⚠ 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. See **Care, cleaning and storage**.
- 05** **⚠ 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.
- 06** 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.

⚠ WARNING

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

IMPORTANT SAFEGUARDS

- 07 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.
- 08 DO NOT use 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.
- 09 Avoid contact with moving parts. Failure to do so may result in injury.
- 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.
 - DO NOT let the power cord hang over the edge of tables or counters, or allow it to touch hot surfaces.
 - Never use below-counter power outlets, and never use with an extension cord.
- 12 DO NOT use the appliance in electrical systems other than 220-240 V ~ 50-60 Hz. 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.

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IMPORTANT SAFEGUARDS

- 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, which may result in fire or burns.
- 18 **⚠ WARNING** Never pour oil into the cooking pan. If needed, spray food lightly with non-stick cooking spray. 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 hand protection when handling hot items.
- 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" / 13 cm 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.

⚠ WARNING

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IMPORTANT SAFEGUARDS

- 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 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, touch **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.
- 31 DO NOT cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- 32 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 33 To disconnect, press **Cancel** to put the unit in Standby (OFF) mode, then remove plug from wall outlet.
- 34 Extreme caution should be exercised when using containers constructed of other than metal or glass.

SAVE THESE INSTRUCTIONS.

⚠ WARNING

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

IMPORTANT SAFEGUARDS

⚠ 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 these instructions may result in electric shock and/or serious injury.

Special cord set instructions

Per safety requirement, a short power supply cord is provided to reduce the hazards resulting from grabbing, 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

				
Model: OMNI PRO 18L	1500 - 1800 W	220-240 V ~ 50-60 Hz	19 Quarts / 18 Litres	26.05 lbs / 11.84 kg
	OMNI PRO 18L			
	in: 16.54 D x 15.55 W x 13.90 H			
	cm: 42 D x 39.5 W x 35.3 H			

Find your model name and serial number

Find both of these on the label on the side of the toaster oven.

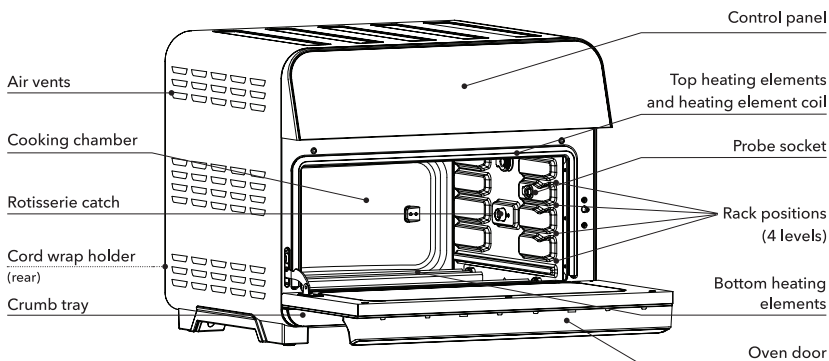
⚠ WARNING

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

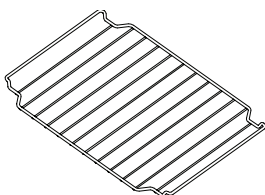
Product, parts and accessories

Before using your fantastic new toaster oven, make sure that everything is present and accounted for.

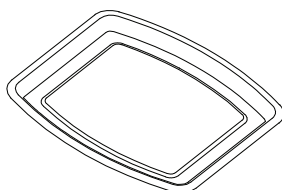
Toaster Oven



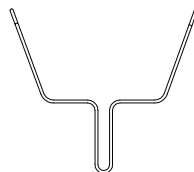
Accessories



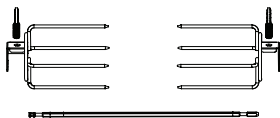
Oven rack



Cooking pan



Rotisserie lift



Rotisserie spit, forks and setting screws



Temperature probe



Air fryer basket



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Always refer to the actual product.*

Get started

Initial set up



***“We all eat, and it would be a sad waste of opportunity to eat badly.”
– Anna Thomas***

- 01** Pull that Omni Pro18L out of the box!
- 02** Remove all the packaging material from in and around the oven.
-  Don't remove the safety warning stickers or the rating label from the oven.
- 03** You may be tempted to put the Omni Pro 18L on your stovetop for quick use – but *don't do it!* Place it on a stable, level surface, away from combustible material and external heat sources.
-  Make sure to leave at least 13 cm / 5" of space above and around all sides of the appliance. Never place anything on top of the oven.
- 04** Remove the crumb tray and check the cooking chamber for loose debris.
- 05** Follow the **Care, cleaning and storage** instructions to wash your new toaster oven before using it.

