

VORTEX PLUS 10 Quart Air Fryer Oven

User Manual

IMPORTANT SAFEGUARDS

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

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

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

Special Cord Set Instructions

Per safety requirement, a short power supply cord (0.6 m to 0.9 m / 24" to 35") is provided to reduce the hazards resulting from grabbing, entanglement and tripping.

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible.

Product Specifications



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Model: Vortex Plus 10



10 Quart





120 V ~ 60 Hz



1500 W



16.94 lbs 7.7 kg



in: 13.23L × 13.23W × 14.37H cm: 33.6L × 33.6W × 36.5H

The models listed may not represent all models in the Vortex, Vortex Plus, or Vortex Pro series. Visit instantappliances.com for details.

Initial Setup

- Read all the Important Safeguards before using the appliance. Failure to read and follow the Important Safeguards may result in damage to the appliance, property damage or personal injury.
- Remove all packaging material and accessories from within and around the appliance.
- Place the appliance on a stable, level surface, away from combustible material and external heat sources.

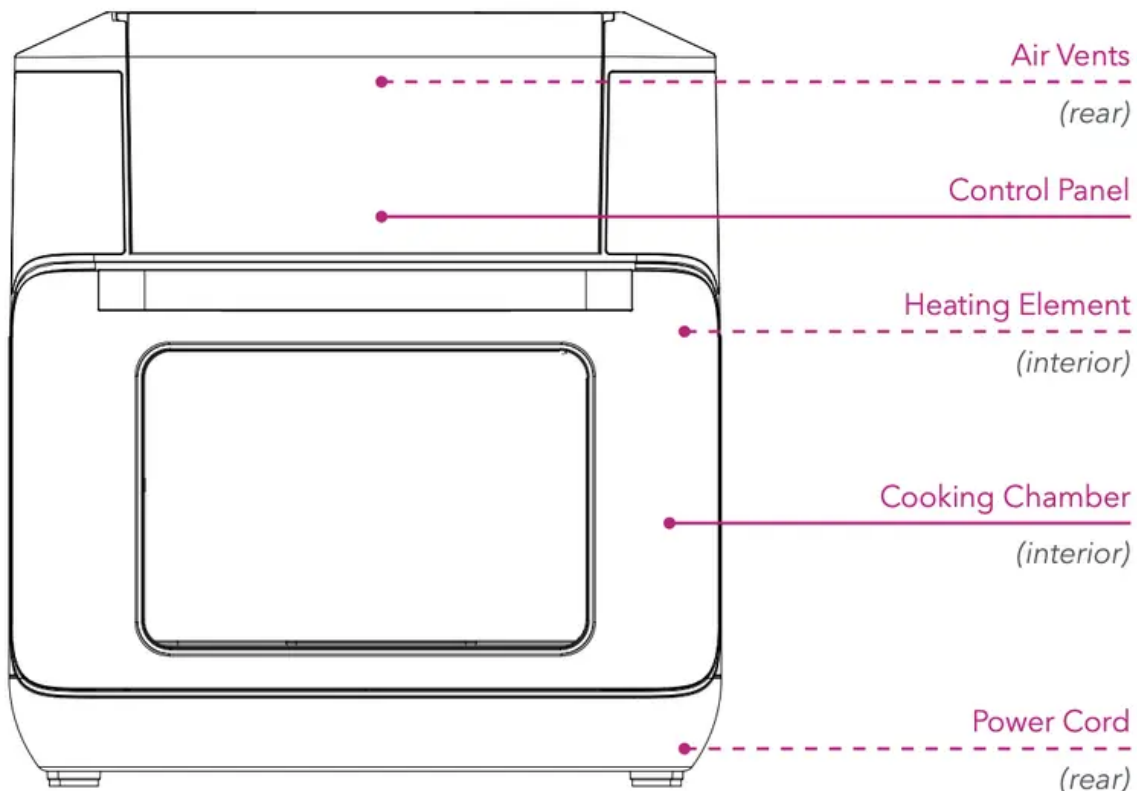
- Leave at least 5" / 13 cm of space above and around all sides of the appliance.
- Do not place anything on top of the oven and do not block the air vents.
- Remove the accessories and check the cooking chamber for loose packing material before first use.
- Follow Care and Cleaning instructions in this manual to clean the appliance before first use.

CAUTION Do not place the appliance on a stove top. Heat from an external source will damage the appliance. Do not place anything on top of the appliance. and do not block the air vents.

Product, Parts and Accessories

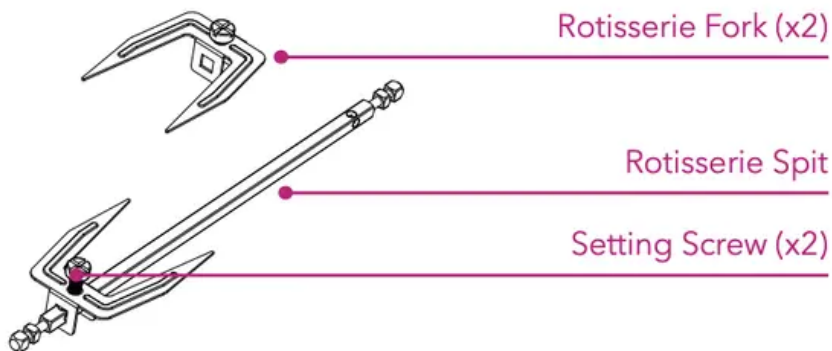
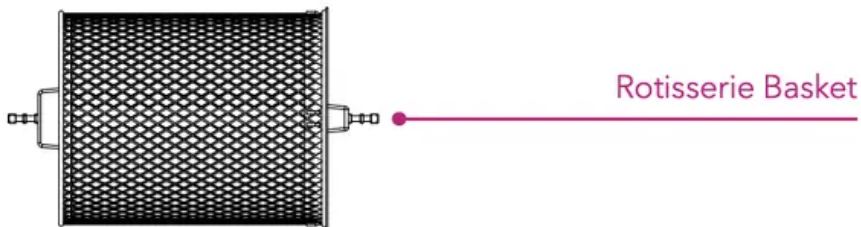
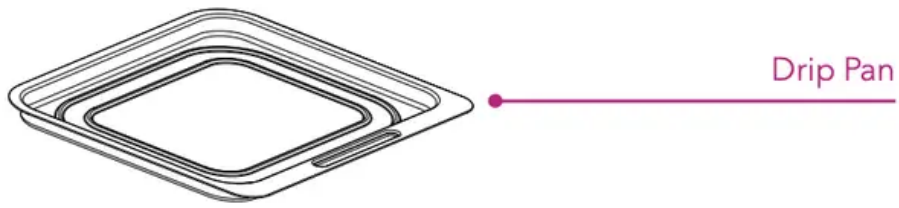
Before using the air fryer oven, verify that all parts and accessories are accounted for.

