

get started

INSTANT® **INDOOR**
AIR FRYER AND GRILL
USER MANUAL

Instant®

Welcome

to your new Instant Indoor Air Fryer and Grill!

This Instant® Indoor Air Fryer and Grill combines the best features of a countertop grill with an air fryer, so you can cook with less oil and less hassle and with authentic charbroil taste. We hope you fall in love with Instant grilling and enjoy delicious meals for years to come!

Get started!



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IMPORTANT SAFEGUARDS

⚠ WARNING

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

READ ALL INSTRUCTIONS

Before using your new appliance, please read all instructions, including the Safety Information below. Keep this manual for reference.

Placement

- **DO** place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.
- **DO** make sure all parts are dry and free of food debris before use.
- **DO NOT** place the appliance on butcher block, other wood surfaces, Formica, laminate or other combustible surfaces.
- **DO NOT** place the appliance on or close to a gas or electric burner, stove or oven.
- **DO NOT** use the appliance near water, an external heat source or flame.
- **DO NOT** use outdoors. Keep out of direct sunlight.
- **DO NOT** place on anything that may block the vents on the appliance.

General Use

- **DO** use the appliance's handles when opening the lid.
- **DO** use oven mitts when removing accessories.
- **DO** place hot accessories on a heat-resistant surface, hotpad or trivet.
- **DO NOT** touch the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot.
- **DO NOT** cover the basket, cooking tray or any part of the oven with foil. This will cause overheating of the oven, which may result in personal injury, fire, and/or property damage.
- **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 by or near children and persons with reduced physical, sensory or mental 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, except when using the Dehydrate program.

Air Frying Cautions

When the air fryer is in operation, hot air is released through the air vents. Keep your hands and face away from the air vents and take extreme caution when removing hot accessories from the appliance.

Failure to do so may result in personal injury and/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** use caution when using cooking containers made of materials other than metal or glass. Failure to do so may result in personal injury, fire and/or property damage.
- **DO** use extreme caution when removing the basket/grill plate or disposing of hot cooking residue.
- **DO NOT** use a ceramic-coated or stoneware pot 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 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.
- **DO NOT** use this appliance for deep frying foods.
- **DO NOT** use this appliance for making popcorn
- **DO NOT** pour oil into the cooking container. Using excess cooking oil could cause fire and result in personal injury and/or property damage.

⚠ WARNING

- **DO NOT** use pressurized, aerosol oil sprays, since they contain chemicals that can damage the non-stick finish of the cooking basket and tray. If needed, spray food lightly with oil with a high smoke point (such as refined avocado oil, safflower oil, refined sunflower oil, refined peanut oil, canola oil and refined coconut oil) from a non-aerosol, pump-style cooking spray before placing in the basket.
- **DO NOT** use this appliance for making popcorn.
- 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, allow to cool, then clean thoroughly. For further information refer to 'Troubleshooting'.

Overfill During Cooking

- **DO NOT** overfill the unit when air frying. Overfilling may cause food to contact the heating element, which may result in personal injury, fire, and/or property damage. Only place food in a single layer and do not stack food. For units with an air frying basket, do not fill more than 3/4 full. Best air frying results require air circulating through the food.
- **DO NOT** allow food to contact the heating element.

Accessories

- **DO** use only accessories or attachments authorized by Instant Pot Brands. The use of parts, accessories or attachments not recommended by the manufacturer may cause a risk of electric shock or other personal injury, fire 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.

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.

⚠ WARNING

- **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 used to reduce the hazards resulting from grabbing, entanglement or tripping. **WARNING:** Hot spilled food can cause serious burns.

- **DO** keep appliance and power cord away from children.
- **DO NOT** let the power cord hang over edges of tables or counters.
- **DO NOT** let the power cord touch hot surfaces or open flame, including a stovetop.
- **DO NOT** use below-counter power outlets.

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 the grounding prong on the electrical plug.
- **DO NOT** use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

Electrical Cautions

This 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.
- **DO** regularly inspect the appliance and power cord for any signs of damage or fraying.
- **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 Consumer Care by email at **support@instantpot.com**.

