

get started

VORTEX™
DUAL 8L AIR FRYER
USER MANUAL

Instant Pot®

Welcome to your new Instant™ Vortex™ Dual!

Welcome to the world of Instant Chefs at home. We're excited to get you started on your Instant Pot Brands culinary journey!

Fall in love with your Instant Air Fryer, and enjoy it in your kitchen for years to come

Let's get cooking!



Scan to Get Started!

To make your cooking experience with Instant Pot 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!



Download the **Instant Connect™ app** to access 3000+ recipe ideas.



Visit the **Instant Pot Brands UK YouTube channel** for useful product how-to videos.



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

⚠️ WARNING

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

CONTENTS

Important safeguards	3
What's in the box	8
Using your Vortex™ Dual	9
Getting to know your Smart Programs	10
Initial setup	12
Let's start cooking	14
Smart Programs	18
Dual basket cooking	21
Cleaning	24
Troubleshooting	25
Error Codes	26
Learn more	27
Warranty	29

INSTANT POT™

VORTEX™ DUAL AIR FRYER

Safety Instructions

At Instant Pot, we want you to feel comfortable using our products. This Vortex Dual 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, and/or property damage.

To ensure safe and proper operation, read all instructions and safety guidelines in this manual carefully before using this appliance.

Failure to follow these safeguards and instructions may result in personal injury and/or property damage and can void your warranty.

IMPORTANT SAFEGUARDS

⚠ WARNING

READ ALL INSTRUCTIONS

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.

⚠ 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 near children and individuals with reduced 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.

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.

⚠ WARNING

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 spray 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 door/basket, then clean thoroughly. For further information refer to 'Troubleshooting' in this User Manual.

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 Pot Brands. 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.

⚠ WARNING

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:

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.

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:

Select **X** to 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.

⚠ WARNING

DO allow unit to cool before adding or removing parts or accessories.

DO regularly inspect the appliance and power cord.

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 Customer Care by email at UKSupport@instantpot.com (if located in the UK) and EUSupport@instantpot.com (if located in the EU).

DO NOT attempt to dislodge food while the appliance is plugged into an electrical outlet, as this may cause electric shock, burns, other personal injury, and/or property damage.

DO NOT attempt to repair, replace or modify components of the appliance, as this may cause electric shock, personal injury, fire or property damage, and will void the warranty.

DO NOT tamper with any of the safety mechanisms, as this may result in personal injury or property damage.

DO NOT immerse power cord, plug or the appliance in water or other liquid.

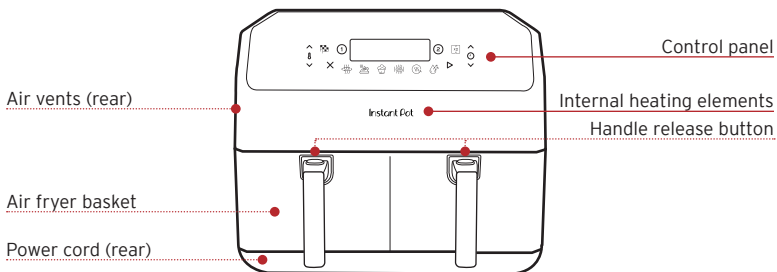
DO NOT rinse the appliance under tap.

DO NOT use the appliance in electrical systems other than 220-240 V ~ 50/60 Hz.

SAVE THESE INSTRUCTIONS

WHAT'S IN THE BOX

Air Fryer



Parts + accessories



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

Remember to recycle!

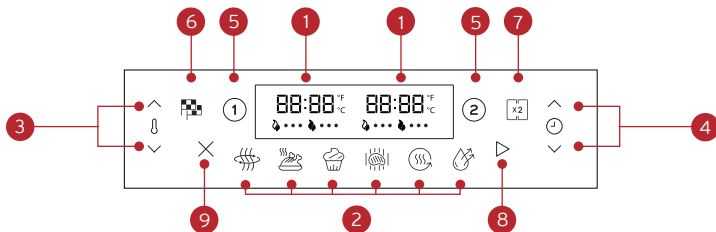
We care about the environment and have made this packaging easy to recycle. Please check your local recycling guidelines and recycle as much as you can.

Together, we can help keep our planet healthy.

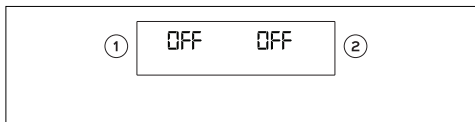
USING YOUR VORTEX™ DUAL

Control panel

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



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



Ready mode

When you power on the Vortex it will beep and the display will show **OFF** for both the Left ① and Right ② Basket Selectors. This is Ready mode - ready for you to select a basket.

If there is no activity for over 2 minutes the device enters Standby mode and the display will dim.

Getting to know the Smart Program icons

Utilise the Smart Programs to efficiently cook a variety of foods. Here is what the icons mean.