Air Fryer Oven 10 Quart



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

Accessories

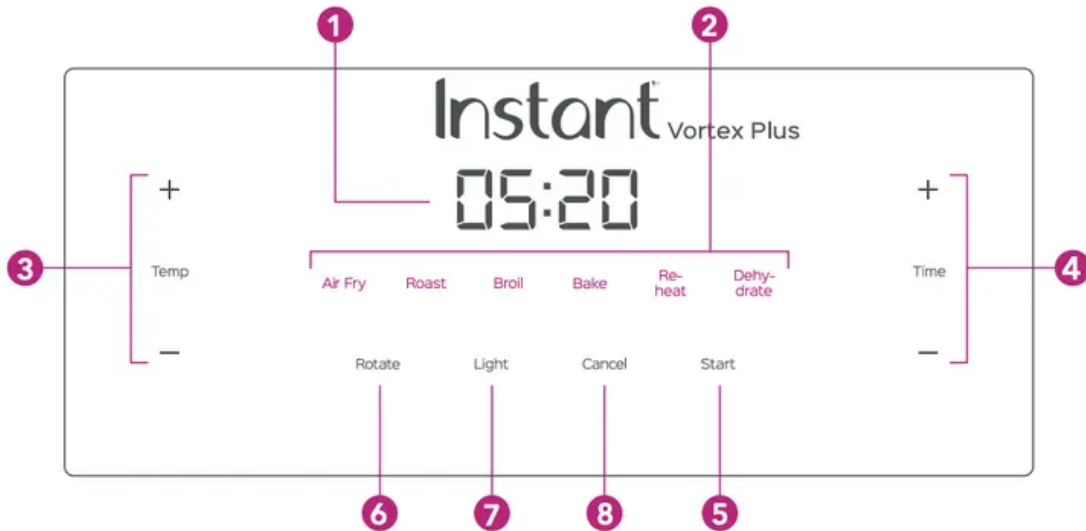


- Drip Pan
- Cooking Tray (x2)
- Rotisserie Basket
- Rotisserie Spit
- Setting Screw (x2)
- Rotisserie Fork (x2)

- Rotisserie Lift

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

Control Panel



1. Display

Indicates cooking time, cooking temperature, reminders and error messages. Display reads OFF when the oven is in Standby mode.

2. Smart Programs

Smart Programs control cooking times and temperatures automatically. Select a Smart Program by touching the label on the control panel. The key flashes to indicate that it has been selected.

Vortex Plus 10 Smart Programs:

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

Note: Each Smart Program includes a default cooking time and temperature.

3. Adjust Temperature

Touch the Temp + or – keys to adjust the cooking temperature. Touch and hold to adjust quickly.

4. Adjust Time

Touch the Time + or – keys to adjust the cooking time. Touch and hold to adjust quickly.

Note: Smart Programs save your time and temperature adjustments when you touch Start.

5. Start

Touch Start to begin cooking.

6. Rotate

Once cooking has begun, touch the Rotate button to turn rotisserie rotation on and off.

Note: Applicable to Air Fry and Roast only. The button turns white when the Rotate function is running and Blue when it's off.

7. Light

Touch Light to turn the oven light on or off. The oven light turns off automatically after 2 minutes.

8. Cancel

Touch Cancel to stop cooking. The oven goes into Standby mode and the display reads OFF.

Smart Program Settings

Sound On/Off

When in Standby (display indicates OFF), touch and hold both the Temp and Time minus (–) keys for 3 seconds to toggle sound on or off.

Note: Error alerts cannot be silenced.

Reset Individual Smart Programs

When in Standby, touch and hold the Smart Program you wish to reset for 3 seconds. The Smart Program's cooking time and cooking temperature are restored to the default setting.

Reset All Smart Programs

When in Standby, touch and hold both the Temp and Time plus (+) keys for 3 seconds. All Smart Program cooking times and cooking temperatures are restored to the default settings.

Display Messages

The image shows the word "OFF" displayed in a red, seven-segment LED font. The characters are spaced out and centered.

Indicates that the air fryer oven is in Standby mode.

The image shows the word "On" displayed in a red, seven-segment LED font. The characters are spaced out and centered.

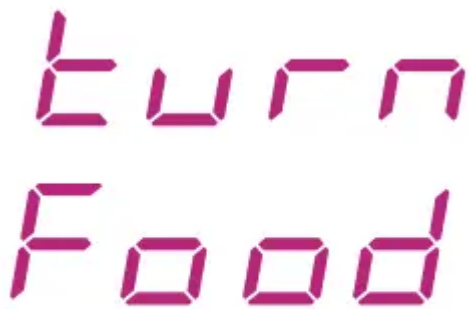
Indicates that the air fryer oven has begun pre-heating.

The image shows the words "Add" and "Food" displayed in a red, seven-segment LED font. "Add" is on the top line and "Food" is on the bottom line, both centered.

Indicates that the air fryer oven has reached the desired temperature and food may be added.

A digital display showing the time 00:00 in a red, segmented font.

The timer counts down to indicate that a Smart Program is running.

A digital display showing the text "Turn Food" in a red, segmented font, with "Turn" on the top line and "Food" on the bottom line.

A reminder to turn, flip or shake food items, as recommended by your recipe.

A digital display showing the text "End" in a red, segmented font.

Indicates that the Smart Program has ended.

Initial Test Run

Follow these steps to ensure your air fryer oven is operating properly.

Approximate time: 25 minutes

1. Open the oven door.

Place the drip pan on the bottom of the cooking chamber.

