

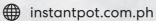
Instant vortex

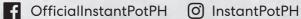






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Instant Vortex

AIR FRY · ROAST · BAKE · REHEAT

Recipe Booklet IST EDITION





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Instant Vortex

A NAME YOU CAN TRUST

Instant Pot® brings the hottest trend in cooking to the most trusted name in cookers.

ENJOY THE GUILT-FREE CRUNCH OF AIR FRIED FOOD

Bring the latest generation of air fryer technology to your kitchen and enjoy all the pleasures of dry cooking with the Instant Vortex Air Fryer.

4-IN-1

Use the Instant Vortex to not only create crunchy brown air fried dishes, but also to roast, bake, and reheat! Plus it heats up fast, meaning you're ready to go in an instant!

BIG CAPACITY IN ELEGANT STYLING

With a sleek black easy-clean finish, the Instant Vortex looks great on your counter, and its compact size wastes no space on your counter while still packing in 6 Quarts of air frying capacity: big enough to fit a 2-pound bag of fries or a 4-pound chicken!

HEALTHY FAMILY MEALS FAST

Speed up cooking with Instant Vortex's easy-to-use single-button Smart Programs and lock in flavour and nutrients without adding any harmful oils or fats.



COOKING MADE EASY

Timed cooking programs let you "set it and forget it," freeing you to do other things while the Instant Vortex cooks your dinner safely and quickly, with minimal mess and easy clean up.

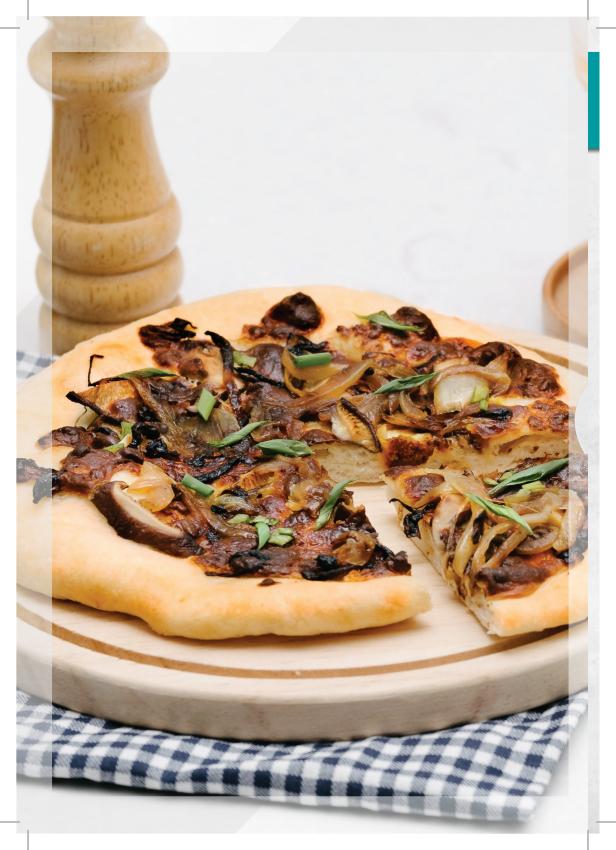
CLEAR, SIMPLE CONTROLS

Dual displays on the Instant Vortex give accurate time and temperature readings, while 8 simple touch controls provide instant control over all cooking settings.

COOKING TIME

FOOD	SETTING	COOKING TIME	TEMPERATURE*	INSTRUCTION
Thin-cut fries (Frozen)	Air Fry / Roast	14-18 minutes	196°C	Shake partway
Thin-cut fries (Fresh)	Air Fry / Roast	18-20 minutes	196°C	Shake partway
Thin-cut fries (Frozen)	Air Fry / Roast	16-20 minutes	196°C	Shake partway
Thin-cut fries (Fresh)	Air Fry / Roast	20-25 minutes	196°C	Shake partway
Chicken Wings (Fresh)	Air Fry / Roast	18-25 minutes	205°C	Shake or turn partway
Chicken Wings (Frozen)	Air Fry / Roast	20-30 minutes	205°C	Shake or turn partway
Half Chicken (up to 2 lbs.)	Roast	30-40 minutes	193°C	Optionally, baste partway
Chicken Nuggets (Frozen)	Broil / Air Fry	10-15 minutes	205°C	Turn partway
Salmon	Roast	13 minutes	193°C	
Shrimp (Fresh)	Air Fry	8-10 minutes	177°C	Turn partway
Fish Sticks (Frozen)	Broil	8 -12 minutes	205°C	Turn partway
Asparagus	Broil / Bake	7-9 minutes	193°C	Turn partway
Cauliflower	Broil / Bake	6-10 minutes	193°C	Turn partway
Nachos	Broil	3-15 minutes	205°C	Check cheese halfway
Falafel	Air Fry	20 minutes	193°C	Turn partway
Nachos	Air Fry	2 minutes	205°C	
Spanakopita	Bake	15 minutes	166°C	Turn partway
Cake	Bake	25-35 minutes	185°C	Use a springform cake pan
				-

