



# Instant Pot Rio 6QT Multi-Cooker User Manual

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## **Instant Pot Rio 6QT Multi-Cooker User Manual**



## Rio 6QT Multi-Cooker

### Welcome

To your new Instant Pot® Duo®!

This Instant Pot Duo 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 Duo!



## IMPORTANT SAFEGUARDS

### WARNING

Read all instructions before using and only use this Instant Pot Duo as described in this manual. When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, personal injury or property damage.

### 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 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.
- 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.
- 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 personal injuries 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 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 fill the inner cooking pot higher than the '— 1/2' line 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 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/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 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:**

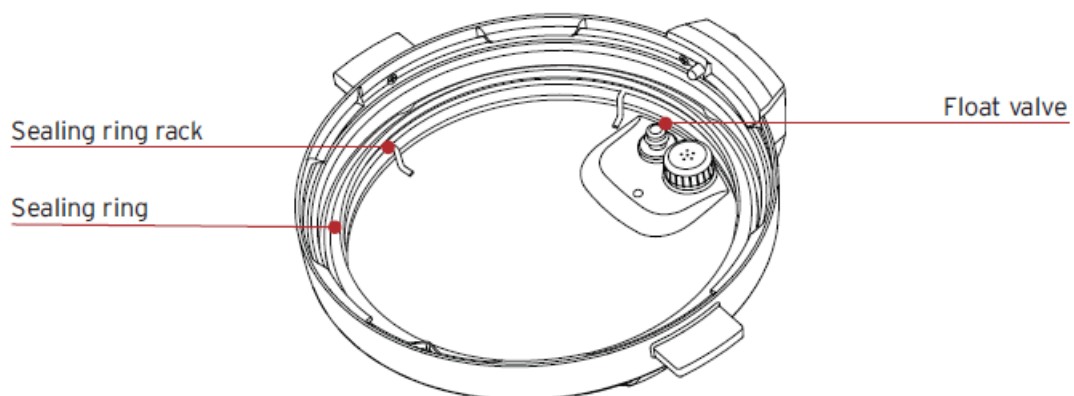
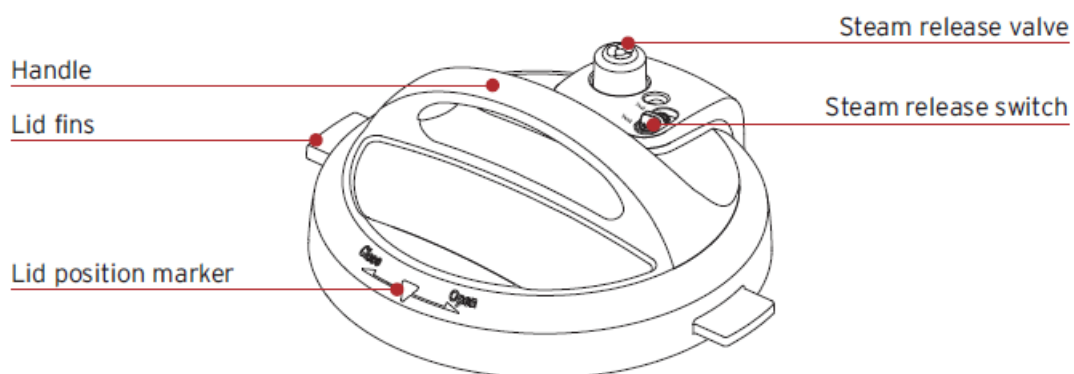
- To disconnect, select Cancel, then remove plug from power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. NEVER pull from the power cord.
- DO regularly inspect the appliance and 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](mailto:support@instanthome).
- DO NOT attempt to repair, replace or modify components of the appliance, as this may cause electric shock, fire, personal injury and/or or property damage 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 i nner 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**

