

*get started*

INSTANT™ **VORTEX PLUS**  
**VERSAZONE™** AIR FRYER 8.5L  
USER MANUAL

Instant™

# Welcome

to your new Instant™ Vortex Plus VersaZone™ Air Fryer!

This Instant Vortex Plus VersaZone can help you cook delicious meals with less oil and more choice. We hope you fall in love with Instant air frying and enjoy it in your kitchen for years to come!

**Get started with your Vortex Plus VersaZone Air Fryer!**



## Scan to Get Started!

To make your cooking experience with Instant as easy as possible, we have created 4 simple steps with how-to videos to guide you. Scan the QR code and follow the steps to become an Instant Chef in no time!

[www.instantbrands.co.uk/get-started](http://www.instantbrands.co.uk/get-started)



Download the **Instant Brands® Connect** app to access 100's of recipe ideas.



Visit the **Instant Brands UK YouTube channel** for how-to videos and recipe inspiration.



Connect with the **Instant Pot UK Facebook Community**, and be inspired with cooking tips, tricks and recipes from this active group of Instant chefs!

## **⚠️ WARNING**

Before using your new Vortex Plus air fryer, read all instructions, including the Safety and Warranty document. Failure to follow the safeguards and instructions may result in personal injury and/or property damage.

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# IMPORTANT SAFEGUARDS

## ⚠️ WARNING

### Safety Instructions

At Instant, we want you to feel comfortable using our products. This Instant Vortex Air Fryer was designed with your safety in mind.

*When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, personal injury/or property damage.*

**Read all instructions before using and only use this appliance as described in the in-box materials. Failure to follow these safeguards and instructions may result in personal injury and/or property damage, and can void your warranty.**

### Placement

- **DO** place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.
- **DO NOT** place the appliance on or close to a hot gas or electric burner, or a heated oven.
- **DO NOT** use the appliance near water or flame.
- **DO NOT** use outdoors. Keep out of direct sunlight.
- **DO NOT** place on anything that may block the vents on the appliance.
- **DO** make sure all parts are dry and free of food debris before use.

### GENERAL USE

- **DO NOT** touch the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot.
- **DO** use the appliance's handles and knobs.
- **DO** use oven mitts when removing accessories.
- **DO** place hot accessories on a heat-resistant surface or cooking plate.
- **DO NOT** cover the cooking tray or any part of the oven with foil. This will cause the oven to overheat.
- **DO NOT** move the appliance while it is in use.
- **DO NOT** allow children or persons with reduced physical, sensory or mental capabilities to operate this appliance. Close supervision is necessary when any appliance is used near children and individuals with reduced capabilities. Children should not play with this appliance.

## **⚠ WARNING**

- **DO NOT** use the appliance for anything other than household use. It is not intended for commercial use.
- **DO NOT** leave the appliance unattended while in use.
- **DO NOT** use the appliance for more than 60 minutes in a 2-hour period.

### **AIR FRYING CAUTIONS**

When the air fryer is in operation, hot air is released through the air vents. Keep your hands and face at a safe distance from the air vents and take extreme caution when removing hot accessories from the appliance. Failure to do so may result in personal injury or property damage.

While cooking, the internal temperature of the appliance reaches several hundred degrees. To avoid personal injury, never place unprotected hands inside the appliance until it has cooled to room temperature.

- **DO NOT** use a ceramic-coated or stoneware pot for air frying.
- **DO NOT** block the vents on the air fryer. Leave at least 13 cm of space around the air fryer when in use.
- **DO NOT** place the appliance on a hot stove.
- **DO NOT** operate the appliance on or near combustible materials such as tablecloths and curtains.
- **DO NOT** cover the air vents while the air fryer is in operation. Doing so will prevent even cooking and may cause damage to the appliance.
- **DO NOT** overfill the air fryer. Overfilling may cause food to contact the heating element, which may result in fire, property damage, and/or personal injury.
- **DO NOT** use cooking oil or cooking spray on the cooking container. If needed, directly spread food lightly with non-stick cooking spray. Using cooking oil or spray on the cooking container could result in personal injury and/or property damage.
- **DO** use caution with cooking containers made of materials other than metal or glass. Failure to do so may result in fire, personal injury, and/or property damage.
- Should the unit emit black smoke during use, press **Cancel** and unplug the appliance immediately. Wait for smoking to stop before opening the basket, then clean thoroughly. For further information refer to 'Troubleshooting' in this User Manual.

