

*get started*

INSTANT POT®  
**6-SLICE AIR FRYER TOASTER OVEN**  
WITH INSTANTHEAT™ TECHNOLOGY  
USER MANUAL

Instant Pot®

# Welcome

to your new Instant Pot® Air Fryer Toaster Oven!

This air fryer toaster oven can help you make delicious foods in a snap. We hope you fall in love with your new appliance and enjoy it in your kitchen for years to come!

Get started with your new air fryer toaster oven!



Scan for helpful cooking times for some of your favorite foods.



## **⚠️WARNING**

Before using your new appliance, read all instructions, including the Important Safeguards. Failure to follow the safeguards and instructions may result in personal injury and/or property damage.

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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** use extreme caution when moving the appliance. Always let the appliance cool to room temperature before handling, cleaning or moving.
- **DO NOT** place the appliance on butcher block, other wood surfaces, Formica, laminate or other combustible surfaces.
- **DO NOT** place the appliance or power cord on or close to a gas or electric stovetop or oven. **NEVER** use the appliance on your stove.
- **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 anything on the appliance. The surface can get very hot, which can cause a fire hazard with items placed on the appliance.
- **DO NOT** move the appliance if it contains hot food or hot liquids.

### General Use

- **DO** use oven mitts when removing accessories and handling hot items.
- **DO** place hot accessories on a heat-resistant surface or cooking plate.
- **DO NOT** touch the appliance's hot surfaces or heating elements, or any accessories during or immediately after cooking because they will be hot and may result in burn injuries.

## ⚠️WARNING

- **DO NOT** move the appliance while it is in use.
- **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 its intended use. It is intended for 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. Exceptions are the Dehydrate function for units that include it.

### Cooking Cautions

When the appliance 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 extreme caution when removing the basket/cooking tray or disposing of hot cooking residue.
- **DO NOT** use glass or silicone cooking containers for cooking. This appliance has a maximum heat level that can shatter the glass or cause the silicone to catch fire.
- **DO NOT** use a ceramic-coated or stoneware pot for cooking.
- **DO NOT** cover or block the vents while the appliance is operating. Doing so will prevent even cooking and may cause damage to the appliance. Leave at least 5 in (13 cm) of space around the oven when in use.
- **DO NOT** operate the appliance on or near combustible materials such as tablecloths and curtains.
- **DO NOT** use this appliance for deep frying foods.
- **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 oil sprays with a low smoke point (such as flaxseed oil, walnut oil, butter, extra virgin olive oil and hempseed oil). 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 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 and for the unit to cool before opening the door, then clean thoroughly. For further information refer to 'Troubleshooting'.

### Overfilling

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

### Accessories

- **DO** use aluminum cooking pans for best results and faster cooking times. You may use steel cooking pans, but these will not deliver the best results.
- **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, convection or conventional oven, on a ceramic, electric or gas cooktop, or with an outdoor grill.
- **DO NOT** cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

### Care and Storage

- **DO** let the appliance and heating elements 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 risk resulting from grabbing, entanglement or tripping. **WARNING:** Hot spilled food can cause serious burns.

- **DO** keep appliance and cord away from children.
- **DO** disconnect the power cord from the electrical outlet when not using the appliance and before cleaning.
- **DO NOT** let the power cord hang over edge of tables or counters.
- **DO NOT** let the power cord touch hot surfaces or open flame, including the 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

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 protect against 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.

## ⚠WARNING

- **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](mailto:support@instantpot.com).
- **DO NOT** attempt to dislodge food while the appliance is plugged in to an electrical outlet as this may lead to electric shock, burns or other personal injury, and/or property damage.
- **DO NOT** insert oversize foods or metal utensils into the appliance as they may cause a fire or the risk of electric shock.
- **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](mailto: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 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.

