

get started

INSTANT™ **GOURMET**
AIR FRYER OVEN

Instant™

Welcome

to your new Instant™ Gourmet Air Fryer Oven!

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

Get started with your Gourmet Air Fryer Oven!



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 Air Fryer Oven, read all instructions, including the Safety and Warranty document. Failure to follow the safeguards and instructions may result in personal 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™ Air Fryer Oven was designed with you and your safety in mind.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

Read all instructions before using and only use this appliance as directed. Failure to follow these Important Safeguards may result in personal injury and/or property damage and will 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 accessories or any part of the appliance with foil. This will cause the oven to overheat.
- **DO NOT** move the appliance while it is in use.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play

WARNING

with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- **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 oven 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 injury or property damage.

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.

- **DO NOT** use a ceramic-coated or stoneware pot for air frying.
- **DO NOT** block the vents on the air fryer oven. Leave at least 13 cm of space around the air fryer oven 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 oven is in operation. Doing so will prevent even cooking and may cause damage to the appliance.
- **DO NOT** overfill the air fryer oven. 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 or glass. 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 the User Manual.
- **DO** use extreme caution when moving the appliance containing oils or other hot liquids.

⚠ WARNING

- **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 Inc. The use of parts, accessories or attachments not recommended by the manufacturer may cause a risk of electric shock or other personal injury, fire, 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.
- To ensure smooth rotation when using the rotisserie basket accessory **DO NOT** fill with food that weighs more than 1.35kg.

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 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 earthed plug. To reduce the risk of electric shock:

- **ONLY** plug the power cord into an earthed electrical outlet.
- **DO NOT** remove EARTH.
- **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.
- 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.

⚠ WARNING

- If the unit includes a detachable power cord:
To connect, always attach the power cord to the appliance's outlet firmly first, then plug the power cord into the wall outlet well.

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.

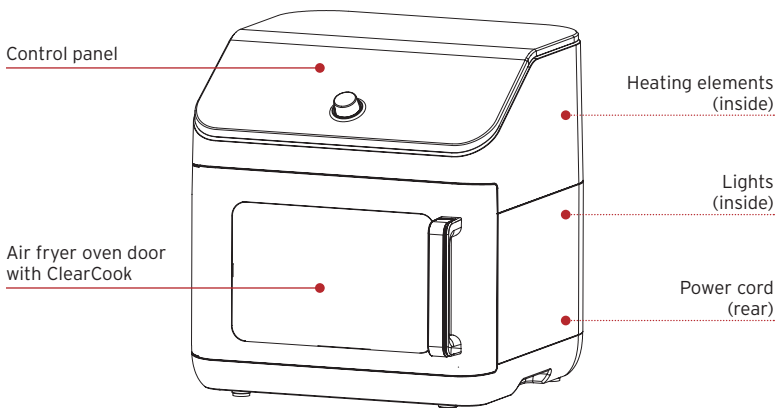
To avoid electrical shock:

- 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. For assistance, contact Customer Care by email at support.au@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, fire or injury, 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 220-240 V ~, 50-60 Hz for Australia and New Zealand.

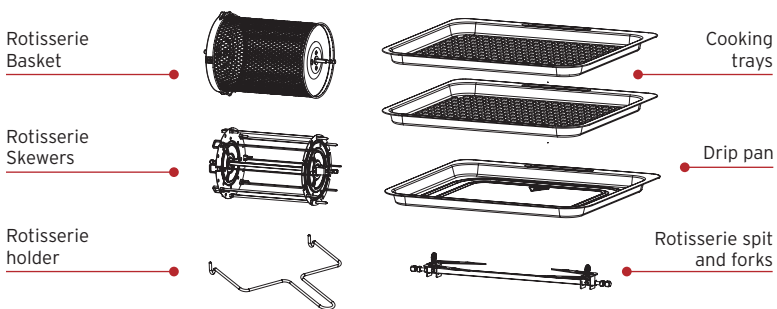
SAVE THESE INSTRUCTIONS

WHAT'S IN THE BOX

Air Fryer Oven



Accessories



Remember to recycle!

