



Instant Pot 6Qt Easy 3-in-1 Slow Cooker, Pressure Cooker, and Sauté Pot User Manual

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INSTANT POT® EASY MULTICOOKER

Welcome

to your new Instant Pot® Easy Multicooker!

This Easy Multicooker can help you cook healthy, delicious meals more easily and in less time. We hope you fall in love with Instant Pot cooking and enjoy it in your kitchen for years to come!
Get started with your new Easy Multicooker!



IMPORTANT SAFEGUARDS

WARNING

READ ALL INSTRUCTIONS

Placement

- DO place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.

- DO make sure all parts are dry and free of food debris before placing the inner cooking pot on the cooker base.
- DO NOT place the appliance on or close to a hot gas or electric burner, or a heated oven.
- DO NOT use the appliance near water or flame.
- DO NOT use outdoors. Keep out of direct sunlight.
- DO NOT place on anything that may block the vents on the bottom of the appliance.

General Use

The removable inner cooking pot is extremely hot during use and can be extremely heavy when full of ingredients.

- DO use oven mitts when handling the inner cooking pot and removing accessories.
- DO place hot accessories on a heat-resistant surface or cooking plate.
- DO use care when lifting the inner cooking pot from the cooker base to avoid burn injury .
- DO use extreme caution when the inner cooking pot contains hot food, hot oil or other hot liquids.
- DO use only the Instant Pot lid that came with this cooker base. Using any other pressure cooker lids may cause personal injury and/or property damage.
- DO NOT use the appliance without the removable inner cooking pot installed.

WARNINGS

- DO NOT touch the metal portion of the lid, the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot. Only use the side handles for carrying or moving.
- DO NOT use this appliance for deep frying or pressure frying with oil.
- DO NOT move the appliance while it is in use and use extreme caution when disposing of hot grease.
- DO NOT allow children or persons with reduced physical, sensory or mental capabilities to operate this appliance. Close supervision is necessary when any appliance is used by or near children and persons with reduced physical, sensory or mental capabilities. Children should not play with this appliance.
- DO NOT use the appliance for anything other than household use. It is not intended for commercial use.
- DO NOT leave the appliance unattended while in use.

Pressure Cooking

This appliance cooks under pressure. Allow the appliance to depressurize naturally or release all excess pressure before opening. Inappropriate use may result in burns, personal injury and/or property damage.

- DO make sure the appliance is properly closed before operating.
- DO check that the steam release valve is installed.
- DO use the pressure cooking lid when pressure cooking.
- DO turn the appliance off if steam escapes from the steam release valve and/or float valve in a steady stream for longer than 3 minutes. If steam escapes from the sides of the lid, turn the appliance off and make sure the sealing ring is properly installed.
- DO check the steam release valve, steam release pipe, anti-block shield and float valve for clogging before use.
- DO NOT remove the pressure cooking lid with unprotected hands.
- DO NOT attempt to force the lid off the Instant Pot cooker base.

- DO NOT move the appliance when it is under pressure.
- DO NOT cover or obstruct the steam release valve and/or float valve with cloth or other objects.

WARNINGS

- DO NOT attempt to open the appliance until it has depressurized, and all internal pressure has been released. Attempting to open the appliance while it is still pressurized may lead to sudden release of hot contents and may cause burns or other injuries.
- DO NOT place your face, hands or exposed skin over the steam release valve or float valve when the appliance is in operation or has residual pressure, and do not lean over the appliance when removing the lid.

Overfill During Pressure Cooking

Overfilling may cause a risk of clogging the steam release pipe and developing excess pressure.

- DO NOT fill the inner cooking pot over the line labeled 'PC MAX — 2/3'.
- DO NOT fill the inner cooking pot over the line labeled '— 1/2' when cooking foods that expand during cooking such as rice, dried beans or dried vegetables.
- DO be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent).
- DO NOT place oversized foods into the inner cooking pot as they may cause risk of fire and/or personal injury.
- DO check that sealing ring is properly installed.

