

Instant™

VORTEX™, VORTEX™ PLUS

6 Quart Air Fryer Oven



User Manual

Welcome
Important Safeguards
Getting Ready
Getting Started
Product, Parts and
Accessories
Control Panel
Smart Programs
Cooking Tips
Care & Cleaning
Troubleshooting
Warranty
Support/Contact Information



Table of Contents

Welcome 4

IMPORTANT SAFEGUARDS 5-8

 Specifications 8

Initial Set Up 9

 Product Overview..... 10-11

 Control Panel..... 12

 Using the Smart Programs 13

 Additional controls..... 14

 Display Messages..... 15-16

 Getting Started 17-22

 Smart Program Cooking Times & Temperatures 23-24

Care & Cleaning 25

Troubleshooting..... 26-27

Warranty 28-29

Contact and Support Information 30

Welcome to the world of Instant cooking.

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!

Happy cooking,



Robert J. Wang
Founder & Chief Innovation Officer



Download the Instant Pot App

- Original Recipes
- New User Tips
- Getting Started Videos



Find dozens of easy to follow [recipes](#) or download the Instant Pot [app](#).

IMPORTANT SAFEGUARDS

Failure to read and follow these important safeguards may result in damage to the appliance, property damage or personal injury.

READ ALL INSTRUCTIONS, SAFEGUARDS, AND WARNINGS BEFORE USING THE APPLIANCE.

1. Always operate the appliance on a stable, level, non-combustible surface.
2. The appliance's outer surfaces may become hot during use. Do not touch hot surfaces. Wear oven mitts when handling hot components. Extreme caution must be used when moving the appliance. Let the appliance cool to room temperature before handling or moving.
3.  **CAUTION** To protect against the risk of electrical shock, do not immerse power cord, plug, or the appliance in water or other liquid.
4. Do not rinse the appliance under tap.
5. The cooking chamber contains electrical components. To avoid electrical shock, do not put liquid of any kind into the cooking chamber.
6. This appliance is NOT to be used by children or by persons with reduced physical, sensory, or mental capabilities. Close supervision is necessary when this appliance is used near children and these individuals. Children should not use or play with this appliance.
7. Unplug from the outlet 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 on the power cord.
8. Avoid making contact with moving parts.
9. Inspect the appliance and power cord regularly. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. For assistance, contact the Customer Care Team at support@instantappliances.com or **1-800-828-7280**.
10. Do not use any accessories or attachments not authorized by Instant Brands™ Inc. The use of attachments not recommended by the manufacturer, may cause a risk of injury, fire or electric shock.
11. For household countertop use only. Do not use outdoors. Not for commercial use.



Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

IMPORTANT SAFEGUARDS

12. Do not place the appliance on any kind of stovetop, or in a heated oven; heat from an external source will damage the appliance.
13. Do not let power cord contact hot surfaces or open flame, including a stovetop.
14. Do not use appliance for anything other than intended use.
15. Proper maintenance is recommended after each use. Refer to "Care & Cleaning." Let the appliance cool to room temperature before cleaning or storage.
16. **⚠ CAUTION** Spilled food can cause serious burns. A short power-supply cord is provided to reduce the hazards resulting from grabbing, entanglement and tripping. Keep appliance and cord away from children. Never drape cord over edge of table or counter, never use power outlet below counter, and never use with an extension cord.
17. Do not attempt to repair, replace, alter, or modify components of the appliance. This may cause electric shock, fire and/or injury, and will void the warranty.
18. Do not tamper with any of the safety mechanisms.
19. Do not use the appliance in electrical systems other than 120 V~60 Hz. Do not use with power converters or adapters.
20. Do not overfill the appliance or accessories. Overfilling may cause food to contact the heating element, which may result in fire and/or personal injury.
21. Do not cover the cooling vents while the appliance is in operation. Doing so will prevent even cooking and may cause damage to the appliance.
22. Never pour oil into the cooking chamber. Fire and personal injury could result.
23. 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.
24. When cooking, do not place the appliance against a wall or against other appliances. Leave at least 5" / 13 cm of free space on the back, sides, and above the appliance. Do not operate the appliance on or near combustible materials such as tablecloths and curtains. Do not place anything on top of the appliance.



Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

IMPORTANT SAFEGUARDS

25. When in operation, hot air is released through the cooling vents. Keep your hands and face at a safe distance from the cooling vents and take extreme caution when removing the accessories from the appliance.
26. Should the unit emit black smoke, press **Cancel** and unplug the appliance immediately. Wait for smoking to stop before opening the door, then clean the appliance thoroughly.
27. Do not leave the appliance unattended while in use.
28. Never connect this appliance to an external timer switch or separate remote-control system.
29. Use extreme caution when removing hot accessories from the cooking chamber or disposing of hot grease.
30. Oversized foods and/or metal utensils must not be inserted into the cooking chamber as they may cause risk of fire and/or personal injury.
31. Do not store any materials, other than the included accessories, in the cooking chamber when not in use.
32. Do not place any combustible materials in the cooking chamber, such as paper, cardboard, plastic, Styrofoam or wood.
33. Clean the appliance after each use. Let the appliance cool to room temperature before cleaning or storing the appliance. Refer to "Care & Cleaning."
34. Do not use appliance accessories in any other appliance including microwave ovens, toaster ovens, convection or conventional ovens, ceramic, electric, induction or gas cooktops, or outdoor grills.