⚠ CAUTION		
Read the Important safeguards before using the appliance. Failure to read and follow those instructions for safe use may result in damage to the appliance, property damage or personal injury.	Do not place the appliance on a stovetop or upon another appliance. Heat from an external source will damage the appliance.	To avoid the risk of fire, property damage, and/or personal injury, do not place anything on top of the appliance, and do not block the air vents.

Get started




Initial test run

Do you *have* to do the test run? No – but getting to know the ins and outs of your Omni Pro prepares you for success in the kitchen! Take a few minutes to get to know how this hot number works.

Stage 1: Setting up for cooking

- 01** Open the oven door.
Slide the cooking pan onto the bottom rack position, and into the cooking chamber.
Close the door.
- 02** Plug the power cord into a 220-240 V power source.
The oven is in standby mode and the display shows **OFF**.
- 03** Touch **Air Fry**.
Leave the temperature at **205°C**
- 04** Touch the **time field** to select the cooking time.
- 05** Use the **+** / **-** keys to adjust the cooking time to 20 minutes (**00:20**).
- 06** Touch **Start** to begin.
The display shows **On** and the status bar shows **Preheating**.

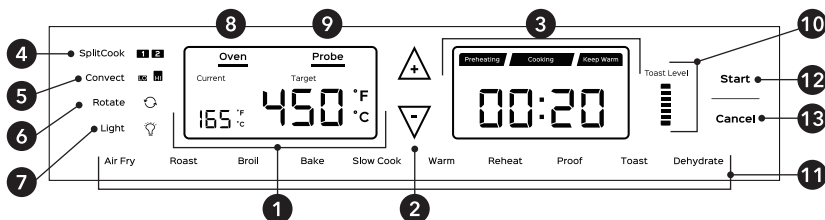
Stage 2: "Cooking" (...but not really, this is just a test!)

- 01** When the oven reaches the perfect temperature, it beeps and begins the cooking countdown.
 Do not add food during the initial test run.
- 02** Partway through cooking, the display shows **turn Food**.
Wait 10 seconds for the program to resume automatically, or, open and close the oven door to pause and resume the program manually.
 When the oven door is open, the display shows **OPEN**.
- 03** The oven counts down the last minute of the cooking time in seconds and beeps when finished.
The oven will enter the **Keep Warm** state and once the program finishes, the display shows **End**.
- 04** Touch **Cancel** to return to standby mode and start cooking for real!
 If you forget this last step, the toaster oven will beep to remind you about it.

CAUTION

Metal, glass surfaces and accessories will be hot during and after cooking. To avoid burn injury, do not touch the appliance, or attempt to insert or remove accessories without proper hand protection.

Control panel





1	Temperature field	Shows the temperature in different Smart Programs and modes. Touch the target temperature in the temperature field to select the field. See Cooking for more information.	
2	+ / - keys	Touch to adjust the cooking time, temperature, and toast level.	
3	Time field	Shows the cooking time, reminders, and error messages. Touch the time field to select it.	
	Status bar	Shows the status in different Smart Programs and modes.	
4	SplitCook	Allows you to use 2 cooking programs back-to-back. Only applicable to Air Fry, Roast, Broil, Bake, Slow Cook and Warm.	
5	Convection	Toggle between Hi (High) and Lo (Low) convection fan speeds. Only applicable during Roast, Broil, Bake, Reheat and Dehydrate.	
6	Rotate	Touch to turn rotisserie mode on and off. Only applicable during Air Fry, Roast and Bake.	
7	Light	Touch to turn the oven light on and off any time.	
8	Oven	Touch to view the target cooking temperature. When cooking with the Omni Pro's probe, the current temperature rises in real time. See Cooking: Cooking with the probe for more information.	
9	Probe	When the probe is in place, touch Probe to view your meal's target and current internal temperature in real time. See Cooking: Cooking with the probe for more information.	
10	Toast Level	Controls for toast darkness, levels 1 to 7. See Cooking: Toast for more information.	
11	Smart Programs	<ul style="list-style-type: none"> • Air Fry • Roast • Broil • Bake • Slow Cook 	<ul style="list-style-type: none"> • Warm • Reheat • Proof • Toast • Dehydrate
		See Cooking for more information.	
12	Start	Touch to begin a selected Smart Program.	
13	Cancel	Touch to stop a Smart Program at any time and go back to standby mode (OFF).	