⚠ WARNING

- **DO NOT** attempt to dislodge food while the appliance is plugged into an electrical outlet, as this may cause electric shock, burns or 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 or other personal injury, fire and/or property damage, and will void the warranty. For assistance, contact Consumer Care by email at **support@instantpot.com**.
- **DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.
- **DO NOT** immerse the power cord, plug or the appliance in water or other liquid.
- **DO NOT** clean the appliance by rinsing it under a faucet.
- **DO NOT** use the appliance in electrical systems other than 120 V ~ 60 Hz for North America.

SAVE THESE INSTRUCTIONS

⚠ WARNING

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

WHAT'S IN THE BOX

Indoor Air Fryer and Grill

Removable Glass Lid

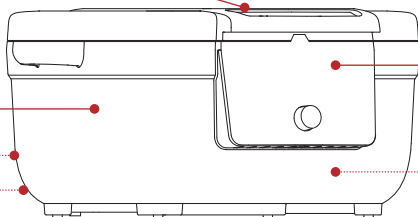
Cooking Chamber
(inside)

Filter Door (rear)

Power Cord (rear)

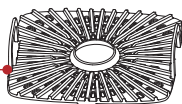
Control Panel

Air Vents and
Air Vent Cover (rear)



Parts and accessories

Grill Plate

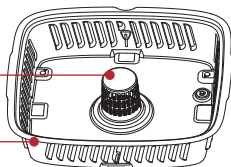


Air Fry Tray



EvenHeat Core

Cooking Basket



Removable
Oil Collector



OdorErase™ Filter



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.

INITIAL SET UP

Unpack

1. Remove your new Indoor Air Fryer and Grill from the box.
2. Remove all the packaging material from in and around the air fryer grill.
3. Make sure to remove all the accessories from inside the air fryer grill chamber.
4. Don't remove the safety warning stickers or the rating label from the air fryer grill.

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 indoor Air Fryer on a stable, level, non-combustible surface, away from combustible material and external heat sources. Do not place your Indoor Air Fryer and Grill on top of another appliance, such as a stove.
2. Make sure to leave at least 5" / 13 cm of space above and around all sides of the appliance to allow for sufficient air flow.

Turn on the Indoor Air Fryer and Grill

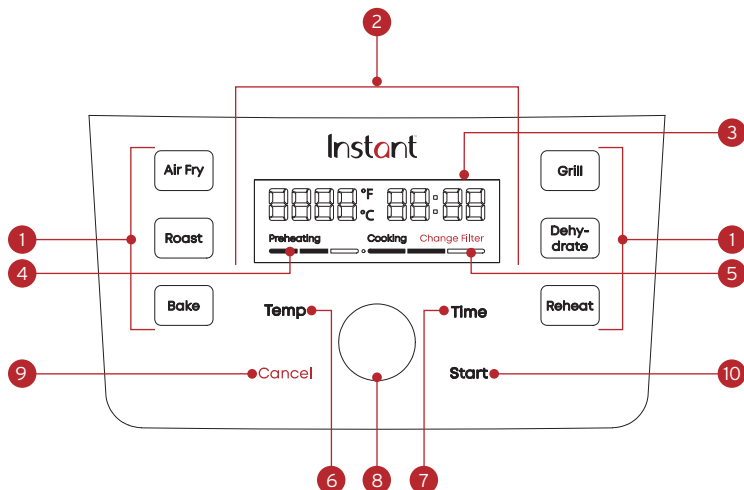
1. Plug the Indoor Air Fryer and Grill into an electric outlet. The Control Panel will light up.
2. When the display shows **Off**, the unit is ready for cooking.

If your Instant Indoor Air Fryer and Grill is left inactive for over 2 minutes, the display will dim. Press any button or the Control Dial to return to ready mode.

USING YOUR INDOOR AIR FRYER AND GRILL

Control panel

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



1. Smart Program buttons
 - Air Fry
 - Roast
 - Bake
 - Grill
 - Dehydrate
 - Reheat
2. Time/Temperature
 - Cooking time
 - Cooking temperature
 - Fahrenheit/Celsius indicator
3. Status Bar
4. Cooking status
5. Change filter alert
6. Temp button
7. Time button
8. Control Dial
 - Used to select time and temperature
9. Cancel button
10. Start button

Turning sound On/Off

- While the display shows **OFF**, press and hold **Time** and **Temp** for 5 seconds.

