

get started

INSTANT POT®
6QT MULTI-COOKER
USER MANUAL

Instant®

Welcome

to your new Instant Pot® Multi-Cooker!

This Instant Pot Multi-Cooker can help you cook healthy, delicious meals more easily and in less time. We hope you fall in love with Instant Pot cooking and enjoy it in your kitchen for years to come!

Get started with your new Multi-Cooker!



CONTENTS

Important safeguards	2
What's in the box	7
Using your Multi-Cooker	9
Status messages	10
Initial setup	12
Using the lid	20
How to release steam	22
Pressure cook	23
Slow Cook	26
Sauté	28
Yogurt	29
Sous Vide	31
Cleaning	33
Troubleshooting	34
Error codes	36
Replacement parts	37
Learn more	38
Warranty	39

IMPORTANT SAFEGUARDS

⚠ WARNING

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

READ ALL INSTRUCTIONS

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

Placement

- **DO** place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.
- **DO** make sure all parts are dry and free of food debris before placing the inner cooking pot on the cooker base.
- **DO NOT** place the appliance or power cord on or close to a gas or electric stovetop or oven. **NEVER** use the appliance on your stove.
- **DO NOT** use the appliance near water, an external heat source or flame.
- **DO NOT** use outdoors. Keep out of direct sunlight.
- **DO NOT** place on anything that may block the vents on the bottom of the appliance.

General Use

The removable inner cooking pot is extremely hot during use and can be extremely heavy when full of ingredients.

- **DO** use oven mitts when handling the inner cooking pot and removing accessories.
- **DO** place hot accessories on a heat-resistant surface or cooking plate.
- **DO** use care when lifting the cooking pot from the cooker base to avoid burn injury.
- **DO** use extreme caution when the cooking pot contains hot food, hot oil or other hot liquids.
- **DO** use only the Instant Pot lid that came with this cooker base. Using any other pressure cooker lids may cause personal injury and/or property damage.

⚠ WARNING

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- **DO NOT** use the appliance without the removable inner cooking pot installed.
- **DO NOT** touch the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot. Only use the appliance's side handles for carrying or moving.
- **DO NOT** use this appliance for deep frying or pressure frying with oil.
- **DO NOT** move the appliance while it is in use and use extreme caution when disposing of hot grease.
- **DO NOT** allow children or persons with reduced physical, sensory or mental capabilities to operate this appliance. Close supervision is necessary when any appliance is used by or near children and persons with reduced physical, sensory or mental capabilities. Children should not play with this appliance.
- **DO NOT** use the appliance for anything other than household use. It is not intended for commercial use.
- **DO NOT** leave the appliance unattended while in use.

Pressure Cooking

This appliance cooks under pressure. Allow the appliance to depressurize naturally or release all excess pressure before opening.

Failure to follow these instructions may result in burns, personal injury and/or property damage.

- **DO** make sure the appliance is properly closed before operating.
- **DO** check that the steam release valve is installed properly.
- **DO** use the pressure cooking lid when pressure cooking.
- **DO** turn the appliance off if steam escapes from the steam release valve and/or float valve in a steady stream for longer than 3 minutes. If steam escapes from the sides of the lid, turn the appliance off. Once steam stops, pressure is released and the cooker has cooled, carefully make sure the sealing ring is properly installed.
- **DO** ensure the sealing ring is in good condition and installed properly.
- **DO** check the steam release valve, steam release pipe, anti-block shield and float valve for clogging before use.
- **DO NOT** remove the pressure cooking lid with unprotected hands.

⚠ WARNING

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- **DO NOT** attempt to force the lid off the Instant Pot cooker base.
- **DO NOT** move the appliance when it is pressurized.
- **DO NOT** cover or obstruct the steam release valve and/or float valve with cloth or other objects.
- **DO NOT** attempt to open the appliance until it has depressurized, and all internal pressure has been released. Attempting to open the appliance while it is still pressurized may lead to sudden release of hot contents and may cause burns, personal injury and/or property damage.
- **DO NOT** place your face, hands or exposed skin over the steam release valve or float valve when the appliance is in operation or has residual pressure, and do not lean over the appliance when removing the lid.

Overfill During Pressure Cooking

Overfilling may cause a risk of clogging the steam release pipe and valve, developing excess pressure.

- **DO NOT** fill the inner cooking pot over the line labeled 'PC MAX' or 'Max PC Fill'.
- **DO NOT** fill the inner cooking pot over the line labeled '1/2' when cooking foods that expand during cooking such as rice, dried beans or dried vegetables.
- **DO** be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth and sputter, and clog the steam release pipe and valve. **DO NOT** fill the inner cooking pot over the line labeled '1/2' when cooking these foods.
- **DO NOT** place oversized foods into the inner cooking pot as they may cause risk of fire, personal injury and/or property damage.

Accessories

- **DO** use only accessories or attachments authorized by Instant Pot Brands. The use of parts, accessories or attachments not recommended by the manufacturer may cause a risk of electric shock or other personal injury, fire and/or property damage.

⚠ WARNING

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- **DO** use only an authorized Instant Pot inner cooking pot to reduce the risk of pressure leakage.
- **DO** only replace the sealing ring with an authorized Instant Pot sealing ring to prevent personal injury, property damage, and/or damage to the appliance.
- **DO NOT** use the included accessories in a microwave, toaster oven, convection or conventional oven, on a ceramic, electric or gas cooktop, or with an outdoor grill.

