

get started

INSTANT® **INDOOR GRILL**
USER MANUAL

Instant®

Welcome

to your new Instant Grill!

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

Get started with your new Indoor Grill!



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IMPORTANT SAFEGUARDS

⚠ WARNING

Read all instructions before using and only use this indoor grill as described in this manual.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

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.
- **DO** make sure basket is always in place prior to cooking regardless of the cooking function.
- **DO** make sure oil collector is properly installed prior to cooking.

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 appliance tray or any part of the oven with foil. This will cause overheating of the grill.
- **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 near children and individuals with reduced capabilities. Children should not play with this appliance.

⚠ WARNING

- **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 appliance 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 appliance. Leave at least 5 in / 13 cm of space around the appliance 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 appliance is in operation. Doing so will prevent even cooking and may cause damage to the appliance.
- **DO NOT** overfill the appliance. Overfilling may cause food to contact the heating element, which may result in fire, property damage, and/or personal injury.
- **DO NOT** pour oil into the cooking container. If needed, spray food lightly with non-stick cooking spray. Using cooking oil could result in personal injury and/or property damage.
- **DO** use caution with cooking containers made of materials other than glass. Failure to do so may result in fire, personal injury, and/or property damage.

⚠ WARNING

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 the User Manual.

- **DO** use extreme caution when moving the appliance containing oils or other hot liquids.
- **DO** use extreme caution when removing the basket and oil collector or disposing of hot grease.
- **DO NOT** use this appliance for deep frying foods.

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 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.

⚠ WARNING

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.

- **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.
- **DO NOT** attempt to dislodge food while the appliance is plugged into an electrical outlet, as this may cause electric shock, burns or personal injury.
- **DO NOT** attempt to repair, replace or modify components of the appliance, as this may cause electric shock, fire or personal injury, 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

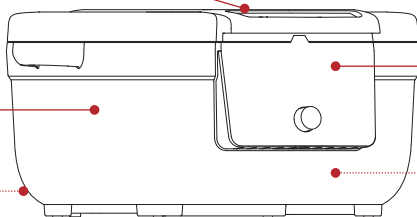
WHAT'S IN THE BOX

Indoor Grill

Removable glass lid

Cooking chamber
(inside)

Power cord (rear)

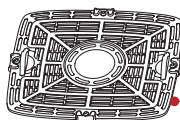
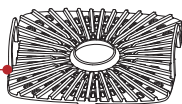


Control panel

Air vents (rear)

Parts and accessories

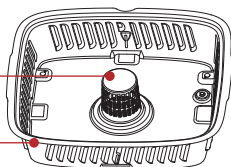
Grill plate



Air frying 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 Grill from the box.
2. Remove all the packaging material from in and around the grill.
3. Make sure to remove all the accessories from inside the grill chamber.
4. Don't remove the safety warning stickers or the rating label from the 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 Grill on a stable, level surface, away from combustible material and external heat sources. Do not place your Grill on top of another appliance.
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 Grill

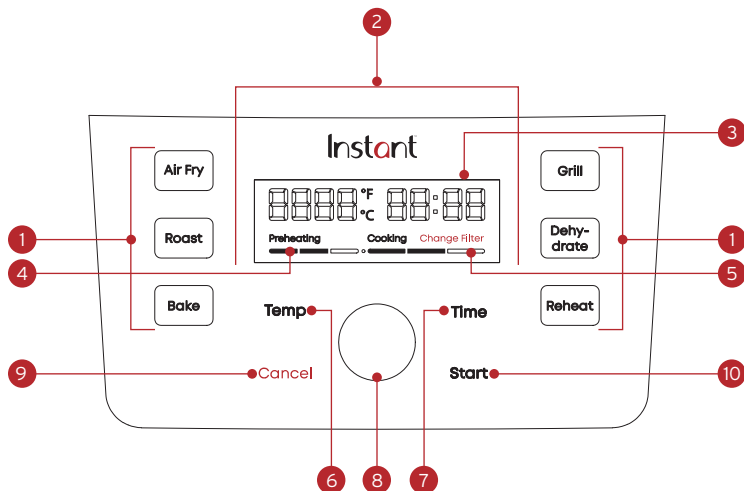
1. Plug the Grill into an electric outlet. The Control Panel will light up.
2. When the display shows **Off**, the unit is ready for cooking.