Accessories

- DO use only accessories or attachments authorized by Instant Brands. The use of parts, accessories or attachments not recommended by the manufacturer may cause a risk of personal injury, property damage, fire or electric shock.
- DO use only an authorized stainless-steel Instant Pot inner cooking pot to reduce the risk of pressure leakage.
- DO only replace the sealing ring with an authorized Instant Pot sealing ring to prevent personal injury, property damage and damage to the appliance.
- DO NOT use the included accessories in a microwave, toaster oven, convection or conventional oven, or on a ceramic cooktop, electric coil, gas range or outdoor grill.

Care and Storage

- DO let the appliance cool to room temperature before cleaning or storage.
- DO NOT store any materials in the cooker base when not in use.
- DO NOT place any combustible materials in the cooker base, such as paper, cardboard, plastic, Styrofoam or wood.

Power Cord

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

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.

- DO NOT let the power cord touch hot surfaces or open flame, including the stovetop.
- DO NOT use with power converters or adapters, timer switches or separate remote-control systems.

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock:

- ONLY plug the power cord into a grounded electrical outlet.
- DO NOT remove ground.

If the unit includes a detachable power cord:

- To connect, always attach the power cord to the appliance first, then plug the power cord into the wall outlet.

Electrical Warning

The cooker base contains electrical components that are an electrical shock hazard. Failure to follow these instructions may result in electric shock.

To protect against electrical shock:

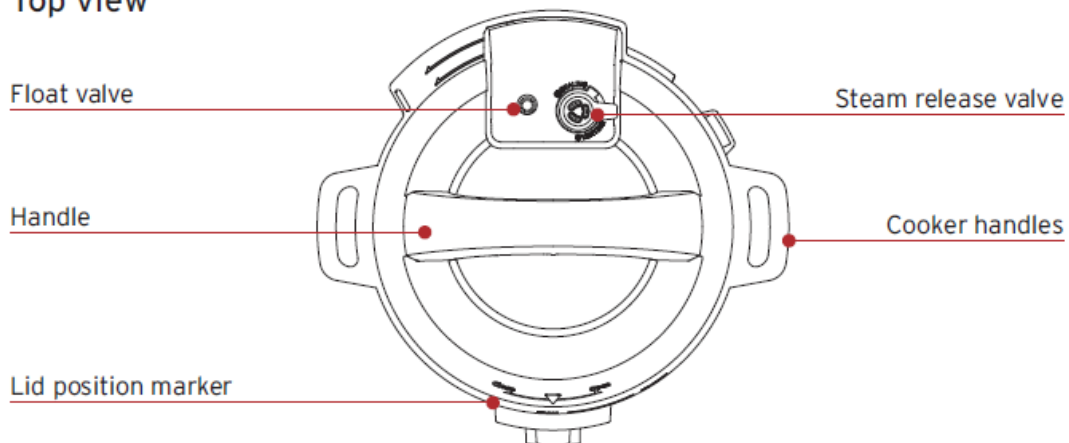
- To disconnect, select Cancel, then remove plug from power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- DO regularly inspect the appliance and power cord. DO NOT operate the appliance if the power cord or plug is damaged, or after the appliance malfunctions or is dropped or damaged in any manner. For assistance, contact Customer Care by email at support@instanthome.com.
- DO NOT attempt to repair, replace or modify components of the appliance, as this may cause electric shock, fire, property damage or personal injury and will void the warranty.
- DO NOT tamper with any of the safety mechanisms, as this may result in personal injury or property damage.
- DO NOT put liquid or food of any kind into cooker base without the inner cooking pot.
- DO NOT immerse power cord, plug or the appliance in water or other liquid.
- DO NOT use the appliance in electrical systems other than 120 V ~ 60 Hz for North America.
- DO NOT clean the appliance by rinsing it under a faucet.

