



## Programmable Electric Pressure Cooker

# User Manual

Model: IP-LUX60 V3

October 2016



(Pictures in the manual are for reference only. Please refer to the actual product.)

Thank you for purchasing the multi-functional Instant Pot®. Please read the User Manual carefully before use and keep it in a convenient place for future reference.

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# IMPORTANT SAFEGUARDS

Your Instant Pot® cooks with pressure. When using pressure cookers, basic safety precautions should always be followed.

## PLEASE READ ALL INSTRUCTIONS.

1. Do not touch hot surfaces of pressure cooker. Use handles only.
2. This appliance should not be used near children or by individuals with disabilities or limited knowledge in using pressure cookers.
3. Do not place the pressure cooker in a heated oven or any hot surfaces.
4. Extreme caution must be used when moving a pressure cooker containing hot liquids.
5. Do not use pressure cooker for other than intended use.
6. Intended for countertop use. For Household use only. Not for outdoor use if unattended.
7. This appliance cooks under pressure. Always ensure there is a minimum of 1 measuring cup of liquid for the cooker to pressurize. Improper use may result in scalding injuries. Make certain the unit is properly closed before operating. Please see "Cooking Preparation".
8. For all pressure cooking programs, do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as grains, beans, and dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the pressure release valve and developing excess pressure. Please see "Cooking Preparation".
9. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti can foam, froth, sputter, and clog the pressure release. These food items should not be cooked in a pressure cooker.
10. Always check the pressure release valve, float valve and anti-block shield for clogging before use.
11. Make sure the pressure release handle is in the sealing position for all pressure cooking programs.
12. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. Please see "Cooking Preparation".
13. Never deep fry or pressure fry in the unit with oil.
14. To protect against electrical shock, do not immerse the cord, power plug, or appliance in any liquid.
15. Unplug from power outlet when not in use and before cleaning. Allow the unit to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to "off", then remove plug from the wall outlet.
16. Do not operate any appliance with damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
17. Use of accessories and parts that are not recommended by Instant Pot® may cause damages. Cook only in the stainless steel inner cooking pot provided.
18. Do not let cord hang over edge of table or counter, or touch hot surfaces.
19. Do not use this product in any electrical systems other than what is specified in the product label.

## Special Cord Set Instructions

To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible. This plug is intended to fit into a polarized outlet in only one way. If the plug does not fit into the outlet, flip the plug. Do not attempt to modify the plug in any way.

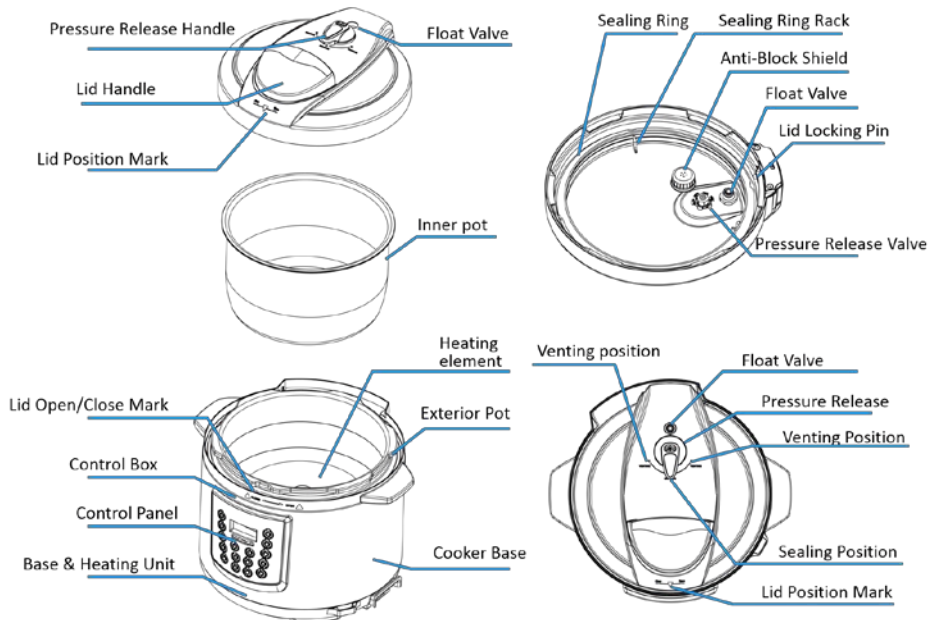
For safety reasons, the power supply cord is designed to be short to minimize the possibility of entanglement or tripping.

**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.

## Product Introduction

Instant Pot® is a convenient, kitchen-friendly time and space saver. It is a 6-in-1 multi-function cooker combining the benefits of a Pressure Cooker, Sauté Pan, Slow Cooker, Rice Cooker, Steamer, and Food Warmer. Its 10 micro-processor controlled intelligent programs make your everyday cooking as easy as pressing a button. It helps you conserve energy by saving up to 70% of energy comparing with conventional cooking. In most cases, your Instant Pot® reduces the cooking time by 70%, and preserves more vitamins and minerals in the food ingredients.

Instant Pot® has earned the entrusted UL certification by going through the rigorous UL lab testing. The product has been designed to avoid the common user errors and safety hazards of conventional stove-top pressure cookers through the use of 10 proven safety mechanisms and patented technologies. These include: 1) safety lid lock, 2) pressure regulator, 3) leaky lid smart detection, 4) anti-blockage vent, 5) magnetic sensor for lid position detection, 6) auto pressure control, 7) excess pressure protection, 8) auto temperature control, 9) high temperature monitoring, and 10) power fuse cut off.



