

get started

INSTANT POT® VORTEX® PLUS
10QT AIR FRYER OVEN
USER MANUAL

Instant Pot®

Welcome

to your new Instant Pot® Vortex® Plus!

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

Get started with your new air fryer!



⚠ WARNING

Before using your new appliance, read all instructions, including the Important Safeguards. **Failure to follow the safeguards and instructions may result in personal injury and/or property damage.**

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IMPORTANT SAFEGUARDS

⚠ WARNING

Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

READ ALL INSTRUCTIONS

Before using your new appliance, please read all instructions, including the Safety Information below. Keep this manual for reference.

Placement

- **DO** place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.
- **DO** make sure all parts are dry and free of food debris before use.
- **DO** use extreme caution when moving the appliance. Always let the appliance cool to room temperature before handling or moving.
- **DO NOT** place the appliance on butcher block, other wood surfaces, Formica, laminate or other combustible surfaces.
- **DO NOT** place the appliance or power cord on or close to a gas or electric stovetop or oven. **NEVER** use the appliance on your stove.
- **DO NOT** use the appliance near water, an external heat source 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 NOT** move the appliance if it contains hot oil or other hot liquids.

General Use

- **DO** use the appliance's handles when opening the door/basket.
- **DO** use oven mitts when removing accessories and handling hot items.
- **DO** place hot accessories on a heat-resistant surface or cooking plate.
- **DO NOT** touch the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot. Only use handles or knobs.
- **DO NOT** cover the basket, cooking tray or any part of the appliance with foil. This will cause overheating of the appliance, which may result in personal injury, fire, and/or property damage.

⚠ WARNING

- **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 by or near children and persons with reduced physical, sensory or mental capabilities. Children should not play with this appliance.
- **DO NOT** use the appliance for anything other than household use. It is not intended for commercial use.
- **DO NOT** leave the appliance unattended while in use.
- **DO NOT** use the appliance for more than 60 minutes in a 2-hour period. Exceptions are when using programs that cook at temperatures under 400° F / 204° C.
- **DO NOT** attempt to touch moving parts while appliance is in use.
- **DO NOT** store any item on top of the appliance. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like.

Air Frying Cautions

When the air fryer is in operation, hot air is released through the air vents. Keep your hands and face away from the air vents and take extreme caution when removing hot accessories from the appliance.

Failure to do so may result in personal injury and/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** use extreme caution when using containers made of materials other than glass or metal. Failure to do so may result in personal injury, fire and/or property damage.
- **DO** use extreme caution when removing the basket/cooking tray or disposing of hot cooking residue.
- **DO NOT** use a ceramic-coated or stoneware pot for air frying.
- **DO NOT** cover or block the vents while the air fryer is operating. Doing so will prevent even cooking and may cause damage to the appliance. Leave at least 5 in / 13 cm of space around the air fryer when in use.
- **DO NOT** use this appliance for deep frying foods.
- **DO NOT** pour oil into the cooking container. Using excess cooking oil could cause fire and result in personal injury and/or property damage.

⚠ WARNING

- **DO NOT** use pressurized, aerosol oil sprays, since they contain chemicals that can damage the non-stick finish of the cooking tray. If needed, spray food lightly with oil with a high smoke point (such as refined avocado oil, safflower oil, refined sunflower oil, refined peanut oil, canola oil and refined coconut oil) from a non-aerosol, pump-style cooking spray before placing in the basket.
- **DO NOT** use this appliance for making popcorn.
- Should the unit emit black smoke during use, press **Cancel** and unplug the appliance immediately. Wait for smoking to stop before removing the lid, then clean thoroughly. For further information refer to 'Troubleshooting'.

Overfill During Air Frying

- **DO NOT** overfill the unit when air frying. Overfilling may cause food to contact the heating element, which may result in personal injury, fire, and/or property damage. When using an air fry tray or cooking tray, only place food in a single layer and do not stack. When using an air fry basket, do not fill more than 3/4 full. Best air frying results require air circulating through the food.
- **DO NOT** allow food to contact the heating element.