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Always refer to the actual product.

Status bar



1	Preheating	The Omni Pro is heating up to the perfect temperature to cook your meal.  Only applies to Air Fry , Roast and Bake .
2	Cooking	Cooking is in progress.
3	Keep Warm	Cooking has finished and the oven enters into the Keep Warm state.  Keep Warm does not turn on after cooking with the Omni Pro probe. See Cooking: Using the probe for more information.

Status messages

OFF

The Omni Pro is in standby mode, ready to go!

On

A smart program is in the preheating stage.

 Only applies to Air Fry, Roast and Bake.

OPEN

The oven door is open. If the oven door remains open for over 5 minutes during cooking and/or 30 seconds during program selection, the oven returns to standby mode.

Oven

Probe

Target

232 °C

Shows the oven's target temperature.

Oven

Probe

Target

74 °C

When the probe is in place, shows the food item's current internal temperature and the target internal temperature.

00:20

Shows the cooking time and on-screen messages.


Toast Level



Shows the active toasting darkness level from 1 to 7.

Turn
Food

Food is ready to be flipped or rotated, as recommended by your recipe.-

 Only applies to Air Fry, Roast and Bake, and won't appear if rotisserie mode is on.

End

The Smart Program has finished!

Cooking

Air Fry, Roast, Broil, Bake, Slow Cook, Warm, Reheat, Proof and Dehydrate

These programs use convection cooking to give your meals rich, crispy flavor with little to no oil, so you can say, "See ya!" to the greasy mess and extra calories! The cooking times and temperatures below are recommendations only. Play with the presets to get the results you like best!

Smart program	Default time	Time range	Default temperature	Temperature range
Air Fry	18 minutes (00:18)	1 to 45 minutes (00:01 to 00:45)	204 °C 400 °F	82 to 232 °C 180 to 450 °F
	For all your favorite deep-fried meals, like fries, cauliflower bites, wings, nuggets and more.			
Roast	40 minutes (00:40)	1 minute to 4 hours (00:01 to 04:00)	185 °C 365 °F	82 to 232 °C 180 to 450 °F
	Ideal for vegetable dishes, beef, lamb, pork, poultry and more.			
Broil	10 minutes (00:10)	1 to 20 minutes (00:01 to 00:20)	232 °C 450 °F	176 to 232 °C 350 to 450 °F
	Direct top-down heat designed to melt cheese, crisp meat, and caramelize fruits and vegetables.			
Bake	40 minutes (00:40)	1 minute to 4 hour (00:01 to 04:00)	176 °C 350 °F	82 to 232 °C 180 to 450 °F
	Light and fluffy cakes and pastries, scalloped potatoes and more.			
Slow Cook	8 hours (08:00)	2 to 20 hours (02:00 to 20:00)	99 °C 210 °F	93 to 121 °C 200 to 250 °F
	Low and slow cooking, ideal for tough or fatty cuts of meat like brisket, flank steaks and some game meats.			
Warm	1 hour (01:00)	1 minute to 2 hours (00:01 to 02:00)	77 °C 170 °F	77 to 149 °C 170 to 300 °F
	Keep food warm without overcooking or drying out.			
Reheat	10 minutes (00:10)	1 minute to 1 hour (00:01 to 01:00)	149 °C 300 °F	48 to 182 °C 120 to 360 °F
	Reheat leftovers with a perfect crunch quickly and easily.			

Cooking

Smart program	Default time	Time range	Default temperature	Temperature range
Proof	1 hour (01:00)	1 minute to 4 hours (00:01 to 04:00)	32 °C 90°F	21 to 38 °C 70 to 100 °F
	For scrumptious loaves and rolls, allow your dough to rest and rise and let the yeast do its job!			
Dehydrate	8 hours (08:00)	30 minutes to 72 hours (00:30 to 72:00)	57 °C 135 °F	29 to 79 °C 85 to 175 °F
	Perfect for homemade fruit leather, jerky, dried herbs, vegetables and more.			