## Product Features

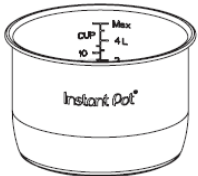





- **High safety standards:** 10 safety mechanisms and UL safety certification. Please visit [www.InstantPot.com](http://www.InstantPot.com) for detailed information.
- **Multi-functional:** Braising, pressure cooking, stewing, steaming, simmering, slow cooking, sautéing/browning, cake baking, and keeping warm.
- **10 built-in, convenient cooking programs:** Simply press one of the function keys to start cooking. The microprocessor inside the cooker does your job to control the time, cooking pressure and temperature.
- **Clean and pleasant to use:** Instant Pot® produces very little heat, noise and leaks almost no steam. This preserves all the aromas, moisture and flavors in the food, and not in your kitchen.
- **Up to 24-hour delay start cooking:** Long 24-hour timer. Perfect for meal planning.
- **Up to 240 minutes of** manual selection of cooking time.
- **Auto keep warm:** After cooking, the keep-warm function starts automatically for 10 hours.
- **Dishwasher safe** stainless steel inner pot, lid and steam rack.

## Specifications





- Working pressure: High 10.2 - 11.6psi (70 ~80kPa)
- Pressure release pressure limit: 15.22psi (105kPa)
- Working temperature: 115°C - 118°C (239°F ~ 244°F)
- “Keep warm” function: up to 10 hours, 63 - 78°C (145 ~172°F);
- “Slow Cook” function: 0.5-20 hours, temperatures adjusted as: **Normal** mode: 87.8-93°C / 190-200°F; **More** mode: 93-99°C / 200-210°F; **Less** mode: 82-87.8°C / 180-190°F
- “Sauté” function: **Normal** mode: 160 -176°C (320 -349°F); **More** mode: 175 - 210°C (347 - 410°F); **Less** mode: 135 -150°C (275 -302°F).
- Please note that beeping is always ON in all error conditions.

Model	Power Supply	Rated Power	Volume	Inner Pot Size	Weight	Dimension
IP-LUX60 V3	120V~60Hz	1000W	6 quart	16x22x24 cm 6.3x8.66x9.45 inch	6.61kg (14.57lb)	33x31x32 cm 13x12.2x12.6 inch
Accessories	Rice paddle, soup spoon, measuring cup, steam rack, manual and recipe book					

## Product Accessories Included

Accessories Included	Images	Descriptions
Stainless Steel Inner Pot	 A stainless steel inner pot with a measurement scale on the inside. The scale shows 'CUP' with markings for 1, 2, 3, 4, and 5, and 'L' with markings for 1, 2, 3, 4, and 5. The 'Instant Pot' logo is visible on the side.	<ul style="list-style-type: none"> <li>• 3-ply bottom for even heating</li> <li>• Food grade 304 (18/8) stainless steel</li> <li>• Mirror-polished surface for easy cleaning</li> <li>• Dishwasher safe</li> </ul>
Sealing Ring	 A circular, ring-shaped silicone sealing ring with a textured outer edge.	<ul style="list-style-type: none"> <li>• Durable food safe silicone passing FDA standards</li> <li>• Dishwasher safe</li> <li>• Replace every 18-24 months or when deformation is noticed</li> </ul>
Stainless Steel Trivet	 A stainless steel trivet with a central circular base and four curved legs.	<ul style="list-style-type: none"> <li>• Stainless steel trivet to elevate food from water for steaming program</li> </ul>
Rice Paddle	 A long-handled rice paddle with a flat, slightly curved head.	<ul style="list-style-type: none"> <li>• Rice paddle for scooping out rice or food content</li> <li>• Stands up straight and lays flat</li> </ul>
Soup Spoon	 A long-handled soup spoon with a deep, rounded bowl.	<ul style="list-style-type: none"> <li>• Soup spoon for transferring soup/broth</li> <li>• Handle hooks onto inner pot rim</li> </ul>
Measuring Cup	 A small stainless steel measuring cup with a measurement scale on the inside.	<ul style="list-style-type: none"> <li>• Measuring cup for measuring quantity of food ingredients such as rice, multi-grains, etc.</li> </ul>
<p>Please note that these accessories may discontinue and new accessories may become available. For additional purchases, replacements or the latest accessories collection, please visit the Instant Pot website at: <a href="http://www.instantpot.com/store">www.instantpot.com/store</a></p>		

## Product Accessories for Purchase

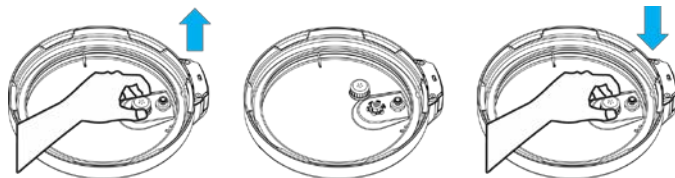
Accessories for Purchase	Images	Descriptions
Tempered Glass Lid		<ul style="list-style-type: none"> <li>• 9-inch diameter fits most electric pressure cooker inserts</li> <li>• Professional grade tempered glass with steam release vent and stainless steel rim</li> <li>• Colorless glass for clear viewing</li> <li>• Dishwasher safe</li> </ul>
Silicone Mini Mitt		<ul style="list-style-type: none"> <li>• Food grade silicone passing FDA standards</li> <li>• Dishwasher safe</li> <li>• Ridged gripping surface, non-stick</li> <li>• Comfortable and easy to put on</li> </ul>
Silicone Cover		<ul style="list-style-type: none"> <li>• Creates air-tight and water-tight seal on the Instant Pot® stainless steel inner pot</li> <li>• Dishwasher safe</li> <li>• Food safe silicone passing FDA standards</li> </ul>
Stainless Steel Steam Rack with Handle		<ul style="list-style-type: none"> <li>• Stainless steel steam rack to elevate food content from water for steaming program</li> <li>• Handle designed for easy transferring of steam rack into and out of inner pot</li> </ul>
<p>Please note that these accessories may discontinue and new accessories may become available. For additional purchases, replacements or the latest accessories collection, please visit the Instant Pot website at: <a href="http://www.instantpot.com/store">www.instantpot.com/store</a></p>		

## Before the First Use

Before the first use, please take out all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions and cautions to avoid any injury or property damage. Please wash the inside of the lid and the inner pot with warm soapy water, rinse, and dry thoroughly. Clean the outside of the cooker base with a clean damp cloth. **Never immerse the cooker base in water or any other liquid.** Never clean the cooker base in the dishwasher. The lid and sealing ring can be washed in dishwasher from time to time. Make sure water is fully drained after washing. Inspect the lid to ensure that there is no food debris blocking the valves.