Close the oven door.

2. Connect the power cord to a 120 V power source.

The display reads OFF to indicate that the oven is in Standby mode.

3. Touch Air Fry on the control panel to select it.

The default cooking time is 18 minutes.

The default cooking temperature for Air Fry is 400°F.

4. Use the + or – Time keys to adjust the cook time to 00:20 minutes.

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

5. Touch Start to begin cooking.

The display indicates On while the cooker preheats. as well as the cooking status: Preheat.

Note: Use the + or – keys for Temp or Time to adjust the cook time and temperature at any time.

6. When the oven reaches the target temperature. the display indicates Add Food.

For this initial test run. do not add food to the cooking chamber.

Note: The air fryer oven should be preheated before adding food items. except when using the rotisserie setting. The cooking cycle will commence after 10 seconds whether food has been added or not.

7. Open the oven door.

Use proper hand protection to carefully insert both cooking trays into the preheated cooking chamber.

Close the oven door.

The display indicates the cooking time and temperature. as well as the cooking status: Cook.

8. Part way through the Smart Program. the oven beeps and displays turn Food to remind you to flip your food items. When cooking with both cooking trays. swap their positions in the cooking chamber.

Open the glass door to automatically pause the Smart Program. then close the door to resume.

Note: The turn Food notice only appears when using Air Fry and Roast Smart Programs.

If Rotate is turned on. the message will not appear. Some food items do not need to be turned. Cooking will resume after 10 seconds whether food has been turned or not.

9. The display counts down the last minute of cooking time in seconds. When the Smart Program ends. the display indicates End.

Note: If the door is not opened, the oven will remind you that food is ready 5, 30, and 60 minutes after the Smart Program ends.

Follow these basic steps to cook with any Smart Program in the air fryer oven.

CAUTION The oven will be hot during and after cooking. Do not touch hot surfaces. Always use proper hand protection to remove cooking trays. Allow the oven to cool to room temperature, then clean the accessories and cooking chamber. Refer to Care and Cleaning in this user manual.

Smart Programs

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

Smart Program	Default Time	Time Range	Default Temperature	Temperature Range
Air Fry	18 minutes	1 - 60 minutes	400°F / 205°C	180 - 400°F / 82 - 205°C
	For all your favorite deep-fried meals, including fries, cauliflower wings, chicken nuggets and more.			
Roast	40 minutes	1 - 60 minutes	380°F / 193°C	180 - 400°F / 82 - 205°C
	Ideal for beef, lamb, pork, poultry, vegetable dishes and more.			
Broil	8 minutes	1 - 20 minutes	400°F / 205°C	400°F / 205°C
	Direct top-down heating. Perfect for melting cheese on French onion soup, nachos and more.			
Bake	30 minutes	1 - 60 minutes	365°F / 185°C	180 - 400°F / 82 - 205°C
	Light and fluffy cakes and pastries, scalloped potatoes and more.			
Reheat	10 minutes	1 - 60 minutes	280°F / 138°C	120 - 360°F / 49 - 182°C
	Reheat leftovers without overcooking or drying out.			
Dehydrate	7 hours	1 - 15 hours	120°F / 49°C	105 - 160°F / 41 - 71°C
	Perfect for homemade fruit leather, jerky, dried vegetables and more.			

CAUTION Use a meat thermometer to ensure meat reaches a safe minimum internal temperature. Refer to the USDA's Safe Minimum Internal Temperature Chart for more information.

Using the Rotisserie Accessories

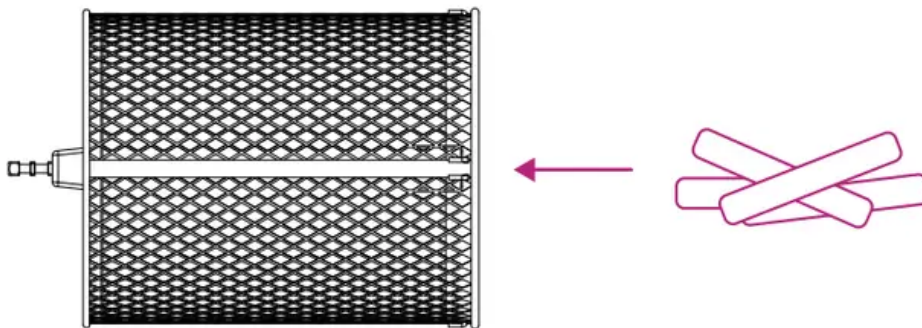
The Instant Vortex Plus is equipped with One-Step Even Crisp Technology for simple rotisserie-style cooking with delicious results.

Always insert rotisserie accessories and food items into the cooking chamber before preheating the air fryer oven.

To use the Rotisserie Basket

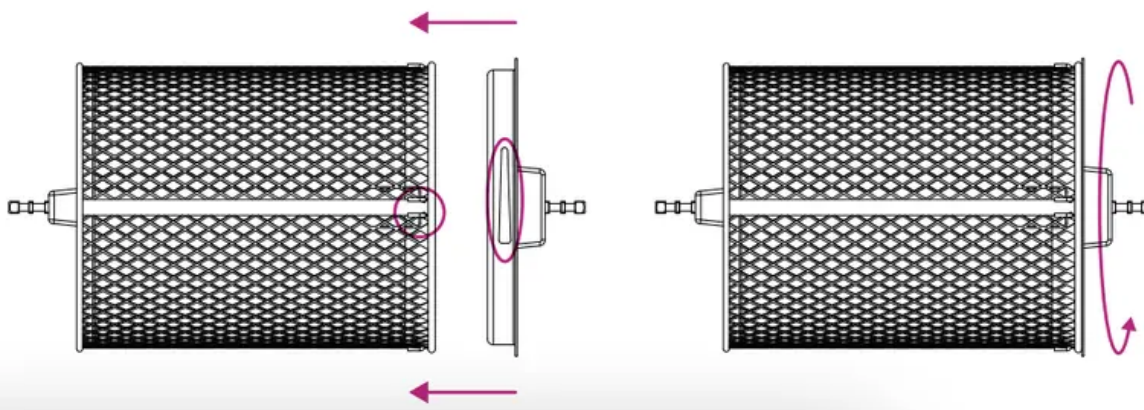
Read these instructions and/or watch the tutorial video to ensure you are using the rotisserie properly. Failure to follow these steps could result in damage to the rotisserie catch.