CAUTION

When cooking meat, always use a meat thermometer to ensure the internal temperature reaches a safe minimum temperature.


CAUTION

The toaster oven and accessories will be hot during and after cooking. To avoid risk of burn injury, do not touch hot surfaces with unprotected hands. Always use proper hand protection and exercise extreme caution when adding or removing food from the hot cooking chamber.

Cooking

Toast

Toast up to 6 slices of bread or bagel halves at a time – no flipping required!

Smart program	Default number of pieces	Time range	Default toast darkness level	Toast darkness range
Toast	2 pieces (2PC)	Adjusts by quantity of slices and toast darkness level	Toast Level 4	Toasting Levels 1 to 7
	 The toasting level is also affected by how close you place the oven rack to the element. The higher, the hotter!			

- 01** Connect the power cord to a 220-240 V power source.
The oven is in standby mode and the display shows **OFF**.
- 02** Open the oven door and place your food items inside.
Close the door.
- 03** Touch **Toast**.
- 04** Touch the field indicating the number of pieces. When the field flashes, use the **+ / -** keys to select the number of slices you're toasting, from 1 piece (**1PC**) to 6 pieces (**6PC**).
The toasting time adjusts automatically.
- 05** Touch the **Toast Level bar** to select it.
When it flashes, use the **+ / -** keys to select a darkness level, from 1 to 7.
- 06** Touch **Start**.
The display starts to count down right away.
- 07** When the display shows **End**, carefully open the door, and, using proper hand protection, remove your food from the cooking chamber.

CAUTION

The toaster oven and accessories will be hot during and after cooking. To avoid risk of burn injury, do not touch hot surfaces with unprotected hands. Always use proper hand protection and exercise extreme caution when adding or removing food from the hot cooking chamber.

Cooking

Cooking with the probe

Whether you want to cook low and slow or ramp up the heat, the Omni Pro probe monitors the internal temperature of your dish so you don't have to!

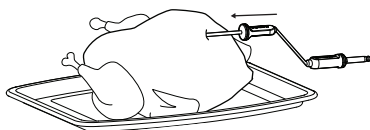
What we love about it	Things you should know
No more guessing at how your roasts are coming along – from blue-rare to well-done, the Omni Pro probe gives you full visibility of your meal's internal temperature, and stops cooking once your meal reaches your preferred doneness to prevent overcooking.	<p>The rotisserie setting cannot be used with the probe in place.</p> <p>For the most accurate temperature reading, insert the tip of the probe into the middle of the food. Make sure it is not contacting gristle or bone, or protruding from the food.</p> <p>Inserting anything other than the probe plug into the socket can cause damage or cause the oven to be inoperable.</p>


CAUTION

The toaster oven and accessories will be hot during and after cooking. To avoid risk of burn injury, do not touch hot surfaces with unprotected hands. Always use proper hand protection and exercise extreme caution when adding or removing food from the hot cooking chamber.

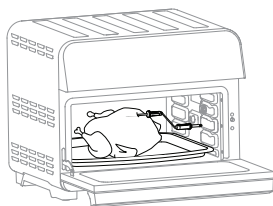
Cooking

- 01** Insert the metal probe horizontally into the thickest part of the food.

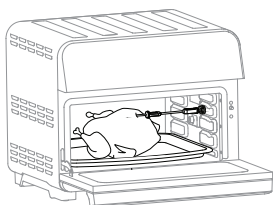


-  First, remove the probe cap. Always insert the complete metal part of the probe into the food to ensure optimal accurate temperature measurement.

- 02** Place your dish into the cooking chamber with the probe's plug on the right side.



- 03** Insert the probe plug fully and firmly into the socket located on the right wall of the cooking chamber. Close the door.



- 04** Select the smart program you want to use: **Air Fry**, **Roast** or **Bake**.

Touch **Probe** and use the **+ / -** keys to adjust the target internal temperature.

- 05** Use the **+ / -** keys to adjust the target internal temperature.

-  See **Probe cooking temperatures** for more information.

- 06** Touch **Oven** to go to the cooking temperature field.



- 07** Use the **+ / -** keys to adjust the oven's cooking temperature.

- 08** Touch **Start** to begin.

