

Instant Pot® User Manual

Electric Pressure Cooker

Model:
IP-LUX50
IP-LUX60



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

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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 quick and easy reference at all time.

IMPORTANT SAFEGUARDS

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

Read all instructions.

1. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions."
2. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. See "Food Preparation Instructions."
3. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
4. Always check the pressure release devices for clogging before use.
5. 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. See "Operating Instructions."
6. Do not use this pressure cooker for pressure frying with oil.
7. Be sure that handles are assembled and fastened properly before each use. Cracked, broken or charred handles should be replaced.
8. Do not touch hot surfaces. Use handles or knobs.
9. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
10. Keep the appliance away from the children to avoid accidents. Close supervision is necessary when any appliance is used by or near children.
11. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
12. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the service center for examination repair or adjustment. See Warranty section.
13. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
14. Do not use outdoors.
15. Do not let cord hang over edge of table or counter, or touch hot surfaces.
16. Do not place on or near a hot gas or electric burner, or in a heated oven
17. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
18. To disconnect, turn any control to "off", then remove plug from wall outlet.
19. Do not use appliance for other than intended use.
20. DO NOT place the unit on an unstable location. It is strictly prohibited to use it on a newspaper, foam or other object that may easily block the vent hole at the bottom.
21. DO NOT use it in a place which is near splash water or fire. DO NOT use it in a place exposed to directly to sunshine or oil splash. Put it in a place out of the reach of children.

IMPORTANT SAFEGUARDS

22. Before use each time, be sure to check the anti-block shield, float valve and exhaust valve for obstruction, wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object; make sure the exhaust valve is in sealing location.
23. DO NOT use an extension cord with the product, This product is for household use only.
24. Please soak the dry foods before cooking them in the product.
25. DO NOT fill the inner pot with more than the MAX level mark, if it is non-expanding food. For expanding food, such as rice, please DO NOT fill more than 1/2 full mark.
26. DO NOT move this product or force to remove the Cover when the unit is in operation.
27. DO NOT place your hands or face over the exhaust valve or float valve to avoid scald when the unit is in operation.
28. When opening the cover after cooking, do not touch the inner pot and cover inside with hands directly to avoid scald.
29. DO NOT cover the pressure valves.
30. WARNING: Never deep fry or pressure fry in the unit. It is dangerous and may cause a fire or serious damage.
31. The adult should supervise the children in order to make sure the children can not play with the appliance.
32. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been appliance by a person responsible for their safety.
33. This appliance is intended to be used in household and similar applications.

SAVE THESE INSTRUCTIONS.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Special Cord Set Instructions

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.

An extension cord may be purchased and used if care is exercised in its use.

If an extension cord is used the marked electrical rating of the extension cord must be at least 12 amps and 120 volts. The resulting extended cord must be arranged so that it will not drape over counter top or table top where it can be pulled on by children or tripped over accidentally.

This appliance has a polarized plug (one blade wider than the other). If it doesn't fit your outlet, contact a qualified electrician. Do not modify the plug in any way.

Precautions

Before use each time, be sure to check the anti-block shield, float valve and pressure release valve for obstruction, wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object, make sure the pressure release valve is in sealing location.

After cooking, wait until the cooker cools down for a while and release the pressure using pressure release valve. Use extreme caution when opening the Cover. Serious burns can result from steam inside the unit.

If a part such as wire or plug is damaged or the programmable pressure cooker malfunctions, stop the operation immediately and consult the Troubleshooting and Warrantee Service sections.

Care must be taken on the seals to avoid deformation. Fail to do so may prevent the product from working properly.

Product Introduction

Instant Pot® programmable pressure cooker is a new generation of kitchen appliance. It is a 6-in-1 multi-function cooker combining the benefits of a pressure cooker, Sauté, slow cooker, rice cooker, steamer and food warmer. Instant Pot® is convenient, time saver and kitchen-friendly. Its 10 micro-processor controlled intelligent programs make your everyday cooking as easy as a press of a button. These program keys are "Soup", "Poultry", "Meat/Stew", "Bean/Chili", "Rice", "Multigrain", "Congee", "Steam" and "Slow Cook". The "Sauté" process can be easily added to the meat and vegetable cooking to enhance your total culinary experience.

It brings your green thinking right into the kitchen by saving up to 70% of energy comparing with conventional cooking. The Instant Pot® pressure cooking reduces the cooking time by 70%, and preserves more vitamins and minerals in the natural ingredients.

Instant Pot® assures unprecedented safety with 10 proven safety mechanisms and patented technologies. They range from lid close lock pin, electronic pressure and temperature control, dry burn detection and automatic shutoff, over-pressure crush plate, to temperature and electrical current limiting fuse. Instant Pot® earned the entrusted UL certification by going through the rigorous UL lab testing.