## **⚠ WARNING**

- **DO** use extreme caution when moving the appliance containing oils or other hot liquids.
- **DO** use extreme caution when removing the tray or disposing of hot grease.
- **DO NOT** use this appliance for deep frying foods.

## **ACCESSORIES**

- **DO** use only accessories or attachments authorised by Instant Brands LLC. The use of parts, accessories or attachments not recommended by the manufacturer may cause a risk of personal injury, fire, electric shock and/or property damage.
- **DO NOT** use the included accessories in a microwave, toaster oven, convection or conventional oven, or on a ceramic cooktop, electric coil, gas range or outdoor grill.

## **CARE AND STORAGE**

- **DO** let the appliance cool to room temperature before cleaning or storage.
- **DO NOT** store any materials in the appliance when not in use.
- **DO NOT** place any combustible materials in the appliance, such as paper, cardboard, plastic, Styrofoam or wood.
- **DO NOT** clean the appliance with metal scouring pads or steel wool. Pieces can break off and touch the electrical parts, causing a risk of shock, burns or other personal injury.

## **POWER CORD**

A short power-supply cord is provided to reduce the hazards resulting from grabbing, entanglement and tripping. This appliance has a 3-prong earthed plug. To reduce the risk of electric shock or personal injury:

- **ONLY** plug the power cord into an earthed electrical outlet.
- **DO NOT** remove earth.
- **DO NOT** let the power cord hang over edges of tables or counters, or touch hot surfaces or open flame, including the stovetop.
- **DO NOT** use below-counter power outlets.
- **DO NOT** use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

## **⚠ WARNING**

### **ELECTRICAL CAUTIONS**

- The appliance contains electrical components that are an electrical shock hazard. Failure to follow these instructions may result in electric shock and/or death.

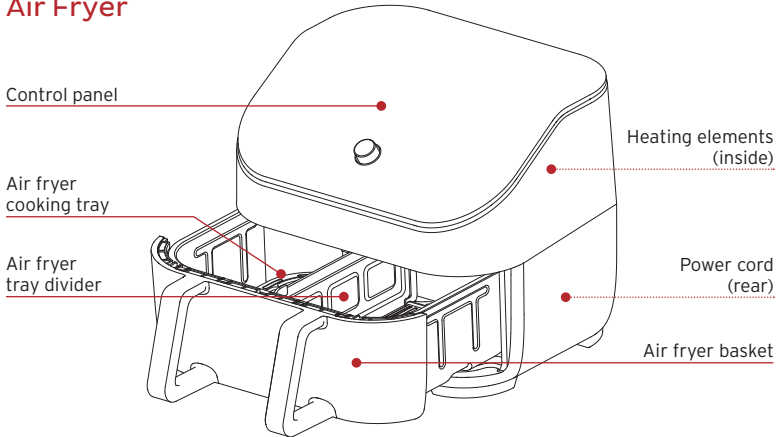
#### **To avoid electrical shock:**

- To disconnect, select **Cancel**, then remove plug from power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

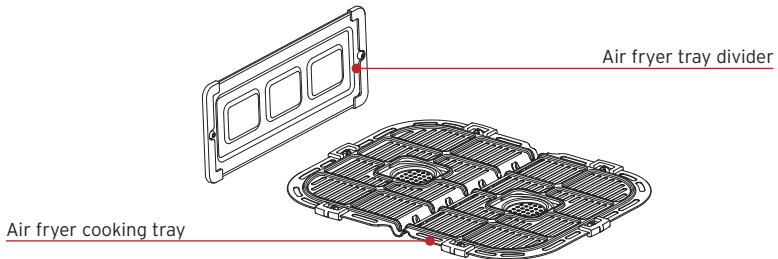
# **SAVE THESE INSTRUCTIONS**

## WHAT'S IN THE BOX

### Air Fryer



### Accessories



### Remember to recycle!

We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live. Be sure to keep this Guide, along with the Safety and Warranty insert for reference.

