



# Instant Pot Opal Pro Multi-Cooker User Manual

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## Instant Pot Opal Pro Multi-Cooker User Manual



## OPAL™ PRO USER MANUAL

### Welcome

To your new Instant Pot Opal Pro!

This Instant Pot multi-cooker 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 Instant Pot Opal Pro!



**FCC ID: 2BANI-PRPC601**

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation. Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

**NOTE:** This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following

measures :

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.
- Caution: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.
- To maintain compliance with the FCC's RF exposure guidelines, place the product at least 20 cm from nearby persons.

## **IMPORTANT SAFEGUARDS**

### **WARNING**

Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

### **READ ALL INSTRUCTIONS**

Before using your new appliance, please read all instructions, including the Safety Information below. Keep this manual for reference.

#### **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 gas or electric burner, or oven.
- DO NOT use the appliance near water, an external heat source 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 cooking pot from the cooker base to avoid burn injury.
- DO use extreme caution when the 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.
- DO NOT touch the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot. Only use the appliance's 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. Failure to follow these instructions 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. Once steam stops, pressure is released and the cooker has cooled, carefully 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 pressurized.
- DO NOT cover or obstruct the steam release valve and/or float valve with cloth or other objects.
- 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, personal injury and/or property damage.
- 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 valve, developing excess pressure.

- DO NOT fill the inner cooking pot over the line labeled 'PC MAX' or 'Max PC Fill'.
- 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 steam release pipe and valve. DO NOT fill the inner cooking pot over the line labeled '1/2' when cooking these foods.
- DO NOT place oversized foods into the inner cooking pot as they may cause risk of fire, personal injury and/or property damage.
- 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 electric shock or other personal injury, fire and/or property damage.
- DO use only an authorized 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/or 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, other than the inner cooking pot, 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 hazards resulting from grabbing, entanglement or tripping.  
**WARNING:** Hot spilled food can cause serious burns.

- DO keep appliance and power cord away from children.
- DO NOT let the power cord hang over edges of tables or counters.
- DO NOT let the power cord touch hot surfaces or open flame, including a stovetop.
- DO NOT use below-counter power outlets.

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 the grounding prong on the electrical plug.
- DO NOT use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

## **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 Cautions**

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

## **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 Consumer Care by email at [support@instanthome.com](mailto:support@instanthome.com).
- DO NOT attempt to repair, replace or modify components of the appliance, as this may cause electric shock or other personal injury, fire and/or property damage, and will void the warranty. For assistance, contact Consumer Care by email at [support@instanthome.com](mailto:support@instanthome.com).
- DO NOT tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.
- DO NOT put liquid or food of any kind into cooker base. Always place food into the inner cooking pot and place the cooking pot into the cooker base.
- DO NOT immerse the power cord, plug or appliance in water or other liquid.
- DO NOT clean the appliance by rinsing it under a faucet.
- DO NOT use the appliance in electrical systems other than 120 V ~ 60 Hz for North America.

## SAVE THESE INSTRUCTIONS

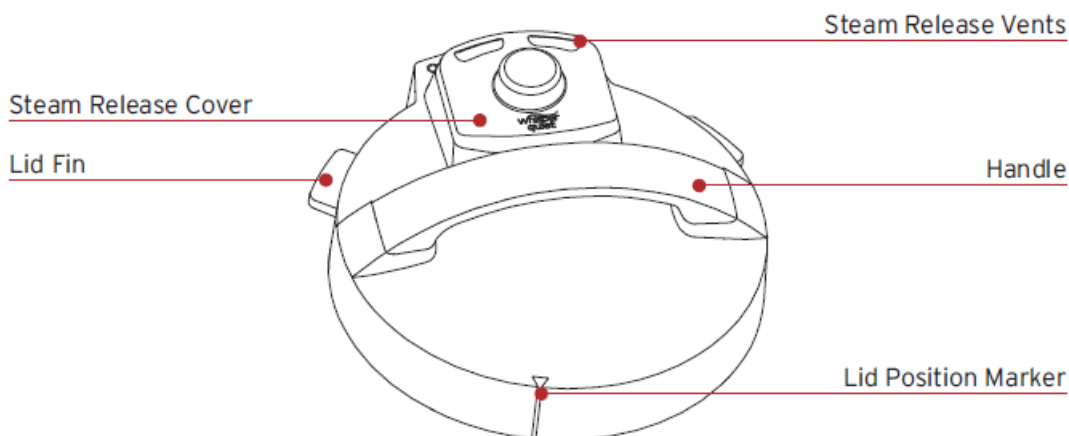
## WARNING

Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

## WHAT'S IN THE BOX

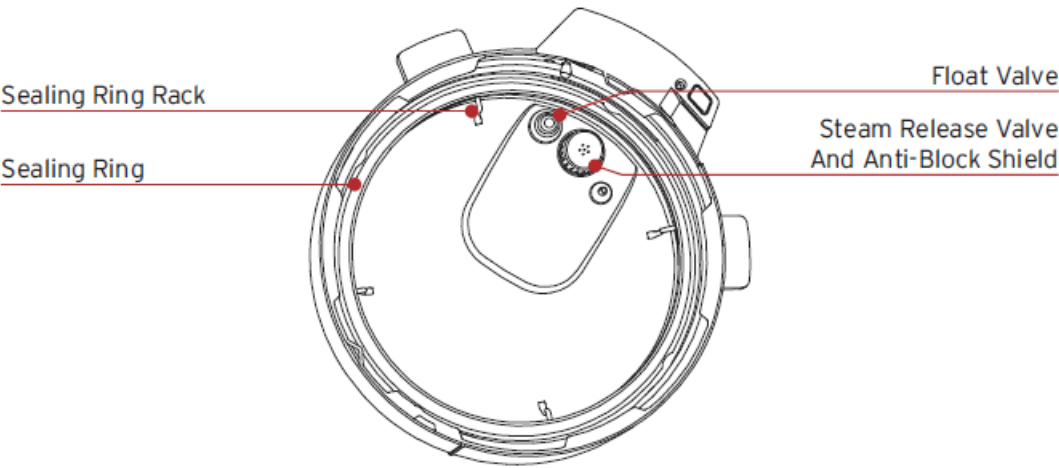
### Lid (top)

### Lid (top)



### Lid (bottom)

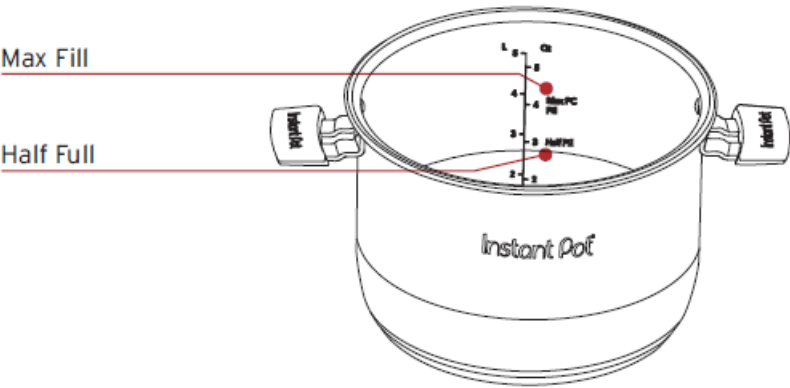
Lid (bottom)



