

get started

INSTANT™ **VORTEX™ PLUS 10L**

Instant™

Welcome

to your new Instant™ Vortex™ Plus!

This Instant™ Vortex™ Plus Air Fryer Oven can help you cook delicious meals with less oil and less hassle. We hope you fall in love with Instant™ air frying, and enjoy it in your kitchen for years to come!



Scan to Get Started!

To make your cooking experience with Instant™ as easy as possible, we have created 4 simple steps with how-to videos to guide you. Scan the QR code and follow the steps to become an Instant™ Chef in no time!

instantbrands.com.au/pages/getting-started



Download the Instant Brands® Connect app to access 1000's of recipe ideas.



Visit the Instant Brands ANZ YouTube channel for how-to videos and recipe inspiration.

⚠ WARNING

Before using your new Instant™ Vortex™ Plus, read all instructions, including the Safety and Warranty document. Failure to follow the safeguards and instructions may result in injury and/or property damage.

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IMPORTANT SAFEGUARDS

WARNING

Safety Instructions

At Instant, we want you to feel comfortable using our products. This Instant™ Vortex™ Plus Air Fryer Oven was designed with your safety in mind.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, personal injury/or property damage.

Read all instructions before using and only use this appliance as described in the in-box materials. Failure to follow these safeguards and instructions may result in personal injury and/or property damage, and can void your warranty.

Placement

- **DO** place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.
- **DO NOT** place the appliance on or close to a hot gas or electric burner, or a heated oven.
- **DO NOT** use the appliance near water or flame.
- **DO NOT** use outdoors. Keep out of direct sunlight.
- **DO NOT** place on anything that may block the vents on the appliance.
- **DO** make sure all parts are dry and free of food debris before use.

GENERAL USE

- **DO NOT** touch the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot.
- **DO** use the appliance's handles and knobs.
- **DO** use oven mitts when removing accessories.
- **DO** place hot accessories on a heat-resistant surface or cooking plate.
- **DO NOT** cover the air fryer basket or any part of the appliance with foil. This will cause the air fryer to overheat.
- **DO NOT** move the appliance while it is in use.
- **DO NOT** allow children or persons with reduced physical, sensory or mental capabilities to operate this appliance. Close supervision is

⚠ WARNING

necessary when any appliance is used near children and individuals with reduced capabilities. Children should not play with this appliance.

- **DO NOT** use the appliance for anything other than household use. It is not intended for commercial use.
- **DO NOT** leave the appliance unattended while in use.
- **DO NOT** use the appliance for more than 60 minutes in a 2-hour period.

AIR FRYING CAUTIONS

When the air fryer is 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 hot accessories from the appliance. Failure to do so may result in personal injury or property damage.

While cooking, the internal temperature of the appliance reaches very high temperatures. To avoid personal injury, never place unprotected hands inside the appliance until it has cooled to room temperature.

- **DO NOT** use a ceramic-coated or stoneware pot (such as CorningWare® stoneware) for air frying.
- **DO NOT** block the vents on the air fryer. Leave at least 13 cm of space around the air fryer when in use.
- **DO NOT** place the appliance on a hot stove.
- **DO NOT** operate the appliance on or near combustible materials such as tablecloths and curtains.
- **DO NOT** cover the air vents while the air fryer is in operation. Doing so will prevent even cooking and may cause damage to the appliance.
- **DO NOT** overfill the air fryer. Overfilling may cause food to contact the heating element, which may result in fire, property damage, and/or personal injury.
- **DO NOT** pour oil into the cooking container. If needed, spray food lightly with non-stick cooking spray. Using cooking oil could result in personal injury and/or property damage.
- **DO** use caution with cooking containers made of materials other than metal. Failure to do so may result in fire, personal injury, and/or property damage.
- Should the unit emit black smoke during use, press **Cancel** and unplug the appliance immediately. Wait for smoking to stop before opening the door/basket, then clean thoroughly. For further information refer to 'Troubleshooting' in this User Manual.

⚠ WARNING

- **DO** use extreme caution when moving the appliance containing oils or other hot liquids.
- **DO** use extreme caution when removing the tray or disposing of hot grease.
- **DO NOT** use this appliance for deep frying foods.

ACCESSORIES

- **DO** use only accessories or attachments authorised by Instant Brands LLC. The use of parts, accessories or attachments not recommended by the manufacturer may cause a risk of personal injury, fire, electric shock and/or property damage.
- **DO NOT** use the included accessories in a microwave, toaster oven, convection or conventional oven, or on a ceramic cooktop, electric coil, gas range or outdoor grill.