If your Instant 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 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 instanthome.com to purchase compatible filters, designed to work with your unit

1. Make sure the unit is not in use and turned off.
2. Open the filter panel door and carefully remove the old filter.
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**.
6. The OdorErase filter will automatically begin removing odors while you cook.

Empty the oil collector

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

1. Make sure the unit is not in use and turned off.
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 or by hand with mild dish soap. Dry thoroughly.
5. Carefully replace the oil collector into the grill base.

GRILL

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

The Grill Smart Program is set to the following default cooking settings. You can change the cooking time and temperature according to your recipe if you want.

Setting	Default	Minimum	Maximum
Temperature	Level 5	Level 1	Level 5
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	190° 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

Frozen/ Fresh	Food	Item	Amount	Temperature	Time	Internal Temp
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
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 Well done
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. Select **Grill** by pressing its button. The Grill 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 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 remove 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 lid beeps, and the display shows **End**.

The 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.

The Air Fry Smart Program is set to the following default cooking settings. You can change the cooking time and temperature according to your recipe if you want.

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/ Fresh	Food	Item	Amount	Temperature	Time	Internal Temp
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 food into the cooking basket with the air frying tray and set aside.
2. Select **Air Fry** by pressing its button. The Air Fry 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, insert the air fry basket, 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 remove 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 lid beeps, and the display shows **End**.
The 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.

The Roast Smart Program is set to the following default cooking settings. You can change the cooking time and temperature according to your recipe if you want.

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 frying tray into the cooking chamber and close the lid.
2. Select **Roast** by pressing its button. 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 grill plate, and close the lid.

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.

BAKE

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

The Bake Smart Program is set to the following default cooking settings. You can change the cooking time and temperature according to your recipe if you want.

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 (ramequins)	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.

To bake

Prep

1. Prepare the ingredients according to your recipe.
2. Place your food into the cooking basket or an aluminum foil pan.
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.

Cook

1. Select **Bake** by pressing its button. The Bake button flashes and the display shows the default time and temperature settings.
2. If you want to change the cooking settings, press **Temp** or **Time** and use the Control Dial to adjust the temperature and cooking time.
3. Press Start to begin. The cooking program starts and the Status Bar shows **Preheating**.
4. When the cooker reaches the target temperature, the display shows **Add Food**.
5. Open the lid, insert the cooking basket or aluminum cooking pan into the cooking chamber and close the lid.

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.

REHEAT

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

The Reheat Smart Program is set to the following default cooking settings. You can change the cooking time and temperature according to your recipe if you want.

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	n/a
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 frying tray, insert it into the cooking chamber, and close the lid.
2. Select **Reheat** by pressing its button. 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.

DEHYDRATE

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

The Dehydrate Smart Program is set to the following default cooking settings. You can change the cooking time and temperature according to your recipe if you want.

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 food in the cooking basket with air frying tray, insert it into the cooking chamber, and close the lid.
2. Select **Dehydrate** by pressing its button. 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 Grill after each use. Always unplug the unit and let all parts cool to room temperature before cleaning. Before using 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 frying tray Air vent cover Oil collector	• Dishwasher safe. • The cooking basket and air frying tray have a non-stick coating. Avoid using metal utensils when cleaning. • Clean with a damp cloth and mild dish soap. • Allow the cooking basket to air dry completely before reinstalling, otherwise the glass may experience clouding.
Removable glass lid	• Dishwasher safe
Cooking chamber	• Clean with a damp cloth and mild dish soap. • Always check the heating coil and cooking chamber walls for oil spatter and food debris, and clean as needed. • Ensure the heating coil is dry before turning on the grill. • 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.
Exterior of cooker	• Clean with a soft, damp cloth or sponge. Wipe dry.
Power cord	• 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.

LEARN MORE

There's a whole world of Instant Grill 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

[Instanthome.com/customer-care-center](https://instanthome.com/customer-care-center)
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
IDGR1000	4 Quarts 3.8 Litres	1700 W	120V/ 60 Hz	18.7 lb 8.5 kg	in: 18.1 L x 18.8 W x 8.7 H cm: 46.1 L x 42.8 W x 22.2 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.

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY APPLICABLE LAW, INSTANT 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.instanthome.com/register to register your new Instant 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@instanthome.com. You can also create a support ticket online at 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.

[illegible]

NOTES

This image shows a single 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.

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3025 Highland Parkway, Suite 700
Downers Grove, IL 60515 U.S.

instanthome.com

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