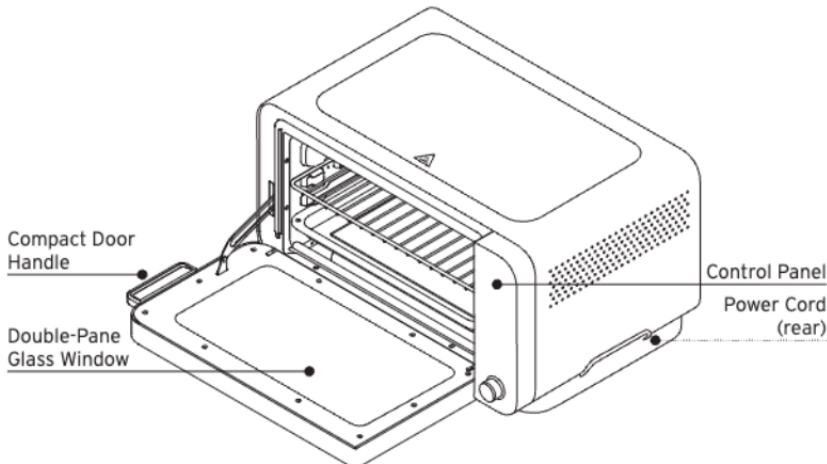
# SAVE THESE INSTRUCTIONS

## ⚠WARNING

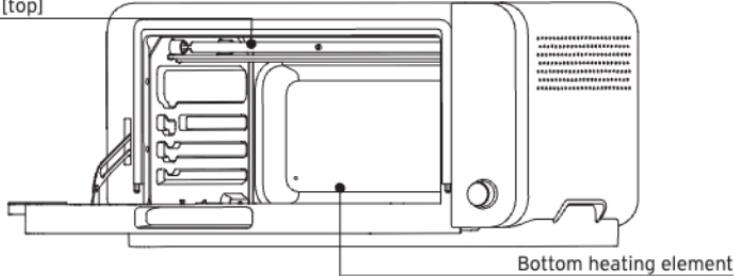
**Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.**

# WHAT'S IN THE BOX

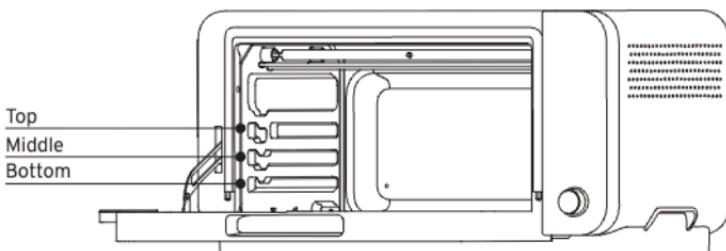
## Air fryer toaster oven



InstantHeat heating elements [top]

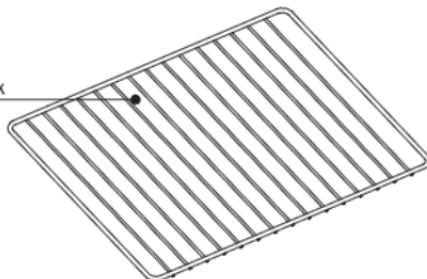


## Rack levels



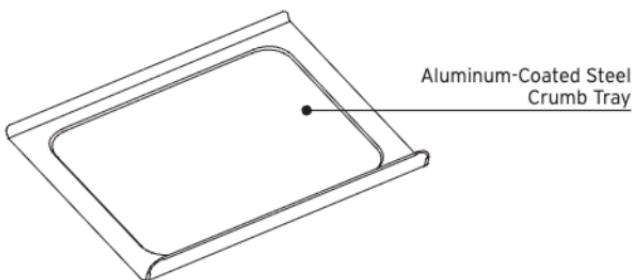
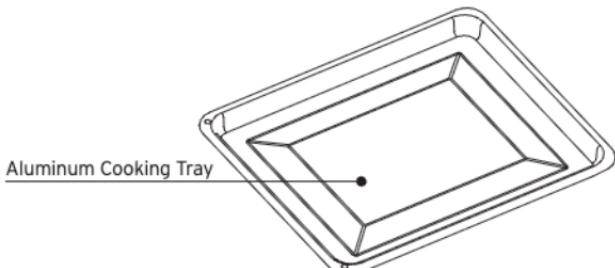
## Accessories

Chrome Cooking Rack



Chrome Air Fry Basket





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

**Remember to recycle!**

Please recycle everything that can be recycled where you live. Be sure to keep this user manual for reference.