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

Cooking Pot

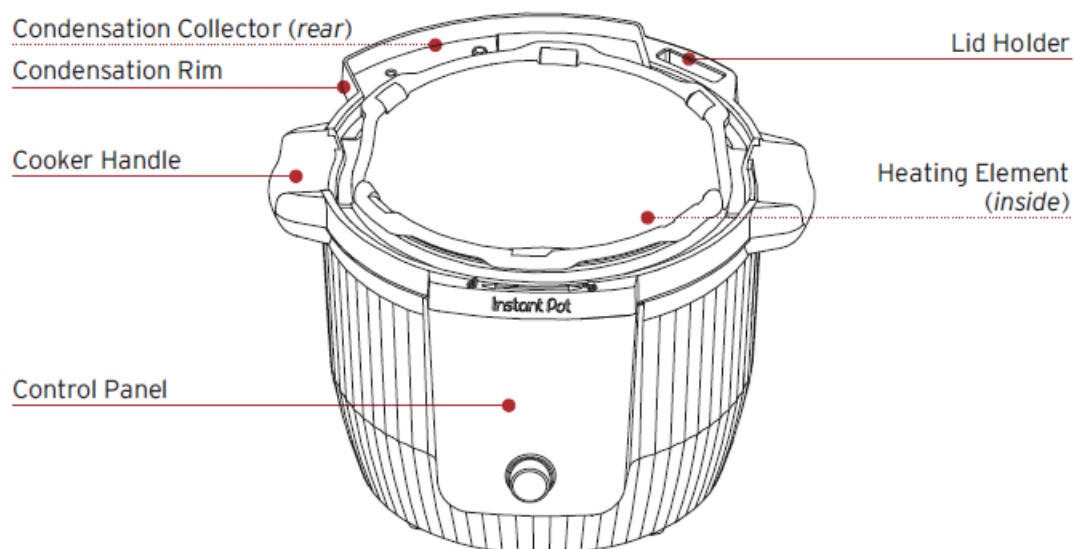
Cooking Pot



Cooker Base

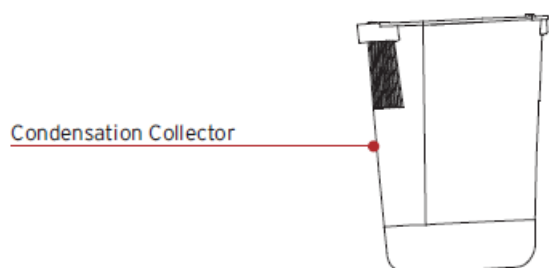
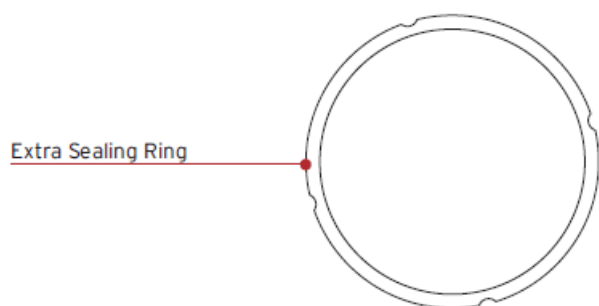
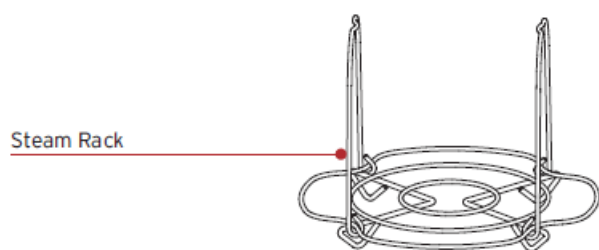


## Cooker Base



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

### Accessories



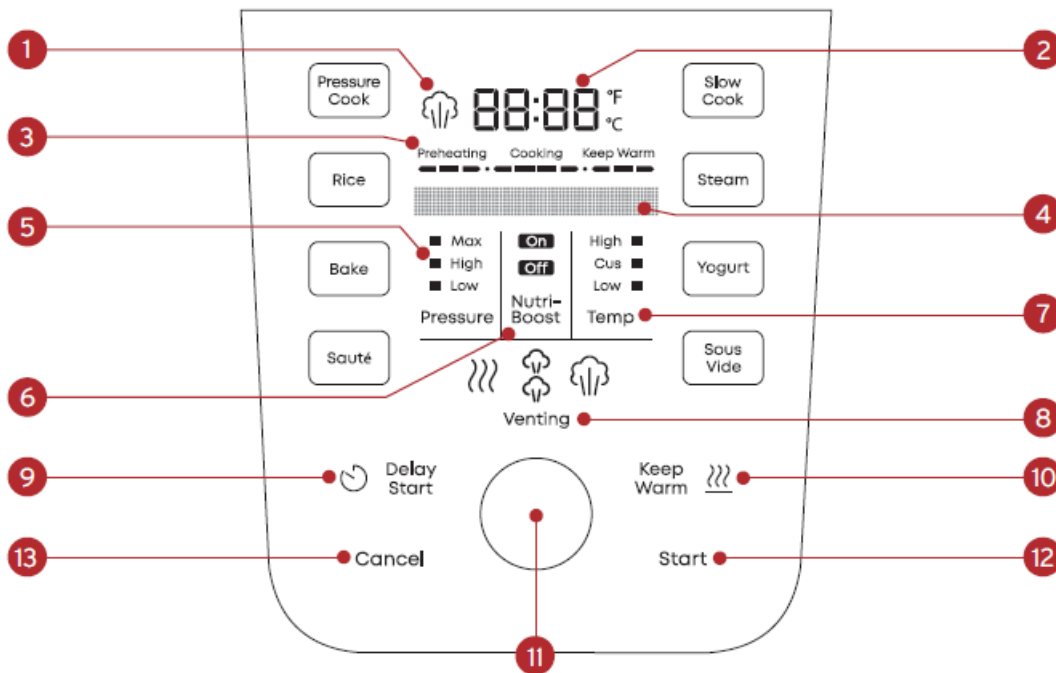
### Remember to recycle!

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

# USING YOUR INSTANT POT OPAL PRO

## Control panel

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



### 1. Pressure Indicator

- When lit, indicates pressure in the multicooker

### 2. Time Display

- Counts down for cooking
- Counts up for Keep Warm
- Shows custom temperature settings
- Choose Fahrenheit or Celsius

### 3. Progress Bar

- Shows cooking progress at-a-glance

### 4. Message Bar

- Shows status and Smart Program instructions

### 5. Pressure

- Choose High, Low or Max

### 6. NutriBoost

- Choose On or Off

### 7. Temperature

- Choose High, Low or Custom

### 8. Venting Options

- Natural release
- Pulse release
- Quick release

### 9. Delay Start

- Choose On or Off
- Can also be used as kitchen timer

### 10. Keep Warm

- Choose On or Off

### 11. Control Dial

- Adjust time, temperature, pressure settings

### 12. Start

## 13. Cancel

### Turning the sound On/Off

You set the alert sounds to either ON or OFF.