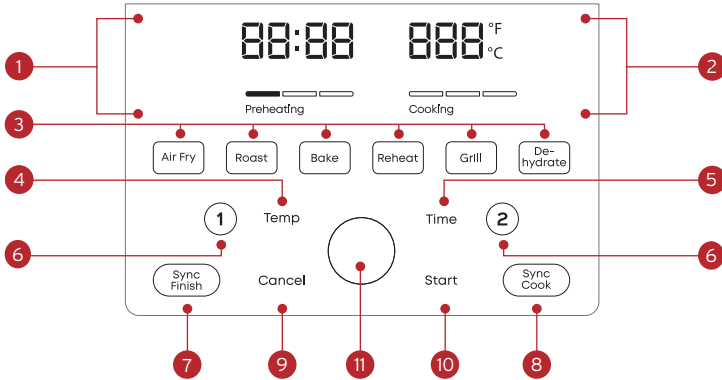
*Illustrations are for reference only and may differ from the actual product.*



# USING YOUR VORTEX PLUS AIR FRYER

## Control panel

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



1. Left + Right Zone Status Display
  - Cooking temperature
  - Cooking time
  - Messages
  - Error codes
2. Time/Temperature
  - Cooking time
  - Cooking temperature
  - Messages
3. Smart Programmes
4. Temperature Control
  - Increase or decrease cooking temperature
5. Time Control
  - Increase or decrease cooking time
6. Left (1) + Right (2) Zone Selectors
7. SyncFinish
  - Set separate programmes to end at the same time
8. SyncCook
  - Match right and left zone settings
9. Cancel
10. Start
11. Control Dial

## Turning the sound On/Off

You can set notification sounds to **ON** or **OFF**.

- While in **Ready** mode or while you're setting up a cooking programme (but before pressing **Start**), press and hold **Time** and **Temp** for 5 seconds until the display shows **Sound On** or **Sound Off**.

*Error alerts cannot be turned off.*

## Choosing the temperature scale

You can display cooking temperature in either Fahrenheit or Celsius.

- While in **Ready** mode or while you're setting up a cooking programme (but before pressing **Start**), press and hold **Temp** for 5 seconds until the display shows **Temp Unit °F** or **Temp Unit °C**.

## Reset Smart Programmes to original settings

### Reset individual Smart Programmes

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

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

### Reset all Smart Programmes

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

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

# INITIAL SET UP

## Unpack

1. Remove your new air fryer from the box.
2. Remove all the packaging material from in and around the air fryer.
3. Make sure to remove all the accessories from inside the air fryer.
4. Don't remove the safety warning stickers or the rating label from the air fryer.

## Clean before use

1. Wipe the interior with a damp cloth. Use a clean, soft cloth to dry.
2. Wash the accessories with hot water and dish soap. Rinse with warm, clear water and use a soft cloth to dry.

## Placement

1. Place your air fryer on a stable, level surface, away from combustible material and external heat sources. Do not place your air fryer on top of another appliance.
2. Make sure to leave at least 13 cm of space above and around all sides of the appliance to allow for sufficient air flow.

## Test run

Before using your new air fryer for the first time, perform a test run to ensure everything is working correctly.

To perform a test run:

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

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

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

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

## COOKING

The Instant Vortex Plus VersaZone air fryer uses EvenCrisp™ rapid air circulation to crisp and cook food, from the top down giving your meals all the rich, crispy flavour of deep frying, with little to no oil.

### **⚠ WARNING**

#### **HOT SURFACES**

The air fryer will be hot during and after cooking. Always exercise extreme caution when removing food or accessories, like the cooking tray and divider, from the hot cooking chamber. Touching hot surfaces may result in personal injury, and/or property damage.

#### **MUST ALLOW AIR FLOW**

To prevent personal injury, **DO NOT** block air intake or air vents.

### What to cook in

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

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

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

### Introduction to Zone Cooking

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

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

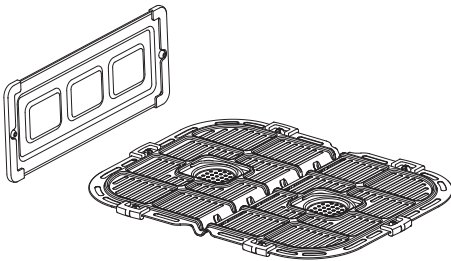
*The Vortex Plus VersaZone air fryer uses Single Zone cooking by default. See instructions on switching between Single Zone and Dual Zone below.*

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

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

### Switching from Single Zone to Dual Zone Cooking

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



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

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

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

## Cooking in Single Zone

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

### Prep

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

### Preheat

1. Add the cooking tray into the air fryer basket.
2. Insert the basket into the air fryer.  
*It is not recommended to use the divider for Single Zone cooking.*
3. Select the Smart Programme you want to use.  
*The selected programme will blink and the display shows the default cooking time and temperature for that programme.*
4. If you want to adjust the cooking time, press **Time** and use the **Control Dial** to increase or decrease the cooking time.
5. If you want to adjust the cooking temperature, press **Temp** and use the **Control Dial** to increase or decrease the cooking temperature.
6. Press **Start** to begin. The status bar shows **Air Fry**.
7. When the cooker reaches the target temperature, the display shows **Add Food**.