CARE AND STORAGE

- **DO** let the appliance cool to room temperature before cleaning or storage.
- **DO NOT** store any materials in the appliance when not in use.
- **DO NOT** place any combustible materials in the appliance, such as paper, cardboard, plastic, Styrofoam or wood.
- **DO NOT** clean the appliance with metal scouring pads or steel wool. Pieces can break off and touch the electrical parts, causing a risk of shock, burns or other personal injury.

POWER CORD

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 or personal injury:

- **ONLY** plug the power cord into a grounded electrical outlet.
- **DO NOT** remove ground.
- **DO NOT** let the power cord hang over edges of tables or counters, or touch hot surfaces or open flame, including the stovetop.
- **DO NOT** use below-counter power outlets.
- **DO NOT** use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

⚠ WARNING

ELECTRICAL CAUTIONS

- The appliance contains electrical components that are an electrical shock hazard. Failure to follow these instructions may result in electric shock and/or death.

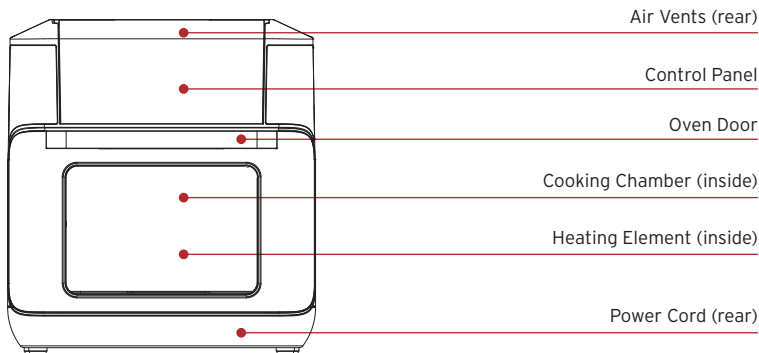
To avoid electrical shock:

- To disconnect, select **Cancel**, then remove plug from power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- **DO** allow unit to cool before adding or removing parts or accessories.
- **DO** regularly inspect the appliance and power cord.
- **DO NOT** operate the appliance if the power cord or plug is damaged, or after the appliance malfunctions or is dropped or damaged in any manner. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. For assistance, contact Customer Care by email at supportau.instant@instantbrands.com
- **DO NOT** attempt to dislodge food while the appliance is plugged into an electrical outlet, as this may cause electric shock, burns, or other personal injury, and/or property damage.
- **DO NOT** attempt to repair, replace or modify components of the appliance, as this may cause electric shock or other personal injury, fire and/or property damage, and will void the warranty.
- **DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.
- **DO NOT** immerse power cord, plug or the appliance in water or other liquid.
- **DO NOT** rinse the appliance under tap.
- **DO NOT** use the appliance in electrical systems other than 220-240V~, 50-60Hz.

SAVE THESE INSTRUCTIONS

WHAT'S IN THE BOX

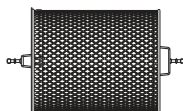
Air Fryer Oven



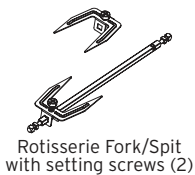
Cooking tray (2)



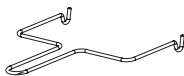
Drip Pan



Rotisserie Basket



Rotisserie Fork/Spit with setting screws (2)



Rotisserie Lift

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

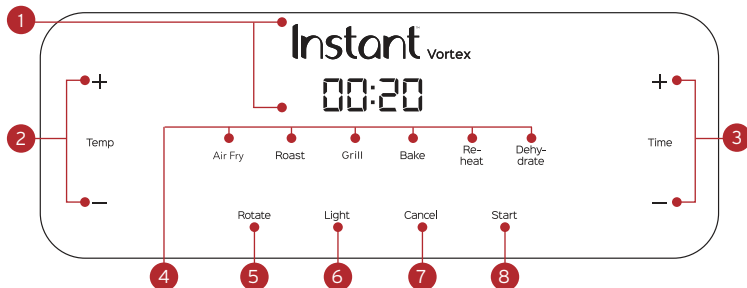
Remember to recycle!

We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live. Be sure to keep this Guide, along with the Safety and Warranty insert for reference.

USING YOUR VORTEX PLUS

Control panel

We've designed the control panel to be simple to use and easy to read.