# BASIC OPERATION

## Control panel

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

Smart Program  
indicators



## Control Panel buttons and indicators

### Controls

Program Menu	Temperature	Time
		

Cancel	Start	Light	Control Dial
			

### Indicators

Temperature Scale	Cooking Progress	Status (top row)	Status (bottom row)
 	 		

### Status messages

The status display shows helpful information when using your Instant Pot InstantHeat.

OFF	Unit is ready to begin
On	Unit is preheating (Bake and Sear Crisp only)
Add Food	Unit has reached the selected cooking temperature and you can add food (Bake and Sear Crisp only)
Turn Food	Your food is ready to be turned (Air Fry, Roast and Sear Crisp only)
End	Smart Program has ended
OPEN	Oven door is open

## Changing settings

You can change settings for sound, temperature unit and Smart Programs.

Setting	When to change	How	Notes
Light ON/OFF	Any time	Press <b>Light</b>  until the light turns ON or OFF.	
Sound ON/OFF	While you're setting up a Smart Program	Press and hold <b>Temp</b>  and <b>Time</b>  at the same time for 5 seconds until the display shows either <b>S OFF</b> or <b>S On</b> .	Audible safety alerts (beeps) cannot be turned off.
Temperature F or C	While you're setting up a Smart Program	Press and hold <b>Temp</b>  for 5 seconds until display shows either <b>Unit °F</b> or <b>Unit °C</b> .	Does not work for Toast or Bagel Smart Programs.
Reset a Smart Program	While you're setting up a Smart Program	Press and hold the <b>Control Dial</b> for 3 seconds until the settings are reset and the unit beeps.	When you use a Smart Program, the settings you choose become the default. This resets them to the original settings.
Reset all Smart Programs	While the display shows <b>OFF</b>	Press and hold the <b>Control Dial</b> for 3 seconds until all Smart Program buttons flash three times.	This resets all Smart Programs to the original settings.
Control Panel display language	When the display shows <b>OFF</b>	<ol style="list-style-type: none"><li>1. Press the <b>Control Dial</b> twice within 1 second. The display shows <b>En Fr</b>, with the current language blinking.</li><li>2. Turn the <b>Control Dial</b> to select a new language. The selected language blinks.</li><li>3. Within 10 seconds, press the <b>Control Dial</b> to confirm your selection.</li></ol>	You can select the language shown on the Control Panel display. Choose from: English or French.

## Change the language for Control Panel buttons

Models sold in Canada include a French language overlay. To affix the overlay:

1. Make sure the Control Panel is clean and dry.
2. Peel off the paper backing from the overlay.
3. Attach the overlay to the Control Panel, using these guidelines:
  - Place the French text under the English text.
  - Place the overlay carefully, since the adhesive is permanent.

# INITIAL SET UP

## Unpack

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

## Clean before use

1. Wipe the interior with a damp cloth with dish soap. 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 air fryer toaster oven on a stable, level surface, away from combustible material and external heat sources. Do not place your air fryer toaster oven on top of another appliance. Do not place other items on top of the air fryer toaster oven.
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.

## Connect to power

When you're ready to use your air fryer oven, plug the power cord into an electrical outlet. When you're done cooking and whenever you're cleaning the air fryer oven, unplug the cord from the outlet.

## Test run

Before using your new air fryer toaster oven for the first time, you should perform a test run to ensure the unit is working properly.

Step	What to do	Result
1	Insert the Crumb Tray into the oven, under the bottom heating element.	
2	Plug the electrical cord into an outlet.	Display shows OFF
3	Press the <b>Control Dial</b> to start.	Air Fry flashes, Menu icon lights orange and memorized settings display
4	Press <b>Time ⏳</b> and turn the <b>Control Dial</b> to select 5 min.  You do not need to change the Smart Program or the temperature settings.	<b>Time ⏳</b> lights orange
5	Press <b>Start ▶</b> .	<b>Cooking 🔥</b> displays
6	When the display shows <b>Turn Food</b> , do nothing.	Cooking continues after 10 seconds
7	When the Smart Program completes, the unit beeps.	Display shows <b>End</b>
8	Unplug the unit and let it fully cool before cleaning or storing.  If you don't open the door, the unit beeps once a minute for 10 minutes to remind you.	