1. Place food items in the rotisserie basket. Do not overfill the rotisserie basket.



2. Align the tab on the rotisserie basket with the notch in the lid. then place the lid on the basket.

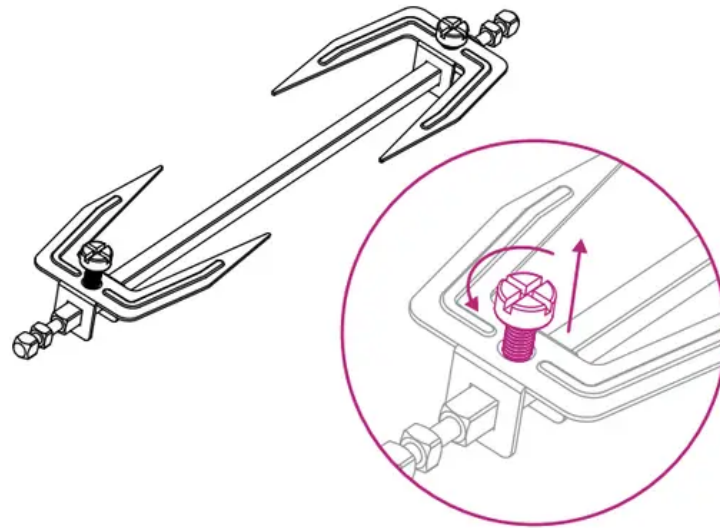
3. Turn the lid clockwise to secure it.



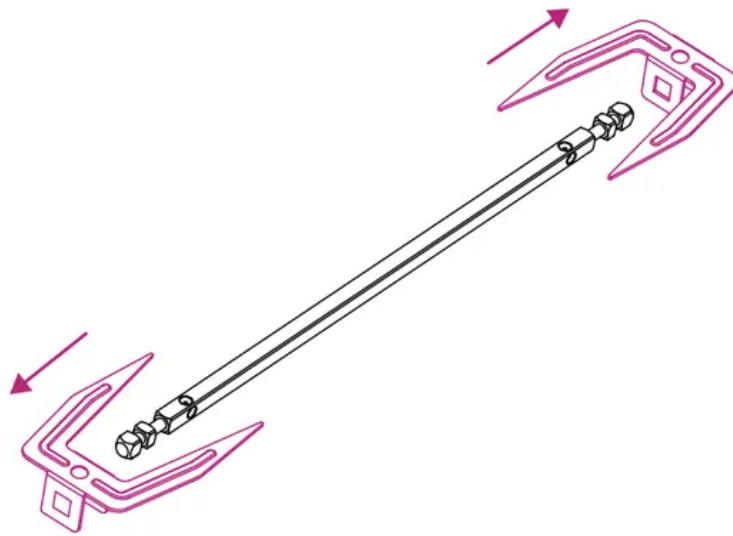
Always insert rotisserie accessories and food items into the cooking chamber before preheating the air fryer oven.

To use the Rotisserie Spit and Forks

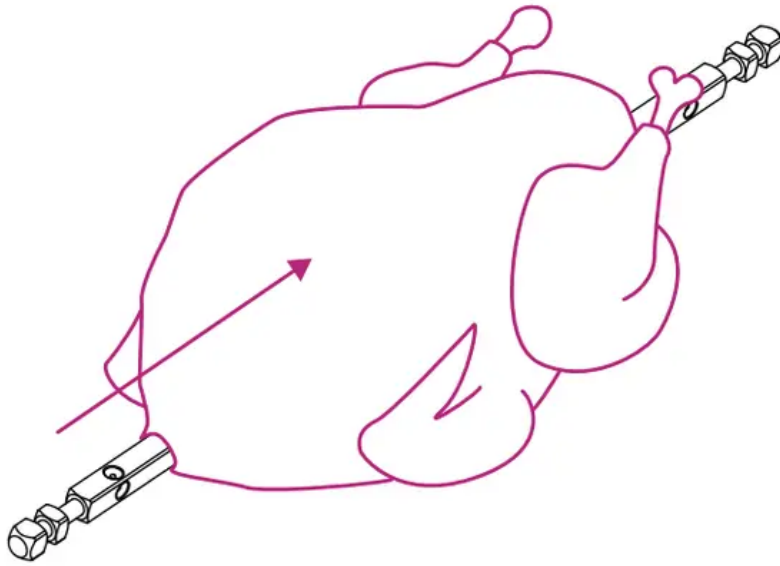
1. Unscrew the 2 setting screws.