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 the display shows **OFF**, press and hold **Temp** for 5 seconds, until display shows either °F or °C.

Reset Smart Programs to original settings

Reset individual Smart Programs

- While the display shows **OFF** or is in cooking mode, press and hold one of the Smart Program buttons for 3+ seconds.

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

Reset all Smart Programs

- While the display shows **OFF**, press and hold the **Control Dial** for 3+ seconds.

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

Cancel active cooking program

You can cancel any cooking program at any time.

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

Change the OdorErase™ filter

When the display shows **Change Filter**, it's time to replace the filter. Visit instantpot.com to purchase compatible filters, designed to work with your unit. See page 25 for more details.

1. Make sure the unit is not in use and turned off and unplugged.
2. Open the filter panel door on the back of the unit, carefully remove the old filter, and dispose of it properly.
3. Remove a new filter from its packaging.
4. Insert the new filter into the filter housing and close the panel door.
5. Press **Bake** and **Reheat** together for 3 seconds to reset the filter sensor. The display should no longer show **Change Filter**.

Empty the oil collector

Each time you cook with the Indoor Air Fryer and Grill, you'll need to check the oil collector and empty it.

1. Make sure the unit is not in use, turned off, and at room temperature.
2. Carefully remove the oil collector.
3. Empty any oil out of the collector and properly dispose of the oil.
4. Clean the oil collector in the dishwasher (top rack) or by hand with mild dish soap. Dry thoroughly.
5. Carefully replace the oil collector into the air fryer grill base.

GRILL

You can grill meats and veggies for delicious results with less smoke and mess.

Setting	Default	Minimum	Maximum
Temperature	Level 5 (500° F)	Level 1 (400° F)	Level 5 (500° F)
Cooking Time	15 minutes (00:15)	1 minute (00:01)	1 hour (01:00)

Cooking Timetable

Frozen/ Fresh	Food	Item	Amount	Temperature	Time	Internal Temp
Canned	Fruit	Pineapple	1 can or 8-10 slices	L 5 (500° F)	8-10 min	n/a
Fresh	Fruit	Pineapple	1-1/2 lb or 4-5 slices	L 5 (500° F)	10-12 min	n/a
Fresh	Fruit	Melon	1/2 lb or 4-6 slices	L 5 (500° F)	3-5 min	n/a
Fresh	Vegetable	Cauliflower	1 lb (florets)	L 5 (500° F)	12-15 min	n/a
Fresh	Vegetable	Broccoli	1 lb (florets)	L 5 (500° F)	5-8 min	n/a
Fresh	Vegetable	Asparagus	1 lb	L 5 (500° F)	2-4 min	n/a
Fresh	Vegetable	Portobello mushroom	4	L 5 (500° F)	8-10 min	n/a
Fresh	Vegetable	Corn on the cob	4	L 5 (500° F)	13-15 min	n/a
Fresh	Vegetable	Zucchini	1 lb or 6-8 slices	L 5 (500° F)	8-10 min	n/a
Fresh	Cheese	Cheese halloumi	1/2 lb or 6-8 slices	L 5 (500° F)	2-3 min	n/a
Fresh	Pork	Baby back ribs	1-1/2 lb	L 4 (475° F)	30-45 min	200° F
Fresh	Pork	Pork chops	1 lb	L 4 (475° F)	5-8 min	145° F
Fresh	Pork	Pork skewers	320 g or 4 skewers	L 4 (475° F)	10-12 min	145° F
Fresh	Pork	Sausage	500 g or 5 pcs	L 2 (425° F)	10-12 min	160° F
Fresh	Pork	Chorizo	500 g or 5 pcs	L 4 (475° F)	12-15 min	160° F
Fresh	Poultry	1/4 chicken	2 pcs	L 4 (475° F)	30-35 min	165° F

