

Instant Pot[®]

Duo SV



User Manual

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IMPORTANT SAFEGUARDS




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

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Only use side handles for carrying or moving.
3.  Do not place the appliance on or in close proximity to a hot gas or electric burner, or a heated oven; heat from an external source will damage the appliance.
4.  Do not use near water or flame. Please keep out of direct sunlight.
5.  Extreme caution must be used when moving the appliance containing hot liquids. Do not move the appliance when it is under pressure.
6. Do not use appliance for anything other than intended use.
7. For household use only. Do not use outdoors. Not for commercial use.
8. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain the appliance is properly closed before operating. Refer to "Getting Started".
9. Do not fill the appliance over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the appliance over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure. Refer to "Pressure Cooking".
10. Before each use, check the steam release valve/handle, steam release pipe, anti-block shield and float valve for clogging. Refer to "Getting Started".
11. Do not open the appliance until the appliance has depressurized and all internal pressure has been released. If the float valve is still up and/or the lid is difficult to open, this indicates that the appliance is still pressurized – do not force it open. Any pressure in the appliance can be hazardous. Refer to "Venting Methods" for information on releasing pressure.
12. Do not use this appliance for deep frying or pressure frying with oil.
13. Do not lean over or place your hands or face over the steam release valve/handle or float valve when the appliance is in operation or has residual pressure. Do not touch the metal portion of the lid when the appliance is in operation; this could result in injury.
14. Do not cover or obstruct the steam release valve/handle and float valve with cloth or other objects. Obstructing the steam release valve/handle and float valve can create a safety issue and may cause injury.



Read this manual carefully and completely, and retain for future reference.
Failure to adhere to safety instructions may result in serious injury.

IMPORTANT SAFEGUARDS

15. Turn the appliance off if steam escapes from the steam release valve/handle or float valve in a steady stream for longer than 3 minutes. There may be residual pressure in the appliance. Allow the appliance to depressurize naturally or release all excess pressure before opening. Refer to “Troubleshooting”.
16. Turn the appliance off if steam escapes from the sides of the lid and ensure sealing ring is properly installed. Refer to “Getting Started”.
17.  **CAUTION** To protect against electrical shock, do not immerse the power cord, plugs, or appliance in water or other liquid.
18. A short power supply cord (35 in / 0.9 m) is provided to reduce the hazards resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.
19. Always attach plug to appliance first, then plug cord into power source. To disconnect, select Cancel, then remove plug from power source.
20. Unplug from outlet when not in use and before cleaning. Allow to cool before adding or removing parts, and prior to cleaning or storage.
21. Do not operate any appliance with a damaged cord or plug. Do not operate if the appliance malfunctions or has sustained damage of any kind, including damage to the rim or bottom of the inner pot. Contact the Customer Care Team.
22.  **CAUTION** Do not let power cord hang over edge of table or counter or touch hot surfaces.
23. Intended for countertop use only. Keep the appliance on a stable, heat-resistant platform. Do not place on anything that may block the vents on the bottom of the appliance. Do not place on hot stove.
24.  **WARNING** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
25. When cooking meat with skin (e.g. sausage with casing), the skin can swell when heated. Do not pierce the skin as long as it is swollen; this could result in scalding injury.
26. When pressure cooking food with a doughy or thick texture, or a high fat/oil content, contents may splatter when opening the lid. Please follow recipe instructions for pressure release method. Once steam is fully released, gently shake the appliance with extreme caution and then if necessary, release the steam again before attempting to open the lid. Refer to the “Venting Methods”.



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Failure to adhere to safety instructions may result in serious injury.

IMPORTANT SAFEGUARDS

- 27. **CAUTION** Before inserting the inner pot into the appliance, wipe the outer surface of the inner pot and heating element to ensure they are dry and free of food debris. Refer to “Care & Cleaning”.
- 28. Do not attempt to repair, replace, or modify components of the appliance, as this may cause electric shock, fire or injury, and will void the warranty.
- 29. Do not tamper with any of the safety mechanisms.
- 30. Do not use appliance in electrical systems other than 120V/60Hz for North America. Do not use with power converters or adapters.
- 31. Close supervision is necessary when the appliance is used near children.
- 32. This appliance is NOT to be used by children or by persons with reduced physical, sensory, or mental capabilities. Close supervision is necessary when any appliance is used near children. Children should not play with this appliance.
- 33. To reduce the risk of pressure leakage, cook only in an authorized Instant Pot inner pot.
- 34. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

SAVE THESE INSTRUCTIONS.

Product Specifications



Model: Duo SV



1000W



120V ~ 60 Hz



6 Quarts
5.7 Litres



11.8 lb
5.35 kg



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

The models listed in this table are representative of all models in the Duo SV Series.



Read this manual carefully and completely, and retain for future reference.
Failure to adhere to safety instructions may result in serious injury.