The display shows **On** throughout cooking.



Touch **Probe** to show the current and target internal temperatures in real time.

Touch **Oven** to show the target cooking temperature.

- 09** The Omni Pro beeps and shows **End** when your food reaches the target internal temperature.

- 10** Using proper hand protection, unplug the probe from the oven, then remove your food from the cooking chamber.


WARNING

Always ensure the oven is cool when inserting your food and connecting the probe socket.

NOTICE

Position the probe and its cord as far from the heating elements as possible.

Probe cooking temperatures

Food	Type	Internal temperature
Ground meat and meat mixtures	Beef, pork, veal, lamb	71°C / 160°F
	Turkey, chicken	74°C / 165°F
*Fresh beef, veal, lamb	Steaks, roasts, chops	63°C / 145°F
Poultry	All poultry (breasts, whole bird, legs, thighs, wings, ground poultry, giblets, and stuffing)	74°C / 165°F
Pork and ham	Fresh pork, including fresh ham	63°C / 145°F
	Precooked ham (to reheat)  Reheat cooked hams packaged in USDA-inspected plants to 140 °F / 60 °C.	74°C / 165°F
Seafood	Fish with fins	63°C / 145°F or cook until flesh is opaque and separates easily with a fork.

Any other servicing must be performed by an authorized representative.

*Cooking with red meat

Doneness level	Expected result	Target internal temperature
Blue-rare**	Bright red center	50°C / 120°F
Rare**	Cool red center	52°C / 125°F
Medium-rare	Warm red center	57°C / 135°F
Medium	Warm pink center	63°C / 145°F
Medium-well	Slightly pink center	66°C / 150°F
Well done	Little or no pink	71°C / 160°F

**Not recommended for lamb.

The USDA recommends cooking red meat to 145 °F / 63 °C and then resting it for at least 3 minutes. For food safety, ground red meat should be cooked to a minimum 160 °F / 71 °C. Always check meat's internal temperature with a thermometer.

Cooking

SplitCook™

The SplitCook setting lets you choose 2 smart programs to run automatically one after another, so if you want to sear your meal under the broiler then lower the heat, (or vice versa!) you can!

What we love about it	Things you should know
Being able to program 2 back-to-back cooking sessions simplifies more complex dishes, giving us even more time to focus on other things.	You can use SplitCook with the rotisserie setting! See Rotisserie cooking for more information.

Setting up phase 1 of SplitCook

- 01** In function selection mode, touch **SplitCook** to select it.



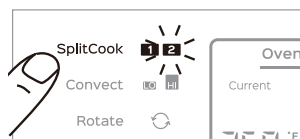
- 02** Select the smart program you want to use for the first phase of cooking:
Air Fry, Roast, Broil, Bake, Slow Cook or **Warm**.

- 03** If you want to use the rotisserie setting during phase 1, touch **Rotate**.

- 04** Touch the temperature field to select it. When it flashes, use the **+ / -** keys to adjust the cooking temperature.
Touch the **time field** to select it.
When it flashes, use the **+ / -** keys to adjust the cooking time.

Setting up phase 2 of SplitCook

- 01** Touch **SplitCook** again to confirm your phase 1 settings and go to phase 2. The **phase 1** icon lights up and the **phase 2** icon blinks.



- 02** Select the smart program you want to use for phase 2: **Air Fry, Roast, Broil, Bake, Slow Cook** or **Warm**.

- 03** If you want to use the rotisserie setting during phase 2, touch **Rotate**.

- 04** Touch the temperature field to select it. When it flashes, use the **+ / -** keys to adjust the cooking temperature.

- 05** Touch the **time field** to select it.

When it flashes, use the **+ / -** keys to adjust the cooking time.

- 06** Touch **Start** to begin.


The icons of each phase will be lit to let you know which phase of cooking is active.

Cooking

Stage 3: Cooking

01 Depending on the smart programs you select, you can either wait for the toaster oven to preheat, or place your dish into the cooking chamber right away.

02 Part way through cooking, the display may show **turn Food**.
Open the oven door if you want to turn or toss your food items (and do so carefully).
Close the oven door to resume the cooking program.

 If your food doesn't need to be flipped, wait 10 seconds for the program to resume automatically, or, open and close the oven door to pause and resume the program manually.

