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# *get started*

**INSTANT® VORTEX™ PLUS  
DUAL AIR FRYER 8QT**

USER MANUAL

**Instant®**

# Welcome

to your new Instant<sup>®</sup> Vortex<sup>™</sup> Plus!

This Instant Vortex Plus Dual 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!

Get started with your new Vortex Plus!



## **⚠️ WARNING**

Before using your new Vortex Plus, 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.

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## **Safety Instructions**

At Instant, we want you to feel comfortable using our products. This Instant Vortex Plus 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.*

**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.**

# **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 ~~crumb~~ 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 (such as CorningWare® stoneware) for air frying.

**DO NOT** block the vents on the air fryer. Leave at least ~~5 in~~ / 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 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 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 authorized 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.

## **⚠ 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 grounding plug. To reduce the risk of electric shock:

**ONLY** plug the power cord into a grounded electrical outlet.

**DO NOT** remove ground.

**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:**

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.



## **⚠ 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 [support@instanthome.com](mailto:support@instanthome.com).

**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.

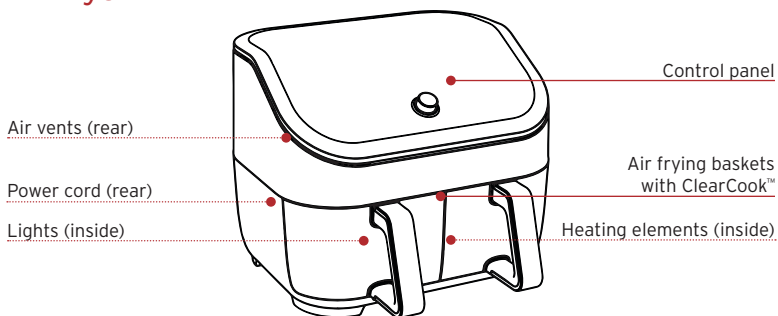
**DO NOT** rinse the appliance under tap.

**DO NOT** use the appliance in electrical systems other than ~~120 V ~ 60 Hz~~ for North America.

# **SAVE THESE INSTRUCTIONS**

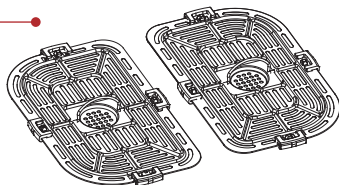
# WHAT'S IN THE BOX

## Air Fryer



## Parts + accessories

Cooking trays (2)



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

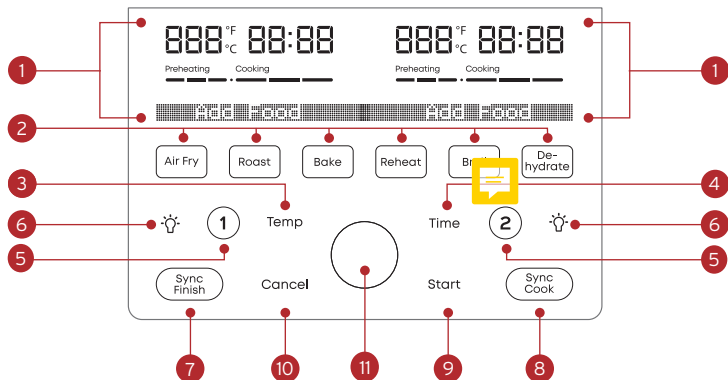
## **Remember to recycle!**

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™ PLUS

## 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. Light
7. SyncFinish
  - Set separate [programs](#) to end at the same time
8. SyncCook
  - Match right and left basket settings
9. Start
10. Cancel
11. Control [Panel](#)

## Turning the sound On/Off

You can set notification sounds to ON or OFF.

- When in Ready or cooking modes, 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.

- When in Ready or Cooking modes, press and hold **Temp** 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

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

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

# INITIAL SETUP

## Unpack

1. Remove your new Vortex™ Plus 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 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 ~~5 in /~~ 13 cm of space above and around all sides of the appliance to allow for sufficient air flow.

## Test run

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

### To perform a test run:

1. Follow the instructions for cooking on page 14.
2. Insert the cooking basket, but do not add food.
3. Select basket 1.
4. The Air Fry ~~program~~ [program](#) activates by default.
5. Change the cooking temperature to ~~400°F /~~ 205°C.

