Instant Pot®

Programmable Electric Pressure Cooker

User Manual

Models: IP-DUO50/60/80

January 2017



(Pictures in the text are for reference only. Please refer to the actual product.)

Thank you for purchasing the multi-functional Instant Pot®. Please read the User Manual carefully before use and keep it in a convenient place for future reference.

Table of Contents

IMPORTANT SAFEGUARDS 3

Special Cord Set Instructions 4

Product Introduction 4

Product Features 5
Specifications 5
Product Accessories Included 6
Product Accessories for Purchase 7

Before the First Use 8

Installing the Condensation Collector 8
Removing and Installing the Anti-Block Shield 8
Removing and Installing the Sealing Ring 8
Safe Lid Opening 9
Cooking Preparation 9

Controls and States of the Cooker 11

Control Panel 11
States of the Cooker 12
Operation Keys 12
Function Keys 12

Cooking with Your Instant Pot® 14

Initial Test Run 14
Pressure Cooking 14
Slow Cooking 16
Delayed Cooking with Timer 16
Sautéing 17
Warming 17
Making Yogurt 17
Making Jiu Niang 18
Advanced Operations 19

Care and Maintenance 19

Cleaning 19

Troubleshooting 20

Limited Warranty 23

IMPORTANT SAFEGUARDS

Your Instant Pot® cooks with pressure. When using pressure cookers, basic safety precautions should always be followed.

PLEASE READ ALL INSTRUCTIONS.

1. Do not touch hot surfaces of pressure cooker. Use handles only.

2. This appliance should not be used near children or by individuals with disabilities or limited knowledge in using pressure cookers.

3. Do not place the pressure cooker in a heated oven or any hot surfaces.

4. Extreme caution must be used when moving a pressure cooker containing hot liquids.

5. Do not use pressure cooker for other than intended use.

6. Intended for countertop use. For Household use only. Not for outdoor use if unattended.

7. This appliance cooks under pressure. Always ensure there is a minimum of 1 measuring cup of liquid for the cooker to pressurize. Improper use may result in scalding injuries. Make certain the unit is properly closed before operating. Please see “Cooking Preparation”.

8. For all pressure cooking programs, do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as grains, beans, and dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the steam release valve and developing excess pressure. Please see “Cooking Preparation”.

9. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti can foam, froth, sputter, and clog the steam release. These food items should not be cooked in a pressure cooker.

10. Always check the steam release valve, float valve and anti-block shield for clogging before use.

11.Make sure the steam release handle is in the sealing position for all pressure cooking programs.

12. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. Please see “Cooking Preparation”.

13. Never deep fry or pressure fry in the unit with oil.

14. To protect against electrical shock, do not immerse the cord, power plug, or appliance in any liquid.

15. Unplug from power outlet when not in use and before cleaning. Allow the unit to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to "off", then remove plug from the wall outlet.

16. Do not operate any appliance with damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

17. Use of accessories and parts that are not recommended by Instant Pot® may cause damages. Cook only in the stainless steel inner cooking pot provided.

18.Do not let cord hang over edge of table or counter, or touch hot surfaces.

19.Do not use this product in any electrical systems other than the North American electrical system with voltage 110-120V~ /60Hz.

Special Cord Set Instructions

Model IP-DUO50/60/80 has a 3-prong grounding plug. To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible. Model IP-DUO80 has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet in only one way. If the plug does not fit into the outlet, flip the plug. Do not attempt to modify the plug in any way.

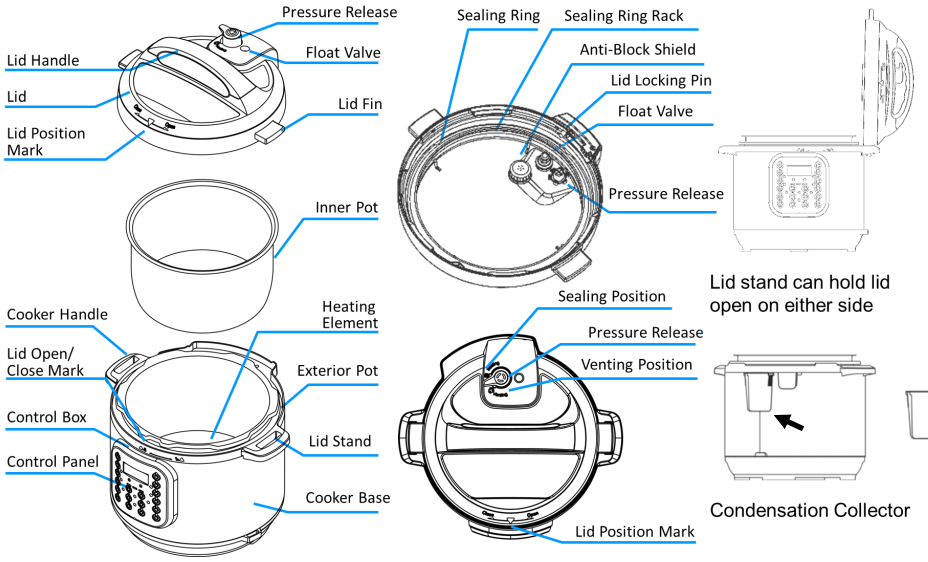
For safety reasons, the power supply cord is designed to be short to minimize the possibility of entanglement or tripping.

WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

Product Introduction

Instant Pot® is a convenient, kitchen-friendly time and space saver. It is a 7-in-1 multi-function cooker combining the benefits of a Pressure Cooker, Sauté Pan, Slow Cooker, Rice Cooker, Steamer, Yogurt Maker, and Food Warmer. Its 14 micro-processor controlled intelligent programs make your everyday cooking as easy as pressing a button. It helps you conserve energy by saving up to 70% of energy comparing with conventional cooking. In most cases, your Instant Pot® reduces the cooking time by 70%, and preserves more vitamins and minerals in the food ingredients.

Instant Pot® has earned the entrusted UL certification by going through the rigorous UL lab testing. The product has been designed to avoid the common user errors and safety hazards of conventional stove-top pressure cookers through the use of 10 proven safety mechanisms and patented technologies. These include: 1) safety lid lock, 2) pressure regulator, 3) leaky lid smart detection, 4) anti-blockage vent, 5) magnetic sensor for lid position detection, 6) auto pressure control, 7) excess pressure protection, 8) auto temperature control, 9) high temperature monitoring, and 10) power fuse cut off.



