

get started

INSTANT® **VORTEX® PLUS 4QT**
USER MANUAL

Instant®

Welcome

to your new Instant® Vortex® Plus!

This Instant Vortex Plus Air Fryer 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 Instant Vortex Plus today!



⚠ WARNING

Before using your new 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

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 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** use extreme caution when moving the appliance. Always let the appliance cool to room temperature before handling or moving.
- **DO NOT** move the appliance if it contains hot oil or other hot liquids.

General Use

- **DO** use the appliances 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.
- **DO NOT** cover the basket, cooking tray or any part of the appliance with foil. This will cause overheating of the appliance.
- **DO NOT** move the appliance while it is in use.

⚠ WARNING

- **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.

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 caution when using cooking containers made of materials other than metal or glass. 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** operate the appliance on or near combustible materials such as tablecloths and curtains.
- **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.
- 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 Cooking

- **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. Only place food in a single layer and do not stack food. For units with 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 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 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.

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock:

- **ONLY** plug the power cord into a grounded electrical outlet.
- **DO NOT** remove the grounding prong on the electrical plug.
- **DO NOT** use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

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 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.

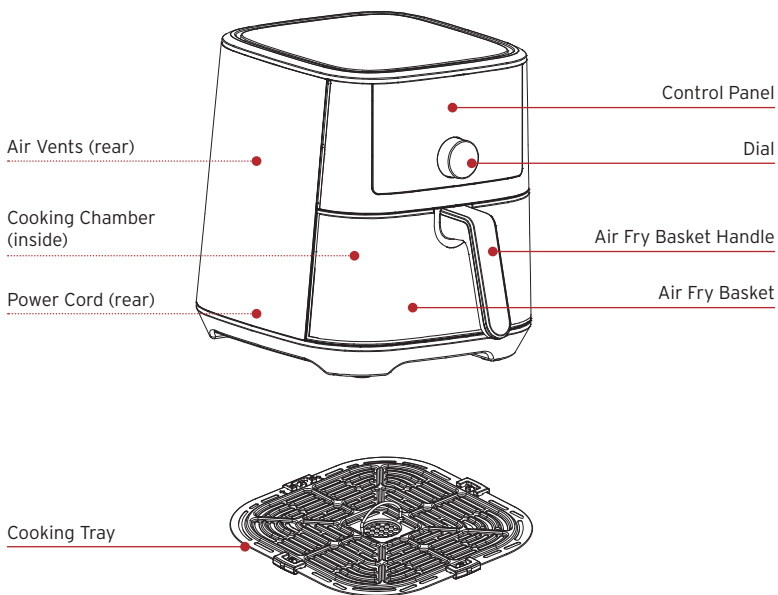
SAVE THESE INSTRUCTIONS

⚠ WARNING

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WHAT'S IN THE BOX

Air Fryer



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

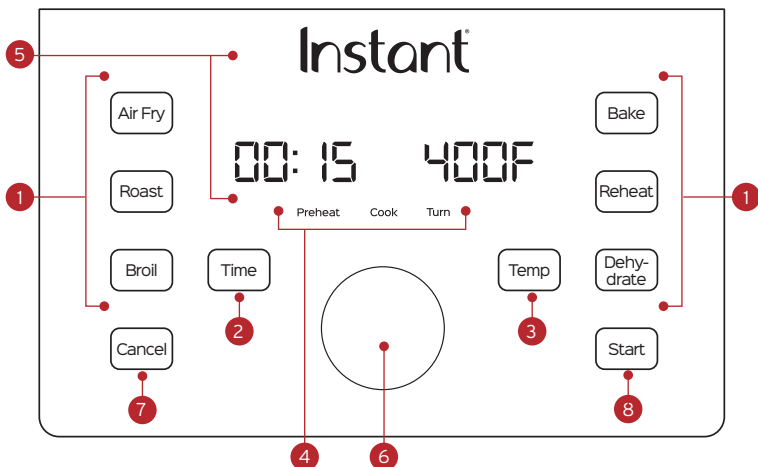
Remember to recycle!

We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live.

USING YOUR VORTEX PLUS

Control panel

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



1. Smart Programs

- Air Fry
- Roast
- Broil
- Bake
- Reheat
- Dehydrate

2. Time

3. Temperature

4. Cooking Status

5. Cooking Settings Display

- Cooking time
- Cooking temperature
- Messages

6. Control Dial

- Used to select time and temperature

7. Cancel

8. Start

Getting started

Once the Instant Vortex Plus is plugged in, the Control Panel will light up. After a second, the display will show **Off**. After another second, the unit will enter Standby mode.

If your Instant Vortex Plus is left inactive for over 2 minutes, the display will dim.

Turning sound On/Off

- When in Standby mode, press and hold **Time** and **Temp** for 5 seconds until the display shows **S OFF** or **S ON**.

Audible safety alerts (beeps) cannot be turned off.

Choosing temperature unit

Choose which cooking temperature unit you would like to use, Fahrenheit or Celsius.

- While in Standby mode, press and hold **Temp** for 5 seconds, until display shows either **Unit F** or **Unit C**.

