

Instant™

VORTEX™

VORTEX™ PLUS

6 Quart Air Fryer

Welcome

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Getting Started Guide



Full Manual, How to Videos and Recipes available online at instantappliances.com

Register your product today at instantappliances.com/support/register



Welcome to the world of Instant cooking.

Hello! Thank you for welcoming us into your kitchen.

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

We have partnered with chefs, authors and bloggers to compile a collection of recipes that we hope you enjoy!



Robert J. Wang
Founder & Chief Innovation Officer

Download the FREE Instant Pot App

- Original Recipes
- New User Tips
- Getting Started Videos



A top-down view of a white ceramic plate filled with a fresh salad. The salad features several skewers of large, cooked shrimp, which are pink and white with some charred edges. The shrimp are arranged over a bed of green leafy vegetables, including arugula and basil. Sliced cherry tomatoes, lime wedges, and red chili peppers are scattered around the skewers. The plate is set on a dark, textured surface with a light blue napkin partially visible underneath. The text "Initial Setup" is overlaid in the center of the plate.

Initial Setup

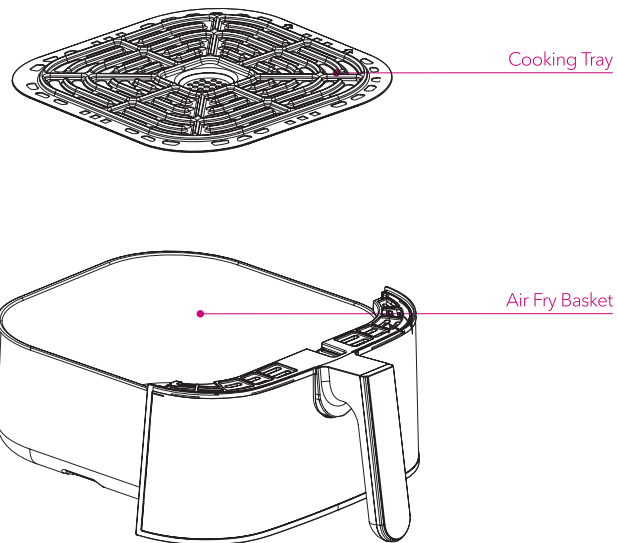
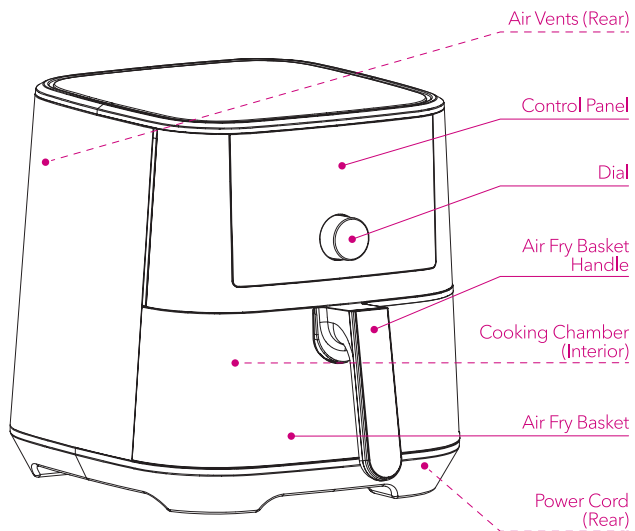
Initial Setup

- Remove all packaging material from in and around the Air Fryer, as well as all accessories from inside the cooking chamber.
- Follow Care & Cleaning instructions in the Safety, Maintenance & Warranty booklet to clean the air fryer before first use.
- Place the Air Fryer on a stable, level surface, away from combustible material and external heat sources. Leave at least 5" of space around the air fryer.
- Do not place anything on top of the air fryer and do not block the air vents.
- Never use the Air Fryer on a stovetop.
- Read all Important Safeguards in the Safety, Maintenance & Warranty booklet before use. Failure to do so may result in property damage and/or personal injury.



Product Overview

Product Overview



The models listed here may not be representative of all models in the Vortex, Vortex Plus and Vortex Pro series.

For a complete list of colors and patterns, visit [instantappliances.com](https://www.instantappliances.com).

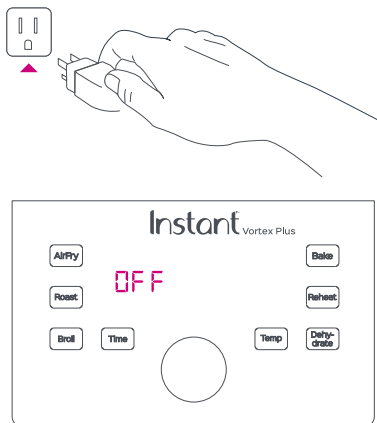


Initial Test Run (approximate time: 25 minutes)

1

Connect the power cord to a 120V power source.

