



Instant Pot Viva V2 6 and 8 Quart Multi-Use Pressure Cooker User Manual

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Instant Pot Viva V2 6 and 8 Quart Multi-Use Pressure Cooker User Manual



**VIVA 6 and 8 Quart
Multi-Use Pressure Cookers**

Welcome to the world of Instant cooking.

Thank you for welcoming us into your kitchen.

Having families ourselves, we developed the Instant Pot® Viva™ pressure cookers to allow busy families and professionals alike to cook healthy, delicious meals more easily and in less time.

We have partnered with chefs, authors and bloggers to compile a collection of recipes that we hope you enjoy!
Happy cooking,

Robert J. Wang
Founder and Chief Innovation Officer



Download the Instant Pot App

- Original Recipes
- New User Tips
- Getting Started Videos



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed:

1. READ THE GETTING STARTED GUIDE AND ALL INSTRUCTIONS, SAFEGUARDS, AND WARNINGS BEFORE OPERATING THE APPLIANCE. FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS MAY RESULT IN INJURY AND/OR PROPERTY DAMAGE.
2. Use only the Instant Pot Viva lid with the Instant Pot Viva pressure cooker base. Using any other pressure cooker lids may cause injury and/or damage.
3. To reduce the risk of pressure leakage, cook only in an authorized stainless steel Instant Pot inner pot. DO NOT use the appliance without the removable inner pot installed.
4. To prevent personal injury and damage to the appliance, only replace the sealing ring with an authorized Instant Pot sealing ring.
5. Always operate the appliance on a stable, non-combustible, level surface.
6. Do not use the appliance for anything other than its intended use. Failure to follow these instructions may result in injury or property damage.
7. For household use only. Do not use outdoors. Not for commercial use.
8. **CAUTION** Do not place the appliance on or in close proximity to a hot gas or electric burner, or a heated oven. Heat from an external source will damage the appliance. Failure to follow these instructions may result in injury or property damage.
9. **CAUTION** Do not use the appliance near water or flame. Keep out of direct sunlight. Failure to follow these instructions may result in injury or property damage.
10. **CAUTION** Do not touch hot surfaces. Only use side handles for carrying or moving. Extreme caution must be used when moving the appliance containing hot liquids. Do not move the appliance when it is under pressure.
11. The cooker base contains electrical components. To avoid electrical shock, do not put liquid of any kind into cooker base, and do not immerse power cord, plug, or the appliance in water or other liquid. Do not rinse the appliance under tap.
12. **CAUTION** Do not fill over PC MAX — 2/3 as indicated on the inner pot. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the inner pot over —1/2 line. Overfilling may cause a risk of clogging the steam release pipe and developing excess pressure.
13. **WARNING** This appliance cooks under pressure. Inappropriate use may result in burns, injury and/or property damage. Make certain the appliance is properly closed before operating. Refer to Pressure Control Features—Pressure Cooking Lid.
14. When cooking meat with skin (e.g. sausage with casing), the skin can swell when heated. Do not pierce the skin while it is swollen; this could result in scalding injury.

15. CAUTION When pressure cooking food with a doughy or thick texture, or a high fat/oil content, contents may splatter when opening the lid. Please follow recipe instructions for pressure release method. Refer to Depressurizing the Cooker (Venting Methods).

16. CAUTION Before each use, check the steam release valve/handle, steam release pipe, anti-block shield and float valve for clogging. Failure to do so may result in injury or property damage.

17. DANGER Do not open the appliance until it has depressurized and all internal pressure has been released. If the float valve is still up and/or the lid is difficult to open, this indicates that the appliance is still pressurized—do not force it open. Any pressure in the appliance can be hazardous. Refer to Depressurizing the Cooker (Venting Methods) for information on releasing pressure. Opening appliance while it is still pressurized may lead to sudden release of hot contents and may cause burns or other injuries.

18. Do not use this appliance for deep frying or pressure frying with oil.

19. Do not lean over or place your hands or face over the steam release valve/ handle or float valve when the appliance is in operation or has residual pressure. Do not touch the metal portion of the lid when the appliance is in operation; this could result in injury.

20. Do not cover or obstruct the steam release valve/handle and/or float valve with cloth or other objects.

Obstructing the steam release valve/handle and/or float valve can create a safety issue and may cause injury.

21. Turn the appliance off if steam escapes from the steam release valve/handle and/or float valve in a steady stream for longer than 3 minutes. There may be residual pressure in the appliance. Allow the appliance to depressurize naturally or release all excess pressure before opening. For more information on how to release pressure, refer to Depressurizing the Cooker (Venting Methods).

22. Turn the appliance off if steam escapes from the sides of the lid and ensure sealing ring is properly installed.

Overview of Pressure Control Features— Sealing Ring for more information.

23. To disconnect, select Cancel, then remove plug from power source.

24. Unplug from the outlet 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.

25. 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 at support@instantpot.com or 1-800-828-7280.

26. CAUTION Do not let the power cord hang over edges of tables or counters, or touch hot surfaces or open flame, including the stovetop.

27. CAUTION Spilled food can cause serious burns. A short power-supply cord is provided to reduce the hazards resulting from grabbing, entanglement and tripping.

- Keep the appliance and cord away from children.
- Never drape the power cord over edges of tables or counters.
- Never use below-counter power outlets, and never use with an extension cord.

28. Intended for countertop use only. Keep the appliance on a stable, heatresistant platform. Do not place on anything that may block the vents on the bottom of the appliance. Do not place on a hot stove.

29. CAUTION Do not use any accessories or attachments not authorized by Instant Brands Inc. The use of attachments not recommended by the manufacturer, may cause a risk of injury, fire or electric shock.

30. CAUTION Before inserting the inner pot into the appliance, clean the outer surface of the inner pot and the heating element located on the inner surface of the outer pot with a clean, dry cloth. Ensure they are dry and free of food debris.

31. Do not attempt to repair, replace, or modify components of the appliance, as this may cause electric shock, fire or injury, and will void the warranty.

32. Do not tamper with any of the safety mechanisms, as this may result in injury or property damage.

33. Do not use the appliance in electrical systems other than 120 V/60 Hz for North America. Do not use with power converters or adapters.

34. This appliance is NOT to be used by children or by persons with reduced physical, sensory, or mental capabilities. Close supervision is necessary when any appliance is used near children and these individuals. Children should not play with this appliance.

35. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

36. Proper maintenance is recommended after each use. Refer to “Care and Cleaning.” Let the appliance cool to

room temperature before cleaning or storage.

37. Never connect this appliance to an external timer switch or separate remotecontrol system.

38. CAUTION DO NOT touch accessories during or immediately after cooking. To avoid personal injury,

- Always use oven mitts when removing accessories, and to handle the inner pot.
- Always place hot accessories on a heat resistant surface or cooking plate.
- Use extreme caution when disposing of hot grease.

Failure to follow these instructions may result in serious injury or property damage.

39. Do not leave the appliance unattended while in use.

40. CAUTION Extreme caution must be used when the inner pot contains hot oil, hot food, or hot liquids. Improper use, including moving the cooker base, may result in personal injury. Do not move the appliance while it is in use.

41. Oversized foods and/or metal utensils must not be inserted into the inner pot as they may cause risk of fire and/or personal injury.

42. Do not store any materials in the cooker base or inner pot when not in use.

43. Do not place any combustible materials in the cooker base or inner pot, such as paper, cardboard, plastic, Styrofoam or wood.

44. 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.

45. The removable inner pot can be extremely heavy when full of ingredients. Care should be taken when lifting the inner pot from the cooker base to avoid burn injury.

46. Use caution when removing the lid. Heat and steam escape as soon as the lid is removed. Never place your face, hands or exposed skin over the appliance opening where heat and steam escape when removing the lid.

SAVE THESE INSTRUCTIONS

WARNING

To avoid injury, read and understand instruction manual before using this machine.

WARNING

Electrical shock hazard. Use grounded outlet only. DO NOT remove ground. DO NOT use an adapter. DO NOT use an extension cord. Failure to follow instructions can cause electric shock and/or death.