Care and Storage

- **DO** let the appliance cool to room temperature before cleaning or storage.
- **DO NOT** store any materials, other than the inner cooking pot, in the cooker base when not in use.
- **DO NOT** place any combustible materials in the cooker base, such as paper, cardboard, plastic, Styrofoam or wood.

Power Cord

A short power-supply cord is used to reduce the hazards resulting from grabbing, entanglement or tripping. **WARNING:** Hot spilled food can cause serious burns.

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

This appliance has a 3-prong grounding plug.

To reduce the risk of electric shock:

- **ONLY** plug the power cord into a grounded electrical outlet.
- **DO NOT** remove the grounding prong on the electrical plug.
- **DO NOT** use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

If the unit includes a detachable power cord:

- To connect, always attach the power cord to the appliance first, then plug the power cord into the wall outlet.

⚠ WARNING

Electrical Cautions

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

To protect against electrical shock:

- To disconnect, select **Cancel**, then remove plug from power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. **NEVER** pull from the power cord.
- **DO** regularly inspect the appliance and power cord for any signs of damage or fraying.
- **DO NOT** operate the appliance if the power cord or plug is damaged, or after the appliance malfunctions or is dropped or damaged in any manner. For assistance, contact Consumer Care by email at **support@instantpot.com**.
- **DO NOT** attempt to repair, replace or modify components of the appliance, as this may cause electric shock or other personal injury, fire and/or property damage, and will void the warranty. For assistance, contact Consumer Care by email at **support@instantpot.com**.
- **DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.
- **DO NOT** put liquid or food of any kind into cooker base without the inner cooking pot.
- **DO NOT** immerse the power cord, plug or the appliance in water or other liquid.
- **DO NOT** clean the appliance by rinsing it under a faucet.
- **DO NOT** use the appliance in electrical systems other than 120 V ~ 60 Hz for North America.

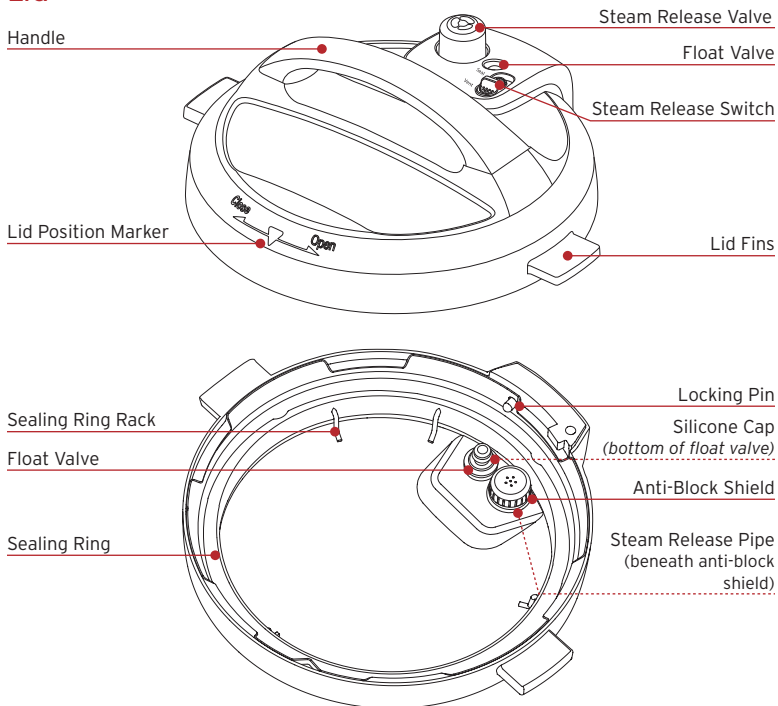
SAVE THESE INSTRUCTIONS

⚠ WARNING

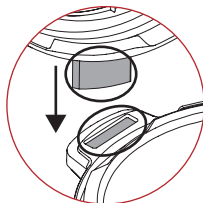
Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

WHAT'S IN THE BOX

Lid

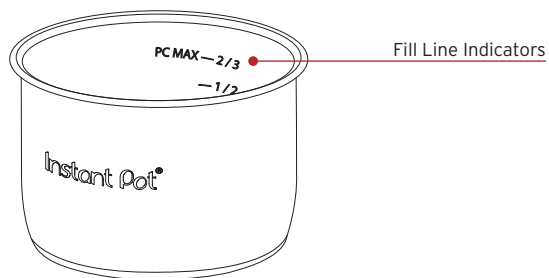


Stand the lid up in the base handles to keep it off your countertop. Insert the left or right lid fin into corresponding slot in the multi-cooker base handles to stand it up and save some space.

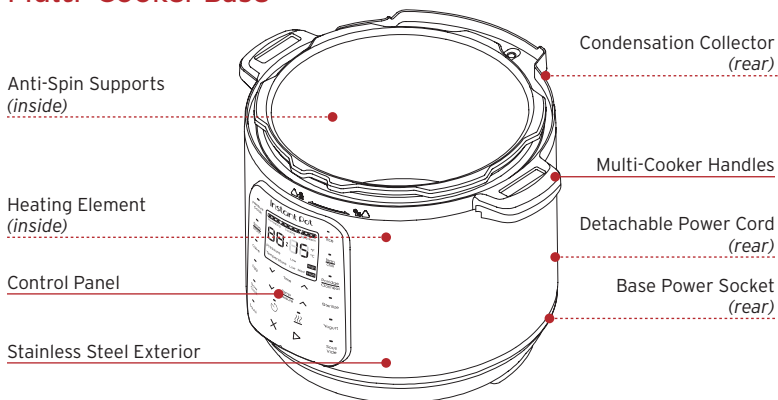


Illustrations are for reference only and may differ from the actual product.