SAVE THESE INSTRUCTIONS



Read this manual carefully and completely, and retain for future reference.
Failure to adhere to safety instructions may result in serious injury.

IMPORTANT SAFEGUARDS

⚠️ WARNING

Read this manual carefully and completely and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

⚠️ WARNING

Electrical shock hazard. Use grounded outlet only. DO NOT remove ground. DO NOT use an adapter. DO NOT use an extension cord. Failure to follow instructions can cause death and/or electrical shock.

⚠️ WARNING

THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND THE IMPORTANT INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR APPLIANCE THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

⚠️ WARNING

To avoid injury, read and understand instruction manual before using this machine.

Special Cord Set Instructions

As per UL safety requirements, a short power supply cord (0.6 m to 0.9 m / 24 in to 35 in) 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, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible.

Product Specifications

					
Model: Vortex 6	1700 W	120 V ~ 60 Hz	6 Quart	12.08 lbs/5.48 kg	12.36" x 14.92" x 12.83" 31.4 cm x 37.9 cm x 32.6 cm
Model: Vortex Plus 6	1700 W	120 V ~ 60 Hz	6 Quart	12.46 lbs/5.65 kg	12.36" x 14.92" x 12.83" 1.4 cm x 37.9 cm x 32.6 cm

⚠️ WARNING

Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

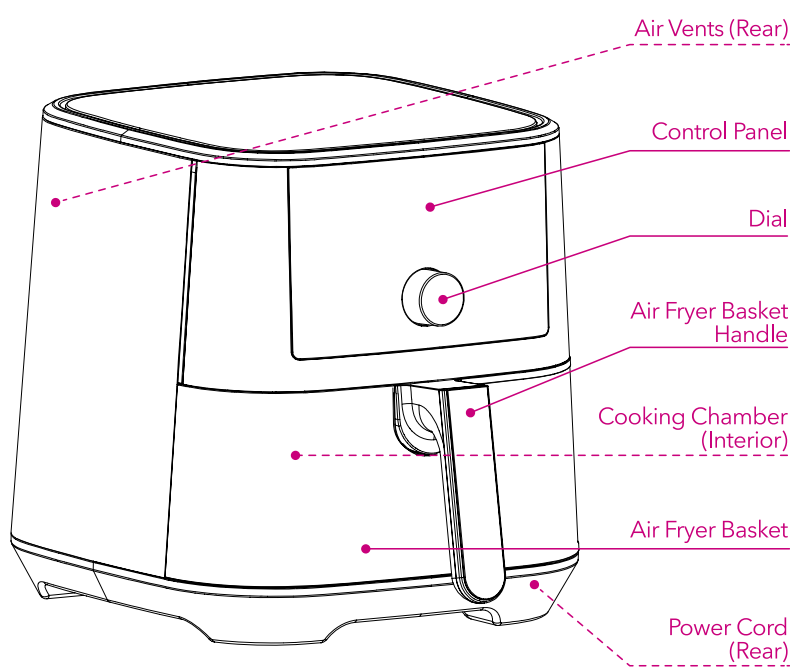
Initial Set Up

- Read the Important Safeguards in this User Manual before using the appliance. Failure to read and follow Important Safeguards may result in damage to the appliance, property damage or personal injury.
- Remove all packaging material and accessories from within and around the appliance.
- Follow Care & Cleaning instructions in this manual to clean the appliance before first use.
- Place the appliance on a stable, level surface, away from combustible material and external heat sources. Leave at least 5" of space around the appliance.
- Do not place the appliance on a stovetop.
- Do not place anything on top of the appliance.
- Do not block the air vents located at the back and beneath the appliance.