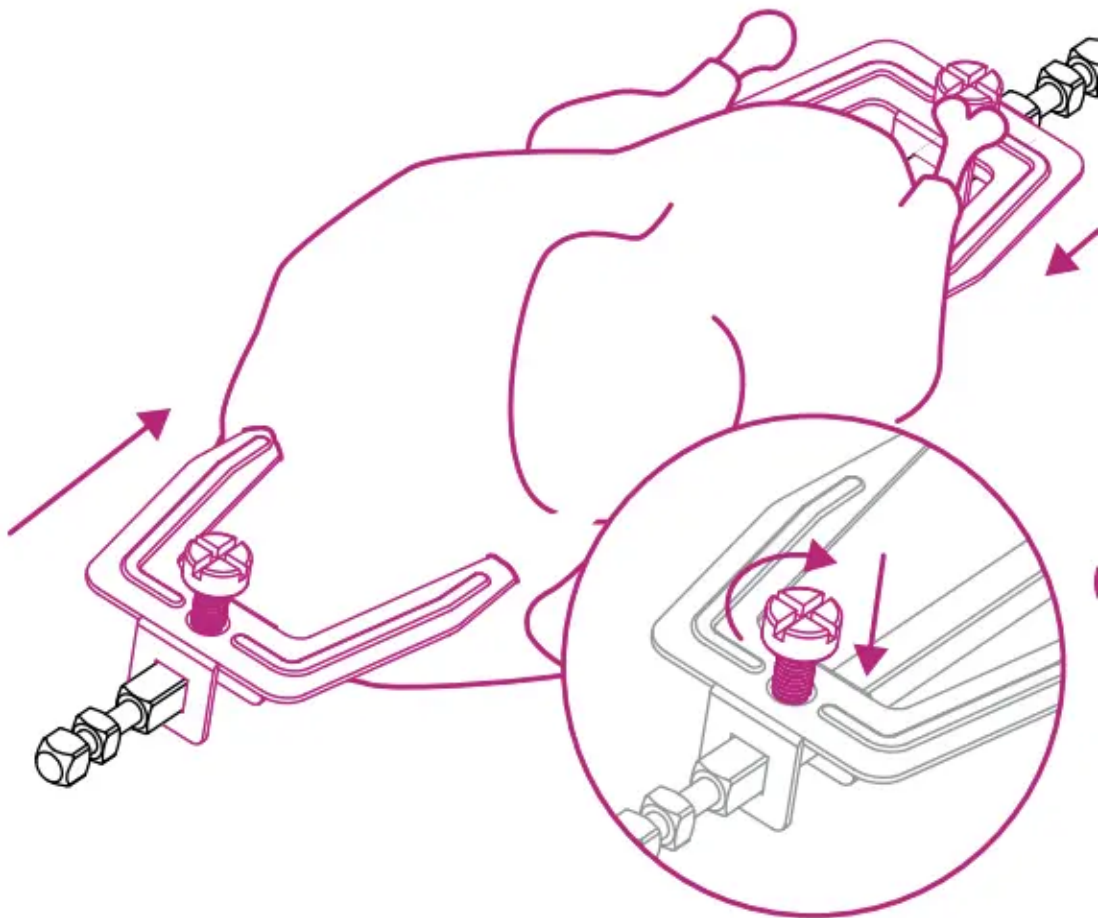
2. Remove the forks from the spit.



3. Push the food item onto the spit.



4. Slide the forks onto both ends of the spit, ensuring the prongs are inserted into the food item.



5. Tighten the setting screws to secure the forks.

CAUTION

Ensure the food item is able to rotate freely in the cooking chamber.

Do not allow food items to make contact with the heating coil.

Using the Rotisserie Accessories

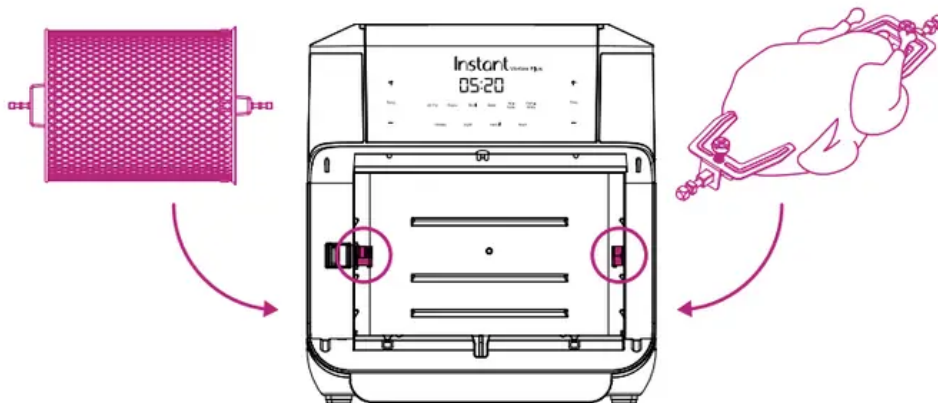
Always insert rotisserie accessories and food items into the cooking chamber before preheating the air fryer oven.

To use the Rotisserie Spit or Basket

Read these instructions and/or watch the video to ensure you are using the rotisserie properly. Failure to follow these steps could result in damage to the rotisserie catch.

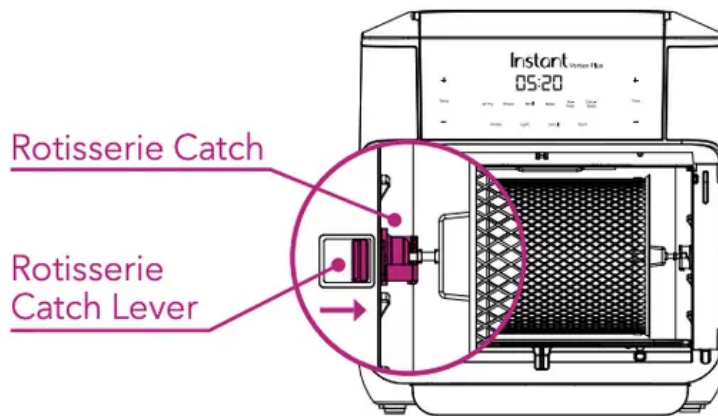
1. Open the oven door and slide the rotisserie basket or rotisserie spit onto the guides in the cooking chamber.

Note: The rotisserie basket and rotisserie spit are installed and removed the same way.

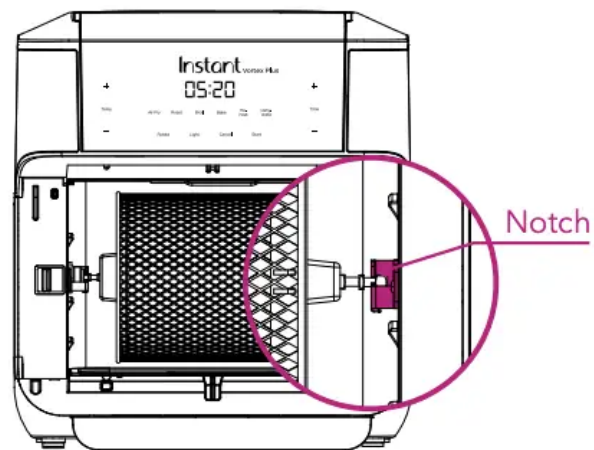


2. Move the rotisserie catch lever to the right and hold it in position.

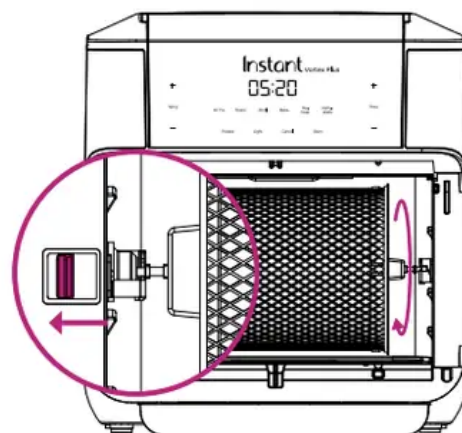
Notice that the rotisserie catch inside the cooking chamber withdraws slightly when you move the lever.