SAVE THESE INSTRUCTIONS

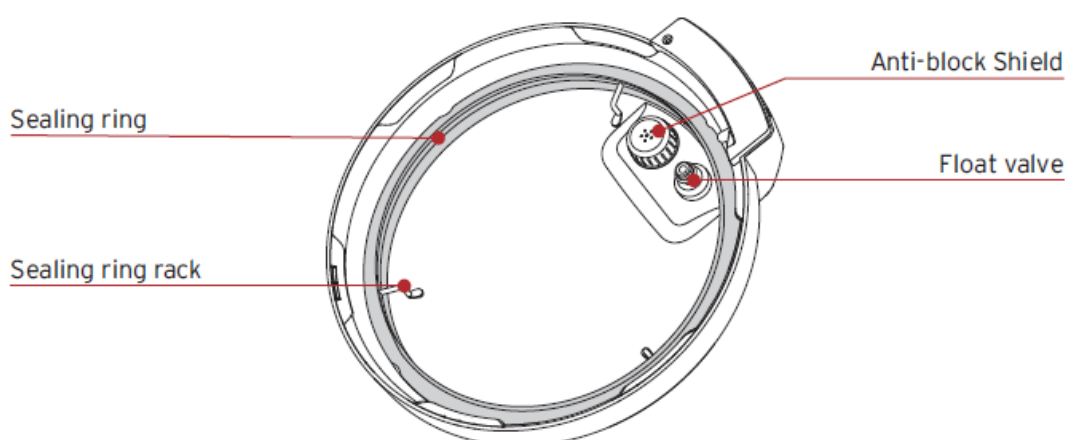
WHAT'S IN THE BOX

Pressure Cooking Lid

Top view



Bottom view

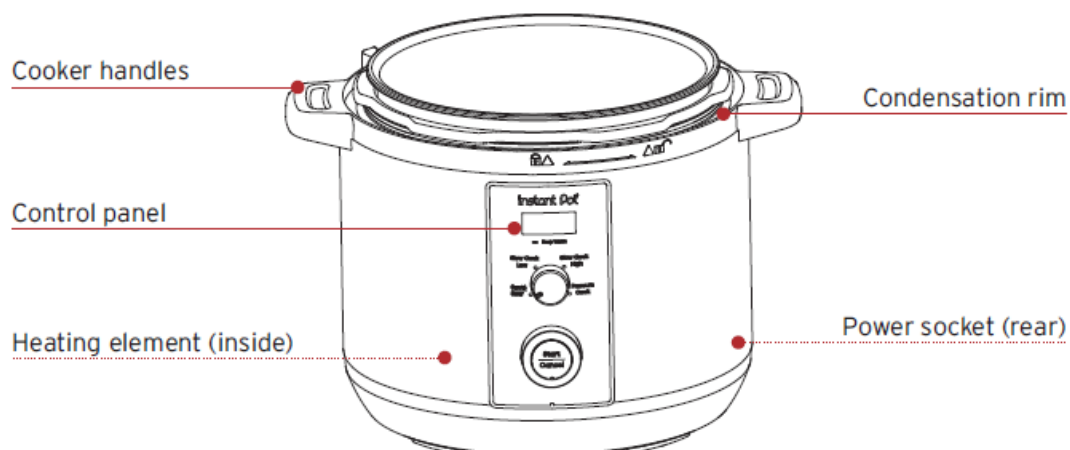


Remember to recycle!

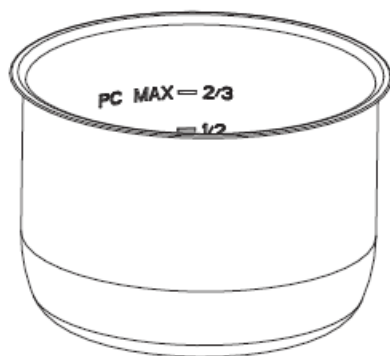
We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live.

Illustrations are for reference only and may differ from the actual product.