1. Message Bar

- Cooking time
- Cooking temperature
- Messages
- Error codes

2. Temperature Control

- Increase or decrease cooking temperature

3. Time Control

- Increase or decrease cooking time

4. Smart Programs

5. Rotate

6. Light

7. Cancel

8. Start

Turning the sound On/Off

You can set notification sounds to ON or OFF.

- When in Standby mode, press and hold **Time -** and **Temp -** for 5 seconds until the display shows **S On** or **S OFF**.

Error alerts cannot be turned off.

Choosing the temperature scale

You can display cooking temperature in either Fahrenheit or Celsius.

- When in Standby mode, press and hold **Temp +** and **Temp -** for 5 seconds until the display shows °F or °C.

Save custom settings

You can set and save custom Time and Temperature settings for Smart Programs.

1. Select the Smart Program you want to set.
2. Use the **Temp - / +** buttons to adjust the temperature.
3. Use the **Time - / +** buttons to adjust the time.
4. Press **Start** to save the new settings.

The next time you use that Smart Program, the new temperature is used. Adjustments made after cooking begins are not saved.

Reset Smart Programs to original settings

Reset individual Smart Programs

- With the cooker in Standby mode, press and hold one Smart Program button for 5 seconds.

The Smart Program's cooking time and temperature are restored to the factory default setting.

Reset all Smart Programs

- With the cooker in Standby mode, press and hold **Temp +** and **Time +** until the cooker beeps.

All Smart Program cooking times and temperatures are restored to the factory default setting.

Initial set up

Unpack

1. Remove your new Instant™ Vortex™ Plus from the box.
2. Remove all the packaging material from in and around the oven.
3. Make sure to remove all the accessories from inside the oven chamber.
4. Don't remove the safety warning stickers or the rating label from the air fryer.

Clean before use

1. Wipe the interior with a damp cloth. Use a clean, soft cloth to dry.
2. Wash the accessories with hot water and dish soap. Rinse with warm, clear water and use a soft cloth to dry.

Placement

1. Place your Instant™ Vortex™ Plus on a stable, level surface, away from combustible material and external heat sources. Do not place your Vortex Plus on top of another appliance.
2. Make sure to leave at least 5 in / 13 cm of space above and around all sides of the appliance to allow for sufficient air flow.

Test run

Before using your new Instant™ Vortex™ Plus for the first time, you must perform a test to ensure the unit is working properly.

To perform a test run:

1. Follow cooking instructions on page 9.
2. Insert the cooking basket into the unit, but do not add food to the basket.
3. Select the Air Fry program.
4. Use the default cooking temperature (400°F / 205°C).
5. Use the default cooking time (18 minutes).
6. When the display shows **Add Food**, remove and insert the cooking basket but do not add food.
7. When the display shows **Turn Food**, wait 10 seconds.
The cooking program will resume.
8. After the cooking program ends, allow the unit to cool down.

Now you're ready to cook a meal in your Instant™ Vortex Plus™!

COOKING

The Instant™ Vortex™ Plus uses rapid air circulation to crisp or cook food, giving your meals all the rich, crispy flavour of deep frying, with little to no oil.

⚠ WARNING

HOT SURFACES

The air fryer oven will be hot during and after cooking. Always exercise extreme caution when removing food from the hot cooking chamber. Touching hot surfaces may result in personal injury, and/or property damage.

MUST ALLOW AIR FLOW

To prevent personal injury, do not block air intake or air vents.

What to cook in

- Cooking trays are perforated for airflow and should be used for most foods, like wings and cauliflower bites.
- The drip pan can be used as a flat surface for baking cookies, or fragile food like fish, and filled-foods like jalapeno poppers.

You can place food right on the cooking tray or drip pan, without using foil or other coverings.

Prep

Cut, chop, season, marinate or batter your ingredients according to your recipe.

Cook

1. Place your food on the cooking utensil, according to your recipe
2. Insert the cooking utensil into the air fryer.
3. Close the door.
4. Press the button for the smart program you want to use.
5. Use the **Temp + / -** buttons to adjust the temperature.
6. Use the **Time + / -** buttons to adjust the cooking time.

7. Press **Start** to begin. The display shows **On** to indicate that pre-heating has started.

Note: Adjustments to the cooking time and temperature are saved when you press Start.

8. When the cooker reaches the target temperature, the cooking countdown timer starts.

Turn

1. Part way through the cooking cycle the display shows **Turn Food**.

*If you do not open the door after **Turn Food** displays, cooking will proceed after 10 seconds.*

2. Open the door and carefully turn, flip, or rotate your food.
3. Close the door again. Cooking continues.

Finish

1. When the Smart Program completes, the air fryer beeps and the display shows **End**.

The air fryer beeps after 5 minutes, 30 minutes, and 60 minutes to remind you that cooking has completed.