Product Features

Multi-function: Braising, pressure cooking, stewing, steaming, slow cooking, saute/browning and keeping warm.

High Safety Standard: 10 safety mechanisms; please visit <http://InstantPot.com> for detailed information.

8 built-in cooking programs controlled a microcomputer: Simply press one of the function keys to start cooking.

Fast Cooking: Pressure inside the pressure cooker reduces cooking time by up to 70%.

Tight sealed cooking process: The cooking pressure and temperature is controlled electronically to eliminate the need of the pressure leaking regulator valve. Hence it produces no unpleasant noise, undesirable moisture and smell residual.

Up to 24-hour Delayed Cooking: Super-long 24 hours timer. Perfect for meal planning.

Up to 120 minutes of cooking time selection.

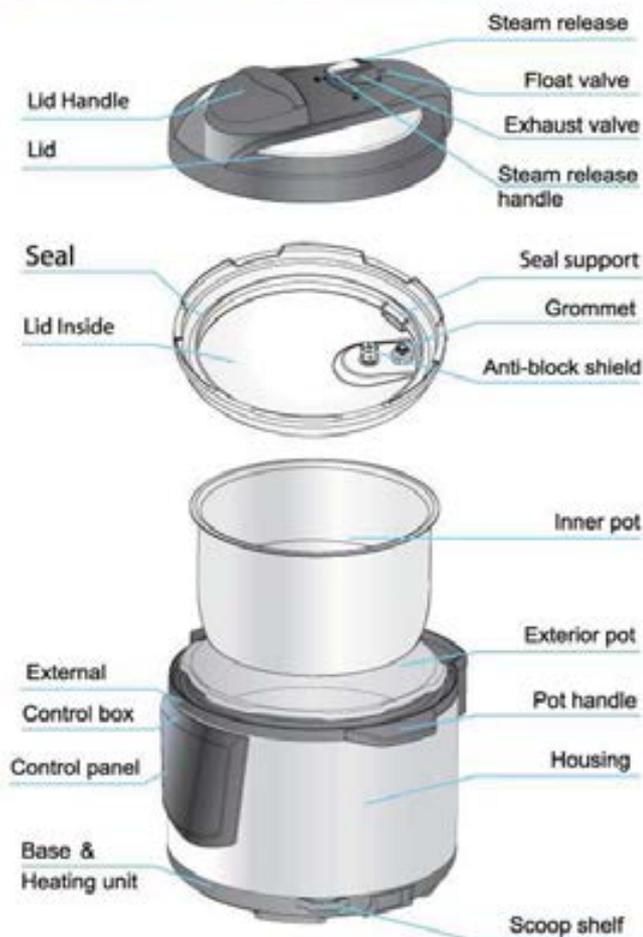
Auto Keep Warm: After cooking, automatically starts the keep-warm function, and last for up to 8 hours.

Dishwasher-Safe: Stainless steel inner pot and steam rack are dishwasher-safe.

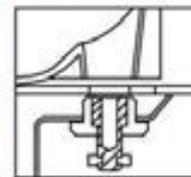
Product Specification

Model	Specification	Power Supply	Rated Power	Volume	Caliber of Innerpot	Working pressure	Warm Temperature
IP-LUX50	50 model	120V-60Hz	900W	5L	22cm	10.2-11.6Psi	60°C-80°C
IP-LUX60	60 model	120V-60Hz	1000W	6L	22cm	10.2-11.6Psi	60°C-80°C
Accessories	Rice Paddle, Soup Spoon, User Manual, Measuring Cup, Steam Rack						

Product Structure



The structure of float valve.



Note:

Before each use, please ensure to check the anti-block shield, and exhaust valve are clean from obstruction, wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object, make sure the exhaust valve is in seal position.

Method of using scoop shelf



Instant Pot® - Programmable Pressure Cooker

Before First Use

Before first use, please take out all accessories from the package and read this Manual carefully, pay particular attention to operational instructions and cautions to avoid any injury or property damage.

Please wash all removable parts in warm soapy water, rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. NEVER immerse the housing in water or any other liquid. The inner pot is dishwasher safe. But NEVER clean any other parts in a dishwasher.

Disassembly/Assembly of Anti-block shield and Seal

Disassembly
and Assembly
of Anti-block
shield

Disassembly screw off upward counterclockwise

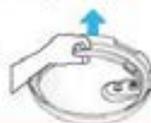


Assembly screw up downward clockwise



Disassembly
and
Assembly
of Seal

Disassembly Lift up



Assembly press down



Prior to each use, inspect to make sure the seal and anti-block shield are mounted in the lid.

After use, remove any foreign object from the seal and anti-block shield.

Keep clean to avoid odor.