Product Features

- **High safety standard:** 10 safety mechanisms and UL safety certification. Please visit www.InstantPot.com for detailed information.
- **Multi-functional:** Braising, pressure cooking, stewing, steaming, simmering, slow cooking, sauté/browning, fermenting, making yogurt and keeping warm.
- **14 convenient cooking programs controlled by a microprocessor:** Simply press one of the function keys to start cooking. The microprocessor inside the cooker does your job to control the time, cooking pressure and temperature.
- **Clean and pleasant:** Instant Pot® produces very little heat, noise and leaks almost no steam. This keeps the aromas and flavors of ingredients in the food and not in your kitchen.
- **Dual pressure settings for fast and flexible cooking:** Cooking with high pressure reduces cooking time by up to 70% and low pressure avoids overcooking delicate food.
- **Up to 24-hour of delayed cooking:** Up to 24 hours of delayed start. Perfect for meal planning.
- **Up to 240 minutes** of manual cooking time selection.
- **Auto keep warm:** After cooking, the keep-warm function starts automatically for 10 hours.
- **Dishwasher safe** stainless steel inner pot, lid and steam rack.

Specifications

- Working pressure: High 10.2 ~ 11.6psi (70 ~ 80kPa); Low 5.8 ~7.2 psi (40 ~ 50kPa)
- Pressure release limit: 16.68psi (115kPa)
- Working temperature: 115°C ~ 118°C (239°F ~ 244°F) at high pressure setting; 110°C ~ 112°C (229 ~ 233°F) at low pressure setting.
- "Keep warm" function: up to 99 hours 50 minutes, 63 ~ 78°C (145 ~ 172°F);
- "Slow Cook" function: 0.5 ~ 20 hours, at 88 ~ 99°C (190 ~ 210°F)
- "Sauté" function: "Normal" mode: 160 ~ 176°C (320 ~ 349°F); "More" mode: 175 ~ 210°C (347 ~ 410°F); "Less" mode: 135 ~ 150°C (275 ~ 302°F).
- "Yogurt" function: up to 99 hours 30 minutes. "Normal" mode for making yogurt: 36 ~ 43° C (96.8 ~ 109.4°F); "Less" mode for making Jiu Niang (fermented glutinous rice): 30 ~ 34°C (86 ~ 93.2°F); "More" for pasteurizing milk: 71~83°C (160~180°F).
- Please note that beeping is always ON in all error conditions.

Model	Power Supply	Power	Volume	Inner Pot Size	Weight	Dimension
IP-DUO50	120V~ 60Hz	900W	5 Qt	14x22 cm 5.5x8.66 inch	5.3 kg 11.68 lb	33x31x30 cm 13x12.2x11.8 in
IP-DUO60	120V~ 60Hz	1000W	6 Qt	16x22 cm 6.3x8.66 in	6.61 kg 14.57 lb	33x31x32 cm 13x12.2x12.6 in
IP-DUO80	120V~ 60Hz	1200W	8 Qt	18x24 cm 7.09x9.45 in	6.9 kg 15.21 lb	37.7x33.8x36 cm 14.8x13.3x14.2 in
Accessories	Rice Paddle, Soup Spoon, Measuring Cup, Steam Rack, Condensation Collector, User Manual and Recipe Booklet.					

Product Accessories Included

Accessories Included	Images	Descriptions
Stainless Steel Inner Pot		• 3-ply bottom for even heating • Food grade 304 (18/8) stainless steel • Mirror-polished surface for easy cleaning • Dishwasher safe
Sealing Ring		• Durable food safe silicone passing FDA standards • Dishwasher safe • Replace every 18-24 months or when deformation is noticed
Stainless Steel Long Handled Trivet		• Stainless steel trivet to elevate food from water for steaming program
Rice Paddle		• Rice paddle for scooping out rice or food content • Stands up straight and lays flat
Soup Spoon		• Soup spoon for transferring soup/broth • Handle hooks onto inner pot rim
Measuring Cup		• Measuring cup for measuring quantity of food ingredients such as rice, multi-grains, etc.
Please note that these accessories may discontinue and new accessories may become available. For additional purchases, replacements or the latest accessories collection, please visit the Instant Pot website at: www.instantpot.com/store		

Product Accessories for Purchase

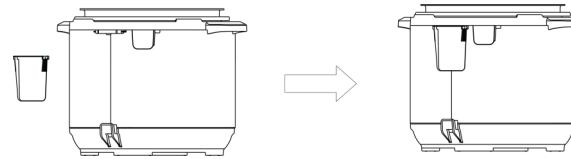
Accessories for Purchase	Images	Descriptions
Tempered Glass Lid		• 9-inch diameter fits most electric pressure cooker inserts • Professional grade tempered glass with steam release vent and stainless steel rim • Colorless glass for clear viewing • Dishwasher safe
Silicone Mini Mitt		• Food grade silicone passing FDA standards • Dishwasher safe • Ridged gripping surface, non-stick • Comfortable and easy to put on
Silicone Cover		• Creates air-tight and water-tight seal on the Instant Pot® stainless steel inner pot • Dishwasher safe • Food safe silicone passing FDA standards
Please note that these accessories may discontinue and new accessories may become available. For additional purchases, replacements or the latest accessories collection, please visit the Instant Pot website at: www.instantpot.com/store		

Before the First Use

Before the first use, please take out all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions and cautions to avoid any injury or property damage. Please wash the inside of the lid and the inner pot with warm soapy water, rinse and dry thoroughly. Clean the outside of the cooker base with a clean damp cloth. **Never immerse the cooker base in water or any other liquid.** Never clean the cooker base in the dishwasher. The lid and sealing ring can be washed in the dishwasher. Make sure water is fully drained after washing. Inspect the lid to ensure that there is no food debris blocking the valves.

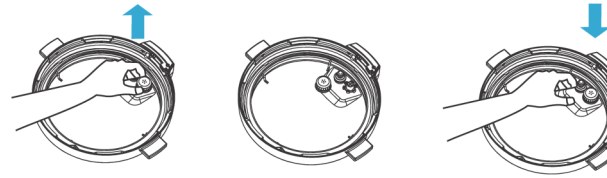
Installing the Condensation Collector

To install the condensation collector, slide it into the slot on the cooker base. Follow the reverse order to remove it for cleaning.



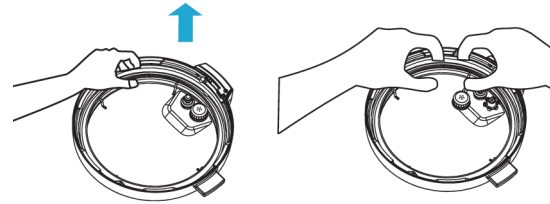
Removing and Reinstalling the Anti-Block Shield

The anti-block shield can be removed by pushing it on the side and outward. To install the anti-block shield, position it in place and press it down.



Removing and Installing the Sealing Ring

The sealing ring can be removed by pulling it outward, section by section, from the sealing ring rack. To reinstall the sealing ring, press it down into the rack section by section. The sealing ring can be installed with either side facing up.