03 When cooking is complete, carefully open the door, and using proper hand protection, remove your food from the cooking chamber.

Rotisserie cooking

The rotisserie spit and forks are perfect for roasting whole chicken, tenderloin and much more. Follow the steps below to prepare your food, then turn on the rotisserie to get crispy, gorgeous, golden-all-over results!

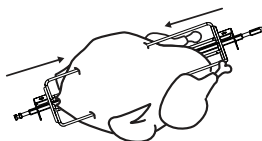
Always insert the rotisserie spit and food into the cooking chamber before preheating the toaster oven.

Stage 1: Setting up the rotisserie spit

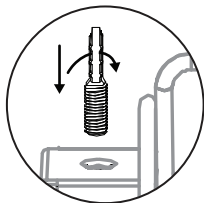
- 01** Unscrew the 2 setting screws from the forks and put aside.
- 02** Push your food item onto the spit.



- 03** Slide the forks onto both ends of the spit, making sure the prongs are inserted into the food item securely on both sides.

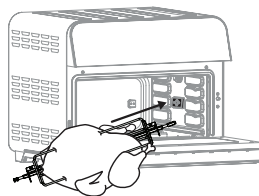


- 04** When you're happy with the positioning, insert and tighten the setting screws to hold the forks in place.

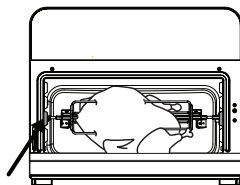


Stage 2: Positioning the rotisserie spit

- 01** Open the oven door.
- 02** Insert the pointed end of the rotisserie spit into the rotisserie catch on the right side of the cooking chamber.



- 03** Lower the square end of the rotisserie spit into the notch on the left.




Close the oven door.

Stage 3: Setting up the Omni for rotisserie cooking

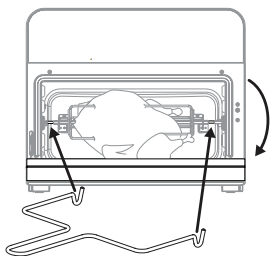
- 01** Connect the power cord to a 220-240 V power source.
The oven is in standby mode and the display shows **OFF**.

Rotisserie cooking

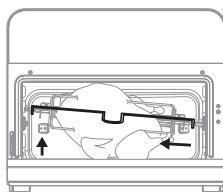
- 02** Select the Smart Program you want to use: **Air Fry, Roast and Bake.**
 - 03** Touch the temperature field to select it. When it flashes, use the **+ / -** keys to adjust the cooking temperature.
 - 04** Touch the **time field** to select it. When it flashes, use the **+ / -** keys to adjust the cooking time.
 - 05** Touch **Start**.
 - 06** To turn the rotisserie feature on and off, touch **Rotate**.
-  Rotisserie mode will turn on automatically when Roast begins.

Removing rotisserie cooked food

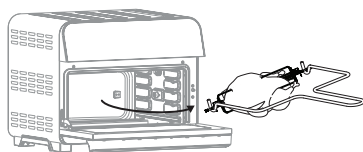
- 01** Open the oven door.
Position the rotisserie lift hooks beneath the left and right arms of the rotisserie spit where the indents are located.



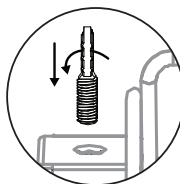
- 02** Lift the left side of the rotisserie spit slightly, then move the spit to the left to remove it from the catch on the right.



- 03** Carefully pull the rotisserie spit towards you to remove your food from the cooking chamber, then place your food on a tray or heat-resistant surface.



- 04** Using heat protection for your hands, unscrew the setting screws and remove the forks from the food, then remove the food from the spit.



CAUTION

The rotisserie spit, forks and basket will be hot during and after cooking. To avoid risk of burn injury, always use the rotisserie lift to remove the spit, and exercise extreme caution when removing hot items from the cooking chamber. Always use proper hand protection when handling and/or disassembling hot rotisserie accessories.

Care, cleaning and storage

Clean your Instant Omni Pro and accessories after each use.

Always unplug the 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. Let all surfaces dry thoroughly before use, and before storage.