Save custom settings

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

Time

1. Select the *Smart Program* you want to change.
2. Press **Time** button and use the Control Dial to change the temperature.
3. Press **Start** to save your changes.

Temperature

1. Select the *Smart Program* you want to change.
2. Press **Temperature** button and use the Control Dial to change the temperature.
3. Press **Start** to save your changes.

The next time you use that Smart Programs the new temperature or time 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 the **Control Dial** until the cooker beeps.

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

Cancel active cooking program

You can cancel any cooking program at any time.

- While in Standby, Preheating or active cooking program, press **Cancel**. Depending on the temperature of the unit, the internal fan may keep running to cool the unit.

Initial set up

Unpack

1. Remove your new Instant Vortex Plus 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 cooking chamber.
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 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.

Test run

Before using your new Instant 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 basket into the unit, but do not add food to the basket.
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. Press **Start**.
6. When the display shows **Add Food**, remove and insert the cooking basket but do not add food.
7. When the display shows **Turn Food**, wait 10 seconds. The cooking program will resume.
8. After the cooking program ends, allow the unit to cool down.

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

COOKING

The Instant 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 oven will be hot during and after cooking. Always exercise extreme caution when removing food 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 or property damage, do not block air intake or air vents.

What to cook in

The cooking basket with cooking tray is perforated to allow air to flow under and around your food, and should be used for most foods, like wings and cauliflower bites.

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

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

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

Prep

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

Cook

1. For the Dehydrate and Reheat programs, place your food on the cooking tray, insert the cooking tray into the oven, and close the door.
2. 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.

3. Press the button for the Smart Program you want to use.
See Smart Program instructions on page 15-17.
4. Press **Temp** and use the Control Dial to adjust the cooking temperature.
5. Press **Time** and use the Control Dial to adjust the cooking time.
6. Press **Start** to begin. The display shows **Preheating**.
7. When the cooker 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. Remove the basket and carefully add your food into the basket.
3. Reinsert the basket into the cooker. The cooking countdown timer starts.

Turn

For the Air Fry and Roast programs:

1. 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.
2. Remove the basket and carefully turn, flip, or rotate your food.
3. Reinsert the basket into the cooker. Cooking continues.

Finish

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

The air fryer beeps after 5 minutes, 30 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.

Setting	Default	Minimum	Maximum
Temperature	400°F / 205°C	180°F / 82°C	400°F / 205°C
Cooking Time	17 minutes (00:17)	1 minute (00:01)	1 hour (01:00)

To air fry

- Follow the basic instructions for Air Frying.
- Select “Air Fry” as the Smart Program.

Roast

You can roast foods like beef, lamb, pork, poultry, vegetables and scalloped potatoes, for a deliciously tender inside and browned outside.

Setting	Default	Minimum	Maximum
Temperature	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 roast

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

Bake

You can bake foods like breads, cakes, pastries and buns, without heating up your main oven.

Setting	Default	Minimum	Maximum
Temperature	350°F / 176°C	180°F / 82°C	400°F / 205°C
Cooking Time	22 minutes (00:22)	1 minute (00:01)	1 hour (01:00)

To bake

- Follow the basic instructions for Air Frying.
- Select “Bake” as the Smart Program.
- There is no need to turn the food partway through cooking.

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	7 minutes (00:07)	1 minute (00:01)	40 minutes (00:40)

To broil

- Follow the basic instructions in Cooking on page 8.
- 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	130°F / 54°C	95°F / 35°C	175°F / 79°C
Cooking Time	8 hours (08:00)	1 hour (01:00)	72 hours (072:00)

To dehydrate

- Follow the basic instructions in Cooking on page 8.
- 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 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 for Air Frying.
- Select “Reheat” as the Smart Program.

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

CLEANING

Clean your Instant 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
Cooking tray	• Dishwasher safe* or hand wash with a damp cloth and mild dish soap. • The cooking trays have a non-stick coating. Avoid using metal utensils when cleaning.
Removable air fryer basket	• Dishwasher safe* or hand wash with a damp cloth and mild dish soap.
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. • 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	• Clean with a soft, damp cloth or sponge. Wipe dry.

**Some discoloration 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 air frying basket isn't fully inserted.	• Make sure the air frying basket is fully inserted.
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.

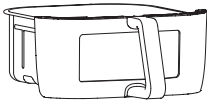
ERROR CODES

If the control panel displays an error code from this list, there is an issue with the air fryer. 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 Vortex Plus Air Fryer, if you need them. Visit www.instantpot.com to order.

	Part	Part number
	Cooking Tray	210-0055-01
	Air Fry Basket	210-0095-01
	Manual	399-1275-03US

Replacement parts sold separately and subject to availability.

LEARN MORE

There's a whole world of Instant 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	Power	Input
Vortex Plus 4	4 quarts 3.8 liters	1600 watts	120 V / 60 Hz

WARRANTY

One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made 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.

NOTES

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⚠ WARNING

DO NOT place this appliance on or close to a gas or electric burner, or inside an oven. Always operate this appliance on a stable, non-combustible, level surface, such as a kitchen countertop.



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