Please note the following:

- Prior to each use, inspect to make sure the sealing ring is well seated in the sealing ring rack and the anti-block shield is mounted properly on the steam release valve. A properly seated sealing ring can be shifted, with a bit of effort, clockwise or anti-clockwise inside the sealing ring rack.
- After use, remove any food debris from the sealing ring and anti-block shield.
- Keep the sealing ring clean to avoid odor. Washing the sealing ring in warm soapy water or dishwasher can remove odor. However, it is normal for the sealing ring to absorb the smell of certain acidic foods. It is recommended to have more than one sealing ring at home. You can purchase additional sealing rings from www.InstantPot.com.
- Never pull the sealing ring by force, as the force may deform the sealing ring and ring rack and affect the pressure sealing function.
- A sealing ring with cracks, cuts, or other damages should be replaced immediately.

Safe Lid Opening

1. Make sure the pressure cooking program is complete or press “Keep-Warm/Cancel” to terminate the program.
2. Release pressure by one of the following approaches.

Quick Release:

- Turn the pressure release handle to the "Venting" position to let out steam until the float valve drops down.

Caution:

- Please keep hands and face away from the opening on the top of the steam release handle when using Quick Release. The escaping steam is hot and can cause scalds.
- Never pull out the steam release handle when it is letting out steam.
- Please be aware that Quick Release is not suitable for food with large liquid volume or high starch content (e.g. porridge, congee, sticky liquids, soup, etc.). Food content may splatter out from the steam release. Use Natural Release instead.

Natural Release:

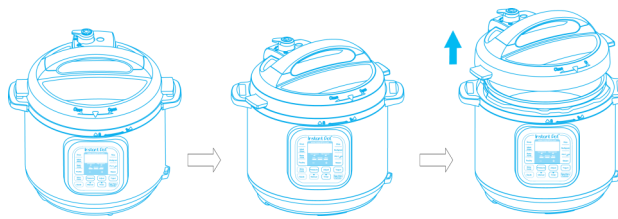
- Allow the cooker to cool down naturally until the float valve drops down. This may take 10 to 15 minutes or even longer, depending on the amount of food inside. After cooking is finished, the cooker will be in Keep Warm mode.
- To speed up the cooling process, unplug the power cord and carefully apply a damp cloth over the metal part of the lid **without covering the steam release, vents or float valve**.

3. Opening the lid: To avoid vacuum suction on the lid, turn the steam release valve to the “Venting” position. Hold the lid handle, turn counter-clockwise to the open position and lift.
   - **Caution**: Do not open the lid until pressure inside the pot is completely released. As a safety feature, the lid is locked and won’t open until the float valve drops down.
   - If the float valve is stuck due to food debris or sticky liquid, you can push it down with a pen or chopstick after you are certain that the pressure has been released completely by moving the steam release handle to the venting position.
   - To avoid personal injuries, never attempt to force down the float valve to open the lid. DO NOT open the lid until after the pressure is completely released naturally or manually by opening the steam release valve.

Cooking Preparation

1. Open the lid

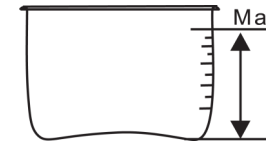
Pick up the lid handle, rotate approximately 30 degrees counterclockwise until the ▼ mark on the lid is aligned with the ▲ “Open” mark on the cooker base.



2. Check whether all parts on the lid are assembled properly

Check the float valve and steam release valve for obstructions. Make sure that the sealing ring is well seated inside its holding rack. The anti-block shield is installed properly and the float valve can move up and down easily.

3. Take out the inner pot, and add food and liquid



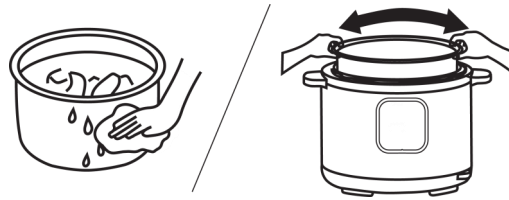
For all pressure cooking programs, the total amount of pre-cooked food and liquid should NEVER pass 2/3 of the inner pot capacity. When cooking food that expands during cooking such as rice, beans, or dried vegetables, do not fill pass 1/2 of the inner pot capacity. Over filling may risk clogging the steam release valve and developing excess pressure. This may also cause leakage, personal injuries, or damage to the unit.

Certain foods such as applesauce, cranberries, pearl barley, oatmeal, cereals, split peas, noodles, rhubarb and pasta can foam, froth or sputter and will clog the steam release valve. These foods should not be cooked in the pressure cooker.

For non-pressure cooking programs, do not fill past the MAX line.

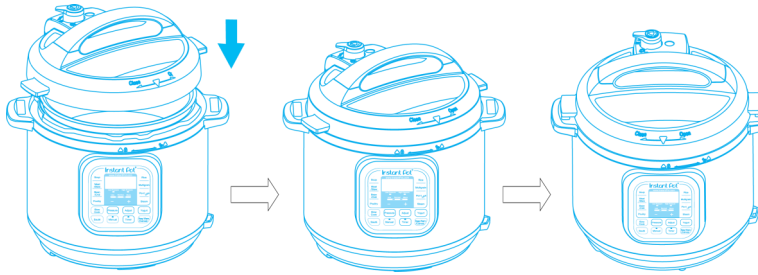
4. Place the inner pot inside the cooker base

Wipe dry the outside of the inner pot and the heating plate inside the cooker base. After putting the inner pot inside the cooker base, rotate the inner pot slightly to ensure good contact between the inner pot and the heating element.



5. Close the lid completely

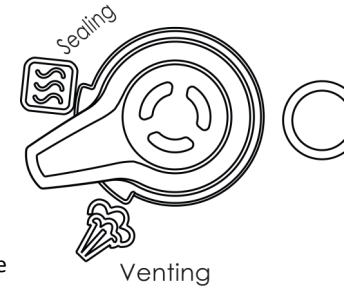
Pick up the lid and put the lid on the cooker with the ▼ mark on the lid and the ▲ “Open” mark on the cooker base aligned. Rotate the lid clockwise approximately 30 degrees until the ▼ mark on the lid is aligned with the ▲ “Close” mark on the cooker base rim.



Instant Pot® has a safety feature to disable the cooker and the display flashes "Lid" if the lid is not positioned correctly. When using "Soup", "Poultry", "Meat/Stew", "Bean/Chili", "Multigrain", "Rice", "Steam", "Porridge" and "Yogurt", the lid should be fully closed. When using "Sauté", the lid should be open. "Keep Warm" and “Slow Cook” work with the lid either open or closed.

6. Position the steam release handle properly

Please note that it is perfectly normal and necessary for the steam release handle to be loose. It works by weight and simply rests on top of the steam release outlet. It can also be removed for washing if necessary by pulling it straight out.



When running any of the programs except "Keep-Warm", "Sauté" or "Slow Cook", align the pointed end of the steam release handle to "Sealing" position, indicating that the pressure cooker is in the sealed position.