Product Overview

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

Air Fryer



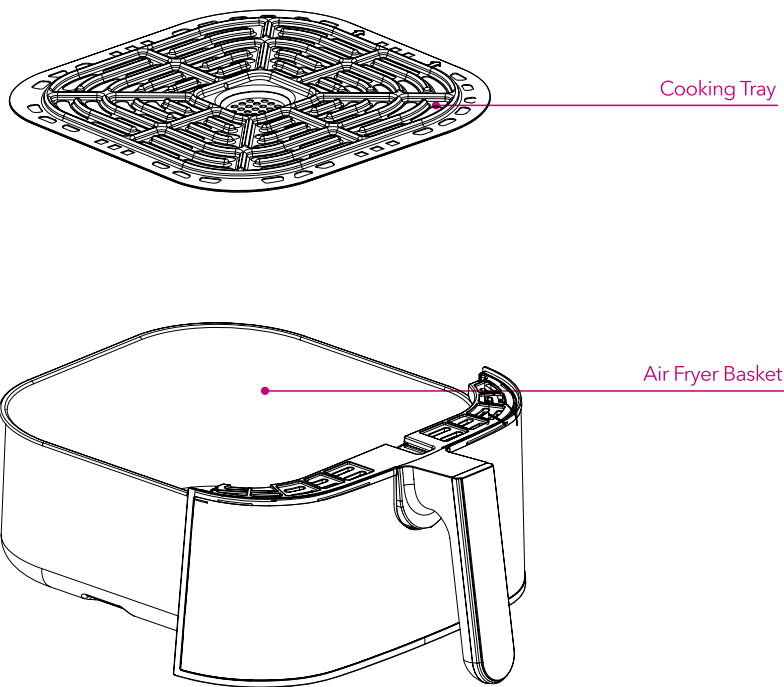
The models listed here may not be representative of all models in the Vortex, Vortex Plus and Vortex Pro series. For a complete list of colors and patterns, visit instantappliances.com/vortex.

Images are for reference only. Refer to actual product.



Product Overview

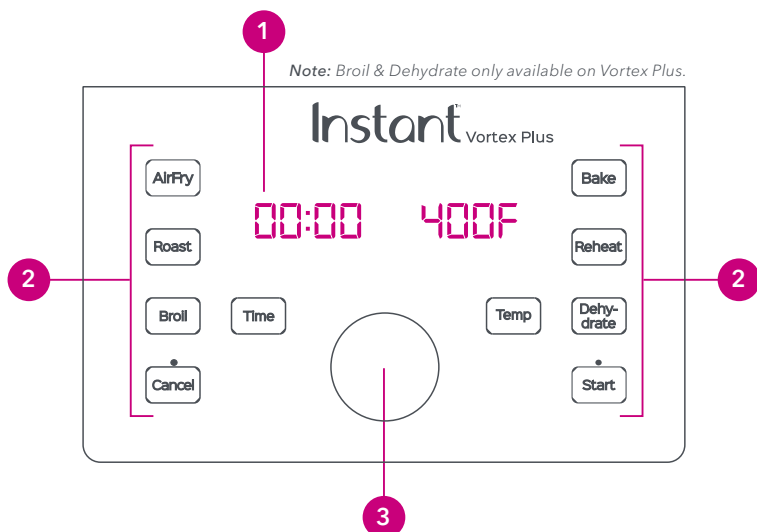
Air Fryer Accessories



Images are for reference only. Refer to actual product.

Control Panel

Vortex™ Air Fryers feature an intuitive Control Panel with touch screen controls and an LED Display to make cooking fast and easy.



1 Display

Shows cooking time, cooking temperature, reminders and error messages.

2 Smart Programs

Smart Programs have pre-set cooking times and temperatures but can be customized to your own settings.

- **Air Fry** for fries, cauliflower wings, chicken nuggets and more.
- **Bake** Light and fluffy cakes and pastries, scalloped potatoes and more.
- **Roast** for beef, lamb, pork, poultry, vegetable dishes and more.
- **Reheat** to prepare leftovers without overcooking or drying out.
- **Broil** (Vortex Plus 6 only) for direct top-down cooking, melting cheese on French onion soup and nachos, and more.
- **Dehydrate** (Vortex Plus 6 only) for homemade fruit leather, jerky, dried vegetables and more.

3 Dial

Rotate to adjust cooking times and temperatures. Press to wake the display.

Using the Smart Programs

With the Air Fryer in Standby (Display reads **OFF**), touch the Smart Program control. Display shows the last cooking time and temperature saved with the selected Smart Program.

Adjust Cooking Time

Optionally, touch the **Time** control and rotate the Dial to adjust cooking time. Press the Dial in until it clicks to hold the cooking time adjustment.

Adjust Cooking Temperature

Optionally, touch the **Temp** control and rotate the Dial to adjust cooking temperature. Press the Dial in until it clicks to hold the cooking temperature adjustment.

1. Touch **Start** to save any adjustments to the selected Smart Program cooking time and temperature and begin the Smart Program.

When using **Air Fry**, **Roast**, **Bake** or **Broil**:

The Display will read **On** and the **Preheat** status indicator will be illuminated to indicate that the Air Fryer is preheating.

When the cooking chamber reaches the target temperature, the Air Fryer will alert you to **Add Food**. Remove the Air Fry Basket to add food. Cooking will begin automatically and the **Cook** status indicator will be illuminated when the Air Fryer Basket is returned to the cooking chamber (or after 10 seconds, if the Air Fryer Basket has not been removed) and the Display will show cooking time remaining and temperature.

When using **Air Fry** or **Roast**, the Air Fryer will alert you to **turn Food** with approximately one-third of the cooking remaining. Remove the Air Fryer Basket to turn or shake food to ensure even cooking. Cooking will recommence when the Air Fryer Basket is returned to the cooking chamber (or after 10 seconds if the Air Fryer Basket has not been removed).