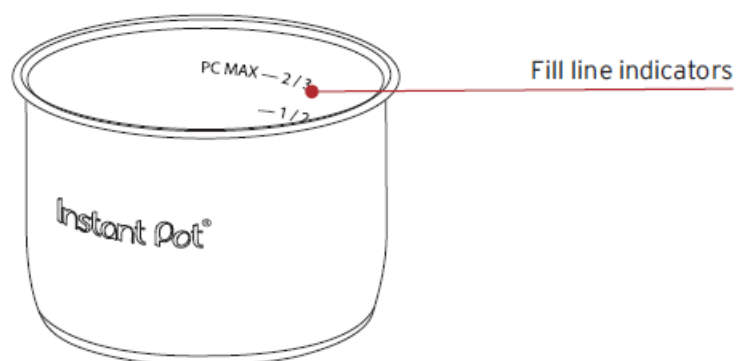
**WHAT'S IN THE BOX**

Lid

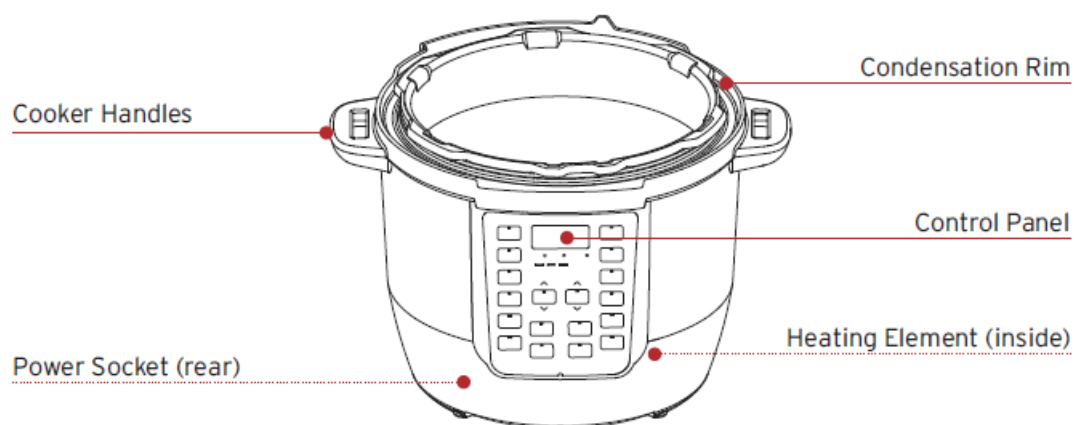
## Lid



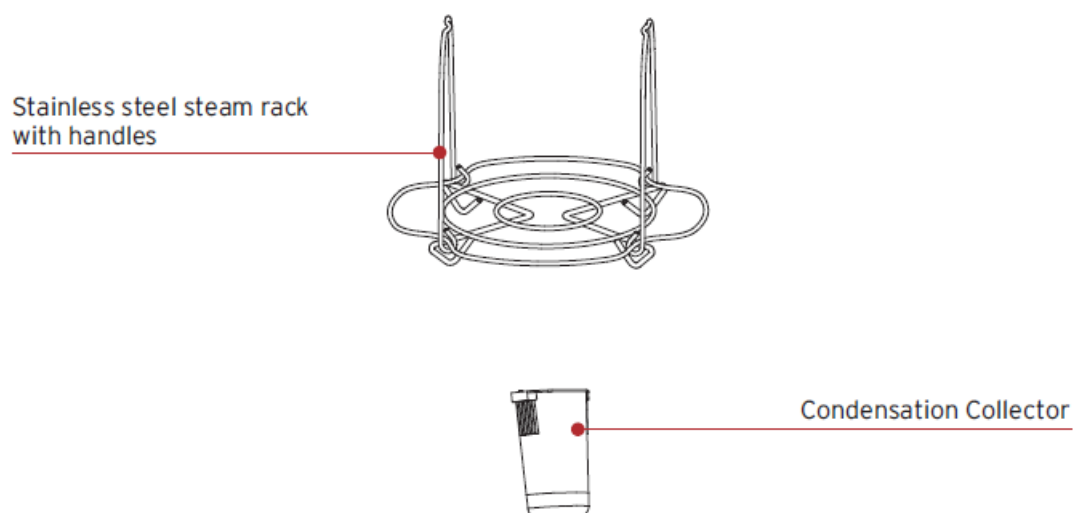
## Stainless Steel Inner Cooking Pot



## Cooker Base



### Parts + accessories



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

### Remember to recycle!

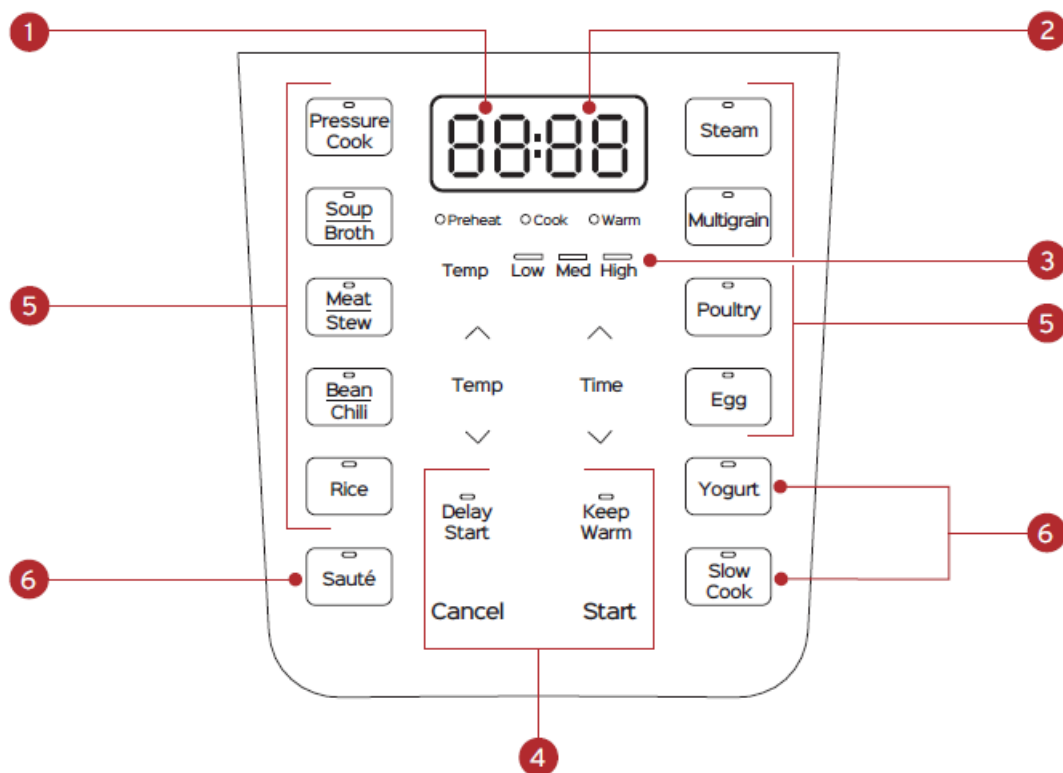
We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live.

## USING YOUR INSTANT POT DUO

### Control panel

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





#### 1. Time

- Cooking time