Air Fry

You can air fry foods like fries, cauliflower bites, wings, nuggets and more.

Setting	Default	Minimum	Maximum
Temperature	400°F / 205°C	180°F / 82°C	400°F / 205°C
Cooking Time	18 minutes (00:18)	1 minute (00:01)	1 hour (01:00)

To air fry

- Follow the basic instructions in Cooking on page 7.
- Select "Air Fry" as the Smart Program.

Roast

You can roast foods like beef, lamb, pork, poultry, vegetables and scalloped potatoes, for a deliciously tender inside and browned outside.

Setting	Default	Minimum	Maximum
Temperature	380°F / 193°C	180°F / 82°C	400°F / 205°C
Cooking Time	40 minutes (00:40)	1 minute (00:01)	1 hour (01:00)

To roast

- Follow the basic instructions in Cooking on page 7.
- Select "Roast" as the Smart Program.

Bake

You can bake foods like breads, cakes, pastries and buns, with the Vortex Plus as your own “mini oven”.

Setting	Default	Minimum	Maximum
Temperature	365°F / 185°C	180°F / 82°C	400°F / 205°C
Cooking Time	30 minutes (00:30)	1 minute (00:01)	1 hour (01:00)

To bake

- Follow the basic instructions in Cooking on page 7.
- Select “Bake” as the Smart Program.
- There is no need to turn the food partway through cooking.

Leave approximately 1 in / 2.5 cm of space around all sides of the baking dish to allow heat to circulate evenly.

Grill

Grilling cooks using direct top-down heating, perfect for melting cheese on French onion soup, and nachos.

Setting	Default	Minimum	Maximum
Temperature	400°F / 205°C	Not adjustable	Not adjustable
Cooking Time	8 minutes (00:08)	1 minute (00:01)	40 minutes (00:40)

To broil

- Follow the basic instructions in Cooking on page 7.
- Select “Grill” as the Smart Program.
- There is no need to turn the food partway through cooking.

Dehydrate

Dehydrating uses low heat over a long period of time to safely dry out food items, like dried fruit, jerky and dried vegetables.

Setting	Default	Minimum	Maximum
Temperature	120°F / 49°C	95°F / 41°C	175°F / 71°C
Cooking Time	7 hours (07:00)	1 hour (01:00)	72 hours (072:00)

To dehydrate

- Follow the basic instructions in Cooking on page 7.
- Select “Dehydrate” as the Smart Program.
- There is no need to turn the food partway through cooking.

Reheat

Bring the crisp and crunch back to leftover fries, pizza and stale bread, in just a few minutes.

Setting	Default	Minimum	Maximum
Temperature	280°F / 138°C	120°F / 49°C	360°F / 182°C
Cooking Time	10 minutes (00:10)	1 minute (00:01)	1 hour (01:00)

To reheat

- Follow the basic instructions in Cooking on page 7.
- Select “Reheat” as the Smart Program.

ROTISSERIE COOKING

The Instant™ Vortex™ Plus uses Even Crisp Technology™ and rotates food while cooking, for delicious results.

⚠ WARNING

HOT SURFACES

The air fryer oven and rotisserie accessories will be hot during and after cooking. Always use the rotisserie lift to remove rotisserie accessories and exercise extreme caution when removing food from the hot cooking chamber. Always use proper hand protection when handling hot rotisserie accessories. Touching hot surfaces may result in personal injury, and/or property damage.

MUST ALLOW AIR FLOW

To prevent personal injury, do not block air intake or air vents.

What to cook in

- Rotisserie basket is perforated to allow maximum airflow for smaller foods.
- Rotisserie spit and forks are perfect for roasting larger foods like whole chicken and tenderloin.

Always insert rotisserie accessories and food into the cooking chamber before starting the cooking process.

How to rotisserie cook

Prep

Cut, chop, season, marinate or batter your ingredients according to your recipe.

Cook

1. Place your food on the cooking utensil, according to your recipe
2. Insert the cooking utensil into the air fryer.
3. Close the door.
4. Press **Air Fry** or **Roast**.
5. Use the **Temp + / -** buttons to adjust the temperature.
6. Use the **Time + / -** buttons to adjust the cooking time.
7. Press **Start** to begin. The display shows **On** to indicate that pre-heating has started.