When using **Reheat** or **Dehydrate**, the Display will show cooking time remaining and temperature.

When the Smart Program ends, the Display will read **End**.

2. Touch **Cancel** to end the Smart Program at any time. The Air Fryer returns to Standby and the Display reads **OFF**.

Additional Controls and Settings

Adjustments to Time and Temperature While Cooking

While Smart Program cooking is in progress (Display shows cooking time remaining and temperature), touch **Time** or **Temp** and rotate the Dial to the desired cooking time or temperature and press the Dial until it clicks. Cooking will continue with the adjusted time and temperature.

***Note:** Time and temperature adjustments made while cooking is in progress will apply to current cooking session only and will not be saved to the selected Smart Program.*

Reset Smart Program Time and Temperature Settings

With the Air Fryer in Standby mode (Display reads **Off**), touch and hold the Smart Program control you wish to reset to factory defaults for 5 seconds. The Smart Program cooking time and temperature are restored to the factory default settings.

Reset All Time and Temperature Settings

With the Air Fryer in Standby mode (Display reads **Off**), press and hold the Dial in for 5 seconds. All Smart Programs cooking times and temperatures are restored to the factory default settings.

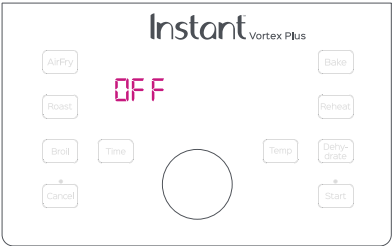
Turn Sounds On or Off

With the Air Fryer in Standby mode (Display reads **Off**), press and hold the Time and Temp controls for 5 seconds. All sounds except error alerts will be toggled on or off.

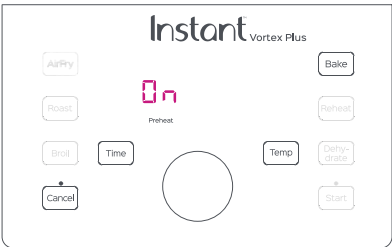
Change Temperature Scale (°F or °C)

With any Smart Program selected or while Smart Program cooking is in progress (Display shows Smart Program cooking time and temperature), touch and hold the Temp control for 5 seconds. The temperature scale will switch to the opposite scale. To switch back, press and hold the Temp control again for 5 seconds.

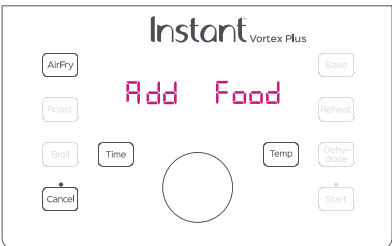
Display Messages



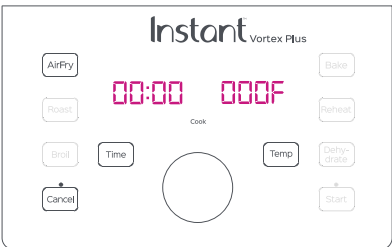
OFF Indicates that the Air Fryer is in Standby.



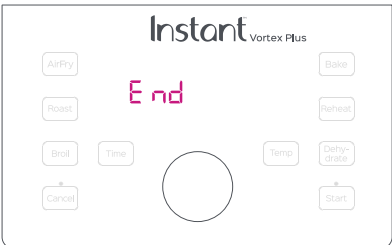
On Indicates that the Air Fryer is in Preheat mode. (Not applicable to Reheat and Dehydrate.)



Add Food Indicates that the Air Fryer has reached cooking temperature and food can be added. (Applicable only to Air Fry, Roast, Bake and Broil.)



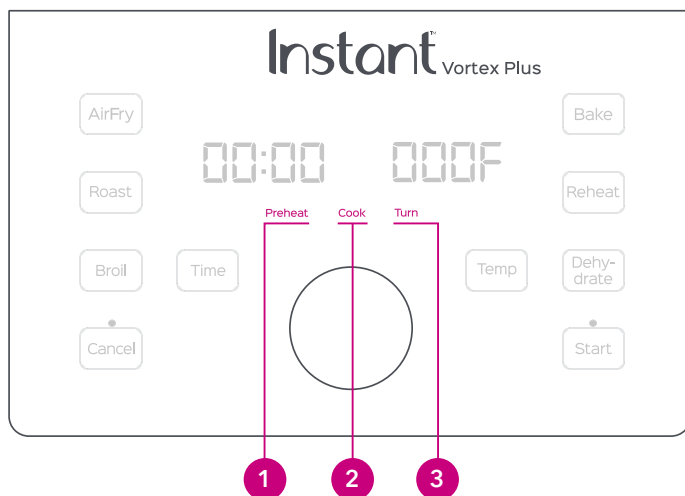
[00:00 000F] Indicates that Smart Program is running. Cooking time remaining counts down in hours and minutes until 1 minute remains, then counts down in seconds to Smart Program end.