- Delay Start time
- Keep Warm time

#### 2. Status Messages

#### 3. Time/temperature options

- Pressure cooking: 1 pressure level
- Non-Pressure cooking: 3 temperature levels

#### 4. Smart Program Settings

- Delay Start On/Off
- Keep Warm On/Off
- Cancel
- Start

#### 5. Pressure Cooking Smart Programs

- Light shows the active Smart Program

#### 6. Non-Pressure Cooking Smart Programs

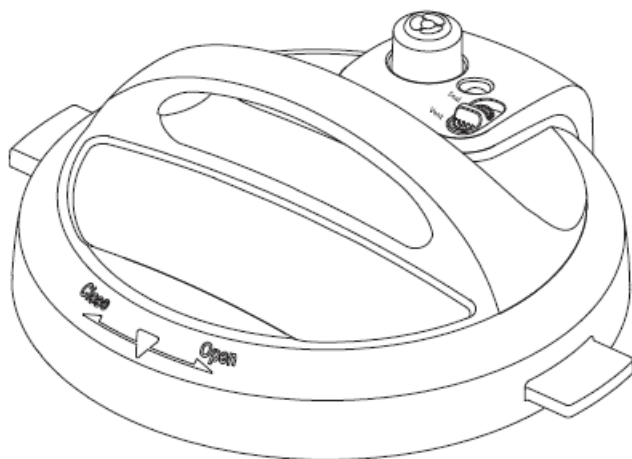
- Light shows the active Smart Program

#### Status messages

The control panel shows information you need to know when using your Duo.