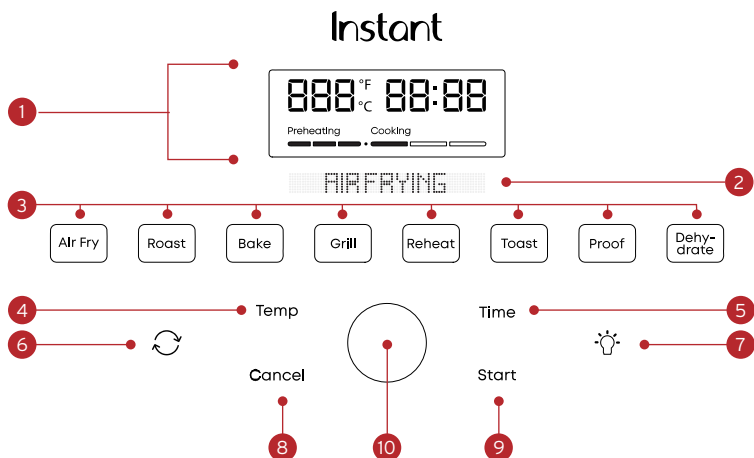
We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live. Be sure to keep this Guide, along with the Safety and Warranty insert for reference.

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

USING YOUR AIR FRYER OVEN

Control panel

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



1. Status Display
 - Cooking temperature
 - Cooking time
 - Progress bar indicator
 - Error codes
2. Message bar
3. Smart Programs
4. Temperature Control
5. Time Control
6. Rotate
7. Light
8. Cancel
9. Start

Turning the sound On/Off

You can set notification sounds to **ON** or **OFF**.

- While in **Ready** mode or while you're setting up a cooking program (but before pressing **Start**), press and hold Time and Temp for 5 seconds until the display shows **Sound On** or **Sound Off**.

Error alerts cannot be turned off.

Choosing the temperature scale

You can display cooking temperature in either Fahrenheit or Celsius.

- While in **Ready** mode or while you're setting up a cooking program (but before pressing **Start**), press and hold **Temp** for 5 seconds until the display shows **Temp Unit °F** or **Temp Unit °C**.

Reset Smart Programs to original settings

Reset individual Smart Programs

- Once you've selected the Smart Program, press and hold that **Smart Program** button for 3 seconds.

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

Reset all Smart Programs

- With the cooker in **Ready** mode, press and hold the **Control Dial** for 3 seconds 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 air fryer oven from the box.
2. Remove all the packaging material from in and around the air fryer oven.
3. Make sure to remove all the accessories from inside the air fryer oven.
4. Don't remove the safety warning stickers or the rating label from the air fryer oven.

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 air fryer on a stable, level surface, away from combustible material and external heat sources. Do not place your air fryer oven on top of another appliance.
2. Make sure to leave at least 13 cm of space above and around all sides of the appliance to allow for sufficient air flow.

Test run

Before using your new air fryer oven for the first time, perform a test run to ensure everything is working correctly.

To perform a test run:

1. Close the air fryer oven door, but do not add food.
2. Select the **Air Fry** cooking program on the Control Panel.
3. Change the cooking temperature to 205°C.
4. Change the cooking time to 18 minutes.

5. Press **Start** and the air fryer oven starts the test run.
6. When the display shows **Add Food**, wait 10 seconds for the program to resume (do not add any food).
7. When the display shows **Turn Food**, wait 10 seconds for the program to resume.
8. After the cooking session is done, let the unit cool.

Now you're ready to cook a meal in your Instant™ Air Fryer Oven!

COOKING

The Instant™ GOURMET air fryer oven uses EvenCrisp™ rapid air circulation to crisp and cook food, from the top down 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 or 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

The cooking trays are perforated to allow air to flow under and around your food, and should be used for most foods, like wings, fries and cauliflower bites.

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

For the Baking program only, you can use a metal or glass baking dish to hold things like batter for cakes and dough for breads.

For roterisserie style foods, use the accessories provided. For instructions on using these accessories, see below.

Cooking in your Air Fryer Oven

These instructions explain how to cook food using one or more of the cooking trays.

Prep

Thaw, cut, season or batter your ingredients according to your recipe.

Preheat

1. Insert the tray(s) into the cooker and close the door. When the air fryer oven door is closed securely it will be flush with the front of the cooker.
2. Select the Smart Program you want to use.
The selected program will blink and the display shows the default cooking time and temperature for that programme.
3. If you want to adjust the cooking time, press **Time** and use the **Control Dial** to increase or decrease the cooking time.
4. If you want to adjust the cooking temperature, press **Temp** and use the **Control Dial** to increase or decrease the cooking temperature.
5. Press **Start** to begin.
6. When the cooker reaches the target temperature, the display shows **Add Food**.

