

Instant Pot[®] Viva Series



User Manual

Instant Pot[®] Free Recipe App

- 500+ Free Recipes
- New User Tips
- Getting Started Videos

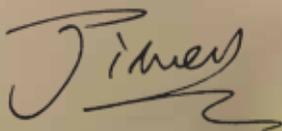


Welcome to the World of Instant Pot® Cooking!

“Thank you for selecting an Instant Pot® smartcooker! Our vision for Instant Pot® is to provide you with the right tools to enhance your food preparation experience. Our smartcookers are designed to save you time, replace a number of appliances and prepare healthy and tasty meals in a safe, convenient and dependable way.

We partner with chefs, authors, and bloggers to compile a collection of recipes that we hope you enjoy! As well, for over 500+ additional recipes, videos and more, download the Instant Pot® Recipe App.

Happy Instant Pot® Cooking!”



Robert J. Wang
Founder, CEO



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IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Only use handles or knobs for carrying or moving.
3. Close supervision is necessary when the appliance is used near children.
4. 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.
5. **⚠️ CAUTION** Extreme caution must be used when moving the appliance containing hot liquids. Do not move the appliance when it is under pressure.
6. Do not use appliance for anything other than intended use.
7. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain the appliance is properly closed before operating. Please see the "Getting Started" section.
8. Do not fill the appliance over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the appliance over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Please see the "Pressure Cooking" section.
9. Before each use, always check the pressure/steam release valve/handle, pressure/steam release pipe, anti-block shield and float valve for clogging.
10. Do not open the appliance until the appliance has cooled 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. Please see the "Getting Started" section for instructions to safely remove lid.
11. Do not use this appliance for pressure frying with oil.
12. **⚠️ CAUTION** To protect against electrical shock, do not immerse the power cord, plugs, or appliance in water or other liquid.
13. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn appliance "off", then remove plug from wall outlet.
14. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning or storage.



Read and save these safety guidelines. When using pressure cookers, basic safety precautions should always be followed.

IMPORTANT SAFEGUARDS

15. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Customer Care.
16. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
17. Do not use outdoors. Not for commercial use. For household use only.
18. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
19. Intended for countertop use only. Keep the appliance on a stable, heat-resistant platform. Do not place on anything that may block the vents on the bottom of the appliance.
20. **⚠ 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.
21. Before inserting the inner pot into the appliance, wipe the outer surface of the inner pot and cooking element to confirm they are dry and free of food debris.
22. 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.
23. Do not use near water or flame. Please keep out of direct sunlight.
24. 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; it's very hot and this could result in injury.
25. Do not cover or obstruct the steam release valve/handle and float valve with cloth or other objects. Obstructing the steam release valve/handle and float valve can create a safety issue and may cause injury.
26. When cooking meat with skin (e.g. sausage with casing), the skin can swell when heated. Do not pierce the skin as long as it is swollen; this could result in scalding injury.
27. Turn the appliance off if steam escapes from the steam release valve/handle or float valve in a steady stream for longer than 3 minutes. There may be residual pressure in the appliance. Allow the appliance to cool naturally or release all excess pressure before opening. Please see the "Troubleshooting" section.



Read and save these safety guidelines.
When using pressure cookers, basic safety precautions should always be followed.

IMPORTANT SAFEGUARDS

28. Turn the appliance off if steam escapes from the sides of the lid and ensure sealing ring is properly installed. Please see the “Getting Started” section.
29. Do not tamper with any of the safety mechanisms.
30. Do not use appliance in electrical systems other than 120V/60Hz for North America. Do not use with power converters or adapters.
31. 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. Once steam is fully released, gently shake the appliance and then release the steam again, if necessary, before removing the lid.
32. This appliance should not be used by children; by individuals whose physical, sensory or mental abilities may prevent safe use of the appliance; or by individuals with limited knowledge of how to use the appliance. Close supervision is needed when using this appliance near these individuals.
33. Do not use the appliance on a countertop which may crack under uneven heat, such as stone or granite surfaces. If you would like to operate the appliance on such a countertop, place a heat proof mat underneath the appliance.