WARNING

THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND THE IMPORTANT INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR APPLIANCE THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

Special Cord Set Instructions

As per safety requirement, a short power supply cord (0.6 m to 0.9 m / 24 in. to 35 in.) is provided to reduce the hazards resulting from entanglement and tripping.

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible.

Product Specifications



Model: Viva 60



1000W



120 V ~ 60 Hz



6 Quart /
5.7 Litres



11.84 lbs
5.37kg



in: 13.4L x 12.2W x 12.5H
cm: 34L x 31W x 31.7H

Model: Viva 80

1200W

120 V ~ 60 Hz

8 Quart /
7.6 Litres

15.57 lbs
7.06 kg

in: 14.8L x 13.3W x 14.2H
cm: 37.7L x 33.8W x 36.1H

Model: Viva 60 V2

1000W

120 V ~ 60 Hz

6 Quart /
5.7 Litres

11.51 lbs
5.22kg

in: 13.2L x 12.2W x 12.5H
cm: 33.5L x 31W x 31.7H

Model: Viva 80 V2

1200W

120 V ~ 60 Hz

8 Quart /
7.6 Litres

15.57 lbs
7.06 kg

in: 14.8L x 13.3W x 14.2H
cm: 37.7L x 33.8W x 36.1H

Initial Setup

- Read all the Important Safeguards before using the appliance. Failure to read and follow the Important Safeguards may result in damage to the appliance, property damage or personal injury.
- Use only the Instant Pot Viva lid with the Instant Pot Viva pressure cooker base.
Using any other pressure cooker lids may cause injury and/or damage.
- Remove all packaging material and accessories from within and around the appliance.
- Place the appliance on a stable, level surface, away from combustible material and external heat sources.
- Do not remove safety warning stickers from lid or rating label from back of cooker base.
- Follow Care and Cleaning instructions to clean the appliance before first use.

CAUTION

- Do not place the appliance on a stovetop. Heat from an external source will damage the appliance.
- Do not place anything on top of the appliance, and do not cover or block the steam release valve or anti-block shield located on the appliance lid.

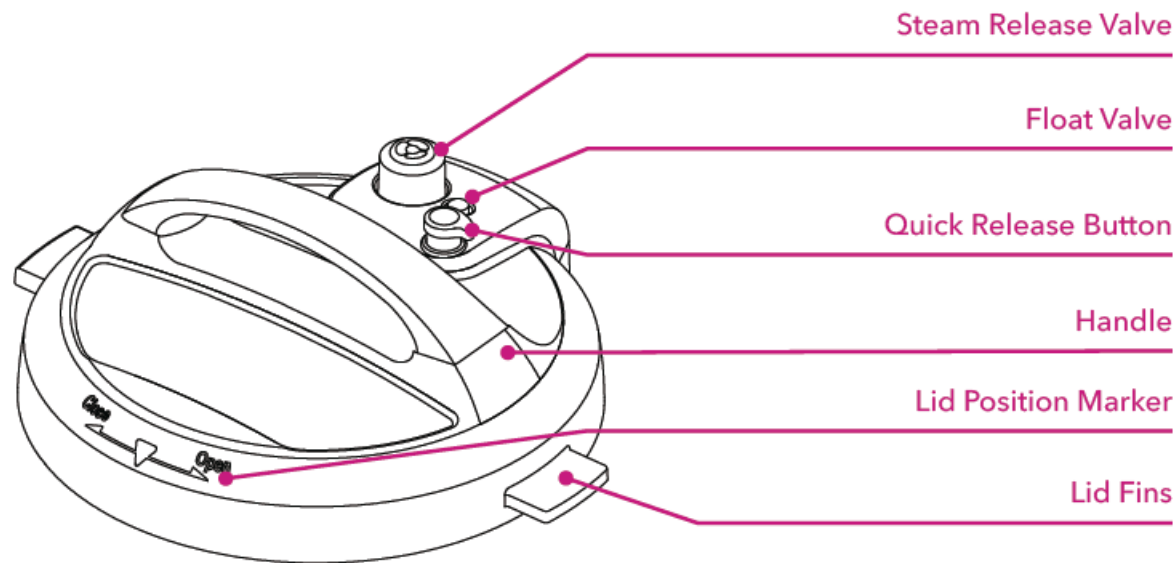
Product, Parts and Accessories

Viva 6 and 8 Quart Pressure Cookers

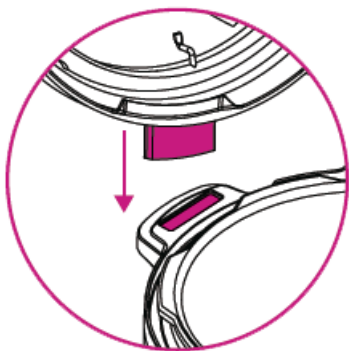
Before using the Instant Pot Viva, verify that all parts are accounted for.

Top of Lid

Top of Lid

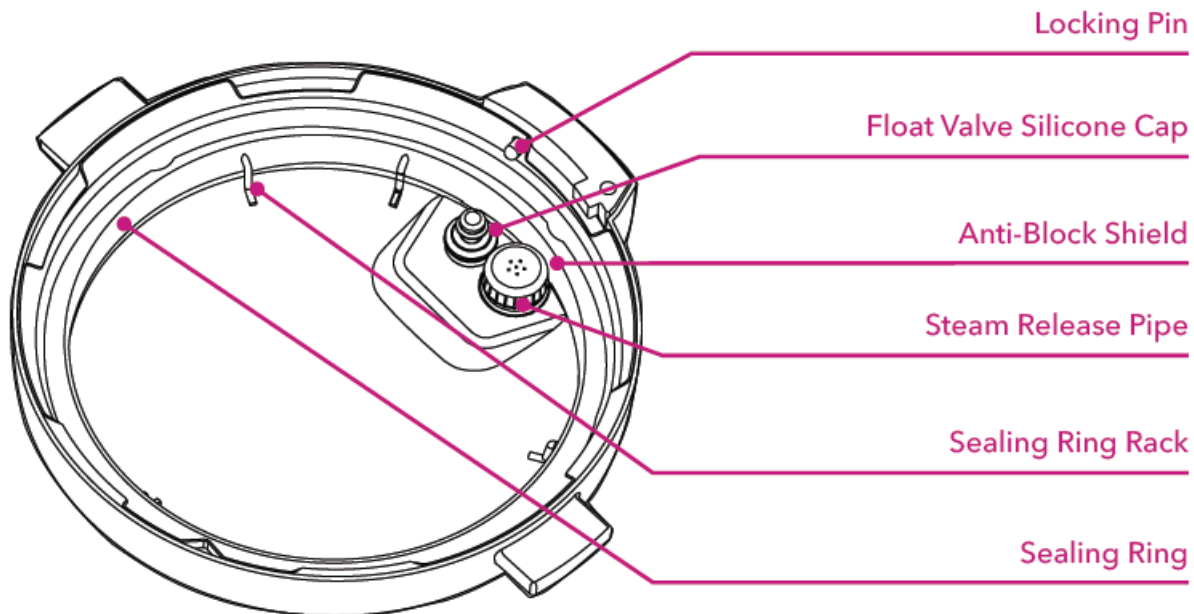


Instant Tip: The lid has been designed with lid fins that fit perfectly inside the handles on the left and right sides of the cooker base to help keep your countertop dry!