*Now you're ready to cook a meal in your Instant Pot InstantHeat Air fryer toaster oven!*

## SMART PROGRAMS

Each Smart Program is designed for specific types of food. Use these recommendations for how to cook in your appliance.

Program	How it cooks	Types of foods	Tips
Air Fry	Make crispy food with little to no oil	Fries, chicken wings, nuggets and frozen food	Most foods do not need oil, but if you use oil, use one with a low smoke point. If the food produces drippings, place the tray on a lower rack level.
Roast	Crisps outside and evenly cooks inside	Sheet pan meals, small cut proteins and vegetables	Cut meat and vegetables to a similar size to better ensure consistent cooking. You do not need to use foil, but it may make cleanup easier.
Pizza	Crisps crust and melts and browns cheese	Frozen pizza	Follow package guidelines for temperature, but reduce cooking time by 25-50%. Watch pizza carefully while it is cooking.
Toast	Evenly toasts	Bread	Program works best for toasting sandwich bread; thicker or heavily moist bread may require additional time.
Bagel	Evenly toasts	Bagels (split) or thicker, denser breads	Program is designed to toast 2 bagel halves; place cut side up.
Broil	Evenly brown tops of food	Nachos, thin cuts of meat, fish and browning casseroles	Program does not require preheating, but if recipe calls for it, add 3-5mins to the cooking time before adding food. Watch food carefully while it is cooking.
Dehydrate	Evenly dries food	Meats (jerky) fruit, vegetables	Keep food well spaced for best dehydration.
Reheat	Heat leftovers	Leftover meals and snacks	

Program	How it cooks	Types of foods	Tips
Bake	Evenly bakes and browns baked goods, faster than a regular oven	Cookies, cakes, brownies and pastries	Follow package or recipe instructions for temperature. Many baked goods (like cookies, breads, cakes) will cook faster than in a traditional oven, while others will be done at suggested cooking time or slightly before. Using baking paper is acceptable. Aluminum trays and pans will deliver the best results, but non-stick and darker colored pans may cook faster; consider reducing the cooking temperature.
Sear Crisp	Sears food on contact	Proteins and fresh pizza	For optimum searing, heat the Cooking Tray in the oven first, then carefully add food for cooking.

## What to cook in

You can use the included Air Fry Basket, Cooking Tray, your own metal baking dish or cook directly on the Cooking Rack, depending on the type of food you're cooking. Place the Cooking Tray, Air Fry Basket or Cooking Rack on the appropriate rack level for the right distance from the heating elements.

Program	Cook in/on	Rack Level
Air Fry	Air Fry Basket	Top
Roast	Cooking Tray	Middle
Pizza	Cooking Rack	Middle
Toast	Cooking Rack	Middle
Bagel	Cooking Rack	Middle
Broil	Cooking Tray	Top for most foods Middle for thicker foods
Dehydrate	Air Fry Basket	Middle
Reheat	Cooking Tray or metal baking dish on Cooking Rack	Middle for Cooking Tray Bottom for baking dish on Cooking Rack
Bake	Cooking Tray or metal baking dish on Cooking Rack	Middle for Cooking Tray Bottom for baking dish on Cooking Rack
Sear Crisp	Cooking Tray	Top for most foods Middle for thicker foods

## Use the right utensil

Cooking container	How it works
Air Fry Basket	Allows air to circulate under and around your food for even heating and the perfect crisp.
Cooking Rack	Elevates your food for direct heat exposure on both the top and bottom. You can place food right on the Cooking Rack, without using foil or other coverings.
Cooking Tray	Provides a solid surface for foods that need that support, and catches any drippings. You can place food right on the Cooking Tray, without using foil or other coverings.
Aluminum Baking Dish	Hold foods, like batter for cakes and dough for breads. Place the baking dish on the Cooking Rack, leaving approximately 1" / 2.5 cm of space around all sides of the baking dish to allow heat to circulate evenly. Aluminum delivers the most even heating and the best cooking results. Other metals can cause burn marks on food.
Glass or Ceramic Baking Dish	DO NOT use. The high heating temperatures can cause glass and ceramic baking dishes to shatter.
Silicone Baking Dish	DO NOT use. The high heating temperatures can cause silicone baking dishes to burn.