Never pull the seal by force, as pull deformation may affect sealing and pressure effect.

A damaged seal should not be used, and unit shall be sent to the service center for replacement.

Safe Lid Opening

1. Disconnects the power or the power plug.

2. Releasing pressure

A. Quick opening (for non-fluid food)

- Slide the exhaust valve to the Release position.
- Put a wet towel on the lid to cool faster until the float valve falls.

B. Normal opening: allow the cooker cool down naturally until the float valve drops down.

3. Open the lid

- Hold the lid handle, turn the lid anti-clockwise till the open position, and lift the lid up to open.
- Do not open the lid until pressure inside the pot is completely released
- Never pull out the Pressure Release Valve when it is releasing pressure.
- For fluid foods (congee and sticky liquid, do not slide the Pressure Release Valve for releasing pressure when cooking is just finished, otherwise the hot food fluid may spill from the Pressure Release Valve, and cause bodily burn. Be sure to disconnect the power supply.
- When large quantity of food is cooked, do not try to release the pressure immediately after cooking. It is recommended to let the food cool down for a while before releasing the pressure.

Cooking Preparation

1 Open the lid Correctly

- Hold the lid handle with a hand, Rotate approximately 30 degrees counterclockwise until the marking "▼" on the lid is aligned with the "Open" marking on the outer casing

2 Check whether all parts on the cover are assembled properly

- Check the float valve and exhaust valve for obstruction, and whether such parts as seal and anti-block shield are assembled properly.

3 Take out the inner pot, and put food and water in it

- The total amount of food and water shall not exceed the maximum level of inner pot.
- Never boil laminated food (e.g. laver, kelp, etc) and shattered food (e.g. corn residue and oatmeal).

4 Place inner pot to the cooker

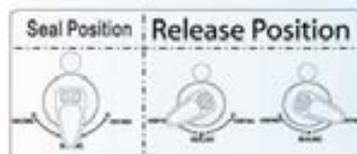
- Before that, be sure to remove foreign object and water attached to the outside of the inner pot and inside of the cooker;
- After putting the inner pot in, rotate the inner pot slightly to ensure good contact between the inner pot and heating plate.

5 Close the lid completely

- Before closing, check whether the seal is properly placed around the seal support inside the lid.
- Hold the lid handle and put the lid on the cooker, with both the "▼" and "Open" marks aligned. Rotate the lid clockwise approximately 30 degrees until the lid "▼" mark is aligned with the "Close" mark on the main pot.
- If function keys are not responsive, ensure the lid is closed properly and try again.

6 Position the pressure release valve properly

- In operation, align the small handle of exhaust valve with the sealing small icon, indicating that the pressure cooker is in seal condition;
- When manual exhausting is needed, align the small handle of exhaust valve with the exhaust small icon, indicating that the pressure cooker is in exhaust condition;
- Move to the sealing zone and inspect whether the float valve has fallen (the float valve falls before heating).



Program Functions

Cooking Program Functions

The Instant Pot® programmable cooker uses a large and user-friendly control panel. The convenient built-in program functions allow you to cook your favorite food with a press of a program function key. Instant Pot® includes 10 programs: Soup, Congee, Poultry, Sauté Meat/Stew, Bean/Chili, Rice, Multigrain, Steam and Slow Cook.

Operation Section



The "Adjust" key changes the pressure keeping time of "Soup", "Poultry", "Meat/Stew", "Bean/Chili", "Multigrain", "Congee" and "Steam". It changes the temperature of "Slow Cook" and "Sauté". "Adjust" has no effect on "Manual" and "Rice" functions. "Rice" is fully automatic.

Instant Pot has a safety feature to disable some function keys if the lid is not positioned right. When using "Soup", "Poultry", "Meat/Stew", "Bean/Chili", "Rice", "Multigrain", "Congee", "Steam" and "Slow Cook", the lid should be fully closed. When using "Sauté", the lid should be open. "Keep Warm/Cancel" works with lid either open or closed. If the lid is not positioned right, the display flashes "Lid". You can cancel a program at anytime by pressing "Keep Warm/Cancel" key.

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

The "Congee" key is to make porridge and congee of various grains. You can use the "Adjust" key to select a cooking duration. The "Normal" duration is for rice congee. If you use multigrain, please choose the "More" duration. Stir the congee before serving. Please note, after the "Congee" program is finished, do NOT put steam release in venting position; otherwise the congee would spill through the steam release. Please wait for the pot to cool down naturally before opening the lid.

The "Poultry" key is programmed to make poultry dishes. You may use the "Adjust" key to change the poultry cooking time from "Normal" to "More" or "Less" depending on your preference of the texture. Poultry meat is generally easier to cook through than the pork, lamb and beef meats. Hence the poultry cooking time is adjusted within a shorter time range when using the Poultry cooking program.

