

*get started*

INSTANT™ **VORTEX™** VERSAZONE™  
AIR FRYER 8.5L

Instant™

# Welcome

to your new Instant™ Vortex™ Air Fryer!

This Instant Vortex 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 new Vortex Air Fryer!**



## 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](https://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 Vortex air fryer, 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 Vortex Air Fryer 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 necessary when any appliance is used near children and individuals with reduced capabilities. Children should not play with this appliance.

## **⚠ WARNING**

- **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.

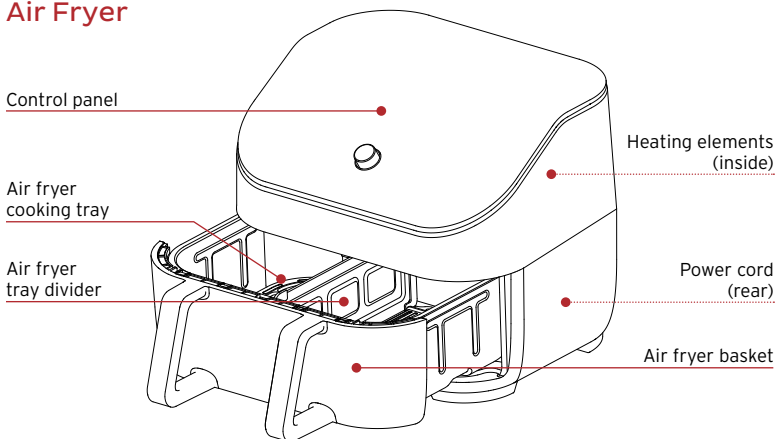
#### **To avoid electrical shock:**

- 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 [support@instantpot.com](mailto:support@instantpot.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.

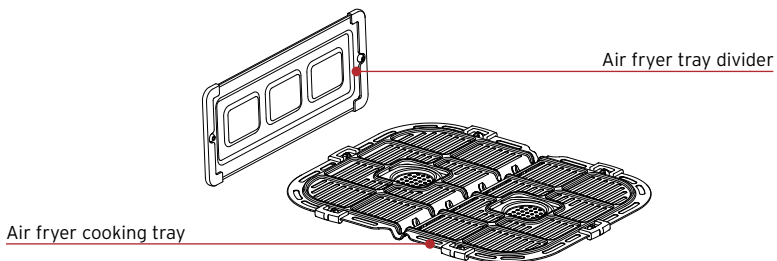
# **SAVE THESE INSTRUCTIONS**

# WHAT'S IN THE BOX

## Air Fryer



## 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 user manual for reference.

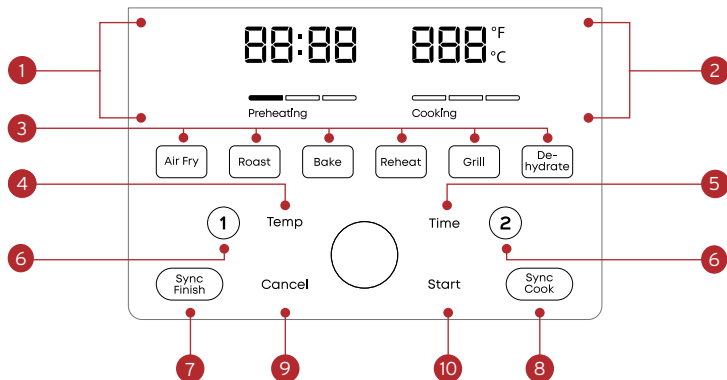
*Illustrations are for reference only and may differ from the actual product.*



# USING YOUR VORTEX AIR FRYER

## Control panel

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



1. Left + Right Zone Status Display
  - Cooking temperature
  - Cooking time
  - Messages
  - Error codes
2. Time/Temperature
  - Cooking time
  - Cooking temperature
  - Messages
3. Smart Programmes
4. Temperature Control
  - Increase or decrease cooking temperature
5. Time Control
  - Increase or decrease cooking time
6. Left (1) + Right (2) Zone Selectors
7. SyncFinish
  - Set separate programmes to end at the same time
8. SyncCook
  - Match right and left zone settings
9. Cancel
10. 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 programme (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 programme (but before pressing **Start**), press and hold **Temp** for 5 seconds until the display shows **Temp Unit °F** or **Temp Unit °C**.

## Reset Smart Programmes to original settings

### Reset individual Smart Programmes

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

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

### Reset all Smart Programmes

- With the cooker in **Ready** mode, press and hold the **Control Dial** for 3 seconds until the cooker beeps.

