

Instant™

OMNI™ PLUS

Toaster Oven

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Getting Started Guide



Full manual and instruction videos available at instantappliances.com
Register your product today at instantappliances.com/support/register

Welcome to the world of Instant cooking.

Thank you for welcoming us into your kitchen!

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

We partner 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

- Original Recipes
- New User Tips
- Getting Started Videos



Initial Setup

- Read all Important Safeguards in the Safety, Warranty & Maintenance booklet before use. 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 & Cleaning instructions in the Safety, Warranty & Maintenance booklet 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.



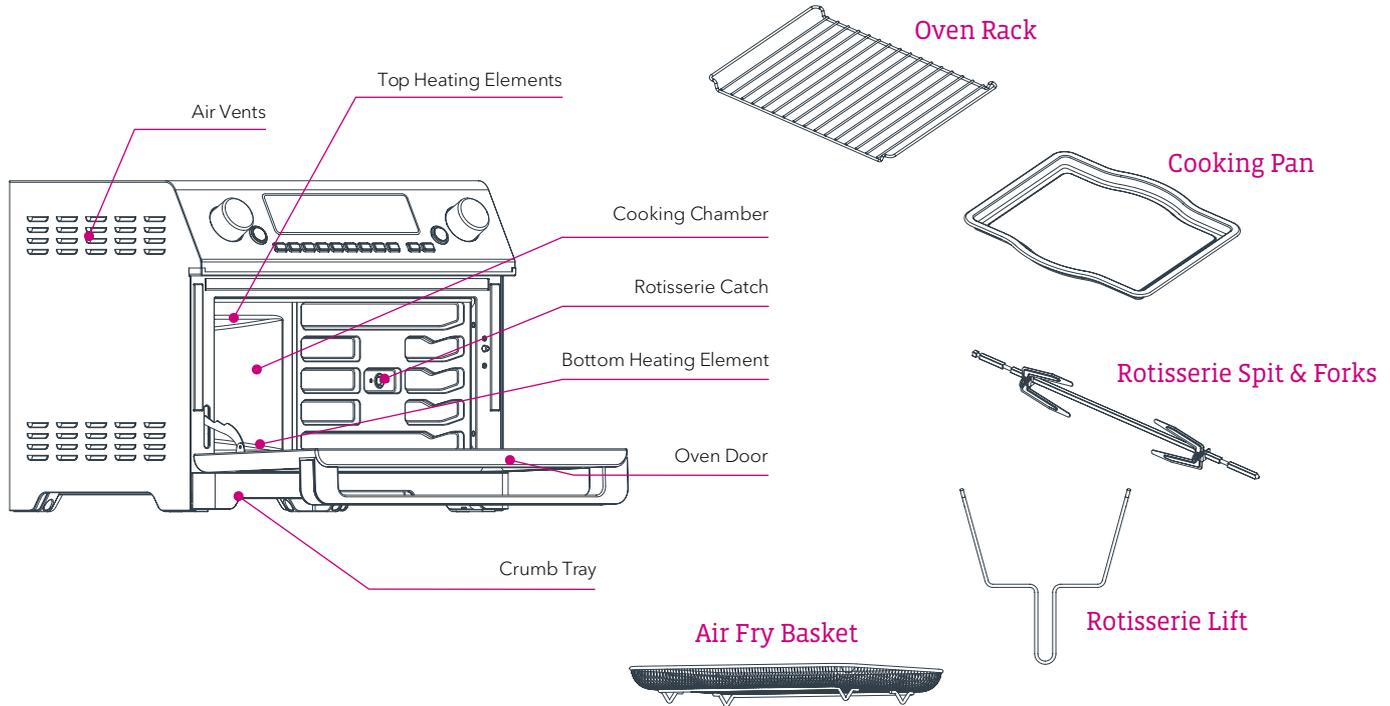
⚠ CAUTION

Never use the toaster oven on a stovetop. Do not place the appliance on or in close proximity to a hot gas or electric burner, or a heated oven. Heat from an external source will damage the appliance.

A close-up photograph of a wooden cutting board. On the board, there is a pile of cooked shrimp, several lime wedges, and some fresh cilantro leaves. The shrimp are golden-brown and appear to be pan-fried. The lime wedges are bright green. The cilantro is fresh and green. The background is slightly blurred, showing more of the cutting board and some other ingredients.