Note: Adjustments to the cooking time and temperature are saved when you press Start.

8. Touch **Rotate** to start the rotisserie rotation.
9. When the display shows **End**, cooking is finished and you can remove the rotisserie accessories and food.

Using the rotisserie basket

If you want, spray the basket with non-stick cooking spray before adding food to help prevent sticking.

1. Place food items in the rotisserie basket. Do not overfill the basket.
2. Align the tab on the rotisserie basket with the notch in the lid, then place the lid on the basket.
3. Turn the lid clockwise to secure it.

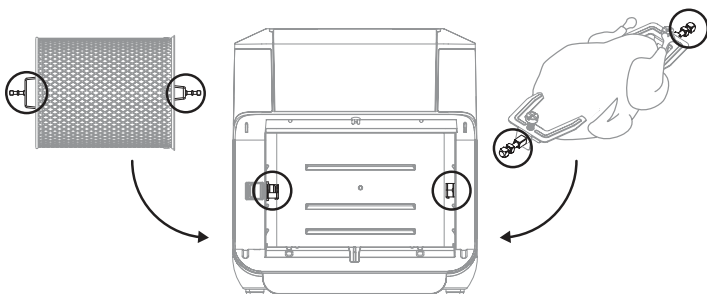
Using the rotisserie spit and forks

1. Unscrew the 2 setting screws that secure the forks to the rotisserie spit.
2. Remove the forks from the spit.
3. Push your food onto the spit.

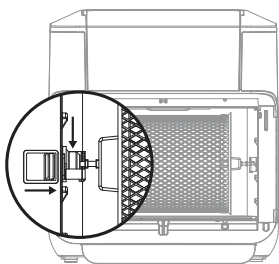
4. Slide the forks onto both ends of the spit, making sure the prongs are inserted into the food item securely on both sides.
5. When the food is in place, tighten the setting screws to hold the forks in place.

Placing the rotisserie basket or spit into the air fryer

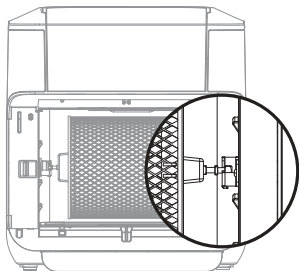
1. Open the oven door and slide the rotisserie basket or spit onto the guides in the cooking chamber.



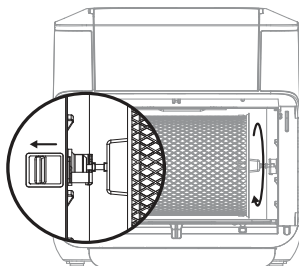
2. Move the red rotisserie catch lever to the right and hold it in position.



3. The rotisserie catch inside the cooking chamber withdraws slightly when you move the lever.



4. Align the left side of the accessory with the hole in the rotisserie catch, and set the right end of the accessory in the notch on the right.

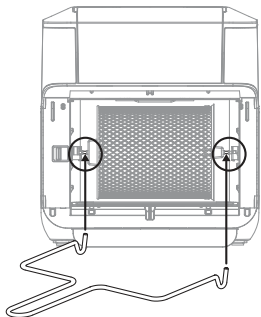


5. Release the rotisserie catch lever.
6. Rotate the accessory in place to make that it's being held securely. The rotisserie catch inside should move with the accessory – if it does not move, keep rotating the accessory until the rotisserie catch “catches” it completely.
7. Close the oven door.

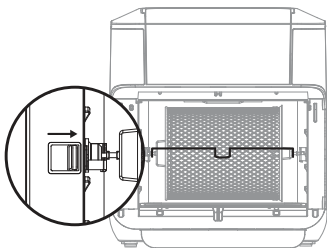
You're now ready to start rotisserie cooking.

Removing the rotisserie basket or spit from the air fryer

1. Open the oven door.
2. Position the hooks on the rotisserie lift beneath the left and right arms of the accessory.



3. Move the rotisserie catch lever to the right and hold it in position to release the accessory.



4. Pull the rotisserie basket or spit towards you, then release the rotisserie catch lever.
5. Use the rotisserie lift to carefully remove the accessory from the cooking chamber and place it on a secure, heat-resistant surface.

CLEANING

Clean your Instant™ Vortex™ Plus after each use. Always let all parts cool to room temperature before cleaning. Before use or storing, make sure all surfaces are dry.

⚠ WARNING

To prevent electric shock, unplug before cleaning.

DO NOT immerse power cord, plug or the appliance in water or other liquid, which may result in electric shock.