## Program settings

Each Smart Program has default cooking settings, designed for best results with a wide variety of foods. You can adjust the settings for specific foods and recipes.

Each time you change the settings for a Smart Program, those become the memorized settings the next time you use the program. You can return to the default settings at any time (see 'Changing Settings' on page 12.)

Program	Default Temp	Temp Range	Default Time	Time Range	Preheat	Turn Food
Air Fry	400°F 204°C	250°F-450°F 121°C-232°C	20 min	1 min-1 hr	No	Yes
Roast	380°F 193°C	250°F-450°F 121°C-232°C	25 min	1 min-1 hr	No	Yes
Pizza	400°F 204°C	250°F-500°F 121°C-260°C	10 min	1 min-30 min	No	No
Broil	450°F 232°C	350°F-500°F 176°C-260°C	5 min	1 min-30 min	No	No
Dehydrate	120°F 48°C	90°F-200°F 32°C-93°C	6 hrs	1 hr-24 hrs	No	No
Reheat	250°F 121°C	150°F-350°F 65°C-176°C	15 min	1 min-1 hr	No	No
Bake	350°F 176°C	250°F-450°F 121°C-232°C	20 min	1 min-1 hr	Yes	No
Sear Crisp	425°F 218°C	250°F-500°F 121°C-260°C	20 min	1 min-30 min	Yes	Yes

Program	Toast Level	Default Time	Time Range	Preheat	Turn Food
Toast	L1 – light L2 L3 L4 – medium L5 L6 L7 – dark  Default L3	Can toast from 1 to 6 slices  Default 4 slices	Can range from 3 to 4 minutes, depending on slices and darkness level	No	No
Bagel	L1 – light L2 L3 L4 – medium L5 L6 L7 – dark  Default L3	Can toast 2, 4 or 6 pieces (1, 2 or 3 whole bagels)  Default 2 pieces	Can range from 3 to 4 minutes, depending on slices and darkness level	No	No

## Safe cooking minimums

When cooking, check that the food is heated to the following minimum internal temperature to ensure food safety.

Product	Minimum Internal Temp	Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145°F (62.8°C)	3 minutes minimum
Ground Meats	160°F (71.1°C)	
Ground Poultry	165°F (73.9°C)	
Ham Fresh or smoked (uncooked)	145°F (62.8°C)	3 minutes minimum
Fully Cooked Ham (to reheat) Packaged in USDA-inspected plants	140°F (60°C)	
Fully Cooked Ham (to reheat) Not packaged in USDA-inspected plants	165°F (73.9°C)	
All Poultry Breasts, whole bird, legs, thighs, wings, ground poultry, giblets, and stuffing	165°F (73.9°C)	
Eggs	160°F (71.1°C)	
Fish & Shellfish	145°F (62.8°C)	
Leftovers	165°F (73.9°C)	
Casseroles	165°F (73.9°C)	

Source and for more information: USDA Safe Minimum Internal Temperature Chart (May 11, 2020) – <https://www.fsis.usda.gov/safetempchart>

# USING A SMART PROGRAM

Your Instant Pot Air Fryer Toaster Oven uses InstantHeat technology to rapidly crisp and cook food, in less cooking time.

## About faster InstantHeat cooking

The air fryer toaster oven uses InstantHeat technology to cook food faster, usually with no preheating time. Because of this, you'll want to use shorter cooking times for recipes. You can find information about InstantHeat cooking times at [www.instantpot.com](http://www.instantpot.com).

During cooking, the InstantHeat heating element will cycle ON and OFF, with a bright orange light when it's ON, to maintain an even cooking temperature.

