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Instant Instant Pot Pro 6 Quart

Instant Pot Pro 10-in-1 Pressure Cooker & Tempered Glass Lid User Manual

Model: Instant Pot Pro 6 Quart

INTRODUCTION

The Instant Pot Pro 10-in-1 is a versatile multi-cooker designed to simplify your cooking experience. It combines the functions of a pressure cooker, slow cooker, rice/grain cooker, steamer, sauté pan, sous vide, yogurt maker, sterilizer, and food warmer. This manual provides essential information for safe and effective operation, maintenance, and troubleshooting of your Instant Pot Pro and its accompanying tempered glass lid.



Image: The Instant Pot Pro 10-in-1 multi-cooker shown alongside its tempered glass lid.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed. Read all instructions before using the Instant Pot Pro.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Do not fill the inner pot above the MAX PC (Pressure Cooking) line.
- Do not deep fry or pressure fry in this appliance.
- This appliance is for household use only.

PRODUCT OVERVIEW

Instant Pot Pro Components



Image: Front view of the Instant Pot Pro, highlighting the control panel and display.

The Instant Pot Pro features an intuitive control panel with a large LCD display for easy readability. Key components include:

- **Main Unit:** Houses the heating element and control board.
- **Inner Pot:** Stainless steel cooking pot with Easy Grip handles.
- **Pressure Cooking Lid:** Auto-sealing lid with a diffusing cover for quieter steam release.
- **Control Panel:** Features program buttons, a central dial, and a digital display.
- **Steam Release Valve:** Controls pressure release.
- **Float Valve:** Indicates when pressure is built up inside the cooker.

Tempered Glass Lid



Image: Close-up view of the Instant Pot tempered glass lid with its stainless steel rim and handle.

The tempered glass lid is designed for use with the Instant Pot Multi-Use Programmable Pressure Cooker, specifically for modes like "Keep-Warm", "Sauté", and "Slow Cook". It features a steam vent and a stainless steel rim and handle. It is oven-safe with the inner cooking pot up to 428°F (220°C) and is dishwasher safe.

SETUP AND FIRST USE

Unpacking and Initial Cleaning

1. Remove all packaging materials from and around the cooker.
2. Wash the inner pot, sealing ring, and steam release valve with warm soapy water. Rinse thoroughly and dry all parts.
3. Wipe the exterior of the cooker base with a damp cloth. Do not immerse the cooker base in water.

Water Test (Initial Run)

Performing a water test helps you familiarize yourself with the Instant Pot's operation and ensures it is functioning correctly.

1. Place the inner pot into the cooker base.
2. Add 3 cups (750 mL) of water to the inner pot.
3. Place the pressure cooking lid on the cooker base and turn it clockwise until it locks. Ensure the steam release handle is in the "Sealing" position.
4. Plug the power cord into a grounded 120V wall outlet.
5. Select the "Pressure Cook" program. Adjust the cooking time to 5 minutes.
6. The cooker will begin pre-heating. Once pressure is reached, the float valve will rise, and the cooking countdown

will begin.

7. After 5 minutes, the cooker will beep and switch to "Keep Warm" mode.
8. Carefully turn the steam release handle to the "Venting" position to quick release the pressure. Once the float valve drops, the lid can be opened.
9. Unplug the cooker and allow it to cool before cleaning.

OPERATING INSTRUCTIONS

The Instant Pot Pro offers 10-in-1 functionality with 28 smart cooking programs and 5 new Favorite program settings.

Below are general instructions for common functions.

10-in-1 Functionality

Pressure Cook

Slow Cook

Rice

Steam

Sauté

Mini Oven

Make Yogurt

Warm

Sous Vide

Sterilize

**Get this recipe and more from the
FREE Instant Brands Connect App:
Cannellini, Kale, and Bread Soup**



Image: Visual representation of the Instant Pot Pro's 10-in-1 functionality, including Pressure Cook, Slow Cook, Rice, Steam, Sauté, Mini Oven, Make Yogurt, Warm, Sous Vide, and Sterilize.

Pressure Cooking

1. Add ingredients and liquid to the inner pot. Do not exceed the MAX PC line.

2. Secure the pressure cooking lid, ensuring the steam release handle is set to "Sealing".
3. Select the "Pressure Cook" program. Use the central dial to adjust cooking time and pressure level (High/Low).
4. Press "Start". The cooker will pre-heat and then begin the pressure cooking cycle.
5. Once cooking is complete, allow for natural release of pressure or use quick release as per recipe instructions.

Slow Cooking

1. Add ingredients to the inner pot.
2. Place the tempered glass lid on the inner pot.
3. Select the "Slow Cook" program. Adjust cooking time and temperature (Low/Normal/High).
4. Press "Start".

Sautéing

1. Place the inner pot into the cooker base.
2. Select the "Sauté" program. Adjust temperature (Less/Normal/More).
3. Add oil or butter to the hot inner pot.
4. Add ingredients and stir as needed.
5. Press "Cancel" when done. The tempered glass lid can be used to cover the pot during sautéing if desired.