End Indicates that the Smart Program has ended.

Display Messages

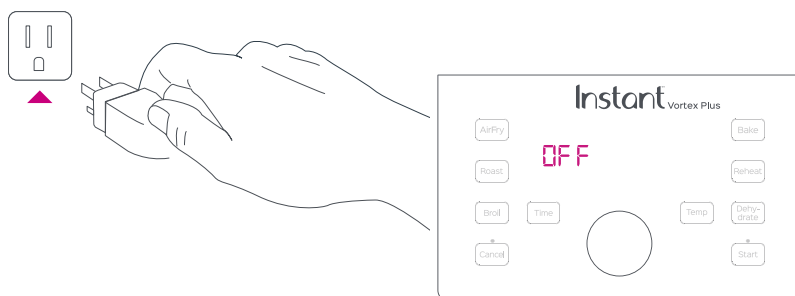
Status Indicators



- 1 Preheat**
Indicates that the Air Fryer is preheating. The Display reads **On** during preheating.
- 2 Cook**
Indicates that Smart Program cooking is in progress. The Display shows cooking time remaining and temperature during cooking.
- 3 Turn**
Indicates that food may be turned or shaken as required by your recipe. (Applicable only to **Air Fry** and **Roast**.) The Air Fryer will sound double beeps for ten seconds, then return to cooking.

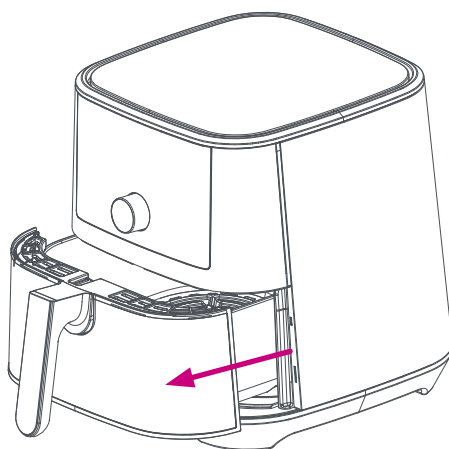
Getting Started

- 1 Connect the power cord to a 120 V 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.

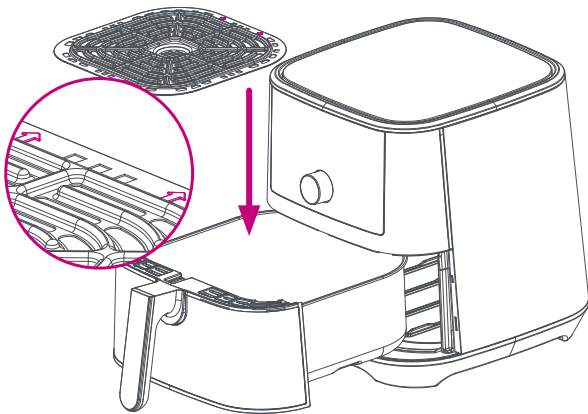
- 2 Remove the Air Fryer Basket from the cooking chamber.



Images are for reference only. Refer to actual product.

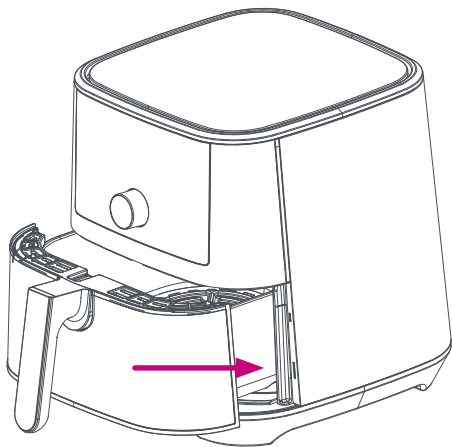
Getting Started

- 3 Place the cooking tray on the bottom of the Air Fryer Basket.



Note: Ensure the indicator arrows point towards the back or the front of the Air Fryer.

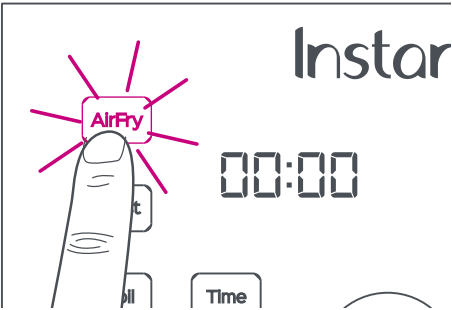
- 4 Insert the Air Fryer Basket back into the cooking chamber.



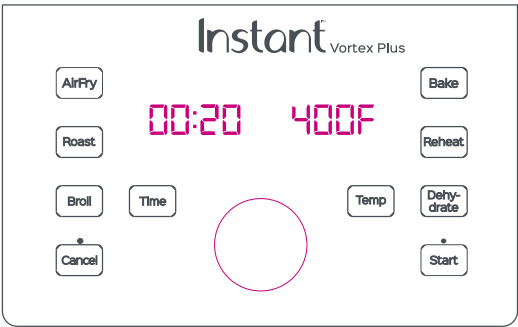
Images are for reference only. Refer to actual product.