*Note: Add Food applies to Air Fry, Roast, Bake and Grill only.*

### Cook

1. Remove the basket and place your food into the cooking tray.
2. Insert the basket back into the air fryer.
3. Cooking begins and the cooking countdown timer starts.

## Turn

4. Part way through the cooking cycle the display shows **Turn Food**.  
*If you do not remove the basket after Turn Food displays, cooking will proceed after 10 seconds.*
5. Remove the basket and carefully turn, flip, or rotate your food.
6. Insert the basket again. Cooking continues.

## Finish

- When the Smart Programme completes, the air fryer beeps and the display shows **End**.  
*The air fryer beeps once every minute for up to 10 minutes to remind you that cooking has completed.*

## Cooking in Dual Zone

These instructions explain how to cook two foods in two zones by inserting the divider to create 2 x 4.2 L zones.

## Prep

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

## Preheat

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



8. If you want to select a Smart Programme other than **Air Fry**, press the button for the programme you want to use.  
*The default time and temperature are displayed for that Smart Programme.*
9. If you want to adjust the cooking time, press **Time** and use the **Control Dial** to increase or decrease cooking time.
10. If you want to adjust the cooking temperature, press **Temp** and use the **Control Dial** to increase or decrease cooking temperature.
11. Press **Start** to begin. The status bar shows the selected Smart Programme for each zone.
12. When the cooker reaches the target temperature, the display shows **Add Food**.

*Note: Add Food applies to Air Fry, Roast, Bake and Grill only.*

### **Cook**

1. Remove the basket and place your food into one or both zone(s).
2. Insert the basket into the air fryer.
3. Cooking begins and the cooking countdown timer starts.

### **Turn**

4. Part way through the cooking cycle the display shows **Turn Food**.  
*If you do not remove the basket after Turn Food displays, cooking will proceed after 10 seconds.*
5. Remove the basket and carefully turn, flip, or rotate your food.
6. Insert the basket again. Cooking continues.

### **Finish**

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

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

## How to SyncCook™

1. Follow the instructions for Cooking on page 7 and any specific instructions for the Smart Programme you want to use.
2. After you've set up your first programme (in either zone) but before pressing **Start**, press **SyncCook**.

The **SyncCook** icon displays. 

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

## About SyncCook

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

## Ending SyncCook

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

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

## How to SyncFinish

1. Follow the instructions for Cooking on page 7 and any specific instructions for the Smart Programme you want to use.
2. Set up your first programme in either zone (select **1** or **2**) including any changes to time and temperature settings if you want.
3. Press **1** or **2** to select the other zone and start setting up a Smart Programme for that zone, including any changes to time and temperature settings if you want.
4. Press **SyncFinish**.

*The SyncFinish icon displays.* 

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

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

## About SyncFinish

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

## Ending SyncFinish

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

## Changing cooking time during cooking

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

### Single Zone cooking:

1. Press **Time** and use the **Control Dial** to increase or decrease cooking temperature.
2. Then press the **Control Dial** to confirm the change.
3. Press **Start** to continue cooking.

*If you don't press **Start**, cooking continues using the former settings.*

### Dual Zone cooking:

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

*If you don't press **Start**, cooking continues using the former settings.*

### Changing cooking temperature during cooking

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

### Single Zone cooking:

1. Press **Temperature** and use the **Control Dial** to increase or decrease cooking temperature.
2. Then press the **Control Dial** to confirm the change.
3. Press **Start** to continue cooking.

*If you don't press **Start**, cooking continues using the former settings.*

### Dual Zone cooking:

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

*If you don't press **Start**, cooking continues using the former settings.*

## Cancel anytime

You can cancel cooking at any time after you've started a Smart Programme:

### Single Zone cooking:

1. Press **Cancel**.

### Dual Zone cooking:

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

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

## SMART PROGRAMMES

### Air Fry

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

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

#### To air fry

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

### Roast

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

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

#### To roast

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

### Bake

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

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

## To bake

- Follow the basic instructions for Cooking.
- Select “**Bake**” as the Smart Programme.
- There is no need to turn the food partway through cooking.