1. When the Message Bar shows Ready, press and hold Delay Start and the Control Dial for 5 seconds.
2. The Message Bar shows Sound On or Sound Off.
3. Repeat as needed.

Audible safety alerts (beeps) cannot be turned off.

### Choosing the temperature scale

You can choose to show cooking temperature in either Fahrenheit or Celsius.

1. When the Message Bar shows Ready, press and hold Keep Warm and the Control Dial for 5 seconds.
2. The Message Bar shows Temp Unit F or Temp Unit C.
3. Repeat as needed.

Cooking temperature will now show in the scale you chose.

### Cancel cooking

When in Preheating, Cooking or Keep Warm modes, press Cancel. The Message Bar shows Ready.

### Memorized settings

Each time you use a Smart Program, the multi-cooker memorizes the settings you select and they become the default the next time you use that program. Each time you use a Smart Program, you can use the default settings or change them. This applies to:

- Pressure settings
- Temperature settings
- Steam release settings
- NutriBoost™ settings

### Reset Smart Programs to original settings

You can erase all of the memorized settings and reset them to the original settings.

### Reset Individual Smart Programs

- When the Message Bar shows Ready, press and hold one Smart Program button for over 3 seconds until the Smart Program flashes twice and the multi-cooker returns to Ready mode.
- When a Smart Program is in operation, press and hold the current Smart Program button until the cooking time and temperature settings return to the factory defaults.

### Reset All Smart Programs

- When the Message Bar shows Ready, press and hold the Control Dial until all Smart Program buttons flash 3 times.

All Smart Program settings are restored to the factory defaults

## INITIAL SET UP

**Clean and assemble before use**

1. Hand wash the cooking pot, lid and sealing ring in warm water with soap. Rinse and use a soft cloth to dry the outside. Or you can wash the cooking pot in the dishwasher.
2. Wipe the heating element inside the multi-cooker base with a soft cloth to ensure there are no stray packaging particles.
3. Install the condensation collector. See the instructions on page 43.

### Test run

Setting up your new Instant Pot for a test run is a great way to familiarize yourself with how the multi-cooker works before you actually cook a meal.

### To perform a test run:





1. Add 3 cups water to the cooking pot.
2. Place the cooking pot into the multi-cooker base.
3. Place the lid on top of the multi-cooker base.  
See 'How to close the lid' below
4. Press Pressure Cook.
5. Press Pressure to select High pressure level.
6. Press the minutes field to activate it, then turn the Control Dial to select 5 minutes.
7. Press Keep Warm to turn off the Keep Warm setting.
8. Press the venting field to select Quick pressure release.
9. Press Start. The progress bar and Message Bar show Preheating. Between the preheat and the cook the unit will quick vent for 10 seconds. This is normal and will occur on all pressure cooking applications.
10. When the pressure is ready, the Progress Bar shows Cooking and Message Bar shows Don't Open Lid. When the timer reaches 00:00, cooking stops.
11. Venting begins automatically. When all steam is released, the Message Bar shows OK to Open Lid.
12. Open the lid.  
See 'How to open the lid' below
13. Discard any remaining water, and then wash and dry the cooking pot.

Now you're ready to cook a meal in your Instant Pot Opal Pro!

## USING THE LID

You'll use the lid for most Smart Programs, and always for pressure cooking. Always use the lid that came with this Instant Pot Opal Pro multi-cooker.

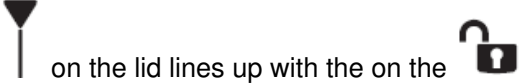


### How to close the lid

1. Line up  on the lid with the  on the multi-cooker base.
2. Turn the lid until the  on the lid aligns with the  on the cooker base.

For pressure cooking, the lid will automatically lock when the multi-cooker starts building pressure.

### How to open the lid

1. If you're using a pressure cooking Smart Program, make sure to vent the steam first until the Pressure Indicator light turns off and the Message Bar shows OK to Open Lid.

- 
2. Turn the lid counterclockwise until the  on the lid lines up with the  on the multi-cooker base.
  3. Carefully lift the lid up and off the multi-cooker base.

### How to release steam

Instant Pot Opal Pro can release steam in 3 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 and beans.

1. In the venting field, press Natural. Natural stays lit.
2. Steam is released gradually.
3. When all steam is released, the Pressure Indicator light turns off.

#### Pulse steam release

Releases steam in bursts after cooking stops.

**Use for:** Foods like rice and grains.

1. In the venting field, press Pulse. Pulse stays lit.
2. Steam is released in short bursts.
3. When all steam is released, the Pressure Indicator light turns off.

#### Quick steam release

Quickly releases steam after cooking stops.

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

1. In the venting field, press Quick. Quick stays lit.
2. Steam is released in a single burst.
3. When all steam is released, the Pressure Indicator light turns off.

If you see a lot of spatter while Quick releasing pressure, press the venting field to return to Natural. Wait a few minutes before trying to release pressure again. If the spatter continues, use Natural steam release to safely release the remaining pressure.

### CAUTION

This appliance uses pressure to cook. 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 sections.

### ABOUT PRESSURE COOKING

Pressure cooking uses pressure to raise the temperature in the cooking pot, allowing you to cook food much faster than normal. When pressure cooking, the Instant Pot Opal Pro goes through 3 stages.

#### Pre-heating

While the multi-cooker pre-heats, it heats the liquid to create steam. Once enough pressure has built up, the lid locks in place and the multi-cooker is ready to start cooking. Between the preheat and the cook the unit will quick vent for 10 seconds. This is normal and will occur on all pressure cooking applications.

#### Cooking

When the multi-cooker reaches the required pressure level, cooking begins and keeps the pressure level consistent throughout cooking.

See the Smart Program instructions starting on page 18 for details.

### Steam release

When food has finished cooking, the multi-cooker is still pressurized and hot. Venting releases the pressure, lowers the temperature and allows you to safely remove the lid.

See How to release steam on page 15.

## PRESSURE COOK

Pressure cooking uses pressurized steam to quickly and evenly cook foods. You can adjust the settings as your recipe directs.

Choose from these settings in the Pressure Cook Smart Program. The program uses the default settings or the settings you selected the last time you used the Pressure Cook program.

| Default Cook Time     | Min Cook Time        | Max Cook Time      | Default Pressure Level | Pressure Level Options |
|-----------------------|----------------------|--------------------|------------------------|------------------------|
| 10 minutes<br>(00:10) | 0 minutes<br>(00:00) | 4 hours<br>(04:00) | High                   | Max High Low           |

### Other settings

- Keep Warm is set to ON by default.
- Delay Start is available.
- NutriBoost™ is available (see page 37).