Getting Started

- 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.*



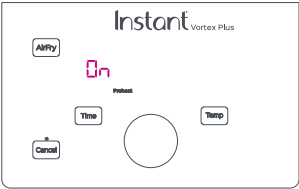
**Note: Smart Programs automatically save your last temperature and time settings.*

Images are for reference only. Refer to actual product.

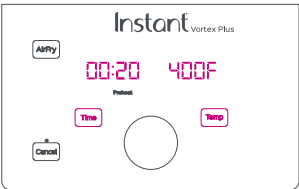
Getting Started

7 Touch **Start** to begin cooking.

The display indicates **On** while the Air Fryer **Preheats**.

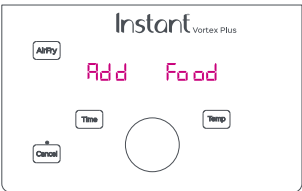


To adjust the cooking time or temperature at any time during cooking, touch the **Time** or **Temp** key and rotate the dial.



8 When the Air Fryer reaches the target temperature, the display reads **Add Food**.

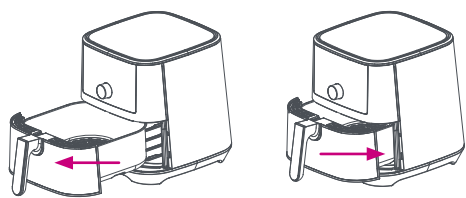
For this initial test, do not add food to the Air Fryer Basket.



Images are for reference only. Refer to actual product.

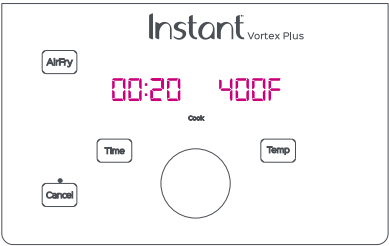
Getting Started

- 9 Carefully remove and re-insert the Air Fryer Basket.

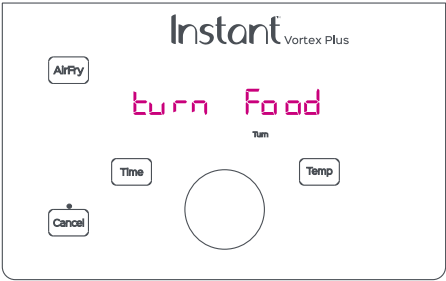


Display shows cooking time and temperature.

Status Indicator reads **Cook**.



- 10 Part way through the Smart Program, the Display will change to **turn Food** to remind you to flip or shake your food items.



Remove the Air Fryer Basket to pause the Smart Program, turn or shake food as desired, and insert it into the cooking chamber to resume.

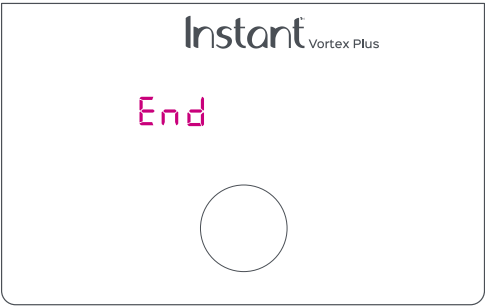
Note: Notice only appears on **Air Fry and **Roast**. Some food items do not require attention. Cooking will proceed after 10 seconds whether food has been turned or not.*

Getting Started

- 11 When 1 minute remains, the Display will count down the remaining cooking time 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 Air Fryer Basket is not opened, the Air Fryer will remind you that food is ready after 5, 30, and 60 minutes.



CAUTION

The Air Fryer and Air Fryer 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 this manual.



Smart Programs

Smart Program Cooking Times and Temperatures

Default Smart Program cooking time and temperatures are as follows.

Smart Program	Default Time	Adjustment Range	Default Temperature	Adjustment Range
AirFry	15 minutes	1-60 minutes	385°F / 196°C	180-400°F / 82-205°C
Roast	18 minutes	1-60 minutes	380°F / 193°C	180-400°F / 82-205°C
Bake	30 minutes	1-60 minutes	365°F / 185°C	180-400°F / 82-205°C
Reheat	10 minutes	1-60 minutes	280°F / 138°C	120-360°F / 49-183°C
Broil Vortex Plus	6 minutes	1-40 minutes	400°F / 205°C	NA
Dehydrate Vortex Plus	8 hours	1-72 hours	130°F / 54°C	95-175°F / 41-71°C

Cooking Tips

- Preheating is an important part of food preparation. Wait for the display to read **Add Food** before inserting food into the cooking chamber.
- Flip or rotate food when the display indicates **turn Food** to ensure even cooking.
- When cooking coated food, choose breadcrumb batters over liquid-based batters to ensure that the batter will stick to the food.
- To ensure seasoning adheres to food, spray food items with cooking oil before adding seasoning.
- Soak fresh potato sticks in ice water for 15 minutes, pat dry and spray lightly with cooking oil before inserting them to the oven.
- When baking cake, pie, quiche and similar foods, use an oven-safe baking dish covered with foil or an oven-safe lid to prevent the top of foods from overcooking.
- Pat moist food items dry before cooking to prevent excess steam and splatter.
- Air frying can cause oil and fat to drip from foods. To prevent excess smoke, carefully remove and drain the Air Fryer Basket periodically throughout cooking.