Bottom of Lid

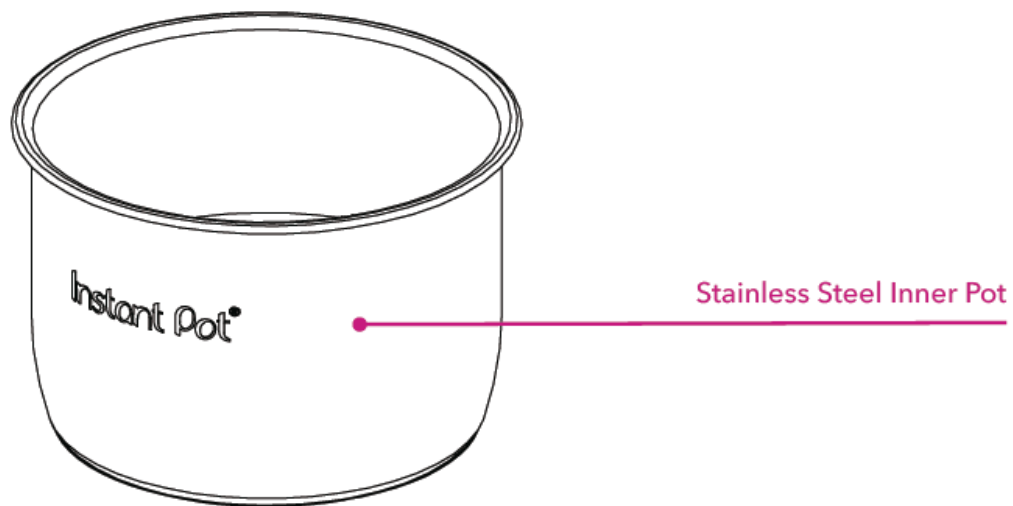
Bottom of Lid



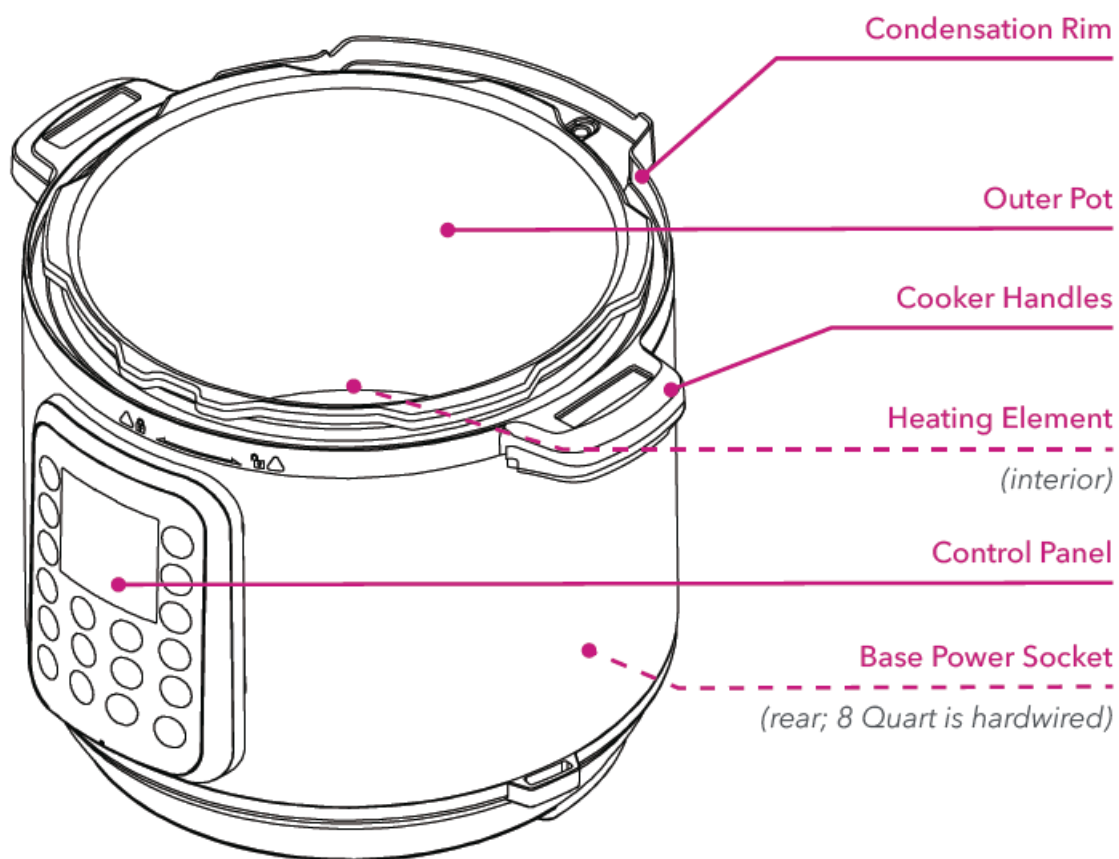
Illustrations are for reference only and may differ from the actual product.

Inner Pot

Inner Pot

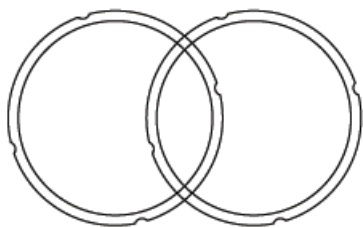


Cooker Base

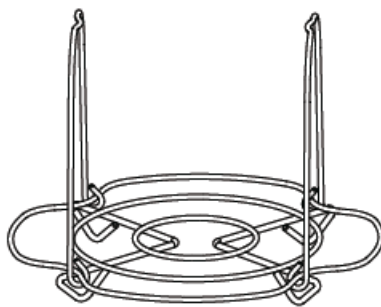


Illustrations are for reference only and may differ from the actual product.

Accessories



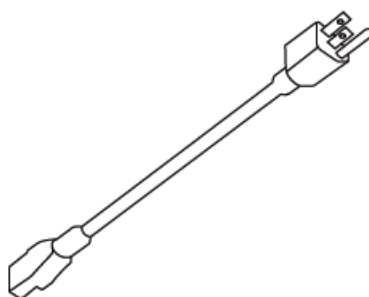
Sealing Rings (×2)
(1x installed in lid)



Steam Rack with Handles

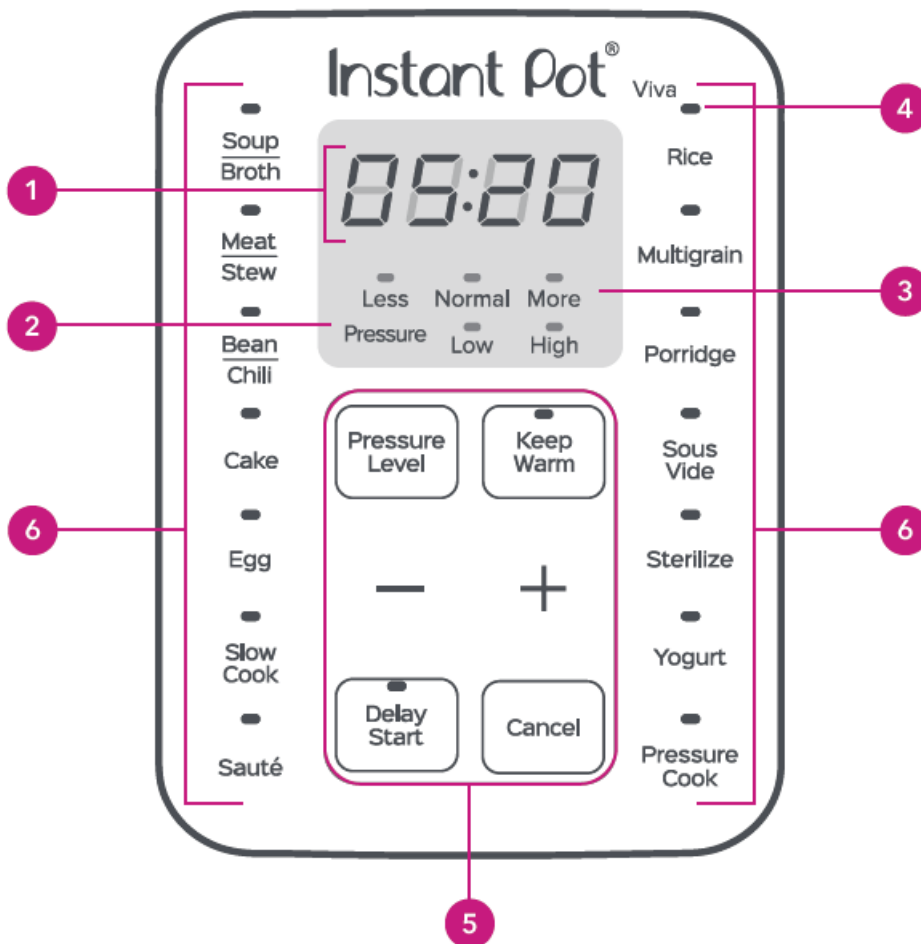


Condensation Collector



Detachable Power Cord
(6 Quart models only)

Control Panel



1. Time Display

Countdown timer indicates cooking and Delay Start time in hour format:

05:20 is 5 hours, 20 minutes.