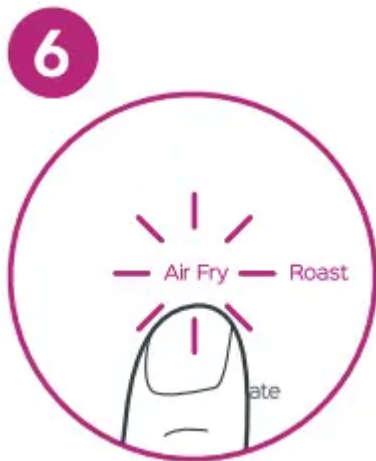
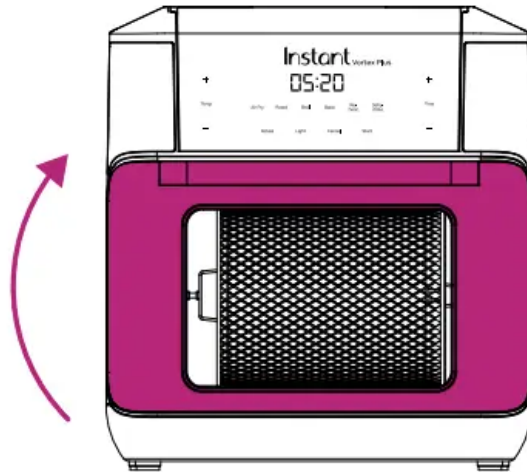
3. Align the rotisserie spit with the hole in the rotisserie catch. and set the other end of the rotisserie spit in the notch on the right of the cooking chamber.



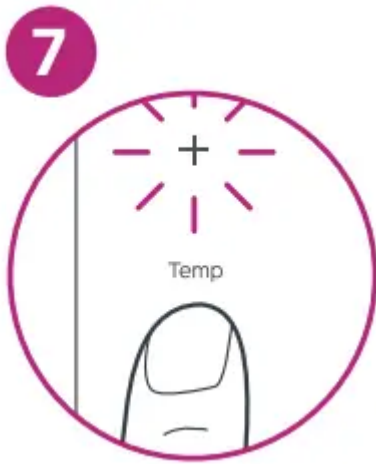
4. Release the rotisserie catch lever. Rotate the accessory in place to ensure that it is held securely.



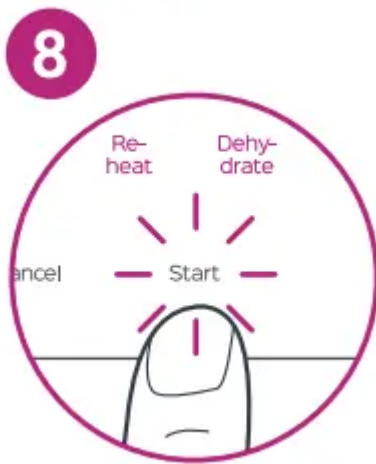
5. Close the oven door.



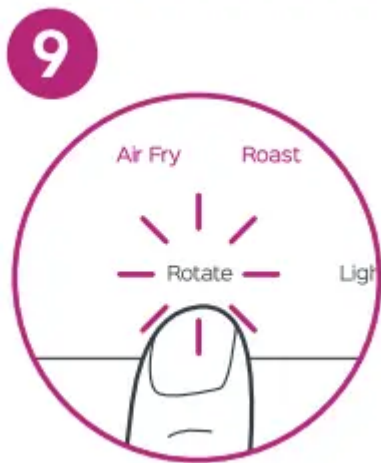
Select Air Fry or Roast.



Touch the + or – Temp and Time keys to adjust cooking temperature and time as desired.



Touch Start.

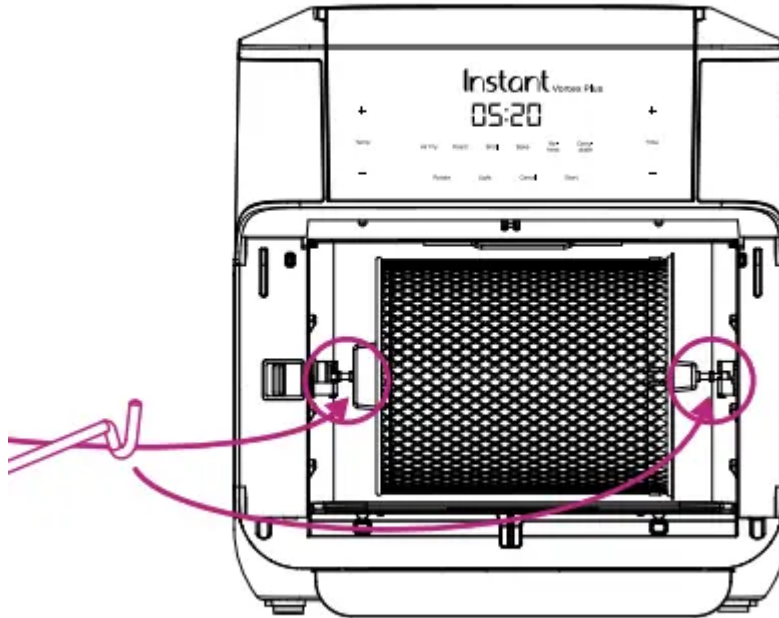


Touch Rotate.