Accessories

- **DO** use only accessories or attachments authorized by Instant Pot Brands. 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, on a ceramic, electric or gas cooktop, or with an outdoor grill.

Care and Storage

- **DO** let the appliance cool to room temperature before cleaning or storage.
- **DO NOT** store any materials, other than accessories provided by the manufacturer, 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.

⚠ WARNING

Power Cord

A short power-supply cord is used to reduce the risk resulting from grabbing, entanglement or tripping. **WARNING:** Hot spilled food can cause serious burns.

- **DO** keep appliance and cord away from children.
- **DO** disconnect the power cord from the electrical outlet when not using the appliance and before cleaning.
- **DO NOT** let the power cord hang over edge of tables or counters.
- **DO NOT** let the power cord 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.

This appliance has a polarized plug and one blade is wider than the other. To reduce the risk of electric shock:

- **DO** plug this appliance into a polarized outlet one way.
- **DO** contact a qualified electrician if the plug does not fit in the outlet.
- **DO NOT** attempt to modify the plug. If the plug does not fit full into the outlet, reverse the plug.

Electrical Warning

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 protect against 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** regularly inspect the appliance and power cord for any signs of damage or fraying.
- **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 Consumer Care by email at **support@instantpot.com**.
- **DO NOT** attempt to dislodge food while the appliance is plugged in to an electrical outlet as this may lead to electric shock, burns or other personal injury, and/or property damage.

⚠ WARNING

- **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. For assistance, contact Consumer Care by email at **support@instantpot.com**.
- **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** clean the appliance by rinsing it under a faucet.
- **DO NOT** use the appliance in electrical systems other than 120 V ~ 60 Hz for North America.

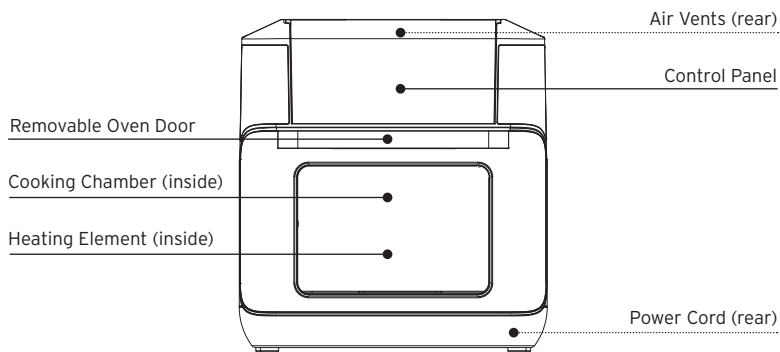
SAVE THESE INSTRUCTIONS

⚠ WARNING

Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

WHAT'S IN THE BOX

Air Fryer Oven



Cooking Trays (2)



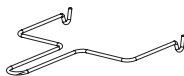
Drip Pan



Rotisserie Basket



Rotisserie Fork/Spit with setting screws (2)



Rotisserie Lift

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

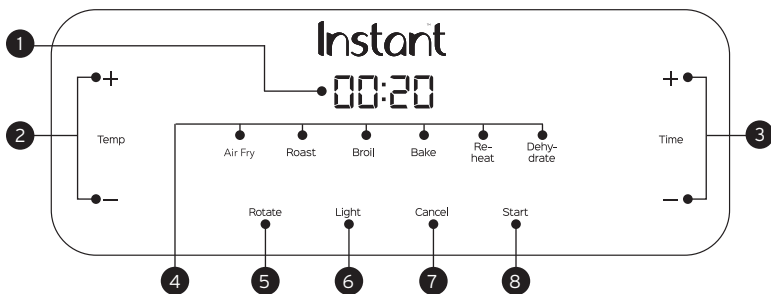
Remember to recycle!

We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live. Be sure to keep this manual for reference.