Keep Warm timer counts up.

Display also indicates Status Messages.

2. Pressure Field

Indicators illuminate to indicate Low or High pressure level.

3. Less – Normal – More

Pressure cooking: 3 preset time options.

Non-Pressure cooking: 3 temperature levels.

4. LED Indicators

Illuminate to indicate the active Smart Program and settings selected.

5. Smart Program Settings

Pressure Level

Keep Warm

– / + buttons

Delay Start

Cancel

See “Smart Program Settings” for more information.

6. Smart Programs

Pressure Cooking:

- Soup/Broth
- Meat/Stew
- Bean/Chili
- Cake
- Egg
- Rice

- Multigrain
- Porridge
- Sterilize
- Pressure Cook

Non-Pressure Cooking:

- Slow Cook
- Sauté
- Sous Vide
- Yogurt
- Keep Warm Viva

Smart Program Settings

Adjust and Save Pressure Cooking Temperature

Select a pressure cooking Smart Program, then press Pressure Level to toggle between High (10.2–11.6 psi) and Low (5.8–7.2 psi) pressure levels.

Note: A higher pressure results in higher cooking temperature.

When cooking begins, the pressure level you selected is saved and remembered the next time the Smart Program is selected.

The cooking temperature may be adjusted at any time during pressure cooking by pressing Pressure Level, but adjustments made after cooking has begun will not be saved.

Adjust and Save Pressure Cooking Time

Select a pressure cooking Smart Program, then press the Smart Program button again to cycle through the Less, Normal and More cooking time options.

If desired, use the – / + buttons to further customize the time.

When cooking begins, your customizations are saved and remembered the next time the Smart Program is selected.

The cooking time may be adjusted at any time during pressure cooking, but adjustments made after cooking has begun will not be saved.

Adjust and Save Non-Pressure Cooking Temperatures

Select a non-pressure cooking Smart Program, then press the Smart Program button again to cycle through the Less, Normal and More cooking temperature levels.

When cooking begins, the temperature level is saved and remembered the next time the Smart Program is selected.

The cooking temperature may be adjusted at any time during non-pressure cooking by pressing the Smart Program button, but adjustments made after cooking has begun will not be saved.

Adjust and Save Non-Pressure Cooking Time

Select a non-pressure cooking Smart Program, then use the – / + buttons to adjust the cooking time.

The cooking time may be adjusted at any time during non-pressure cooking, but adjustments made after cooking has begun will not be saved.

Cancel and Standby Mode

When the cooker is plugged in but not in operation, the display reads OFF to indicate Standby mode.

Press Cancel to stop a Smart Program at any time. The cooker returns to Standby mode.

Turn Sound On/Off

Sound On: When in Standby, press and hold + button until display indicates S On.

Sound Off: When in Standby, press and hold – button until display indicates SOFF.

Note: Audible safety alerts (beeps) cannot be turned off.

Adjust Temperature Scale: Fahrenheit and Celsius

Press both – and + buttons simultaneously twice. Default temperature unit will be displayed.

Press the + button repeatedly, to toggle between °F and °C.

Note: Temperature is only displayed within the Sous Vide Smart Program.

Set a Delay Start Timer

Delay Start can be set to a minimum of 10 minutes or a maximum of 24 hours.

1. Select a Smart Program and adjust the settings as you desire, then press Delay Start.

Note: 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.

2. When the hours field flashes, use the – / + buttons to adjust the delay time.

E. g., 02:00 indicates that cooking will start after 2 hours.

3. Press Delay Start again to toggle to the minutes field and follow the same process as the previous step.

4. Delay Start begins automatically after 10 seconds and the timer counts down.

5. When Delay Start ends, the Smart Program begins, and the display indicates On.

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

Automatically Keep Food Warm After Cooking

The Keep Warm setting turns on automatically after cooking on all Smart Programs except Sauté, Sous Vide and Yogurt.

When automatic warming begins, the timer begins counting from 00:00 to indicate the time passed, up to 10 hours.

To turn automatic warming off, press Keep Warm. The LED above the button dims to indicate that it is off.

Reheat Food or Keep Warm for Long Periods

When in Standby, select Keep Warm. Press Keep Warm again to cycle through Less, Normal and More warming temperature levels.

Use the – / + buttons to set a warming timer up to 99 hours 50 minutes.

Keep Warm begins automatically after 10 seconds.

When Keep Warm completes, the display indicates End.

Reset Smart Programs to Factory Default 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 displays 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.

Status Messages

Indicates that the cooker is in Standby mode.

Indicates that the pressure cooker lid is not properly secured or missing.

Indicates that the cooker is in **Preheat** mode.

Display timer indicates one of the following:

- When a Smart Program is running, the display timer counts down to indicate the cooking time remaining in the Smart Program.
- When Delay Start is running, the display timer counts down until the Smart Program begins.
- When Keep Warm is running, the display timer counts up to indicate how long food has been warming.

Indicates that the Rice Smart Program is running.

Indicates that the Yogurt Smart Program is in the pasteurizing cycle (i.e., the Yogurt Smart Program is set to More).

Indicates that the Sauté Smart Program has reached cooking temperature and food may be added to the inner pot.

Indicates that a Smart Program has ended and Keep Warm is off.

Indicates overheating in the cooking chamber. Refer to [Troubleshooting](#).

Indicates that an error has occurred. Refer to [Troubleshooting](#).

Cleaning Before First Use

Remove the inner pot from the cooker base and wash it with hot water and dish soap. Rinse with warm, clear water and use a soft cloth to dry the outside of the inner pot.

Note: The inner pot is dishwasher safe.

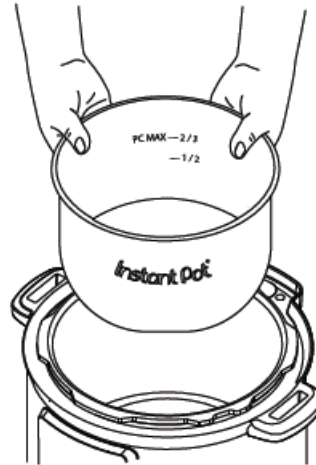
Wipe the heating element with a soft cloth to ensure there are no stray packaging particles present before

returning the inner pot to the cooker base.

Note: Before cooking, always ensure the heating element is clean and dry before inserting the inner pot into the cooker base. Failure to do so may damage the cooker.

The inner pot is an integral part of product safety. Food must be placed in the inner pot, and never directly in the cooker base.

To avoid personal injury or damage to the appliance, replace a deformed or damaged inner pot. Use only authorized Instant Pot inner pots made for this model when cooking.



CAUTION

To avoid risk of personal injury and/or property damage, as well as damage to the cooker, do not pour food or liquid into cooker base.

WARNING

- Do not fill the inner pot higher than the PC MAX — 2/3 (Pressure Cooking Maximum), as indicated on the inner pot.
- Exercise extreme caution when cooking and venting food such as applesauce, cranberries, pearl barley, oatmeal, split peas, noodles, etc., as these foods may foam, froth, or spatter, and may clog the steam release pipe and/or steam release valve. Do not fill the inner pot higher than the — 1/2 line when cooking these foods.

Overview of Pressure Control Features

Pressure Cooking Lid

The stainless steel lid included is necessary for most cooking processes, and is essential for pressure cooking. Always ensure to use the Viva pressure cooking lid with the Viva cooker base. When plugged in, the cooker plays a jingle when the lid is opened and closed.