Frozen/ Fresh	Food	Item	Amount	Temperature	Time	Internal Temp
Fresh	Poultry	Chicken breast	1 lb or 3-4 pcs	L 4 (475° F)	12-15 min	165° F
Frozen	Poultry	Chicken breast	1-1/2 lb or 5 pcs	L 3 (450° F)	20-25 min	165° F
Frozen	Poultry	Chicken kebab	320 g or 4 skewers	L 3 (450° F)	10-12 min	165° F
Fresh	Poultry	Chicken kebab	320 g or 4 skewers	L 5 (500° F)	8-10 min	165° F
Fresh	Beef	Hot dogs	1 lb or 6 hot dogs	L 5 (500° F)	5 min	160° F
Fresh	Beef	Tenderloin	1 lb or 2 steaks (1.25-in thick)	L 5 (500° F)	7-8 min	Medium-rare
Fresh	Beef	Sirloin	580-600 g or 2 steaks (1-in thick)	L 5 (500° F)	11-12 min 14-15 min	Medium-rare (135° F) Well done (160° F)
Fresh	Beef	Rib-eye steak	2 lb or 2 steaks (1-in thick)	L 5 (500° F)	7-8 min	Medium-rare
Fresh	Beef	Burger patties	4 pcs	L 5 (500° F)	5-6 min	160° F
Frozen	Beef	Burger patties	4 pcs	L 5 (500° F)	12-13 min	160° F
Fresh	Beef	Beef medallions	4 pcs (1.5-in thick)	L 5 (500° F)	8-9 min	Medium-rare
Fresh	Seafood	Salmon	1 lb or 4-6 pcs	L 5 (500° F)	10-12 min	145° F
Frozen	Seafood	Salmon	1 lb or 4-5 pcs	L 4 (475° F)	12-15 min	145° F
Fresh	Seafood	Shrimp	1 lb	L 5 (500° F)	2-3 min	n/a
Frozen	Seafood	Shrimp	1 lb	L 5 (500° F)	3-5 min	n/a

To grill

Prep

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

Cook

1. Insert the cooking basket and grill plate into the cooking chamber and close the lid.
2. Press **Grill**; the button flashes and the display shows the default time and temperature settings, indicated as L1-L5.
3. If you want to change the cooking settings, press **Temp** or **Time** and use the Control Dial to make changes.
4. Press **Start** to begin. The cooking program starts and the Status Bar shows **Preheating**.
5. When the cooker reaches the target temperature, the display shows **Add Food**.
6. Open the lid, place the food onto the grill plate, and close the lid.

Turn

1. Part way through the cooking cycle the display shows **Turn Food**.
2. Open the lid and carefully turn, flip, or rotate your food.
*If you do not open the lid after **Turn Food** displays, cooking will proceed after 10 seconds.*
3. Close the lid. Cooking continues.

Finish

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

The air fryer grill beeps every minute for 10 minutes to remind you that cooking has completed. You will still hear the fan running for up to 5 minutes after grilling in order to cool the surface.

AIR FRY

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

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)

Cooking Timetable

Frozen/ Fresh	Food	Item	Amount	Temperature	Time	Internal Temp
Frozen	Vegetable	Falafel	1 lb	400° F	8-10 min	n/a
Frozen	Vegetable	French fries	1 lb	400° F	14-16 min	n/a
Frozen	Vegetable	French fries	1.5 lb	400° F	18-20 min	n/a
Frozen	Cheese	Mozzarella sticks	1 lb	400° F	8-10 min	n/a
Fresh	Cheese	Nachos		400° F	3-5 min	n/a
Fresh	Poultry	Chicken wings	1 lb	400° F	23-25 min	165° F
Fresh	Poultry	Chicken wings	2 lb	400° F	28-30 min	165° F
Frozen	Poultry	Chicken nuggets	1 lb	400° F	10-12 min	165° F
Frozen	Poultry	Chicken strips	1 lb	400° F	12-15 min	165° F
Frozen	Poultry	Chicken wings (breaded)	1 lb	400° F	15-17 min	165° F
Frozen	Poultry	Chicken wings	1 lb	400° F	25 min	165° F
Frozen	Poultry	Chicken wings	2 lb	400° F	30 min	165° F
Fresh	Pork	Bacon	4-6 strips	380° F	12-15 min	145° F
Frozen	Seafood	Fish sticks	1 lb	400° F	10-12 min	165° F
Frozen	Snack	Pizza pockets	4 pcs	400° F	23-25 min	n/a
Frozen	Snack	Mini pizza	4 pcs	400° F	12 min	n/a