Air Fry	Roast	Bake	Grill	Reheat	Dehydrate
SyncFinish	SyncCook	Temperature	Time	Start	Cancel

Turn sounds On/Off

- When in Ready or Cooking modes, press and hold both the up (^) and down (v) symbols on the Time ⌚ for 5 seconds until the display shows **S On** or **S Off**.

Error alerts cannot be turned off.

Choosing the temperature scale

Cooking temperature can be displayed in either Fahrenheit (°F) or Celsius (°C).

- When in Ready or Cooking modes, press and hold both the up (^) and down (v) symbols on the Temperature ⬇ for 5 seconds until the display shows **°F** or **°C**.

Reset Smart Programs to original settings

Reset individual Smart Programs

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

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

Reset all Smart Programs

- In Ready mode, press and hold both the ① and ② buttons for 3 seconds until the Vortex beeps.

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

INITIAL SETUP

Unpack

1. Take your new Vortex™ Dual out of the box.
2. Remove all the packaging material from in and around the air fryer.
3. 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 Vortex Dual on a stable, level surface, away from combustible material and external heat sources. Do not place your Vortex Dual 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.

Opening and closing the Vortex baskets






To open or insert the baskets, simply press the Release Buttons on top of the handles. This allows for safe handling and ensures the baskets are securely locked during cooking.

An **OPEN** message will display when a basket is removed. This will change to **OFF** when the basket is correctly inserted, and the Vortex enters Ready mode.

Test run

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

To perform a test run:

1. Insert the cooking baskets, but do not add food.
2. Select basket ①.
3. The  Air Fry program activates by default.
4. Select ^ or v symbol to change  to 205°C.
5. Select ^ or v symbol to change  to 18 minutes.
6. Select basket ②.
7. The  Air Fry program activates by default.
8. Repeat steps 4. and 5. above.
9. Press  and the Vortex starts the test run.
10. When the display shows **Add Food**, wait 10 seconds for the program to resume (do not add any food).
11. When the display shows **Turn Food**, wait 10 seconds for the program to resume.
12. The display will show **End** after the cooking session is complete, let the Vortex cool down.
13. Refer to cooking instructions on page 14.

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

LET'S START COOKING!

The Vortex™ Dual uses rapid air circulation to cook food, giving you the crispy texture and rich 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 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, and/or property damage, do not block air intake or air vents.

What to cook

The cooking trays are 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 directly 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.



Cooking in one basket


How to cook using one basket at a time.






If cooking in both baskets go to page 21, Dual Basket Cooking.

Prepare your ingredients according to your recipe.

Preheat

1. Press the Release Button on top of the handle to insert the basket.
2. Press  (to cook in left basket) or  (to cook in right basket).

The Air Fry button  blinks and the display shows the default time and temperature.

3. Select the Smart Program (refer to page 10) you wish to use.
The default time and temperature are displayed for that Smart Program.
4. To quickly adjust the cooking time, press and hold the ^ or v symbols  to increase or decrease the time.
5. To adjust the cooking temperature, press and hold the ^ or v symbols  to increase or decrease it.
6. Press  to start cooking. The  symbol will show and the first indicator light will blink as the air fryer starts to preheat.
7. When all 3 preheat  indicator lights are on, the target temperature has been reached, and the display will show **Add Food**.

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

Cook

Refer to page 21 if cooking using both baskets.

1. Press the Release Button to remove the basket and place your food inside.
2. Press the Release Button to insert the basket into the air fryer.
3. Cooking begins and the cooking countdown timer starts.

Turn

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. Insert the basket again. Cooking continues.

Finish



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

The Vortex will beep in 1 minute intervals to remind you that cooking has completed.

Adjust Cooking Time and Temperature during cooking



Even after you've started a Smart Program, you can still fine-tune the cooking time and temperature or cancel.

Changing cooking time

1. Press **1** or **2** to select the basket you want to change.
2. Press **^** or **v** symbols  to increase or decrease cooking time.
3. Then press the  to confirm and cooking will continue.

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


Changing cooking temperature


1. Press ① or ② to select the basket you want to change.
2. Press ^ or v symbols  to increase or decrease the temperature.
3. Press  to confirm the change and cooking will continue.

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

Cancel cooking

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

1. Press ① or ② to select the basket you want to cancel.
2. Press  to cancel.

If you press  without selecting ① or ② first, you will cancel the Smart Programs for both baskets.


SMART PROGRAMS

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  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	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  as the Smart Program.




Bake

You can bake foods like breads, cakes, pastries and buns, with the Vortex™ 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  as the Smart Program.
- 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	177°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  as the Smart Program.
- There is no need to turn the food partway through cooking.

Reheat

Bring the crisp and crunch back to leftovers, 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  as the Smart Program.


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

Dehydrate

Dehydrating uses low heat over a long period of time to safely dry out food items, like dried fruit, herbs 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  as the Smart Program.
- There is no need to turn the food partway through cooking.

DUAL BASKET COOKING

The Vortex Dual has three convenient options for cooking in both baskets at the same time:

Dual Basket Cooking

Cook foods in each basket, using different Smart Programs and settings for each.