Open and Remove the Lid

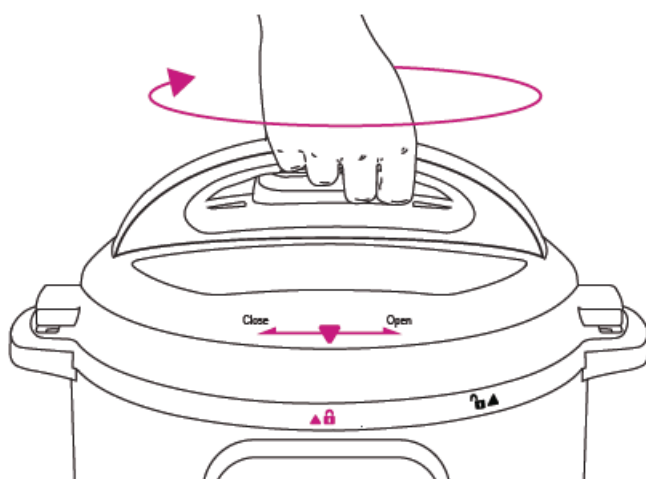
Grip the lid handle and turn it counter-clockwise to align the ▼ symbol on the lid with the 🔓 symbol on the rim of the cooker base, then lift the lid up and off the cooker base.





Close the Lid

Align the ▼ symbol on the lid with the 🔒▲ symbol on the cooker base, and lower the lid onto the track. Turn the lid clockwise until the ▼ symbol on the lid aligns with the 🔒▲ symbol on the cooker base.



The pressure cooking lid automatically seals for easy pressure cooking, but does not lock into place when closed. The lid can be removed during Pre-heating but locks into place once the cooker has pressurized.

Refer to Overview of Pressure Control Features—Float Valve for information on pressurization and depressurization.

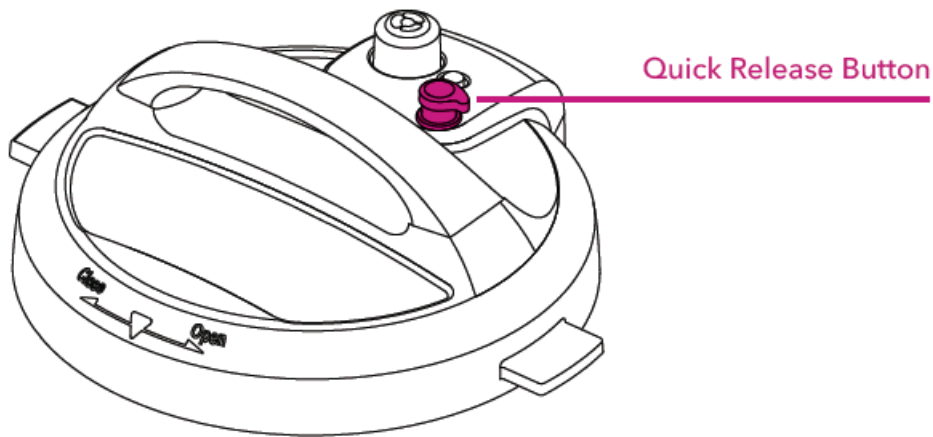
DANGER Do not attempt to remove the lid while the float valve is up.

CAUTION Always check the lid for damage and excessive wear prior to cooking.

WARNING Use only the Instant Pot Viva lid with the Instant Pot Viva pressure cooker base. Using any other pressure cooker lids may cause injury and/or damage.

Quick Release Button

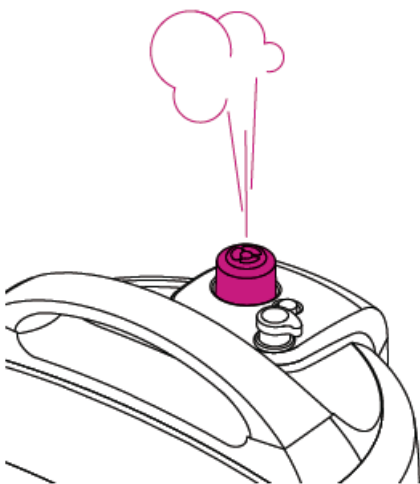
The quick release button controls the steam release valve, sealing and venting the cooker as you desire. Refer to Depressurizing the Cooker (Venting Methods) for details on safe depressurization.



Steam Release Valve

The steam release valve sits loosely on the steam release pipe. When the cooker releases pressure, steam ejects from the top of the steam release valve.

The steam release valve is integral to product safety and necessary for pressure cooking. It must be installed before use and cleaned regularly.



Remove the Steam Release Valve

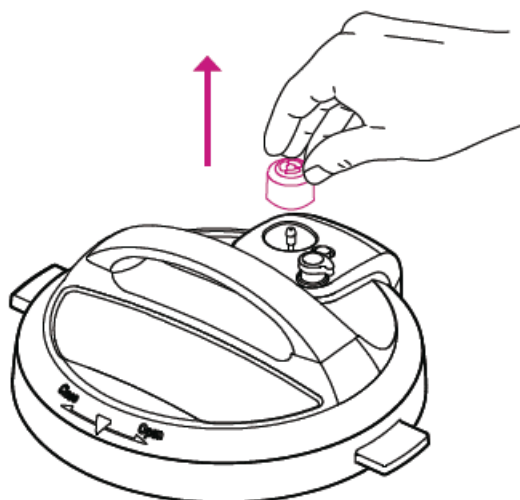
Pull steam release valve up and off steam release pipe.

The steam release valve must be installed before using the cooker. It should only be removed for cleaning, but should be cleaned frequently.

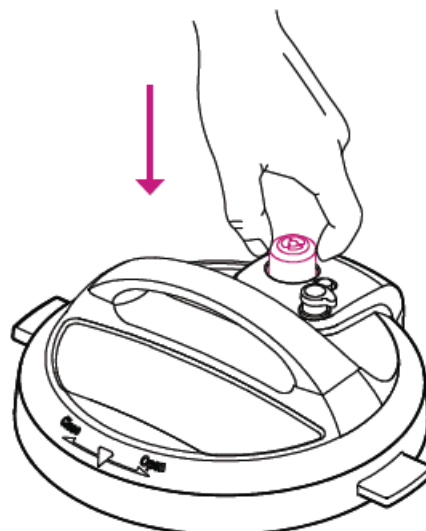
Install the Steam Release Valve

Place the steam release valve on the steam release pipe and press down firmly.

The steam release valve sits loosely on the steam release pipe when installed properly but should remain in place when the lid is turned over.



Remove



Install

WARNING Do not cover or block the steam release valve.

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.

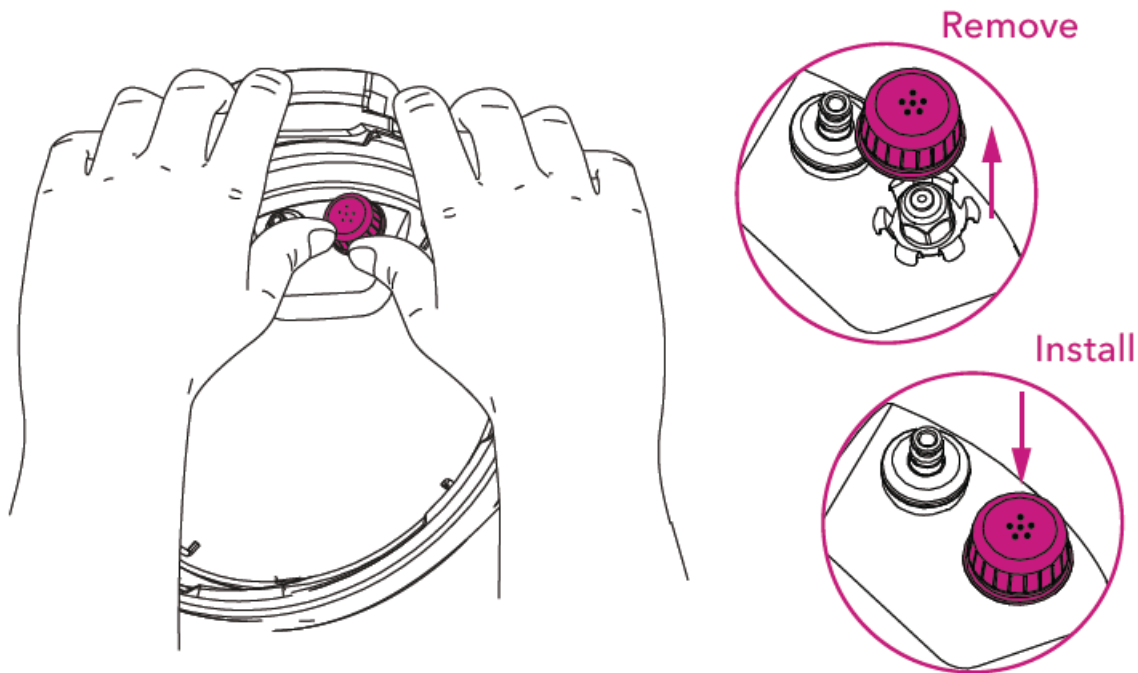
Remove the Anti-Block Shield

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.