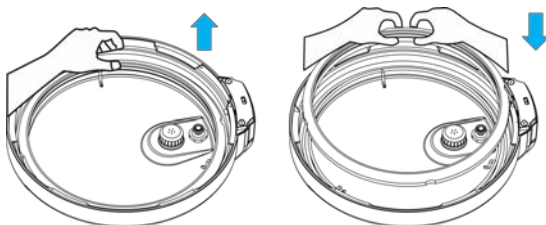
## Removing and Installing the Anti-Block Shield

The anti-block shield can be removed by pushing it on the side and outward. To install the anti-block shield, position it in place and press it down.



## Removing and Installing the Sealing Ring

The sealing ring can be removed by pulling it outward, section by section, from the sealing ring rack. To reinstall the sealing ring, press it down into the rack section by section. The sealing ring can be installed with either side facing up.



### Please note the following:

- Prior to each use, inspect to make sure the sealing ring is well seated in the sealing ring rack and the anti-block shield is mounted properly on the pressure release valve. A properly seated sealing ring can be shifted, with a bit of effort, clockwise or anti-clockwise inside the sealing ring rack.
- After use, remove any food debris from the sealing ring and anti-block shield.
- Keep the sealing ring clean to avoid odor. Washing the sealing ring in warm soapy water or dishwasher can remove odor. However, it is normal for the sealing ring to absorb the smell of certain acidic foods. It is recommended to have more than one sealing ring at home. You can purchase additional sealing rings from [www.InstantPot.com](http://www.InstantPot.com).
- Never pull the sealing ring by force, as the force may cause deformation of the sealing ring and sealing ring rack to affect its function in sealing the pressure.
- A sealing ring with cracks, cuts, or other damages should be replaced immediately.



## Safe Lid Opening

1. Make sure the pressure cooking program is complete or press “Keep-Warm/Cancel” to terminate the program.
2. Release pressure by one of the following approaches:

### Quick Release:

- Turn the pressure release handle to the “Venting” position to let out steam until the float valve drops down.

### Caution:

- Please keep hands and face away from the opening on the top of the pressure release handle when using Quick Release. The escaping steam is hot and can cause scalding.
- Never pull out the pressure release handle when it is letting out steam.
- Please be aware that Quick Release is not suitable for food with large liquid volume or high starch content (e.g. porridge, congee, sticky liquids, soup, etc.). Food content may splatter out from the pressure release. Use Natural Release instead.

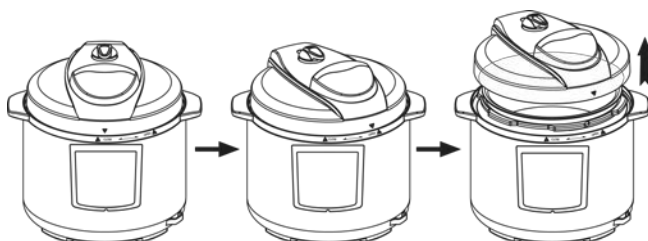
### Natural Release:

- Allow the cooker to cool down naturally until the float valve drops down. This may take 10 to 15 minutes or even longer, depending on the amount of food inside. After cooking is finished, the cooker will be in Keep Warm mode.
  - To speed up the cooling process, unplug the power cord and place a damp cloth over the metal part of the lid. Make sure the pressure release valve is not covered.
3. To open the lid: To avoid vacuum suction on the lid, turn the pressure release valve to the “Venting” position. Hold the lid handle, turn counter-clockwise to the open position and lift.
    - **Caution:** Do not open the lid until pressure inside the pot is completely released. As a safety feature, the lid is locked and won’t open until the float valve drops down.
    - If the float valve is stuck due to food debris or sticky liquid, you can push it down with a pen or chopstick after you are certain that the pressure has been released completely by moving the pressure release handle to the venting position.
    - To avoid personal injuries, never attempt to force down the float valve to open the lid. DO NOT open the lid until after the pressure is completely released naturally or manually by opening the pressure release valve.

## Cooking Preparation

### 1. Open the lid

Pick up the lid handle, rotate approximately 30 degrees counterclockwise until the “▼” mark on the lid is aligned with the “▲” mark on the cooker base rim.

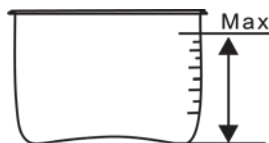


## 2. Check whether all parts on the lid are assembled properly

Check the float valve and pressure release valve for obstructions. Make sure that the sealing ring is well seated inside its holding rack. The anti-block shield is installed properly and the float valve can move up and down easily.

## 3. Remove the inner pot, and add food and liquid

**For all pressure cooking programs**, the total amount of pre-cooked food and liquid in the inner pot should NEVER pass the **2/3 line**. When cooking food that expands during cooking such as rice, beans or dried vegetables, do not fill the inner pot pass the **1/2 line**. Over filling may risk clogging the pressure release and developing excess pressure. This may also cause leakage, personal injuries or damage to the unit.