### How to pressure cook

#### Prep

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

#### Preheat

1. Place the cooking pot into the multi-cooker base and add ingredients and liquid.
2. Place the lid on top of the multi-cooker base and lock the lid.
3. Press Pressure Cook.
4. Press Pressure to toggle between Low, High and Max pressure levels.
5. Press the hours field, then minutes field to activate them, then turn the Control Dial to select the time.
6. Press the venting field to toggle between Natural, Pulse and Quick pressure release options.
7. If you want to activate NutriBoost, press the NutriBoost field to turn it ON.
8. If you want to delay cooking, press Delay Start, then press the hours field, then minutes field to activate them, then turn the Control Dial to select the delay time.
9. If you don't want to use Keep Warm, press Keep Warm to turn it OFF.
10. Press Start. The progress bar and Message Bar show Preheating. Between the preheat and the cook the unit will quick vent for 10 seconds. This is normal and will occur on all pressure cooking applications.

It can take 15 minutes or more to reach the pressure setting for cooking. Frozen foods and large quantities increase the preheating time.

## Cook

1. When the pressure is ready, the Progress Bar shows Cooking and Message Bar shows Don't Open Lid.
  2. The cooking timer starts counting down.
- You can press Cancel to stop cooking and cancel the Smart Program at any time.
- You can press Keep Warm at any time during cooking to turn it off.

## Stop cooking

1. When the timer reaches 00:00, cooking stops.
  2. If Keep Warm is ON, the timer starts counting up. When Keep Warm time is finished, the Message Bar shows End.
- You can press Cancel at any time to stop Keep Warm. If you cancel before venting is finished, the Message Bar shows Ready and Don't Open Lid.
3. Venting begins automatically.
- You can change the venting method at any time.
4. When all steam is released, the Message Bar shows OK to Open Lid.

## Using liquid to create steam

Pressure cooking requires liquid in the cooking pot to produce the steam needed. Here are the minimum amounts you'll need:

| Instant Pot Size      | Minimum Liquid for Pressure Cooking* |
|-----------------------|--------------------------------------|
| 6 Quarts / 5.7 Litres | 1 1/2 cups (12 oz / 375 mL)          |

\*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.

## Canning using pressure cooking

Your Instant Pot Opal Pro may be able to be used for canning, but with some limits.

- Canning requires a minimum of 15 psi for safe canning of low-acid foods, such as meat.
- Most Instant Pot® electric pressure cookers operate within a range of 10-12 psi, which is safe for water bath canning of high-acid foods, such as jams and chutney.
- Modifying cooking times, ingredients or temperatures can be dangerous. Use the exact time, temperature/pressure and method specified in the recipe to protect the food from harmful bacteria, molds, and enzymes. Read and carefully follow the instructions provided in the USDA's Complete Guide to Home Canning.
- **CAUTION:** If you live in a high-altitude area (above 6,600 ft), the altitude affects the ability of your Instant Pot to build up pressure. DO NOT use your Instant Pot to can in high-altitude areas.

## RICE

The Rice Smart Program uses pressurized steam to cook rice quickly and evenly. You can adjust the settings as

your recipe directs.

Choose from these settings in the Rice Smart Program. The program uses the default settings or the settings you selected the last time you used the Rice program.

| Default Cook Time     | Min Cook Time        | Max Cook Time     | Default Pressure Level | Pressure Level Options |
|-----------------------|----------------------|-------------------|------------------------|------------------------|
| 12 minutes<br>(00:12) | 0 minutes<br>(00:00) | 1 hour<br>(01:00) | Low                    | High Low               |

### Other settings

- Keep Warm is set to ON by default.
- Delay Start is available.
- NutriBoost™ is available (see page 37).

### How to cook rice

#### Preheat

1. Place the cooking pot into the multi-cooker base and add ingredients and liquid.
2. Place the lid on top of the multi-cooker base and lock the lid.
3. Press Rice.
4. Press Pressure to toggle between Low and High pressure levels.
5. Press the hours field, then minutes field to activate them, then turn the Control Dial to select the time.
6. Press the venting field to toggle between Natural, Pulse and Quick pressure release options.
7. If you want to activate NutriBoost, press the NutriBoost field to turn it ON.
8. If you want to delay cooking, press Delay Start, then press the hours field, then minutes field to activate them, then turn the Control Dial to select the delay time.
9. If you don't want to use Keep Warm, press Keep Warm to turn it OFF.
10. Press Start. The progress bar and Message Bar show Preheating. It can take 10 or more minutes to reach the correct setting for cooking.

#### Cook

1. When the pressure is ready, the Progress Bar shows Cooking and Message Bar shows Don't Open Lid.
2. The cooking timer starts counting down.

You can press Cancel to stop cooking and cancel the Smart Program at any time.

#### Stop cooking

1. When the timer reaches 00:00, cooking stops.
2. If Keep Warm is ON, the timer starts counting up. When Keep Warm time is finished (if ending is finished also), the Message Bar shows End.  
You can press Keep Warm at any time to turn it off. If you cancel before venting is finished, the Message Bar shows Ready and Don't Open Lid.
3. Venting begins automatically.  
You can change the venting method at any time.
4. When all steam is released, the Message Bar shows OK to Open Lid.



## STEAM

Use Steam as you would a regular stovetop steamer, boiling liquid to cook food with hot steam. The Steam Smart Program does not use pressure to cook.

Choose from these settings in the Steam Smart Program. The program uses the default settings or the settings you selected the last time you used the Steam program.

| Default Cook Time     | Min Cook Time       | Max Cook Time     |
|-----------------------|---------------------|-------------------|
| 10 minutes<br>(00:10) | 1 minute<br>(00:01) | 1 hour<br>(01:00) |

### Other settings

- Keep Warm is not available.
- Delay Start is available.

### How to steam

#### Prep

Cut or chop your ingredients according to your recipe.

#### Preheat

1. Place the cooking pot into the multi-cooker base and add a minimum of 12oz of water.
2. Add the steam rack and place the ingredients on top.
3. Place the lid on top of the multi-cooker base and lock the lid.
4. Press Steam.
5. Press the hours field, then minutes field to activate them, then turn the Control Dial to select the time.
6. If you want to delay cooking, press Delay Start, then press the hours field, then minutes field to activate them, then turn the Control Dial to select the delay time.
7. Press Start. The progress bar and Message Bar show Preheating.

It can take 10-15 minutes to reach the temperature for cooking. Frozen foods increase the preheating time.

#### Cook

1. When the temperature is ready, the Progress Bar shows Cooking.
  2. The cooking timer starts counting down.
- You can press Cancel to stop cooking at any time.

#### Stop cooking

1. When the timer reaches 00:00, cooking stops. The Message Bar shows End and OK to Open Lid.

## SLOW COOK

Slow Cook lets you make your favorite simmering and stewing recipes, just as you would in a slow cooker. This Smart Program does not use pressure to cook food.

Choose from these settings in the Slow Cook Smart Program. The program uses the default settings or the

settings you selected the last time you used the Slow Cook program.

| Default Temperature | Temperature Options | Min Cook Time         | Max Cook Time       |
|---------------------|---------------------|-----------------------|---------------------|
| High                | High Low            | 30 minutes<br>(00:30) | 24 hours<br>(24:00) |

### Other settings

- Keep Warm is ON by default.
- Delay Start is available.