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

## Grill

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

Setting	Default	Minimum	Maximum
Temperature	205°C	205°C	205°C
Cooking Time	6 minutes (00:06)	1 minute (00:01)	30 minutes (00:30)

## To grill

- Follow the basic instructions for Cooking.
- Select “**Grill**” as the Smart Programme.
- There is no need to turn the food partway through cooking.

## Dehydrate

Dehydrating uses low heat over a long period of time to safely dry out food items, like dried fruit, jerky and dried veggies.

Setting	Default	Minimum	Maximum
Temperature	54°C	35°C	79°C
Cooking Time	8 hours (08:00)	1 hour (01:00)	72 hours (72:00)

## To dehydrate

- Follow the basic instructions for Cooking.
- Select “**Dehydrate**” as the Smart Programme.
- There is no need to turn the food partway through cooking.

## Reheat

Bring the crisp and crunch back to leftover fries or pizza, in just a few minutes.

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

### To reheat

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

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



## CLEANING

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

### **⚠ WARNING**

To prevent electric shock, unplug before cleaning.  
**DO NOT** immerse power cord, plug or the appliance in water or other liquid, which may result in electric shock.

Part	Cleaning instructions
Cooking tray and divider	<ul style="list-style-type: none"><li>• Dishwasher safe.*</li><li>• The cooking tray and divider have a non-stick coating.</li><li>• Avoid using metal utensils, steel wool pads or harsh cleansers when cleaning.</li></ul>
Removable air fryer basket	<ul style="list-style-type: none"><li>• Clean with a damp cloth and mild dish soap.</li><li>• Dishwasher safe.*</li><li>• Avoid using metal utensils, steel wool pads or harsh cleansers when cleaning.</li></ul>
Cooking chamber	<ul style="list-style-type: none"><li>• Clean with a damp cloth and mild dish soap.</li><li>• Always check the heating coil and cooking chamber walls for oil spatter and food debris, and clean as needed.</li><li>• Ensure the heating coil is dry before turning on the air fryer.</li><li>• To remove baked-on grease and food residue from the cooking chamber, spray with a mixture of baking soda and vinegar and wipe clean with damp cloth. For stubborn stains, allow the mixture to sit on the affected area for several minutes before scrubbing clean.</li></ul>
Power cord	<ul style="list-style-type: none"><li>• Clean with a soft, damp cloth or sponge. Wipe dry.</li></ul>

*\*Some 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 basket is not fully inserted into the air fryer.	Make sure the basket is fully inserted.
Black smoke is coming from the air fryer	Using an oil with a low smoke point.	Cancel the Smart Programme, unplug the cooker and allow it to cool to room temperature. Choose a neutral oil with a high smoke point, such as Canola, Avocado, Soybean, Safflower, or Rice Bran.
	Food residue on the heating coil, in the cooking chamber or on the accessories.	Cancel the Smart Programme, unplug the cooker and allow it to cool to room temperature. Remove all accessories from the cooking chamber and clean the cooking chamber and all accessories thoroughly.
	Appliance malfunction.	Contact Customer Care.
White smoke is coming from the air fryer	Cooking foods with a high fat content, such as bacon, sausages, and hamburgers.	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 vaporising, 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 Customer Care.
E2	Temperature sensor short circuit.	Contact Customer Care.



## LEARN MORE

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

### Register your product

[instantbrands.co.uk/product-registration](https://instantbrands.co.uk/product-registration)

### Contact Customer Care

[instantbrands.co.uk/support](https://instantbrands.co.uk/support)

[UKSupport@instantbrands.com](mailto:UKSupport@instantbrands.com)

[EUSupport@instantbrands.com](mailto:EUSupport@instantbrands.com)

### Instant Brands® Connect App with 1000+ recipes

iOS and Android app stores

### Cooking charts and more recipes

[instantbrands.co.uk/recipes](https://instantbrands.co.uk/recipes)

### Replacement parts and accessories

[instantbrands.co.uk/product-category/instant](https://instantbrands.co.uk/product-category/instant)

### Join the community



### Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
AFB9002BK	Total 8.5 Litre (4.2 Litre + 4.2 Litre)	1700 W	220-240 V ~ 50- 60 Hz	7.1 kgs	cm: 40.4 L x 38.4 W x 31.4 H

# WARRANTY

Instant Brands (EMEA) Limited, Instant Brands (Ireland) Limited, and Instant Brands LLC (collectively the “Company”) warrant this appliance to be free from defects in workmanship and material, under normal household use, for a period of one (1) year from the date of original purchase. This Limited Warranty extends only to the original purchaser and use of the appliance in the UK and EU and must be purchased by an authorised distributor of Instant Brands. This warranty does not cover appliance use outside of the UK and EU.