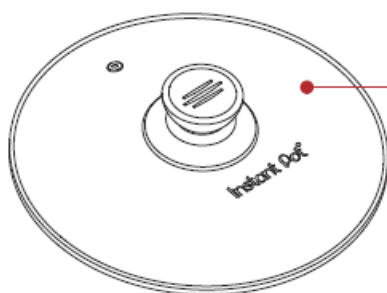
Cooker Base



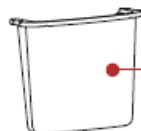
Inner cooking pot



Accessories



Glass lid for slow cooking and serving

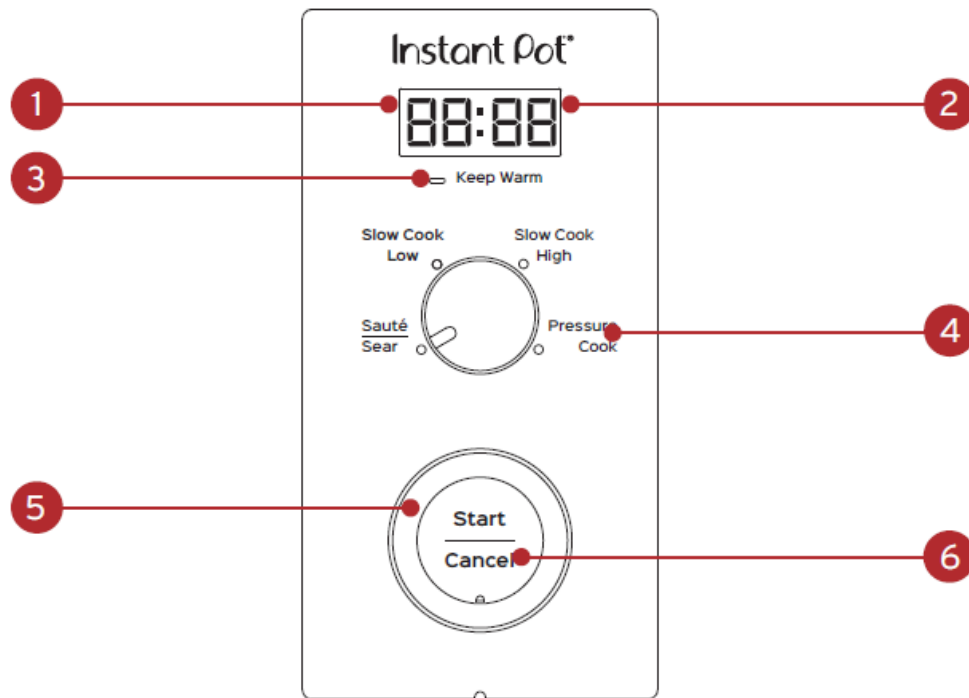


Condensation collector

USING YOUR EASY MULTICOOKER

Control panel

We've designed the control panel to be simple to use and easy to read.



1. Time

- Cooking time
- Keep Warm time

2. Status Messages

3. Keep Warm Indicator

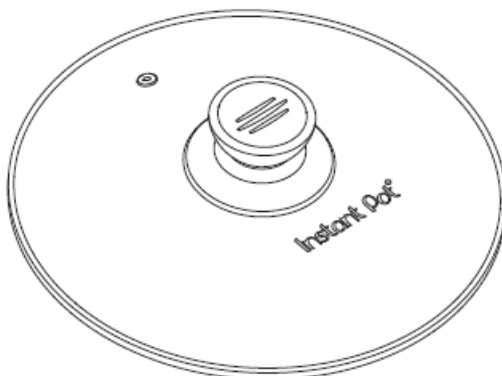
- Orange light shows ON

4. Function Dial

5. Time Dial

6. Start/Cancel Button

Using the glass lid

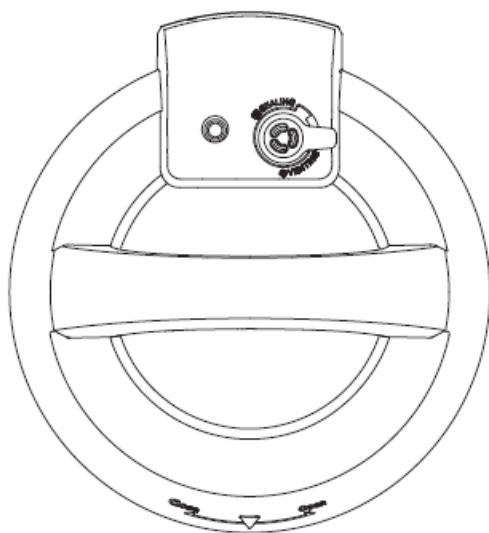


You'll use the glass lid for slow cooking programs, just like a traditional slow cooker you may already be familiar with.

