

InstantTM

OMNITM PLUS TOASTER OVEN



User Manual

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Welcome to the world of Instant cooking.

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 and Chief Innovation Officer



Download the Instant Pot App

- Original Recipes
- New User Tips
- Getting Started Videos



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

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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 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.
10. For household countertop use only. Do not use outdoors. Not for commercial use.



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

IMPORTANT SAFEGUARDS

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 120 V / 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.
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.
21. Do not store any materials other than authorized Instant Brands accessories in the appliance.



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

IMPORTANT SAFEGUARDS

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.
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.

SAVE THESE INSTRUCTIONS.



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

IMPORTANT SAFEGUARDS







⚠ WARNING
To avoid injury, read and understand instruction manual before using the appliance.
⚠ WARNING
Electric 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 and/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.

Special Cord Set Instructions

Per 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 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 Plus 26	27 Quarts 26 Litres	1800 W	120 V ~ 60 Hz	24.18 lbs 9.7 kg	in: 17.68L × 16.34W × 14.39H cm: 44.9L × 41.5W × 36.5H

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

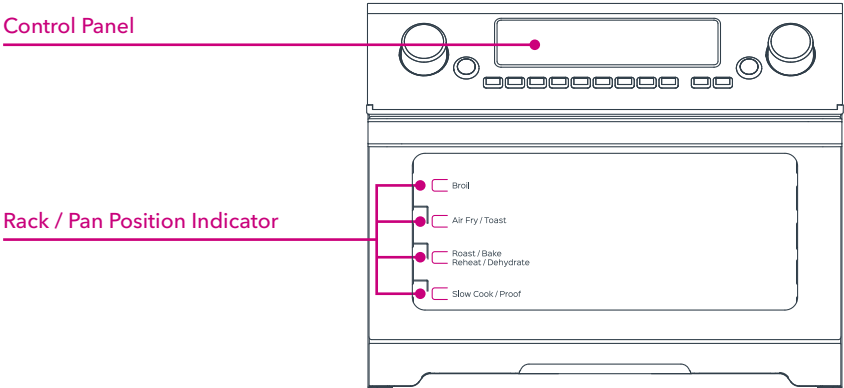
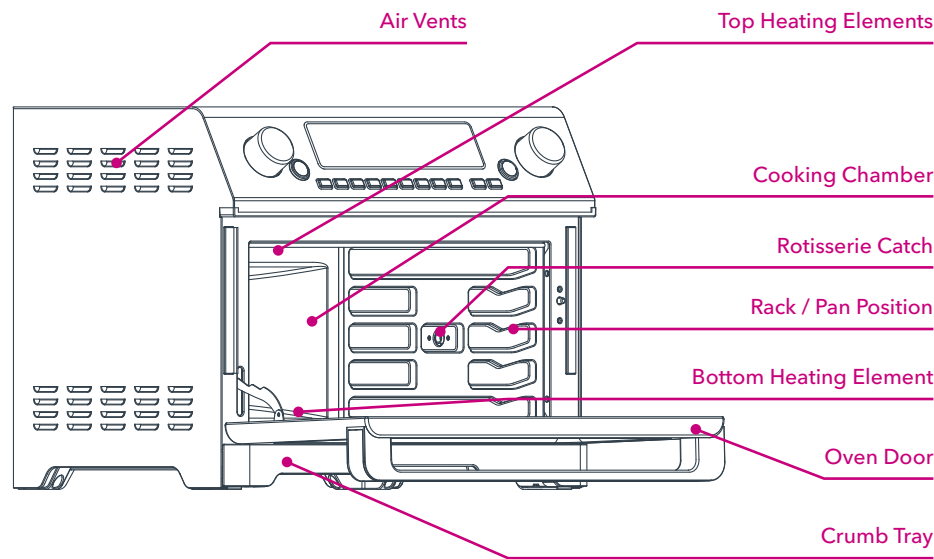
- Read all the **Important Safeguards** before using the appliance. Failure to read and follow the Important Safeguards may result in damage to the appliance, property damage or personal injury.
- Remove all packaging material and accessories from within and around the appliance.
- Place the appliance on a stable, level surface, away from combustible material and external heat sources.
- Leave at least 5" / 13 cm of space above and around all sides of the appliance.
- Do not place anything on top of the oven and do not block the air vents.
- 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 appliance before first use.