Proof of original purchase date and, if requested, return of your appliance is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with the written instructions included with the appliance (which are also available at [instantbrands.co.uk](http://instantbrands.co.uk)), the Company will, at its sole discretion, either: (i) repair defects in materials and workmanship; or (ii) replace the appliance. In the event the appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase (UK only).

The Company is not responsible for shipping costs for warranty service.

## Limitation and Exclusions

Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and may result in serious injury and damage. Any modification or attempted modification to your appliance or any part thereof will void the warranty, unless such modification(s) or alteration(s) were expressly authorised by the Company.

This warranty does not cover (1) normal wear and tear; (2) damage resulting from negligent, unreasonable or misuse of the appliance, improper assembly or disassembly, use contrary to the operating instructions, failure to provide reasonable and necessary maintenance, Acts of God (such as fire, flood, hurricanes and tornadoes), or repair or alteration by anyone, unless expressly directed and authorised by the Company; and (3) repairs where your appliance is used for other than normal household use and in a manner contrary to published user or operator instructions.

To the extent permitted by applicable law, the liability of the Company, if any, for any allegedly defective appliance or part shall be limited to repair or replacement of the appliance or part thereof, and shall not exceed the purchase price of a comparable replacement appliance. Except as expressly provided herein and to the extent permitted by law, (1) the Company makes no warranties, conditions or representations, express or implied, usage, custom of trade or otherwise with respect to the appliance or parts covered by this warranty and (2) the Company shall not be responsible or 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, loss of property, loss of revenues or profits, loss of enjoyment or use, costs of removal, installation or other consequential damages of any nature or kind.

You may have rights and remedies under applicable laws, which are in addition to any right or remedy which may be available under this limited warranty.

# WARRANTY

Please visit [instantbrands.co.uk/product-registration/](https://instantbrands.co.uk/product-registration/) to register your appliance. You will be asked to provide your name, your email address, the store name, date of purchase, model number and serial number (both of which are found on the appliance). This 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 understood the instructions for use and warnings accompanying the appliance.

## Warranty Service

To obtain warranty service, please contact our Customer Care Department by creating a support ticket online at [Instantbrands.co.uk/support/](https://instantbrands.co.uk/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. 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.

### Within the UK

Instant Brands (EMEA) Limited,  
1 Christchurch Way, Woking,  
Surrey, GU21 6JG, UK.

Email: [UKSupport@instantbrands.com](mailto:UKSupport@instantbrands.com)  
Telephone: +44 (0) 3331 230051

### Within the EU

Instant Brands (Ireland) Limited, Suite  
6, Rineanna House, Shannon Free  
Zone, Shannon, Co Clare, Ireland, V14 CA36.

Email: [EUSupport@instantbrands.com](mailto:EUSupport@instantbrands.com)  
Telephone: +44 (0) 3331 230051

This warranty was last updated on 1 September 2019 for all products sold from [1 November 2019]. If your product comes with our older warranty version, your warranty will continue to be honoured.

## Recycling

This appliance complies with the WEEE Directive 2012/19/EU on the disposal of electrical and electronic equipment (WEEE). This appliance complies with the European directive for electromagnetic compatibility (EMC) 2014/30/EU and its revisions, as well as Low Voltage Directive (LVD) 2014/35/EU and its revisions. This marking indicates that this product should not be disposed of with other household waste throughout the UK and EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material sources. To return your used device, please use the return and collection systems or contact Customer Care for further recycling and WEEE information.



**Instant Brands (EMEA) Limited**

1 Christchurch Way, Woking, Surrey,  
GU21 6JG, UK

**Instant Brands (Ireland) Limited**

Suite 6, Rineanna House, Shannon  
Free Zone, Shannon, Co Clare,  
Ireland, V14 CA36

**[instantbrands.co.uk](https://www.instantbrands.co.uk)**

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