Note: This glass lid is not designed for pressure cooking, and the unit will not pressurize with this lid.

1. Place the lid on top of the cooker base, making sure it is secure. The lid does not lock.
2. To remove the lid, lift it off the cooker base.

Using the pressure cooking lid



You'll use the pressure cooking lid for all pressure cooking. Always use the pressure cooking lid that came with this Easy Multicooker cooker base.

Open the Lid

1. Turn the lid handle to align the arrow symbol on the lid with the unlock symbol on the cooker base.
2. Lift the lid up and off the cooker base.

Close the Lid

1. Align the arrow symbol on the lid with the unlock symbol on the cooker base and lower the lid onto the track.
2. Turn the lid until the arrow symbol on the lid aligns with the lock symbol on the cooker base.

Turning the sound On/Off

Turn sound on

Press and hold Start/Cancel until display shows S On.

Turn sound off

Press and hold Start/Cancel until display shows SOFF.

Audible safety alerts (beeps) cannot be turned off.

INITIAL SETUP

Clean before use

1. Wash the inner cooking pot with hot water and soap. Rinse and use a soft cloth to dry the outside. Or you can wash the inner cooking pot in the dishwasher.
2. Wipe the heating element inside the cooker base with a soft cloth to ensure there are no stray packaging particles.

Setting up the condensation collector

The condensation collector sits at the back of the cooker base and accumulates overflow moisture from the condensation rim. It should be installed before cooking, then emptied and rinsed out after each use.

Remove the condensation collector

- Pull the condensation collector away from the cooker base; do not pull down.

Note the tabs on the cooker base and the grooves on the condensation collector.

Install the condensation collector

- Align the grooves on the condensation collector with the tabs on the back of the cooker base and slide the condensation collector into place.

Using the Sealing Ring

When the pressure cooking lid is closed, the sealing ring installed on the underside of the lid creates an air-tight seal between the lid and the cooker base.

- The sealing ring must be installed before using the cooker and should be cleaned after each use.
- Sealing rings stretch over time with normal use. To keep your product safe, replace the sealing ring every 12 to 18 months. Replace sooner if you notice stretching, deformation, or damage.

Install the Sealing Ring

1. Place the sealing ring over the sealing ring rack and press it into place. Press down firmly to ensure there is no puckering.
2. The sealing ring should be snug and should not fall out when the lid is turned over.

Remove the Sealing Ring

1. Grip the edge of the sealing ring and pull it out from behind the sealing ring rack.
2. Inspect the rack to ensure it is secured, centered, and at an even height all the way around the lid. If the sealing ring rack is deformed, do not try to repair it.

Anti-Block Shield

The anti-block shield prevents food particles from coming up through the steam release pipe, assisting with pressure regulation.

As an integral part of product safety, the anti-block shield must be installed before use and cleaned frequently.

Remove the Anti-Block Shield

Grip the lid like a steering wheel and use your thumbs to press firmly against the side of the anti-block shield (pressing towards the side of the lid and up) until it pops off the prongs underneath.

Install the Anti-Block Shield

Place anti-block shield over prongs and press down until it snaps into position. Do not attempt to operate the pressure cooker without the anti-block shield installed.

Plug in cord

When you're ready to use your Easy Multicooker, plug the electrical cord into the power socket on the back of the unit.

Test run

Setting up your new Easy Multicooker for a test run is a great way to familiarize yourself with how the unit works before you actually cook a meal.