Sealing Ring

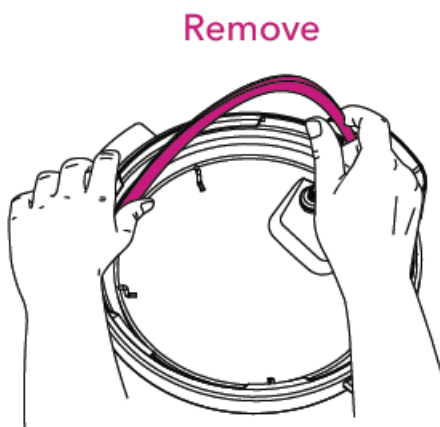
When the pressure cooking lid is closed, the sealing ring installed on the underside of the lid creates an air-tight seal between the lid and the cooker base.

The sealing ring must be installed before using the cooker and should be cleaned after each use. Only 1 sealing ring should be installed in the lid when using the cooker. Use one for sweet dishes and one for savory.

Sealing rings stretch over time with normal use. As an integral part of product safety, the sealing ring should be replaced every 12–18 months or sooner if stretching, deformation, or damage is noticed.

Remove the Sealing Ring

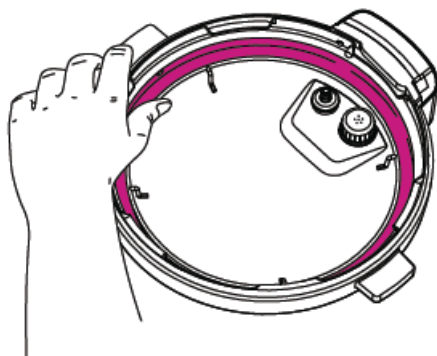
Grip the edge of the silicone and pull the sealing ring out from behind the circular stainless steel sealing ring rack. With the sealing ring removed, inspect the rack to ensure it is secured, centered, and at an even height all the way around the lid. Do not attempt to repair a deformed sealing ring rack.



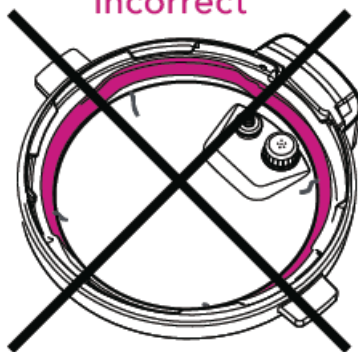
Install the Sealing Ring

Place the sealing ring over the sealing ring rack and press it into place. Press down firmly to alleviate puckering. When installed properly, the sealing ring is snug behind the sealing ring rack and should not fall out when the lid is turned over.

Install



Incorrect

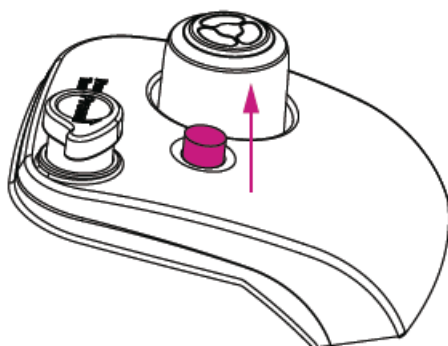


Instant Tip: Silicone is porous, so it may absorb strong aromas and certain flavors. Keep extra sealing rings on hand to limit the transfer of those aromas and flavors between dishes. Visit our store to color code your cooking.

CAUTION Always check for cuts, deformation, and correct installation of the sealing ring prior to cooking. Do not use a stretched or damaged sealing ring. Only use authorized Instant Pot® sealing rings. Failure to follow these instructions may cause food to discharge, which may lead to personal injury or property damage.

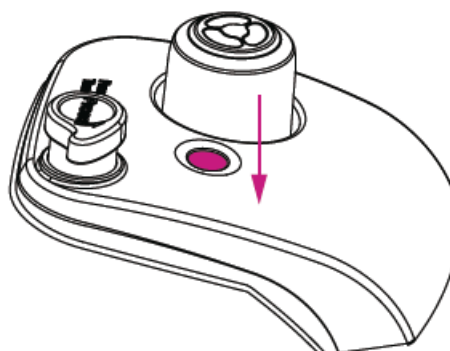
Float Valve

The float valve provides a visual indication of pressure within the cooker and appears in 2 positions.



Pressurized

The float valve is visibly popped up above the surface of the lid.



Depressurized

The float valve is visible and flush with the lid.

The float valve and silicone cap work together to seal in pressurized steam. These parts must be installed before

use and should be cleaned after each use.

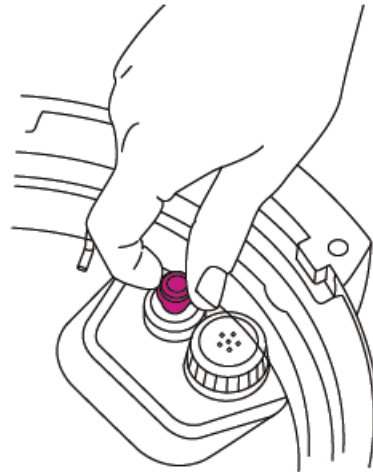
Remove the Float Valve from the Lid

Place one finger on the flat top of float valve, then turn the lid over. Detach the silicone cap from the bottom side of the float valve.

Remove the float valve from the top of the lid. Do not discard the float valve or silicone cap.



Top



Bottom

Install the Float Valve

Drop the narrow end of the float valve into the float valve hole on the top of the lid. Place one finger on the flat top of the float valve, then turn the lid over. Firmly attach the silicone cap to the bottom of the float valve.

Do not attempt to operate the pressure cooker without the float valve and/or silicone cap properly installed in the pressure cooking lid.

DANGER

While the float valve is up, contents of cooker are under extreme pressure. Do not attempt to remove the lid. All pressure must be released, and float valve must be down. Refer to Depressurizing the Cooker (Venting Methods) for information on releasing pressure. Failure to follow these instructions may result in property damage and/or personal injury.

Condensation Collector

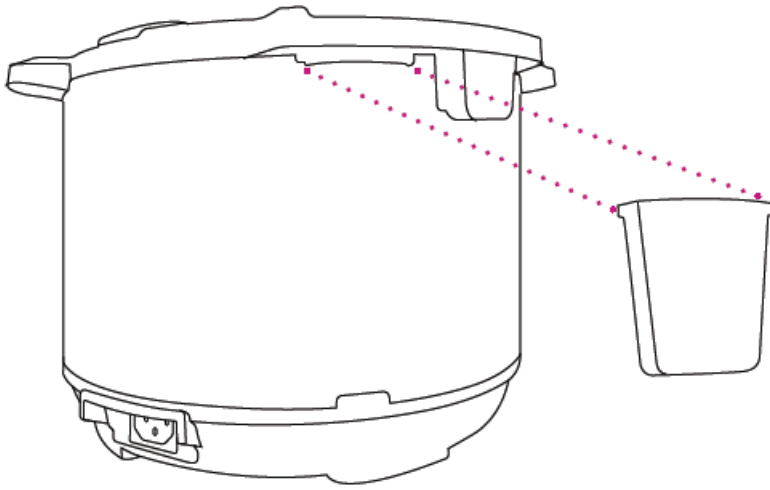
The condensation collector sits at the back of the cooker base and accumulates overflow moisture from the condensation rim. It should be installed before cooking, then emptied and rinsed out after each use.