### **⚠ WARNING**

#### **HOT SURFACES**

The inside of the oven and the external surfaces will be hot during and after cooking. Always exercise extreme caution when removing food or cooking containers from the oven. 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.

## How to cook

Step	What to do	Result
1	Make sure the Crumb Tray is inserted into the oven, under the bottom heating element.	
2	Plug the electrical cord into an outlet.	Display shows OFF
3	If needed, insert the Cooking Rack. Place food on the Cooking Tray, Air Fry Basket or metal baking dish, open the door and insert the cooking container with food into the oven, then close the door. <i>For Bake and Sear Crisp, you'll add food once the unit is preheated.</i>	

Step	What to do	Result
4	Press the <b>Control Dial</b> to start.	Air Fry flashes, Menu icon lights orange and memorized settings display
5 Choose program	To change to another Smart Program, turn the <b>Control Dial</b> .	The selected Smart Program flashes and memorized settings display
6 Choose temp	<i>You can accept the memorized temperature or change it.</i> Press <b>Temperature</b> and turn the <b>Control Dial</b> to adjust the temperature. <i>For Toast and Bagel, select the toasting darkness level.</i>	<b>Temperature</b> lights orange
7 Choose time	<i>You can accept the memorized time or change it.</i> Press <b>Time</b> and turn the <b>Control Dial</b> to adjust the time. <i>For Toast and Bagel, select the number of slices or pieces.</i>	<b>Time</b> lights orange
8	Press <b>Start</b> .	<b>Preheat</b> or <b>Cooking</b> displays
9 Add food	<i>For Bake and Sear Crisp:</i> When the display shows <b>Add Food</b> , open the door and carefully add food. Close the door.	<b>Cooking</b> displays and cooking timer starts
10 Turn food	<i>For Air Fry, Roast and Sear Crisp:</i> When the display shows <b>Turn Food</b> , open the door and carefully turn, flip, or rotate your food. Close the door. <i>If you don't open the door, cooking automatically resumes after 10 seconds.</i>	Cooking continues
11	When the Smart Program completes, the unit beeps. <i>The fan may continue running for a couple of minutes after cooking ends to cool internal electronics.</i>	Display shows <b>End</b>
12	Open the door and carefully remove the cooking container, using oven mitts or other protective gear. Close the door, unplug the unit and let it fully cool before cleaning or storing. <i>If you don't open the door, the unit beeps once a minute for 10 minutes to remind you.</i>	While the door is open, display shows <b>OPEN</b>

## Changing settings or ending cooking

You can change the cooking time or temperature while cooking, or stop cooking.

Setting	When to change	How	Notes
Change time	During Preheating or Cooking	Press <b>Time</b>  and turn the <b>Control Dial</b> to increase or decrease the time, then press <b>Start</b>  .	You cannot change for the Toast or Bagel Smart Programs.
Change temperature	During Preheating or Cooking	Press <b>Temp</b>  and turn the <b>Control Dial</b> to increase or decrease the temperature, then press <b>Start</b>  .	You cannot change for the Toast or Bagel Smart Programs.
Stop cooking	During Preheating or Cooking	Press <b>Cancel</b>  .	Depending on the internal temperature of the unit, the fan may keep running to cool the cooker.

## Smoke in the oven

Because InstantHeat cooks quickly and at high temperatures, you may see steam or even light smoke during cooking. This is normal. If you see heavier smoke, see Troubleshooting for information on how to resolve.

## Opening the oven door

If you need to turn or flip food, open the oven door and close it again when you're done. While the door is open, the oven will pause and then restart when door is closed.

# CLEANING

Clean your air fryer toaster oven 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

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, personal injury and/or property damage.