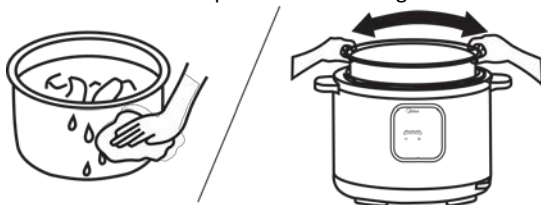
Certain foods such as applesauce, cranberries, pearl barley, oatmeal, cereals, split peas, noodles, rhubarb and pasta can foam, froth or sputter and will clog the pressure release valve. These foods should not be cooked in the pressure cooker.

For non-pressure cooking programs, do not fill past the MAX line.

## 4. Place the inner pot inside the cooker base

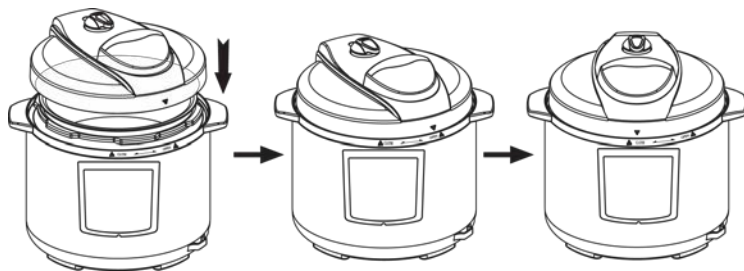
Wipe dry the outside of the inner pot and the heating plate inside the cooker base.

After putting the inner pot inside the cooker base, rotate the inner pot slightly to ensure good contact between the inner pot and the heating element.



## 5. Close the lid completely

Hold the lid handle and put the lid on the cooker, with the “▼” mark on the lid and the “▲” OPEN mark on the cooker base rim aligned. Rotate the lid clockwise approximately 30 degrees until the “▼” mark on the lid is aligned with the “▲” CLOSE mark on the cooker base rim.



Instant Pot® has a safety feature to disable the cooker and the display will flash "Lid" if the lid is not positioned correctly. When using "Soup/Broth", "Meat/Stew", "Steam", "Egg", "Rice", "Multigrain", "Cake" and "Porridge" programs, the lid should be fully closed. When using "Sauté", the lid should be open. "Keep Warm" and "Slow Cook" programs work with the lid either open or closed.

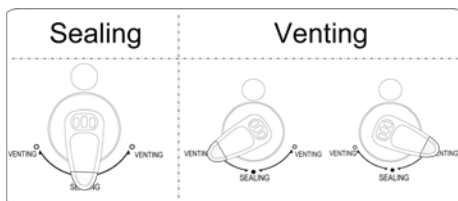
## 6. Position the pressure release handle properly

Please note that it is perfectly normal and necessary for the pressure release handle to be loose. It works by weight and simply rests on top of the pressure release outlet. It can also be removed for washing if necessary by pulling it straight out.

When running any of the programs except "Keep-Warm", "Sauté" or "Slow Cook", align the pointed end of the pressure release handle to "Sealing" position, indicating that the pressure cooker is in the sealed position.

The "Sauté" function must be used without the lid. The "Slow Cook" and "Keep-Warm" functions can operate with or without the lid, or use an optional glass lid available at [www.InstantPot.com](http://www.InstantPot.com).

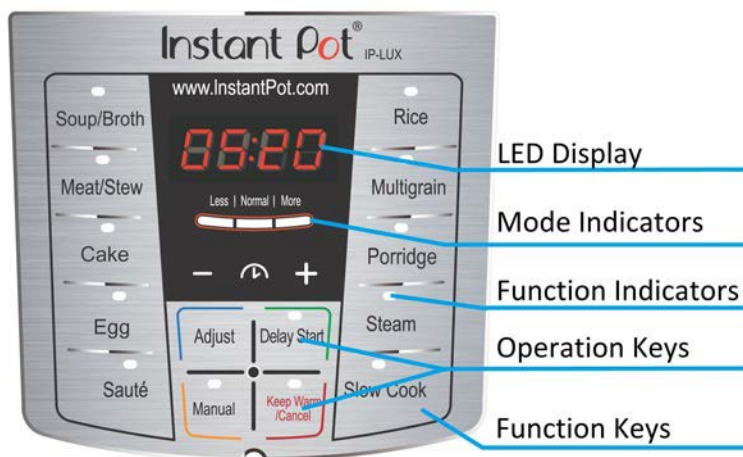
Caution: When the lid is closed while initiating the "Keep Warm" or "Slow Cook" programs, the pressure release valve must be in the 'Venting' position.



## Controls and States of the Cooker

### Control Panel

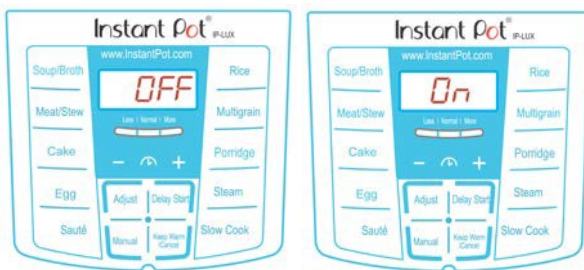
The control panel of your Instant Pot® consists of a LED display, 3 mode indicators, 3 operation keys and 12 function keys. Each function key has a function indicator light. Operation keys do not have indicator lights.



## States of the Cooker

Your Instant Pot® has 3 states which are shown on the LED display and function indicators.

- **Standby state:** the LED display shows “OFF”.
- **Pre-heating state:** the LED display shows “On” and the activated function indicator lights up.
- **Program operating state:** the activated function indicator lights up and the LED display shows time. For pressure cooking, slow cooking and delay start functions, the time counts down. For “Keep Warm”, the time counts up.



## Operation Keys

The 3 operation keys include “+”, “-”, and “Adjust” keys. The “+” and “-” are used to change the time value.

The “Adjust” key can make 3 types of adjustments:

1. Changing the **pressure keeping time** for pressure cooking functions, except “Manual” and “Rice” functions. “Rice” is fully automatic.
2. Changing the **temperature** of “Slow Cook” and “Sauté”.