USING YOUR AIR FRYER

Control panel

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



1. Cooking Settings Display
 - Shows time and temperature, plus messages
2. Temperature Control
 - Increase or decrease cooking temperature
3. Time Control
 - Increase or decrease cooking time

4. Smart Programs
5. Rotate
6. Light
7. Cancel
8. Start

Settings display

The control panel shows information you need to know when using your Instant Pot Vortex Plus.

OFF	Unit is ready
On	Preheat mode
00:20	Cooking time remaining
Add Food	Unit has reached the selected cooking temperature and you can add food
Turn Food	
End	Smart Program ended (when Keep Warm is off)

Turning the sound On/Off

You can set notification sounds to ON or OFF.

- When in Standby mode, press and hold **Time** - and **Temp** - for 5 seconds.

Error alerts cannot be turned off.

Choosing the temperature scale

You can display cooking temperature in either Fahrenheit or Celsius.

- Press and hold **Temp +** and **Temp -** for 5 seconds until the display shows °F or °C.

Save custom settings

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

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

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

Reset Smart Programs to original settings

Reset individual Smart Programs

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

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

Reset all Smart Programs

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

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

Change the Control Panel display language

You can select the language shown on the Control Panel display.

Choose from: English or French

1. When the display shows **OFF**, press and hold **Temp -** and **Time -** together for over 3 seconds. The display shows **En Fr**, with the current language blinking.
2. Press **Temp -** or **Time -** to select a new language. The selected language blinks.
3. Within 10 seconds, press **Temp -** and **Time -** together to confirm your selection.

Change to language for the Control Panel buttons

Models sold in Canada include a French language overlay. To affix the overlay:

1. Make sure the Control Panel is clean and dry.
2. Peel off the paper backing from the overlay.
3. Attach the overlay to the Control Panel, using these guidelines:
 - Align the overlay shape with the Control Panel shape.
 - Place the French text under/next to the French text.
 - Make sure all LED indicator lights are visible with the overlay attached.
 - Place the overlay carefully, since the adhesive is permanent.

INITIAL SET UP

Unpack

4. Remove your new Instant Pot Vortex Plus from the box.
5. Remove all the packaging material from in and around the oven.
6. Make sure to remove all the accessories from inside the oven chamber.
7. 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 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 5 in / 13 cm of space above and around all sides of the appliance to allow for sufficient air flow.

Connect to power

When you're ready to use your air fryer, plug the power cord into an electrical outlet. When you're done cooking and whenever you're cleaning the air fryer, unplug the cord from the outlet.

Test run

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

To perform a test run:

1. Insert the cooking tray into the unit, but do not add food to the tray. Close the door.
2. Select the Air Fry program.
3. Use the default cooking temperature (400°F / 205°C).
4. Use the default cooking time (18 minutes).
5. When the display shows **Add Food**, wait 10 seconds. The cooking program will start.
6. When the display shows **Turn Food**, wait 10 seconds. The cooking program will re-start automatically.
7. After the cooking program ends, allow the unit to cool down.

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

COOKING

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

⚠ WARNING

HOT SURFACES

The air fryer chamber will be hot during and after cooking. Always exercise extreme caution when removing food from the hot air frying tray, basket and 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.

How to use the cooking pans

- The cooking trays are perforated for airflow and should be used for most foods, like wings and cauliflower bites. Place them on either the upper or lower rack positions. You can also use both at the same time for larger batches or two separate foods.
- The drip pan is designed to catch any drippings or crumbs during cooking. Place it in the lowest rack position in the cooking chamber.
- The drip pan can be used as a flat surface by itself for baking cookies, or fragile food like fish, and filled foods like jalapeño poppers. When you're using the drip pan for cooking, place it on either the upper or lower rack positions.
- Always place food right on the cooking tray or drip pan, without using foil or other coverings.
- Foods will cook slightly faster in the upper rack position, so you may need to adjust the cooking time accordingly.
- For information about using the Rotisserie Basket and Rotisserie Spit, see page 20.