How to slow cook

### Prep

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

### Cook

1. Place the cooking pot into the multi-cooker base and add ingredients.
2. Place the lid on top of the multi-cooker base and lock the lid.
3. Press Slow Cook.
4. Press the temperature field to toggle between Low and High temperature options.
5. Press the hours field, then minutes field to activate them, then turn the Control Dial to select the time.
6. If you don't want to use Keep Warm, press Keep Warm to turn it OFF.
7. If you want to delay cooking, press Delay Start, then press the hours field, then minutes field to activate them, then turn the Control Dial to select the delay time.
8. Press Start. The Progress Bar shows Cooking.
9. The cooking timer starts counting down.

You can press Cancel to stop cooking at any time.

### Stop cooking

1. When the timer reaches 00:00, cooking stops. The Message Bar shows OK to Open Lid.
  2. If Keep Warm is ON, the timer starts counting up.
- Press Keep Warm at any time to turn it off.

### SAUTÉ

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

Choose from these settings in the Sauté Smart Program. The program uses the default settings or the settings you selected the last time you used the Sauté program.

| Default Temperature | Temperature Options | Default Cook Time     | Min Cook Time       | Max Cook Time     |
|---------------------|---------------------|-----------------------|---------------------|-------------------|
| High                | High Low Custom     | 30 minutes<br>(00:30) | 1 minute<br>(00:01) | 1 hour<br>(01:00) |

To help determine what setting to choose, these are the actual temperatures:

| Temperature Level | Temperature   |
|-------------------|---------------|
| High              | 190°C / 374°F |
| Low               | 105°C / 221°F |
| Custom 1          | 95°C / 203°F  |
| Custom 2          | 110°C / 230°F |
| Custom 3          | 135°C / 275°F |
| Custom 4          | 160°C / 320°F |
| Custom 5          | 185°C / 365°F |
| Custom 6          | 190°C / 374°F |

### Other settings

- Keep Warm is not available.
- Delay Start is not available.

### How to sauté

#### Prep

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

#### Preheat

1. Place the cooking pot into the multi-cooker base.
2. Press Sauté.
3. Press the temperature field to toggle between Low, High and Custom temperature options.
4. If you selected Custom, turn the Control Dial to select the temperature level.
5. Press the hours field, then minutes field to activate them, then turn the Control Dial to select the time.
6. Press Start. The Progress Bar shows Preheating.

#### Cook

1. When the Message Bar shows Add Food, add ingredients.

Do not use the lid while sauteing.

2. When the cooking time reaches 00:00, the Message Bar shows End. You can press Cancel to stop cooking at any time.

## 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 Cancel.

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

3. Select the Smart Program you want to use to cook.

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

## SOUS VIDE

Sous Vide cooks food underwater in an air-tight, food-safe bag, for a long period of time. Food cooks in its own juices and comes out delicious and very tender. This Smart Program does not use pressure to cook food.

Choose from these settings for the Sous Vide Smart Program. The program uses the default settings or the settings you selected the last time you used the Sous Vide program.

| Default Temperature | Min Temperature | Max Temperature | Default Cook Time | Min Cook Time | Max Cook Time      |
|---------------------|-----------------|-----------------|-------------------|---------------|--------------------|
| 56°C                | 25°C            | 90°C            | 3 hours           | 30 minutes    | 99 hours,          |
| 133°F               | 77°F            | 194°F           | (03:00)           | (00:30)       | 30 minutes (99:30) |

## Other settings

- Keep Warm is not available.
- Delay Start is not available.

## What you need to sous vide

- Tongs
- Food safe, airtight, re-sealable food pouches OR
- Vacuum sealer and food-safe vacuum bags

## How to sous vide

## Prep

1. Cut, chop, season or marinate your ingredients according to your recipe.
2. Add the ingredients to the cooking bag or pouch and seal tightly.

## Preheat

1. Fill the cooking pot with water to the [1/2] mark.
2. Place the cooking pot into the multi-cooker base.
3. Place the lid on top of the multi-cooker base and lock the lid.
4. Press Sous Vide.
5. Press the hours field, then minutes field to activate them, then turn the Control Dial to select the time.
6. Press the temperature field to activate it, then turn the Control Dial to select the temperature.
7. Press Start. The Progress Bar shows Preheating.

## Cook

1. When the Progress Bar shows Add Food, add the cooking bag or pouch to the cooking pot and place the lid on top.
2. The cooking time starts counting down.
3. When the cooking time reaches 00:00, the Message Bar shows End. You can press Cancel to stop cooking at any time.

## Remove food

1. When cooking is done, press the venting field to select Quick pressure release.  
The Sous Vide Smart Program does not use pressure to cook, but a small amount of pressure can build up and make it hard to remove the lid.
2. Remove the lid and use the tongs to carefully remove the cooking pouch.

## BAKE

You can use Bake to cook foods like cheesecake, pudding cake, baked fruits and cobblers. Choose from these settings in the Bake Smart Program. The program uses the default settings or the settings you selected the last time you used the Bake program.

| Default Pressure | Pressure Options | Default Cook Time     | Min Cook Time        | Max Cook Time      |
|------------------|------------------|-----------------------|----------------------|--------------------|
| High             | High Low         | 15 minutes<br>(00:15) | 0 minutes<br>(00:00) | 2 hours<br>(02:00) |

## Other settings

- Keep Warm is set to OFF by default.
- Delay Start is available.

## Prep

1. Prepare your ingredients according to your recipe.

2. Place the ingredients into an oven-safe baking dish that fits in the Instant Pot Opal Pro multi-cooker base. Leave approximately 1" / 2.5 cm of space around all sides of the baking dish to allow heat to circulate evenly.

## **Preheat**

1. Place the cooking pot into the multi-cooker base.
2. Add 1-cup to 1 1/2-cup water to the cooking pot.
3. Place the steam rack inside the cooking pot and then place the baking dish on top of the steam rack.
4. Place the lid on top of the multi-cooker base.
5. Press Bake.
6. To change the pressure settings, press Pressure to toggle between Low and High pressure levels.
7. To change the cooking time, press the hours field, then minutes field to activate them, then turn the Control Dial to select the time.
8. To change the pressure release method, press the Venting options to select Natural, Pulse or Quick release methods.
9. If you want to use Keep Warm, press Keep Warm to turn it ON.
10. If you want to delay cooking, press Delay Start, then press the hours field, then minutes field to activate them, then turn the Control Dial to select the delay time.
11. Press Start. The progress bar and Message Bar show Preheating.

It can take 15 minutes or more to reach the pressure setting for cooking. Frozen foods and large quantities increase the preheating time.

## **Cook**

1. When it's ready, the Progress Bar shows Cooking and the timer starts counting down.
2. Keep Warm setting is Off by default. Press Keep Warm at any time to turn it on. You can press Cancel to stop cooking and cancel the Smart Program at any time.

## **Stop cooking**

1. When the timer reaches 00:00, cooking stops.
2. If Keep Warm is ON, the timer starts counting up. Once Keep Warm has started you need to press cancel to turn it off.
3. Venting begins automatically. You can change the venting method at any time.
4. When it's safe to open the lid, the Message Bar shows End and OK to Open Lid.