To air fry

Prep

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

Cook

1. Place the air fry tray into the cooking basket, then place both into the cooking chamber. Close the lid.
2. Press **Air Fry**; the button flashes and the display shows the default time and temperature settings.
3. If you want to change the cooking settings, press **Temp** or **Time** and use the Control Dial to adjust the temperature and cooking time.
4. Press **Start** to begin. The cooking program starts and the Status Bar shows **Preheating**.
5. When the cooker reaches the target temperature, the display shows **Add Food**.
6. Open the lid, place your food onto the air fry tray, and close the lid.

Turn

1. Part way through the cooking cycle the display shows **Turn Food**.
2. Open the lid and carefully turn, flip, or rotate your food.
*If you do not open the lid after **Turn Food** displays, cooking will proceed after 10 seconds.*
3. Close the lid. Cooking continues.

Finish

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

The air fryer grill beeps every minute for 10 minutes to remind you that cooking has completed.

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	40 minutes (00:40)	1 minute (00:01)	1 hour (01:00)

Cooking Timetable

Frozen/ Fresh	Food	Item	Amount	Temperature	Time	Internal Temp
Fresh	Vegetable	Cauliflower (florets)	1 lb	380° F	15 min	n/a
Fresh	Vegetable	Mini potatoes	1 lb	385° F	20-22 min	n/a
Fresh	Vegetable	Broccoli (florets)	1 lb	400° F	5-7 min	n/a
Fresh	Poultry	Drumsticks	1 lb or 4-5 pcs	380° F	37 min	165° F
Fresh	Poultry	Drumsticks	2 lb or 8-10 pcs	380° F	42 min	165° F
Fresh	Poultry	Chicken whole (divided in 2)		370° F	45-60 min	165° F
Fresh	Seafood	Salmon	1 lb or 4-5 pcs	400° F	15-18 min	145° F

To roast

Prep

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

Cook

1. Insert the cooking basket with the air fry tray into the cooking chamber and close the lid.
2. Press **Roast**; the Roast button flashes and the display shows the default time and temperature settings.
3. If you want to change the cooking settings, press **Temp** or **Time** and use the Control Dial to adjust the temperature and cooking time.
4. Press **Start** to begin. The cooking program starts and the Status Bar shows **Preheating**.
5. When the cooker reaches the target temperature, the display shows **Add Food**.
6. Open the lid, place the food onto the air fry tray, and close the lid.

Finish

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

The air fryer grill beeps every minute for 10 minutes to remind you that cooking has completed.

BAKE

You can bake foods like breads, cakes, pastries and buns, with the Indoor Air Fryer and Grill as your own “mini oven”.

Setting	Default	Minimum	Maximum
Temperature	350°F / 176°C	180°F / 82°C	400°F / 205°C
Cooking Time	30 minutes (00:30)	1 minute (00:01)	1 hour (01:00)

Cooking Timetable

Frozen/ Fresh	Food	Item	Amount	Temperature	Time	Internal Temp
Fresh	Bread	Brioche, sandwich loaf	2 (8 in x 4 in x 2.5 in) loaf pans, 300-320 g dough per each pan	350° F	30 min	190° F- 200° F
Fresh	Bread	Banana bread	2 (7.3 in x 5.4 in x 2 in) loaf pans, 330-340 g batter per each pan	350° F	40 min	n/a
Fresh	Cake	Carrot cake loaf	2 (8 in x 4 in x 2.5 in) loaf pans, 400 g batter per each pan	350° F	40 min	n/a
Fresh	Cake	Box cake	2 (8 in x 4 in x 2.5 in) loaf pans, 400 g batter per each pan	350° F	30 min	n/a
Fresh	Muffin	Banana blueberry muffins	6 (ramekin)	350° F	15 min	n/a
Fresh	Cookie	Chocolate cookies	6 to 8 (15-20 g each) directly on the bottom of the basket	350° F	12-14 min	n/a
Frozen	Pastry	Spanakopita	6 pcs	380° F	10-12 min	n/a

What to bake in

You can bake many foods right in the cooking basket. For foods that require a pan, you can use an aluminum foil pan that fits inside the cooking chamber.