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 over the tabs on the back of the cooker base and slide the condensation collector into place.



Cooking with the Viva

Introduction to Pressure Cooking

Pressure cooking uses steam pressure to raise the boiling point of water above 100°C/212°F. This energy-efficient cooking method is the fastest way to thoroughly cook a variety of your favorite meals.

Pressure cookers go through 3 stages when pressure cooking:

1. Pre-Heating and Pressurization

The cooker waits 10 seconds to ensure you have finished inputting your selections, then displays On to indicate it has begun pre-heating. While the cooker pre-heats, it vaporizes liquid in the inner pot to create steam. Once enough steam has built up inside the inner pot, the float valve pops up and locks the lid of the cooker in place for safe pressure cooking.

When the float valve pops up, the silicone cap attached to the bottom of the float valve (on the underside of the lid) seals the steam inside the cooking chamber (the inner pot) and allows the pressure to rise even higher. A higher pressure means a higher cooking temperature.

While it is normal to see some steam escaping through the float valve during Pre-Heating, if you see steam escaping from around the sides of the lid, press Cancel and refer to Troubleshooting.

Note: The time it takes your cooker to pressurize is determined by a variety of factors, including food and liquid volume.

2. Cooking

After the float valve pops up, the cooker needs a few minutes to finish building pressure. When the required pressure level is reached, cooking begins. The display switches from On to the cooking countdown timer, displayed in HH:MM (hours : minutes) format.

Smart Program settings (e.g., cooking time, temperature and/or pressure level, and whether Keep Warm will come on automatically or not) can be adjusted at any time during cooking. Refer to Smart Program Settings for details.

3. Depressurization

After pressure cooking completes, follow your recipe instructions for depressurizing the cooker.

If automatic Keep Warm is on after cooking completes, the timer counts up from 00:00 to indicate the elapsed time up to 10 hours. If not, the cooker returns to Standby and displays End.

Note: The cooker cools and depressurizes faster if automatic Keep Warm is off.

See Depressurizing the Cooker (Venting Methods) for information on releasing pressure after cooking.

DANGER

While the float valve is up, contents of cooker are under extreme pressure. Do not attempt to remove the lid while the float valve is still up. All pressure must be released, and float valve must be down before attempting to remove the lid. Never attempt to force the lid open. Failure to follow the instructions may result in property damage and/or personal injury.

Depressurizing the Cooker (Venting Methods)

Always follow recipe instructions for depressurizing the cooker.



Seal Position



Vent Position

Natural Release (NR)

Leave the quick release button in the popped-up Seal position. As the temperature within the cooker drops, the cooker depressurizes naturally over time.

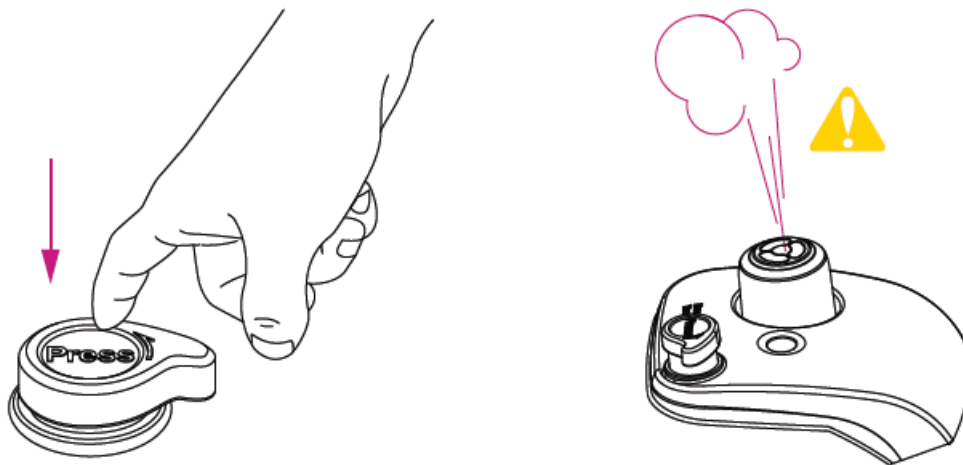
Depressurization time varies based upon the volume and type of food and liquid. When the cooker has completely depressurized, the float valve drops into the lid.

NOTICE

Use NR to depressurize the cooker after cooking high-starch foods (e.g., soups, stews, chilis, pasta, oatmeal and congee) or after cooking foods that expand when cooked (e.g., beans and grains).

Quick Release (QR)

Press the quick release button down until it clicks and locks into the Vent position.



When depressed, a stream of steam releases through the top of the steam release valve.

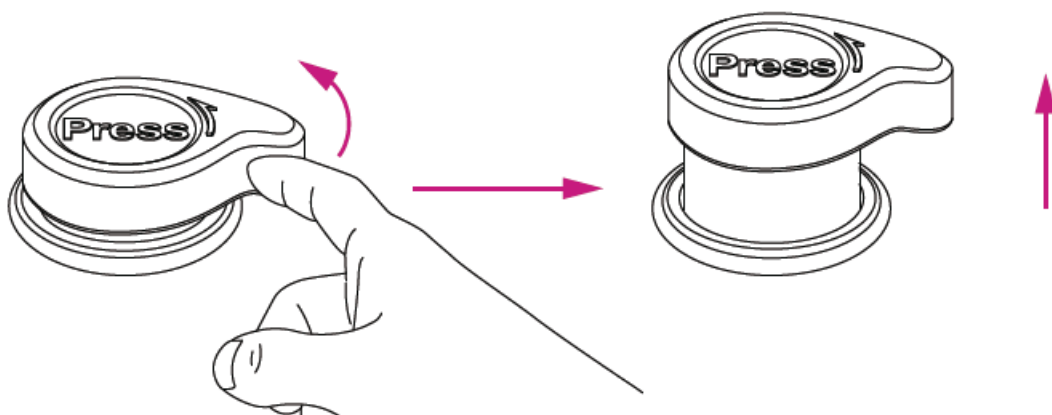
CAUTION

Steam ejected from the steam release valve is hot. Do not place hands, face, or any exposed skin over the steam release valve when releasing pressure.

Note: Steam may range in opacity but is always loud!

When the cooker has completely depressurized, the float valve drops into the lid.

If continuous spatter occurs while venting, set the cooker back to Seal by flicking the quick release button. The button pops back up to indicate that it is sealed and stops the depressurization process. Wait a few minutes before trying to QR again. If spatter continues, use NR to safely release remaining pressure.



NOTICE

Do not use QR when cooking high-starch foods (e.g., stews, chilis, pasta and congee) or when cooking foods that expand when cooked (e.g., beans and grains).

10-Minute NR

Leave the quick release button in the popped-up Seal position for 10 minutes after cooking has completed, then press the quick release button down until it clicks and locks into the Vent position. When depressed, a stream of steam releases through the top of the steam release valve.

If continuous spatter occurs while venting, set the cooker back to Seal by flicking the quick release button. Wait an additional 5 minutes before trying to QR again. If spatter continues, use NR to safely release remaining pressure.

DANGER

While the float valve is up, contents of cooker are under extreme pressure. Do not attempt to remove the lid while the float valve is still up. All pressure must be released, and float valve must be down before attempting to remove the lid. Never attempt to force the lid open. Failure to follow the instructions may result in property damage and/or personal injury.

WARNING

- Do not lean over or touch the steam release valve.
- Do not place unprotected skin over the steam release valve.
- Do not cover or obstruct the steam release valve.

Initial Test Run (Water Test)

Follow these steps to familiarize yourself with your Instant Pot® Viva™.

Total test time: Approximately 20 minutes.

1. Remove the inner pot from the cooker base.
2. Add 3 cups (24 oz / 750 mL) of water to the inner pot.
3. Insert the inner pot into the cooker base.
4. 6 Quart only: Secure the power cord to the base power socket at the back of the cooker base. Ensure the connection is tight.