Yogurt Making

1. Add milk to the inner pot.
2. Select the "Yogurt" program. Choose "Boil" to pasteurize the milk.
3. Allow milk to cool to desired temperature (typically 105-115°F / 40-46°C).
4. Add yogurt starter culture and stir.
5. Select "Yogurt" again and choose "Ferment". Set the fermentation time.
6. Place the tempered glass lid on the inner pot during fermentation.

Fast, delicious meals



ONE-POT MEALS MADE 70% FASTER THAN TRADITIONAL COOKING METHODS

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Image: The Instant Pot Pro in a kitchen setting, demonstrating its use for preparing meals quickly.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Instant Pot Pro.

Cleaning the Cooker Base

- Always unplug the cooker and allow it to cool completely before cleaning.
- Wipe the exterior of the cooker base with a clean, damp cloth.
- Never immerse the cooker base in water or any other liquid.

Cleaning the Inner Pot and Lids

- The stainless steel inner pot, pressure cooking lid, and tempered glass lid are all dishwasher safe.
- For hand washing, use warm soapy water and a non-abrasive sponge.
- Remove the sealing ring from the pressure cooking lid for thorough cleaning. Ensure it is properly re-inserted before next use.

- Clean the steam release valve and float valve regularly to prevent blockages.

TROUBLESHOOTING

If you encounter issues with your Instant Pot Pro, refer to the common problems and solutions below.

Problem	Possible Cause	Solution
Lid won't close/lock	Sealing ring not properly installed; food debris blocking lid.	Check sealing ring position; clean lid and rim.
Steam leaking from lid	Sealing ring damaged or not in place; steam release handle not in "Sealing" position.	Inspect/reposition sealing ring; turn steam release handle to "Sealing".
Float valve not rising	Not enough liquid; steam release handle not in "Sealing" position.	Add more liquid; ensure steam release handle is set correctly.
Food not cooking properly	Incorrect cooking time/pressure; insufficient liquid.	Adjust settings according to recipe; ensure minimum liquid requirements are met.
Error codes on display	Specific internal issue.	Refer to the full user manual (link provided in product details) for specific error code meanings and solutions.

SPECIFICATIONS

- **Brand:** Instant
- **Model:** Instant Pot Pro 6 Quart
- **Capacity:** 6 Quarts
- **Material:** Stainless steel (inner pot), Tempered Glass (lid), Plastic/Metal (exterior)
- **Color:** Black
- **Finish Type:** Matte
- **Special Features:** Dishwasher Safe parts, Keep Warm Setting, Easy Grip handles, Diffusing Cover for steam release.
- **Control Method:** Touch, Push Button, Dial
- **Operation Mode:** Automatic
- **Voltage:** 120 Volts (AC)
- **ASIN:** B09L4YYGVF
- **Date First Available:** November 5, 2021

WARRANTY AND SUPPORT

Instant Brands provides a limited warranty for the Instant Pot Pro. For detailed warranty information, product registration, and customer support, please visit the official Instant Brands website or refer to the full user manual provided with your product.

You can also find the official User Manual (PDF) at: [Instant Pot Pro User Manual PDF](#)

For further assistance, contact Instant Brands customer service.

Related Documents - Instant Pot Pro 6 Quart

	<p><u>Instant Pot Duo Crisp with Ultimate Lid User Manual: Pressure Cooker & Air Fryer Guide</u></p> <p>Get started with your Instant Pot Duo Crisp with Ultimate Lid. This user manual provides essential safety instructions, setup guides, and operating procedures for pressure cooking, air frying, and other functions of this versatile multi-cooker.</p>
	<p><u>Instant Zest Rice & Grain Cooker User Manual: 8 and 20 Cup Models</u></p> <p>Comprehensive user manual for the Instant Zest Rice & Grain Cookers (8 and 20 Cup models). Covers setup, operation, smart programs, care, troubleshooting, and warranty information.</p>
	<p><u>Instant ZEST Rice & Grain Cooker: Getting Started Guide</u></p> <p>A comprehensive guide to setting up and using the Instant ZEST Rice & Grain Cooker, covering initial setup, product overview, smart programs, and controls for easy meal preparation.</p>
	<p><u>Instant ZEST™ PLUS Rice & Grain Cooker 20 Cup User Manual</u></p> <p>Comprehensive user manual for the Instant ZEST™ PLUS Rice & Grain Cooker 20 Cup, covering setup, operation, smart programs, care, troubleshooting, and warranty information.</p>
	<p><u>Instant Superior Slow Cooker - Getting Started Guide and Warranty Information</u></p> <p>This document provides a getting started guide, important safeguards, and warranty information for the Instant Superior Slow Cooker. Learn how to safely operate your appliance and understand its warranty coverage.</p>



[Instant ZEST™ PLUS Rice & Grain Cooker: Getting Started Guide](#)

A concise guide to setting up and using the Instant ZEST™ PLUS Rice & Grain Cooker, covering product overview, initial setup, smart programs, and controls. Learn how to prepare healthy meals easily.