CAUTION

Do not place the appliance on a stove top. Heat from an external source will damage the appliance. Do not place anything on top of the appliance, and do not block the air vents.

Product, Parts and Accessories

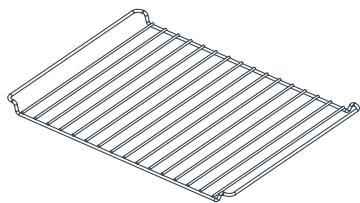
Combining the delicious results of air fryers, toasters and convection ovens into one easy-to-use appliance, the Instant Omni Plus toaster oven is a multi-function countertop oven that provides 9 Smart Programs and 2 cooking methods.



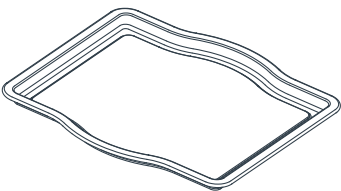
Illustrations are for reference only and may differ from the actual product.

Product, Parts and Accessories

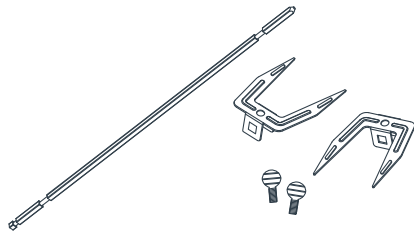
Accessories



Oven Rack



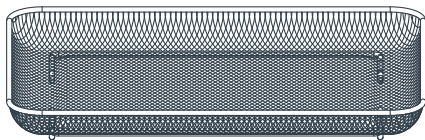
Cooking Pan



Rotisserie Spit and Forks




Rotisserie Lift



Air Fry Basket

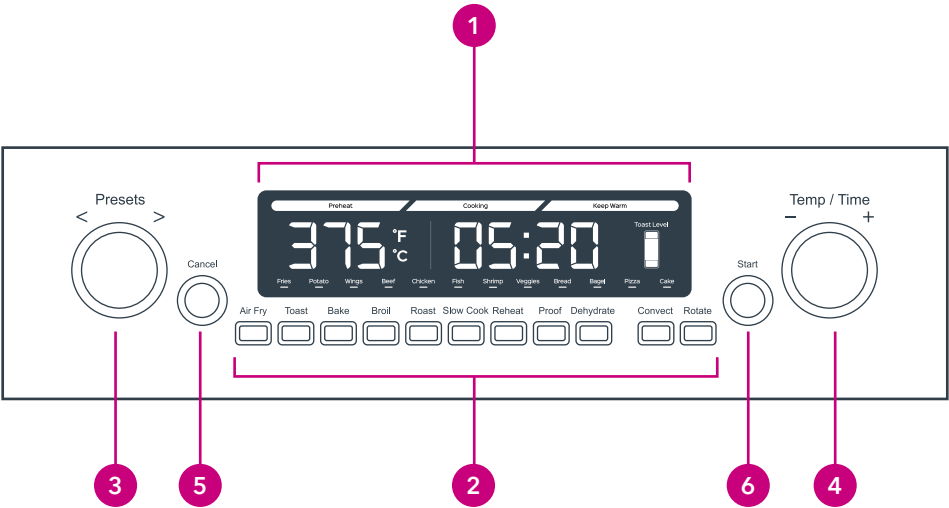
Illustrations are for reference only and may differ from the actual product.

**CAUTION**

Metal and glass surfaces and accessories will be hot during and after cooking. Do not touch the appliance or attempt to insert or remove accessories without proper hand protection.

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 the right dial controls the Temperature and Time as well as the cooking chamber light.