To perform a test run:

1. Follow the instructions for pressure cooking on the next page.
2. Use 3 quarts water, but no food
3. Set the cooking time to 5 minutes
4. After the cooking session is done, discard any remaining water
5. Wash and dry the inner cooking pot

Now you're ready to cook a meal in your Easy Multicooker!

SLOW COOKING

Slow Cook lets you make your favorite simmering and stewing recipes – just like grandma used to make. These programs do not use pressure to cook food. Make sure you use the slow cooking glass lid.

Choose from these settings in the Slow Cook Smart Program:

Smart Program	Default Cook Time	Min Cook Time	Max Cook Time
Slow Cook Low	6 hours (6:00)	30 minutes (00:30)	24 hours (24:00)
Slow Cook High	4 hours (4:00)	30 minutes (00:30)	24 hours (24:00)

You can adjust the time settings as your recipe directs.

How to slow cook

Prep

Cut, chop, season or marinate your ingredients according to your recipe.

Cook

1. Add ingredients to the inner cooking pot and place the inner cooking pot into the cooker base.
2. Place the Slow Cooking Glass Lid on top of the cooker base.
3. Turn the Function Dial to select either Slow Cook Low or Slow Cook High.
4. The default cooking time flashes. To select it, press Start/Cancel. Or to adjust it, turn the Time Dial to change it, then press Start/Cancel.

5. Preheating starts. When ready, cooking starts, and the message display shows the cooking time.

6. The cooking time starts counting down.

You can press Start/Cancel to stop cooking at any time.

Stop cooking

1. When cooking time reaches 00:00, cooking stops.

2. Keep Warm is on by default. When cooking completes, the display begins counting from 00:00 up to 10 hours (10:00).

PRESSURE COOKING

Pressure cooking uses pressurized steam to quickly and evenly cook foods. The Pressure Cook program takes the guesswork out of getting started.

Smart Program	Default Cooking Time	Max Cooking Time	Default Pressure Level	Auto Keep Warm (default high)
Pressure Cook	10 minutes (0:10)	4 hours (04:00)	High	ON

You can adjust the time settings as your recipe directs.

How to pressure cook

Prep

Cut, chop, season or marinate your ingredients according to your recipe.

Preheat

1. Add ingredients to the inner cooking pot and place the inner cooking pot into the cooker base.

2. Place the lid on top of the cooker base and lock the lid.

'How to lock the lid' below

3. Turn Function Dial to Pressure Cook on the Control Panel.

4. The default cooking time for that program flashes. To select it, press Start/Cancel.

5. If you want to increase or decrease the time, turn the Time Dial to change it.

6. Press Start/Cancel.

7. The message display shows ON and the unit builds pressure. It can take 10-15 minutes to reach the pressure setting for cooking. Frozen foods increase the preheating time.

Cook

1. When the pressure is ready, your Easy Multicooker starts cooking

2. The cooking timer starts counting down.

3. When the timer reaches 00:00, cooking stops.

4. The Keep Warm indicator light will turn on and warming will start.

5. The cooking timer starts counting up and warming will continue, up to 10 hours.

You can press Start/Cancel to stop cooking/warming at any time.

Release steam

Choose from the steam release method that works for your recipe.

See 'How to release steam' below for full details.

Using liquid to create steam

Pressure cooking requires liquid in the inner cooking pot to produce the steam needed.





Instant Pot® Easy Multicooker Size	Minimum Liquid for Pressure Cooking*
6 Quarts / 5.7 Litres	3 cups (~25 floz / 750mL)

*Unless otherwise specified in recipe.

Pressure cooking liquids should be water-based, such as broth, stock, soup or juice. If using canned, condensed, or cream-based soup, add water as directed above.

How to lock the lid

For pressure cooking, the lid must be securely locked into place to prevent steam from escaping. When you place the lid on the cooker base:

1. Line up  on lid with  on the cooker base.
2. Turn lid clockwise until  on lid lines up with  on cooker base

How to release steam

Easy Multicooker can release steam in 2 different ways. Use the one that best fits the type of food you're cooking.

Natural steam release

Releases steam gradually over time (up to 40 minutes or more) after cooking stops.