Product Overview

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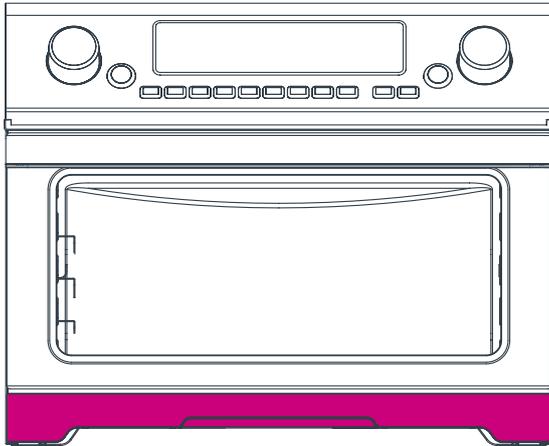
Images are for reference only. Refer to actual product.

A close-up photograph of a white plate filled with spaghetti. The spaghetti is coated in a red tomato sauce and garnished with fresh green herbs. On top of the spaghetti sits a golden-brown fried egg, which is topped with a slice of melted white cheese and more fresh green herbs. The plate is set on a white tablecloth with a brown and yellow patterned border. In the background, a silver fork and knife are visible, and a stack of white plates is partially seen.

Getting Started

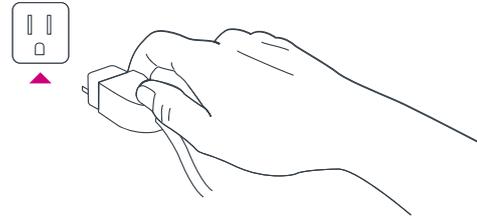
1

Ensure the crumb tray is in place in the bottom of the toaster oven. The crumb tray catches loose food particles and should be emptied after each use.



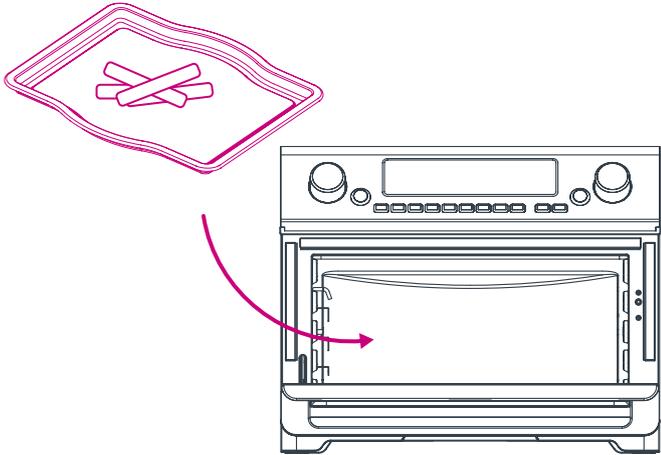
2

Connect the power cord to a 120V power source. The toaster oven is in Standby and displays "OFF".



3

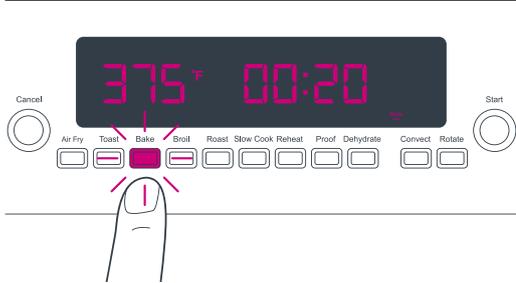
Open the oven door, then carefully insert your food ingredients into the cooking chamber using the accessories or oven-safe cookware. Close oven door.



CAUTION Wear Instant Pot® mini mitts or oven mitts when handling hot components. Failure to do so may result in burns.

4

Select a Smart Program*: **Air Fry, Toast, Bake, Roast, Broil, Slow Cook, Reheat, Proof or Dehydrate.**



**Note: For more information on Smart Programs and instructions on how to use the rotisserie accessories and rotate function, see the Full User Manual at instantappliances.com*

5

Set the cook time and temperature:

- Use the **Presets** dial to scroll through preset programs based on food.
- Press the **Temp / Time** dial to toggle between cook time and temperature, then turn the dial to make adjustments manually.



Note: Smart Programs automatically save adjustments to temperature and cook time.