Note: Cook times and temperatures are recommendations only. All oven-safe cookware is safe to use in the Air Fryer.



SHIITAKE & CARAMELIZED ONION PIZZA

SERVES: MAKES 2, 9-INCH PIZZAS

COURSE: MAIN

COOKING FUNCTION: BAKE

PREP TIME: 5 HOURS

COOK TIME: 10 MINUTES

Ingredients:

For the pizza dough:

1200 grams Warm water

1 tsp Instant dry yeast

1/2 tsp Salt

270 grams All purpose flour

For the caramelized onions:

500 grams White onions 1 tbsp Unsalted butter 1 tbsp Vegetable oil

1/2 tsp Salt

For the toppings

300 grams Shiitake mushrooms, sautéed 200 grams Mozzarella cheese, grated

2/3 cup Parmesan cheese, grated 2 tbsp Chives, chopped

2 tbsp Chives, chopped 3/4 cup Caramelized onions

- 1. Combine water and yeast in a bowl and let the mixture foam for 10 minutes. Stir in the flour and salt wit a wooden spoon.
- 2. Cover the bowl with cling wrap and let it rise for 1-2 hours. Then, refrigerate for at least 3 hours before use.
- 3. Preheat the Instant Air Fryer for 200°C, **BAKE** function. Set time to 10 minutes. Make sure the baking tray is flipped, flat side up and included in preheating.
- 4. Divide the pizza dough into two and shape each into a ball. Roll out the dough into a 1/8-inch thick round or square. Poke holes using a fork in the middle area where you will put the toppings. Carefully transfer to a baking sheet or any board lined with a baking paper.
- 5. Remove the preheated pan from the Instant Air Fryer and slide the baking paper with the rolled dough on it. Return to the Instant Air Fryer and let it parcook for 7 minutes on the top rack.
- 6. Add the toppings and return the pizza in the Instant Air Fryer to finish cooking.
- 7. To make the caramelized onion, Press SAUTÉ on the Instant Pot and heat butter and oil. Add onions and salt when butter is melted. Stir to coat and cook until the onions sweat. Select CANCEL. Cover the lid and PRESSURE COOK on HIGH for 5 minutes. RELEASE PRESSURE and SAUTÉ again for 15 minutes until onions are caramelized.



PANDAN CHICKEN BITES

SERVES: 4

COURSE: MAIN

COOKING FUNCTION: AIR FRY

PREP TIME: 40 MINUTES COOK TIME: 9 MINUTES

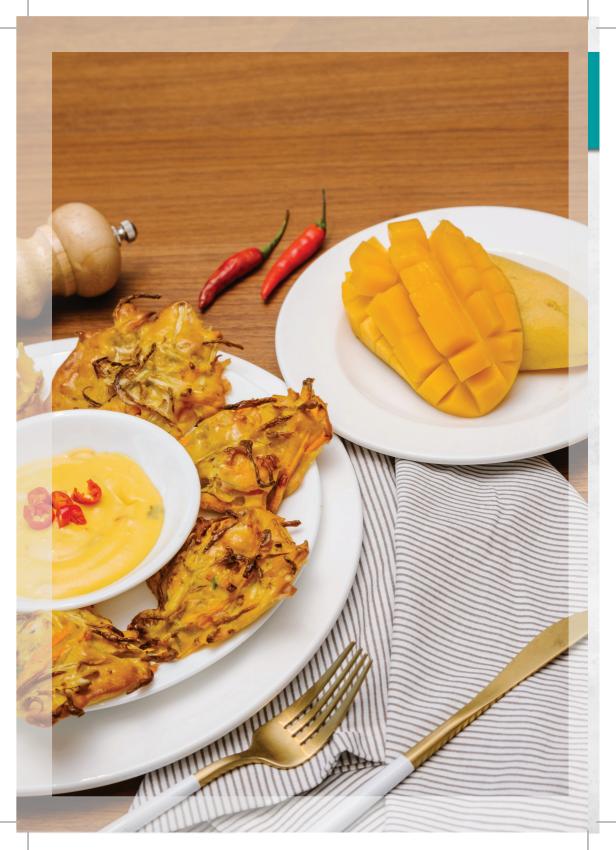
Ingredients:

500 grams Chicken thigh fillet, skinless and quartered

1/2 tbsp Coriander powder 1/2 pcWhite onion 4 cloves Garlic, minced 1 tbsp Ginger, minced Fish sauce 1 tbsp 2 tbsp Ovster sauce Cornstarch 1 tbsp Sesame oil 1tsp

1/4 tsp8-10 pcsPandan leaves

- 1. Combine all ingredients except pandan leaves in a bowl. Cover and marinate in the chiller for 30 minutes to 2 hours.
- 2. Wrap the chicken in pandan leaves. Secure ends with toothpicks (pre-soaked in water).
- 3. Preheat Instant Air Fryer for 200°C, set time to 9 minutes.
- 4. Add the chicken pieces in the Instant Air Fryer basket and let it cook.



SHRIMP FRITTERS with MANGO MAYO

SERVES: 4

COURSE: MAIN

COOKING FUNCTION: AIR FRY

PREP TIME: 15 MINUTES
COOK TIME: 10 MINUTES

Ingredients:

1 1/2 cup All purpose flour 1/2 tsp Baking powder

1 pc Carrots, sliced into matchstick thickness

1 cup Bean sprouts

6 pc Chives or green onions, sliced 200 grams Prawns, peeled and deveined

1 pc Egg

1/2 tsp Turmeric powder

1/4 tsp Salt 1/4 cup Water 1 tbsp Vegetable oil

For the Mango Mayonnaise:

1 pc Ripe mango, flesh only1 pc Lime, zested and juiced

300 grams Mayonnaise 1/2 pc Red chilli, chopped

- 1. Combine flour, baking powder, egg, turmeric powder, salt, oil and water in a bowl.
- 2. Next, fold in vegetables and shrimp. Add more flour if batter becomes to loose. Batter should be thick enough to hold ingredients together.
- 3. Preheat the Instant Air Fryer to 200°C on AIR FRY function. Set time to 10 minutes.
- 4. Brush or spray oil on the Instant Air Fryer tray. Using your hands, for the fritters into patties and place them in the Instant Air Fryer.
- 5. Let the fritters cook, turning halfway when indicated.
- 6. Meanwhile, make the mango mayo. Place mango, lime juice and zest, mayonnaise and the chilli in a food processor and blend until smooth.
- 7. Serve fritters hot with the mayo.



CHAR SIU PORK

SERVES: 6

COURSE: MAIN

COOKING FUNCTION: AIR FRY

PREP TIME: 5 MINUTES COOK TIME: 40 MINUTES

Ingredients:

2 kg	Pork Shoulder	For the glaze:	
1 1/2 tbsp	Soy sauce	1 tbsp	
3 tbsp	Hoisin	1 tbsp	1500
1 tbsp	Sugar	1 tsp	(
1 tbsp	Honey	1 tbsp	,
1 tsp	Chicken powder	1/4 tsp	
1 tsp	Five spice powder	7	
1tsp	Oyster squce		

Directions:

1/2 tsp

1/4 tsp

- 1. Mix all ingredrients in a large bowl. Cover and marinate overnight.
- 2. Preheat the Instant Air Fryer to 190°C on AIR FRY mode and set time to 40 minutes.

Honey Hoisin Oyster sauce Water

Red food coloring

- 3. Mix all ingredients of the glaze in a small bowl.
- 4. Place the marinated pork inside the Instant Air Fryer. Brush the used marinade onto the surface of the meat.
- 5. Let cook and turn the meat on the other side once the Instant Air Fryer gives the alert.
- 6. Brush the glaze on top of the meat. Continue air frying.
- 7. Repeat with the other pork portion.
- 8. Slice meat into slices.