The "Meat/Stew" key is for cooking meat and stew. The "Adjust" key can be used to change the cooking time to achieve the best effect. In general, "More" duration is for bone-stripping effect on meat.

The "Bean/Chili" key is specifically for cooking beans and making Chili. If you want the beans well cooked, please use the "Adjust" key to select "More" duration.

The **"Sauté"** key is for open lid sauté or stir-fry cooking inside the inner pot. When used with "Adjust" option, the "Normal" setting is suited for normal sauté. The "More" setting is for stir-frying or blackening meat at higher temperature. The "Less" setting is suitable for reducing the juice or thickening the sauce. For safety reasons, the Sauté program cooking time is limited to 30 minutes at a time. If more time is required for sautéing, please press "Keep Warm/Cancel" and "Sauté" keys in sequence, to run another sauté cooking cycle. When the Sauté program is in progress, the lid cannot be closed. Or the flashing "Lid" warning is displayed. During the pre-heating period, "On" is displayed. Then "Hot" is displayed indicating the bottom of the inner pot has reached the Sauté cooking temperature.

The **"Rice"** key is a fully automated smart program for cooking regular rice. The cooking duration is adjusted automatically depending on the amount of food content. To cook 2 cups of rice, it takes about 14 minutes (6 minute pressure keeping time); for 3–5 cups of rice, it takes about 28 minutes (10 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.

The **"Multigrain"** key is a program to cook multigrain rice, such as wild rice, brown rice, 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 **"Steam"** key is designed for steaming purposes. You can steam vegetables, reheating with the enclosed steam rack. When steam vegetables, please note that leaving the food in the cooker for natural cooling down will likely over cook the food. You will need to release the steam and take the food out as soon as cooking is finished. 1–2 cups of water are sufficient for steaming fresh or frozen vegetable with 1–2 minute pressure keeping time. The "Adjust" key has no effect on this program. Please use "+" or "-" keys to change the steaming time.

The **"Slow Cook"** program functions as a conventional slow cooker. The user can change the cooking duration by pressing the "+" or "-" key between 1 and 10 hours. The "Adjust" key has no effect on this program. The Steam Release valve is required to be set to the Open position.

The **"Keep Warm/Cancel"** key serves two functions. When any program is in effect, press this key will cancel that program. When other program finishes cooking, Instant Pot automatically switch to the keep-warm state for up to 8 hours. When the pot is not in cooking mode, pressing this key would also make the pot entering keep-warm state. This is the only key which can be activated with or without the lid being fully closed. When Keep-Warm function is activated, the display will show "L0:00", "L0:01", ... "L9:59" to count the number of hours in this state.

The **"Manual"** key allows manual setting of cooking time. Please note that the time set in this mode is pressure keeping time which will count down when working pressure is reached. The maximum pressure keeping time is 120 minutes.

The **"Timer"** key is for delayed cooking. To start delayed cooking, first select the desired cooking function (all program function except the "Slow Cook"), and then press the "Timer" key. The time displayed is the number of hours from now to ready-to-serve state, i.e. the cooker is cooled and the lid can be opened. Press "Timer" key again to change the minutes. The time is not delayed starting time or hour. If you set the delay timer to 8 hours at 9 am, the food will be ready at 5 pm, 8 hours later. "Timer" starts with 2 hours and can be adjusted with "+" or "-" key up to 24 hours. Please note that if 2 hours is selected, some program, e.g., "Multigrain" may start right away to ensure that the food will be cooked and ready-to-serve in 2 hours.

Timer Function

The general cooking program usage procedure is as follows:

1. Follow steps in Cooking Preparation.
2. Connect power cord.
3. Select a cooking program function Key.

Once a function key is pressed, the indicator of a corresponding function will turn red. Cooking and cooling time may vary depending on different cooking program selections. Cooking time may vary slightly with the quantity of food and liquid and textures of rice and multigrain. The cooking time table below is for reference only.
(E.g. food amount + water reaches scale 8 inside the inner pot):
cooking time= heating time + pressure-holding time

Function key	SOUP	Congee	Meat/chicken	Bean/tendons	Rice	Multigrain
Cooking time	About 55minutes	About 45minutes	About 40minutes	About 45minutes	About 35minutes	About 45minutes