Use for: Foods that can simmer, like stews, chili, pasta, oatmeal, beans and grains.

1. After cooking, leave steam release valve in Seal position until all pressure is released.
2. Float valve drops into lid when all steam is released.
3. After steam is released, turn lid counter clockwise and lift to remove.

Quick steam release

Quickly releases steam by manually adjusting the steam release valve.

Use for: Foods that tend to overcook, like vegetables and seafood.

1. After cooking, carefully move the steam release valve to the Vent position and wait for all pressure to release.
2. Float valve drops into lid when all steam is released.
3. After steam is released, turn lid counter clockwise and lift to remove.

WARNINGS:

PRESSURE COOKING CAUTION

This appliance uses pressure to cook. DO NOT open while under pressure. Allow the appliance to release all excess pressure and steam before opening the lid. Opening the lid before pressure is released may result in burns, personal injury and/or property damage. Read more in the Safety, Maintenance and Warranty document.

SAUTÉING

Use Sauté in place of a frying or saucepan. Sautéing can deepen the flavors of your food, or can simmer, thicken or reduce sauces.

Program	Default Cook Time	Min Cook Time	Max Cook Time
Saute	30 minutes (0:30)	1 minute (00:01)	1 hour (01:00)

How to sauté

Prep

Cut, chop, season or marinate your ingredients according to your recipe.

Preheat

1. Place the empty inner cooking pot into the cooker base. Do not close the lid.
2. Turn the Function Dial to Saute.
3. The default cooking time flashes. To select it, press Start/Cancel. Or if you'd like to change it, turn the Time Dial to increase or decrease the cooking time, then press Start/Cancel.
4. Cooking starts, and the message display shows ON.

Cook

1. When the message display shows Hot, add the ingredients but do not close the lid.
2. The cooking time starts counting down.

You can press Cancel to stop cooking at any time.

Stop cooking

- When cooking time reaches 00:00, cooking stops.

Deglazing

Deglazing is the process of adding a liquid to a hot pan, releasing all of the delicious, caramelized pieces stuck to the bottom.

1. Remove food from inner cooking pot
2. Add water, broth, or wine
3. Use wooden spoon or silicone spatula to loosen food stuck to bottom of the inner cooking pot

Sautéing before Pressure or Slow Cooking

Quite often, you'll want to sauté foods to brown them before further cooking them.

1. Sauté ingredients
2. Press Start/Cancel

You can deglaze the inner cooking pot now before switching to Pressure Cook or Slow Cook (see Deglazing Pot)

KEEP WARM

The Keep Warm setting turns on automatically after cooking on all Smart Programs except Saute.

Keep warm after cooking

1. When automatic warming begins, the orange indicator light turns on, and the message display shows the time passed, up to 10 hours.

2. To turn automatic warming off press Start/Cancel at any time. The orange indicator light will turn off.

CLEANING

Clean your Easy Multicooker after each use. Always unplug the unit and let all parts cool to room temperature before cleaning. Before use or storing, make sure all surfaces are dry.

Part	Cleaning instructions
Lids and Parts <ul style="list-style-type: none">• Anti-Block Shield• Sealing Ring• Steam Release Valve• Float Valve• Silicone Cap	<ul style="list-style-type: none">• Hand wash with hot water and mild dish soap or wash in dishwasher, top rack• Remove all small parts from lid before washing• With steam release valve and anti-block shield removed, clean interior of steam release pipe to prevent clogging.• To drain water from the lid after dishwashing, grasp the lid handle and hold the lid vertically over a sink, then turn it all the way around• After cleaning, store the lid upside down on the cooker base• Store sealing rings in a well-ventilated area to disperse odor• To eliminate odors from sealing ring, add 1 cup (8 oz / 250 mL) water and 1 cup (8 oz / 250 mL) white vinegar to inner cooking pot, and run Pressure Cook for 5–10 minutes, then use Quick Steam Release
Inner cooking Pot	<ul style="list-style-type: none">• Wash after each use• Hand wash with hot water and mild dish soap or wash in dishwasher*• Hard water stains may need a vinegar-dampened sponge and scrubbing to remove• For tough or burned food residue, soak in hot water for a few hours before cleaning• Dry all exterior surfaces before placing in cooker base
Power cord	Once cord is disconnected from power, use a barely-damp cloth to wipe any particles off cord
Cooker base	<ul style="list-style-type: none">• Wipe the inside of the cooker base as well as the condensation rim with a barely-damp cloth, and allow to air dry• Clean the outside of the cooker base and the control panel with a soft, barely-damp cloth or sponge