Salt

Red food coloring



CRISPY FISH IN SWEET & SOUR SAUCE

SERVES: 4

COURSE: MAIN

COOKING FUNCTION: AIR FRY

PREP TIME: 10 MINUTES
COOK TIME: 25 MINUTES

Ingredients:

For the Sweet-and-Sour Sauce:

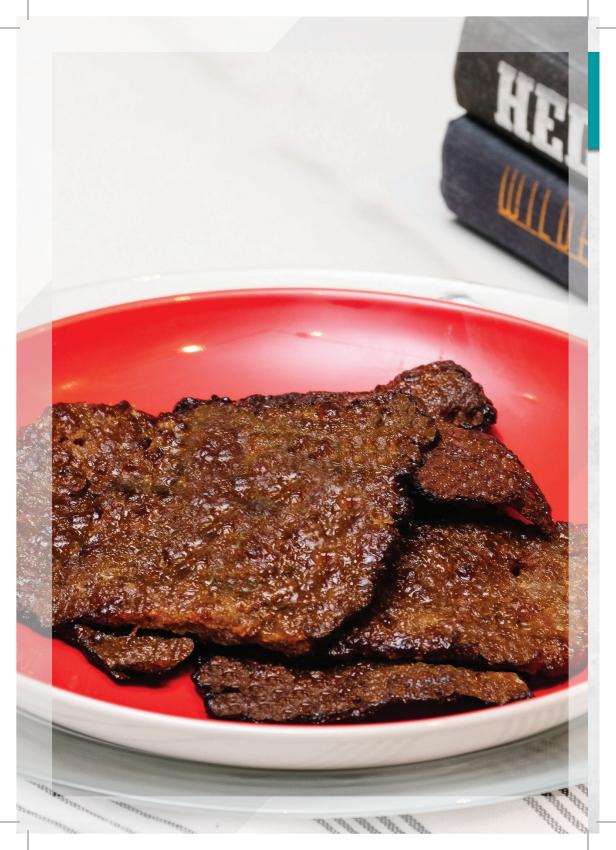
1/2 cup	Unsalted fish stock	4 cloves	Garlic, minced
3 tbsp	Ketchup	1-inch pc	Ginger, sliced finely
2 tbsp	Rice vinegar or cane vinegar	1 pc	small white onion, sliced
3 tbsp	Brown sugar	2 pcs	Tomatoes, quartered
1 tbsp	Sriracha sauce	1 pc	Red bell pepper, quartered
2-3 tbsp	Fish sauce, to taste	1 tbsp	Cornstarch (mixed with
8 pieces	Fresh white fish fillet		3 tbsp water)
1 tsp	Salt	2 pcs	Tomatoes, quartered
1/2 tsp	Turmeric powder		

Directions:

1/2 cup

- 1. Prepare the sauce by combining all the ingredients in one bowl. Set aside.
- 2. Pat dry the fish fillet with a paper towel. Season with salt and turmeric, then coat with rice or potato starch.
- 3. Preheat the Instant Air Fryer to 200°C, **AIR FRY** function, and set the time to 10 minutes.
- 4. Transfer the fillets in the Instant Air Fryer basket and let cook, turning when the Instant Air Fryer alerts you to.
- Meanwhile, make the sauce in the Instant Pot. Press SAUTÉ function on NORMAL HEAT. Drizzle in oil when HOT.
- 6. Saute garlic, ginger, and onion until golden and fragrant. Add the tomatoes and bell peppers. Cook until softened. Mix in the sweet-and-sour sauce. Reduce the heat to LESS and simmer until the tomatoes are soft. Stir in the potato or cornstarch mixture until the sauce is thick.
- 7. Pour the sauce over the crispy fish fillets.

