

get started

INSTANT™ VORTEX™
PLUS 5.7L WITH CLEARCOOK

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!



Subscribe to our **e-newsletter** to receive regular recipe e-books and find your next dinner favourite.



Download the **Instant Pot app** to access 1000+ recipe ideas.

If you have any comments or queries, please get in touch with us via:

- The helpdesk on **instantbrands.co.uk/contact-us/**
- Sending an email to **UKSupport@instantbrands.com** (if located in the UK) or **EUSupport@instantbrands.com** (if located in the EU).
- Calling +44 (0) 3331 230051

You may also find the Frequently Asked Questions page on our website useful, which answers common Air Frying questions.

⚠ WARNING

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

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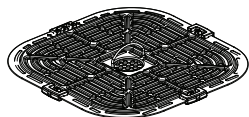
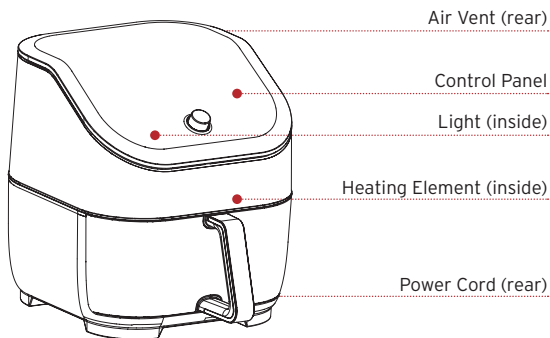
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PRODUCT SPECIFICATIONS

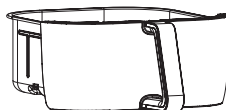
Model	Volume	Wattage	Power	Weight	Dimensions
AFB6i32BK	5.7 Litres	1450-1700W	220-240V~ 50-60Hz	5.15 kg	cm: 37.9 D x 30 W x 33 H

WHAT'S IN THE BOX

Air Fryer



Cooking tray



Air Fryer basket with
ClearCook window

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

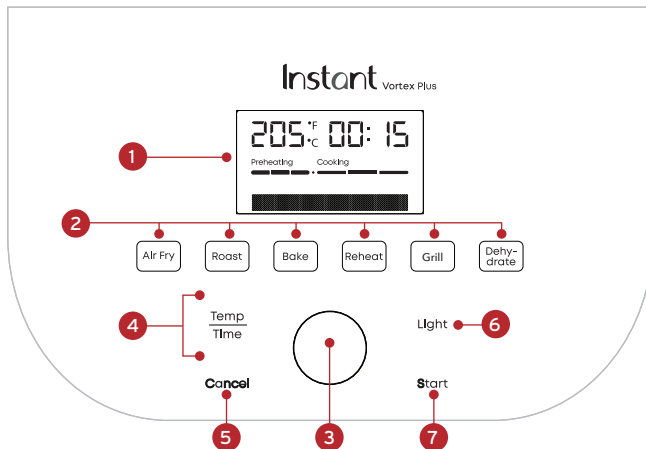
Remember to recycle!

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

USING YOUR VORTEX

Control panel

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



1. Display

- Cooking time
- Cooking temperature
- Messages

2. Smart Programmes

- Air Fry
- Roast
- Bake
- Reheat
- Grill
- Dehydrate

3. Control Dial

- Used to select time and temperature

4. Temperature/Time

5. Cancel

6. Light

- Turn on or off the internal cooking light

7. Start

Turning cooking light On/Off

- To turn the light on, press **Light**.
- To turn the light off, press **Light** again. The cooking light cannot be turned off in the last 60 seconds of a cooking program.

Turning sound On/Off

- While in Standby mode, press and hold **Temp/Time** and **Light** for 5 seconds, until the display shows **Sound Off** or **Sound 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/Time** for 5 seconds, until display shows °F or °C.

Save custom settings

You can set and save custom time and temperature settings for any of the six *Smart Programmes*.

1. Select the Smart Programme you want to set.
2. Press **Temp/Time** button and use the Control Dial to change the temperature
3. Press **Start Button** to confirm change.

Reset Smart Programmes to original settings

Reset individual Smart Programmes

1. With the cooker in Standby mode, press and hold one of the Smart Programme buttons until the cooker returns to Standby.

Reset all Smart Programmes

2. With the cooker in Standby mode, press and hold the **Control Dial** until the cooker beeps.

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

Cancel active cooking programme

You can cancel any cooking programme at any time.

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

INITIAL SET UP

Unpack

3. Remove your new Vortex Plus from the box.
4. Remove all the packaging material from in and around the air fryer.
5. Make sure to remove all the accessories from inside the cooking chamber.
6. 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. See page 10 for more details.