## **YOGURT**

You can make delicious, fermented dairy and non-dairy yogurt. Choose from these settings in the Yogurt Smart Program:

| Step           | Temperature                    | Default Time          | Min Time           | Max Time            |
|----------------|--------------------------------|-----------------------|--------------------|---------------------|
| Pasteurization | 85°C (185°F)<br>Not adjustable | 30 minutes<br>(00:30) | Not adjustable     | Not adjustable      |
| Fermentation   | 41°C (106°F)<br>Not adjustable | 8 hours<br>(08:00)    | 6 hours<br>(06:00) | 12 hours<br>(12:00) |

## Other settings

- Keep Warm is not available.
- Delay Start is not available.

## How to make yogurt

### Pasteurizing Milk

1. Add ingredients to the cooking pot and insert cooking pot into the multi-cooker base.
2. Place the lid on top of the multi-cooker base and lock the lid.
3. Press Yogurt.  
Pasteurization time and temperature are preset.
4. Press Start. The Progress Bar shows Cooking and the Message Bar shows Step 1 and Pasteurize.
5. When it's done, pasteurizing stops. The Message Bar shows Cooling Down.  
Milk must reach a minimum of 161°F / 72°C for pasteurization to occur

### Adding Culture/Starter

1. When the pasteurized milk has cooled sufficiently, the Message Bar shows Add Starter.
2. Remove the lid.
3. Add a starter culture to the milk according to package instructions. If using plain yogurt as a starter, ensure that it contains an active culture. Mix in 2 tbsp (30 mL) of yogurt per 1 gallon (3.7 L) of milk or follow a trusted recipe.
4. Place the lid back on the multi-cooker base.

### Ferment

1. Press the hours field, then minutes field to activate them, then turn the Control Dial to select the time.  
A longer fermentation period will produce tangier yogurt.
2. Press Start. The Progress Bar shows Cooking and the Message Bar shows Step 2 and Ferment.
3. When fermentation completes, the display shows End.
4. Open the lid and transfer the yogurt to a food storage container.
5. Place in the fridge for 12 – 24 hours to develop flavors.

### How much to make?

| Minimum Milk Volume         | Maximum Milk Volume          |
|-----------------------------|------------------------------|
| 4 Cups<br>(32 oz / 1000 mL) | 4 Quarts<br>(128 oz / 3.8 L) |

## KEEP WARM

The Keep Warm setting turns on automatically after cooking on the Pressure Cook, Rice and Slow Cook Smart Programs. You can also use Keep Warm to reheat food.

Choose from these settings in the Keep Warm Smart Program. The program uses the default settings or the settings you selected the last time you used the Keep Warm program.

| Keep Warm Temperature | Reheat Temperature Options | Default Time       | Min Time              | Max Time            |
|-----------------------|----------------------------|--------------------|-----------------------|---------------------|
| High                  | Low High Custom            | 8 hours<br>(08:00) | 10 minutes<br>(00:10) | 10 hours<br>(10:00) |
|                       | Custom Min: 25°C / 77°F    |                    |                       |                     |
|                       | Custom Max: 95°C / 203°F   |                    |                       |                     |

### How to keep warm after cooking

1. When cooking is finished, automatic warming begins. The timer shows the time passed, up to 10 hours.
2. To turn automatic warming off at any time, press Cancel.

### How to reheat

#### Prep

Place the food to be reheated into the cooking pot.

You can also use an oven-safe baking dish that fits in the cooking pot. Add 1-cup to 1 1/2-cup of water to the cooking pot to avoid overheating the baking dish.

#### Reheat

1. Place the cooking pot into the multi-cooker base.
2. Place the lid on top of the multi-cooker base.
3. Press Keep Warm.
4. Press the hours field, then minutes field to activate them, then turn the Control Dial to select the time.
5. Press the temperature field to toggle to High, Low or Custom.
6. If you chose Custom temperature, turn the Control Dial to select a temperature.
7. Press Start. The Progress Bar shows Keep Warm and the Message Bar shows the temperature setting. The timer starts counting down.
8. When reheating completes, the display shows End. You can press Cancel at any time to stop the Keep Warm function.

## NUTRIBOOST™



NutriBoost is a special setting that you can use during the Pressure Cook and Rice Smart Programs. It creates a boiling motion in the cooking pot that mimics the action of stirring. Just like stirring, this helps to enhance flavors, and improve textures. It’s amazing for rich bone broth and creamy risotto!

**To use NutriBoost**

- After you’ve selected a Smart Program while cooking, press the NutriBoost field to turn it ON.
- If you change your mind, press the NutriBoost field to turn it OFF.

| Smart Program | How it works   |
|---------------|--|
| Rice          | The multi-cooker releases short puffs of steam during the first 3 minutes of Cooking . |
| Pressure Cook | The multi-cooker releases short puffs of steam during the last 15 minutes of Cooking.  |

**CAUTION**

To avoid food spatter and overflow, do not use NutriBoost when cooking starchy or foamy food like porridge, oatmeal, or pasta. The multi-cooker should be closely monitored when using NutriBoost.

**DELAY START**

You can set a Delay Start timer for a minimum of 10 minutes or a maximum of 24 hours (the default is 8 hours). Delay Start is not available with the Sauté, Yogurt or Sous Vide Smart Programs.

**Delay the start of cooking**

1. Select a Smart Program, adjust the settings as you want, then press Delay Start.
2. Press the hours field, then minutes field to activate them, then turn the Control Dial to select the delay time.
3. Press Start. The timer counts down.
4. When Delay Start ends, the Smart Program begins automatically, and the display indicates On.

**TIMER**

Even when you’re not using your Instant Pot for cooking, you can set a timer for a minimum of 1 minute or a maximum of 1 hour (the default is 10 minutes).

**Set a timer (without cooking)**

1. When the Message Bar shows Ready, press Delay Start.
2. Press the minutes field to activate it, then turn the Control Dial to select the delay time.
3. Press Start to begin the timer.

**MAINTENANCE**

Your Instant Pot Opal Pro includes parts that enable pressure cooking. These parts must be installed for pressure cooking to work properly and either cleaned or replaced regularly.

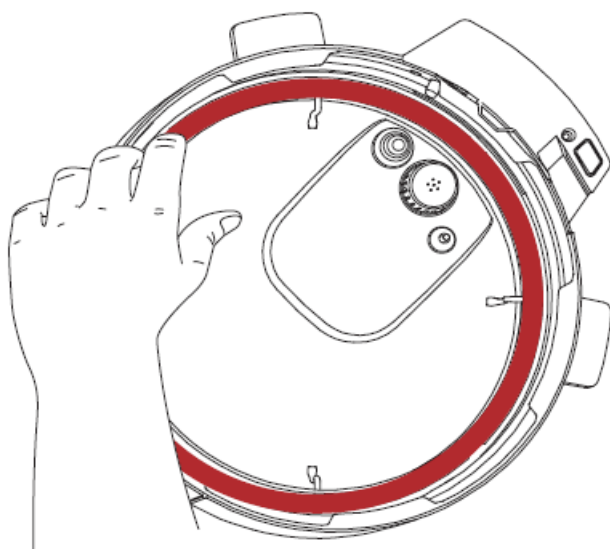
**Sealing ring**

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 multi-cooker base.

