

get started

INSTANT™ VORTEX™
PLUS DUAL AIR FRYER

Instant™

Welcome

Welcome to your new Instant™ Vortex™ 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!



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



Download the **Instant Brands Connect 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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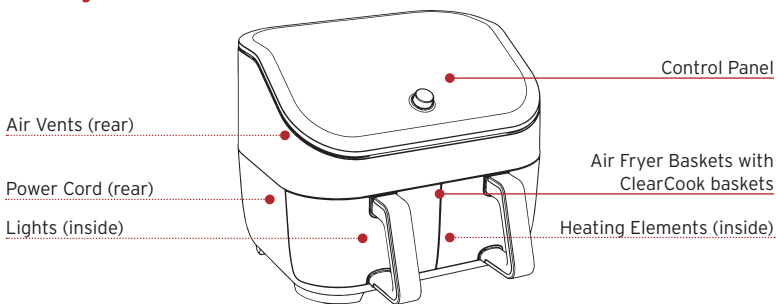
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Product specifications

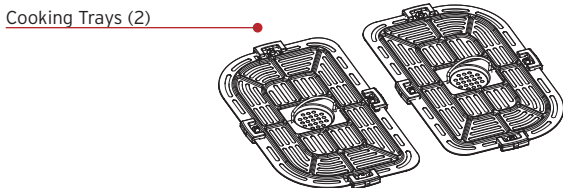
| Model | Volume | Wattage | Power | Weight | Dimensions |
|--------------------------|--|------------|----------------------|----------|---------------------------------|
| DAF8132BK [Black] | Total 7.6 Litres Each basket 3.8 Litres | 1450-1700W | 220-240V~ 50-60Hz | 7.45 kgs | cm: 38.4 L x 40.3 W x 31.7 H |
| DAF8132SS [Stainless] | Total 7.6 Litres Each basket 3.8 Litres | 1450-1700W | 220-240V~ 50-60Hz | 7.9 kgs | cm: 38.4 L x 40.3 W x 31.7 H |

WHAT'S IN THE BOX

Air Fryer



Parts + accessories



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

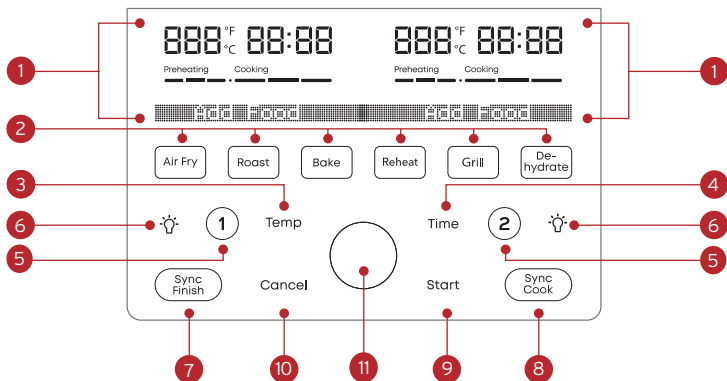
Remember to recycle!

We 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 Programmes
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 programmes 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 Programmes to original settings

Reset individual Smart Programmes

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

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

Reset all Smart Programmes

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

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

INITIAL SET UP

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. See page 13 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 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 6.
2. Insert the cooking basket, but do not add food.
3. Select basket 1.
4. The Air Fry programme 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 programme 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 programme to resume (do not add any food).
13. When the display shows **Turn Food**, just wait 10 seconds for the programme 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 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, 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 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.

How to cook

These instructions explain how to cook using one basket at a time. See below 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 programme other than Air Fry, press the button for the programme you want to use.

The default time and temperature are displayed for that smart programme.

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.

There is no preheating time for the Reheat smart programme.

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 Grill only.

Cook

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**.

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 basket 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 basket again. Cooking continues.

Finish

- When the smart programme completes, the air fryer 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.*

Cooking in both baskets

Read the instructions for "using both baskets" on page 10 to learn how to:

- Use both baskets with different settings.
- Use both baskets with matching settings.
- Use both baskets with different settings, and have both programmes finish at the same time.

Changing cooking time during cooking

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

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 temperature after you've started a smart programme:

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 programme:

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 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 | 400°F / 205°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 | 350°F / 176°C | 180°F / 82°C | 400°F / 205°C |
| Cooking Time | 20 minutes (00:20) | 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 | 400°F / 205°C | 400°F / 205°C |
| Cooking Time | 6 minutes (00:06) | 1 minute (00:01) | 30 minutes (00:30) |

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 fries, 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) |

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 programmes and settings.

SyncCook

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

SyncFinish


Cook in both baskets at the same time, using different programmes 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 6 and any specific instructions for the smart programme you want to use.
2. Set up your first programme 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 programme 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 programme 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 6 and any specific instructions for the smart programme you want to use.
2. After you've set up your first programme (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.

How to SyncFinish

1. Follow the instructions for Cooking on page 7 and any specific instructions for the smart programme you want to use.
2. Set up your first programme 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 programme 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 SyncCook

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

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 programme and settings.

Ending SyncFinish

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

CLEANING

Clean 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 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 discolouration may occur after machine washing, but this will not affect the cooker's safety or performance.*

Get the full User Manual

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

Contact Consumer Care

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

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Cooking charts and more recipes

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