## Function Keys

The most important key is “Keep Warm/Cancel”. When Instant Pot® is being programmed or in operation, pressing this key will cancel the program and return the cooker to standby state. When the cooker is in standby state, pressing this key activates the keep-warm program.

The “Soup/Broth” key is for making various soups and broth. You can use the “Adjust” key to select a shorter or longer cooking time, depending on the desired cooking result. Instant Pot® controls the pressure and temperature to a level that the liquid never goes into a heavy boiling state. For example, when making chicken broth with the “Soup/Broth” function, the broth is clear and the chicken remains intact after cooking. If you need the food content to be fully broken down, please stir and mix the soup before serving.

The “Meat/Stew” key is for cooking meat and stew. The “Adjust” key can be used to change the cooking **time** to achieve the desired meat texture. In general, the “More” setting is for fall-of-the-bone cooking results.

The “Cake” key is a general setting for baking various types of cakes such as New York style cheesecakes, banana breads, sponge cakes, etc. The ‘More’ setting is for baking dense cakes like New York style cheesecakes, the ‘Normal’ setting is for baking medium density cakes like banana bread, whereas the ‘Less’ setting is for baking light, airy cakes like sponge cakes. Users can also press the ‘+’ or ‘-’ key to set customized baking times for different recipes.



Warning: the stainless steel inner pot is not ideal for baking. For best results, use a ceramic inner pot that is available as an Instant Pot® accessory, or line the interior bottom of the stainless steel inner pot with parchment paper.

The **"Egg"** key is programmed to cook eggs with the results of boiled eggs. You can use the "+" or "-" key to adjust for less or more cooking time to account for different egg sizes, and also select your desired texture such as using the 'Less' mode for soft boiled, 'Normal' mode for medium boiled, and 'More' mode for hard boiled.

The **"Sauté"** key is used for open lid sautéing, browning or simmering inside the inner pot. "Adjust" can be used to change the operating temperature in 3 modes. Please see the "Sautéing" section for details.

The **"Rice"** key is a fully automated smart program for cooking regular rice or parboiled rice. The cooking time is adjusted automatically depending on the amount of rice. To cook 2 cups of rice, it takes about 10 minute pressure keeping time; for 3~5 cups of rice, it takes about 12 minute pressure keeping time; more cups will take longer time accordingly. Total cooking time is not displayed, whereas the pressure keeping time will be shown when working pressure is reached. The "Adjust" key has no effect on this program. Please note: You can cook as little as one cup of rice with the correct ratio of water.

The **"Multigrain"** key is a program to cook mixed grains of wild rice, hard brown rice, mung beans, etc. There are three "Adjust" options for multigrain rice cooking. The "Normal" setting has 40 minutes of pressure cooking time. The "Less" setting has 20 minutes of pressure cooking time. The "More" setting has 45 minutes of warm water soaking time and 60 minutes of pressure cooking time. The "More" setting is suitable for harder grains such as dry split corn.

The **"Porridge"** key is to make porridge of various grains. You can use the "Adjust" key to select a cooking time. The "Normal" setting is for rice porridge. For a mixture of various grains and beans, please choose the "More" setting. Stir the Porridge before serving. Please note, **after the "Porridge" program is finished, do NOT put pressure release handle in the venting position**, otherwise the porridge will splatter out the pressure release. Please use Natural Release.

The **"Steam"** key is designed for steaming purposes. You can steam vegetables, seafood or reheat food with the steam rack provided. When steaming vegetables and seafood, please note that using the "Natural Release" method for releasing steam will likely overcook the food. You will need to use the 'Quick Release' method to release the pressure as soon as the cooking time has reached.

Using 1~2 cups (160ml) of water is sufficient for steaming fresh and frozen vegetables, with 1~2 minute pressure keeping time. Please use the "+" or "-" key to change the steaming time. Please note that unlike other pressure cooking functions, the "Steam" function heats at full power continuously. This may burn food that is in direct contact with the bottom of the inner pot. Please use the trivet provided to elevate food above the water. Use a metal basket or (oven safe) glass/ceramic container that fits into the inner pot to contain the food.

The **"Manual"** key allows manual setting of cooking time. The time set in this mode is pressure cooking time which will begin to count down when working pressure is reached. The maximum pressure cooking time is 240 minutes.

The **"Slow Cook"** key allows you to use your Instant Pot® as a conventional slow cooker. The user can change the cooking time by pressing the "+" or "-" key to set the cooking time from 0.5 to 20 hours. The "Adjust" key allows the user to adjust the level of heating as in traditional slow cookers. Please see the "Slow Cooking" section for its usage.

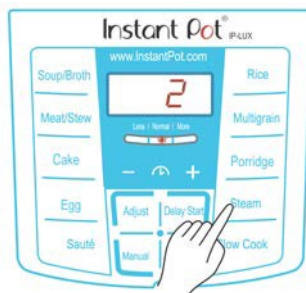
The **"Delay Start"** key is for delayed cooking. To start delayed cooking, first select the desired cooking function (all program functions except "Sauté"), and then press the "Delay Start" key. Use "+" and "-" to set the delayed hours. Press "Delay Start" key again to change the minutes.

**The time you are setting is the delayed time before the program starts.** Please allow sufficient cooking time and cooling down time before serving. The time delay can be adjusted with the "+" or "-" key for up to 24 hours. Please see the "Delayed Cooking with Delay Start" section for details.

## Cooking with Your Instant Pot®

### Initial Test Run

In order to familiarize yourself with the Instant Pot® and start cooking with your favourite recipe, it is highly recommended for first time users to do a test run. This test run will help you become familiar with Instant Pot®, make sure the unit is free of residues from the manufacturing process, and indicate whether your unit is working properly. This optional, but recommended, test run will complete in about 10-15 min.