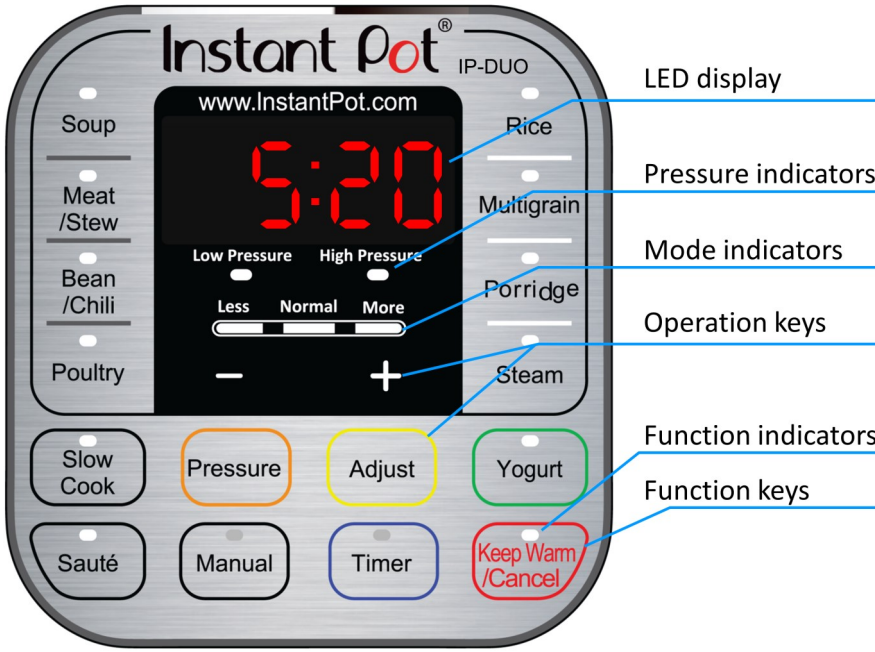
The "Sauté" function must be used without the lid. The "Slow Cook" and “Keep-Warm” functions can operate with or without the lid, or use an optional glass lid available at www.InstantPot.com.

Caution: When the lid is closed while initiating the “Keep Warm” or “Slow Cook” program, the steam release valve must be in the ‘Venting’ position.

Controls and States of the Cooker

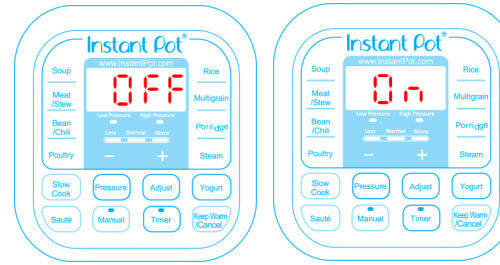
Control Panel

The control panel of your Instant Pot® consists of an LED display, 2 pressure indicators, 3 mode indicators, 4 operation keys and 14 function keys. Each function key has a function indicator light. Operation keys do not have indicator lights.



States of the Cooker

Your Instant Pot® has 3 states which are shown on the LED display and function indicators.



- **Standby state**: the LED display shows “OFF”.
- **Pre-heating state**: the LED display shows “On” and the activated function indicator lights up.
- **Program operating state**: the activated function indicator lights up and the LED display shows time. For all pressure cooking, “Slow Cook” and “Delay Start” functions, the time counts down. For “Keep Warm” and “Yogurt” functions, the time counts up.

Operation Keys

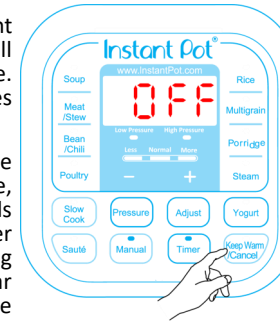
The 4 operations keys include “+”, “-“, “Pressure” and “Adjust” keys. The **“+”** and **“-“** are used to change the time value.

The "**Pressure**" key toggles the pressure setting between “High Pressure” and “Low Pressure” for the pressure cooking functions which include "Soup", "Bean/Chili", "Poultry", "Meat/Stew", "Multigrain", "Porridge", "Steam", “Rice" and “Manual” functions. The “Pressure” key has no effect on non-pressure cooking functions: “Slow Cook”, “Sauté” and “Yogurt”.

The "**Adjust**" key can make 3 types of adjustments:

1. Changing the **pressure keeping time** for pressure cooking functions, except "Manual" and "Rice" functions. "Rice" is fully automatic.
2. Switching the **temperature** of "Slow Cook" and "Sauté".
3. Selecting **programs** in “Yogurt”.

Function Keys



The most important key is **“Keep Warm/Cancel”**. When Instant Pot® is being programmed or in operation, pressing this key will cancel the program and return the cooker to standby state. When the cooker is in standby state, pressing this key activates the keep-warm program.

The **“Soup”** key is for making various soups and broth. You can use the “Adjust” key to select a shorter or longer cooking time, depending on the desired cooking result. Instant Pot® controls the pressure and temperature to a level that the liquid never goes into a heavy boiling state. For example, when making chicken broth with the "Soup/Broth" function, the broth is clear and the chicken remains intact after cooking. If you need the food content to be fully broken down, please stir and mix the soup before serving.

The **“Meat/Stew”** key is for cooking meat and stew. The “Adjust” key can be used to change the cooking **time** to achieve the desired meat texture. In general, the "More" setting is for fall-of-the-bone cooking results.

The **“Bean/Chili”** key is designed for cooking beans and making Chili. If you want the beans well cooked, please use the “Adjust” key to select "More" duration.

The **“Poultry”** key is programmed to make poultry dishes. You may use the "Adjust" key to change the poultry cooking time from "Normal" to "More" or "Less" depending on your preference of texture and the amount of poultry you put into the pot. Poultry meat is generally easier to cook than pork, lamb and beef and hence a shorter cooking time.

The **“Porridge”** key is to make porridge of various grains. You can use the “Adjust” key to select a cooking duration. The “Normal” duration is for rice porridge. For a mixture various grains and beans, please choose the "More" duration. Stir the Porridge before serving. Please note, **after the “Porridge” program is finished, do NOT put steam release handle in venting position**; otherwise the porridge will splatter through the steam release. Please use Natural Release.

The **“Bean/Chili”** key is specifically for cooking beans and making Chili. If you want the beans well cooked, please use the “Adjust” key to select "More" duration.

The **“Rice”** key is a fully automated smart program for cooking regular rice or parboiled rice. The cooking time is adjusted automatically depending on the amount of rice. To cook 2 cups of rice (using measuring cup provided), it takes about 10 minute pressure keeping time; for 3~5 cups of rice, it takes about 12 minute pressure keeping time; more cups will take longer time accordingly. Total cooking time is not displayed, whereas the pressure keeping time will be shown when working pressure is reached. The “Adjust” key has no effect on this program. Please note: You can cook as little as one cup of rice with the correct ratio of water.

