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› Instant Pot PRO Max Wi-Fi Smart 10-in-1 Pressure Cooker Instruction Manual (6 Quart, White)

Instant Pot 112-0569-01

Instant Pot PRO Max Wi-Fi Smart 10-in-1 Pressure Cooker Instruction Manual

Model: 112-0569-01 | 6 Quart, White

1. PRODUCT OVERVIEW

The Instant Pot PRO Max Wi-Fi Smart 10-in-1 Pressure Cooker is a versatile kitchen appliance designed to simplify your cooking experience. This multi-cooker combines 10 functions in one device, allowing you to pressure cook, slow cook, sauté, steam, sous vide, bake, make rice, yogurt, use NutriBoost, and keep food warm. With Wi-Fi connectivity, you can control and monitor your cooking from anywhere using the Instant Connect App.

25% shorter preheat time

Superior cooking performance with 20% higher power, and 25% shorter preheat time*



*Compared to a leading electronic pressure cooker

Image 1: The Instant Pot PRO Max Wi-Fi Smart 10-in-1 Pressure Cooker, showcasing its sleek white design and digital display.

Key Features:

- **10 Cooking Functions:** Pressure cook, slow cook, sauté, steam, sous vide, bake, make rice, yogurt, NutriBoost, and keep warm.
- **Smart Guided Cooking:** Connects with the Instant Connect App for 2,000+ interactive recipes, step-by-step instructions, and remote monitoring/control.
- **NutriBoost Technology:** Gently pulses during cooking to mix ingredients, enhancing texture and flavor.
- **WhisperQuiet Steam Release:** Minimizes noise for a more peaceful kitchen environment.
- **Faster Cooking:** Cooks up to 70% faster compared to traditional slow cooking methods.
- **Pro-Grade Cooking Pot:** Stainless steel with a thick aluminum core for even heating, flat bottom for searing and sautéing, and stay-cool silicone handles.
- **Family-Sized Capacity:** 6-quart capacity, suitable for up to 6 servings.
- **Easy Cleanup:** Dishwasher-safe inner pot and accessories.
- **Advanced Safety:** Over 10 safety mechanisms, including Overheat Protection and Easy Seal Safety Lid Lock.
- **Power-Packed Performance:** 20% more power for faster preheating and browning.

2. SETUP

Before first use, carefully unpack all components and remove any packaging materials. It is recommended to wash the inner pot, lid, and sealing ring thoroughly with warm, soapy water before initial use. Ensure all parts are completely dry before assembly.

Initial Assembly:

1. Place the inner pot into the cooker base. Ensure it sits flat and securely.
2. Insert the sealing ring into the lid, ensuring it is properly seated in the sealing ring rack.
3. Align the lid with the base, matching the arrow on the lid with the arrow on the base, then rotate clockwise until it locks into place.
4. Connect the power cord to the cooker and then to a power outlet.

Premium stainless steel pot

Versatile cooking pot with silicone handles, easily goes from stovetop to table



Image 2: The Instant Pot PRO Max with its premium stainless-steel inner pot, featuring stay-cool silicone handles for easy handling.

3. OPERATING INSTRUCTIONS

The Instant Pot PRO Max offers a user-friendly interface with a central dial and dedicated function buttons. For advanced control and recipe guidance, utilize the Instant Connect App.

Basic Operation:

1. **Select Function:** Press the desired Smart Program button (e.g., Pressure Cook, Slow Cook, Sauté).
2. **Adjust Settings:** Use the central dial to adjust cooking time, pressure level, or temperature as needed.
3. **Start Cooking:** Press the 'Start' button to begin the cooking cycle.
4. **Steam Release:** The WhisperQuiet steam release system automatically manages pressure release. You can also manually vent if required.

Wi-Fi Smart Control:

Download the Instant Connect App from your device's app store. Pair your Instant Pot PRO Max with the app to access over 2,000 recipes, receive step-by-step instructions, monitor cooking progress, and adjust settings remotely.