4. Cooking starts 10 seconds after the selection of a function
 - Within 10 seconds after pressing a program function key, you can still select any other function keys and adjust duration levels. The cooker will start work in 10 seconds after the final selection. Adjust is an optional step.
 - Duration default is "Normal"; press the "Adjust" key continuously, to select among "Normal", "Less" and "More" modes.
 - During the operation, you can cancel current cooking program in progress and return to standby mode by pressing the "Keep-Warm/Cancel" key.
 - Within 10 seconds, a long audible beep will sound to indicate the cooking process has started. The "On" LED display indicates the pre-heating is in progress.
 - As the pressure increases inside the cooker, the pressure lock pin valve will pop up.
 - Once the pressure inside the cooker reaches the desired level, the "On" display on LED panel will change to the cooking time display. The cooking time counts down to indicate the remaining time in the unit of minute.
5. After cooking, the cooker starts the keep warm function automatically. The corresponding function indicator goes out. The cooker makes a audible beep. The "Keep-Warm" indicator is on to show the cooker is in the keeping warm function. It is not recommended to leave the cooked rice in "Keep-Warm" state for too long as it may affect the cooking result

Tip:

- While the cooking is in progress, you can cancel the current cooking program and return to Standby mode by pressing the "Keep-Warm/Cancel" key.
- During operation, the Instant Pot may make low click sound. This is from the normal operation of the Instant Pot® controlling the power cycle.
- When cooking with a small quantity of food, the inner pot may appear to be stuck on the lid by pressure when the lid is opened. In this case, shake the lid slightly, and then remove the lid after the inner pot falls back into its position.

Adjust Cook Time

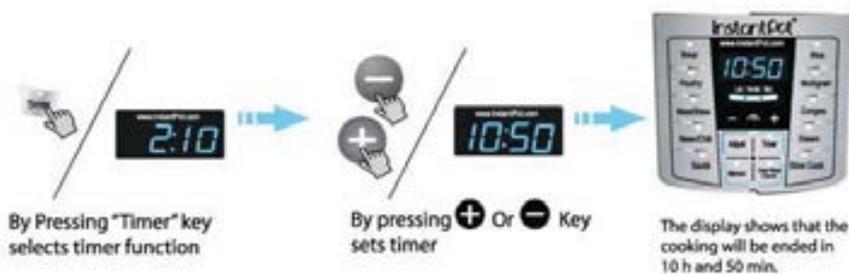
1. Follow steps listed in the Cooking Preparation section.
2. Select a corresponding program key. Refer to Cooking Program Functions for program selection.
3. Adjust cook by pressing the "Adjust" key.
If the "Adjust" key is pressed continuously, the LED display panel displays "Less", "Normal", and "More" in cycle. When one of Less, Normal and More is selected, the corresponding cook time appears on the LED display panel. The "Adjust" key changes the pressure keeping time of "Soup", "Poultry", "Meat/Stew", "Bean/Chili", "Multigrain", "Congee" and "Steam". It changes the temperature of "Slow Cook" and "Sauté". "Adjust" has no effect on "Manual" and "Rice" functions. "Rice" is fully automatic. The Adjust cook time for different cooking programs are different.
4. After cooking, the cooker will go into the keep warm function automatically.
the yellow "Keep-Warm" indicator comes on and the cooker starts the keep warm function.

Delay Timer Function

The Instant Pot® programmable pressure cooker has a delay Timer function of up to 24 hours. No Timer function is made available to "Slow Cook" and "Sauté" functions.

Tips:

- Timer is recommended to be set less than 12 hours.
 - In case of a long timer delay and warm room temperature, the perishable food may not be fresh after the long delay time set at the room temperature.
 - Cooked rice may yield overly soft texture due to long soaking time. It may also cause burning of rice at the bottom layer, burned.
1. Instant Pot® delay Timer setting with Cooking Programs
Follow steps listed in the Cooking Preparation section.
 - Within 10 seconds after program selection, press the "Timer" key to set a cooking end time.
 - When the "Timer" key is pressed, the screen displays Timer End Time starting with 2-hour delay (2.0 on display). The green Timer indicator light starts to flash. Press "+" or "-" key to increase or decrease the timer by 1 hour. Press "Timer" key again to change the minutes. Repeatedly press the "+" or "-" key, until the intended timer value is displayed. The minimal delay Timer value is 2.0 hours. The Timer value will stop increasing when it reaches 24.0.
 - The Timer value displayed on the LED display panel indicates the cooking end time.
 - After 10 seconds of last press on the "Timer",  or  key, the flashing green light on the "Timer" key changes to the stable green light. This indicates the start of the delay Timer countdown.