What's Included

Before using the Instant Pot Duo SV, verify that all parts are accounted for. Remove all packaging material from in and around cooker. Images are for reference only. Actual product may differ. Refer to actual product.

Read instructions carefully, and pay attention to Important Safeguards and operation instructions. Do not remove safety warning stickers from lid or rating label from back of cooker base. Do not remove serial number from bottom of cooker base.



Lid



Cooker Base



Inner Pot



Detachable Power Cord



Steam Rack



Silicone Sealing Ring x2
(installed within lid)



Condensation
Collector



Rice
Measuring Cup



Soup Spoon
& Rice Paddle



Mini Mitts

Images are for reference only. Refer to actual product.



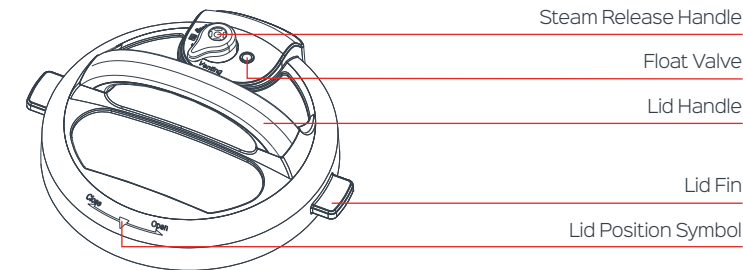
INSTANT TIP: The Cooker Handles are also a Lid Holder

The lid has been designed with lid fins that fit perfectly inside the cooker handles on the left and right sides of the cooker base.

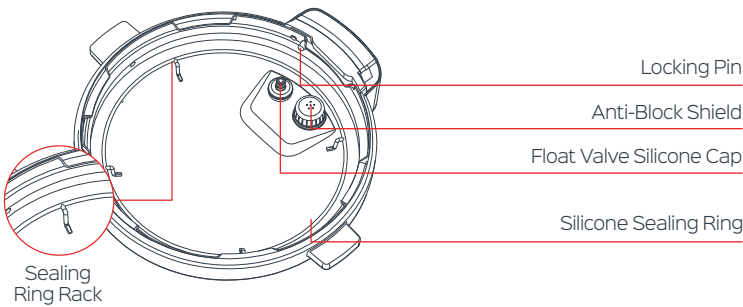


Lid Structure

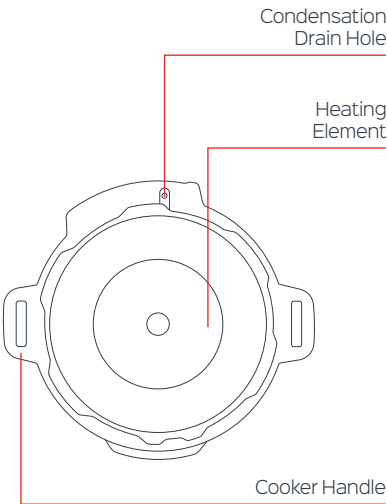
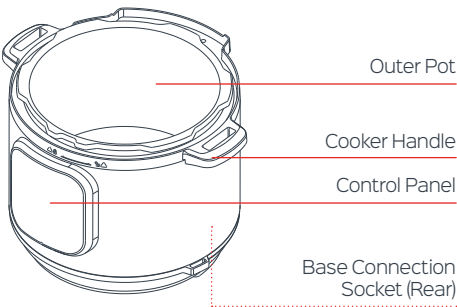
Top of Lid



Bottom of Lid



Cooker Base



Getting Started

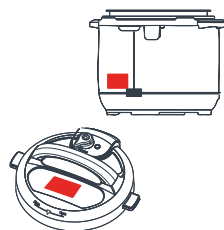
1 Read Manual & Place Cooker

Do not remove safety warning stickers from lid, or rating label from back of cooker base.

Place cooker on a stable surface.

CAUTION

Do not place appliance on or in close proximity to a hot gas or electric burner, or a heated oven; heat from an external source will damage appliance.



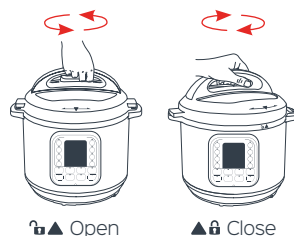
2 Open & Close Lid

If the sound is on, the cooker will jingle when the lid is opened and closed.

Open: Grip handle and turn lid counter-clockwise until ▼ symbol on lid is aligned with 🔒 symbol on the rim of cooker base. Lift lid up and off of cooker base.

Close: Grip handle and align the ▼ symbol on lid with 🔒 symbol on rim of cooker base. Turn lid clockwise until ▼ symbol on the lid lines up with 🔒 symbol on base.

Note: Always check lid for damage prior to cooking.