Placement

1. Place your Vortex Plus on a stable, level surface, away from combustible material and external heat sources. Do not place your Vortex Plus 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 Instant Vortex Plus for the first time, you must perform a test run to ensure everything is working correctly.

To perform a test run:

1. Follow the instructions for cooking on page 6.
2. Insert the cooking basket, but do not add food.
3. Select the Air Fry programme.
4. Select the default cooking temperature (400°F / 205°C).
5. Select the default cooking time (18 minutes).
6. When the display shows **Add Food**, just remove and reinsert the cooking basket (do not add any food).
7. When the display shows **Turn Food**, wait 10 seconds for the programme to resume.
8. After the cooking programme ends, allow the unit to cool down.

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

COOKING

The Vortex Plus uses rapid air circulation to crisp or cook food, giving your meals all the rich, crispy flavour 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, 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.

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 inside the cooking basket for baking. Leave approximately 2.5 cm of space around all sides of the baking dish to allow heat to circulate evenly.

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

Prep

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

Cook

1. Place your food into the air frying basket, according to your recipe.
2. Insert the air frying basket into the cooker.
When the air frying basket is inserted securely, the front of the basket is flush with the front of the cooker.
3. Press the smart programme you would like to cook with: Air Fry, Roast, Bake, Grill, Dehydrate, or Reheat.
4. Press **Temp/Time** to adjust the temperature and cooking time.
5. Press **Start** to begin. The display shows **Preheating** to indicate that the cooking programme has started.

There is no preheating time for the Reheat smart programme.

See page 8 to adjust Smart Programme settings.

Add food

1. When the cooker passes the preheating phase, the display shows **Add Food**.
2. Remove the basket, and carefully insert your food into the basket.
3. Reinsert the air frying basket into the cooker and the cooking countdown timer starts.

Turn

1. Part way through the cooking cycle the display shows

Turn Food.

This will not display for the Bake, Grill or Dehydrate smart programmes - there is no need to turn the food partway through these cooking cycles.

2. Remove the air fryer basket from the unit and carefully turn, flip, or rotate your food.

*If you do not remove the basket after **Turn Food** displays, cooking will proceed after 10 seconds.*

3. Insert the air frying basket into the cooker. Cooking continues.

Finish

- When the Smart Programme completes, the appliance beeps, and the display shows **End**.

*The "Food-Ready" beep will come up 1 minute later after **End** (10 beeps in 10 minutes total) if the basket/door is not open.*

SMART PROGRAMMES

Air Fry

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

Setting	Default	Minimum	Maximum
Temperature	385°F / 196°C	180°F / 82°C	400°F / 205°C
Cooking Time	15 minutes (00:15)	1 minute (00:01)	1 hour (01:00)

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	380°F / 193°C	180°F / 82°C	400°F / 205°C
Cooking Time	18 minutes (00:18)	1 minute (00:01)	1 hour (01:00)

Bake

You can bake foods like breads, cakes, pastries and buns, with the Vortex as your own “mini 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)

Grill

Grilling 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	350°F / 177°C	400°F / 205°C
Cooking Time	6 minutes (00:06)	1 minute (00:01)	40 minutes (00:40)

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 (72:00)

Reheat

Bring the crisp and crunch back to leftover chips, pizza and stale bread, 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)

CLEANING

Clean your Instant Vortex Plus after each use. Always unplug the unit and 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	<ul style="list-style-type: none">• Dishwasher safe.*• The cooking trays have a non-stick coating. Avoid using metal utensils when cleaning.
Removable air fryer basket	<ul style="list-style-type: none">• Clean with a sponge or cloth and warm water and dish soap, then rinse well. Ensure that all grease and food debris are removed.• After cooking, wait to wash the basket until it returns to room temperature. This will reduce fogging of the ClearCook windows.• If water is trapped in a ClearCook window after cleaning, it will need time to evaporate. This could take up to 24 hours. Running the basket in a short cooking cycle will speed up this process.• The baskets have a non-stick coating. Avoid using metal utensils when cleaning.
Cooking chamber	<ul style="list-style-type: none">• Clean with a damp cloth and mild dish soap.• Always check the heating coil and cooking chamber walls for oil splatter 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	<ul style="list-style-type: none">• 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.*

In the manual

For full details, read the User Manual, available at instantbrands.co.uk.

Get the full User Manual

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

Contact Consumer Care

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

UKSupport@instantbrands.com

EUSupport@instantbrands.com

+44 (0) 3331 230051

Cooking charts and more recipes

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

How-to videos, tips and more

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

Replacement parts and accessories

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

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