The **"Multigrain"** key is a program for cooking mixed grains of wild rice, hard brown rice, mung beans, etc. There are three “Adjust” options for multigrain rice cooking. The "Normal" setting has 40 minutes of pressure cooking time. The "Less" setting has 20 minutes of pressure cooking time. The "More" setting has 45 minutes of warm water soaking time and 60 minutes of pressure cooking time. The "More" setting is suitable for harder grains such as dry split corn.

The **“Porridge”** key is for making porridge of various grains. You can use the “Adjust” key to select a cooking time. The “Normal” setting is for rice porridge. For a mixture of various grains and beans, please choose the "More" setting. Stir the Porridge before serving. Please note, **after the “Porridge” program is finished, do NOT put steam release handle in the venting position**, otherwise the porridge will splatter out the steam release. Please use Natural Release.

The **“Steam”** key is designed for steaming purposes. You can steam vegetables, seafood or reheat food with the steam rack provided. When steaming vegetables and seafood, please note that using the “Natural Release” method for releasing steam will likely overcook the food. You will need to use the ‘Quick Release’ method to release the pressure as soon as the cooking time has reached.

Using 1~2 cups (160ml) of water is sufficient for steaming fresh and frozen vegetables, with 1~2 minute of pressure keeping time. Please use the “+” or “-“ key to change the steaming time. Please note that unlike other pressure cooking functions, the “Steam” function heats at full power continuously. This may burn food that is in direct contact with the bottom of the inner pot. Please use the trivet provided to elevate food above the water. Use a metal basket or (oven safe) glass/ceramic container that fits into the inner pot to contain the food.

The **“Slow Cook"** key allows you to use your Instant Pot® as a conventional slow cooker. The user can change the cooking time by pressing the "+" or "-" key to set the cooking time from 0.5 to 20 hours. The "Adjust" key allows the user to adjust the level of heating as in traditional slow cookers. Please see the “Slow Cooking” section for its usage.

The **“Manual”** key allows manual setting of cooking time. The time set in this mode is the pressure cooking time, which will begin to count down when working pressure is reached. The maximum pressure cooking time is 240 minutes.

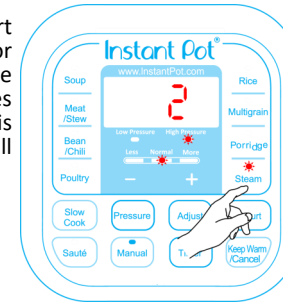
The **"Sauté"** key is used for open lid sautéing, browning or simmering inside the inner pot. "Adjust" can be used to change the operating temperatures. Please see the “Sautéing” section for details.

The **“Yogurt”** key has 3 programs: making yogurt, pasteurizing milk and making Jiu Niang (aka fermented glutinous rice). Please see the “Making Yogurt” and “Making Jiu Niang ” sections.

The **“Timer”** key is for delayed cooking. To start delayed cooking, first select the desired cooking function (all program functions except “Sauté” and “Yogurt”), and then press the “Timer” key. Use “+” and “-“ to set the delayed hours. Press the "Timer" key again to change the minutes. **The time you are setting is the delayed time before the program starts.** Please allow sufficient cooking time and cooling down time before serving. The time delay can be adjusted with “+” or “-“ keys for up to 24 hours . Please see the “Delayed Cooking with Timer” section for details.

Cooking with Your Instant Pot®

Initial Test Run

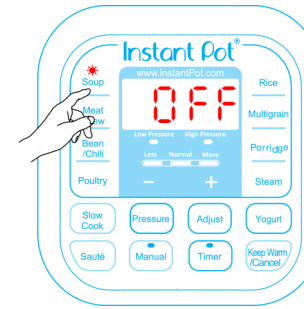


In order to familiarize yourself with the Instant Pot® and start cooking with your favourite recipe, it is highly recommended for first time users to do a test run. This test run will help you become familiar with Instant Pot®, make sure the unit is free of residues from the manufacturing process, and indicate whether your unit is working properly. This optional, but recommended, test run will complete in about 10 -15 minutes.

1. Make sure the steam release handle and float valve are unobstructed and clean, and that the sealing ring is properly inserted.
2. Place the inner pot in the cooker base and add 3 measuring cups of water into the inner pot (using plastic cup provided).
3. Close the lid. Make sure that the steam release handle is pointing to the "Sealing" mark on the lid.
4. Press the "Steam" button, and press the “-“ button to change the time to 2 minutes.
5. In 10 seconds, your Instant Pot® will go into the preheating cycle (display showing “On”). Within a few minutes, steam will release for a minute or two until the Float Valve pops up to seal the cooker. Once working pressure is reached, which may take a few minutes or up to 10 -13 minutes, the countdown timer will begin. When the countdown is finished, the Instant Pot® will beep and automatically switch into the “Keep Warm” mode.

The test is now complete. Press the “Keep-Warm/Cancel” button and/or unplug the unit. Once the pot cools down, you can open it and are ready to try your favorite recipes.

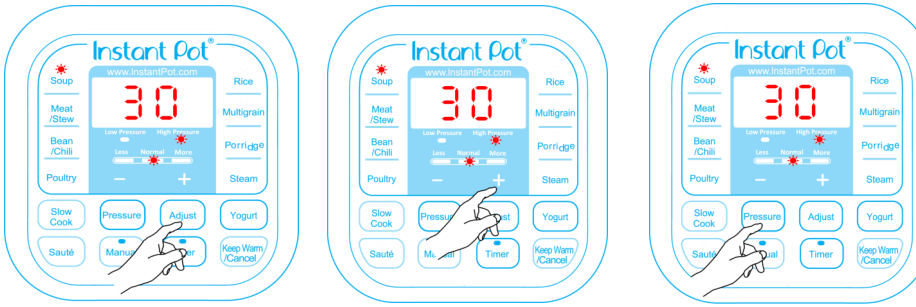
Pressure Cooking



The following procedure is for “Rice”, "Soup", "Poultry", "Meat/Stew", "Bean/Chili", "Multigrain", "Porridge", "Steam" and “Manual” functions.

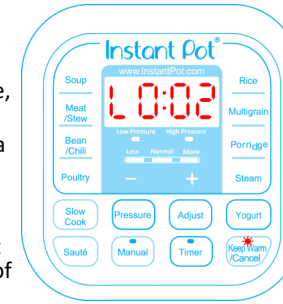
1. Follow steps in the "Cooking Preparation" section of this manual.
2. Connect power cord. The LED display shows “OFF” indicating that it’s in standby state.