1. Make sure the pressure release handle and float valve are unobstructed and clean, and that the sealing ring is properly inserted.
2. Place the inner pot in the cooker base and add 3 measuring cups of water in the inner pot (using plastic cup provided).
3. Close the lid. Make sure that the pressure release handle is pointing to the "Sealing" mark on the lid.
4. Press the "Steam" button, and press the "-" button to change the time to 2 minutes.
5. In 10 seconds, your Instant Pot® will go into the preheating cycle (display showing "On"). Within a few minutes, steam will release for a minute or two until the Float Valve pops up to seal the cooker. Once working pressure is reached, which may take a few minutes or up to 10-13 minutes, the countdown timer will begin. When the countdown is finished, the Instant Pot® will beep and automatically switch into the "Keep Warm" mode.

The test is now complete. Press the "Keep-Warm/Cancel" button and/or unplug the unit. Once the pot cools down, you can open it and are ready to try your favorite recipes.

### Pressure Cooking

The following procedure is for "Soup/Broth", "Meat/Stew", "Steam", "Cake", "Egg", "Rice", "Multigrain", "Porridge", and "Manual" functions.

1. Follow steps in the "Cooking Preparation" section of this manual.
2. Connect the cooker to the power outlet. The LED display shows "OFF" indicating that it's in standby state.
3. Select a cooking function, e.g. "Soup/Broth". Once a function key is pressed, its indicator lights up.
  - Within 10 seconds after pressing a function key, you can still select any other function keys and adjust cooking time.
4. Select cooking time.
  - You may use the "Adjust" key (except the "Manual"



and "Rice" functions) to adjust cooking time. Press the "Adjust" key repeatedly to change between "Normal", "More" and "Less" modes which will light up on the display.

- Change the cooking time with "+" and "-". Press and hold the "+" or "-" key for faster changes.
- The built-in cooking time is suitable for most type of food. Please use the cooking time table in the recipe book to determine the appropriate cooking time based on the food type, the quantity of food and your texture preference.



#### 5. Cooking starts automatically in 10 seconds after the last key press.

- Three audible beeps will sound to indicate the cooking process has begun. The LED display shows "On" indicating that the pre-heating state is in progress. Please note: depending on the food content, the quantity and its temperature (frozen or not), **the preheat cycle may vary from 10 to 40 minutes.**
- As the pressure increases inside the cooker, it is perfectly normal for traces of steam to escape from the float valve until the float valve pops up.
- Once the cooker reaches working pressure, the LED display changes from "On" to the programmed cooking time. The cooking time counts down to indicate the remaining time in minutes. During this pressurized state, you should not see any steam leaking out anywhere from the lid. However, from time to time, you may see a small amount of steam coming out from the pressure release handle. This is perfectly normal.
- During the cooking operation, the cooker may make soft clicking sounds. This comes from the normal operation of the heating element switching on and off.
- At any time, you can cancel the cooking program in progress and return to standby mode by pressing the "Keep-Warm/Cancel" key.

#### 6. When the pressure cooking cycle finishes, the cooker beeps and automatically goes into the "Keep Warm" cycle, called **Auto "Keep Warm" Cycle**. The LED display shows an "L" on the first digit, such as "L0:02", to indicate the "Keep Warm" cycle and time duration. The clock counts up for 10 hours. If the 10 hour Auto "Keep Warm" cycle finishes, the cooker goes into standby state.

- It is not recommended to leave cooked rice in "Keep-Warm" state for too long as it may affect the texture of the rice.

#### 7. To serve food, press "Keep-Warm/Cancel" to stop the keep-warm cycle and open the lid according to the "Safe Lid Opening" section of this manual.



- When opening the lid, the inner pot may be suctioned to the lid due to vacuum effect caused by contraction of cooling air. Please turn the pressure release handle to "Venting" to let in air to release the vacuum.



## Slow Cooking

1. Follow steps in the "Cooking Preparation" section of this manual. The pressure release handle should be at the "Venting" positions. An optional glass lid can also be used.
2. Connect the cooker to the power outlet. The LED display shows "OFF" indicating that it's in standby state.
3. Press "Slow Cook" key.
4. Change cooking time between 0.5 and 20 hours by pressing the "+" or "-" key.
5. Select the desired cooking mode with the "Adjust" key. By pushing the "Adjust" key repeatedly, you can adjust the cooking mode to "Normal", "More" and "Less" settings, which correspond to medium, high and low in a conventional slow cooker.
6. Cooking starts automatically in 10 seconds after the last key is pressed.
7. When the cooking finishes, the cooker beeps and goes into the Auto "Keep Warm" cycle for 10 hours.



## Delay Start

Your Instant Pot® has a delay start function to delay the start of cooking for up to **24 hours**. The "Delay Start" function does not apply to the "Keep Warm", and "Sauté" functions. The following shows how to program for delayed cooking with "Delay Start".

1. Follow steps in the previous "Pressure Cooking" and "Slow Cooking" sections to set a cooking program.
2. Within 10 seconds after program selection, press the "Delay Start" key to set the hours and minutes to be delayed. Use "+" and "-" to set the delayed hours. Press "Delay Start" key again to change the minutes. **The time is the delayed time before the program starts.** Please allow sufficient cooking time and cooling down time before serving.
3. 10 seconds after last key press, the "Delay Start" function starts, the time on LED display counts down, and the flashing green indicator on the "Delay Start" key changes to solid green.
4. To cancel the Delay Start program, press the "Keep-Warm/Cancel" key at any time.
5. Your Instant Pot® starts cooking when the delay timer counts down to 0. After cooking, the cooker will enter the Auto "Keep Warm" cycle for 10 hours. Please Note:
  - We highly discourage using the "Delay Start" function for cooking easily perishable foods, such as meat and fish, which may spoil when left at room temperature for hours. Cooked rice may yield overly soft texture due to long soaking time. It may also cause a layer of burned rice at the bottom of the pot if it is left in Keep-Warm mode for too long.
  - The "Delay Start" function is **not recommended for porridge, oatmeal or other frothy, sticky foods** due to the possibility of the float valves getting blocked and causing overflow of food content. The Instant Pot® should not be left unattended during the preheat cycle. Since the 'Delay Start' function implies leaving the unit unattended, it is strongly recommended to not use the "Delay Start" program for the types of food mentioned above.