SAVE THESE INSTRUCTIONS



When in operation or releasing pressure DO NOT place unprotected skin over the steam release valve.



Do not move cooker when it is in operation



Do not cover or obstruct the steam release valve.



Do not force lid open when the float valve is UP. Make sure the float valve is DOWN when you open the lid.



Read and save these safety guidelines. When using pressure cookers, basic safety precautions should always be followed.

Detachable Cord

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

As per UL safety requirements, a short power supply cord (0.6 m to 0.9 m) 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.

Only use the power cords included upon purchase with Instant Pot® branded pressure cookers.

Note: ensure the plug is pushed into the socket fully; the loose contact could cause the risk of sparks.

⚠ WARNING



Spilled food can cause serious burns.

Keep appliance & cord away from children.

NEVER:

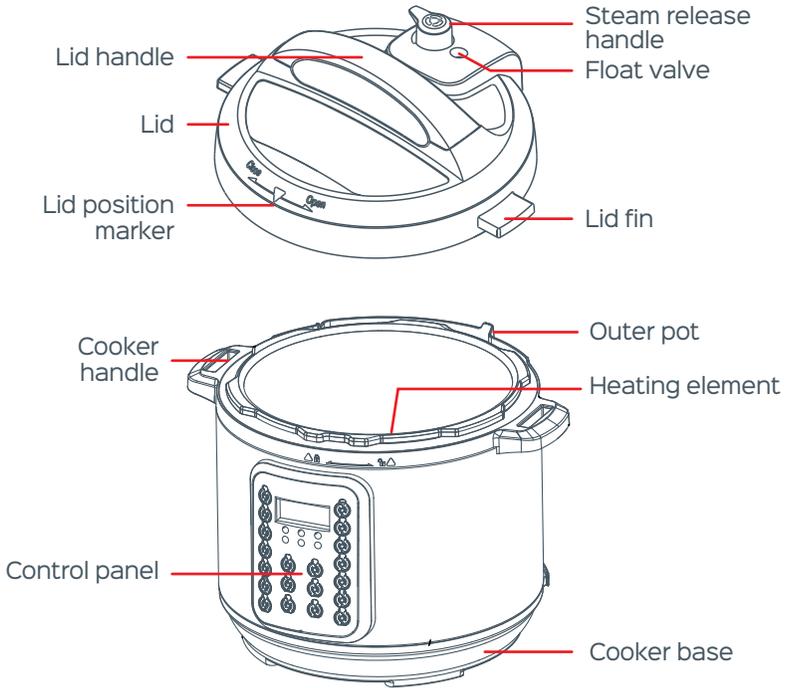
- Drape cord over edge of counter.
- Use outlet below counter.
- Use extension cord.

Product Specifications

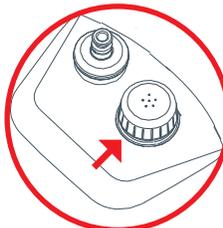
Model	Power Supply	Rated Power	Volume	Inner Pot Dimensions	Product Dimensions	Weight
Viva 60	120V~60Hz	1000 W	6 quart	15.7x 23.9 cm 6.2 x 9.4 in.	34L x 31W x 31.7H cm 13.4 x 12.2 x 12.5 in.	5.37 kg 11.84 lbs

The models listed in this table are representative of all smartcookers in the Viva Series. Please refer to www.InstantPot.com for a complete list of all available colors and patterns

Overview

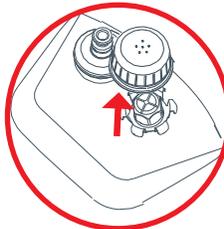


Anti-block Shield



To install:

Position the anti-block shield in place and push down



To remove:

Using your thumb, push the side of the anti-block shield towards the lid rim and lift up with some effort. The anti-block shield should pop out

Controls & Features

The control panel of your Instant Pot® Viva consists of an LED display, cooking program keys, operation keys, +/- keys to adjust time, a Keep Warm key and a Cancel key.