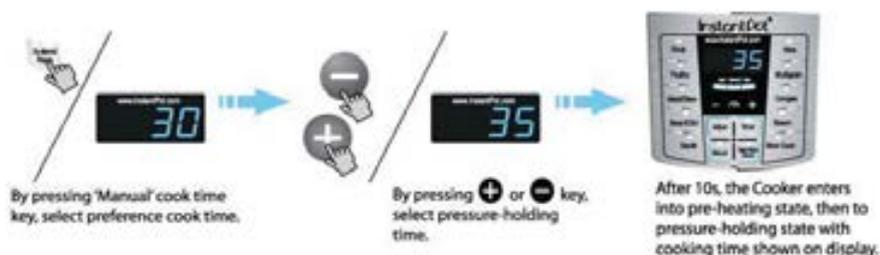


- To cancel the Timer operation, press the "Keep-Warm/Cancel" key.
2. The food should be ready when the delay Timer counts down to 0. The cooker will then enter the keep-warm function automatically. Keeping warm for longer time is not recommended.
- Cooking End Time may not be exact as set due to various reasons. If cooking completes before the set time, the cooker will then enter into "Keep-Warm" function automatically.

"Manual" Cook Time Setting

Cook time is the amount of time the Instant Pot® cooks the food after the inside pressure reaches the desired level. The "Manual" key offers you the option to further customize the cook time depending on the quantity of food and fluid in the pot. Cook time can also be set based on your own preference for the desirable texture and tenderness of the food. Generally, the more quantity of food and fluid are put in the pot, the more time it requires to fully cook.

1. Follow steps listed in Cooking Preparation section.
2. Press the "Manual" key to set the cook time. Each press on the + or - key increases or decreases the cook time by 1 minute. Repeatedly press the + or - key until it reaches the desirable amount of time in minutes. The maximum cook time is 120 minutes.



- If the delayed Timer function is required, press the "Timer" key to set the delay timer value within 10 seconds of last key press. Refer to Timer function for setting the delay Timer.
 - After setting the delay Timer, the green "Timer" indicator flashes for 10 seconds.
 - When the "Timer" indicator light is solid, the delay Timer starts to count down.
3. Cooking complete
There is an audible beep when cooking is completed. The red "Manual" indicator light comes off, and the yellow indicator light on the "Keep-Warm" key comes on. The cooker automatically goes into the keep warm state. If keep warm is not needed, press the "Keep-Warm/Cancel" key to cancel the keep warm function. Open the lid according to the Safe Lid Opening method

Keep Warm Function

After cooking, the selected cooking function indicator light (red) will come off. The cooker also gives an audible beep. The yellow "Keep-Warm" indicator light will be on to indicate that the cooker starts the "Keep-Warm" function. In the standby mode, the keep warm function can be started by pressing the "Keep-Warm/Cancel" key.

The "Keep-Warm" state temperature is 60-80°C(140-176°F);

The keep warm time is displayed on the LED display panel starting from "L0:00" and counting up each minute to "L9:59".

Keeping warm for a longer time is not recommended, as it may negatively affect the texture or the taste of the food.

Cooking Examples

Steam Function

The time required to fully steam-cook the food can be different amongst different types of food. You can choose the length of cook steam-time as you require.

1. Follow steps listed in Cooking Preparation section.
2. Press the "Steam" key. The LED display panel shows the value of 30 minutes.
3. Press **+** or **-** to adjust the steam-cook time between "00" and "120" minutes.
 - You can set the cook time based on your personal taste, type and quantity of food, as well as any other preference you may have.
 - When steaming, water added should not be less than 2 cups. The table below shows approximate time required for different food (time values in this table are for reference only. The total time includes the pre-heating time and cook time.

Function	Dim sum / steamed bun	Egg/fish	Corn	Meat/chop	Small pig tendons	Large pig tendons
Water added (cup)	2	2	2	2	2	2
Set time (min)	1	3	5	15	10	20
Total time (min)	6	8	10	20	15	25

4. 10 seconds after the selection, the cooker makes an audible beep. The "On" indicator is shown. Once reaching the steaming pressure, the display then shows the cooking time. The cooker is now starting the steam-cooking function. (To cancel the operation press the "Keep-Warm/Cancel" key.)
5. When the total steam-cook time is reached, the cooker makes an audible beep. The "Steam" indicator light comes off. "Keep-Warm" indicator comes on. The cooker starts the keep warm function.

Cooking Examples

Rice & Multigrain

Tip : rice storage

- Store rice in a cool and dry place.
- Odor may occur if the rice is retained for a long time.
- Do not buy too much rice at one time.

Cooking rice with delay Timer

Example: Now it is 8:00 PM, and you are preparing a multigrain meal to be ready at 7:30 AM the next morning. In other words, you expect the meal to be ready in 10.5 hours.

1 Prepare the measured amount of rice

- A cup of rice can serve one person.
- Rice can be washed as you may desire.
- Put the rice in the inner pot.



2 Add water to the desirable level

- Add water to the right scale level on the side of the inner pot.
- The scale line inside inner pot means the rice cooking reference water level. Example: In order to cook 2 cups of rice, adds water to the scale line 2.
- The amount of water can vary depending on different type of rice, but it should never exceed the maximum scale line inside the inner pot.