OFF	Standby mode
On	Preheat mode
Lid	Lid not properly secured or missing
05:20	Time <ul style="list-style-type: none"> <li>• Smart Program: cooking time remaining</li> <li>• Delay Start: time until Smart Program starts</li> <li>• Keep Warm: time food has been warming</li> </ul>
boil	Yogurt Smart Program is in pasteurizing cycle
Hot	Sauté Smart Program is ready to add food
End	Smart Program ended (Keep Warm is off)
Food burn	Overheating: see Troubleshooting
E*	Error: see Troubleshooting

## Using the lid

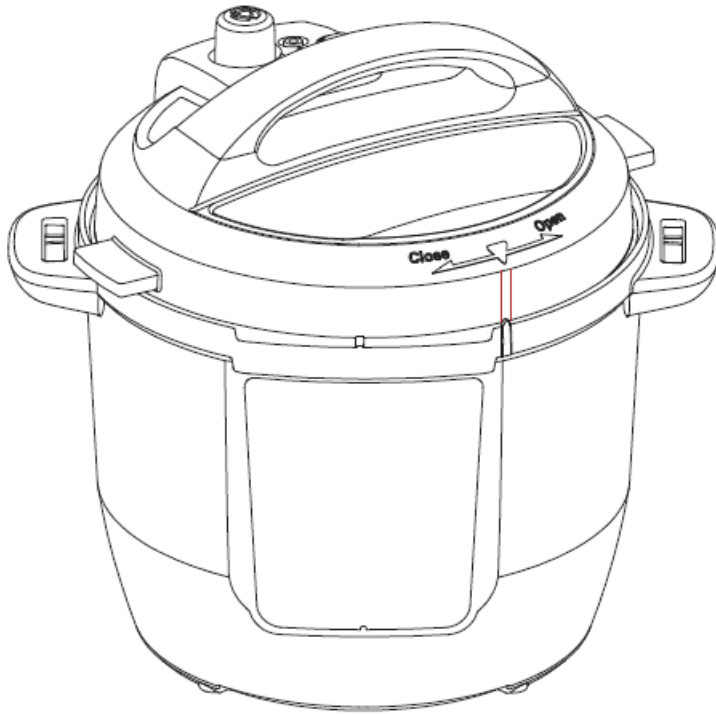


You'll use the pressure cooking lid for most cooking programs, and especially for pressure cooking. Always use the pressure cooking lid that came with this Duo cooker base.


### Open the Lid

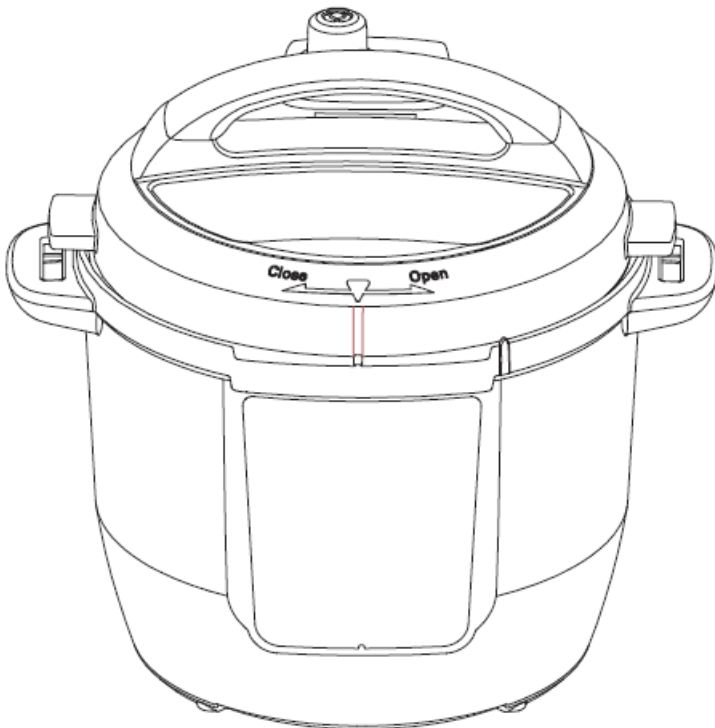
Turn the lid handle to align the arrow ▼ on the lid with the arrow at the side of the control panel .