- The sealing ring must be installed before using the multi-cooker and should be cleaned after each use.
- Install 1 sealing ring at a time; use one for sweet dishes and one for savory.
- 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**

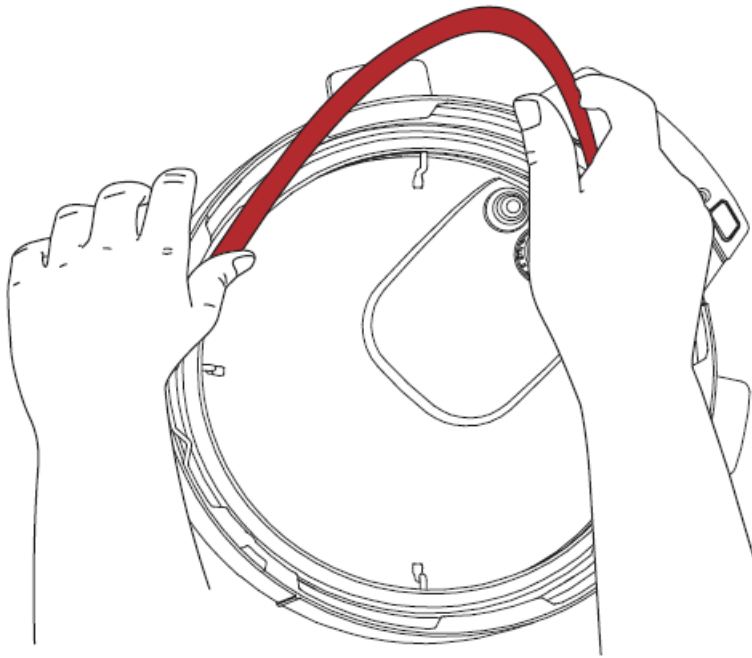
1. Place the sealing ring behind the sealing ring rack and press it into place. Press down firmly to ensure there is no puckering.



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, helping to regulate pressure.

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

#### **Remove the Anti-Block Shield**

Turn the lid over and hold it securely with one hand. Use the other hand to grasp the Anti-Block Shield with your fingers and pull firmly to remove it from the prongs underneath.

#### **Install the Anti-Block Shield**

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

#### **Steam release cover**

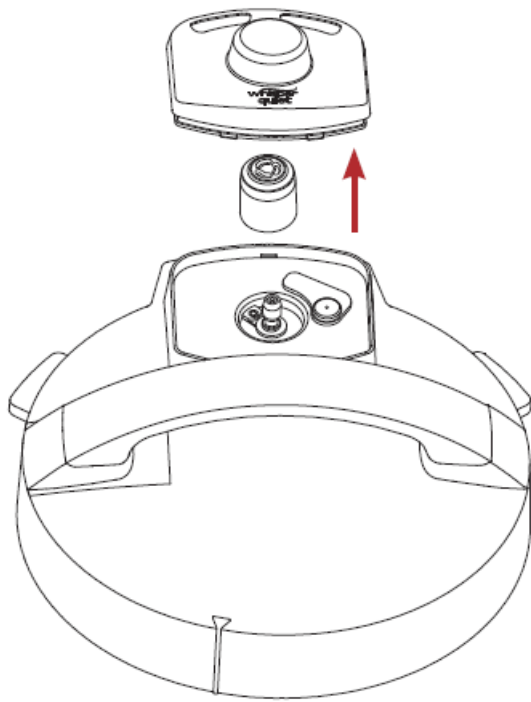
When the multi-cooker releases pressure, steam ejects from the top of the steam release cover. The steam release cover and steam release valve are integral to product safety and necessary for pressure cooking. The cover and valve both must be installed before use and cleaned regularly.

#### **WARNING**

If the steam release cover and steam release valve are not installed, hot liquid will spatter out, which may lead to personal injury or property damage.

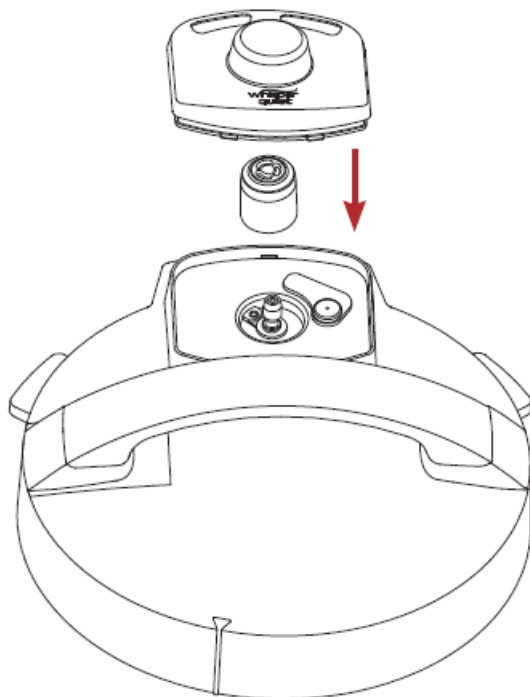
#### **Remove the steam release assembly**

Pull steam release cover off, then pull the steam release valve up and off steam release pipe.



### **Install the steam release assembly**

Place the steam release valve on the steam release pipe and press down firmly. Insert the tabs on the steam release cover into the holes on the lid and press down on the opposite side until the cover is seated. When installed properly, the steam release assembly is firmly attached to the lid. It should remain in place when the lid is turned over.



### **Setting up the condensation collector**

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

### **Install the condensation collector**

Align the grooves on the condensation collector with the tabs on the back of the multi-cooker base and slide the

condensation collector into place.

### Remove the condensation collector

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

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

## CLEANING

Clean your Instant Pot Opal Pro 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   |
|---|---|
| Accessories <ul style="list-style-type: none"><li>• Steam Rack</li></ul>  | <ul style="list-style-type: none"><li>• Wash after each use.</li><li>• Hand wash with hot water and mild dish soap or wash in dishwasher, top rack.</li><li>• Never use harsh chemical detergents, powders or scouring pads on accessories.</li></ul>   |
| Lid and Parts <ul style="list-style-type: none"><li>• Anti-Block Shield</li><li>• Sealing Ring</li><li>• Steam Release Valve</li><li>• Steam release cover</li><li>• Condensation Collector</li></ul> | <ul style="list-style-type: none"><li>• Hand wash with hot water and mild dish soap.</li><li>• Remove all small parts from lid before washing.</li><li>• With steam release valve and anti-block shield removed, clean interior of steam release pipe to prevent clogging.</li><li>• After cleaning, store the lid upside down on the multi-cooker base.</li><li>• Store sealing rings in a well-ventilated area to disperse odor.</li><li>• To eliminate odors from sealing ring, add 1 cup (8 oz / 250 mL) water and 1 cup (8 oz / 250 mL) white vinegar to cooking pot, and run Pressure Cook for 5–10 minutes, then use Quick Steam Release.</li><li>• Empty and rinse condensation collector after each use.</li></ul> |
| Cooking Pot   | <ul style="list-style-type: none"><li>• Wash after each use.</li><li>• Hand wash with hot water and mild dish soap or wash in dishwasher*.</li><li>• Hard water stains may need a vinegar-dampened sponge and scrubbing to remove.</li><li>• For tough or burned food residue, soak in hot water for a few hours before cleaning.</li><li>• Dry all exterior surfaces before placing in multi-cooker base.</li></ul>  |
| Power cord  | <ul style="list-style-type: none"><li>• Use a barely-damp cloth to wipe any particles off cord.</li></ul>   |
| Cooker base   | <ul style="list-style-type: none"><li>• Wipe the inside of the multi-cooker base as well as the condensation rim with a barely-damp cloth, and allow to air dry.</li><li>• Clean the outside of the multi-cooker base and the control panel with a soft, barely-damp cloth or sponge.</li></ul>   |