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

# INITIAL SET UP

## Unpack

1. Remove your new Vortex air fryer from the box.
2. Remove all the packaging material from in and around the air fryer.
3. Make sure to remove all the accessories from inside the air fryer.
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 Vortex air fryer on a stable, level surface, away from combustible material and external heat sources. Do not place your air fryer 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 Vortex air fryer for the first time, perform a test run to ensure everything is working correctly.

To perform a test run:

1. Insert the basket and cooking tray into the air fryer, but do not add food.
2. Select the **Air Fry** cooking programme on the Control Panel.
3. Single Zone cooking activates by default.

*To learn more about Single Zone and Dual Zone cooking, see "Introduction to Zone Cooking" below.*

4. Change the cooking temperature to 205°C.
5. Change the cooking time to 18 minutes.
6. Press **Start** and the air fryer starts the test run.
7. When the display shows **Add Food**, just wait 10 seconds for the programme to resume (do not add any food).
8. When the display shows **Turn Food**, just wait 10 seconds for the programme to resume.
9. After the cooking session is done, let the unit cool.

Now you're ready to cook a meal in your Instant Vortex air fryer!

# COOKING

The Instant Vortex air fryer uses EvenCrisp™ rapid air circulation to crisp or 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 will be hot during and after cooking. Always exercise extreme caution when removing food or accessories, like the cooking tray and divider, 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

The cooking tray is 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 programme only, you can use a metal or baking dish to hold things like batter for cakes and dough for breads. Place the baking dish directly inside the cooking zone for baking.

## Introduction to Zone Cooking

The Instant Vortex VersaZone Air Fryer lets you choose how you want to cook and how much, by using different cooking zones.

**Single Zone:** Lets you cook food in the extra large 8.5L zone, ideal for things like a whole chicken or a family-sized batch of fries.

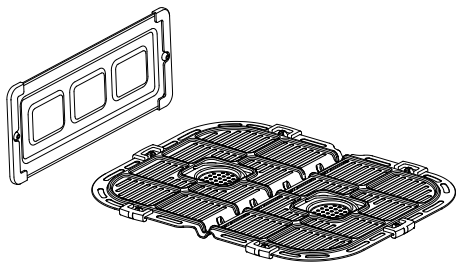
*This air fryer uses Single Zone cooking by default. See instructions on switching between Single Zone and Dual Zone below.*

**Dual Zone:** Lets you cook two foods in two zones, three different ways:

1. **Use both zones with different programmes:** Cook in both zones at the same time, using different programmes and settings.
2. **SyncCook:** Cook in both zones at the same time, using the same programme and settings for both.
3. **SyncFinish:** Cook in both zones at the same time, using different programmes and settings for each, but finish cooking at the same time.

## Switching from Single Zone to Dual Zone Cooking

You can switch between Single Zone to Dual Zone cooking depending on what you want to cook.



1. Insert the cooking tray into the basket.
2. Slide the tray divider into the cooking tray.
3. Insert the basket into the air fryer.
4. Press the **Control Dial** two times quickly.
5. You can now cook with two zones.

*To switch back to Single Zone cooking, press the **Control Dial** two times quickly.*

*Make sure you let the tray divider cool completely before removing it from the tray.*

## Cooking in Single Zone

These instructions explain how to cook one food in the extra large 8.5L zone. To cook two foods in two zones, read the instructions for "Cooking in Dual Zone".

### Prep

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

### Preheat

1. Add the cooking tray into the air fryer basket.
2. Insert the basket into the air fryer.

*It is not recommended to use the divider for Single Zone cooking.*

3. Select the Smart Programme you want to use.

*The selected programme will blink and the display shows the default cooking time and temperature for that programme.*

4. If you want to adjust the cooking time, press **Time** and use the **Control Dial** to increase or decrease the cooking time.
5. If you want to adjust the cooking temperature, press **Temp** and use the **Control Dial** to increase or decrease the cooking temperature.
6. Press **Start** to begin. The status bar displays the programme you have selected.
7. 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. Remove the basket and place your food into the cooking tray.
2. Insert the basket back into the air fryer.
3. Cooking begins and the cooking countdown timer starts.

## Turn

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

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

5. Remove the basket and carefully turn, flip, or rotate your food.
6. Insert the basket again. Cooking continues.

## Finish

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

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

## Cooking in Dual Zone

These instructions explain how to cook two foods in two zones by inserting the divider to create 2 x 4.25L zones.