Stainless Steel Inner Cooking Pot

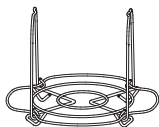


Multi-Cooker Base

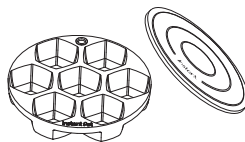


Included Parts + Accessories

Stainless Steel Steam
Rack with Handles



Silicone Egg Bite/Muffin Pan
with Lid

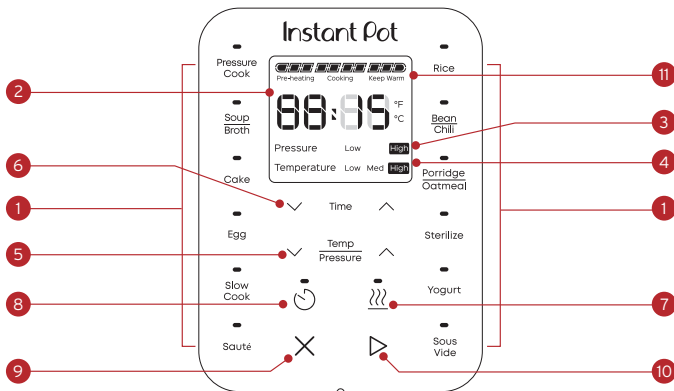


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USING YOUR MULTI-COOKER

Control Panel

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



1. Smart Programs
 - Pressure Cook
 - Soup/Broth
 - Cake
 - Egg
 - Slow Cook
 - Sauté
 - Rice
 - Bean/Chili
 - Porridge/Oatmeal
 - Sterilize
 - Yogurt
 - Sous Vide
2. Time display
 - Shows the time in HH:MM format.
 - Counts up or down, depending on the Smart Program.
 - Also displays temperature in °C (Celsius) or °F (Fahrenheit) during Sous Vide.*
3. Pressure
 - When lit, shows the pressure level selected
4. Temperature
 - When lit, shows the temperature selected: Low, Med or High
5. Temp / Pressure buttons
6. √ / ^ Time buttons
7. Keep Warm
 - Light shows ON
8. Delay Start
 - Light shows ON
9. Cancel
10. Start
11. Cooking progress bar

Cooking progress bar

1. **Preheating:** cooker is heating to the set temperature. Display shows cooking time.
2. **Cooking:** cooker has started the Smart Program. Display counts down cooking time.
3. **Keep Warm:** turns on automatically after cooking stops. When done, display shows **End**.

STATUS MESSAGES

OFF	The Instant Pot is in standby mode.
Lid	The lid is not on the unit or is not properly secured.
On	The Instant Pot is Pre-heating .
boil	The Yogurt Smart Program is in the process of pasteurizing milk (i.e., the Yogurt Smart Program is set to High).
Hot	The Sauté or Sous Vide Smart Program has reached the ideal cooking temperature and ready to add food.
88:88	Display shows one of the following: • Smart Program: cooking time remaining • Delay Start: time until Smart Program starts • Keep Warm: time food has been warming
End	The Smart Program has finished and Keep Warm is off.
Food burn	The cooker may be overheating due to insufficient liquid. See Troubleshooting .

Turning the sound On or Off

Turn sound off

Press and hold **Time Down** ∨ for 5 seconds.

The display will show **SOFF**

Audible safety alerts (beeps) cannot be turned off.

Turn sound on

Press and hold **Time Up** ∧ for 5 seconds. The display will show **S On**.

Cancel cooking

When in Preheating, Cooking or Keep Warm modes, press ✕.

The message display shows **OFF**.

Choosing the temperature scale

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

1. When the unit is in Ready mode, the display shows **OFF**. Press and hold the **Temp Up** ∧ and **Down** ∨ buttons together for 5 seconds.
2. The display shows **Unit F** or **Unit C**.
3. Repeat as needed.

Cooking temperature will now show in the scale you chose.

Reset unit to original settings

Reset individual programs

- With the cooker in Off mode, press and hold one program button for over 3 seconds. The message display shows **OFF**.

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

Reset all program settings

- With the cooker in Off mode, press and hold ✕ for over 3 seconds. The message display shows **OFF**.

The unit's settings are restored to the factory default.

INITIAL SETUP

Clean before use

4. Wash the **inner cooking pot** with hot water and mild dish soap. Rinse and use a soft cloth to dry the outside. Or you can wash the **inner cooking pot** in the dishwasher.
5. Wipe the heating element inside the **multi-cooker base** with a soft cloth to ensure there are no stray packaging particles.
6. Install the **condensation collector**. See the instructions below.

Setting up the condensation collector

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

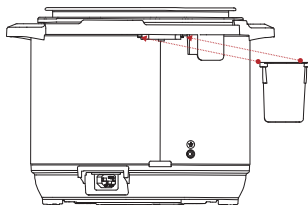
Remove the condensation collector

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

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

Install the condensation collector

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



Using the Sealing Ring

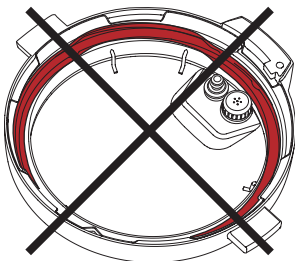
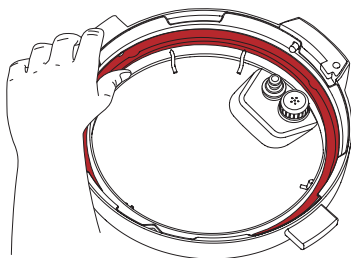
When the pressure cooking lid is closed, the sealing ring installed on the underside of the lid creates an air-tight seal between the lid and the multi-cooker base.