\*Some discoloration may occur after machine washing, but this will not affect the multi-cooker's safety or performance.

## TROUBLESHOOTING

| Problem | Cause | Solution |
|---------|-------|----------|
|---------|-------|----------|

|  |  |   |
|--|--|---|
| Difficulty closing lid   | Sealing ring not properly installed.   | Reposition sealing ring, ensure it is snug behind sealing ring rack.  |
|  | Float valve is stuck in the popped-up position.                                      | Gently press the float valve downward with a long utensil.  |
| Difficulty opening lid   | Pressure inside the multi-cooker.  | Release pressure according to recipe; only open lid when the Message Bar shows OK to Open Lid.  |
|  | Float valve is stuck in the popped-up position due to food debris or residue.        | Make sure steam is completely released by quick releasing pressure, open the lid, then press the float valve gently with a long utensil. Open the lid cautiously, then thoroughly clean the float valve, surrounding area, and lid before next use. |
| Cooking pot is stuck to lid  | Cooling of cooking pot may create suction, causing cooking pot to adhere to the lid. | To release the vacuum, set Steam Release to Quick Release.  |
| Steam leaks from side of lid   | No sealing ring in lid   | Install sealing ring.   |
|  | Sealing ring damaged or not properly installed.                                      | Replace sealing ring.   |
|  | Food debris attached to sealing ring.  | Remove sealing ring and clean thoroughly.   |
|  | Lid not closed properly  | Open, then close lid.   |
|  | Sealing ring rack is warped or off-center.   | Remove sealing ring from lid, check sealing ring rack for bends or warps. Contact Consumer Care.  |
|  | Cooking pot rim may be misshapen.  | Check for deformation and contact Consumer Care.  |
| Minor steam leaking/hissing from steam release vent during cooking cycle           | Cooker is regulating excess pressure.  | This is normal; no action required.   |
| Steam gushes from steam release vent when Steam Release switch is in Seal position | Not enough liquid in the cooking pot.  | Add thin, water-based liquid to the cooking pot:<br>1 1/2 cups (12 oz / 375 mL)   |
|  | Pressure sensor control failure.   | Contact Consumer Care.  |
| Problem  | Cause  | Solution  |
| Display remains blank after connecting the power cord                              | Bad power connection or no power.  | Inspect power cord for damage. If damage is noticed, contact Consumer Care.<br>Check outlet to ensure it is powered.  |
|  | Cooker's electrical fuse has blown.  | Contact Consumer Care.  |
|  |  |   |

|   |  |   |
|---|--|---|
| Occasional clicking or light cracking sound                       | The sound of power switching and expanding pressure board when changing temperatures | This is normal; no action needed.   |
|   | Bottom of the cooking pot is wet.  | Wipe exterior surfaces of cooking pot. Ensure heating element is dry before inserting cooking pot into multi-cooker base. |
| Error code appears on display and multi-cooker beeps continuously | There is an issue with the multi-cooker.   | Read "Error Codes" for instructions.  |

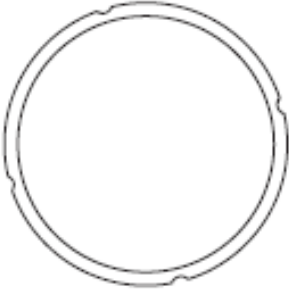
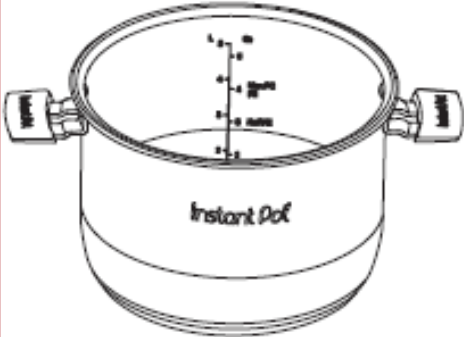


## ERROR CODES

If the control panel shows an error code from this list, there is an issue with the Instant Pot Opal Pro. Here are the actions you should take to fix the problem.

| Problem | Cause                   | Solution   |
|---------|-------------------------|--|
| C1      | Faulty Bottom Sensor    | Contact Consumer Care.   |
| C3      | Faulty Top Sensor       | Contact Consumer Care.   |
| C7      | Heat Element has failed | Contact Consumer Care.   |
| C7      | Not enough liquid       | Add thin water based liquid to the inner cooking pot<br>(2 cups, 16 oz, 500 mL.) |

## REPLACEMENT PARTS

We offer genuine replacement parts for your Instant Pot Opal Pro, if you need them. Visit [www.instanthome.com](http://www.instanthome.com) to order.

|   | Part                | Part number   |
|---|---------------------|---------------|
|    | Sealing Ring        | 211-0001-01   |
|    | Inner Cooking Pot   | 212-0401-01   |
|   | Anti Block Shield   | 310-0006-01   |
|  | Steam Release Valve | 310-0011-01   |
|   | Manual              | 399-1256-03US |

## LEARN MORE

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

### Register your product

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

### Contact Consumer Care

In the Instant Brands Connect App

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

support@instanthome.com

Instant Brands® Connect App with 2000+ recipes

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



**iOS and Android app stores**  
Cooking charts and more recipes  
[Instanthome.com](https://www.instanthome.com)

**How-to videos, tips and more**  
[Instanthome.com](https://www.instanthome.com)

**Replacement parts and accessories**  
[Instanthome.com](https://www.instanthome.com)  
Join the community

## Product specifications

| Model     | Volume                | Wattage | Power          | Weight             | Dimensions   |
|-----------|-----------------------|---------|----------------|--------------------|--|
| PRPC601WE | 6 Quart<br>5.7 Litres | 1200 W  | 120V/<br>60 Hz | 6.5 kg<br>14.33 lb | in: 14.0 L x 14.0 W x 12.8 H<br>cm: 35.5 L x 35.5 W x 32.5 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.

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Instant Brands Inc.  
400-1565 Carling Avenue  
Ottawa, ON K1Z 8R1

### **In U.S., distributed by**

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

[instanthome.com](http://instanthome.com)

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