3. Select a cooking function, e.g. “Soup”. Once a function key is pressed, its indicator lights up.
    - Within 10 seconds after pressing a function key, you can still select other function keys and adjust cooking time.
4. Select cooking time.
    - You may use the "Adjust" key (except for “Manual” and “Rice” functions) to adjust cooking time. Press the "Adjust" key repeatedly to change between “Normal”, “Less" and “More" modes which will light up on the display.
    - If necessary, change the cooking time with “+” and “-“. Press and hold the “+” or “-“ key for faster changes.



- The built-in cooking time is suitable for most types of food. Please use the cooking time table in the recipe book to determine the appropriate cooking time based on the food type, quantity of food and your texture preference.

5. Select cooking pressure.
    - All functions except “Rice” defaults to High Pressure. For “Rice” function, the default is Low Pressure. Low Pressure operates at half of the regular working pressure (around 5.8psi or 40kpa). It is used to avoid overcooking tender food materials such as vegetables and for certain recipes that may require using low pressure setting.
6. Cooking starts automatically in 10 seconds after the last key press.
    - Three audible beeps will sound to indicate the cooking process has begun. The LED display shows "On" indicating that the pre-heating state is in progress. Please note: Depending on the food content, the quantity and its temperature (frozen or not), **the preheat cycle can range between 10 to 40 minutes.**
    - As the pressure increases inside the cooker, it is perfectly normal for traces of steam to escape from the float valve until the float valve pops up.
    - Once the cooker reaches working pressure, the LED display changes from “On" to the programmed cooking time. The cooking time counts down to indicate the remaining time in minutes. During this pressurized state, you should not see any steam leaking out anywhere from the lid. However, from time to time, you may see a small amount of steam coming out from the steam release handle. This is perfectly normal.



- During the cooking operation, the cooker may make soft clicking sounds. This comes from the normal operation of the heating element switching on and off.

- At any time, you can cancel the cooking program in progress and return to standby mode by pressing the “Keep-Warm/Cancel” key.

7. When the pressure cooking cycle finishes, the cooker beeps and automatically goes into the "Keep Warm" cycle, called **Auto “Keep Warm” Cycle**. The LED display shows an “L” on the first digit, such as "L0:02", to indicate the “Keep Warm” cycle and time duration. The clock counts up for 10 hours. If the 10 hour Auto “Keep Warm” cycle finishes, the cooker goes into standby state.

   - It is not recommended to leave cooked rice in “Keep-Warm” state for too long as it may affect the texture of the rice.

8. To serve food, press “Keep-Warm/Cancel” to stop the keep-warm cycle and open the lid according to the “Safe Lid Opening” section of this manual.

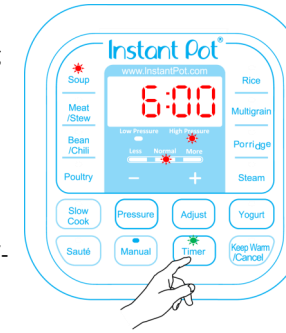
   - When opening the lid, the inner pot may appear to be stuck on the lid due to vacuum effect caused by contraction of cooling air. Please turn the pressure release handle to “Venting” to let in air to release the vacuum.

Slow Cooking



1. Follow steps in the "Cooking Preparation" section of this manual. The steam release handle should be at the "Venting" positions. An optional glass lid can also be used.
2. Connect the cooker to the power outlet. The LED display shows “OFF” indicating that it’s in standby state.
3. Press the “Slow Cook” key.
4. Change cooking time between 0.5 and 20 hours by pressing the "+" or "-" key.
5. Select the desired cooking mode with the “Adjust” key. By pushing the "Adjust" key repeatedly, you can adjust the cooking mode to “Normal”, “More” or “Less”, which correspond to medium, high and low in a conventional slow cooker**.**
6. Cooking starts automatically in 10 seconds after the last key is pressed.
7. When the cooking finishes, the cooker beeps and goes into the Auto "Keep Warm" cycle for 10 hours.

Delayed Cooking with Timer



Your Instant Pot® has a timer function to delay the start of cooking for up to 24 hours. Timer function does not apply to the “Keep Warm”, “Yogurt” and "Sauté" functions. The following shows how to program for delayed cooking.

1. Follow steps in the previous “Pressure Cooking” and “Slow Cooking” sections to set a cooking program.
2. Within 10 seconds after program selection, press the “Timer” key to set the hours and minutes to be delayed. Use “+” and “-“ to set the delayed hours. Press the "Timer" key again to change the minutes. **The time is the delayed time before the program starts.** Please allow sufficient cooking time and cooling down time before serving.
3. 10 seconds after the last key press, the “Timer” function starts. The time on the LED display counts down, and the flashing green indicator on the “Timer” key changes to solid green.

4. To cancel the Timer operation, press the “Keep-Warm/Cancel” key at any time.
5. Your Instant Pot® starts cooking when the delay timer counts down to 0. After cooking, the cooker will then enter the Auto “Keep Warm” cycle for 10 hours. Please Note:

- We highly discourage using the Timer function for perishable foods, such as meat and fish, which may spoil when left at room temperature for hours. Cooked rice may yield overly soft texture due to long soaking time. It may also cause a layer of burned rice at the bottom of the pot if it is left in Keep-Warm mode for too long.
- The “Timer” function is **not recommended for porridge, oatmeal or other frothy, sticky foods** due to the possibility of the float valves getting blocked and causing overflow of food content. The Instant Pot® should not be left unattended during the preheat cycle. Since the ‘Timer’ function implies leaving the unit unattended, it is strongly recommended to not use the “Timer” program for the types of food mentioned above.

Sautéing

1. Follow steps in the "Cooking Preparation" section of this manual. Never close the lid when using the Sauté function as this may cause pressure to build up inside the pressure cooker. An optional glass lid can also be used.
2. Connect the cooker to the power outlet. The LED display shows “OFF” indicating that it’s in standby state.
3. Press the “Sauté” key. For safety reasons, the maximum operation time of one “Sauté” cycle is 30 minutes.
4. Change the cooking temperature among “Normal”, “More” and “Less” modes with the “Adjust” key. The "Normal" mode is suited for regular sauté or pan searing. The "More" mode is for stir-frying or browning meat at higher temperature. The "Less" mode is suitable for simmering, reducing juices or thickening sauces**.** To avoid pressure building up, the lid cannot be closed. If you accidentally close the lid, flashing "Lid" is displayed to warn about the wrong lid position.

   Caution: partially closing the lid during sautéing could cause pressure to build up in the cooker. This can be hazardous.
5. Heating starts automatically in 10 seconds after the last key is pressed. The “Sauté” program can be cancelled at any time by pressing “Keep Warm/Cancel” key.
6. When the designated temperature is reached, the LED display shows “Hot”. “Hot” will not appear if there is water inside pot.
7. When cooking finishes, the cooker beeps and goes to standby state. If you need more time, simply press the “Sauté” key again.