1 Display

The LED display includes the following:

- Cooking status indicators – Preheat/Cooking/Keep Warm
- Temperature
- Number of bread or bagel slices
- Cooking time
- Toasting level
- Preset programs

2 Smart Programs

- | | | |
|-----------|-------------|-------------|
| • Air Fry | • Broil | • Reheat |
| • Toast | • Roast | • Proof |
| • Bake | • Slow Cook | • Dehydrate |

Control Panel

3 Presets dial

Turn to scroll through preset cooking options.

4 Temp/Time dial

Press to toggle between temperature and time options. Turn to increase or decrease the temperature or cooking time.

5 Cancel

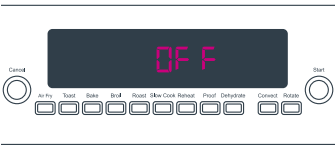
Press to stop a Smart Program at any time.

6 Start

Press to begin the Smart Program you have selected.

Control Panel

Status Messages

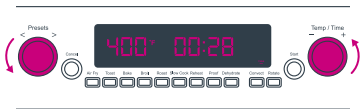


OFF indicates that the Omni Plus toaster oven is plugged in and is in Standby mode.

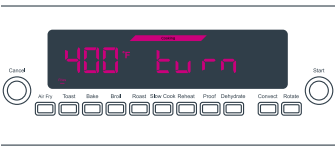


On indicates that the Omni Plus toaster oven is in Preheat mode. The **Preheat** indicator is also visible in the upper left corner of the display.

***Note:** The Omni Plus only preheats during the Air Fry, Roast and Bake Smart Programs.*

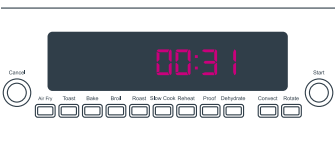


Use the **Presets** dial to select a preset program; Press the **Temp/Time** dial to toggle between cook time and temperature, then turn the dial to make adjustments manually.



turn Food indicates that food in the cooking chamber should be turned, flipped or rotated for even cooking.

***Note:** If Rotate is turned on the turn food message will not appear.*



When 1 minute remains, the cook time counts down in seconds.



When the program has completed the display indicates **End**. When you open the oven door, the oven returns to Standby and the display indicates **OFF**.

Smart Program Settings

Function	Description
Standby	When the oven is plugged in, the display turns on and shows OFF to indicate that it is in Standby mode. You may select a Smart Program when in Standby mode.
Start	The green Start key illuminates after a Smart Program is selected. Press Start to begin cooking.
Pause	Open the oven door to pause the Smart Program once it has started. When the door is open, the oven light will come on. Close the oven door to resume the Smart Program.
Cancel	Press Cancel to stop a Smart Program at any time. The oven returns to Standby mode and the display indicates OFF .
Convect	Once a Smart Program has begun, press Convect to toggle between HI (High) and LO (Low) convection fan speeds. Refer to Smart Programs.
Rotate	Once a Smart Program has begun, press Rotate to turn the rotisserie mode on or off. <i>Note: Not applicable to Toast or Bake.</i>
Oven light on or off	Press the Presets dial to turn the cooking chamber light on or off. The light will turn off after 1 minute of inactivity.
Adjust and Save Smart Program Time and/or Temperature	Smart Programs are designed with optimal time and temperature settings. Once a Smart Program or Preset has been selected, the time and temperature can be adjusted using the Time/Temp dial to suit your individual preferences. The new adjusted time and/or temperature is saved in memory once you press Start .
Change Temperature Scale (°F or °C)	When in Standby mode, press and hold the Presets dial for 3 seconds to change between Fahrenheit (°F) and Celsius (°C). <i>Note: Temperature scale adjustments must be made when in Standby mode.</i>
Turn Sound On or Off	When the oven is in Standby mode, press and hold both dials (Presets and Temp/Time) for 3 seconds to turn the sound on (S On) and off (SOFF). <i>Note: Error alerts cannot be silenced.</i>
Reset Individual Smart Programs	When the oven is in Standby mode, press and hold the desired Smart Program button for 3 seconds. The appliance beeps when the Smart Program has been restored to the factory default setting.
Reset All Smart Programs	When the oven is in Standby mode, press and hold Cancel for 3 seconds. The appliance will beep when all Smart Programs have been restored to the factory default settings.