Control Panel for the Viva

Instant Pot® is a programmed smartcooker that has preset cooking times for different food ingredients and cooking methods. It also remembers your most recent settings per cooking program for a more personalized cooking experience.

To return to the factory default settings, press Cancel to return the pressure cooker to standby mode displaying OFF, then:

1. For individual smart programs reset, press and hold the cooking program key until the pressure cooker beeps
or
2. For full factory reset, press and hold the Cancel key until the pressure cooker beeps.

Controls & Features

The Pressure Level key toggles between High and Low pressure settings for pressure cooking programs

Sound ON/OFF
Press and hold the - Key for 3 seconds to turn sound OFF.
Press and hold the + key for 3 seconds to turn sound ON

The Delay Start key sets the delay time before a cooking program starts.



The Keep Warm key turns the Auto Keep Warm function ON and OFF

The Cancel key ends a cooking program at any time, or resets the cooker to factory default settings by pressing and holding this key until the cooker beeps

Pressure Cooking Programs - Working Pressure

Low Pressure: 5.8 - 7.2 psi (40 - 50 kPa); High Pressure: 10.2 - 11.6 psi (70 - 80 kPa)
Working Temperature: 115°C - 118°C (239°F ~ 244°F)

Non-Pressure Cooking Programs

Keep Warm function: 63 - 78°C (145 - 172°F)

Slow Cook function: Less mode: 82-87.8°C / 180-190°F
Normal mode: 87.8-93°C / 190-200°F
More mode: 93-99°C / 200-210°F

Sauté function: Less mode: 135 -150°C (275 -302°F)
Normal mode: 160 -176°C (320 -349°F)
More mode: 175 - 210°C (347 - 410°F)



The Pressure Level key has no effect on non-pressure cooking programs: Slow Cook, Sauté and Yogurt.

Smart Programs

Programs	Modes	Suggested Uses	Notes for Users
Soup Broth	Less	Soup without meat.	The soup/broth remains clear due to lack of boiling motion under pressure cooking.
	Normal	Soup with meat.	
	More	Rich bone broth.	
Meat Stew	Less	Soft texture.	Choose different modes based on the meat texture desired.
	Normal	Very soft texture.	
	More	Fall-off-the bone meat texture.	
Bean Chili	Less	Less soft texture.	Choose different modes based on the bean texture desired.
	Normal	Soft texture.	
	More	Very soft texture.	
Egg	Less	Soft boiled eggs.	Preset times are intended for extra large eggs. Adjust cooking time to account for different egg sizes.
	Normal	Medium boiled eggs.	
	More	Hard boiled eggs.	
Slow Cook	Less	Corresponds to Low setting in some temperature controlled slow cookers.	Non-pressure cooking program. You may also use the Instant Pot® glass lid as an option.
	Normal	Corresponds to Medium setting in some temperature controlled slow cookers.	
	More	Corresponds to High setting in some temperature controlled slow cookers.	
Rice	Less	Al dente white rice.	Automated cooking program. LED displays 'Auto'. The +/- keys will not work in this program.
	Normal	Normal texture white rice.	
	More	Softer texture white rice.	
Multigrain	Less	Wild rice, brown rice, mung beans, etc.	Choose different modes based on the type of grains and the desired texture.
	Normal	Wild rice, brown rice, mung beans, etc.	
	More	Tough grains or a mixture of grains and beans.	Program includes 45 minutes of warm water soaking time prior to 60 minutes of pressure cooking.