Prep

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

Cook

For cooking instructions using the Rotisserie function, see page 20.

8. For the Dehydrate and Reheat programs, place your food on the cooking tray, insert the cooking tray into the oven, and close the door.
9. For the Air Fry, Roast, Bake and Broil programs, insert the cooking tray (without food) into the air fryer, and close the door.
You'll add food once the unit is preheated.

10. Press the button for the smart program you want to use.
11. Use the **Temp + / -** buttons to adjust the temperature.
12. Use the **Time + / -** buttons to adjust the cooking time.
13. Press **Start** to begin. The display shows On to indicate that pre-heating has started.
Note: Adjustments to the cooking time and temperature are saved when you press Start.
14. When the unit reaches the target temperature, the cooking countdown timer starts.

Add food

For the Air Fry, Roast, Bake and Broil programs:

1. When the unit is preheated, the display shows **Add Food**.
2. Open the door and carefully add your food.
3. Close the door again. Cooking starts.

Turn

For the Air Fry and Roast programs (except when Rotate is turned ON):

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 beeps after 5 minutes, 20 minutes, and 60 minutes to remind you that cooking has completed.

Air Fry

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

Rotisserie cooking is **OFF** by default for the Air Fry program. Turn it **ON** when you want to use the rotisserie basket to rotate foods while cooking. See page 20 for more information.

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

To air fry

- Follow the basic instructions in Cooking on page 14.
- 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.

Rotisserie is turned **ON** automatically when you select Roast.

When you roast foods in a pan, turn the Rotisserie **OFF** by pressing Rotate after you've selected Roast.

For more information about Rotisserie cooking, see page 20.

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

To roast

- Follow the basic instructions in Cooking on page 14.
- Select "Roast" as the Smart Program.

Bake

You can bake foods like breads, cakes, chicken breasts or potatoes, using your Instant Air Fryer instead of heating up your regular oven.

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

What to cook in

- For soft foods (like bread dough), liquid-based foods (like cake batter) and foods that may drip during cooking (like chicken breasts), use a metal or glass baking dish. Leave approximately 1 in/ 2.5 cm of space around all sides of the baking dish to allow heat to circulate evenly.
- For solid foods (like potatoes), use the cooking tray.

To bake

- Follow the basic instructions in Cooking on page 14.
- Select “Bake” as the Smart Program.
- There is no need to turn the food partway through cooking.

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

Broil

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

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

To broil

- Follow the basic instructions in Cooking.
- Select “Broil” 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	120°F / 49°C	95°F / 41°C	175°F / 71°C
Cooking Time	7 hours (07:00)	1 hour (01:00)	72 hours (072:00)

To dehydrate

- Follow the basic instructions in Cooking.
- 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 and pizza in just a few minutes.

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

To reheat

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

ROTISSERIE COOKING

The Instant Pot Vortex Plus can rotisserie cook during the Air Fry and Roast programs to rotate food for even cooking and delicious results.

⚠ WARNING

HOT SURFACES

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

MUST ALLOW AIR FLOW

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

What to cook in

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

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

How to rotisserie cook

You can use the rotisserie setting in the Air Fry and Roast programs to rotate food during cooking. In general, you'll use the rotisserie basket during air frying and the rotisserie spit during roasting.

Prep

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

Using the rotisserie basket

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

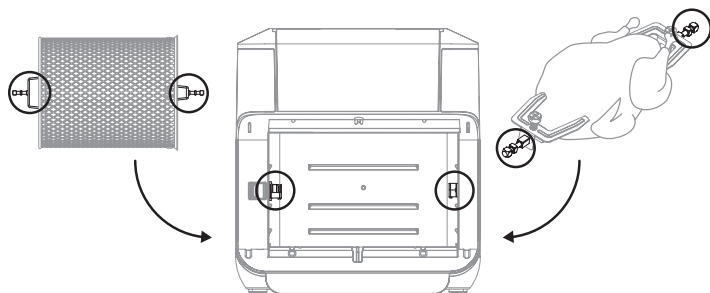
1. Place food items in the rotisserie basket. Only fill the basket 3/4 full; do not overfill the basket.
2. Align the tab on the rotisserie basket with the notch in the lid, then place the lid on the basket.
3. Turn the lid clockwise to secure it.