Cooking with the Omni Plus Toaster Oven

Convection cooking and air frying uses rapid air circulation to heat the oven up fast, so food cooks quickly and evenly.

Initial Test Run

Follow these steps to familiarize yourself with the Instant Omni toaster oven and ensure it is operating properly. Once the Initial Test Run has completed, you may use these same steps to start cooking.

Approximate time: 25 minutes

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 120 V 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/205°C. The default time is 12 minutes.*
4. 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:** At any time, you may turn the Temp/Time dial to adjust the cooking temperature or time.*
5. 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.*
6. 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 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.*
7. 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 emits a Smart Reminder at 5, 20, and 60 minutes after the Smart Program ends to remind you about your dish.*

CAUTION

Metal and glass surfaces and accessories will be hot during and after cooking. Do not touch the appliance or attempt to insert or remove accessories without proper hand protection.

Smart Programs


The cooking time and/or temperature can be adjusted any time once a Smart Program has begun.

Smart Programs	Preset	Time Range	Temperature Range	Convection
Air Fry	Ensures the golden crispiness you love without the oil.			
	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	Use the Temp/Time dial to select the number of bread or bagel slices to be toasted, up to a maximum of 6 slices.			
	Use the Temp/Time dial to adjust your preferred toast darkness, from levels 1 to 5.			
	You may adjust the toasting time after the Smart Program has begun.			
	Bread	Adjusts by quantity	Darkness Level 1-5	No
	Bagel	Adjusts by quantity	Darkness Level 1-5	
Bake	Perfect for desserts like brownies, cakes and cookies.			
	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	The direct top-down heat is designed to melt cheese, crisp meat, and caramelize fruits and vegetables.			
	Beef	10 - 30 minutes	350 - 450°F / 177 - 232°C	Low / High
	Chicken	10 - 30 minutes	350 - 450°F / 177 - 232°C	
	Fish	1 - 10 minutes	350 - 450°F / 177 - 232°C	
	Shrimp	1 - 10 minutes	350 - 450°F / 177 - 232°C	
	Veggies	1 - 10 minutes	350 - 450°F / 177 - 232°C	

Smart Programs

Smart Programs	Preset	Time Range	Temperature Range	Convection
Roast	For beautifully roasted meats and vegetables.			
	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	Low and slow cooking is ideal for tough or fatty cuts of meat like brisket, flank steaks and some game meats.			
	N/A	2 - 20 hours	210°F / 99°C	Low
Reheat	Warm up leftovers without overcooking or drying out the food.			
	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	Low temperature proofing allows yeast to ferment and bread dough to rise.			
	Bread	1 minute - 4 hours	70 - 100°F / 21 - 38°C	Low
Dehydrate	Low temperature heat is circulated to effectively draw moisture from foods. Make veggie chips, dehydrated fruit leather and all kinds of delicious jerkies.			
	Beef	30 minutes - 72 hours	85 - 175°F / 29 - 79°C	Low / High
	Veggies	30 minutes - 72 hours	85 - 175°F / 29 - 79°C	

The above cooking times and temperatures are recommendations only. Some experimentation may be required. Always follow a trusted recipe.

**CAUTION**

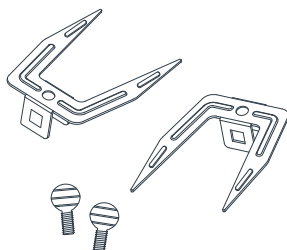
Always use a meat thermometer to ensure the internal temperature reaches a safe minimum temperature. Refer to the USDA's [Safe Minimum Internal Temperature Chart](#) for more information.