Smart Programs

Programs	Modes	Suggested Uses	Notes for Users
Porridge	Less	Oatmeal.	⚠ WARNING Do not use Quick Release as thick liquid will spatter out and block the steam release valve.
	Normal	White rice porridge/congee.	
	More	Rice porridge/congee with various rices and beans.	
Steam	Less	Vegetables.	Use the steam rack provided to elevate food above the water. Use Quick Release method to prevent food from overcooking.
	Normal	Fish and Seafood.	
	More	Meat.	
Sauté (Brown)	Less	Simmering, thickening and reducing liquids.	⚠ WARNING Do not have the lid on when sautéing. Maximum time is 30 minutes as a safety precaution.
	Normal	Pan searing.	
	More	Stir-frying or browning meat.	
Sterilize	Less	Pasteurization of dairy products.	No pressure hot water bath canning at ~83°C/181.4°F. **see note below**
	Normal	Sterilization of utensils and canning of acidic fruits and vegetables.	Low pressure hot water bath canning at ~110°C/230°F. **see note below**
	More	Sterilization of utensils and canning of acidic fruits and vegetables.	High pressure hot water bath canning at ~115°C/239°F. **see note below**
Yogurt	Less	Jiu Niang, a sweet fermented glutinous rice dessert.	Default fermentation time is 24:00 hours. You can adjust time based on your recipe.
	Normal	Fermenting milk when making yogurt.	'Yogt' will be displayed on the screen when completed.
	More	Pasteurizing milk when making yogurt.	'boil' will be displayed on the screen.
Pressure Cook	Less	Manual programming of pressure level and cooking time according to your favourite recipes or cooking habits.	Press the Pressure Level key to adjust pressure levels and the +/- keys to change cooking time.
	Normal		
	More		
Cake	Less	Lighter moist cakes.	Adjust cooking time for different recipes.
	Normal	Denser moist cakes.	
	More	New York style cheesecakes.	

Please refer to 'USDA Complete Guide to Home Canning' for details. The Viva has not been tested by USDA for food safety in pressure canning.

Getting Started

- 1 Read warning cards and warning labels. Remove all packaging materials and removable warning cards from the cooker and accessories.
- 2 Clean the inner pot, lid and accessories with water and detergent before the first use.
- 3 Install the condensation collector at the rear of the cooker by aligning the top of the collector with the guides on the cooker and press in.



- 4 Place the steam release handle on the lid.



The steam release handle does not lock tight into the lid but will fit loosely.

Getting Started

Before using your Instant Pot®:

- 1 To remove the lid, hold the handle, turn the lid counterclockwise and lift.



- 2 Remove the inner pot from the cooker.
- 3 Add food and liquids to the inner pot as the recipe directs. If required, place the steam rack on the bottom of the inner pot first. Always add at least 18 fl oz / 500 mL of liquid for minimum liquid requirement unless otherwise directed by your recipe.
- 4 Wipe the outside of the inner pot dry. Make sure there is no food debris on the bottom side of the inner pot nor on the cooking element.
- 5 Put the inner pot back into the cooker. Rotate slightly to ensure that it is seated correctly.
- 6 Make sure the sealing ring is completely set in the groove on the inside of the sealing ring rack. Ensure there is no deformation on the sealing ring rack. Do not attempt to repair a deformed ring rack. Please contact the customer care team.
- 7 To place lid, reverse Step 1. Place the lid on the cooker, align the ▼ mark on the lid with the 🔓 ▲ (unlock) mark and turn clockwise to the 🔒 ▲ (lock) mark.

Initial Test Run



- Make sure the steam release valve, float valve and anti-block shield are clean and free of debris.
- After putting the lid on, make sure the float valve on lid top drops down.
- Do not put the lid on for the Sauté program.



Initial Test Run

To familiarize yourself with the Instant Pot® and check if the cooker is working properly:

- 1 Add 3 measuring cups of water into the inner pot (~25 fl oz / 750 mL).
- 2 Close the lid. Turn the steam release handle to Sealing position.
- 3 Press the Steam button and press the + / - keys to adjust time to 2 minutes.



The preheating cycle will start after 10 seconds and the cooker will display On. Traces of steam will release until the float valve pops up. The Steam program will begin when working pressure is reached. After the cooking cycle has completed, the cooker will beep and switch to Keep Warm mode if the Auto Keep Warm function is ON.

If you have any questions or concerns, please refer to the troubleshooting guide or contact the Customer Care Team.

Initial Test Run

The following are all pressure cooking programs: Soup/Broth, Meat/Stew, Bean/Chili, Egg, Rice, Multigrain, Porridge, Sterilize, Steam, and Pressure Cook.