Part	Cleaning instructions
Drip pan	<ul style="list-style-type: none">• Dishwasher safe.• Remove for cleaning.• To prevent smoking, make sure grease and food debris is fully removed.• The drip pan has a non-stick coating. Avoid using metal utensils when cleaning.
Cooking trays	<ul style="list-style-type: none">• Dishwasher safe.• The cooking trays have a non-stick coating. Avoid using metal utensils when cleaning.
Rotisserie basket	<ul style="list-style-type: none">• Dishwasher safe.• For best results, use a bristled brush rather than a sponge or cloth.
Rotisserie spit, forks and screws	<ul style="list-style-type: none">• Dishwasher safe.• Disassemble before cleaning.• If machine washing, place small parts in washable mesh bag.
Rotisserie lift	<ul style="list-style-type: none">• Dishwasher safe.• Clean as needed.
Removable door	<ul style="list-style-type: none">• Clean with a damp cloth and mild dish soap.• Allow the door to air dry completely before reinstalling, otherwise the glass may experience clouding.

Cooking chamber	<ul style="list-style-type: none">• Clean with a damp cloth and mild dish soap.• Always check the heating coil and cooking chamber walls for oil spatter and food debris, and clean as needed.• Ensure the heating coil is dry before turning on the air fryer oven.• To remove baked-on grease and food residue from the cooking chamber, spray with a mixture of baking soda and vinegar and wipe clean with damp cloth. For stubborn stains, allow the mixture to sit on the affected area for several minutes before scrubbing clean.
Power cord	<ul style="list-style-type: none">• Use a barely-damp cloth to wipe any particles off cord.

LEARN MORE

There's a whole world of Instant™ Vortex™ Plus information and help just waiting for you. Here are some of the most helpful resources.

Register your product

<https://www.instantpot.com.au/pages/product-registration>

Contact Consumer Care

[w] www.instantpot.com.au

[e] sales@cdbgoldair.com.au

[ph] 03 9365 5100

Download the Instant Brands Connect App

- Recipes
- New User Tips
- Getting Started Videos



Join the community



@Instantanz

Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
Vortex Plus 10	10 Quart 9.46 Litres	1400-1600 watts	220-240V~, 50-60Hz	7.7 kg 16.94 lbs	in: 13.23 D x 13.23 W x 14.37 H cm: 33.6 D x 33.6 W x 36.5 H

WARRANTY



one (1) year limited replacement warranty statement.

If your product becomes defective due to faulty material or workmanship within a period of 1 year from the date of purchase, we warrant to do the following:

For New Zealand Consumers: We will replace the product with a new product, free of charge, or repair the product at our cost, at our discretion.

For Australian Consumers: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

YOUR WARRANTY IS SUBJECT TO THE FOLLOWING CONDITIONS:

- DO NOT operate the appliance with a damaged plug or cord, or if the unit has been dropped, damaged or dropped in water. To avoid the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard. Incorrect reassembly or repair can cause a risk of electric shock or injury to persons when the appliance is used.
- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear.
- The item has not been used for trade, professional or hire purposes.
- The item has not sustained damage through foreign objects, substances or accident.

WARRANTY

YOUR WARRANTY DOES NOT COVER:

- *Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.*
- *Unauthorised/improper maintenance/handling or overload is excluded from this warranty.*
- *For guarantee claims, you will need to submit a proof of purchase in the form of a valid receipt that displays date and place of purchase.*

This warranty does not replace but is in addition to your statutory rights.

This warranty does not apply to accessories supplied with the item.

This warranty applies only to the original purchaser and may not be transferred.

Replacement items will be covered by the limited warranty for the balance of the warranty period from the date of the original purchase.

PLEASE NOTE: Only the defective product or parts returned to place of purchase will be replaced under this warranty.

the 1990s, the number of people in the world who are employed in the service sector has increased from 1.2 billion to 2.2 billion, and the number of people in the manufacturing sector has increased from 1.2 billion to 1.5 billion.

As a result of these changes, the world economy has become more service-oriented, and the service sector has become the dominant sector of the world economy.

The service sector is now the largest sector of the world economy, and it is expected to continue to grow in the future. The service sector is also the most dynamic sector of the world economy, and it is the source of many of the new jobs that are being created in the world.

The service sector is also the most diverse sector of the world economy, and it includes a wide range of different types of services. This includes everything from retail and food services to health care and education.

The service sector is also the most important sector of the world economy, and it is the source of many of the world's leading companies. This includes companies like Microsoft, Amazon, and Google.

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