Guided cooking from your mobile device

The **Instant Connect™ App** interactively controls 2,000+ recipes and monitors progress from start to finish



†NPD POS 52w ending July 29, 2023

Image 3: The Instant Connect App on a smartphone, demonstrating remote control and monitoring capabilities for the

NutriBoost Feature:

The NutriBoost function gently pulses during cooking to stir ingredients, enhancing the texture and flavor of dishes like rice, soups, and stews. Activate this feature via the control panel or the Instant Connect App.

Nutriboost™ Technology

Pulses to help mix food for better results
for rice, soups and stews



Image 4: Visual representation of the NutriBoost Technology, illustrating how it gently pulses to mix food for improved texture and flavor.

WhisperQuiet Steam Release:

This feature significantly reduces the noise associated with steam release, providing a quieter cooking experience. The steam release is controlled from the front panel, offering improved user control.

WhisperQuiet™ Technology

Reduces steam noise for a more peaceful kitchen



OUR
#1 QUIETEST
STEAM RELEASE

Image 5: The WhisperQuiet Steam Release mechanism on the Instant Pot PRO Max, designed for a quieter kitchen environment.

Official Product Video:

Your browser does not support the video tag.

Video 1: An official overview of the Instant Pot PRO Max Wi-Fi Smart 10-in-1 Pressure Cooker, highlighting its features and smart capabilities.

4. MAINTENANCE

Proper maintenance ensures the longevity and optimal performance of your Instant Pot PRO Max.

Cleaning:

- **Inner Pot:** The stainless steel inner pot is dishwasher-safe. For stubborn food residue, soak in warm soapy water before cleaning.
- **Lid:** The top lid is dishwasher-safe. Remove the sealing ring and anti-block shield before washing.
- **Sealing Ring:** Wash the sealing ring with warm soapy water. It is recommended to have an extra

sealing ring, especially for sweet and savory dishes, to prevent odor transfer.

- **Trivet/Steam Rack:** The stainless steel steam rack is dishwasher-safe.
- **Cooker Base:** Wipe the exterior of the cooker base with a damp cloth. Never immerse the cooker base in water or other liquids.

Always ensure all components are completely dry before reassembling and storing the appliance.

5. TROUBLESHOOTING

If you encounter issues with your Instant Pot PRO Max, refer to the following common troubleshooting tips:

- **Lid Not Sealing:** Ensure the sealing ring is correctly installed and clean. Check for any food debris obstructing the lid's closure.
- **Steam Leaking:** Verify the sealing ring is properly seated and not damaged. Ensure the float valve is clean and moves freely.
- **Food Burn Message:** This usually indicates insufficient liquid or food stuck to the bottom of the inner pot. Add more liquid or deglaze the pot.
- **Wi-Fi Connectivity Issues:** Ensure your home Wi-Fi network is active and the Instant Pot is within range. Restart both the appliance and your router if necessary. Check the Instant Connect App for pairing instructions.
- **Error Codes:** Consult the Instant Connect App or the full user manual for specific error code definitions and solutions.

For persistent issues, contact Instant Pot customer support.

6. SPECIFICATIONS

Feature	Detail
Brand	Instant Pot
Model Number	112-0569-01
Capacity	6 Quarts
Color	White
Material	Metal (Stainless Steel Inner Pot)
Product Dimensions	13.98"D x 13.98"W x 12.8"H
Item Weight	18.36 pounds
Wattage	1200 watts
Control Method	App, Dial
Special Feature	Dishwasher Safe Components
UPC	810102263650



Image 6: Dimensions of the Instant Pot PRO Max, providing a clear understanding of its physical size.

7. SAFETY INFORMATION

This product contains iron, chromium, manganese, nickel, phosphorus, aluminum, carbon black, titanium dioxide and/or PFAS, and may contain other chemicals too numerous for inclusion on this label but discussed on our webpage. For more information about chemicals in this product, visit instantpot.com/pages/cookwarechemicaldisclosures.

Always follow all safety guidelines provided in the full user manual to prevent injury or damage. Do not operate the appliance without the stainless steel inner pot in place.

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official Instant Pot website or the documentation included with your product. You can also find additional resources and FAQs on the Instant Pot support pages.

Contact Instant Pot Customer Service for assistance with product registration, troubleshooting, or warranty claims.