WARNING

Do not fill the inner pot more than $\frac{2}{3}$ full. For food that expands during cooking such as rice or dried vegetables, do not fill the inner pot more than $\frac{1}{2}$ full.



After the cooking process has started, you can press Cancel at any time to end the program. The cooker then goes to standby mode.

- 1 Follow the steps in “Getting Started”.
- 2 Position the steam release handle to Sealing.



- 3 Connect the power cord. The LED displays OFF, indicating that the cooker is in standby mode.



- 4 Select a pressure cooking program: Soup/Broth, Meat/Stew, Bean/Chili, Egg, Rice, Multigrain, Porridge, Sterilize, Steam, or Pressure Cook.

Pressure Cooking

5 Optionally, personalize pressure cooking programs as follows:

To do this	Press this button...	Followed by these steps...
Change the cooking time	Cooking Program Key	Select between three preset cooking times, Less, Normal and More by pressing the cooking program key repeatedly
	+ / -	Add/subtract time; press and hold for faster changes
Change the cooking pressure	Pressure Level	Select either High or Low
Set the delayed cooking time	Delay Start	1. Use the + / - buttons to set the hours 2. Press Delay Start again 3. Use the + / - buttons to set the minutes

6 10 seconds after choosing the settings, the cooker beeps 3 times and displays On to indicate that the cooker has entered preheating cycle. If using Delay Start, the Delay Start light indicator will light up and 10 seconds after selecting this program, the delayed cooking time count down will begin. When count down is finished, the cooker will display On for the preheating cycle. Depending on the amount of food and its temperature, the preheating cycle can last from a few minutes to 40 minutes or more . As the cooker heats up and pressure builds, the float valve rises. When working pressure is reached, the cooker enters the pressure cooking cycle and displays the remaining cooking time.

When the cooking cycle has finished, the cooker beeps and enters the Keep Warm mode if the Auto Keep Warm function is turned ON. The LED displays the elapsed time (such as L0:02). If Cancel is not pressed, the cooker will turn OFF after 10 hours.



**Users can switch Auto Keep Warm ON/OFF, as well as adjust pressure level and cooking time at any time during the cooking process.

Pressure Cooking

- 7 Release the pressure using one of the following methods (refer to recipe):

Natural Release: Allow the cooker to cool down naturally until the float valve drops down. This may take 10 to 40 minutes, or even more, depending on the amount of food in the cooker. Place a wet towel on the metal part of the lid to speed up cooling (do not cover the steam release).

Quick Release: Turn the steam release handle to the Venting position to let steam out until the float valve drops down. Never pull out the steam release handle while releasing steam, as escaping steam is extremely hot and can cause scalding. When cooking food with large liquid volume or starch content, immediately turn the steam release handle back to the Sealing position at the first sign of spattering. Quick Release should ALWAYS be closely attended.

WARNING



Do not place hand over steam release valve



Do not lean face over cooker when it is in operation or releasing steam/pressure

- 8 Press Cancel. The LED displays OFF, indicating that the cooker is in standby mode. Make sure the float valve is down before opening the lid.

Non-Pressure Cooking

The following are all non-pressure cooking programs: Sauté, Slow Cook, Yogurt, and Keep Warm.

Sauté

- 1 Connect the power cord. The LED displays OFF, indicating that the cooker is on standby.
- 2 Select the Sauté program.
- 3 To change the cooking temperature, press Sauté key repeatedly to toggle between Less (for simmering or thickening sauce), Normal (for regular browning), and More (for stir-frying or blackening meat).

10 seconds after choosing the settings, the cooking process will start. The cooker will beep 3 times and the LED displays On to indicate that the cooker has entered the preheating cycle. When the working temperature is reached, the LED displays Hot.



- 4 Add food to the inner pot and sauté.
- 5 When you have finished sautéing the food, press Cancel. The LED displays OFF, indicating that the cooker is in standby mode.

⚠ WARNING

- Do not use the pressure cooker lid during Sauté program. There will be warning alerts and the display will flash.
- As a safety precaution, the cooker automatically enters standby mode after 30 minutes if you have not pressed Cancel.