Note: Add Food applies to Air Fry, Roast, Bake and Grill only.

Cook

1. Open the door, remove the cooking tray(s) and place your food on top according to your recipe.
2. Insert the tray(s) back into the oven and close the door.
3. Cooking begins and 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

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

The air fryer oven beeps once every minute for up to 10 minutes to remind you that cooking has completed.

Rotisserie cooking in your Air Fryer Oven

These instructions explain how to use the rotisserie accessories included with your air fryer oven.

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

Read these instructions and/or watch the tutorial video to ensure you are using the rotisserie properly.



Using the Rotisserie Spit & Forks

Prep

Before inserting the spit and forks, ensure that joints of meat are securely tied with butchers string; this will ensure a smooth rotation while cooking.

1. Unscrew the 2 setting screws.
2. Remove the forks from the spit.
3. Push the food item onto the spit.

4. Slide the forks onto both ends of the spit, ensuring the prongs are inserted into the food item.
5. Tighten the setting screws to secure the forks.
6. Starting with the left side, slide the spit into the air fryer oven, until securely positioned into the black locator. Then repeat on the right side, sliding it into place.
7. Once secure, close the door.

⚠ WARNING

Ensure the food item is able to rotate freely in the cooking chamber. Do not allow food items to make contact with the heating coil.

Cooking

1. Select Roast
2. Use the Temp and Time + or - keys to adjust the cooking temperature and time as desired.
3. Touch Start. Rotation begins automatically*

**if you wish to stop rotation, press the rotate button.*

Removing the Rotisserie

Use caution when opening the oven door. The oven door and rotisserie will be hot. Always use heat protection.

1. Position the rotisserie holder beneath the left and right arms of the spit.
2. Starting with the right side, lift the spit slightly up and towards you to release from the holder.
3. Carefully remove the rotisserie from the cooking chamber.

⚠ WARNING

Rotisserie spit and forks 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 proper heat protection.

Using your Rotisserie Chip Basket

Prep

The rotisserie basket is perforated to allow maximum airflow for the perfect tumble-fried all-over crisp.

1. Twist open the basket lid and add chips.
2. To close, twist the lid to the locked position.
3. Starting with the left side, slide the basket into the air fryer oven, until securely positioned into the black locator. Then repeat on the right side, sliding it into place.
4. Once secure, close the door.

Cooking

1. Select Air Fry.
2. Use the Temp and Time + or - keys to adjust the cooking temperature and time as desired.
3. Press rotate, the icon will light up.*
4. Touch Start.

**if you wish to stop rotation, press the rotate button again.*

Removing the Rotisserie Chip Basket

⚠ WARNING

Use caution when opening the oven door. The oven door and rotisserie will be hot. Always use heat protection.

1. Position the rotisserie holder beneath the left and right arms of the basket.
2. Starting with the right side, lift the basket slightly up and towards you to release from the holder.
3. Carefully remove the basket from the cooking chamber.

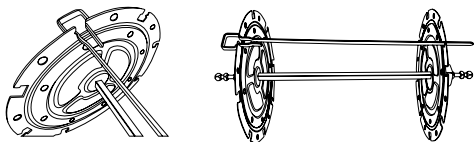
⚠ WARNING

Rotisserie basket will be hot during and after cooking. Always use the rotisserie holder to remove rotisserie accessories, and exercise extreme caution when removing hot accessories from the cooking chamber. Always use proper heat protection.

Using your Rotisserie Skewer Set

Prep

1. Prepare food onto the skewers, ensuring space is left at the end (2-3cm).
2. Slide the holding discs onto either end of the spit, with the screw locking mechanism facing outwards. The discs should sit so the screw can line up with the indent on the spit.
3. Tighten the screws until secure.
4. To insert the loaded skewers into the holder, thread the pointed ends into the outermost holes on the right side, then secure the left side by pressing into the square slot. When inserted correctly, the squared slot will securely hold the skewer in place (see illustration).



5. All skewers should be applied in the same direction.
6. Once all skewers are loaded, starting with the left side, slide the rotisserie into the air fryer oven, until securely positioned into the black locator. Then repeat on the right side, sliding it into place.
7. Once secure, close the door.

Cooking

1. Select Air Fry.
2. Use the Temp and Time + or - keys to adjust the cooking

temperature and time as desired.

3. Press rotate, the icon will light up.*
4. Touch Start.

**if you wish to stop rotation, press the rotate button again.*

Removing the Rotisserie Skewer Set

⚠ WARNING

Use caution when opening the oven door. The oven door and rotisserie will be hot. Always use heat protection.