If you're using a pan, make sure there is approximately 1"/2.5 cm of space between the pan and the sides of the cooking chamber to allow heat to circulate evenly.

To bake

Prep

1. Prepare the ingredients according to your recipe.

Cook

1. Place the cooking basket into the cooking chamber. Close the lid.
2. Press **Bake**; the Bake button flashes and the display shows the default time and temperature settings.
3. If you want to change the cooking settings, press **Temp** or **Time** and use the Control Dial to adjust the temperature and cooking time.
4. Press **Start** to begin. The cooking program starts and the Status Bar shows **Preheating**.
5. When the cooker reaches the target temperature, the display shows **Add Food**.
6. Open the lid. If you're using the cooking basket, place your food into the basket. If you're using an aluminum cooking pan, place it into the cooking basket. Close the lid.

Finish

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

The air fryer grill beeps every minute for 10 minutes to remind you that cooking has completed.

REHEAT

Bring the crisp and crunch back to leftover fries and pizza in just a few minutes.

Setting	Default	Minimum	Maximum
Temperature	300°F / 148°C	300°F / 148°C	400°F / 205°C
Cooking Time	5 minutes (00:05)	1 minute (00:01)	30 minutes (00:30)

Cooking Timetable

Frozen/ Fresh	Food	Item	Amount	Temperature	Time	Internal Temp
Fresh	Poultry	Drumsticks	2 lb or 8-10 pcs	300° F	20 min	165° F
Fresh	Poultry	Chicken	half	300° F	15 min	165° F
Fresh	Seafood	Shrimp	1 lb	300° F	8 min	165° F
Fresh	Snack	Pizza	2-4 slices	300° F	10 min	n/a

To reheat

Cook

1. Place the food in the cooking basket with air fry tray, insert it into the cooking chamber, and close the lid.
2. Press **Reheat**; the display shows the default time and temperature settings.
3. If you want to change the cooking settings, press **Temp** or **Time** and use the Control Dial to adjust the temperature and cooking time. Then press **Start** to accept the new settings.

Finish

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

The air fryer grill beeps every minute for 10 minutes to remind you that cooking has completed.

DEHYDRATE

Prepare jerky, dried fruit and fruit chips or even veggie sticks.

Setting	Default	Minimum	Maximum
Temperature	125°F / 52°C	105°F / 41°C	165°F / 74°C
Cooking Time	7 hours (07:00)	1 hour (01:00)	72 hours (72:00)

Cooking Timetable

Frozen/ Fresh	Food	Item	Amount	Temperature	Time
Fresh	Fruit	Apple chips	1/2 apple (2 mm thick)	125° F	7-8 hours
Fresh	Fruit	Mango chips	1/2 mango (2 mm thick)	150° F	6-7 hours
Fresh	Fruit	Banana	2 bananas (0.8 in thick)	150° F	6 hours
Fresh	Vegetable	Kale	2 bundles (max)	125° F	2 hours
Fresh	Meat	Beef jerky	300 g (1/8 in thick)	165° F	5-6 hours

To dehydrate

Cook

1. Place the air fry tray into the cooking basket, place your food onto the air fry tray, insert it into the cooking chamber and close the lid.
2. Press **Dehydrate**; the display shows the default time and temperature settings.
3. If you want to change the cooking settings, press **Temp** or **Time** and use the Control Dial to adjust the temperature and cooking time. Then press **Start** to accept the new settings.

Finish

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

The grill beeps every minute for 10 minutes to remind you that cooking has completed.

CLEANING

Clean your Instant Air Fryer Grill 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

DO NOT immerse power cord, plug or the appliance in water or other liquid, which may result in electric shock.