Using the rotisserie spit and forks

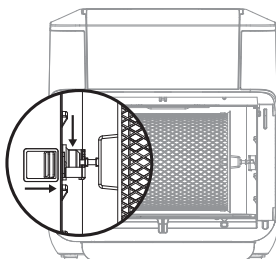
1. Unscrew the 2 setting screws that secure the forks to the rotisserie spit.
2. Remove the forks from the spit. Be careful; the forks are sharp.
3. Push your food onto the spit.
4. Slide the forks onto both ends of the spit, making sure the prongs are inserted into the food item securely on both sides.
5. When the food is in place, tighten the setting screws to hold the forks in place.

Placing the rotisserie basket or spit into the air fryer

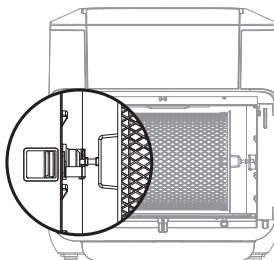
1. Open the oven door and slide the rotisserie basket or spit onto the guides in the cooking chamber.



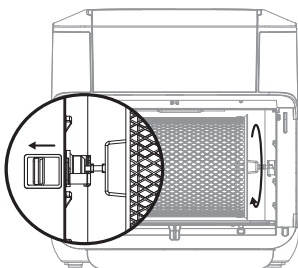
2. Move the red rotisserie catch lever to the right and hold it in position.



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



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



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

Cook

Once you have the rotisserie spit or basket loaded with food and inserted into the air fryer, you can begin cooking.

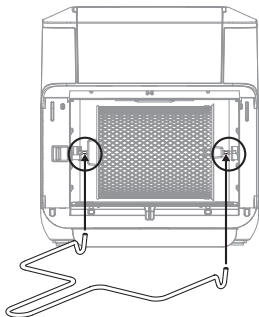
1. Press **Air Fry** or **Roast**.
2. Use the **Temp + / -** buttons to adjust the temperature.
3. Use the **Time + / -** buttons to adjust the cooking time.
4. Press **Start** to begin. The display shows **On** to indicate that pre-heating has started.

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

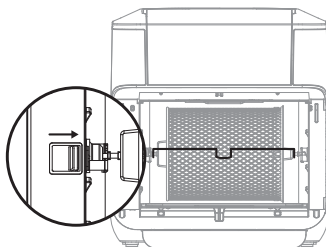
5. Touch **Rotate** to start the rotisserie rotation.
6. When the display shows **End**, cooking is finished and you can remove the rotisserie accessories and food.

Removing the rotisserie basket or spit from the air fryer

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



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



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

CLEANING

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

WARNING

To prevent electric shock, unplug before cleaning.

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

Part	Cleaning instructions
Drip pan	• Dishwasher safe. • To prevent smoking, make sure grease and food debris is fully removed. • The drip pan has a non-stick coating. Avoid using metal utensils or abrasive cleaners when cleaning.
Cooking trays	• Dishwasher safe. • The cooking trays have a non-stick coating. Avoid using metal utensils or abrasive cleaners when cleaning.
Rotisserie basket	• Dishwasher safe. • For best results, use a bristled brush rather than a sponge or cloth.
Rotisserie spit, forks and screws	• Dishwasher safe. • Disassemble before cleaning. • If machine washing, place small parts in washable mesh bag.
Rotisserie lift	• Dishwasher safe. • Clean as needed.
Removable door (See page 26)	• Clean with a damp cloth and mild dish soap. • Allow the door to air dry completely before reinstalling, otherwise the glass may experience clouding.

