Instant

VORTEX[™] 6 QUART / 5.7 LITERS

Welcome Initial Setup Product Overview Initial Test Run More Controls & Smart Programs Cooking Timetable Support & Contact Information

Getting Started Guide

Full Manual, How to Videos and Recipes available online at instantpot.com.sg Register your product today at https://instantpot.com.sg/warranty-registration/



Welcome to the world of Instant cooking.

Hello! Thank you for welcoming us into your kitchen.

Having families ourselves, we developed the Instant[™] Vortex[™]Air Fryer to allow busy families and professionals alike to cook healthy, delicious meals more easily and in less time.

We have partnered with chefs, authors and bloggers to compile a collection of recipes that we hope you enjoy!

Robert J. Wang Founder and Chief Innovation Officer



Download the free Instant Pot App for original recipes and more!





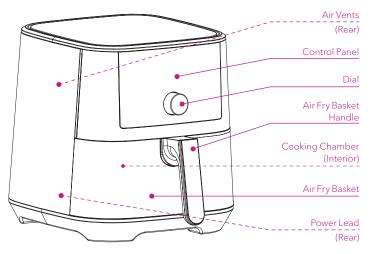
Initial Setup

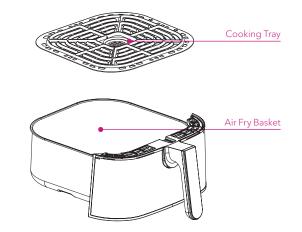
Initial Setup

- Read all Important Safeguards in the Safety, Maintenance and Warranty booklet before use. Failure to do so may result in property damage and/or personal injury.
- Remove all packaging material from in and around the air fryer, as well as all accessories from inside the cooking chamber.
- Follow Care, Cleaning and Storage instructions in the Safety, Maintenance and Warranty booklet to clean the air fryer before first use.
- Place the air fryer on a stable, level surface, away from combustible material and external heat sources. Leave at least 13 cm of space around the air fryer.
- Do not place anything on top of the air fryer and do not block the air vents.
- Never use the air fryer on a hob.

Product Overview

Front





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

The models listed here may not be representative of all models in the Vortex series.

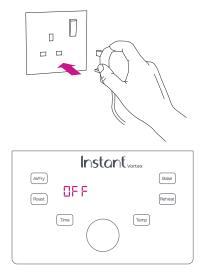
For a complete list of sizes and colours, visit instantpot.com.sg. Not all models are available in all countries.

Initial Test Run (approximate time: 25 minutes)

1

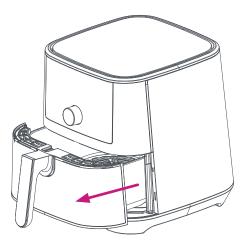
Connect the power lead to a 220-240V~ power source.

Air fryer is in Standby and display indicates **OFF**.





Remove the air fry basket from the cooking chamber.



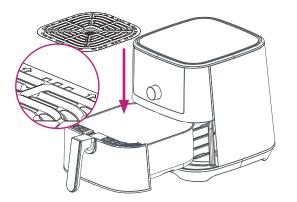
Note: To wake the air fryer, press the dial button or touch the screen.



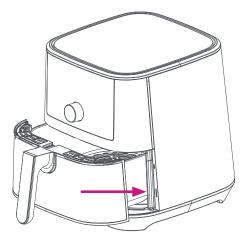
Place the cooking tray on the bottom of the air fry basket.



Insert the air fry basket back into the cooking chamber.



Note: Ensure the indicator arrows point towards the back or the front of the air fryer.





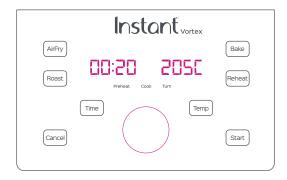
Select Smart Program: Air Fry.



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Touch **Temp**, then use the dial to adjust the cooking temperature to $205 \,^\circ\text{C} / 400 \,^\circ\text{F}$.

Touch **Time**, then use the dial to adjust the cook time to 20 minutes.*

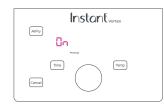


*Note: Smart Programmes automatically save your last temperature and time settings.



Touch **Start** to begin cooking.

The display indicates **On** while the air fryer **Preheats**.



Touch the **Time** or **Temp** key to select the desired setting, then use the dial to adjust the cook time or temperature at any time during cooking.

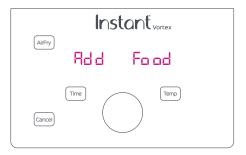




When the air fryer reaches the target temperature, the display indicates **Add Food**.

For this initial test, do not add food to the air fry basket.*

*Note: Some food items do not require a preheat time. Whether you remove the basket or not, cooking will proceed after 10 seconds.