Non-Pressure Cooking

Slow Cook

- 1 You may use the Instant Pot® glass lid as an option. If using the pressure cooking lid, make sure the steam release handle is turned to Venting.



- 2 Connect the power cord. The LED displays OFF, indicating that the cooker is on standby.
- 3 Select the Slow Cook program.
- 4 Optionally, modify the slow cooking program as follows:

To do this	Press this button...	Followed by these steps...
Change the cooking time	+ / -	Add / subtract time
Change the cooking temperature	Cooking Program Key	Select between three preset cooking temperatures, Less, Normal and More by pressing the cooking program key repeatedly
Set the delayed cooking time	Delay Start	1. Use the + / - buttons to set the hours 2. Press Delay Start again 3. Use the + / - buttons to set the minutes

10 seconds after choosing the settings, the cooking program will start. The cooker will beep 3 times and the cooker will enter the cooking cycle. The LED will display the remaining cooking time. If using Delay Start, the Delay Start light indicator will light up and 10 seconds after selecting this program, the delayed cooking time count down will begin.

When count down is finished, the cooking time begins.

Non-Pressure Cooking

- 5 When the cooking cycle has finished, the cooker will beep and enter the Keep Warm mode if the Keep Warm program is turned ON. The LED will display the elapsed time (such as L0:02). If Cancel is not pressed, the cooker will turn OFF after 10 hours.
- 6 If the lid is on, remove it by turning counterclockwise and lifting.
- 7 Press Cancel. The LED displays OFF, indicating that the cooker is in stand-by mode.

Yogurt

- 1 Pasteurize Milk
 - a) Add milk to the inner pot.
 - b) Select the Yogurt program.
 - c) Press the Yogurt key to toggle to the More mode. 10 seconds after choosing the settings, the heating process will begin. The cooker will beep 3 times and the LED will display boiL.
 - d) When finished, the cooker will beep and the LED will display Yogt.



If making yogurt in smaller containers: add 1 cup / 250 ml of water to the inner pot, place the steam rack in the inner pot and put the containers on top of the steam rack, close the lid, select the Steam program and use the + / - buttons to set time to 2 minutes. Make sure the steam release handle is in Sealing position when running the Steam program as this is a pressure cooking program. When complete, use the natural release method (page 15) and continue with steps 2 to 4.

*The advantages of pasteurizing milk are to 1) kill pathogens and harmful bacteria, and 2) denature milk proteins for easier absorption by the body.

Non-Pressure Cooking

2 Cool Milk

- Remove the inner pot and place it on a wire rack.
- Allow the milk to cool to 115°F/46°C. Test the milk temperature with a thermometer.

3 Add Starter Culture

- Add starter culture to the warm milk in the inner pot.
- Replace the inner pot and close the lid.



The steam release handle can be left in Venting or Sealing position.

4 Ferment Yogurt

- Select the Yogurt program and adjust to Normal mode.
- Press +/- to set fermentation time.
- When finished, the cooker will beep and the LED will display Yogt.



Usage Tips

WARNING

- Extreme caution should be taken when moving the steam release handle to the Venting position. Keep hands and face away from the steam release openings. Failure to comply may result in scalding or serious injury.
- Do not attempt to open the lid until pressure inside the cooker is completely released. As a safety feature, until the float valve drops down the lid is locked and cannot be opened. Do not force lid open.
- When opening the lid, the inner pot may adhere to the lid. This is caused by vacuum due to cooling. Make sure the steam release handle is in the Venting position and all the steam is released.
- If the float valve is stuck, move the steam release handle to the Venting position. Once all the steam is released, push the float valve down with a pen or long utensil.
- Always add at least 18 fl oz. / 500 mL of water or other liquids so enough steam can be generated to cook under pressure. These include cooking sauces, wine, beer, stocks, juices of fruits and vegetables. Oils, oil-based sauces and thick cooking sauces do not have enough water content and will not account for the required liquid volume.
- Time to pressure and cooking time will vary according to the temperature and quantity of the ingredients. Frozen food will take a longer amount of time to come to pressure.
- Allow sufficient cooling down time before serving.
- The Delay Start program is not recommended for porridge, oatmeal or other foamy and thick liquids. Cooking progress should be monitored when cooking these foods.