- The sealing ring must be installed before using the cooker and should be cleaned after each use.
- Sealing rings stretch over time with normal use. To keep your product safe, replace the sealing ring every 12 to 18 months.

Replace sooner if you notice stretching, deformation, or damage.

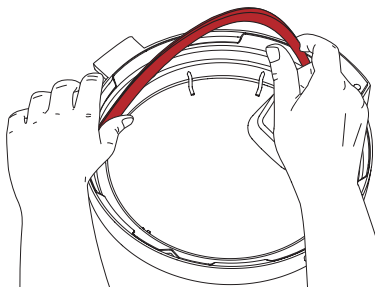
Install the Sealing Ring

1. Place the **sealing ring** over the **sealing ring rack** and press it into place. Press down firmly to ensure there is no puckering.
2. The **sealing ring** should be snug and should not fall out when the **lid** is turned over.



Remove the Sealing Ring

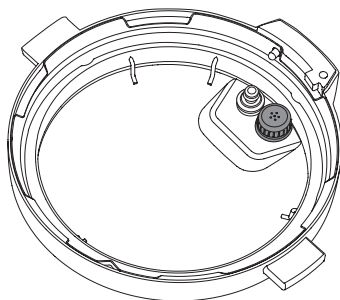
1. Grip the edge of the **sealing ring** and pull it out from behind the **sealing ring rack**.
2. Inspect the **rack** to ensure it is secured, centered, and at an even height all the way around the **lid**. If the **sealing ring rack** is deformed, do not try to repair it.



Anti-block shield

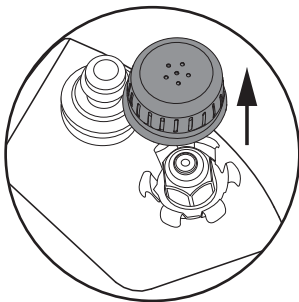
The anti-block shield prevents food particles from coming up through the steam release pipe, assisting with pressure regulation.

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



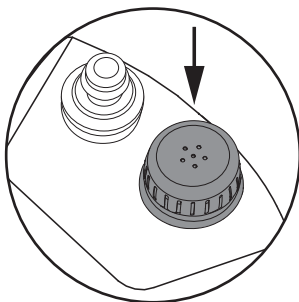
Remove the Anti-Block Shield

Turn the lid over and hold it securely with one hand. Use the other hand to grasp the **anti-block shield** with your fingers and pull firmly until it pops off the prongs underneath.



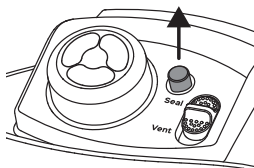
Install the Anti-Block Shield

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

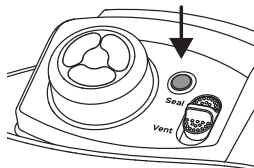


Float valve

The float valve is a visual indication of whether there is pressure in the cooker (pressurized) or not (depressurized). These parts must be installed before use.



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

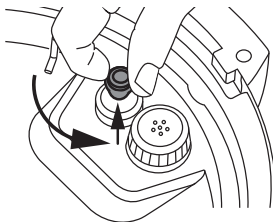


Depressurized
The float valve has descended, and the top is flush with the lid.

How to remove the Float Valve from the Lid

Place one finger on the flat top of the **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**.

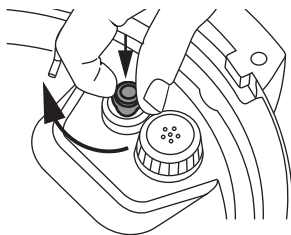


How to install the Float Valve

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.

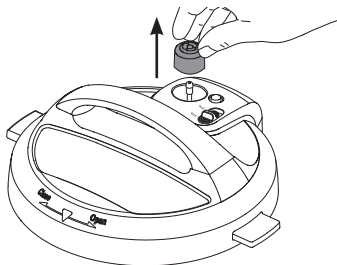
DO NOT touch the float valve during use.



Steam release valve

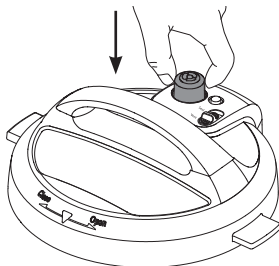
Remove the steam release valve

1. Pull the **steam release valve** up and off the **steam release pipe**.
2. The **steam release valve** must be installed before using the cooker.



Install the steam release valve

1. Place the **steam release valve** on the **steam release pipe** and press down firmly.
2. 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.



Plug in cord

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

Test run

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

To perform a test run:

1. Add 3 cups (750 ml) water to the **inner cooking pot**.
2. Place the **inner cooking pot** into the **multi-cooker base**.
3. Place the **lid** on top of the **multi-cooker base** and lock the **lid**.

See 'Using the Lid' on page 20

4. Press **Pressure Cook** on the **control panel**.
5. Press the $\vee$ / $\wedge$ Time buttons to set the cooking time to 5 minutes (**00:05**).

Adjustments are saved when a Smart Program starts, so the next time you use Pressure Cook, it will default to 5 minutes

6. Press $\lll$ to turn off the automatic Keep Warm setting.
7. Press $\triangleright$ to begin. The message display shows **On**.
8. When cooking is done, the display shows **End**.
9. Release steam by moving the **steam release** switch to the **Vent** position. When steam is completely released, the **float valve** will drop.