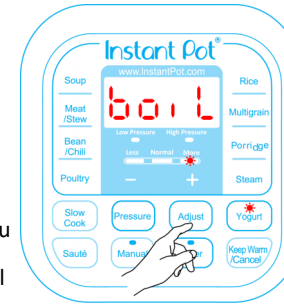




Warming

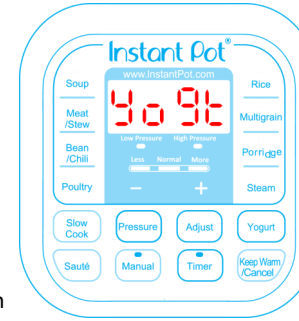
Pressing the “Keep-Warm/Cancel” key in the standby state activates the “Keep Warm” function. You can use “+” and “-“ to change the time from 10 minutes to 99 hours and 50 minutes. When “Keep Warm” function starts, the time counts up by minutes. The "Keep Warm" function can be used with or without the lid closed. You can also use an optional glass lid for this function. When it finishes, the cooker beeps and goes to standby state.

Making Yogurt



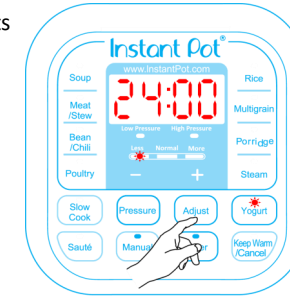
You can make yogurt either with the inner pot or use glass bottles. The process to make yogurt involves two steps. The first step is to pasteurize the milk by heating it to 180° F/83° C. This serves two purposes: (1) killing pathogens and harmful bacteria which can grow during the fermentation period, and (2) denaturing milk proteins, which prevents curding of milk and makes the proteins easier to absorb.

Instant Pot® provides two convenient ways to heat your milk. If you use the inner pot to make yogurt, press “Yogurt” then “Adjust” to “More” mode with the word “boil” on the display. Instant Pot® will then boil the milk to 160°F - 180°F/ 71°C - 83°C. When it’s done, it beeps and displays “yogt”.



If you use containers or bottles to make yogurt, you can steam the milk by: adding 1 cup of water in the inner pot, putting in the steam rack and placing your containers or bottles on top of the rack. Select the “Steam” function and set the time for 1 minute. Once the process is over, use the “Natural Release” method to release the steam.

The second step after heating the milk is to let it cool to below 115°F/46°C, then add an adequate amount of yogurt starter or fresh yogurt. If you use containers or bottles, you can place them in the inner pot without adding any additional water. Press the “Yogurt” function key, press “Adjust” to “Normal” mode and then adjust the time using the “+” and “-“ keys based on the instructions of the yogurt starter. The program automatically starts in 10 seconds. When the program completes, Instant Pot® beeps, displays “yogt” and goes to standby state.



The yogurt can be served plain together with other dishes (e.g. curry), or mixed with honey or jam to make a fruit yogurt.

Making Jiu Niang

Jiu Niang, also known as fermented glutinous rice, is a sweet and mildly alcoholic delicacy of Asia. It is highly nutritious and easy to digest, commonly used to make desserts in China, Japan, Korean and other Asian countries. Glutinous rice, also known as sticky rice, is used to make Jiu Niang. Glutinous rice contains high concentration of starch which is converted to sugars during fermentation.

1. Soak two cups of glutinous rice in cold water for at least 5 hours until the rice grains become easily broken with fingers.
2. Drain the water and wrap the soaked rice with cheese cloth and put it into a steaming basket. Place the basket on top of the steam rack (trivet) and add 2 cups of water into the inner pot. Run the “Steam” function for 30 minutes. Use Natural Release method.
3. Prepare 1 cup of cold boiled water, (normally at a water-to-dry-rice ratio of 1:2), starter yeast powder, and a glass or ceramic container with lid. Make sure that all tools are clean and free from bacteria, oil and salt.
4. After the steamed rice cooled down to below 35°C/95°F, mix the cold water and yeast powder with the rice thoroughly in the container. Make sure that each rice grain is separated, rather than stuck together. Gently press the rice mixture together and leave a hole in the middle of the mixture.

5. Add water to the 3 cup mark in the inner pot. Place the containers into the inner pot with the steam rack. Water should submerge about 1cm/0.5in of the bottom of the containers for even heat conduction. Make sure to close the lid of the containers to avoid excess evaporation from the rice.
6. Press the “Yogurt” function key and then press the “Adjust” key twice to “Less” mode for Jiu Niang function. The default fermentation time is 24 hours. You may need to change this based on the type of yeast used.
7. Jiu Niang will be ready when the program finishes. A well-made fermented glutinous rice has transparent liquid and some small gas bubbles with an aroma of liquor and is very sweet. If there are some white fungi on the surface, this is normal. If it has black fungi, the rice was contaminated during the process and it should not be consumed. Avoid running the fermentation for too long, which causes the rice to turn sour.
8. When the program completes, Instant Pot® beeps, displays “yogt” and goes to standby state.

Advanced Operations

1. Auto keep warm ON/OFF: In factory setting, ‘Auto Keep Warm’ is ON when a cooking program button is pressed. ‘Auto Keep Warm’ can be turned ON and OFF by a second press on the same cooking program button before the cooking program starts. During this period, the Keep Warm button indicator displays ON or OFF accordingly.
2. Audible beeping ON/OFF: In factory setting, beeping is ON. To turn beeping OFF, press and hold the “-” button for 3 seconds. The display will show “ S OFF” to indicate “Sound OFF”.
3. Memorizing the last used program settings per cooking program button: The previously used cooking settings, including time, pressure and temperature are stored once the custom settings are defined, even after the Instant Pot® cooker is unplugged from power source. To reset to factory default settings, press and hold the “**Adjust**” button for 3 seconds when the Instant Pot® cooker is in the **OFF** mode.

Care and Maintenance

Regular care or maintenance is essential to ensuring that this product is safe for use. If any of the following circumstances takes place, please stop using the appliance immediately and contact the Instant Pot® support team. If there is dust or dirt on the plug or socket, remove with a dry cloth.

- Power cord and plug appear worn out, deformed, discoloured or damaged.
- A portion of the power cord or plug gets hotter than usual.
- The cooker heats abnormally or emits a burnt smell.
- When powered on, there are unusual sounds or vibrations other than occasional ticking.

Cleaning

Caution: please make sure the appliance has cooled down and is unplugged before cleaning.

1. Clean the product after each use. Wipe the black inner housing rim and slot dry with cloth to prevent rusting on the exterior pot rim.
2. Remove the lid and take out the inner pot, wash them with detergent, rinse with water and then wipe dry with a soft cloth. The stainless steel inner pot is also dishwasher safe.
3. Use water to clean the lid, including the sealing ring (which can be removed), steam release, anti-block shield, and wipe them clean with a soft dry cloth. Do not take apart the steam release handle assembly.
4. Clean the cooker base with a clean damp cloth. **Do not immerse the cooker into water.** Do not use a wet cloth to clean the pot while the power cord is plugged into the power outlet.