Care & Cleaning

Part	Cleaning Method			Cleaning Tip
	Dishwasher Safe	Hand Wash (submerged)	Wipe Clean (damp cloth)	
Accessories <ul style="list-style-type: none"> • steam rack • soup spoon • rice paddle • rice measuring cup 				<ul style="list-style-type: none"> • Never use harsh chemical detergents, scouring pads, or powders on any of the unit's parts or components
Small Parts <ul style="list-style-type: none"> • anti-block shield • sealing ring • steam release handle • float valve • float valve silicone cap • condensation collector 				<ul style="list-style-type: none"> • All small parts should be removed once every few cooking cycles for routine cleaning, and any time there is visible food debris • Store sealing rings in a well ventilated area to decrease the residual odor of flavourful meals
Detachable Cord				<ul style="list-style-type: none"> • Do not clean the prongs of the detachable cord • Do not submerge the detachable cord in water
Inner Pot				<ul style="list-style-type: none"> • Do not use abrasive cleaners or scouring pads on the inner pot • More acute hard water staining may require a vinegar dampened sponge and some scrubbing to remove • If there is tough or burned food residue at the bottom, soak in hot water for a few hours for easy cleaning
Lid				<ul style="list-style-type: none"> • Ensure to remove all the small parts before dishwashing • Wash with hot water and mild dish soap and allow to air dry • Make sure to drain all remaining water from lid cover by holding the lid vertically and turn the lid with half a circle
Cooker Base				<ul style="list-style-type: none"> • Wipe the cooker base rim and empty the condensation collector after each use • Never use harsh chemical detergents, scouring pads, or powders on any of the unit's parts or components



Ensure the heating element remains dry at all times.



DO NOT immerse the cooker base in water or attempt to cycle through dishwasher.

Troubleshooting

If you experience any problems with the cooker, need technical assistance or product return information, please contact the Instant Pot support team using the methods below:

- Create a support ticket: www.InstantPot.com/support/
- Email: support@instantpot.com
- Call 1-800-828-7280 ext 2 for the customer care team.

You can also find tips, videos and FAQs on www.InstantPot.com/faq/

The issues in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting the support team.

Problem	Possible reason	Solution
Difficulty with closing the lid	Sealing ring not installed properly	Position the sealing ring
	Float valve in the popped-up position	Slightly press the float valve downward
Difficulty with opening the lid	Pressure inside the cooker	Position the steam release handle to the venting position to release the internal pressure. Open the lid after the pressure is completely released
	Float valve stuck at the popped-up position	Ensure steam is completely released by turning steam release handle to Venting position, Press the float valve lightly with a long utensil. Open the lid cautiously and clean the float valve and lid before the next use.
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

Troubleshooting

Problem	Possible reason	Solution	
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 "Getting Started" section	
Steam comes out from the steam release valve non-stop	Steam release valve not in sealing position	Turn the steam release handle to the sealing position	
	Pressure control fails	Contact support	
Display 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	
Display remains blank after connecting the power cord	Bad power connection or no power	Inspect the power cord to ensure a good connection, check if the power outlet is active	
	Cooker's electrical fuse has blown	Contact support	
All LCDs flash with a code appearing on screen and the warning beep is ON	C1	Faulty temperature sensor	Contact support
	C2	Faulty temperature sensor	Contact support
	C5	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	Faulty pressure sensor	Contact support
	C6H	Faulty HIGH pressure sensor	
	C6L	Faulty LOW pressure sensor	
Rice is half cooked or too hard	Too little water	Adjust dry rice and water ratio according to recipe	
	Lid opened too early	After cooking cycle completes, leave the lid on for 5 more minutes	
Rice is too soft	Too much water	Adjust dry rice and water ratio according to recipe	