 **CAUTION** Do not spray cooking oil into the cooking chamber.

Recommended Cooking Times & Temperatures

Use the Smart Programs as a starting point and experiment with cooking times and temperatures to get the results you prefer. The following cooking times and temperatures are recommendations only. Always follow a trusted recipe.

Food	Smart Program	Cooking Time*	Cooking Temperature*	Instruction
Thin-cut fries (Frozen)	Air Fry or Roast	14-18 minutes	385°F / 196°C	Shake food partway
Thin-cut fries (Fresh)	Air Fry or Roast	18-20 minutes	385°F / 196°C	Shake food partway
Thick-cut fries (Frozen)	Air Fry or Roast	16-20 minutes	385°F / 196°C	Shake food partway
Thick-cut fries (Fresh)	Air Fry or Roast	20-25 minutes	385°F / 196°C	Shake food partway
Chicken wings	Air Fry or Roast	20-30 minutes	400°F / 205°C	Turn food 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 food partway
Shrimp (Frozen)	Air Fry	8-10 minutes	400°F / 205°C	Turn food partway
Shrimp (Fresh)	Air Fry	8-10 minutes	350°F / 177°C	Turn food partway
Fish sticks (Frozen)	Broil / Bake	8-12 minutes	400°F / 205°C	Turn food partway
Asparagus	Broil / Bake	7-9 minutes	380°F / 193°C	Turn food partway
Cauliflower	Broil / Bake	6-10 minutes	380°F / 193°C	Turn food partway
Cake	Bake	25-35 minutes	365°F / 185°C	Use a springform cake pan

Find dozens of easy-to-follow [recipes](#) or download the Instant Pot [app](#).



Always use a meat thermometer to ensure the internal temperature of meats reaches the Safe Minimum Internal Temperature. Visit www.fsis.usda.gov for more information.

Care & Cleaning

Clean your Air Fryer after each use.

Always unplug the Air Fryer and let it cool to room temperature before cleaning.

Never use harsh chemical detergents, scouring pads, or powders on any of the parts or components.

Part / Accessory	Cleaning Method
Air Fry Basket	Clean the Air Fryer Basket with a sponge or cloth and a solution of warm water and dish soap. Ensure that all grease and food debris are removed. DO NOT immerse the basket in water or any other liquid. DO NOT clean the basket in an automatic dishwasher.
Cooking Tray	Clean the Cooking Tray with a cloth or sponge and a solution of warm water and dish soap or place it in an automatic dishwasher. The Cooking Tray has non-stick coating. To avoid damage to the non-stick coating, DO NOT use metal cleaning utensils.
Cooking Chamber	Clean the Cooking Chamber with a sponge or cloth and a solution of warm water and dish soap. To remove baked-on grease and food residue from 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. Check the heating coil for oil spatter and food debris. Clean the heating coil with a damp cloth as needed. Ensure the heating coil is completely dry before next use.
Exterior	Clean with a soft, damp cloth or sponge and wipe dry.

⚠ WARNING

Do not immerse the appliance in water. Do not rinse the appliance under a tap. Do not wet prongs of power cord.

Without proper cleaning, food and grease splatter may build up around the heating element, causing the risk of smoke, fire, and personal injury.

If you see or smell smoke, touch Cancel, unplug the appliance and allow to cool. Remove food splatter or grease with a soft cloth and dish detergent.

≡

25

Troubleshooting

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

Problem	Possible Reason	Try This
Black smoke coming from Air Fryer	Oil used has a low smoke point	Touch Cancel , unplug the Air Fryer and allow it to cool to room temperature. Use only cooking oils with a high smoke point, e.g., virgin or extra virgin olive, avocado, canola, soy-bean, safflower or rice bran oil.
	Food residue on heating coil, in cooking chamber or on accessories	Touch Cancel , unplug the Air Fryer and allow it to cool to room temperature. Remove accessories. Clean the cooking chamber and accessories thoroughly.
	Faulty circuit or heating element	Touch Cancel , unplug the Air Fryer. Contact Customer Care Team at support@instantappliances.com or 1-800-828-7280 <i>Note: Do not attempt to repair the appliance.</i>
White smoke coming from Air Fryer	Food has high fat content, such as bacon, sausage, and hamburger	Avoid air frying foods with a high fat content.
		Touch Cancel , unplug the Air Fryer and allow it to cool to room temperature. Check the Air Fryer Basket and Cooking Chamber for excess oil or fat and clean as required.
	Water is vaporizing, producing thick steam	Always pat-dry moist foods before air frying. Do not add water or other liquid to cooking chamber when air frying.
	Seasoning on food has blown into element	Lightly spray vegetables and meats with cooking oil before seasoning to ensure that seasoning adheres to food
Air Fryer is plugged in but will not turn on	The appliance is not properly plugged in	Ensure the power cord is plugged into the outlet firmly.
	Outlet is not powered	Plug another appliance into the same outlet to confirm that it is powered.
		Plug the Air Fryer into another plug.
	Basket is not fully inserted into cooking chamber	Ensure basket is fully inserted into cooking chamber.