Dishwasher safe

Part or accessory	Notes
Cooking pan	<ul style="list-style-type: none">Optionally, prior to use, line with parchment paper or spray with non-stick cooking spray for easier cleaning.
Air fryer basket	<ul style="list-style-type: none">For best results, use a bristled brush rather than a sponge or cloth.
Oven rack	<ul style="list-style-type: none">Remove for cleaning.
Rotisserie spit, forks and screws	<ul style="list-style-type: none">Disassemble before cleaning.If machine washing, place small parts in washable mesh bag.
Rotisserie lift	<ul style="list-style-type: none">Clean as needed.
Crumb tray	<ul style="list-style-type: none">Remove for cleaning.To prevent smoking, make sure grease and food debris is fully removed.

Damp cloth only and mild dish soap

Part or accessory	Notes
Cooking chamber	<ul style="list-style-type: none">Always check the heating coil and cooking chamber walls for oil spatter and food debris, and clean as needed.You may use any commercial oven cleaner to remove stubborn grease residue.Use care when cleaning around the top and bottom heating elements.
Exterior	<ul style="list-style-type: none">After cleaning, wipe down with a dry cloth to prevent streaking.
Power cord	<ul style="list-style-type: none">Clean as needed.When storing, use the power cord holder at the back of the toaster oven. Do not fold the power cord.
Temperature probe	<ul style="list-style-type: none">Remove for cleaning.


Some discoloration may occur after machine washing, but this will not affect the appliance's safety or performance. Any other servicing must be performed by an authorized representative.

 WARNING		
To avoid risk of electrical shock and personal injury: <ul style="list-style-type: none">Do not immerse the appliance in water.Do not rinse the appliance under a tap.Do not wet prongs of the power cord.	Without proper cleaning, food and grease splatter may build up around the heating elements, causing the risk of smoke, fire, and personal injury.	If you see or smell smoke, touch Cancel , unplug the appliance, and allow it to cool. Follow instructions on the previous page to clean the appliance and accessories.


Troubleshooting

Register your Instant Omni Pro today!

If your issue persists or you have any additional questions, get in touch with a Customer Care Advisor.

Problem	Possible reason	Try this
The 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 220-240 V outlet.
	Bad power connection or no power.	Plug another appliance into the same outlet to check the outlet for power.
		Move the toaster oven to another outlet and ensure there is nothing else plugged in on the same circuit or in the general area.
		Inspect the power cord for damage. If you see damage, discontinue use and contact Customer Care .
Condensation is forming on countertops.	Toaster oven does not have proper ventilation.	Make sure the toaster oven has at least 5" / 13 cm of space around all sides while in use.
Water is dripping from under the door.		
Oven light will not turn on.	Oven light has burnt out.	Contact Customer Care .
Black smoke is coming from the toaster oven.	⚠ CAUTION Stop cooking immediately. Touch Cancel , then unplug the appliance and allow it to cool to room temperature.	
	Using an oil with a low smoke point.	Choose a neutral oil with a high smoke point, such as avocado, canola, soybean, safflower, or rice bran oil.
	Food particles or residue on the heating elements, in the cooking chamber, or on the accessories.	Remove all accessories from the cooking chamber and clean the area as well as all accessories thoroughly.
	Faulty circuit or heating element.	Contact Customer Care .  Do not attempt to repair the appliance.

Troubleshooting

Problem	Possible reason		Try this
White smoke is coming from the toaster oven.	Cooking foods with a high fat content, such as bacon, sausage, and hamburger.		Avoid air frying foods with a high fat content.
			Check the cooking pan and/or crumb tray 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 cooking chamber when air frying.
	Seasoning on food has blown into the heating element.		Be mindful when seasoning food. Spray vegetables and meats with oil before seasoning to better help the seasoning stick.
Error code appears on display.	E1	Sensor error.	Contact Customer Care .  Do not attempt to repair the appliance.
	E2		
	E3		
	E6		
	E7		
	E8		
	E9		
	E10	Probe not fully connected to jack.	

Any other servicing must be performed by an authorized representative.

Warranty

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, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

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.

Product Registration



Warranty Service

To obtain service under this warranty, please scan the QR code for customer service and more information about the OMNI PRO 18L. 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 Singapore 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

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 SEA. This warranty does not cover units that are used outside of SEA.

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.

Failure to register your product will not reduce your warranty rights.

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. The limitations of warranties, liability and remedies apply to the maximum extent permitted by law.

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 paid by you.

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