Connect the power cord to a 120 V power source.

The display indicates OFF.

5. Place and close the lid as described in Pressure Control Features—Pressure Locking Lid.

The lid automatically seals for pressure cooking.

6. Press Pressure Cook to select the Pressure Cook Smart Program.

7. Use the – / + buttons to adjust the cooking time to 00:05 minutes.

Note: Cooking temperature adjustments are saved to the Smart Program when cooking begins.

8. Press Keep Warm to deactivate the automatic Keep Warm setting.

After 10 seconds, the display reads On to indicate that the Pre-heating cycle has begun.

9. The float valve rises when the cooker has pressurized.

After a few minutes the cooker reaches the target pressure level and Cooking begins.

The display changes from On to the cook time countdown.

10. When the Smart Program is complete, the display indicates End.

11. Press the quick release button down until it clicks into the Vent position. Pressurized steam releases through the top of the steam release valve.

12. The float valve drops when the pressure has been fully released.

13. Open and remove the lid as described in “Pressure Control Features—Pressure Cooking Lid”.

14. Carefully remove the inner pot from the cooker base, discard the water and thoroughly dry the inner pot.

You're ready to start cooking!

CAUTION

The inner pot will be hot after cooking. Always use appropriate heat protection when handling a hot inner pot.

Using Pressure Cooking Smart Programs

Whether you are a novice cook or a culinary expert, the Viva provides Smart Programs to get you cooking with the touch of a button.

The steps below follow the safest procedure for using the cooker and can be applied to the following Smart Programs: Soup/Broth, Meat/Stew, Bean/Chili, Cake, Egg, Rice, Multigrain, Porridge, Steam, Sterilize and Pressure Cook.



Always inspect your Instant Pot pressure cooking lid, inner pot and cooker base carefully to ensure they are clean and in good working condition before use.

Instant Pot® Size	Minimum Liquid for Pressure Cooking*
6 Quarts / 5.7 Litres	1 ½ cups (12 oz / 375 mL)
8 Quarts / 7.6 Litres	2 cups (16 oz / 500 mL)

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.

CAUTION

To avoid scorching or scalding injury, be cautious when cooking with more than 1/4 cup (2 oz / 60 mL) oil, oil-based sauces, condensed cream-based soups, and thick sauces. Add suitable liquid to thin sauces. Avoid recipes that call for more than 1/4 cup (2 oz / 60 mL) of oil or fat content.

1. Open and remove the lid as described in Pressure Control Features—Pressure Cooking Lid.
2. Remove the inner pot from the cooker base.
3. Add food and liquid ingredients to the inner pot.

Note: Cold or frozen food items take longer to generate steam and slow down pressurization. For the fastest results, thaw frozen ingredients before cooking.

4. Insert the inner pot into the cooker base.

5. 6 Quart: Secure the power cord to the base power socket at the back of the cooker base. Ensure the connection is tight.

Connect the power cord to a 120 V power source. The cooker goes to Standby mode and the display indicates OFF.

6. Place and close the lid as described in Pressure Control Features—Pressure Locking Lid.

Note: The quick release button will automatically pop up to the Seal position for pressure cooking.

7. Select your desired pressure cooking Smart Program.

8. Press the same Smart Program button again to cycle through Less, Normal and More time options.

9. For custom cooking, use the – / + buttons to adjust the cooking time.

Note: Pressure level adjustments are saved to the Smart Program when cooking begins.

10. Press Pressure Level to toggle between Low and High pressure.

Note: When pressure cooking, the pressure level controls the temperature.

A higher pressure results in a higher cooking temperature.

Note: Cooking temperature adjustments are saved to the Smart Program when cooking begins

11. Press Keep Warm to toggle the automatic Keep Warm setting off or on, as you desire.

12. After 10 seconds, the display reads On and indicates that Pre-heating has begun.

13. When cooking completes, follow recipe directions to select the appropriate venting method. Refer to Depressurizing the Cooker (Venting Methods).

Instant Tip: Use the steam rack to lift foods out of the cooking liquid. This ensures even heat distribution, prevents nutrients from leeching into the cooking liquid, and stops food items from scorching on the bottom of the inner pot.

DANGER

While the float valve is up, contents of cooker are under extreme pressure. Do not attempt to remove the lid while the float valve is still up. All pressure must be released, and float valve must be down before attempting to remove the lid. Never attempt to force the lid open. Failure to follow the instructions may result in property damage and/or personal injury.

WARNING

- Do not fill inner pot higher than the PC MAX — 2/3 line as indicated on the inner pot.
- When cooking foods that expand (e.g., rice, beans, pasta) do not fill the inner pot higher than the — 1/2 line as indicated on the inner pot.
- Always cook with the inner pot in place. Do not pour food or liquid into the cooker base.
- To avoid risk of personal injury and/or property damage, place food and liquid ingredients in the inner pot, then insert the inner pot into the cooker base.

Pressure Cooking Settings

Smart Program	Settings			
Soup/Broth	Pressure	Low (35–55 kPa / 5.8–7.2 psi) High (65–85 kPa / 10.2–11.6 psi)		
	Time Setting	Less	Normal	More
	Default Cooking Time (adjustable)	00:20	00:30	04:00
	Cooking Time Range	00:00–04:00		
Meat/Stew	Pressure	Low (35–55 kPa / 5.8–7.2 psi) High (65–85 kPa / 10.2–11.6 psi)		
	Time Setting	Less	Normal	More
	Default Cooking Time (adjustable)	00:20	00:35	00:45
	Cooking Time Range	00:00–04:00		
Bean/Chili	Pressure	Low (35–55 kPa / 5.8–7.2 psi) High (65–85 kPa / 10.2–11.6 psi)		
	Time Setting	Less	Normal	More
	Default Cooking Time (adjustable)	00:25	00:30	00:40
	Cooking Time Range	00:01–04:00		
Cake	Pressure	Low (35–55 kPa / 5.8–7.2 psi) High (65–85 kPa / 10.2–11.6 psi)		
	Time Setting	Less	Normal	More
	Default Cooking Time (adjustable)	00:25	00:40	00:50
	Cooking Time Range	00:00–04:00		
Egg	Pressure	Low (35–55 kPa / 5.8–7.2 psi) High (65–85 kPa / 10.2–11.6 psi)		
	Time Setting	Less	Normal	More
	Default Cooking Time (adjustable)	00:04	00:05	00:06
	Cooking Time Range	00:00–04:00		
Rice	Pressure	Low (35–55 kPa / 5.8–7.2 psi) High (65–85 kPa / 10.2–11.6 psi)		
	Time Setting	Less	Normal	More
	Default Cooking Time (not adjustable)	00:08	00:12	00:15
	Cooking Time Range	Cook time adjusts automatically depending on the volume of rice: 8–15 minutes. Display indicates Auto.		

Smart Program	Settings			
Multigrain	Pressure	Low (35–55 kPa / 5.8–7.2 psi) High (65–85 kPa / 10.2–11.6 psi)		
	Time Setting	Less	Normal	More
	Default Cooking Time (adjustable)	00:20	00:40	01:00 (+ 00:45 soaking time)
	Cooking Time Range	00:00–04:00		
Porridge	Pressure	Low (35–55 kPa / 5.8–7.2 psi) High (65–85 kPa / 10.2–11.6 psi)		
	Time Setting	Less	Normal	More
	Default Cooking Time (adjustable)	00:05	00:20	00:30
	Cooking Time Range	00:00–04:00		
Sterilize	Pressure	Low (35–55 kPa / 5.8–7.2 psi) High (65–85 kPa / 10.2–11.6 psi)		
	Time Setting	Less	Normal	More
	Default Cooking Time (adjustable)	00:30	00:30	00:30
	Cooking Time Range	00:00–04:00		
Pressure Cook	Pressure	Low (35–55 kPa / 5.8–7.2 psi) High (65–85 kPa / 10.2–11.6 psi)		
	Time Setting	Less	Normal	More
	Default Cooking Time (adjustable)	00:20	00:35	00:45
	Cooking Time Range	00:00–04:00		

Pressure Cooking Tips

References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)