Troubleshooting

If you experience any problem with the appliance, please DO NOT return the product to the retail store or online merchant. For technical assistance and product return information, please:

- Create a support ticket at www.InstantPot.com/support/
- Email to support@instantpot.com
- Or call 1800 828-7280 for Instant Pot customer care team

The cases in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting the support team for repair. You can also find help videos and FAQs on www.InstantPot.com/faq/

Troubleshooting Table

	Problem	Possible Reason	Solution
1	Difficult to close the lid	Sealing ring not installed properly	Position the sealing ring well
		Float valve in the popped-up position	Press the float valve lightly downward
2	Difficult to open the lid	Pressure exists inside the cooker	Position the pressure release valve to the venting position to reduce the internal pressure. Open the lid after the pressure is
		Float valve stuck at the popped-up position	Press the float valve lightly with a pen or chopstick.
3	Steam leaks from the side of the lid	No sealing ring	Install the sealing ring
		Sealing ring damaged	Replace the sealing ring
		Food debris attached to the sealing ring	Clean the sealing ring
		Lid not closed properly	Open then Close the lid again
4	Steam leaks from float valve for over 2 minutes	Food debris on the float valve silicone seal	Clean the float valve silicone seal
		Float valve silicone ring worn-out	Replace the float valve silicone ring
5	Float valve unable to rise	Too little food or water in inner pot	Add water according to the recipe
		Float valve obstructed by the lid locking pin	Close the lid completely, see “Cooking Preparation” section
6	Steam comes out from exhaust valve non-stop	Pressure release handle not in sealing position	Turn the release handle to the sealing position
		Pressure control fails	Contact support online
7	Display flashes “Lid”	Lid is not in the correct position for the selected program	Close lid for pressure cooking or open the lid for sautéing
8	Display shows “noPr”	Working pressure is not reached during pre-heating cycle.	If the lid leaks steam, please see Problems 3, 4, 5 and 6. If there is no steam leaking and you have frozen food in the cooker, please run the current program again.
9	Display shows “Ovht”	Overheating is detected on the inner pot	Please stop the program and check if the food at the bottom of the inner pot is burnt.

Troubleshooting Table (Cont…)

	Problem		Possible Reason	Solution
10	Display remains blank after connecting the power cord		Bad power connection or no power.	Inspect the power cord to ensure a good connection, check that the power outlet is still active.
			Cooker's electrical fuse has blown	Contact support online
11	All LEDs flash with a code appearing on screen	C1 code	Faulty temperature sensor (cannot be detected)	Contact support online
		C2 code	Faulty temperature sensor (short circuited)	Contact support online
		C5 code	Temperature is too high because inner pot is not placed	Put in the inner pot properly
			Temperature is too high because there is no water in inner pot	Put food and water in the inner pot
		C6 code	Faulty pressure sensor	Contact support online
12	Rice half cooked or too hard		Too little water	Adjust dry-rice and water ratio according to recipe
			Cover opened prematurely	After cooking cycle completes, leave the cover on for 5 more minutes
13	Rice too soft		Too much water	Adjust dry-rice and water ratio according to recipe
14	Intermittent beeping after the cooker starts for a while		Indication of overheating. The cooker has reduced the heating temperature, and may not reach cooking pressure	Possibly starch deposits at the bottom of the inner pot, which have clogged heat dissipation. Stop the cooker and inspect the bottom of the inner pot
15	Occasional ticking or light cracking sound		The normal sound of power switching and expanding pressure board in changing temperature	Nothing to be worried about
			Bottom of inner pot is wet.	Wipe inner pot bottom dry before cooking

Limited Warranty

Instant Pot® Company (the "IPC") warrants this appliance to be free from defects in workmanship and material, under normal residential use, for a period of one (1) year from the date of purchase. This warranty extends only to the original purchaser and use in USA and Canada. A purchase receipt, purchase order number or other proof of date of original purchase is required before warranty service is performed. IPC's obligation under this warranty is limited to replacing or repairing, or assisting in the repair at IPC's option. All repairs for which warranty claims are made must be pre-authorized by IPC.

This appliance comes equipped with many safety features. Any attempt to interfere with their operation may result in serious injury/damages and void this warranty. No warranty service will be provided to any appliance that has been tampered with, unless directed by an IPC representative.

This warranty does not cover normal wear of parts or damage resulting from negligent use or misuse of the appliance, use contrary to the operating instructions, failure to provide reasonable and necessary maintenance, or disassembly, repair or alteration by anyone unless directed by an Instant Pot® Representative. **This warranty does not cover units that are used outside of US and Canada.** Further, the warranty does not cover damage resulting from Acts of God, such as fire, flood, hurricanes and tornadoes. **IPC is not responsible for shipping cost for warranty service.**

Limitation and Exclusions

To the extent permitted by applicable law, the liability of IPC, if any, for any allegedly defective appliance or part shall be limited to repair or replacement of the appliance or part and shall not exceed the purchase price of a comparable replacement appliance or part. THE PROVISIONS OF THIS WARRANTY ARE YOUR SOLE AND EXCLUSIVE REMEDY WITH RESPECT TO THE PRODUCT(S) COVERED BY THIS WARRANTY. ALL IMPLIED WARRANTIES WITH RESPECT TO THE APPLIANCES(S) INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE HEREBY EXPRESSLY EXCLUDED.

IPC is not responsible or liable for indirect, special or consequential damages arising out of or in connection with the use or performance of the appliance or damages with respect to any economic loss, loss of property, loss of revenues or profits, loss of enjoyment or use, costs of removal, installation or other consequential damages of whatsoever nature. Some provinces/ states do not allow the exclusion or limitation of incidental or consequential damages. Accordingly, the above limitation may not apply to you.

You the buyer may have other rights and remedies under your state's or province's applicable laws, which are in addition to any right or remedy which may be available under this limited warranty.

Warranty Service

If the appliance should become defective within the warranty period, please contact Instant Pot® Customer Service team by

- Create a support ticket at www.InstantPot.com/support/
- Email to support@instantpot.com
- Or call 1800 828-7280 for Instant Pot® customer service representative

To facilitate speedy service, please provide:

- Your name, email address or phone number
- A copy of the original purchase receipt with order number, the model and serial number
- Description of the product defect, pictures or video if possible

All contents in this document have been checked carefully. Instant Pot Company reserves the right to interpret any printing mistake or misunderstanding of content.

For any technical improvement or change in appearance or name plate, changes shall be placed in the revised manual without further notice. In case of changes in appearance and color, please refer to the actual product for detailed information.

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