Troubleshooting

Problem	Possible reason	Solution
The cooker beeps 5 times and displays 'burn' message after the cooking program started.	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
Occasional ticking or light cracking sound	The sound of power switching and expanding pressure board when changing temperature	This is normal
	Bottom of the inner pot is wet	Wipe bottom of the inner pot dry before cooking
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 or missing	Replace the float valve silicone ring
Self-diagnosed Warning Displays	The word "Food burn" is displayed because food is burnt on inner pot	Remove food from cooker and deglaze inner pot, then reintroduce food
	The word "no pr" is displayed because there is not enough pressure	Add a minimum 1.5 cups (375 mL) of a thin liquid to the inner pot
	The word "PrSE" is displayed because of excess pressure.	If pressure has not fully released after 60 minutes contact the Customer Care Team.
	The word "Lid" is displayed because lid is not placed properly	Make sure the lid is closed properly. Do not use the lid during the Sauté Smart Program

Warranty

Limited Warranty

This Limited Warranty is effective for one year from the date of original consumer purchase. Proof of original purchase date and, if requested by an authorized representative of Double Insight Inc ("DI"), return of your appliance, is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with written instructions attached to or furnished with the appliance, DI will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship or (ii), replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase.

This Limited Warranty extends only to the original purchaser and use of the appliance in the United States of America and Canada. This warranty does not cover units that are used outside of the United States of America and Canada.

Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and will void this Limited Warranty. This Limited Warranty does not apply in respect of any appliance or any part thereof that has been altered or modified from its factory settings unless such alterations or modifications were expressly authorized by a DI representative.

Limitation and Exclusions

The liability of DI, if any, for any allegedly defective appliance or part shall in no circumstances exceed the purchase price of a comparable replacement appliance.

This Limited Warranty does not cover:

1. Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God or repair by anyone unless directed by a DI Representative;
2. Repairs where your appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions; or
3. Use of unauthorized parts and accessories, or repairs to parts and systems resulting from unauthorized repairs or modifications made to this appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by you.

Disclaimer of Implied Warranties

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

Some states or provinces do not allow for the exclusion of implied warranties of merchantability or fitness, so this limitation may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law.

Disclaimer of Representations Outside of Warranty

DI makes no representation about the quality, durability, or need for service or repair of this appliance other than the representations contained in this warranty.

Limitation of Remedies; Exclusion of Incidental and Consequential Damage

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE APPLIANCE REPAIR OR REPLACEMENT AS PROVIDED HEREIN. DI SHALL NOT BE LIABLE FOR INCIDENTAL 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, PERSONAL INJURY, LOSS OF PROPERTY, LOSS OF REVENUES OR PROFITS, LOSS OF ENJOYMENT OR USE, COSTS OF REMOVAL, INSTALLATION OR OTHER CONSEQUENTIAL DAMAGES OF WHATSOEVER NATURE.

Warranty

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. In these states and provinces, DI will only be liable to you for damages that it is expressly required to be liable to you under applicable law.

Warranty Registration

Please visit <http://instantpot.com/support/register/> to register your new Instant Pot® and validate your warranty within thirty (30) days of purchase. You will be asked to provide the store name, date of purchase and model number (found on the base of your Appliance) along with your name and address. The registration will enable us to keep you up to date with product developments, recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understand the instructions for use, and warnings set forth in the accompanying instructions.

Warranty Service

To obtain service under this warranty, please contact our Customer Service Department by phone at 1-800-828-7280 or by email to support@instantpot.com. You can also create a support ticket online at www.InstantPot.com/support. If we are unable to resolve the problem, you may be asked to send your appliance to the Appliance Service Department for quality inspection.

DI is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance from Canada or within the 48 contiguous states and the District of Columbia of the United States of America, as provided herein. When returning your appliance, please include your name, address, phone number, proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

Instant Pot®

The Instant Pot® Products



Lux
3, 6, 8 Quart

Duo
3, 6, 8 Quart

Max
6 Quart

Duo Plus
3, 6, 8 Quart

Ultra
3, 6, 8 Quart

Tools for a New Lifestyle

*The NPD Group Inc., Retail Tracking Service, Cookers Category, Dollar Sales, USA & Canada, Latest 52 Wks ending Dec, 2017.

Instant Pot®

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