1. Position the rotisserie holder beneath the left and right arms of the rotisserie.
2. Starting with the right side, lift the rotisserie slightly up and towards you to release from the holder.
3. Carefully remove the rotisserie from the cooking chamber.

⚠ WARNING

Rotisserie set will be hot during and after cooking. Always use the rotisserie holder to remove rotisserie accessories, and exercise extreme caution when removing hot accessories from the cooking chamber. Always use proper heat protection.

Changing cooking time during cooking

You can change the cooking time after you've started a Smart Program.

1. Press **Time** and use the **Control Dial** to increase or decrease cooking temperature.
2. Then press the **Control Dial** to confirm the change.
3. Press **Start** to continue cooking.

*If you don't press **Start**, cooking continues using the former settings.*

Changing cooking temperature during cooking

You can change the cooking time after you've started a Smart Program.

1. Press **Temperature** and use the **Control Dial** to increase or decrease cooking temperature.
2. Then press the **Control Dial** to confirm the change.
3. Press **Start** to continue cooking.

*If you don't press **Start**, cooking continues using the former settings.*

Cancel anytime

You can cancel cooking at any time after you've started a Smart Program by pressing Cancel.

SMART PROGRAMS

Air Fry

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

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

To air fry

- Follow the basic instructions for Cooking.
- 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	193°C	82°C	205°C
Cooking Time	40 minutes (00:40)	1 minute (00:01)	1 hour (01:00)

To roast

- Follow the basic instructions for Cooking.
- Select “Roast” as the Smart Program.

Bake

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

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

To bake

- Follow the basic instructions for Cooking.
- Select **"Bake"** as the Smart Program.
- There is no need to turn the food partway through cooking.

Leave approximately 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	205°C	205°C	205°C
Cooking Time	8 minutes (00:08)	1 minute (00:01)	30 minutes (00:30)

To grill

- Follow the basic instructions for Cooking.
- 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 veggies.

Setting	Default	Minimum	Maximum
Temperature	49°C	35°C	79°C
Cooking Time	7 hours (07:00)	1 hour (01:00)	72 hours (72:00)

To dehydrate

- Follow the basic instructions for Cooking.
- 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 or pizza, in just a few minutes.

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

To reheat

- Follow the basic instructions for Cooking.
- Select **"Reheat"** as the Smart Program.

Once this Smart Cooking function starts, the display will show the target temperature and cooking time immediately, there's no preheating time.

Proof

Allow your dough to rest and rise, and let the yeast do its job for airy loaves of bread.

Setting	Default	Minimum	Maximum
Temperature	32°C	32°C	42°C
Cooking Time	30 minutes (00:30)	30 minutes (00:30)	40 minutes (00:40)

To proof:

- Follow the basic instructions for Cooking.
- Select **"Proof"** as the Smart Program.

If the ambient temperature of your home is higher than the target temperature set for Proof, the air fryer oven will not operate effectively.

Toast

Setting	Default	Default	Default
Toast Darkness	Level 1	Level 2	Level 3
Cooking Time	2:50 minutes	3:10 minutes	3:30 minutes

Toast settings are pre-defined and not adjustable

To toast:

- Select “Toast” as the Smart Program.
- Select desired level by pressing time and using the control dial.

CLEANING

Clean your Instant™ air fryer oven 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
Cooking tray, rotisserie accessories & drip pan	<ul style="list-style-type: none">• Dishwasher safe.*• The cooking trays and drip pan have a non-stick coating.• Avoid using metal utensils, steel wool pads or harsh cleansers when cleaning.
Oven door	<ul style="list-style-type: none">• Clean with a damp cloth and mild dish soap.• Avoid using metal utensils, steel wool pads or harsh cleansers when cleaning.
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">• Clean with a soft, damp cloth or sponge. Wipe dry.