Part	Cleaning instructions
Cooking chamber	• 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	• Use a barely-damp cloth to wipe any particles off cord.

Removing and replacing the oven door

To remove the door

Open it halfway, shift the door hinge slightly to the left and right while pulling it away from the air fryer oven until it separates from the oven.

To replace the door

Reverse the steps you used to remove the door, shifting the door hinge left and right until it “locks” into the slot on the oven.

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 oven door is open.	• Make sure the door is fully closed.
Black smoke is coming from the air fryer	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 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 vaporizing, 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.

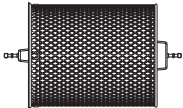
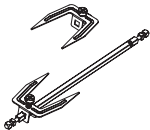
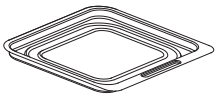
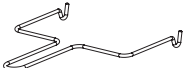
ERROR CODES

If the control panel displays an error code from this list, there is an issue with the Instant Pot Vortex Plus. 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.

REPLACEMENT PARTS

We offer genuine replacement parts for your Instant Pot Vortex if you need them. Visit www.instantpot.com to order.

	Part	Part number
	Rotisserie Basket	210-0023-02
	Rotisserie Fork/Spit	210-0022-01
	Cooking Tray,	210-0021-01
	Drip Pan	210-0025-01
	Rotisserie Lift	210-0024-01
	Manual	399-1269-03US

Replacement parts sold separately and subject to availability.

LEARN MORE

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

Register your product

Instantpot.com/register

Contact Consumer Care

In the Instant Connect™ App

Instantpot.com/customer-care-center

support@instantpot.com

Download the Instant Connect™ App

Discover guided cooking and recipes

Available at iOS and Android app stores

Cooking charts and more recipes

Instantpot.com

How-to videos, tips and more

Instantpot.com

Replacement parts and accessories

Instantpot.com

Join the community



Product specifications

Model	Volume	Wattage	Power
Vortex Plus 10	10 Quarts 9.46 Litres	1500 W	120V ~ 60Hz

WARRANTY

One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made one year from the purchase date or delivery date, whichever is later, from authorized retailers of Instant Pot Brands by the original appliance owner and is not transferable. Proof of original purchase date and, if requested by Instant Pot Brands, return of your appliance, is required to obtain service under this Limited Warranty. Provided the appliance was used in accordance with the use & care instructions, Instant Pot 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 twelve (12) months from the date of receipt. Failure to register your product will not reduce your warranty rights. The liability of Instant Pot Brands, if any, for any allegedly defective appliance or part will not exceed the purchase price of a comparable replacement appliance.

What is not covered by this warranty?

- Products purchased, used, or operated outside of the United States and Canada.
- Products that have been modified or attempted to be modified.
- 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 Pot Brands representative.
- Use of unauthorized parts and accessories.
- Incidental and consequential damages.
- The cost of repair or replacement under these excluded circumstances.

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY APPLICABLE LAW, INSTANT POT 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, MERCHANTABLE QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for: (1) the exclusion of implied warranties of merchantability or fitness; (2) limitations on how long an implied warranty lasts; and/or (3) the exclusion or limitation of incidental or consequential damages; so these limitations 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. The limitations of warranties, liability, and remedies apply to the maximum extent permitted by law. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

Product Registration

Please visit **www.instantpot.com/register** to register your new Instant Pot Brands appliance. Failure to register your product will not diminish your warranty rights. 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 and 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 warranty service, please contact our Consumer Care Department by email to **support@instantpot.com**. You can also create a support ticket online at **www.instantpot.com**. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Pot Brands is not responsible for shipping costs related to warranty service. 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.

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.

⚠ WARNING

DO NOT place this appliance on or close to a gas or electric burner, or inside an oven. **NEVER** use on your stove. Always operate this appliance on a stable, non-combustible, level surface, such as a kitchen countertop.



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399-1269-03US

Art release date
08/13/2025

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