Part	Cleaning instructions	Dishwasher safe?
Air Fry Basket Cooking Rack	<ul style="list-style-type: none"><li>Wash after each use.</li><li>Hand wash with hot water and mild dish soap for best results.</li><li>Safe for cleaning with nylon or silicone scrub brushes.</li><li>Never use metal scrub brushes to clean.</li><li>Never use harsh chemical detergents or powders to clean.</li><li>Allow to air dry completely before using.</li></ul>	Yes
Cooking Tray Crumb Tray	<ul style="list-style-type: none"><li>Wash after each use.</li><li>Hand wash with hot water and mild dish soap for best results.</li><li>Safe for cleaning with nylon or silicone scrub brushes.</li><li>Never use metal scrub brushes to clean.</li><li>Never use harsh chemical detergents or powders to clean.</li><li>Allow to air dry completely before using.</li><li>We don't recommend cleaning in the dishwasher (because discoloration can occur), but it will not affect the safety or performance of the tray.</li></ul>	No

Part	Cleaning instructions	Dishwasher safe?
Cooking chamber	<ul style="list-style-type: none"> <li>Be sure the oven, including the upper and lower heating elements, are completely cool before cleaning inside the cooking chamber.</li> <li>Clean with a damp cloth and mild dish soap.</li> <li>Always check the upper and lower heating elements and cooking chamber walls for oil spatter and food debris, and clean as needed.</li> <li>Ensure the heating elements are dry before turning on the oven.</li> <li>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.</li> </ul> <p><i>Be careful to not spray into the air holes to avoid getting the inside of the oven wet.</i></p>	No
Power cord	<ul style="list-style-type: none"> <li>Use a barely-damp cloth to wipe any particles off cord.</li> </ul>	No

## TROUBLESHOOTING

Problem	Cause	Solution
Air fryer toaster oven 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.
Black smoke is coming from the air fryer toaster oven	Using an oil with a low smoke point.	Cancel the Smart Program, unplug the appliance and allow it to cool to room temperature. Choose a neutral oil with a high smoke point, such as Canola, Avocado, Soybean or Safflower.
	Food residue on the heating element, in the cooking chamber or on the accessories.	Cancel the Smart Program, unplug the appliance 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 Consumer Care.
White smoke is coming from the air fryer toaster oven	Cooking foods with a high fat content, such as bacon, sausage, and hamburger	Avoid cooking 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 vaporizing, producing thick steam.	Pat dry moist food ingredients before cooking. 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.

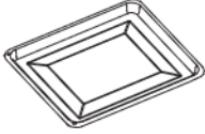
## ERROR CODES

If the control panel displays an error code from this list, there is an issue with the air fryer toaster oven. Here are the actions you should take to fix the problem.

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

## REPLACEMENT PARTS

We offer genuine replacement parts for your InstantHeat Air fryer toaster oven, if you need them. Visit [www.instantpot.com](http://www.instantpot.com) to order.

	Part	Part number
	Chrome Air Fry Basket	210-1275-01
	Chrome Cooking Rack	210-1375-01
	Aluminum Cooking Tray	210-1483-01
	Crumb Tray	210-1480-01
	User Manual	399-1284-03US

## LEARN MORE

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

### Register your product

[Instantpot.com/register](http://Instantpot.com/register)

### Contact Consumer Care

In the Instant Connect™ App

[Instantpot.com/customer-care-center](http://Instantpot.com/customer-care-center)

[support@instantpot.com](mailto: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](http://Instantpot.com)

### How-to videos, tips and more

[Instantpot.com](http://Instantpot.com)

### Replacement parts and accessories

[Instantpot.com](http://Instantpot.com)

### Join the community



### Product specifications

Model	Volume	Wattage	Power
IHAFT01451-SS	14.5 QT / 13.7 L	1700 watts	120 V/60 Hz
IHAFT01451-BK	14.5 QT / 13.7 L	1700 watts	120 V/60 Hz
IHAFT01451-TE	14.5 QT / 13.7 L	1700 watts	120 V/60 Hz

# **WARRANTY**

## **One (1) Year Limited Warranty**

This One (1) Year Limited Warranty applies to purchases made one year from the purchase date or delivery date, whichever is later, 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, MERCHANTABILITY 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](http://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 and 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](mailto:support@instantpot.com). You can also create a support ticket online at [www.instantpot.com](http://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

**⚠WARNING**

**DO NOT** place this appliance on or close to a gas or electric burner, or inside an oven. NEVER use on your stove. Always operate this appliance on a stable, non-combustible, level surface, such as a kitchen countertop.



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