See 'How to release steam' on page 22

10. Unlock and open the **lid**.
See 'Using the Lid' on page 20
11. Using proper hand protection, remove the **inner cooking pot** from the **multi-cooker base**. Discard any remaining water, then wash and dry the **inner cooking pot**.

Now you're ready to cook a meal in your multi-cooker!

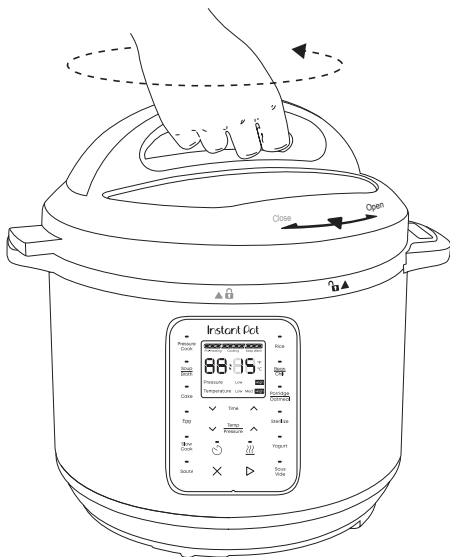
USING THE LID

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

Open 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 **multi-cooker base**.

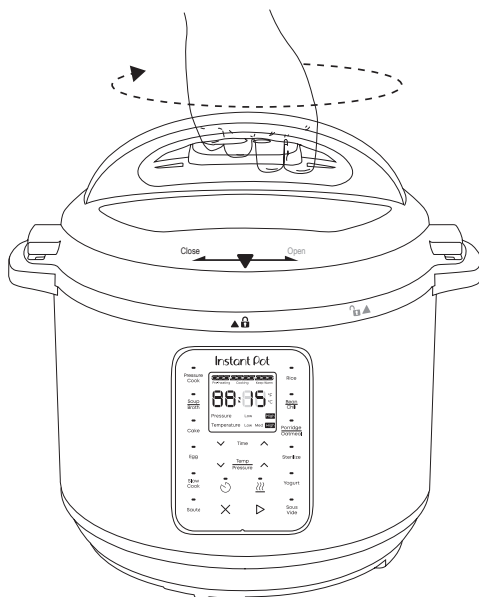
Lift the lid up and off the **multi-cooker base** towards your body.



Close the lid

Align the ▼ symbol on the lid with the ▲ symbol on the multi-cooker base, then lower the lid onto the track.

Turn the lid clockwise until the ▼ symbol on the lid aligns with the ▲ symbol on the multi-cooker base.



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

HOW TO RELEASE STEAM

⚠ CAUTION

This appliance uses pressure to cook. Allow the appliance to release all excess pressure and steam before opening the lid. Opening the lid before pressure is released may result in burns, personal injury and/or property damage.

The multi-cooker can release steam naturally or quickly.
Use the one that best fits the type of food you're cooking.

*The steam release switch automatically sets to Seal when you close the lid.
You will need to switch it to Vent when you are not cooking with pressure.*

Natural steam release

1. After cooking, leave the **steam release switch** in the **Seal** position and wait for all pressure to release.
2. When pressure is released, the **float valve** will drop. You can now remove the **lid**.

Quick steam release

Quickly releases steam after you move the steam release switch to the **Vent** position. Use for foods that tend to overcook, like vegetables and seafood.

1. After cooking, set **steam release switch** to **Vent** position and wait for all pressure to release.
2. When pressure is released, the **float valve** will drop. You can now remove the **lid**.

PRESSURE COOK

Pressure cooking uses pressurized steam to cook foods quickly and evenly. Each of these Smart Programs is designed to pressure cook a specific type of food. You can adjust the settings as your recipe directs.

Choose from these Smart Programs:

Program	Default Cook Time	Min Cook Time	Max Cook Time	Default Pressure Level
Pressure Cook	10 minutes (00:10)	1 minute (00:01)	8 hours (8:00)	High
Soup/ Broth	30 minutes (00:30)	1 minute (00:01)	4 hours (04:00)	High
Cake	30 minutes (00:30)	1 minute (00:01)	4 hours (04:00)	High
Egg	5 minutes (00:05)	1 minute (00:01)	1 hour (01:00)	High
Rice	12 minutes (00:12)	1 minute (00:01)	1 hour (01:00)	Low
Bean/Chili	20 minutes (00:20)	1 minute (00:01)	1 hour (01:00)	High
Porridge/ Oatmeal	5 minutes (00:05)	1 minute (00:01)	1 hour (01:00)	High
Sterilize	15 minutes (00:15)	1 minute (00:01)	1 hour (01:00)	High

How to pressure cook

Prep

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

Preheat

1. Place the **inner cooking pot** into the **multi-cooker base**.
2. Add ingredients to the **inner cooking pot**.
3. Place the lid on top of the **inner cooking pot** and be sure it is locked.

See 'Using the Lid' on page 20

4. Choose a Smart Program for cooking and press its button on the **control panel**.

See 'Pressure Cook' Smart Programs on page 23

5. If you want to increase or decrease the cooking time exactly, press **Time up/down** $\vee / \wedge$ arrows.
6. The Keep Warm setting is **On** by default for all Pressure Cooking Smart Programs except Sterilize.
7. Press $\triangleright$. The display shows **On** and the multi-cooker is building pressure.

