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› Instant Pot 4QT RIO Mini 7-in-1 Multi-Cooker User Manual

Instant Pot 140-8008-01-AU

Instant Pot 4QT RIO Mini 7-in-1 Multi-Cooker User Manual

Model: 140-8008-01-AU

1. PRODUCT OVERVIEW

The Instant Pot 4QT RIO Mini is a compact and versatile 7-in-1 multi-cooker designed for efficient cooking. It combines the functions of a pressure cooker, slow cooker, sauté pan, steamer, rice maker, yogurt maker, and food warmer into a single appliance. Its 4-quart capacity is ideal for small families, students, or individuals, providing up to 4 servings.



Figure 1: Instant Pot 4QT RIO Mini Multi-Cooker, Sea Salt color.

Key Features:

- **7 Cooking Functions:** Pressure cook, slow cook, sauté, steam, cook rice, make yogurt, or keep meals warm.
- **Compact Design:** Easy to store, offering the same cooking surface as an 8-inch pan.
- **4-Quart Capacity:** Perfect for up to 4 servings.
- **Progress Indicator:** Monitor cooking status with ease.
- **Anti-Spin Design:** Ensures the pot stays steady for effortless stirring and sautéing.
- **Fast Cooking:** Cook up to 70% faster compared to traditional slow cooking methods.
- **Easy Cleanup:** Dishwasher-safe lid and stainless steel cooking pot.
- **Safety Features:** Over 10 proven safety features, including overheat protection and an auto-sealing locking lid.

2. IMPORTANT SAFETY INFORMATION

Always read and understand all instructions and warnings before using the Instant Pot 4QT RIO Mini. Failure to follow these instructions may result in property damage, personal injury, or death.

General Safety Precautions:

- Do not use the appliance for anything other than its intended purpose.
- Ensure the lid is properly sealed before operating pressure cooking functions.
- Never force the lid open. Always ensure pressure is fully released before opening.
- Keep hands and face clear of the steam release valve when venting.
- This product contains iron, chromium, manganese, nickel, phosphorus, aluminum, carbon black, titanium dioxide and/or PFAS, and may contain other chemicals. For more information, visit instantpot.com/pages/cookwarechemicaldisclosures.

3. PRODUCT COMPONENTS

The Instant Pot 4QT RIO Mini includes the main cooker base, a removable stainless steel inner pot, a lid with a steam release valve, and a stainless steel steam rack.

STEADY WHEN YOU STIR

The anti-spin pot stays put, so sautéing and stirring feel smooth.



Figure 2: Inner pot with anti-spin design for stability during stirring and sautéing.

Control Panel:

The intuitive control panel features dedicated buttons for each cooking function, temperature and time adjustments, and a digital display for monitoring progress.

ALWAYS IN THE KNOW



Figure 3: Digital display with a progress indicator to show cooking status.

4. SETUP

Unpacking and Initial Cleaning:

1. Remove all packaging materials from the multi-cooker and its accessories.
2. Wash the inner pot, lid, and steam rack with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the cooker base with a damp cloth. Never immerse the cooker base in water.

Placement:

- Place the multi-cooker on a stable, level surface away from heat sources and water.
- Ensure adequate clearance around the appliance for proper ventilation.

Power Connection:

- Plug the power cord into a grounded electrical outlet. The display will show "OFF" when powered on.

5. OPERATING INSTRUCTIONS

The Instant Pot 4QT RIO Mini offers 7 primary cooking functions. Each function has preset times and temperatures, which can be adjusted to suit your recipe.



Figure 4: The 7 versatile cooking programs available on the Instant Pot RIO Mini.

General Operation Steps:

1. Place ingredients into the inner pot.
2. Secure the lid by aligning the arrow on the lid with the arrow on the base, then twist clockwise until it locks.
3. Ensure the steam release valve is in the correct position for your chosen function (Sealing for Pressure Cook, Venting for Steam/Sauté).
4. Select your desired cooking function from the control panel.