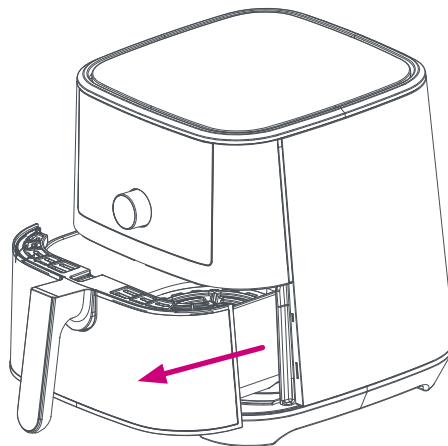
Air fryer is in Standby and display indicates "OFF".



Note: To wake the air fryer, press the dial button or touch the screen.

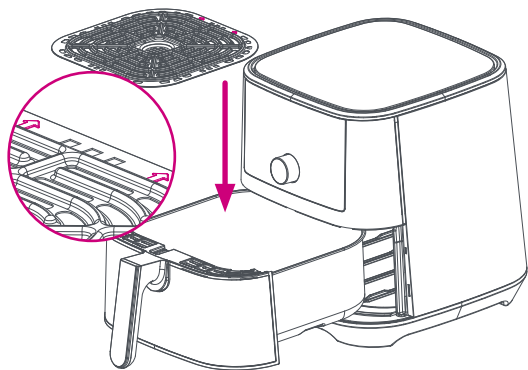
2

Remove the air fry basket from the cooking chamber.



3

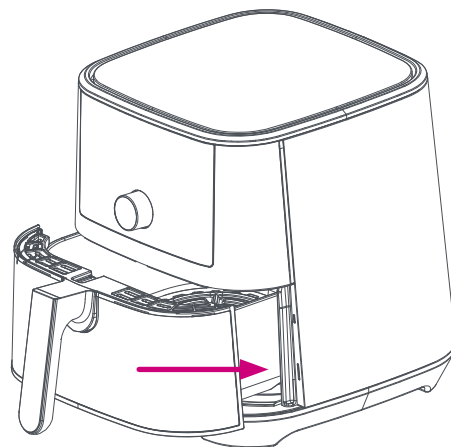
Place the cooking tray on the bottom of the air fry basket.



Note: Ensure the indicator arrows point towards the back or the front of the air fryer.

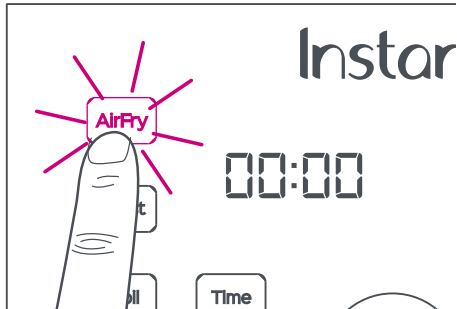
4

Insert the air fry basket back into the cooking chamber.



5

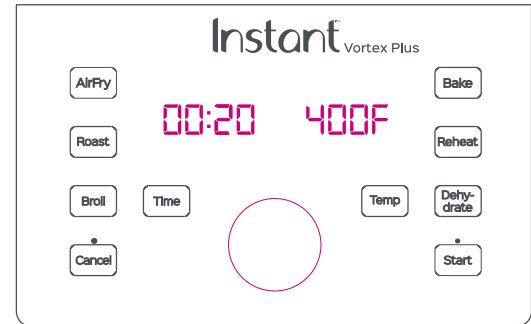
Select Smart Program: **Air Fry**.



6

Touch **Temp**, then use the dial to adjust the cooking temperature to 205 °C/400 °F.

Touch **Time**, then use the dial to adjust the cook time to 20 minutes.*

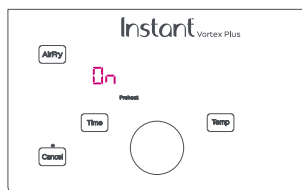


**Note: Smart Programs automatically save your last temperature and time settings.*

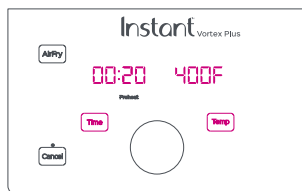
7

Touch **Start** to begin cooking.

The display indicates "On" while the air fryer **Preheats**.



Touch the **Time** or **Temp** key to select the desired setting, then use the dial to adjust the cook time and temperature at any time during cooking.

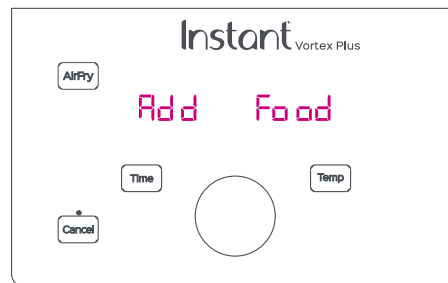


8

When the air fryer reaches the target temperature, the display indicates "Add Food".