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

Cook

1. When the pressure is ready, your multi-cooker starts cooking.
2. The cooking timer starts counting down.
3. When the timer reaches **00:00**, cooking stops.

You can press $\times$ to stop a Smart Program at any time.

Release steam

Choose the steam release method that works for your recipe.

See 'How to release steam' on page 22.

Using liquid to create steam

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

Instant pot size	Minimum liquid for pressure cooking
5.7 Litres / 6 Quarts	1 1/2 cup (375 mL / ~12 oz)

Unless otherwise specified in recipe.

Pressure cooking liquids should be water-based, such as broth, stock, soup or juice. If using canned, condensed, or cream-based soup, add water as directed above.

Other settings

- Automatic Keep Warm is set to ON by default for all Pressure Cook programs except Sterilize.
- Delay Start is available for all Pressure Cook programs.

SLOW COOK

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

Default cook time	Cook Time Range	Default Temperature	Temperature Range	Notes and tips
6 hours (06:00)	30 minutes to 24 hours (00:30 to 24:00)	Med	Low Med High	Low temperature is commonly used for low and slow, all-day cooking, and should be set for a minimum of 10 hours (10:00) for best results.

Other settings

- Automatic Keep Warm is set to ON by default for all Slow Cook programs.
- Delay Start is available for all Slow Cook programs.

How to slow cook

Prep

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

Cook

1. Add ingredients to the **inner cooking pot** and place the **inner cooking pot** into the **multi-cooker base**.
2. Place the **lid** on top of the **multi-cooker base** and lock the lid.
3. Press **Slow Cook**.
4. The default cooking time flashes. To select it, press $\triangleright$. Or to change it press the **Time up/down** $\vee/\wedge$ arrows to change it.

5. The default cooking temperature flashes. To select it, press ▷. Or to change it press the **Temp/Pressure up/down** ∨ / ∧ arrows to change to **Low, Med** or **High**.
6. You can delay cooking if you want. Press ☹, then press the **Time up/down** ∨ / ∧ arrows to select the delay time.
7. **Keep Warm** setting is ON by default. Press ≡ to turn it off.
8. Press ▷. Preheating starts. When ready, cooking starts, and the progress bar shows **Cooking**.
9. The cooking time starts counting down.

Stop cooking

1. When cooking time reaches **00:00**, cooking stops.
2. If **Keep Warm** is ON, the time starts counting up.

You can press ✕ to stop cooking at any time.

SAUTÉ

Sauté can be used in place of a frying pan, griddle or flat-top grill. Sautéing can deepen the flavors of your food, or can simmer, thicken or reduce sauces.

Default Cook Time	Cook Time Range	Default Temperature	Temperature Range	Notes and tips
30 minutes (00:30)	1 minute to 1 hour (00:01 to 01:00)	High	Low	Simmering, thickening, and reducing liquids.
			Med	Pan searing or sautéing.
			High	Stir-frying or browning meat.

Quite often, you'll want to sauté foods to brown them before further cooking them.

1. **Sauté** ingredients.
2. Press **×** when done.

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

3. Select the Smart Program you want to use to finish cooking.

Deglazing

Deglazing is the process of adding a liquid to a hot pan, releasing all of the delicious, caramelized pieces stuck to the bottom.

1. Remove food from **inner cooking pot**.
2. Add water, broth, or wine.
3. Use wooden spoon or silicone spatula to loosen food stuck to bottom of the **inner cooking pot**.

YOGURT

Produce delicious fermented dairy and non-dairy recipes effortlessly.

Default temperature	Temperature range	Default time	Time range	Notes and tips
High	Low	24 hours (24:00)	30 minutes to 99 hours and 30 minutes (00:30 to 99:30)	For lower temperature fermentation (e.g., Jiu niang, a sweet fermented glutinous rice dessert).
	Med	8 hours (08:00)	30 minutes to 99 hours and 30 minutes (00:30 to 99:30)	Fermenting milk after culture has been added.
	High	3 minutes (boiL)	Not adjustable.	Pasteurizing milk.

Other settings

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

How to make yogurt

Pasteurizing Milk

1. Add milk to the **inner cooking pot** and place the **inner cooking pot** into the **multi-cooker base**.
2. Place the **lid** on top of the **multi-cooker base** and lock the **lid**.
3. Press **Yogurt**.
4. The default temperature is set to **High**. The display shows **boiL**.
5. Press **▷**. Cooking starts, and the progress bar shows **On**.
6. When pasteurization finishes, display shows **End**.

Milk must reach a minimum of 161°F / 72°C for pasteurization to occur.

Adding Culture/Starter

1. Allow pasteurized milk to cool to 43°C / 110°F.
2. Add a starter culture to the milk according to package instructions.
If using plain yogurt as a starter, ensure that it contains an active culture. Mix in 2 tbsp (30 mL) of yogurt per 1 gallon (3.7 L) of milk or follow a trusted recipe.
3. Place and close lid.

Ferment

1. Press **Yogurt**.
2. The default temperature is highlighted. Press the **Temp up/down**  /  arrows to select **Med**. The display will show 8 hours (**08:00**).
3. The default fermentation time flashes. To select it, press . Or to change it, press the **Time up/down**  /  arrows to change it, then press .
4. The cooker begins heating and the display shows timer counting down from the set time.
5. When fermentation completes, the unit beeps and the display shows **End**.
A longer fermentation period will produce tangier yogurt.
6. Allow yogurt to cool.
7. Place in the fridge for 12-24 hours to develop flavors.