Lift the lid up and off the cooker base.



### Close the Lid

1. Align the arrow on the lid with the arrow ▼ at the side of the control panel .
2. Turn the lid clockwise until the line on the lid lines up with the line on the control panel.



### Turning the sound On/Off

#### Turn sound on

When in Standby mode, press and hold Delay Start and Keep Warm keys together until display shows S On.

**Turn sound off**

When in Standby mode, press and hold Delay Start and Keep Warm keys together until display shows SOFF. Audible safety alerts (beeps) cannot be turned off.

**Delay the start of cooking**

You can set a Delay Start timer for a minimum of 10 minutes or a maximum of 24 hours.

3. Select a Smart Program, adjust the settings as you want, then press Delay Start. Once Delay Start has been selected, there is no way to return to the cooking settings. To adjust Smart Program settings, press Cancel and enter new selections.
4. When the time field flashes, use the Time up/down arrows to adjust the delay time.
5. Delay Start begins automatically and the timer counts down.
6. When Delay Start ends, the Smart Program begins, and the display indicates On.

Delay Start is not available with the Sauté or Yogurt Smart Programs.

**Reset Smart Programs to original settings****Reset Individual Smart Programs**

With the cooker in Standby mode, press and hold one Smart Program button until the cooker returns to Standby and shows OFF.

The Smart Program's pressure level, cooking time and temperature are restored to the factory default setting.

**Reset All Smart Programs**

With the cooker in Standby mode, press and hold Cancel until the cooker beeps.

All Smart Program pressure levels, cooking times and temperatures are restored to the factory default setting.

**INITIAL SET UP****Clean before use**

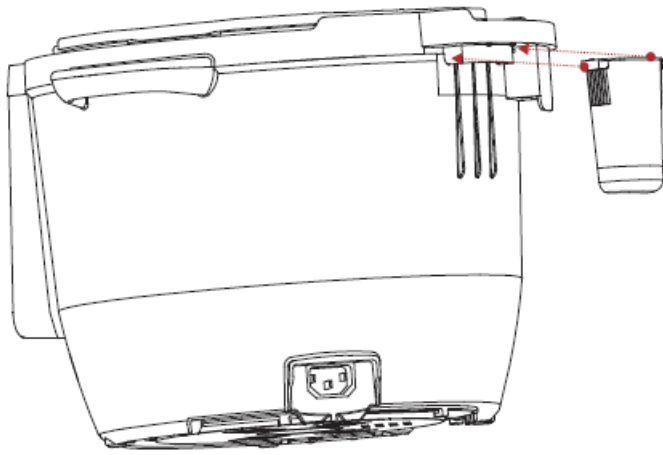
1. Wash the inner cooking pot with hot water and soap. Rinse and use a soft cloth to dry the outside. Or you can wash the inner cooking pot in the dishwasher.
2. Wipe the heating element inside the cooker base with a soft cloth to ensure there are no stray packaging particles.