3 Put the wiped inner pot to the cooker body

- Be sure to remove rice grains and water drops on the outside (especially on the bottom) of the inner pot and inside of the outer pot.

- Rotate the inner pot slightly from left to right to ensure full contact between the inner pot and the round heating plate inside the outer pot.

4 Finish cooking preparation according to instructions in Page 5.

- Plug in the Electric Pressure Cooker.

5 Press the "Rice" or "Multigrain" key

- The "Rice" or "Multigrain" function indicator will light up.
- If cooking multigrain rice, you can optionally Adjust the cooking program by pressing the "Adjust" key, within 10 seconds of pressing the "Multigrain" key.
- The cooker will begin cooking in 10 seconds. If the Timer function is required, make sure that the Timer key is pressed within 10 seconds of pressing the "Rice" or "Multigrain" key.

6 Press "Timer" key to set the cooking end time if delay Timer function is required

- Press the "Timer" key is pressed, "2.0" is displayed on the LED display panel. The green Timer indicator light starts to flash.
- Press the \oplus or \ominus key is pressed until "10.5" is displayed. Wait for 10 seconds. The flashing Timer indicator light becomes stops flashing and stay on. The Timer cooking process starts.

7 Cooking ends at 7:30AM tomorrow

- After cooking, the unit will beep 10 times with the "Rice" indicator off and the "Warm" indicator on indicating that the cooker has gone into the keep warm state; Long time keep warm is not recommended. If it is difficult to open the cover, pressure may exist inside the cooker. Please refer to page 8 to open the cover.

Slow Cook Lamb Roast

Ingredients - 4 Servings

- 1 (3 lb) leg of lamb

- 5 finely chopped garlic cloves; 1 large diced tomato
- 2 tablespoons olive oil; 2 tablespoon of red wine
- 1 tablespoons fresh rosemary; 1 large sliced onion
- 2 cups water or reduced salt chicken stock
- 3 tablespoons light soy source; Salt and pepper to taste

1 Preparation

- Rub the mixture of olive oil, rosemary and chopped garlic around the lamb and season with salt and pepper. Set in the fridge for at least 4 hours or overnight.
- Heat the large non-stick pan, Put 1 tablespoon of olive oil and stir-fry half of the onion slices until the onion slices are slightly browned. Brown the leg of lamb in the pan until it is browned on all sides.

2 Place all ingredients in inner pot

- Put the remaining onion slices, diced tomato, stock and soy sauce, the lamb into the inner Pot.
- Be sure to cover with lid with sealing ring in place and **valve in venting position.**

3 Press "Slow Cook key" key

- The default is 4-hour as shown in the LED display panel. Leave it as default cooking time.
- Press \oplus or \ominus key to increase or decrease the cooking time (in hour) if desired.
- 10 seconds after the last press of the key, there will be 3 audible beeps and cooking will start. The time value shown in the LED display panel will decrease by 1 every hour.

4 Cooking ends

- After cooking, the unit will beep 10 times with the "Slow Cook" indicator off and the "Warm" indicator on indicating that the cooker has gone into the keep warm state.
- Remove immediately and let the lamb rest 15 to 20 minutes before slicing.

Cooking Examples

Congee

Tips:

- To cook congee, the recommended rice-water ratio is about 1:7.
- When cooking congee or any food with stick food, DO NOT open the Pressure Release Valve to speed up the pressure release process. The hot stick food coming out of the Pressure Release Valve may cause burn on the hand.

Cooking congee with delay Timer

Example: Now it is 6:00 PM, and you want to have the congee ready at 7:30 AM tomorrow the next morning.

- Complete cooking preparation according to Page 5
 - Rice to water table for cooking congee with the programmable pressure cooker:

Rice-water amount	Rice amount (measuring cup)	Water amount (cups)
Little	0.5	2-3
Moderate	1	4-5
Large	1.5	7-8

The ratio of rice to water can be adjusted according to personal tastes.

- Press the "Congee" function key
 - The "Congee" indicator light comes on. Select "Adjust" within 10 seconds after the press of the "Congee" functional key.



- Press the "Adjust" key
 - When the "Adjust" key is pressed continuously, the Adjust time indicator changes from "Normal", "More" and "Less" in cycle. The LED display panel shows the corresponding time values for "Normal" (20 minutes), "More" (30 minutes) and "Less" (15 minutes) respectively.
 - The "Keep-Warm/Cancel" key can be pressed to cancel the operation at any time.
 - You may skip the "Adjust" step if you have no special preference for the thickness of the congee. Duration default is the "Normal".

- Press "Timer" key to set cooking end time
 - Press the "Timer" key is pressed, "2.0" is displayed on the LED display panel. The green Timer indicator light starts to flash.
 - Press the "+" or "-" key is pressed until "10.5" is displayed. Wait for 10 seconds. The flashing Timer indicator light stops flashing and stay on. The Timer cooking process starts.