How much to make?

Instant Pot Size	Minimum Milk Volume	Maximum Milk Volume
5.7 Litres / 6 Quarts	4 cups (1 L / ~32 oz)	~4 quarts (~3.8 L / ~128 oz)

SOUS VIDE

Sous Vide cooks food underwater in an air-tight, food-safe bag, for a long period of time. Food cooks in its own juices and comes out delicious and very tender. This program does not use pressure to cook food. You should use the pressure cooking lid to maintain an accurate temperature.

Default Temperature	Temperature Range	Default Cook Time	Time Range	Notes and tips
56°C 133°F	25 to 90°C 77 to 194°F	3 hours (03:00)	30 minutes to 99 hours and 30 minutes (00:30 to 99:30)	Separating servings can help you accommodate unique dietary restrictions.

Other settings

- Automatic Keep warm is not available.
- Delay Start is not available.

You'll need:

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

For sous vide cooking guidelines, check out the Cooking Time Tables under the Recipes tab at [instantpot.com](https://www.instantpot.com).

How to sous vide

Prep

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

Preheat

1. Place the empty **inner cooking pot** into the **multi-cooker base**. Add water to the 2/3 indicator line. Close and lock the **lid**.
2. Press **Sous Vide** on the **Control Panel**.
3. The default cooking time flashes. To select it press ▷. Or to change it, press the **Time up/down** ∨ / ∧ arrows to change.
4. The default temperature flashes. To select it, press ▷. Or to change it press the **Temp/Pressure** ∨ / ∧ arrows to change.
5. Press ▷. The message display will say **On** and the unit starts heating.

Cook

1. When the message display shows **Hot**, open the **steam release vent**, unlock and open the **lid**.
2. Add the sealed cooking bag or pouch to the **inner cooking pot** and re-close and lock the **lid**.
3. The cooking time starts counting down.
4. When cooking time reaches **00:00**, cooking stops.
*You can press **Cancel** to stop cooking at any time.*

Remove food

1. When cooking is done, the display shows **End**. Set the **steam release switch** to **Vent**.
The Sous Vide Smart Program does not use pressure to cook, but a small amount of pressure can build up and make it hard to remove the lid.
2. Remove the **lid** and use tongs to carefully remove the cooking pouch.

CLEANING

Clean your multi-cooker after each use. Always unplug the unit and let all parts cool to room temperature before cleaning. Before use or storing, make sure all surfaces are dry.

Part	Cleaning instructions
Accessories • Steam Rack • Condensation Collector	• Wash after each use • Hand wash with hot water and mild dish soap or wash in dishwasher, top rack • Never use harsh chemical detergents, powders or scouring pads on accessories • Empty and rinse condensation collector after each use
Lid and Parts • Anti-Block Shield • Sealing Ring • Steam Release Vent • Silicone Cap • Steam Release Cover • Silicone Muffin Tray and Lid	• Hand wash with hot water and mild dish soap or wash in dishwasher, top rack • Remove all small parts from lid before washing • With steam release valve and anti-block shield removed, clean interior of steam release pipe to prevent clogging • To drain water from the lid after dishwashing, grasp the lid handle and hold the lid vertically over a sink, then turn it all the way around • After cleaning, store the lid upside down on the multi-cooker base • Store sealing rings in a well-ventilated area to disperse odor • To eliminate odors from sealing ring, add 1 cup (8 oz / 250 mL) water and 1 cup (8 oz / 250 mL) white vinegar to inner cooking pot, and run Pressure Cook for 5-10 minutes, then use Quick Steam Release
Inner Cooking Pot	• Wash after each use • Hand wash with hot water and mild dish soap or wash in dishwasher* • Hard water stains may need a vinegar-dampened sponge and scrubbing to remove • For tough or burned food residue, soak in hot water for a few hours before cleaning • Dry all exterior surfaces before placing in multi-cooker base
Power cord	• Use a barely-damp cloth to wipe any particles off cord
Multi-cooker base	• Wipe the inside of the multi-cooker base as well as the condensation rim with a barely-damp cloth, and allow to air dry • Clean the outside of the multi-cooker base and the control panel with a soft, barely-damp cloth or sponge

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

TROUBLESHOOTING

Problem	Cause	Solution
Difficulty closing lid	Sealing ring not properly installed	• Reposition sealing ring, ensure it is snug behind sealing ring rack.
	Contents in cooker are still hot	• Set Steam Release switch to Vent, then lower lid onto multi-cooker base.
Difficulty opening lid	Pressure inside the cooker	• Release pressure according to recipe; only open lid after float valve has dropped down.
Inner pot is stuck to lid when cooker	Cooling of inner pot may create suction, causing inner pot to adhere to the lid	• To release the vacuum, set Steam Release to Vent.
Steam leaks from side of lid	No sealing ring in lid	• Install sealing ring.
	Sealing ring damaged or not properly installed	• Replace sealing ring.
	Food debris attached to sealing ring	• Remove sealing ring and clean thoroughly.
	Lid not closed properly	• Open, then close lid.
	Sealing ring rack is warped or off-center	• Remove sealing ring from lid, check sealing ring rack for bends or warps. Contact Consumer Care.
	Inner cooking pot rim may be misshapen	• Check for deformation and contact Consumer Care.
Minor steam leaking/ hissing from steam release vent during cooking cycle	Cooker is regulating excess pressure	• This is normal; no action required.