**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.

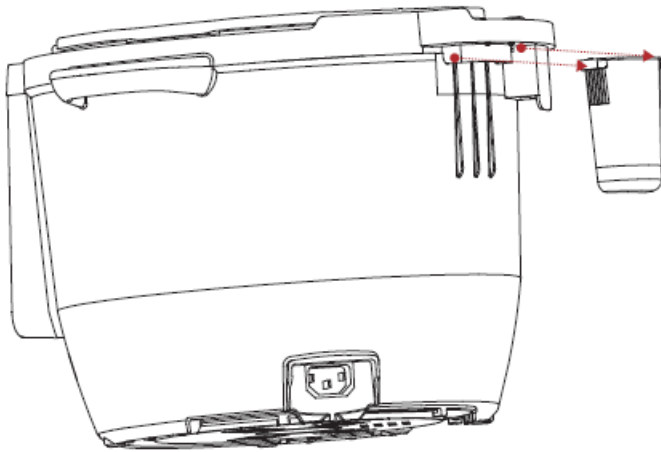
**Install the condensation collector**

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



### **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.



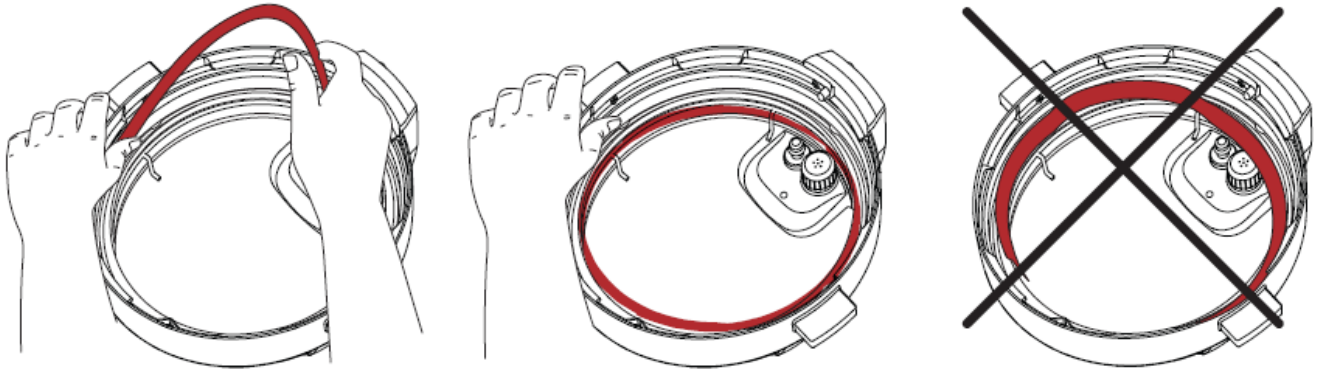
### **Using the Sealing Ring**

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.

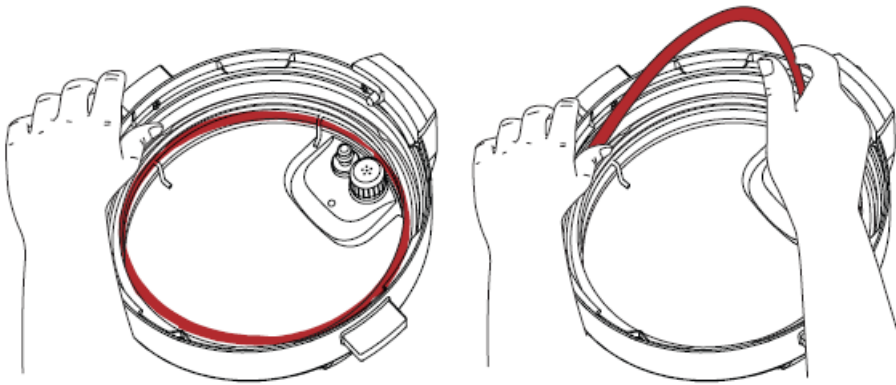
### **Install the Sealing Ring**

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.



## Plug in cord

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

## Test run

Setting up your new Duo 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 below.
  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 Duo!

## PRESSURE COOKING

Pressure cooking uses pressurized steam to quickly and evenly cook foods.

## How to pressure cook

### Prep

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

### Preheat

1. Place the inner cooking pot into the cooker base.
2. Add ingredients to the inner cooking pot.
3. Place the lid on top of the inner cooking pot and be sure it is locked. See 'How to close and lock the lid' below.
4. Choose a Smart Program for cooking and press its button on the Control Panel.  
See 'Pressure cooking Smart Programs' below for full details.
5. If you want to increase or decrease the cooking time exactly, press Time up/down arrows.
6. Keep Warm setting is ON by default. Press Keep Warm again to turn it off.
7. Press Start. After 10 seconds, the display shows On and the Duo is building 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 Duo starts cooking .
2. The cooking timer starts counting down.
3. When the timer reaches 00:00, cooking stops.

You can press Cancel to stop a Smart Program 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. Depending on the size of your Duo, 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)









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## References

- [User Manual](#)