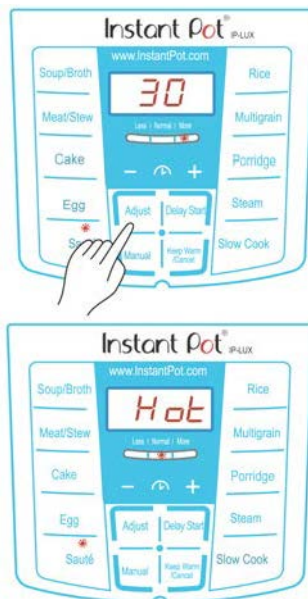


## Sautéing

1. Follow steps in the "Cooking Preparation" section of this manual. Never close the lid when using the Sauté function as this may cause pressure to build up inside the pressure cooker. An optional glass lid can be used.
2. Connect the cooker to the power outlet. The LED display shows "OFF" indicating that it's in standby state.
3. Press "Sauté" key. For safety reasons, the maximum operation time of one "Sauté" cycle is 30 minutes.
4. Change the cooking temperature to "Normal", "More" and "Less" modes with the "Adjust" key. The "Normal" mode is suited for regular sauté or pan searing. The "More" mode is for stir-frying or browning meat at higher temperature. The "Less" mode is suitable for simmering, reducing juices or thickening sauces. To avoid pressure build-up, the lid should not be closed. If you accidentally close the lid, flashing "Lid" will be displayed to warn about the wrong lid position.

**Caution:** partially closing the lid during sautéing could cause pressure to build up in the cooker. This can be hazardous.

5. Heating starts automatically in 10 seconds after the last key is pressed. The "Sauté" program can be cancelled at any time by pressing "Keep Warm/Cancel" key.
6. When the desired temperature is reached, the LED display shows "Hot". "Hot" will not appear if there is water inside the pot.
7. When cooking finishes, the cooker beeps and goes to the standby state. If you need more time, simply press the "Sauté" key again.



## Warming

Pressing the "Keep-Warm/Cancel" key in the standby state activates the "Keep Warm" function. When "Keep Warm" function starts, the time counts up by minutes for up to 10 hours. The "Keep Warm" function can be used with or without the lid closed. You can also use an optional glass lid for this function. When the 10-hour limit is up, the cooker beeps and goes to the standby state.

## Advanced Operations

1. Auto keep warm ON/OFF: In factory setting, 'Auto Keep Warm' is ON when a cooking program button is pressed. 'Auto Keep Warm' can be turned ON and OFF by a second press on the same cooking program button before the cooking program starts. During this period, the Keep Warm button indicator displays ON or OFF accordingly.
2. Audible beeping ON/OFF: In factory setting, beeping is ON. To turn beeping OFF, press and hold the "-" button for 3 seconds. The display will show "S ON" to indicate "Sound ON".
3. Memorizing the last used program settings per cooking program button: The previously used cooking settings, including time, pressure and temperature are stored once the custom settings are defined, even after the Instant Pot® cooker is unplugged from power source. To reset to factory default settings, press and hold the "Adjust" button for 3 seconds when the Instant Pot® cooker is in the OFF mode.

## Care and Maintenance

Regular care and maintenance are essential to ensuring that this product is safe for use. If any of the following circumstances happen, please stop using the appliance immediately and contact the Instant Pot customer care team.

- Power cord and plug appear worn out, deformed, discoloured or damaged.
- A portion of power cord or the plug gets hotter than usual.
- The cooker heats abnormally or emits a burnt smell.
- When powered on, there are unusual sounds or vibrations other than occasional ticking.

If there is dust or dirt on the plug or socket, please remove the dust or dirt with a dry cloth.

## Cleaning

**Caution:** please make sure the appliance is cooled down and unplugged before cleaning.

1. Clean the product after each use. Wipe the cooker's inner black rim and water collecting duct with a dry cloth.
2. Remove the lid and take out the inner pot, wash with detergent, rinse with water and then wipe dry with a soft cloth. The stainless steel inner pot and lid are dishwasher safe, but ensure that water is fully drained from the lid cavity after each wash.
3. Use water to clean the lid, including the sealing ring (which can be removed), pressure release valve, anti-block shield, and wipe them clean with a soft dry cloth. Do not take apart the pressure release handle assembly.
4. Clean the cooker base with clean damp cloth. **Do not immerse the cooker base in water.** Do not use a wet cloth to clean the pot while the power cord is plugged into the power outlet.