Rotisserie Cooking

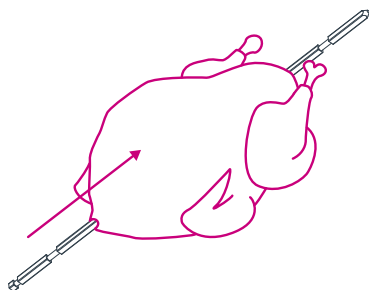
Always insert rotisserie accessories and food into the cooking chamber before preheating the oven.

To use the Rotisserie Spit and Forks

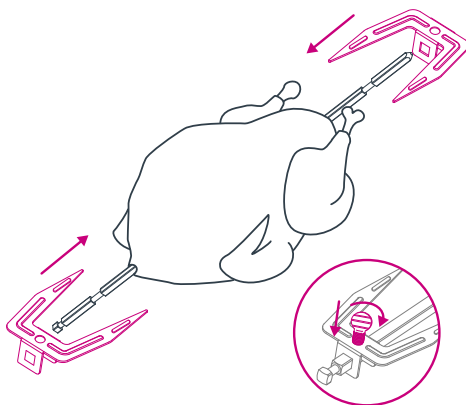
- 1 Remove the forks and screws from the package.



- 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. Tighten the setting screws until they are secure.



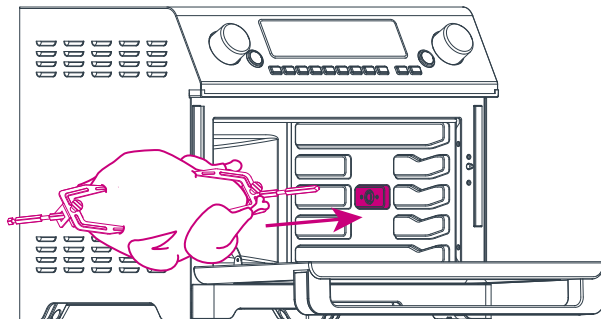
CAUTION

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

Rotisserie Cooking

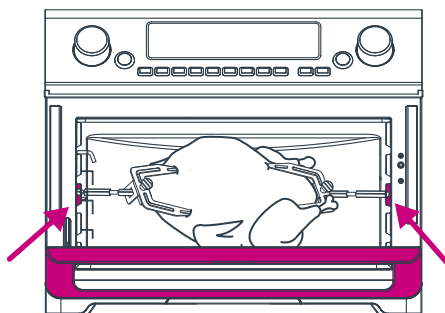
Rotisserie Cooking

- 1 With the oven door open, insert the pointed end of the rotisserie arm into the rotisserie catch on the right.

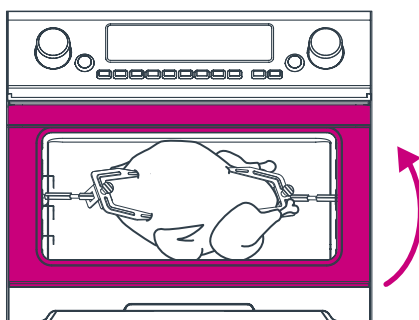


- 2 Next, position the square end of the rotisserie spit in the notch on the left side of the cooking chamber.

Rotate the rotisserie spit slightly to ensure it is securely in place.

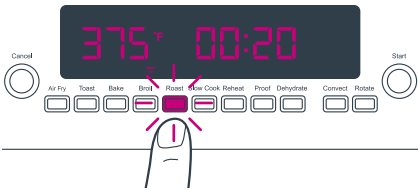


- 3 Close the oven door.



Rotisserie Cooking

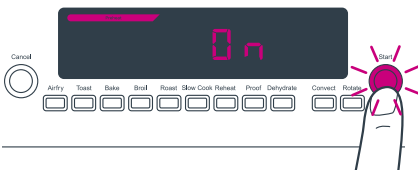
- 4 Select **Air Fry**, **Roast**, **Broil** or **Reheat**



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



- 6 Touch **Start**.