Rice flour or potato starch



CHINESE PORK JERKY

SERVES: 2 LARGE JERKY SHEETS

COURSE: MAIN

COOKING FUNCTION: BAKE

PREP TIME: 10 MINUTES COOK TIME: 18 MINUTES

Ingredients:

500 grams Ground pork, (20% fat) 6 tbsp Dark brown sugar

3 tbsp Honey 2 tbsp Fish sauce

1 tbsp Chinese rice wine
1 tbsp Oyster sauce
1 tbsp Soy sauce
1/2 tesp Sing spilos pourder

1/2 tsp Five spice powder

- 1. Mix all ingredients in a bowl.
- 2. Lay out a sheet of parchment paper on a work surface. Create a seam in the middle by folding the sheet into half and unfolding. Transfer half of the mixture in the center of one half of the sheet. Cover with the other half of the sheet.
- 3. Using a rolling pin, roll the meat mixture into an even sheet of rectangle. Make necessary adjustments to create an even sheet. Repeat the process with the other half of the mixture.
- 4. Place the rolled sheets of pork jerky on baking sheets and let marinate overnight in the refrigerator.
- 5. Preheat the Instant Air Fryer to 160°C, BAKE function and set the timer to 15 minutes.
- 6. Cut the pork jerky with scissors to a shape that fits in the Instant Air Fryer (use the Air Fryer sheet pan as guide).
- 7. Let cook and turn when alerted. Cool before serving.



PINEAPPLE SQUASH BREAD

SERVES: 1 MEDIUM LOAF OR 3 MINI LOAVES

COURSE: MAIN

COOKING FUNCTION: AIR FRY

PREP TIME: 11/2 HOUR COOK TIME: 10 MINUTES

Ingredients:

1 1/2 tsp Instant dry yeast 2 tbsp Warm water 250 grams Squash puree 275 grams Strong bread flour

1/2 tsp Salt
1 tbsp Olive oil
1/2 tbsp Curry powder
1/4 tsp Chili powder
1 tbsp Cumin

- 1. Whisk warm water and yeast in the stand mixer bowl. Let sit for 10 minutes to foam.
- 2. Mix the squash puree into the flour until it resembles fine breadcrumbs. When yeast is ready, put flour into the bowl and add salt, spices, and oil.
- 3. Mix and knead the dough using dough hook accessory until the dough is soft and elastic.
- 4. Transfer dough into an oiled bowl and let it stand to rise for 1 hour or until doubled in size.
- 5. Sprinkle flour into loaf tins. Knead the dough again briefly this time with the pineapple chunks and form into a loaf shape. Cover with a kitchen towel and let it rise for 1 hour.
- 6. Preheat Instant Air Fryer to 190°C.
- 7. BAKE the loaf tin for 25 minutes.



SWEET POTATO CHIPS IN GREEN GODDESS SAUCE

SERVES: 4

COURSE: SIDES

COOKING FUNCTION: AIR FRY

PREP TIME: 10 MINUTES COOK TIME: 8 MINUTES

Ingredients:

2 pcs Sweet potatoes, sliced thinly or mandolined

1 tbsp Coconut oil

1/2 tsp Salt

2 tbsp Light brown sugar 2 tsp Chili powder

For the green goddess dip:

1/2 pc Avocado, peeled
1/2 cup Greek yogurt
1/3 cup Fresh parsley
1/4 cup Fresh mint
1/4 cup Fresh chives
1 tsp Dijon mustard

1/2 tsp Salt

- 1. Preheat the Instant Air Fryer to 180°C, AIR FRY function. Set the time to 10 minutes
- 2. Toss the sliced sweet potatoes in a bowl of coconut oil.
- 3. Add the chips in the Instant Air Fryer and shake gently the basket/tray from time to time as they cook.
- 4. Meanwhile, make the dip. Blend all ingredients for the dip in a food processor until smooth.
- 5. Add the salt, sugar, and chilli powder in the bowl and toss the chips again.
- 6. Serve the chips with the green goddess dip.



OKRA & CAULIFLOWER POPCORN

SERVES: 3

COURSE: SIDES

COOKING FUNCTION: AIR FRY

PREP TIME: 10 MINUTES COOK TIME: 10 MINUTES

Ingredients:

113 grams Fresh okra, cut into 1/2 inch slices

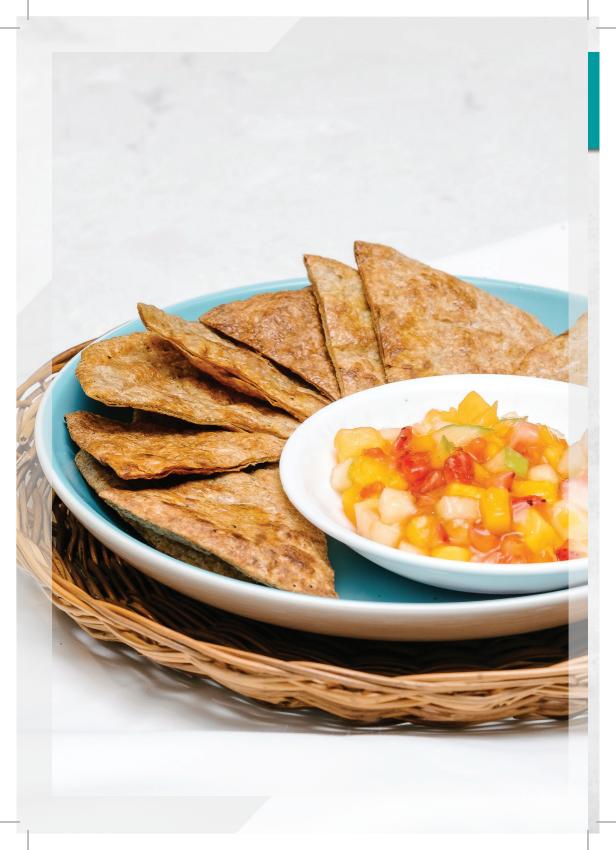
113 grams Cauliflower florets

1 cup Cornmeal

1/4 cup All purpose flour
 1 1/2 tsp Smoked paprika
 1/2 tsp Garlic powder
 1/2 tsp Onion powder

1 tsp Salt
1 pc Large egg
1 tbsp Vegetable oil

- 1. Preheat the Instant Air Fryer to 200°C and set the time to 4 minutes.
- 2. Combine the cornmeal, flour, and spices in a large sealable plastic bag.
- 3. Whisk egg and oil in a bowl.
- 4. Dip vegetables into egg-oil mixture and transfer to the flour mixture. Shake the bag until the vegetables are entirely coated.
- 5. Transfer the coated vegetables into the Instant Air Fryer basket and let it cook.
- 6. Enjoy with tartar sauce.



SPICED PITA CHIPS with FRUIT SALSA

SERVES: 4

COURSE: SIDES

COOKING FUNCTION: AIR FRY

PREP TIME: 10 MINUTES COOK TIME: 8 MINUTES

Ingredients:

2 pcs Whole wheat pita or regular, cut into triangles

1 tsp Lemon juice

1 tsp Extra virgin olive oil

1/4 tsp Cinnamon 1/4 tsp Curry powder

For the fruit salsa:

2 pcs Sweet potatoes, sliced thinly or mandolined

1 tbsp Coconut oil

1/2 tsp Salt

2 tbsp Light brown sugar2 tsp Chili powder

- Mix lemon juice, oil, cinnamon, and curry powder in a bowl. Toss the pita triangles in to coat.
- Preheat the Instant Air Fryer to 190°C, AIR FRY function. Set the time to 4 minutes.
 Add the chips in the Instant Air Fryer and shake the basket/ tray gently from time to time.
- 3. Meanwhile, make the fruit salsa by chopping the fruits in small bits and combining them with the rest of ingredients.
- 4. Enjoy dipping the pita chips in the salsa.



COCONUT HAND PIES

SERVES: 6 PIFS **COURSE: SIDES**

COOKING FUNCTION: AIR FRY

PREP TIME: 11/2 HOURS **COOK TIME: 10 MINUTES**

Ingredients:

For the Pie Crust:

225 grams

450 grams All purpose flour, plus

extra for dusting

Unsalted butter.

cube, cold

1 tsp

6 tbsp Ice cold water

For the Coconut Cream Filling:

1/4 cup Sugar

Cornstarch 2 tbsp

1/4 tsp

11/2 cups Coconut milk, heated to a simmer

2 pcs Egg yolks 2 tbsp Unsalted butter

1 tsp Vanilla

1/2 cup Shredded fresh coconut

- 1. Put the flour and salt into the bowl of a food processor and pulse a few times to combine.
- 2. Distribute butter cubes on top of the flour. Pulse several times until the mixture resembles large pea-sized crumbs and changes to a darker color. Take a bit of the mixture and pinch together with your fingers; if it holds together, your dough is ready for the water.
- 3. Remove the food processor lid cap and slowly drizzle in the ice cold water while pulsing, until the mixture just starts to form a ball. Don't over-process.
- 4. Dust work surface with flour. Transfer the dough mixture on and shape into a rough cohesive ball. Flatten the ball into a 1 inch thick disc. Wrap dough in plastic wrap and refrigerate for 30 minutes.
- 5. Let it thaw before rolling out. Roll out the dough on a flour surface. Cut 5-inch circles using a cookie cutter.
- 6. Place coconut pie filling on the bottom half of the crust. Moisten the outside edges of the pie crust with water. Fold the dough over the filling to form half moons. Pinch the edges of the crust together, crimp edges with a fork to seal.
- 7. In a small bowl, mix together 1 egg and 1 tsp water. Brush the pies with egg was all oven the tops. Sprinkle 1/2 tsp sugar over each pie. Slice three slits in the top side of the pie
- 8. Preheat the Instant Air Fryer to 180°C.
- 9. Place the pies in the Instant Air Fryer basket and AIR FRY for 10 minutes, turning pies half way through cooking time.
- 10. To make the coconut cream filling, in your Instant Pot, whisk in the pot the sugar, cornstarch, and salt. Pour the hot coconut milk into the sugar mixture, whisking constantly. Turn on the SAUTÉ function on NORMAL heat. Keep whisking until the mixture boils and thickens slightly. Add the egg yolks and continue whisking. Remove from the inner pot and pour mixture into a bowl, then stir in the butter and vanilla. Cool to room temperature, stirring occasionally. Stir in the fresh coconut shreds. Cover and refrigerate before use.



CINNAMON SUGAR DONUTS

SERVES: 10 DONUTS **PREP TIME:** 3 HOURS

COURSE: SIDES COOK TIME: 12 MINUTES

COOKING FUNCTION: AIR FRY

Ingredients:

250 ml Lukewarm milk For the cinnamon sugar coating:

3 1/2 tsp Instant dry yeast 3/4 cup White sugar
450 grams All purpose flour, plus extra for dusting 1 1/2 tsp Cinnamon powder

450 grams All purpose flour, plus extra for dusting 11/2 tsp Cinr 55 grams Caster sugar A pinch Salt

1/4 tsp Salt

1 pc Egg, beaten, room temperature

30 grams Unsalted butter, melted, room temperature

1 tbsp Shallot, chopped

- 1. Whisk the milk and yeast together in a small bowl. Add 1 tsp of the flour and 1 tsp of the sugar. Whisk until combined. Let sit for 10-15 minutes until surface bubbles.
- 2. Place the remaining flour, remaining sugar, and salt in a bowl. Mix with a hand or stand mixer.
- 3. Add egg while mixing. Next, add melted butter and yeast mixture. Knead until dough is smooth and elastic.
- 4. With very lightly floured hands, scrape the dough into a lightly oiled bowl. Cover and set aside to rest for 1–1 1/2 hours, or until the dough has doubled in size.
- 5. Line with baking paper the Instant Air Fryer tray and an extra tray if needed.
- 6. Generously flour a work surface and gently tip the dough out onto it. Using a floured rolling pin, gently roll the dough out to a 1 cm (1/2 inch) thickness. Using a floured 8 cm (3 1/4 inch) round cookie cutter, cut out 10 rounds from the dough, making sure you cut them as close together as possible. Use a floured 3 cm (1 1/4 inch) round cookie cutter to cut out holes from the center of each larger circle. Carefully transfer the donuts and their holes to the prepared trays, spreading them out in a single layer. Cover with kitchen towels then allow to rest for 40 minutes at room temperature, or until the donuts have doubled in size.
- 7. Preheat Instant Air Fryer to 180°C. Set the time to 12 minutes.
- 8. Add the tray in the Instant Air Fryer and turn the donuts on the other side halfway through cooking time.
- 9. Remove from the Instant Air Fryer and allow to cool for 3 minutes.
- 10. Combine cinnamon-sugar ingredients in a deep bowl.
- 11. Brush the donuts with melted butter and toss in the bowl of cinnamon-sugar.

Instant Vortex

ACCESSORIES



Non-stick 7-inch Springform Pan



Silicone Mini Mitts



7-inch Round Pan with Lid and Divider



Silicone Egg Set



Non-stick Mini Loaf Pans - 2pc



Cook and Bake Set



Instant Pot DUO 7-IN-1

Multi-functional Smart Cooker (6QT/5.7L)

Replaces 7 kitchen appliances:

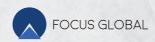
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