6. Change the cooking time to 18 minutes.
7. Select basket **2**.
8. The Air Fry ~~program~~ activates by default.
9. Change the cooking temperature to ~~400°F~~ / 205°C.
10. Change the cooking time to 18 minutes.
11. Press **Start** and the air fryer starts the test run.
12. When the display shows **Add Food**, just wait 10 seconds for the ~~program~~ to resume (do not add any food).
13. When the display shows **Turn Food**, just wait 10 seconds for the ~~program~~ to resume.
14. After the cooking session is done, let the unit cool.

*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 flavor 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 in

The cooking basket and cooking tray 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 right 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.

## How to cook

These instructions explain how to cook using one basket at a time. See page 20 for information on using both baskets.

### Prep

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

### Preheat

1. Insert the cooking basket into the air fryer.
2. Press **1** (to cook in left basket) or **2** (to cook in right basket).

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

3. If you want to select a smart program other than Air Fry, press the button for the program you want to use.

*The default time and temperature are displayed for that smart program.*

4. If you want to adjust the cooking time, press **Time** and use the Control Dial to increase or decrease it.
5. If you want to adjust the cooking temperature, press **Temp** and use the Control Dial to increase or decrease it.
6. Press **Start** to begin. The status bar shows **Preheating**.
7. When the cooker reaches the target temperature, the display shows **Add Food**.

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



## Cook

To cook using both baskets at the same time, see the instructions on page 20.

1. Remove the cooking basket and place your food into the basket.
2. Insert the cooking 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 air fryer beeps after 5 minutes, 20 minutes, and 60 minutes to remind you that cooking has completed.*

## Changing cooking time during cooking

You can change the cooking time after you've started a smart program:

1. Press **1** or **2** to select the basket you want to change.
2. Press **Time** and use the Control Dial to increase or decrease it.
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 program:

1. Press **1** or **2** to select the basket you want to change.
2. Press **Temperature** and use the Control Dial to increase or decrease it.
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 cooking during 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 **Cancel**.

*If you press **Cancel** without selecting a basket, both baskets will be canceled.*

## SMART PROGRAMS

### Air Fry

You can air fry foods like fries, 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)

#### To air fry

- Follow the basic instructions for Cooking.
- Select "Air Fry" 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	<del>400°F</del> / 205°C	<del>180°F</del> / 82°C	<del>400°F</del> / 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 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	<del>350°F</del> / 176°C	<del>180°F</del> / 82°C	<del>400°F</del> / 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 Program.
- There is no need to turn the food partway through cooking.

Leave approximately ~~1 in~~ / 2.5 cm of space around all sides of the baking dish to allow heat to circulate evenly.

## Broil

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

Setting	Default	Minimum	Maximum
Temperature	<del>400°F</del> / 205°C	<del>400°F</del> / 205°C	<del>450°F</del> / 232°C
Cooking Time	6 minutes (00:06)	1 minute (00:01)	30 minutes (00:30)

### To broil

- Follow the basic instructions for Cooking.
- Select “Broil” as the Smart Program.
- 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	<del>130°F</del> / 54°C	<del>95°F</del> / 35°C	<del>175°F</del> / 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 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	<del>280°F</del> / 138°C	<del>120°F</del> / 49°C	<del>360°F</del> / 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 Program.

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

## USING BOTH BASKETS

The Vortex™ Plus Dual Air Fryer let you use cook in both baskets at the same time, with 3 options:

### Cook in both baskets

Cook in both baskets at the same time, using different programs and settings.

### SyncCook

Cook in both baskets at the same time, using the same program and settings for both.

### SyncFinish

Cook in both baskets at the same time, using different programs and settings for each, but 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 if you want.
3. Press 2 to start setting up a second smart program in the right basket including any changes to time and temperature settings if you want.
4. Then press **Start** 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 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 baskets (SyncCook will remain ON) by adjusting the cooking time or temperature.
- You can change the cooking time and temperature settings for either basket (SyncCook will turn OFF) by pressing **1** or **2** to select a basket to change and then adjusting the cooking time or temperature.
- If you remove one basket during cooking, the other basket will keep cooking. The display will still show the SyncCook icon, but the cooking times will be different in the two baskets.