## Troubleshooting

**If you experience any problem with the appliance, please DO NOT return the product to the retail store or online merchant.** For technical assistance and product return information, please:

- Create a support ticket at [www.InstantPot.com/support/](http://www.InstantPot.com/support/)
- Email to [support@instantpot.com](mailto:support@instantpot.com)
- Or call 1800 828-7280 for the Instant Pot® customer support team

The cases in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting the Instant Pot® customer support team for repair. You can also find tips, videos and FAQs on [www.InstantPot.com/faq/](http://www.InstantPot.com/faq/)

## Troubleshooting Table

	Problem	Possible Reason	Solution
1	Difficult to close the lid	Sealing ring not installed properly	Position the sealing ring well
		Float valve in the popped-up position	Slightly press the float valve downward
2	Difficult to open the lid	Pressure exists inside the cooker	Position the pressure release valve to the venting position to reduce the internal pressure. Open the lid after the pressure is completely released.
		Float valve stuck at the popped-up position	Press the float valve lightly with a pen or chopstick.
3	Steam leaks from the side of the lid	No sealing ring	Install the sealing ring
		Sealing ring damaged	Replace the sealing ring
		Food debris attached to the sealing ring	Clean the sealing ring
		Lid not closed properly	Open then close the lid again
4	Steam leaks from float valve for over 2 minutes	Food debris on the float valve silicone seal	Clean the float valve silicone seal
		Float valve silicone ring worn-out	Replace the float valve silicone ring
5	Float valve unable to rise	Too little food or water in inner pot	Add water according to the recipe
		Float valve obstructed by the lid locking pin	Close the lid completely, see "Cooking Preparation" section
6	Steam comes out from the pressure release valve non-stop	Pressure release handle not in sealing position	Turn the pressure release handle to the sealing position
		Pressure control fails	Contact support online
7	D7isplay flashes "Lid"	Lid is not in the correct position for the selected program	Close the lid for pressure cooking or open the lid for sautéing

### Troubleshooting Table (Continued)

	<b>Problem</b>		<b>Possible Reason</b>	<b>Solution</b>
8	Display remains blank after connecting the power cord		Bad power connection or no power.	Inspect the power cord to ensure a good connection, check the power outlet is active.
			Cooker's electrical fuse has blown	Contact support online
9	All LEDs flash with a code appearing on screen	C1 code	Faulty temperature sensor (cannot be detected)	Contact support online
		C2 code	Faulty temperature sensor (short circuited)	Contact support online
		C5 code	Temperature is too high because inner pot is not placed into the cooker base	Insert the inner pot properly
			Temperature is too high because there is no water in inner pot	Put food and water in the inner pot
		C6 code	Faulty pressure sensor	Contact support online
10	Rice half cooked or too hard		Too little water	Adjust dry rice and water ratio according to recipe
			Cover opened prematurely	After cooking cycle completes, leave the cover on for 5 more minutes
11	Rice too soft		Too much water	Adjust dry rice and water ratio according to recipe
12	Intermittent beeping after the cooker starts for a while		Indication of overheating. The cooker has reduced the heating temperature, and may not reach cooking pressure	Starch deposits at the bottom of the inner pot might have clogged heat dissipation. Stop the cooker and inspect the bottom of the inner pot
13	Occasional ticking or light cracking sound		The normal sound of power switching and expanding pressure board when changing temperature	Nothing to be worried about
			Bottom of the inner pot is wet.	Wipe bottom of the inner pot dry before cooking

## Limited Warranty

Instant Pot Company (the “IPC”) warrants this appliance to be free from defects in workmanship and material, under normal residential use, for a period of one (1) year from the date of purchase. This warranty extends only to the original purchaser and use in USA and Canada. A purchase receipt, purchase order number or other proof of date of original purchase is required before warranty service is performed. IPC’s obligation under this warranty is limited to replacing or repairing, or assisting in the repair at IPC’s option. All repairs for which warranty claims are made must be pre-authorized by IPC.

This appliance comes equipped with many safety features. Any attempt to interfere with their operation may result in serious injury/damages and void this warranty. No warranty service will be provided to any appliance that has been tampered with, unless directed by an IPC representative.

This warranty does not cover normal wear of parts or damage resulting from negligent use or misuse of the appliance, use contrary to the operating instructions, failure to provide reasonable and necessary maintenance, or disassembly, repair or alteration by anyone unless directed by an Instant Pot Representative. **This warranty does not cover units that are used outside of US and Canada.** Further, the warranty does not cover damage resulting from Acts of God, such as fire, flood, hurricanes and tornadoes. **IPC is not responsible for shipping cost for warranty service.**

## Limitation and Exclusions

To the extent permitted by applicable law, the liability of IPC, if any, for any allegedly defective appliance or part shall be limited to repair or replacement of the appliance or part and shall not exceed the purchase price of a comparable replacement appliance or part. THE PROVISIONS OF THIS WARRANTY ARE YOUR SOLE AND EXCLUSIVE REMEDY WITH RESPECT TO THE PRODUCT(S) COVERED BY THIS WARRANTY. ALL IMPLIED WARRANTIES WITH RESPECT TO THE APPLIANCES(S) INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE HEREBY EXPRESSLY EXCLUDED.

**IPC is not responsible or liable for indirect, special or consequential damages arising out of or in connection with the use or performance of the appliance or damages with respect to any economic loss, loss of property, loss of revenues or profits, loss of enjoyment or use, costs of removal, installation or other consequential damages of whatsoever nature. Some provinces/states do not allow the exclusion or limitation of incidental or consequential damages. Accordingly, the above limitation may not apply to you.**

You the buyer may have other rights and remedies under your state's or province's applicable laws, which are in addition to any right or remedy which may be available under this limited warranty.

## Warranty Service

If the appliance should become defective within the warranty period, please contact Instant Pot Customer Service team by

- Create a support ticket at [www.InstantPot.com/support/](http://www.InstantPot.com/support/)
- Email to [support@instantpot.com](mailto:support@instantpot.com)
- Or call 1800 828-7280 for Instant Pot customer service representative

To facilitate speedy service, please provide:

- Your name, email address or phone number
- A copy of the original purchase receipt with order number, the model and serial number
- Description of the product defect, pictures or video if possible

All contents in this document have been checked carefully. Instant Pot Company reserves the right to interpret any printing mistake or misunderstanding of content.

For any technical improvement or change in appearance or name plate, changes shall be placed in the revised manual without further notice. In case of changes in appearance and color, please refer to the actual product for detailed information.

Standards: UL 1026, Fifth Edition  
CAN/CSA-C22.2 No.1335.1-93  
CAN/CSA-C22.2 No.1335.2.15-93

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