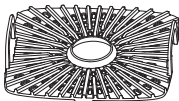
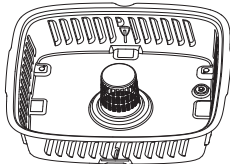


Part	Cleaning instructions
Cooking Basket Air Fry Tray Removable Oil Collector Removable Glass Lid	<ul style="list-style-type: none">• Dishwasher safe (oil collector top rack only).• Or hand wash with a soft damp cloth and mild dish soap.• Do not use abrasive cleaners or metal utensils.
Air Vent Cover Grill Plate	<ul style="list-style-type: none">• Hand wash with a soft cloth and mild detergent.• Do not use abrasive cleaners or metal utensils.
Cooking chamber	<ul style="list-style-type: none">• Always check the cooking chamber walls for oil spatter and food debris, and clean as needed.• To access the area under the heating unit, make sure the unit is cool, then lift the right side of the heating unit up and to the left until it stops.• Clean with a damp cloth and mild dish soap.• Ensure the cooking chamber and heating unit are dry before plugging in and turning on the air fryer.• To remove baked-on grease and food residue, 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.
Heating unit	<ul style="list-style-type: none">• Always check the heating unit for oil spatter and food debris, and clean as needed.• To remove baked-on grease and food residue, use a mildly abrasive scrub sponge with baking soda and water.• Ensure the heating unit is dry before plugging in and turning on the air fryer.
Exterior of cooker	<ul style="list-style-type: none">• Clean with a soft, damp cloth or sponge. Wipe dry.
Power cord	<ul style="list-style-type: none">• Use a barely-damp cloth to wipe any particles off cord.

ERROR CODES

Problem	Cause	Solution
E1	Temperature sensor issue	Contact Consumer Care.
E2	Temperature sensor short circuit	Contact Consumer Care.

REPLACEMENT PARTS

We offer genuine replacement parts for your Indoor Air Fryer and Grill, if you need them. Visit www.instantpot.com to order.

	Part	Part number
	Grill Plate	310-1256-01
	Cooking Basket	310-1257-01
	Air Fry Tray	210-1075-01
	OdorErase™ Carbon Filter - pack of 4	210-1049-01
	User Manual	399-1272-03US

LEARN MORE

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

Register your product

Instantpot.com/register

Contact Consumer Care

In the Instant Connect™ App
Instantpot.com/customer-care-center
support@instantpot.com

Download the Instant Connect™ App

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

Cooking charts and more recipes

Instantpot.com

How-to videos, tips and more

Instantpot.com

Replacement parts and accessories

Instantpot.com

Join the community



Product specifications

Model	Volume	Wattage	Power
IDGR1000	4 Quarts 3.8 Litres	1700 W	120V/60 Hz

WARRANTY

One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Instant Pot Brands by the original appliance owner and is not transferable. Proof of original purchase date and, if requested by Instant Pot 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 Pot 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 Pot 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 Pot Brands representative.
- Use of unauthorized parts and accessories.
- Incidental and consequential damages.
- The cost of repair or replacement under these excluded circumstances.

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY APPLICABLE LAW, INSTANT POT BRANDS MAKES NO WARRANTIES, CONDITIONS OR REPRESENTATIONS, EXPRESS OR IMPLIED, BY STATUTE, USAGE, CUSTOM OF TRADE OR OTHERWISE WITH RESPECT TO THE APPLIANCES OR PARTS COVERED BY THIS WARRANTY, INCLUDING BUT NOT LIMITED TO, WARRANTIES, CONDITIONS, OR REPRESENTATIONS OF WORKMANSHIP, MERCHANTABILITY, MERCHANTABLE QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for: (1) the exclusion of implied warranties of merchantability or fitness; (2) limitations on how long an implied warranty lasts; and/or (3) the exclusion or limitation of incidental or consequential damages; so these limitations may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law. The limitations of warranties, liability, and remedies apply to the maximum extent permitted by law. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

Product Registration

Please visit www.instantpot.com/register to register your new Instant Pot Brands appliance. Failure to register your product will not diminish your warranty rights. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address. The registration will enable us to keep you up to date with product developments, recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understand the instructions for use, and warnings set forth in the accompanying instructions.

Warranty Service

To obtain warranty service, please contact our Consumer Care Department by email to support@instantpot.com. You can also create a support ticket online at www.instantpot.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 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.

NOTES

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

⚠ WARNING

DO NOT place this appliance on or close to a gas or electric burner, or inside an oven. Always operate this appliance on a stable, non-combustible, level surface, such as a kitchen countertop.



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