SyncCook™

Cook in both baskets, using the same Smart Program and settings for both.

SyncFinish™



Cook different foods in each basket, using different Smart Programs and settings for each, however, both baskets finish cooking at the same time.


How to cook in both baskets


1. Follow the instructions for Cooking on page 14 and any specific instructions for the Smart Program you want to use.
2. Set up your first program in the left basket select ①, including any changes to time and temperature settings.
3. Press ② to start setting up a second Smart Program in the right basket including any changes to time and temperature settings.
4. Then press ▶ and continue following the instructions for Cooking.

You can also start the first program in the right basket select ② and then set up the left basket select ①.

How to SyncCook





1. Follow the instructions for Cooking on page 14 and any specific instructions for the Smart Program you want to use.
2. After you've set up your first program (in either basket) but **DO NOT** press , instead press .

The SyncCook icon displays .

3. Then press  to confirm and continue following the instructions for Cooking.





Adjusting SyncCook settings

You can change the cooking time and temperature settings for both baskets whilst in SyncCook mode.


1. Press the ^ or v symbols on the  and/or  to change.
The  will remain on.
2. Then press  to confirm the changes.

Ending SyncCook

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

1. Press  or  to select the basket you'd like to change.
SyncCook stops and the  no longer displays.
2. Adjust the cooking time or temperature by pressing the ^ or v symbols.
3. Press  to confirm and cooking continues, with each basket cooking with its own program and settings.

How to SyncFinish



1. Follow the instructions for Cooking on page 14 and any specific instructions for the Smart Program you want to use.
2. Set up your first program in either basket (select ① or ②) including any changes to time and temperature settings.
3. Press ① or ② to select the other basket and start setting up a Smart Program in that basket, including any changes to time and temperature settings.
4. Press  SyncFinish.

The SyncFinish icon displays .

5. Press  and continue following the instructions for Cooking.

The air fryer will calculate the cooking times and start cooking each basket at the appropriate time so they finish together. Removing a basket during cooking will pause the other basket to keep it in sync.

Ending SyncFinish

You can end  if you need to make changes to the cooking programs by pressing  to cancel. After that, reselect a program and settings for each basket.

CLEANING

Clean your Instant Vortex™ Dual 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 trays	<ul style="list-style-type: none">• Dishwasher safe.*• The cooking trays have a non-stick coating. Avoid using metal utensils or scouring pads when cleaning.
Removable air frying basket	<ul style="list-style-type: none">• Clean with a damp cloth and mild dish soap.• Dishwasher safe
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 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	<ul style="list-style-type: none">• Clean with a soft, damp cloth or sponge. Wipe dry.

**Some discolouration may occur after washing in a dishwasher, 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 and OPEN is displayed on the panel.	Make sure the basket is fully inserted. The display will show OFF to confirm basket is locked into place.
Black smoke is coming from the air fryer	Using an oil with a low smoke point.	Press X to cancel the Smart Program, unplug the air fryer and allow it to cool to room temperature. Choose a neutral oil with a high smoke point.
	Food residue on the heating coil, in the cooking chamber or on the accessories.	Press X to cancel the Smart Program, unplug the air fryer 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, sausage, 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 Vortex™. 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 Pot™ Air Fryer information and help just waiting for you. Here are some of the most helpful resources.

Register your product

instantpot.co.uk/product-registration

Contact Customer Care

instantpot.co.uk/support
UKSupport@instantpot.com
EUSupport@instantpot.com
+44 (0) 3331 230051

Download the Instant Connect™ app

Discover guided cooking and recipes
Available at iOS and Android app stores

Cooking charts and more recipes

instantpot.co.uk/get-cooking

How-to videos, tips and more

instantpot.co.uk/getting-started

Replacement parts and accessories

instantpot.co.uk/product-category/instant

Join the community



Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
INAFB91-BK [Black]	Total 8 Litres Each basket 4 Litres	1550- 1850 W	220- 240V~ 50/60 Hz	7.04 kg	40 x 38 x 31 cm (L x W x H)
INAFB91-BK [Truffle]	Total 8 Litres Each basket 4 Litres	1550- 1850 W	220- 240V~ 50/60 Hz	7.04 kg	40 x 38 x 31 cm (L x W x H)

WARRANTY

Instant Brands (EMEA) Limited, Instant Pot Brands (Ireland) Limited, and Instant Pot 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. 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 instantpot.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. 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.

Please visit instantpot.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 instantpot.co.uk/contact-us. 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.

Within the UK:

Instant Brands (EMEA) Limited,
Floor 6, Block C, Dukes Court,
Duke Street, Woking,
GU21 5BH, UK
Email: UKSupport@instantpot.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@instantpot.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

Floor 6, Block C, Dukes Court,
Duke Street, Woking, GU21 5BH, UK

Instant Brands (Ireland) Limited

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

[instantpot.co.uk](https://www.instantpot.co.uk)

© 2025 Instant Pot Brands