Rotisserie mode will automatically turn on when Roast is selected. If you wish, touch **Rotate** to turn rotisserie mode off.

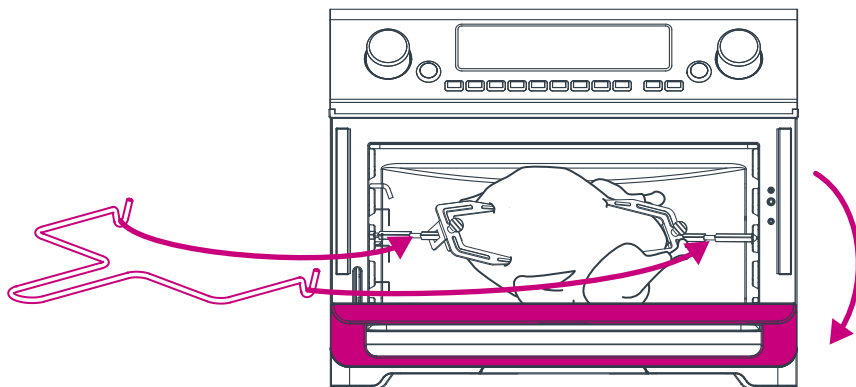
The convection fan is automatically on. Touch Convection if you wish to adjust between **HI** (High) or **LO** (Low) fan speeds.

Note: Convection is set to HI (High) on Air Fry and cannot be changed.

Rotisserie Cooking

Removing your rotisserie food

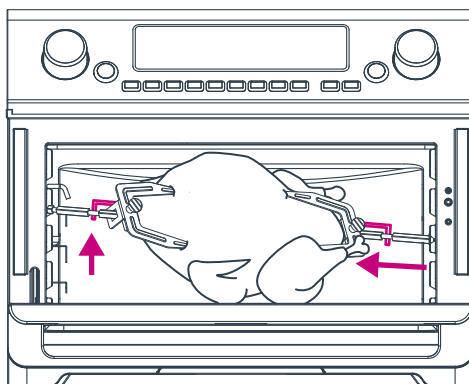
- 1 Open the oven door. Position the rotisserie lift hooks beneath the left and right arms of the rotisserie spit where the indents are located.



CAUTION

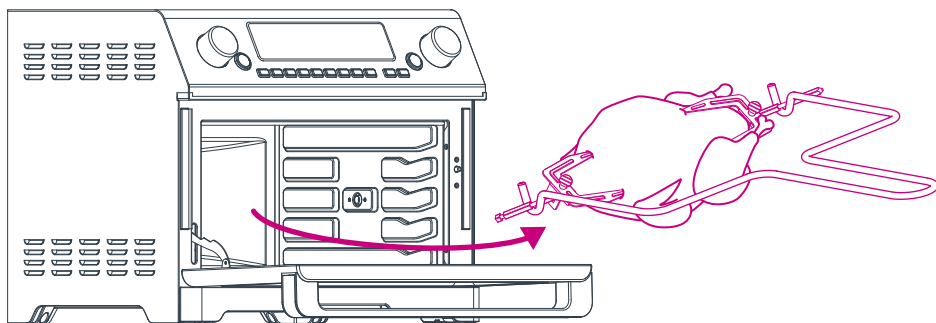
The oven door and accessories will be hot after cooking. Use proper hand protection when opening the oven door and removing food items from a hot cooking chamber.

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

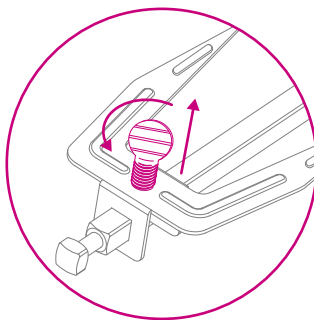


Rotisserie Cooking

- 3** Carefully pull the accessory towards you and remove it from the cooking chamber. Place your food on a tray or heat resistant surface.