5. Adjust time and temperature settings using the +/- buttons if needed.
6. The cooker will begin preheating, indicated by the 'Preheat' light. Once pressure is reached (for pressure cooking), the 'Cook' light will illuminate, and the timer will begin counting down.
7. After cooking, the unit may automatically switch to 'Keep Warm' mode.

Steam Release:

For pressure cooking, steam must be released before opening the lid. Use the steam release button to safely vent pressure.



Figure 5: The steam release button is positioned for smooth and safe pressure release.

Specific Functions:

- **Pressure Cook:** For fast cooking under pressure. Ensure the steam release valve is in the 'Sealing' position.
- **Slow Cook:** For traditional slow cooking. The lid can be vented or sealed depending on the recipe.
- **Sauté:** Use with the lid off to brown meats or sauté vegetables. The anti-spin pot design helps keep the inner pot

steady.

- **Steam:** Use the included steam rack to steam vegetables, fish, or other foods.
- **Rice:** Optimized for cooking various types of rice.
- **Yogurt:** For making homemade yogurt.
- **Keep Warm:** Automatically activates after most cooking programs to keep food at serving temperature.

Your browser does not support the video tag.

Video 1: Demonstrates the Instant Pot RIO's pressure cooking function and ease of use. This video is provided by the seller.

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Video 2: Highlights the effortless cooking capabilities of the Instant Pot. This video is provided by the seller.

Your browser does not support the video tag.

Video 3: Showcases the compact size and various functions of the Instant Pot RIO Mini. This video is provided by the seller.

6. CLEANING AND MAINTENANCE

Cleaning:

- **Inner Pot and Lid:** The stainless steel inner pot and lid are dishwasher-safe. For best results, wash immediately after use.
- **Sealing Ring:** Remove the sealing ring from the lid and wash it with warm, soapy water. Ensure it is dry and properly reinstalled before next use.
- **Cooker Base:** Wipe the exterior of the cooker base with a damp cloth. Do not immerse the base in water or any other liquid.
- **Steam Release Valve:** Remove and clean the steam release valve regularly to prevent blockages.

CLEANUP MADE EASIER



Figure 6: The lid and stainless steel inner pot are dishwasher-safe for convenient cleaning.

Storage:

- Ensure all parts are clean and dry before storing.
- Store the multi-cooker in a cool, dry place.

7. TROUBLESHOOTING

If you encounter any issues with your Instant Pot 4QT RIO Mini, please refer to the following common troubleshooting tips. For more detailed assistance, contact customer support.

Common Issues:

- **Pressure Not Building:** Ensure the lid is properly sealed and the steam release valve is in the 'Sealing' position. Check if the sealing ring is correctly installed and not damaged.

- **Food Not Cooking Evenly:** Ensure adequate liquid is added for pressure cooking. For sautéing, stir ingredients regularly.
- **Error Codes:** If an error code appears on the display, consult the full user manual (if available) or contact customer support for specific guidance.

8. SPECIFICATIONS

Feature	Detail
Brand	Instant Pot
Model Number	140-8008-01-AU
Capacity	4 Quarts
Material	Stainless steel
Color	Sea Salt
Product Dimensions	12.52"D x 13.82"W x 10.08"H
Wattage	800 watts
Voltage	240 Volts
Item Weight	10.9 Pounds
Control Method	Touch
Operation Mode	Automatic
Dishwasher Safe Parts	Lid and Inner Pot

MINI AND MIGHTY

This mini, wide-based, 4QT wonder brings the heat and stores easily.



Figure 7: Product dimensions for the Instant Pot 4QT RIO Mini.

9. WARRANTY AND SUPPORT

For warranty information, product registration, and customer support, please visit the official Instant Pot website or refer to the warranty card included with your purchase. Instant Pot offers various protection plans for extended coverage.

Return Policy: This product typically has a 30-day return policy from the seller.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question