Troubleshooting

Problem		Possible Reason	Try This
All controls flash and an error code appears on the display	E1	Non-functioning temperature sensor	Contact Customer Care at support@instantappliances.com or 1-800-828-7280.
	E2	Temperature sensor short circuit	Contact Customer Care at support@instantappliances.com or 1-800-828-7280.

Overheating Protection

Vortex Air Fryers are equipped with automatic protection against overheating. If the temperature of the cooking chamber exceeds 450°F / 232°C, heating and fan operations are disabled and the Displays shows one of two error codes: **E1** or **E2**.

If the problems persist or for any service issue, contact an authorized service representative at support@instantappliances.com or 1-800-828-7280, or create a support ticket instantappliances.com/support.

DO NOT ATTEMPT TO SERVICE THE APPLIANCE YOURSELF.

Warranty

Limited Warranty

This Limited Warranty is effective for one year from the date of original consumer purchase. Proof of original purchase date and, if requested by an authorized representative of Instant Brands Inc. ("Instant Brands"), return of your appliance, is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with written instructions attached to or furnished with the appliance, Instant Brands will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase.

This Limited Warranty extends only to the original purchaser and use of the appliance in the United States of America and Canada. This warranty does not cover units that are used outside of the United States of America and Canada.

Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and will void this Limited Warranty. This Limited Warranty does not apply in respect of any appliance or any part thereof that has been altered or modified unless such alterations or modifications were expressly authorized by an Instant Brands representative.

Limitation and Exclusions

The liability of Instant Brands, if any, for any allegedly defective appliance or part shall in no circumstances exceed the purchase price of a comparable replacement appliance.

This Limited Warranty does not cover:

1. Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God or repair by anyone unless directed by an Instant Brands Representative;
2. Repairs where your appliance is used for other than normal, personal use or when it is used in a manner that is contrary to published user or operator instructions; or
3. Use of unauthorized parts and accessories, or repairs to parts and systems resulting from unauthorized repairs or modifications made to this appliance.

The cost of repair or replacement under these excluded circumstances shall be paid by you.

Warranty

Disclaimer of Implied Warranties

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY LAW, INSTANT BRANDS MAKES NO WARRANTIES, CONDITIONS OR REPRESENTATIONS, EXPRESS OR IMPLIED, BY STATUTE, USAGE, CUSTOM OF TRADE OR OTHERWISE WITH RESPECT TO THE APPLIANCES OR PARTS COVERED BY THIS WARRANTY, INCLUDING BUT NOT LIMITED TO, WARRANTIES, CONDITIONS, OR REPRESENTATIONS OF WORKMANSHIP, MERCHANTABILITY, MERCHANTABILITY QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for the exclusion of implied warranties of merchantability or fitness, so this limitation may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law.

Limitation of Remedies; Exclusion of Incidental and Consequential Damage

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE APPLIANCE REPAIR OR REPLACEMENT AS PROVIDED HEREIN. INSTANT BRANDS SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH THE USE OR PERFORMANCE OF THE APPLIANCE OR DAMAGES WITH RESPECT TO ANY ECONOMIC LOSS, PERSONAL INJURY, LOSS OF PROPERTY, LOSS OF REVENUES OR PROFITS, LOSS OF ENJOYMENT OR USE, COSTS OF REMOVAL, INSTALLATION OR OTHER INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY NATURE OR KIND.

Warranty Registration

Please visit www.instantappliances.com/support/register to register your new Instant Brands™ appliance and validate your warranty within thirty (30) days of purchase. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address. The registration will enable us to keep you up to date with product developments, recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understand the instructions for use, and warnings set forth in the accompanying instructions.

Warranty Service

To obtain service under this warranty, please contact our Customer Service Department by phone at 1-800-828-7280 or by email to support@instantappliances.com. You can also create a support ticket online at www.instantappliances.com/support. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Brands is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance from Canada or within the 48 contiguous states and the District of Columbia of the United States of America, as provided herein. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.



Instant Brands Inc.
11 - 300 Earl Grey Dr., Suite 383
Ottawa, Ontario
K2T 1C1
Canada

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

Contact Customer Care:

[1-800-828-7280](tel:1-800-828-7280)

support@instantappliances.com

instantappliances.com/#Chat

instantappliances.com

store.instantappliances.com

Copyright © 2019 Instant Brands™ Inc

686-0101-51