For this initial test, do not add food to the air fry basket.*

**Note: Some food items do not require a preheat time. Whether you remove the basket or not, cooking will proceed after 10 seconds.*



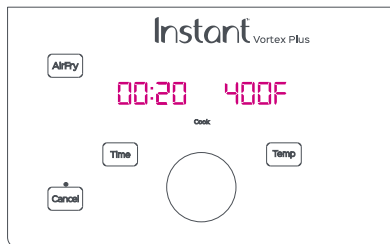
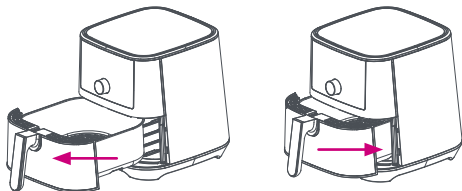
When cooking, food may be added before or after preheating, as you desire.

9

Carefully remove and re-insert the air fryer basket.

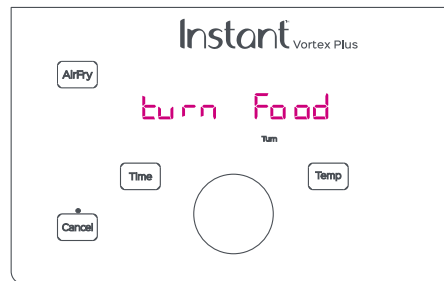
Display changes from "Add Food" to indicate cook time and temperature.

Display also indicates "Cook".



10

Part way through the Smart Program, the air fryer beeps and displays "turn Food" to remind you to flip or shake your food items.*



Remove the air fry basket to pause the Smart Program and insert it into the cooking chamber to resume.

***Note:** Notice only appears on **Air Fry** and **Roast**.
Some food items do not require attention.
Cooking will proceed after 10 seconds
whether food has been turned or not.

11

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

When the Smart Program completes, the display indicates “**End**” and the fan continues to blow to cool the air fryer.

Note: If the door is not opened, the Air Fryer will remind you that food is ready after 5, 30, and 60 minutes.



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



Warranty booklet.

The air fryer and air fry basket will be hot during and after cooking. Do not touch hot surfaces. Allow the air fryer to cool to room temperature, then clean the air fry basket according to “**Care & Cleaning**” instructions in the included Safety, Maintenance &

More Controls

Cancel	Touch to stop cooking. Air fryer returns to Standby and displays “OFF”.
Sound On/Off	When in Standby, touch and hold both Temp and Time keys for 3 seconds to toggle sound on or off. <i>Note: Error alerts cannot be silenced.</i>
Temperature (°F to °C)	Touch and hold Temp until the display changes from °F to °C, or vice versa.
Smart Program Reset	When in Standby, touch and hold the Smart Program for 3 seconds. The Smart Program is restored to its default setting.
Full Reset	When in Standby, press the dial in and hold it for 3 seconds. All settings and Smart Programs are restored to default settings.

Smart Programs

Smart Program	Time Range	Temperature Range
AirFry	1 - 60 minutes	180 - 400°F / 82 - 205°C
Roast	1 - 60 minutes	180 - 400°F / 82 - 205°C
Bake	1 - 60 minutes	180 - 400°F / 82 - 205°C
Reheat	1 - 60 minutes	120 - 360°F / 49 - 182°C
Broil*	1 - 40 minutes	400°F / 205°C
Dehydrate*	1 - 72 hours	95 - 175°F / 35 - 79°C

**Broil & Dehydrate Smart Programs are only available on Vortex Plus 6 models.*

For further information on controls and Smart Programs, refer to the full User Manual online at instantappliances.com.

Cooking Timetable

Food	Setting	Cook Time*	Temperature*	Instruction
Thin-cut fries (Frozen)	AirFry/Roast	14 - 18 minutes	385°F / 196°C	Shake partway
Thin-cut fries (Fresh)	AirFry/Roast	18 - 20 minutes	385°F / 196°C	Shake partway
Thick-cut fries (Frozen)	AirFry/Roast	16 - 20 minutes	385°F / 196°C	Shake partway
Thick-cut fries (Fresh)	AirFry/Roast	20 - 25 minutes	385°F / 196°C	Shake partway
Chicken wings	AirFry/Roast	20 - 30 minutes	400°F / 205°C	Shake or turn partway
Half chicken (up to 2lbs)	Roast	30 - 40 minutes	380°F / 193°C	Optionally, baste partway
Chicken nuggets (Frozen)	Broil / Air Fry	10-15 minutes	400°F / 205°C	Turn partway
Shrimp (Fresh)	Air Fry	8 - 10 minutes	350°F / 177°C	Turn partway
Fish sticks (Frozen)	Broil	8 - 12 minutes	400°F / 205°C	Turn partway
Asparagus	Broil / Bake	7 - 9 minutes	380°F / 193°C	Turn partway
Cauliflower	Broil / Bake	6 - 10 minutes	380°F / 193°C	Turn partway
Nachos	Broil	3 - 5 minutes	400°F / 205°C	Check cheese halfway
Cake	Bake	25 - 35 minutes	365°F / 185°C	Use a springform cake pan

***Note:** Cook times and temperatures are recommendations only.

All oven safe cookware is safe to use in the Air Fryer.

For a complete cooking timetable, visit instantappliances.com



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the Instant family of small appliances.

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instantappliances.com/support/register

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