Problem	Cause	Solution
Steam gushes from steam release vent when Steam Release switch is in Seal position	Not enough liquid in the inner pot	Add thin, water-based liquid to the inner pot according to its size: 6 Quart: 1 1/2 cups (12 oz / 375 mL)
	Pressure sensor control failure	Contact Consumer Care.
	Internal steam release valve not seated properly	Check Steam Release switch to ensure it's set to Seal.
Display remains blank after connecting the power cord	Bad power connection or no power	- Inspect power cord for damage. If damage is noticed, contact Consumer Care. - Check outlet to ensure it is powered.
	Cooker's electrical fuse has blown	Contact Consumer Care.
Occasional clicking or light cracking sound	The sound of power switching and expanding pressure board when changing temperatures	This is normal; no action needed.
	Bottom of the inner pot is wet	Wipe exterior surfaces of inner pot. Ensure heating element is dry before inserting inner pot into multi-cooker base.
Error code appears on display and cooker beeps continuously	There is an issue with the cooker	Read "Error Codes" for instructions.

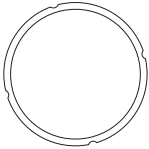
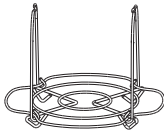
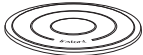
ERROR CODES

If the control panel displays an error code from this list, there is an issue with the multi-cooker. Here are the actions you should take to fix the problem.

Problem	Cause	Solution
C1 C2 C6 C6H C6L	Faulty sensor	Contact Consumer Care.
C5	Temperature is too high because inner cooking pot is not placed in the multi-cooker base	Press Cancel and wait for heating element to cool; ensure there are no foreign objects in multi-cooker base; insert or reposition inner cooking pot in multi-cooker base and re-enter commands.
	Temperature is too high because there is no water in inner cooking pot	- Check for scorching on bottom of inner cooking pot. Add thin, water-based liquid to the inner pot according to its size: 6 Quart: 1 1/2 cups (12 oz / 375 mL)
C7 or NoPr	Heat element has failed	Contact Consumer Care.
	Not enough liquid	- Add thin, water-based liquid to the inner cooking pot according to its size: 6 Quart: 1 1/2 cups (12 oz / 375 mL)
	Quick release button is in the Vent position	Check Steam Release switch to ensure it's set to Seal.
Lid	Lid is not in the correct position for the selected program	Open and close the lid. Do not use a lid when using Sauté.
Food burn	High temperature detected at bottom of inner cooking pot; cooker automatically reduces temperature to avoid overheating	- Starch deposits at the bottom of the inner cooking pot may have blocked heat dissipation. - Turn the cooker off, release pressure according to the recipe, and inspect the bottom of the inner cooking pot.
PrSE	Pressure has accumulated during a non-pressure cooking program	Set Steam Release switch to Vent.

REPLACEMENT PARTS

We offer genuine replacement parts for your multi-cooker, if you need them. Visit www.instantpot.com to order.

	Part	Part number
	Sealing Ring	211-0001-01
	Stainless Steel Steam Rack with Handles	212-0012-01
	Silicone Muffin Tray	210-2357-01
	Silicone Muffin Tray Lid	210-2356-01

Replacement parts sold separately and subject to availability.

LEARN MORE

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

Register your product

Instantpot.com/register

Contact Consumer Care

In the Instant Connect™ App

Instantpot.com/customer-care-center

support@instantpot.com

Download the Instant Connect™ App

Discover guided cooking and recipes

Available at iOS and Android app stores

Cooking charts and more recipes

Instantpot.com

How-to videos, tips and more

Instantpot.com

Replacement parts and accessories

Instantpot.com

Join the community



Product Specifications

Model	Volume	Wattage	Power
Duo Plus 60 v3	5.7 Litres 6 Quarts	1000 W	120V/60 Hz

WARRANTY

One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Instant Pot Brands by the original appliance owner and is not transferable. Proof of original purchase date and, if requested by Instant Pot Brands, return of your appliance, is required to obtain service under this Limited Warranty. Provided the appliance was used in accordance with the use & care instructions, Instant Pot Brands will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire twelve (12) months from the date of receipt. Failure to register your product will not reduce your warranty rights. The liability of Instant Pot Brands, if any, for any allegedly defective appliance or part will not exceed the purchase price of a comparable replacement appliance.

What is not covered by this warranty?

- Products purchased, used, or operated outside of the United States and Canada.
- Products that have been modified or attempted to be modified.
- Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God, or repair by anyone unless directed by an Instant Pot Brands representative.
- Use of unauthorized parts and accessories.
- Incidental and consequential damages.
- The cost of repair or replacement under these excluded circumstances.

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY APPLICABLE LAW, INSTANT POT BRANDS 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, MERCHANTABLE QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for: (1) the exclusion of implied warranties of merchantability or fitness; (2) limitations on how long an implied warranty lasts; and/or (3) the exclusion or limitation of incidental or consequential damages; so these limitations 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. The limitations of warranties, liability, and remedies apply to the maximum extent permitted by law. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

Product Registration

Please visit www.instantpot.com/register to register your new Instant Pot Brands appliance. Failure to register your product will not diminish your warranty rights. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address. The registration will enable us to keep you up to date with product developments and 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 warranty service, please contact our Consumer Care Department by email to support@instantpot.com. You can also create a support ticket online at www.instantpot.com. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Pot Brands is not responsible for shipping costs related to warranty service. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

⚠ WARNING

DO NOT place this appliance on or close to a gas or electric burner, or inside an oven. Always operate this appliance on a stable, non-combustible, level surface, such as a kitchen countertop.



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