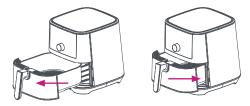
When cooking, food may be added before or after preheating, as you desire.



Carefully remove and re-insert the air fryer basket.

Display changes from **Add Food** to indicate cook time and temperature.

Display also indicates Cook.







Part way through the Smart Program, the air fryer beeps and displays **turn Food** to remind you to flip or shake your food items.^{*}



Remove the air fry basket to pause the Smart Program and insert it into the cooking chamber to resume.

*Note: Notice only appears on Air Fry and Roast. Some food items do not require attention. Cooking will proceed after 10 seconds whether food has been turned or not.

ACAUTION

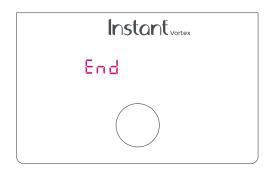
The internal temperature of the appliance reaches several hundred degrees while cooking. Always use proper hand protection and utensils when turning food.



When 1 minute remains, the cook time counts down in seconds.

When the Smart Program completes, the display indicates **End** and the fan continues to blow to cool the air fryer.

Note: If the door is not opened, the Air Fryer will remind you that food is ready after 5, 30, and 60 minutes.



For further operation instructions, refer to the full User Manual online at **instantpot.com.sg.**

The internal temperature of the appliance reaches several hundred degrees while cooking. Always use proper hand protection and utensils when turning food.

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The air fryer and air fry basket will be hot during and after cooking. Do not touch hot surfaces. Allow the air fryer to cool to room temperature, then clean the air fry basket according to "**Care, Cleaning and Storage**" instructions in the included Safety, Maintenance and Warranty booklet.

More Controls

Cancel	Touch to stop cooking. Air fryer returns to Standby and displays OFF .
Sound On/Off	When in Standby, touch and hold both Temp and Time keys for 3 seconds to toggle sound on or off. <i>Note: Error alerts cannot be silenced</i> .
Temperature (°C to °F)	Touch and hold Temp until the display changes from °C to °F, or vice versa.
Smart Programme Reset	When in Standby, touch and hold the Smart Programme for 3 seconds. The Smart Programme is restored to its default setting.
Full Reset	When in Standby, press the dial in and hold it for 3 seconds. All settings and Smart Programmes are restored to default settings.

Smart Programs

Smart Programme	Time Range	Temperature Range
Air Fry	1 – 60 minutes	82 - 205°C / 180 - 400°F
Roast	1 – 60 minutes	82 - 205°C / 180 - 400°F
Bake	1 – 60 minutes	82 - 205°C / 180 - 400°F
Reheat	1 - 60 minutes	49 - 182°C / 120 - 360°F

For further information on controls and Smart Programs, refer to the full User Manual online at instantpot.com.sg.

Cooking Timetable

Food	Setting	Cook Time*	Temperature [*]	Instruction
Thin-cut chips (Frozen)	Air Fry/Roast	14 - 18 minutes	196°C/385°F	Shake partway
Thin-cut chips (Fresh)	AirFry/Roast	18 - 20 minutes	196°C / 385°F	Shake partway
Thick-cut chips (Frozen)	Air Fry/Roast	16 - 20 minutes	196°C / 385°F	Shake partway
Thick-cut chips (Fresh)	Air Fry/Roast	20 - 25 minutes	196°C / 385°F	Shake partway
Chicken wings	Air Fry/Roast	20 - 30 minutes	205°C / 400°F	Shake or turn partway
Half chicken (up to 2lbs)	Roast	30 - 40 minutes	193°C / 380°F	Optionally, baste partway

Food	Setting	Cook Time*	Temperature*	Instruction
Chicken nuggets (Frozen)	Air Fry	10-15 minutes	205°C / 400°F	Turn partway
Shrimp (Fresh)	Air Fry	8 - 10 minutes	177°C / 350°F	Turn partway
Fish sticks (Frozen)	Air Fry	8 - 12 minutes	205°C / 400°F	Turn partway
Asparagus	Bake	7 - 9 minutes	193°C / 380°F	Turn partway
Cauliflower	Bake	6 - 10 minutes	193°C / 380°F	Turn partway
Nachos	Air Fry	3 - 5 minutes	205°C / 400°F	Check cheese halfway
Cake	Bake	25 - 35 minutes	185°C / 365°F	Use a springform cake pan

*Note: Cook times and temperatures are recommendations only.

All oven safe cookware is safe to use in the air fryer.

For a complete cooking timetable, visit **instantpot.com.sg**

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Use a meat thermometer to ensure meat reaches a safe minimum internal temperature. Refer to the WHO (World Health Organization) website at https://www.who.int/foodsafety/ publications/consumer/en/5keys_en.pdf?ua=1 and/or review your local government's food safety recommendations for more information.

Enjoy time well spent with the Instant family of small appliances.

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