**Some discolouration may occur after machine washing, but this will not affect the cooker's safety or performance.*

TROUBLESHOOTING

Problem	Cause	Solution
Air fryer oven will not turn on	The appliance is not properly plugged in.	Make sure the power cord is plugged into the outlet firmly.
	Outlet is not powered.	Plug another appliance into the same outlet to test the circuit.
	The door is not fully closed.	Make sure the door is fully closed..
Black smoke is coming from the air fryer oven	Using an oil with a low smoke point.	Cancel the Smart Program, unplug the cooker and allow it to cool to room temperature. Choose a neutral oil with a high smoke point, such as Canola, Avocado, Soybean, Safflower, or Rice Bran.
	Food residue on the heating coil, in the cooking chamber or on the accessories.	Cancel the Smart Program, unplug the cooker and allow it to cool to room temperature. Remove all accessories from the cooking chamber and clean the cooking chamber and all accessories thoroughly.
	Appliance malfunction.	Contact Customer Care.
White smoke is coming from the air fryer oven	Cooking foods with a high fat content, such as bacon, sausages, and hamburgers.	Avoid air frying foods with a high fat content. Check the cooking chamber for excess oil and/or fat and carefully remove as needed before air frying.
	Water is vaporising, 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 element.	Be mindful when seasoning food. Spray vegetables and meats with oil before seasoning to help the seasoning stick.

ERROR CODES

If the control panel displays an error code from this list, there is an issue with the air fryer oven. Here are the actions you should take to fix the problem.

Problem	Cause	Solution
E1	Temperature sensor open circuit	Contact Customer Care.
E2	Temperature sensor short circuit.	Contact Customer Care.

LEARN MORE

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

Register your product

instantbrands.com.au/pages/product-registration

Contact Consumer Care

[w] www.instantpot.com.au

[e] sales@cdbgoldair.com



[ph] 0393 655 100



Download the Instant Brands Connect App

- Recipes
- New User Tips
- Getting Started Videos



Join the community

  @Instant.anz

  @Instantanz

Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
VTAFO131-BK	13 Litres	1450-1700W	220-240V ~, 50-60 Hz	8.2 kgs	cm: 39.3 L x 35.5 W x 37.8 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.

NOTES

This image shows a full page of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page, providing a template for handwriting practice. There are no margins, text, or other markings on the page.

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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the 1990s, the number of people in the UK who are employed in the public sector has increased by 1.5 million, from 2.5 million in 1980 to 4 million in 1995. The public sector has also become an important employer of women, with 5.5 million women employed in the public sector in 1995, compared with 4.5 million in 1980. The public sector has also become an important employer of people with disabilities, with 1.5 million people with disabilities employed in the public sector in 1995, compared with 1 million in 1980.

The public sector has also become an important employer of people who are over 50 years of age. In 1995, 1.5 million people over 50 years of age were employed in the public sector, compared with 1 million in 1980. The public sector has also become an important employer of people who are under 25 years of age. In 1995, 1.5 million people under 25 years of age were employed in the public sector, compared with 1 million in 1980.

The public sector has also become an important employer of people who are from ethnic minority groups. In 1995, 1.5 million people from ethnic minority groups were employed in the public sector, compared with 1 million in 1980. The public sector has also become an important employer of people who are from the Caribbean, Indian, Pakistani, Bangladeshi, Chinese, African, and Black British ethnic groups.

The public sector has also become an important employer of people who are from the Irish, Polish, Czech, Slovak, Hungarian, and other European ethnic groups. In 1995, 1.5 million people from these ethnic groups were employed in the public sector, compared with 1 million in 1980. The public sector has also become an important employer of people who are from the Jewish, Muslim, and other religious groups.

The public sector has also become an important employer of people who are from the gay, lesbian, and other sexual orientation groups. In 1995, 1.5 million people from these groups were employed in the public sector, compared with 1 million in 1980. The public sector has also become an important employer of people who are from the transgender and other gender identity groups.

The public sector has also become an important employer of people who are from the disabled, long-term sick, and other health status groups. In 1995, 1.5 million people from these groups were employed in the public sector, compared with 1 million in 1980. The public sector has also become an important employer of people who are from the homeless, rough sleepers, and other housing status groups.

The public sector has also become an important employer of people who are from the low income, unemployed, and other economic status groups. In 1995, 1.5 million people from these groups were employed in the public sector, compared with 1 million in 1980. The public sector has also become an important employer of people who are from the young, old, and other age groups.

The public sector has also become an important employer of people who are from the single, married, divorced, and other marital status groups. In 1995, 1.5 million people from these groups were employed in the public sector, compared with 1 million in 1980. The public sector has also become an important employer of people who are from the single parent, two parent, and other family status groups.

The public sector has also become an important employer of people who are from the lone parent, two parent, and other family status groups. In 1995, 1.5 million people from these groups were employed in the public sector, compared with 1 million in 1980. The public sector has also become an important employer of people who are from the lone parent, two parent, and other family status groups.