- 4** Using heat protection for your hands, 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

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, use an egg wash and breadcrumb batter instead of liquid-based batters to ensure that the batter will stick to the food.
- 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. If white smoke appears, carefully remove and empty the cooking pan.
- To ensure seasoning adheres to food items, spray them with cooking oil before adding seasoning.
- Use any oven-safe cookware in your Omni Plus toaster oven.




CAUTION Do not spray cooking oil into the cooking chamber.

Cooking Timetable

Food	Setting	Cooking Time*	Cooking Temperature*	Accessory & Placement
Thin-cut fries (Frozen)	Air Fry / Roast	14 – 18 minutes	400°F / 205°C	Air Fry Basket on Oven Rack Middle Position
Thin-cut fries (Fresh)	Air Fry / Roast	18 – 20 minutes	400°F / 205°C	Air Fry Basket on Oven Rack Middle Position
Thick-cut fries (Frozen)	Air Fry / Roast	16 – 20 minutes	400°F / 205°C	Air Fry Basket on Oven Rack Middle Position
Thick-cut fries (Fresh)	Air Fry / Roast	20 – 25 minutes	400°F / 205°C	Air Fry Basket on Oven Rack Middle Position
Chicken wings (Fresh)	Air Fry / Roast	20 – 30 minutes	360°F / 182°C	Air Fry Basket on Cooking Pan Bottom Position
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 Pan or Air Fry Basket on Oven Rack Middle Position
Shrimp (Frozen)	Air Fry	8 minutes	400°F / 205°C	Cooking Pan or Air Fry Basket on Oven Rack Middle Position
Shrimp (Fresh)	Air Fry	8 – 10 minutes	350°F / 177°C	Cooking Pan or Air Fry Basket on Oven Rack Middle Position
Fish sticks (Frozen)	Broil	8 – 12 minutes	400°F / 205°C	Cooking Pan Middle Position
Asparagus	Broil / Bake	7 – 9 minutes	370°F / 188°C	Cooking Pan or Air Fry Basket on Oven Rack Middle Position
Cauliflower	Broil / Bake	6 – 10 minutes	370°F / 188°C	Cooking Pan or Air Fry Basket on Oven Rack Middle Position
Cake	Bake	25 – 35 minutes	360°F / 182°C	Baking dish on Cooking Pan Bottom Position

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

Visit our recipe site for a full list of **cooking timetables** and easy-to-follow recipes.

**CAUTION**

Always use a meat thermometer to ensure the internal temperature reaches a safe minimum temperature. Refer to the USDA's [Safe Minimum Internal Temperature Chart](#) for more information.

Care and Cleaning

Clean the Instant Omni Plus toaster oven after each use. Always unplug the toaster oven and let it cool to room temperature before cleaning. Let all surfaces dry thoroughly before use and before storage.

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 / Hand Washable (May be submerged)
Rotisserie Spit and 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. 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. Use a damp cloth or sponge to ensure the heating element, surrounding area, and chamber walls are free of grease and food debris. 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. Use a barely-damp cloth to wipe food particles off the power cord, as needed.	

Note: Never use harsh chemical detergents, scouring pads, or powders on any of the parts or components as this may lead to damage.


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.

Troubleshooting

Register your product today.

Contact Customer Care:
1-800-828-7280
support@instantappliances.com
instantappliances.com/#Chat

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 120 V 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" / 13cm 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	 Stop cooking immediately. Press 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 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	Remove all accessories from the cooking chamber and clean the area as well as all accessories thoroughly. Line the crumb tray of your toaster oven with aluminum foil for easier clean-up.
	Faulty circuit or heating element	Contact Customer Care . Note: Do not attempt to repair the appliance.

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	Sensor error	Contact Customer Care: 1-800-828-7280 support@instantappliances.com www.instantappliances.com/#Chat
	E2		
	E3		
	E6		
	E7		

Any other servicing should be performed by an authorized service representative.

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 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.

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, MERCHANTABLE 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 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. You can also create a support ticket online at 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.



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Register your product today
instantappliances.com/support/register

Contact Information

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store.instantpot.com