*Some discoloration may occur after machine washing, but this will not affect the cooker's safety or performance. [Learn more](#)

LEARN MORE

There's a whole world of Easy Multicooker information and help just waiting for you. Here are some of the most helpful resources.

Register your product

[Instanthome.com/register](https://instanthome.com/register)

Contact Consumer Care

In the Instant Brands Connect App

[Instanthome.com/customer-care-center](https://instanthome.com/customer-care-center)

support@instanthome.com

Instant Brands® Connect App with 1000+ recipes

[Instanthome.com](https://instanthome.com)

iOS and Android app stores

Cooking charts and more recipes
Instanthome.com

How-to videos, tips and more

Instanthome.com

Replacement parts and accessories

Instanthome.com

Join the community



Product specifications

- Model: ESPC601SSWM
- Volume: 6 Quarts 5.7 Litres
- Wattage: 1000 W
- Power: 120V/ 60 Hz
- Weight: 12.24 lb; 5.55 kg
- Dimensions: in: 13.66 (L) x 12.60 (W) x 12.56 (H) cm: 34.7 (L) x 32.0 (W) x 31.9 (H)

WARRANTY

One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Instant Brands LLC ("Instant Brands") by the original appliance owner and is not transferable. Proof of original purchase date and, if requested by Instant Brands, return of your appliance, is required to obtain service under this Limited Warranty. Provided the appliance was used in accordance with the use & care instructions, Instant Brands will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire twelve (12) months from the date of receipt. Failure to register your product will not reduce your warranty rights. The liability of Instant Brands, if any, for any allegedly defective appliance or part will not exceed the purchase price of a comparable replacement appliance.

What is not covered by this warranty?

- Products purchased, used, or operated outside of the United States and Canada.
- Products that have been modified or attempted to be modified.
- Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God, or repair by anyone unless directed by an Instant Brands representative.
- Use of unauthorized parts and accessories.
- Incidental and consequential damages.
- The cost of repair or replacement under these excluded circumstances.

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY APPLICABLE LAW, INSTANT BRANDS MAKES NO WARRANTIES, CONDITIONS OR REPRESENTATIONS, EXPRESS OR IMPLIED, BY STATUTE, USAGE, CUSTOM OF TRADE OR OTHERWISE WITH RESPECT TO THE APPLIANCES OR PARTS COVERED BY THIS WARRANTY, INCLUDING BUT NOT LIMITED TO, WARRANTIES, CONDITIONS, OR REPRESENTATIONS OF WORKMANSHIP, MERCHANTABILITY, MERCHANTABLE QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for: (1) the exclusion of implied warranties of merchantability or fitness; (2) limitations on how long an implied warranty lasts; and/or (3) the exclusion or limitation of incidental or consequential damages; so these limitations may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law. The limitations of warranties, liability, and remedies apply to the maximum extent permitted by law. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

Product Registration

Please visit www.instanthome.com/register to register your new Instant Brands appliance. Failure to register your product will not diminish your warranty rights. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address. The registration will enable us to keep you up to date with product developments and recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understand the instructions for use, and warnings set forth in the accompanying instructions.

Warranty Service

To obtain warranty service, please contact our Consumer Care Department by email to support@instanthome.com. You can also create a support ticket online at www.instanthome.com. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Brands is not responsible for shipping costs related to warranty service. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

Distributed by Instant Brands LLC 3025 Highland Parkway, Suite 700 Downers Grove, IL 60515 U.S.

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References

- [User Manual](#)

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