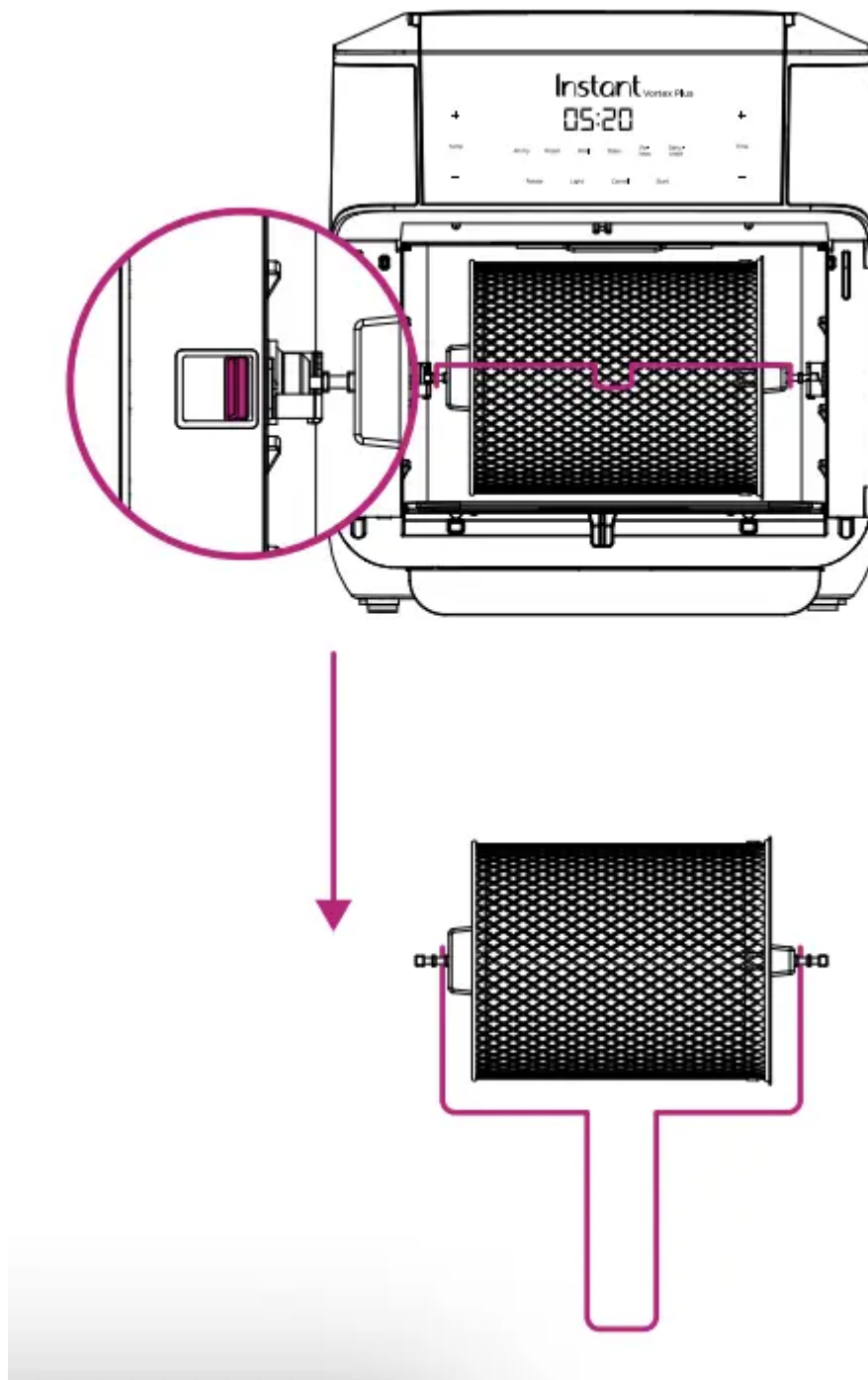
Removing the Accessory

Use caution when opening the oven door. The oven door and accessories will be hot.

1. Position the rotisserie lift hooks beneath the left and right arms of the accessory.



2. Move the rotisserie catch lever to the right to release the accessory.



3. Pull the accessory towards you, then release the rotisserie catch lever.

4. Carefully remove the accessory from the cooking chamber.

WARNING Rotisserie spit, forks, and basket will be hot during and after cooking. Always use the rotisserie lift to remove rotisserie accessories, and exercise extreme caution when removing hot accessories from the cooking chamber. Always use proper hand protection when handling or disassembling hot rotisserie accessories.

Cooking Timetable

Food	Setting	Cook Time*	Temperature*	Accessory and Placement
Thin-cut fries (Frozen)	Air Fry / Roast	14 - 18 minutes	400°F / 205°C	Rotisserie Basket
Thin-cut fries (Fresh)	Air Fry / Roast	18 - 20 minutes	400°F / 205°C	Rotisserie Basket
Thick-cut fries (Frozen)	Air Fry / Roast	16 - 20 minutes	400°F / 205°C	Rotisserie Basket
Thick-cut fries (Fresh)	Air Fry / Roast	20 - 25 minutes	400°F / 205°C	Rotisserie Basket
Chicken wings	Air Fry / Roast	20 - 30 minutes	360°F / 182°C	Cooking Tray, Bottom / Rotisserie Basket
Whole chicken (up to 4 lbs)	Roast	55 - 60 minutes	380°F / 193°C	Rotisserie Spit
Chicken nuggets (Frozen)	Broil	10 - 15 minutes	400°F / 205°C	Cooking Tray, Middle
Shrimp (Frozen)	Air Fry	8 minutes	400°F / 205°C	Cooking Tray, Middle / Rotisserie Basket
Shrimp (Fresh)	Air Fry	8 - 10 minutes	350°F / 177°C	Cooking Tray, Middle / Rotisserie Basket
Fish sticks (Frozen)	Broil	8 - 12 minutes	400°F / 205°C	Cooking Tray, Middle
Asparagus	Broil / Bake	7 - 9 minutes	370°F / 188°C	Cooking Tray, Middle / Rotisserie Basket
Cauliflower	Broil / Bake	6 - 10 minutes	370°F / 188°C	Cooking Tray, Middle / Rotisserie Basket
Cake	Bake	25 - 35 minutes	360°F / 182°C	Drip Pan, Bottom (Springform Pan)
Fruit Leather	Dehydrate	8 - 12 hours	140°F / 60°C	Drip Pan, Middle / Bottom
Beef Jerky	Dehydrate	3 - 5 hours	175 °F / 80°C	Cooking Tray, Middle

*Cook times and temperatures are recommendations only. Always follow a trusted recipe.