## Prep

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

## Preheat

1. Insert the cooking tray into the basket.
2. Slide the tray divider into the cooking tray.
3. Insert the basket into the air fryer.
4. Press the **Control Dial** two times quickly to activate **Dual Zone** cooking.
5. The display will show left and right zone selections 1 and 2.
6. Set up your first Smart Programme in the left zone (select **1**), including any changes to time and temperature settings if desired.
7. Press **2** to start setting up a second programme in the right zone including any changes to time and temperature settings if desired.

*You can also start the first programme in the right zone (select **2**) and then set up the left zone (select **1**).*



8. If you want to select a Smart Programme other than **Air Fry**, press the button for the program you want to use.

*The default time and temperature are displayed for that Smart Programme.*

9. If you want to adjust the cooking time, press **Time** and use the **Control Dial** to increase or decrease cooking time.
10. If you want to adjust the cooking temperature, press **Temp** and use the **Control Dial** to increase or decrease cooking temperature.
11. Press **Start** to begin. The status bar shows the selected Smart Programme for each zone.
12. 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. Remove the basket and place your food into one or both zone(s).
2. Insert the basket into the air fryer.
3. Cooking begins and the cooking countdown timer starts.

## **Turn**

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

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

5. Remove the basket and carefully turn, flip, or rotate your food.
6. Insert the basket again. Cooking continues.

## **Finish**

7. When the Smart Programme completes, the air fryer beeps and the display shows **End**.

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

## How to SyncCook™

1. Follow the instructions for Cooking and any specific instructions for the Smart Programme you want to use.
2. After you've set up your first programme (in either zone) but before pressing **Start**, press **SyncCook**.

The **SyncCook** icon displays. 

3. Then press **START** and continue following the instructions for Cooking.

## About SyncCook

- You can change the cooking time and temperature settings for both zones (**SyncCook** will remain **ON**) by adjusting the cooking time or temperature.
- You can change the cooking time and temperature settings for either zone (**SyncCook** will turn **OFF**) by pressing **1** or **2** to select a zone to change and then adjusting the cooking time or temperature.
- If you remove the food from one zone during cooking, the other zone will keep cooking. The display will still show the **SyncCook** icon, but the cooking times will be different in each zone.

## Ending SyncCook

You can end **SyncCook** at any time to make changes to one or both cooking programmes.

1. Press **1** or **2** to select the zone you'd like to make changes to.  
***SyncCook** stops and the icon no longer displays.*
2. Adjust the cooking time or temperature settings and press the **Control Dial** to confirm the changes.
3. Press **Start** to continue cooking, with each zone cooking with its own programme and settings.

## How to SyncFinish

1. Follow the instructions for Cooking and any specific instructions for the Smart Programme you want to use.
2. Set up your first programme in either zone (select 1 or 2) including any changes to time and temperature settings if you want.
3. Press 1 or 2 to select the other zone and start setting up a Smart Programme for that zone, including any changes to time and temperature settings if you want.
4. Press **SyncFinish**.

*The SyncFinish icon displays.* 

5. Press **Start** and continue following the instructions for Cooking.

*The air fryer will calculate the cooking times and start cooking each zone at the appropriate time so they finish together.*

## About SyncFinish

- If you need to remove food from one of the zones during cooking, cooking in the other zone will pause to keep the two in sync.

## Ending SyncFinish

You can end **SyncFinish** if you need to make changes to the cooking programmes by pressing **Cancel**. After that, reselect a programme and settings for each zone.

## Changing cooking time during cooking

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

### Single Zone cooking:

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.*

### Dual Zone cooking:

1. Press **1** or **2** to select the zone you want to change.
2. Press **Time** and use the **Control Dial** to increase or decrease cooking time.
3. Then press the **Control Dial** to confirm the change.
4. 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 Programme.

### Single Zone cooking:

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.*

### Dual Zone cooking:

1. Press **1** or **2** to select the zone you want to change.
2. Press **Temperature** and use the **Control Dial** to increase or decrease cooking temperature.
3. Then press the **Control Dial** to confirm the change.
4. 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 Programme:

### Single Zone cooking:

1. Press **Cancel**.

### Dual Zone cooking:

1. Press **1** or **2** to select the zone you want to cancel.
2. Press **Cancel**.

*If you press **Cancel** without selecting a zone, both zones will be cancelled.*

# SMART PROGRAMMES

## Air Fry

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

Setting	Default	Minimum	Maximum
Temperature	196°C	82°C	205°C
Cooking Time	15 minutes (00:15)	1 minute (00:01)	1 hour (01:00)

### To air fry

- Follow the basic instructions for Cooking.
- Select “Air Fry” as the Smart Programme.