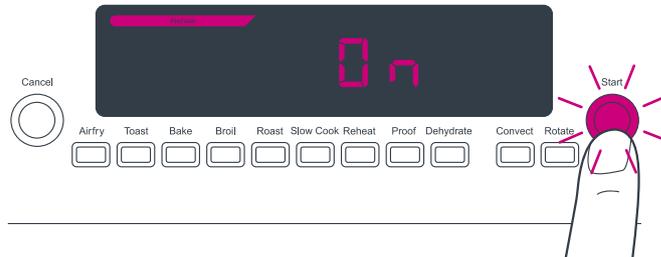
6

Touch **Start**.

The display indicates "On".

If the selected Smart Program has preheat, the oven will begin the Preheat cycle.

When the toaster oven reaches the target temperature, it will begin to count down.



Note: Use the dials to adjust the cook time and temperature at any time during the **Preheat** or **Cooking** cycles. Not all functions have **Preheat**.

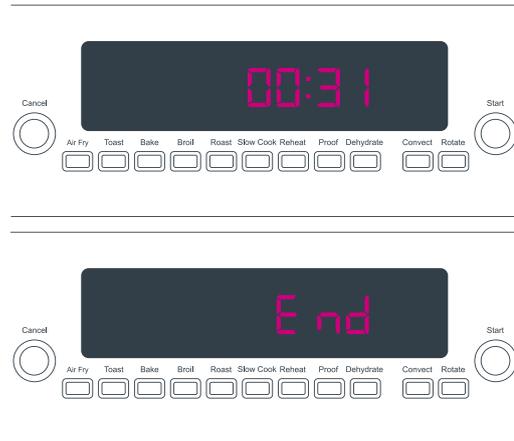
7

Part way through the Smart Program, the toaster oven may beep and display “turn Food”* to remind you to flip your food items. Use Instant Pot® mini mitts or oven mitts and open the glass door, turn your food, and close the door to resume cooking. Failure to use mitts may result in burns.



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When 1 minute remains, the cook time counts down in seconds. When the Smart Program completes the display indicates “End” and beeps. The fan may blow for a short time afterwards to cool the oven.



***Note:** Notice only appears on **Air Fry, Bake and Roast**. Cooking will continue after 10 seconds whether food has been turned or not.

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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 **"End"**. To cancel **Keep Warm**, open the oven door at any time.



For further operation instructions, refer to the full User Manual online at [instantappliances.com](https://www.instantappliances.com).

CAUTION The oven is hot during and after cooking. Do not touch hot surfaces. Always use Instant Pot® mini mitts or oven mitts to remove cooking pans. Allow the oven to cool to room temperature, then clean the accessories and cooking chamber. Refer to "Care & Cleaning" in the included Safety, Maintenance & Warranty booklet. Failure to do so may result in burns or other injury.

More Controls

Cancel	Press to stop cooking. Toaster oven returns to Standby and displays “OFF”.
Rotate	Install the provided rotisserie spit. Select Smart Program Air Fry , Roast , Broil , or Reheat . Once cooking has begun, press Rotate to turn rotation on and off.
Convect	Select a Smart Program. Press Convect to toggle the convection fan between Low and High speeds.
Light	Press Presets dial to turn the internal light on and off. Light turns off after 1 minute of inactivity.
Temperature	When in Standby, press and hold the Presets dial for 3 seconds to toggle between Fahrenheit and Celsius.
Sound On/Off	When in Standby mode, press and hold both dials (Presets & Temp/Time) for 3 seconds to turn the sound on (“S On”) and off (“SOFF”).
Smart Program Reset	When in Standby, press and hold the desired Smart Program key for 3 seconds. The Smart Program is restored to its default setting.
Full Reset	When in Standby, press and hold Cancel for 3 seconds. All Smart Programs are restored to default settings.

Smart Programs

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	

Smart Programs	Preset	Time Range	Temperature Range	Convection
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

Smart Programs	Preset	Time Range	Temperature Range	Convection
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	

Note: Cook times and temperatures are recommendations only. Follow a trusted recipe.

All oven-safe cookware is safe to use in the toaster oven.

For a complete cooking timetable, visit instantappliances.com.

For a list of compatible accessories, visit store.instantappliances.com.

For detailed instructions, see the Full User Manual at instantappliances.com.



Enjoy time well spent with
the Instant family of small appliances.

Instant[™]

Register your product today at:

instantappliances.com/support/register

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