For a complete cooking timetable. visit instantappliances.com

CAUTION Always use a meat thermometer to ensure the internal temperature reaches a safe minimum temperature. Refer to the USDA's Safe Minimum Internal Temperature Chart for more information.



Cooking Tips

Instant air fryer ovens cook all your favorite fresh and frozen oven-baked and deep-fried snacks—fast!

- Use the preset Smart Programs as a starting point, and experiment with cooking times and temperatures to get the results you prefer.
- Rotisserie-cooked foods and rotisserie accessories must be placed in the oven before touching Start.
- With the exception of rotisserie-cooked foods, most foods benefit greatly from a preheated oven. Wait for the display to read Add Food before inserting food into the cooking chamber.
- When cooking coated food items, choose breadcrumb batters over liquid based batters to ensure that the batter sticks to the food.
- For crispy, golden fries, soak fresh potato sticks in ice water for 15 minutes, then pat dry and spray with cooking oil before adding them to the air fryer oven.
- When baking cakes, pies, quiches, or any food with filling or batter, use an oven-safe baking dish and cover food with foil or an oven-safe lid to prevent the top from overcooking.
- The drip pan doubles as a flat cooking tray. Use the drip pan when cooking fragile or filled food.
- When cooking pizza, insert both cooking trays into the oven and place the pizza on the bottom cooking tray.
- Pat moist food items dry before cooking to prevent smoke, splatter and excess steam.
- Air frying can cause oil and fat to drip from foods. To prevent excess smoke, carefully remove and empty the drip pan periodically throughout cooking.
- To ensure seasoning adheres properly, spray food items with cooking oil before adding seasoning.
- All oven-safe cookware is safe to use in the air fryer oven.

Download the Instant Pot App or visit our recipe site for fun, easy-to-follow recipes.

CAUTION Do not spray cooking oil into the cooking chamber.

Care and Cleaning

- Clean your Instant Vortex Plus air fryer oven and accessories after each use.
- Always unplug the oven and let it cool to room temperature before cleaning.
- Let all surfaces dry thoroughly before use, and before storage.

Rotisserie Basket

For best results, use a bristled brush rather than a sponge or cloth.

Optionally, spray with non-stick cooking spray before adding food.

Cleaning Method: Dishwasher* or Hand Wash

Rotisserie Spit and Forks

Disassemble before cleaning after each use.

Cleaning Method: Dishwasher* or Hand Wash

Cooking Trays

Do not cover cooking trays when cooking. Air must be able to circulate freely.

Cooking trays have a non-stick coating. Avoid using metal utensils when cleaning.

Cleaning Method: Dishwasher* or Hand Wash

Rotisserie Lift

Clean as needed.

Cleaning Method: Dishwasher* or Hand Wash

Drip Pan

Remove for cleaning and ensure all grease and food debris is fully removed.

Optionally, line the pan with aluminum foil or parchment paper for easier cleaning.

Cleaning Method: Dishwasher* or Hand Wash

Cooking Chamber

Clean the cooking chamber walls as needed.

Always check the heating coil for food debris and clean the heating coil as needed.

Ensure the heating coil is dry before turning on the air fryer oven.

Cleaning Method: Damp Cloth Only

Removable Door

Allow to air dry completely before reinstalling.

Cleaning Method: Damp Cloth Only

Outer Body and Stainless Steel

Clean with a soft, damp cloth or sponge, and wipe dry to avoid streaking.

Cleaning Method: Damp Cloth Only

*Some discoloration of parts may occur after machine washing. This will not affect the safety nor the performance of the cooker.

Note: To remove baked-on grease residue from accessories and the cooking chamber, spray the affected area with a mixture of baking soda and vinegar, and wipe clean with a damp cloth. For stubborn stains, allow the mixture to sit on the affected area for several minutes before scrubbing clean.

Remove the Oven Door

1. Place one hand on top of the air fryer oven to hold it firmly in place.
2. Open the oven door to a 45° angle from the oven.
3. Pull the oven door up from the right side until it pops out of its track.

Reinstall the Oven Door

1. Hold the oven door at a 45° angle from the oven.
2. Align the teeth at the bottom of the oven door with the grooves in the air fryer oven.
3. Press down on the right side of the oven door until it pops into place, then press the left side down.

WARNING

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

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

If you smell smoke, touch Cancel and unplug the appliance. Once cool, remove food splatter or grease with a soft cloth and mild detergent.

Troubleshooting

Register your product today.

Contact Customer Care: 1-800-828-7280

support@instantappliances.com

instantappliances.com/#Chat

Air fryer oven is plugged in but will not turn on

The appliance is not properly plugged in

- Ensure the power cord is plugged into the outlet firmly

Outlet is not powered

- Plug in another appliance to the same plug to test the circuit.
- Move the air fryer oven to another plug.

Door is open

- Ensure the oven door is closed.

Black smoke is coming from air fryer oven

Caution: Stop cooking immediately. Cancel the Smart Program, then unplug the oven and allow it to cool to room temperature.

Using an oil with a low smoke point

- Choose a neutral oil with a high smoke point, such as Virgin or Extra Virgin Olive Oil, Avocado, Canola, Soybean, Safflower, or Rice Bran.

Food residue on the bottom of the cooking chamber, or accessories

- Remove all accessories from the cooking chamber and clean the area as well as all accessories thoroughly

Faulty circuit or heating element

- Contact Customer Care.
- Note: Do not attempt to repair the appliance.

White smoke is coming from air fryer oven

Cooking foods with high fat content, such as bacon, sausage, and hamburger

- Avoid air frying foods with a high fat content.
- Check drip pan for excess oil or fat and carefully remove as needed.

Water is vaporizing producing thick steam

- Pat dry moist food ingredients before air frying. Do not add water or other liquid to cooking chamber when air frying.

Seasoning on food has blown into element

- Be mindful when seasoning food. Spray vegetables and meats before adding seasoning so they adhere to the ingredients.

All lights flash and a code appears on the display

E1:

Broken circuit of the thermal sensor

- Contact Customer Care.

E2:

Short circuit of the thermal sensor

- Contact Customer Care.

Any other servicing should be performed by an authorized service representative.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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