## 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	205°C	82°C	205°C
Cooking Time	18 minutes (00:18)	1 minute (00:01)	1 hour (01:00)

### To roast

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

## Bake

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

Setting	Default	Minimum	Maximum
Temperature	176°C	82°C	205°C
Cooking Time	20 minutes (00:20)	1 minute (00:01)	1 hour (01:00)

## To bake

- Follow the basic instructions for Cooking.
- Select **"Bake"** as the Smart Programme.
- 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	232°C
Cooking Time	6 minutes (00:06)	1 minute (00:01)	30 minutes (00:30)

## To grill

- Follow the basic instructions for Cooking.
- Select **"Grill"** as the Smart Programme.
- 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	54°C	35°C	79°C
Cooking Time	8 hours (08:00)	1 hour (01:00)	72 hours (72:00)

## To dehydrate

- Follow the basic instructions for Cooking.
- Select **"Dehydrate"** as the Smart Programme.
- 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 Programme.

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



## CLEANING

Clean your Instant Vortex air fryer 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 and divider	<ul style="list-style-type: none"><li>• Dishwasher safe.*</li><li>• The cooking tray and divider have a non-stick coating.</li><li>• Avoid using metal utensils, steel wool pads or harsh cleansers when cleaning.</li></ul>
Removable air fryer basket	<ul style="list-style-type: none"><li>• Clean with a damp cloth and mild dish soap.</li><li>• Dishwasher safe.*</li><li>• Avoid using metal utensils, steel wool pads or harsh cleansers when cleaning.</li></ul>
Cooking chamber	<ul style="list-style-type: none"><li>• Clean with a damp cloth and mild dish soap.</li><li>• Always check the heating coil and cooking chamber walls for oil spatter and food debris, and clean as needed.</li><li>• Ensure the heating coil is dry before turning on the air fryer.</li><li>• 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.</li></ul>
Power cord	<ul style="list-style-type: none"><li>• Clean with a soft, damp cloth or sponge. Wipe dry.</li></ul>

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

## TROUBLESHOOTING

Problem	Cause	Solution
Air fryer 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 basket is not fully inserted into the air fryer.	Make sure the basket is fully inserted.
Black smoke is coming from the air fryer	Using an oil with a low smoke point.	Cancel the Smart Programme, 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 Programme , 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 Consumer Care.
White smoke is coming from the air fryer	Cooking foods with a high fat content, such as bacon, sausage, and hamburger	Avoid air frying foods with a high fat content. Check the cooking chamber for excess oil and/or fat and carefully remove as needed before air frying.
	Water is vapourising, 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 Vortex. Here are the actions you should take to fix the problem.

Problem	Cause	Solution
E1	Open circuit.	Contact Consumer Care.
E2	Temperature sensor short circuit.	Contact Consumer Care.

## LEARN MORE

There's a whole world of Instant Vortex 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](http://www.instantpot.com.au)

[e] [sales@cdbgoldair.com.au](mailto:sales@cdbgoldair.com.au)

[ph] 03 9365 5100

### Download the Instant Brands Connect App

- Recipes
- New User Tips
- Getting Started Videos



### Join the community



### Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
AFB9002BK	Total 8.5L (4.25L + 4.25L)	1450- 1700W	220-240V~ 50-60Hz	7.1 kgs	mm: 404 L x 384 W x 314 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 blank 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.

the 1990s, the number of people in the UK who are employed in the public sector has increased by 1.5 million (1990–1999) (Department of Health 2000).

There is a growing emphasis on the need to improve the quality of care in the public sector. The Department of Health (2000) has set out a number of key objectives for the public sector, including the need to improve the quality of care, to reduce waiting times, to improve the efficiency of the system, and to improve the experience of patients. The Department of Health (2000) has also set out a number of key principles for the public sector, including the need to be patient-centred, to be transparent, to be accountable, and to be efficient. The Department of Health (2000) has also set out a number of key strategies for the public sector, including the need to improve the quality of care, to reduce waiting times, to improve the efficiency of the system, and to improve the experience of patients.

The Department of Health (2000) has also set out a number of key challenges for the public sector, including the need to improve the quality of care, to reduce waiting times, to improve the efficiency of the system, and to improve the experience of patients. The Department of Health (2000) has also set out a number of key opportunities for the public sector, including the need to improve the quality of care, to reduce waiting times, to improve the efficiency of the system, and to improve the experience of patients.

The Department of Health (2000) has also set out a number of key priorities for the public sector, including the need to improve the quality of care, to reduce waiting times, to improve the efficiency of the system, and to improve the experience of patients. The Department of Health (2000) has also set out a number of key actions for the public sector, including the need to improve the quality of care, to reduce waiting times, to improve the efficiency of the system, and to improve the experience of patients.

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