- Cooking ends at 7:30 AM tomorrow
 - After cooking, the cooker will make an audible beep, and the "Congee" indicator comes off. The "Keep Warm" indicator comes on. The programmable pressure cooker starts the keep warm state function.
 - Longer Keep-Warm time is not recommended. If it is difficult to open the lid, pressure may still exist inside the cooker. Please refer to "Safe Lid Opening" method to open the lid.

Care And Maintenance

Regular care or maintenance is essential in ensuring that this product is safe for use.

When the following circumstances take place	Solutions
<ul style="list-style-type: none"> Power cord and plug suffer from expansion, deformation, discoloration, damages, etc. A portion of power cord or the plug gets hotter than usual. Electric pressure cooker heats abnormally, emitting a burnt smell. When power-on, these are unusual sounds or vibrations. 	<ul style="list-style-type: none"> Stop use the product immediately, send it back to an InstantPot* authorized service center.
<ul style="list-style-type: none"> There is dust or dirt on the plug or socket 	<ul style="list-style-type: none"> Remove dust or dirt with a dry brush.

Cleaning

- Clean the product after each use. Wipe the black inner housing rim and slot dry with cloth to prevent rusting on the rim.
 - Before cleaning, unplug the unit and start cleaning and maintenance after the product cools down completely.
 - Remove the lid and take out the inner pot, wash them with detergent, rinse with clear water and then wipe them dry with a soft cloth.
 - Using clear water to clean the lid, including the seal, exhaust valve, anti-block shield, exhaust valve core and float valve, and wipe it clean with dry soft cloth.
 - Clean the cooker body with clean damp cloth. Do not immerse the cooker into water.
- * Do not use a wet cloth to clean the pot while the power cord is plugged into the power outlet.

Limited Warranty

Instant Pot Company (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. A purchase receipt 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, at IPC's option, the appliance through one of its authorized service centers. 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.

This warranty does not cover normal wear of parts or damage resulting from a 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 any one other than IPC authorized service centers. 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 APPLIANCE(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.

Warranty Service

If you have any question regarding this warranty or would like to obtain warranty service, please following these steps:

1. Consult with the retail store that you purchased your product
2. Visit our website to identify the service center near you.
3. Email our support team at, support@instantpot.com or write a letter explaining the problem, including: your name, address and contact telephone no and a copy of the original receipt.
4. Call us on our toll free number, 1-800- 828-7280 extension 2.

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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.

Troubleshooting

The following unusual cases are not completely caused by mechanical failures. Please examine carefully before sending the unit for repair.

S/N	Problem	Possible Reason	Solution	
1	Difficult to close the lid	Seal not installed properly	Position the seal well	
		Float valve in the upright position	Press the float valve lightly downwards	
2	Difficult to open the lid	Pressure exists inside the cooker	Use the steam release to reduce the internal pressure. Open the lid after the pressure completely released.	
		Float valve fails to fall after steam release	Press the float valve lightly with an object.	
3	Steam leaks from the lid	No seal	Install the seal properly	
		Seal Damaged	Replace the seal	
		Foreign object attached to seal	Clean the seal	
		lid not closed firmly	Open then Close the lid again	
4	Leak from float valve	Food attached to float valve seal	Clean the flat valve seal	
		Float valve seal worn-out	Replace the float valve seal	
5	Float valve unable to rise	Too little food or water in inner pot	Add water according to the rule	
		Leak from lid or exhaust valve	Contact the service center for inspection	
6	Steam coming out from exhaust valve continuously	Pressure control fails	Contact the service center for inspection	
		Exhaust valve not in sealing position	Slide the exhaust valve to the Sealing position	
7	Display remains black after power on	Bad power connection	Inspect the power cord to make sure a good connection	
8	All LEDs flash	C1 appears on screen	Faulty sensor	Contact the service center for inspection
		C2 appears on screen		
		C5 appears on screen	Temperature is too high because there is no water inside the inner pot	Add water as required
		C6 appears on screen	Temperature is too high because inner pot is not placed	Put the inner pot properly
9	Rice half cooked or too hard	Too little water	Add water according to the rule	
		Cover opened prematurely	After cooking cycle completes, leave the cover on for 5 more minutes	
10	Rice too soft	Too much water	Add water according to the rule	
11	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.	Possibly starch deposits at the bottom of the inner pot, which have clogged heat dissipation. Stop the cooker and inspect the bottom of the inner pot.	
12	Occasional ticking or light cracking sound	The normal sound of power switching and expanding pressure board in changing temperature. Or wet inner pot bottom.	Wipe inner pot bottom dry before using	

Special statement:

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.

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