## Ending SyncCook

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

1. Press **1** or **2** to select the basket 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 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 if you want.
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 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 basket at the appropriate time so they finish together.*

### About SyncFinish

- If you need to remove one of the baskets during cooking, cooking in the other basket will pause to keep the two in sync.

### Ending SyncFinish

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



## CLEANING

Clean your Instant Vortex™ Plus 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"><li>• Dishwasher safe.*</li><li>• The cooking trays have a non-stick coating. Avoid using metal utensils or scouring pads when cleaning.</li></ul>
Removable air frying basket	<ul style="list-style-type: none"><li>• Clean with a damp cloth and mild dish soap.</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 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.	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 <a href="#">Program</a> , unplug the cooker and allow it to cool to room temperature.  Choose a neutral oil with a high smoke point, <del>such as Canola, Avocado, Soybean, Safflower, or Rice Bran.</del>
	Food residue on the heating coil, in the cooking chamber or on the accessories.	Cancel the Smart <a href="#">Program</a> , 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 <a href="#">Consumer</a> Care.
White smoke is coming from the air fryer	Cooking foods with a high fat content, such as bacon, sausage, and hamburger	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 <a href="#">vaporizing</a> , 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™ Plus. Here are the actions you should take to fix the problem.

Problem	Cause	Solution
E1	Open circuit.	Contact <a href="#">Consumer</a> Care.
E2	Temperature sensor short circuit.	Contact <a href="#">Consumer</a> Care.

## LEARN MORE

There's a whole world of Instant® Air Fryer information and help just waiting for you. Here are some of the most helpful resources.

### Register your product

[Instanthome.com/register](https://instanthome.com/register)

### Contact Consumer Care

In the Instant Brand Connect app

[Instanthome.com/customer-care-center](https://instanthome.com/customer-care-center)

[support@instanthome.com](mailto:support@instanthome.com)

### Instant Brands Connect App with 1000+ recipes

[Instanthome.com](https://instanthome.com)

iOS and Android app stores

### Cooking charts and more recipes

[Instanthome.com](https://instanthome.com)

### How-to videos, tips and more

[Instanthome.com](https://instanthome.com)

### Replacement parts and accessories

[Instanthome.com](https://instanthome.com)

### Join the community



## Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
DAF8132BK [Black]	<b>Total</b> <del>8 Quarts</del> 7.5 Litres <b>Each basket</b> <del>4 Quarts</del> 3.7 Litres	1700 W	<del>120V/</del> <del>60Hz</del>	<del>16.42 lb</del> 7.45 kg	<del>in: 15.12 L x 15.87</del> <del>W x 12.48 H</del> cm: 38.4 L x 40.3 W x 31.7 H
DAF8132SS [Stainless]	<b>Total</b> <del>8 Quarts</del> 7.5 Litres <b>Each basket</b> <del>4 Quarts</del> 3.7 Litres	1700 W	<del>120V/</del> <del>60Hz</del>	<del>17.42 lb</del> 7.9 kg	<del>in: 15.12 L x 15.87</del> <del>W x 12.48 H</del> cm: 38.4 L x 40.3 W x 31.7 H

# WARRANTY

## One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Instant Brands LLC ("Instant Brands") by the original appliance owner and is not transferable. Proof of original purchase date and, if requested by Instant Brands, return of your appliance, is required to obtain service under this Limited Warranty. Provided the appliance was used in accordance with the use & care instructions, Instant Brands will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire twelve (12) months from the date of receipt. Failure to register your product will not reduce your warranty rights. The liability of Instant Brands, if any, for any allegedly defective appliance or part will not exceed the purchase price of a comparable replacement appliance.

## What is not covered by this warranty?

- Products purchased, used, or operated outside of the United States and Canada.
- Products that have been modified or attempted to be modified.
- Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God, or repair by anyone unless directed by an Instant Brands representative.
- Use of unauthorized parts and accessories.
- Incidental and consequential damages.
- The cost of repair or replacement under these excluded circumstances.

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To obtain warranty service, please contact our Consumer Care Department by email to [support@instanthome.com](mailto:support@instanthome.com). You can also create a support ticket online at [www.instanthome.com](http://www.instanthome.com). 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.



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