3 Remove & Clean Inner Pot

Remove inner pot from cooker base and wash with hot water and dish soap before first use. Wipe outer surfaces of inner pot and heating element to ensure they are dry and free of food debris. Failure to do so may damage the cooker.

Place inner pot into cooker base before cooking. Food must be placed in inner pot, not cooker base.

The inner pot is an integral part of product safety. Always use an authorized Instant Pot inner pot when cooking. Failure to do so may cause personal injury or property damage.

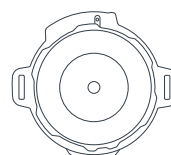
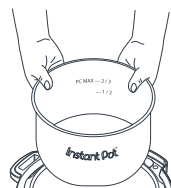
Note: Always check inner pot for dents or deformations prior to cooking.

CAUTION

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

WARNING

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



Getting Started

4 Check Sealing Ring & Sealing Ring Rack

Remove: Pull sealing ring out from behind sealing ring rack. Inspect sealing ring rack. It should be centered in the lid and an even height all the way around. Do not attempt to repair a deformed ring rack.

Sealing ring must be installed before use.

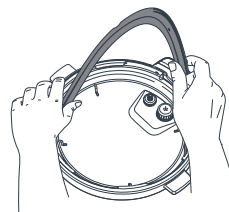
Install: Place sealing ring over sealing ring rack and press into place. Ensure sealing ring is snug behind sealing ring rack.

After closing the lid, the sealing ring creates an airtight seal between lid and cooker base.

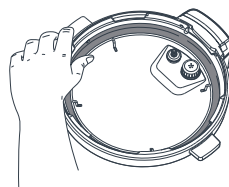
The sealing ring is an integral part of product safety. Replace your sealing ring every 12-18 months or when deformation or damage is noticed.

CAUTION

Always check for cuts or deformations in sealing ring prior to cooking. Only use authorized Instant Pot sealing rings. Failure to follow these instructions may cause food to discharge, which may lead to personal injury or property damage.



Remove



Install

5 Remove & Install Float Valve

The float valve has 2 positions. It **pops up** to indicate when the cooker is **pressurized**, and **lowers into the lid** when the cooker is **depressurized**.

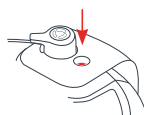
Remove: Place one finger on the flat top of float valve. Turn lid over. Detach silicone cap from bottom side of float valve. Remove float valve from top of lid. Do not discard float valve or silicone cap.

The float valve and silicone cap must be installed before use to seal in pressurized steam.

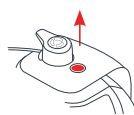
Install: Drop float valve into float valve hole on top of lid. Place one finger on the flat top of float valve. Turn lid over. Attach silicone cap to bottom of float valve.

CAUTION

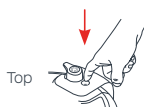
While float valve is up, contents of cooker are pressurized. **Do not attempt to remove lid.** Refer to "Venting Methods" section in this manual for information on releasing pressure.



Depressurized



Pressurized

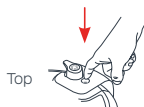


Top

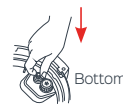


Bottom

Remove



Top



Bottom

Install



INSTANT TIP: Color Coding Your Sealing Rings

Silicone rubber may hold on to strong aromas. To reduce aroma transfer, try using different sealing rings for your various dishes! Instant Pot sealing rings come in a variety of colors. See website for details.



Getting Started

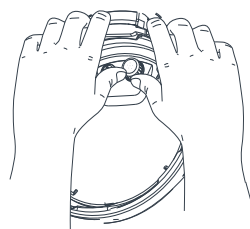
6 Remove & Install Anti-Block Shield

Remove: Grip lid and press firmly against side of anti-block shield (pressing towards side of lid and up) until it pops off the prongs underneath.

Anti-block shield must be installed before use and cleaned frequently.

Install: Place anti-block shield over prongs and press down until it snaps into position.

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

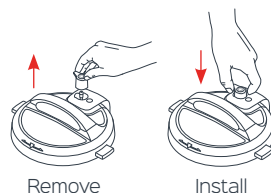


7 Remove & Install Steam Release Handle

Remove: Pull steam release handle up and off steam release pipe.

Steam release handle must be installed before use, and cleaned frequently.

Install: Place steam release handle on steam release pipe. Press down. Fits loosely when installed properly, but will remain in place when the lid is turned over.

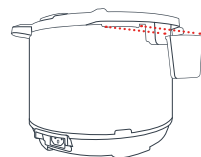


8 Install Condensation Collector

Install: On back of cooker base, align grooves on condensation collector over tabs and push condensation collector into place.

The condensation collector accumulates excess water and should be installed before cooking. Must be emptied after use.

Remove: Pull condensation collector away from cooker base. Do not pull down on condensation collector.



9 Secure Power Cord

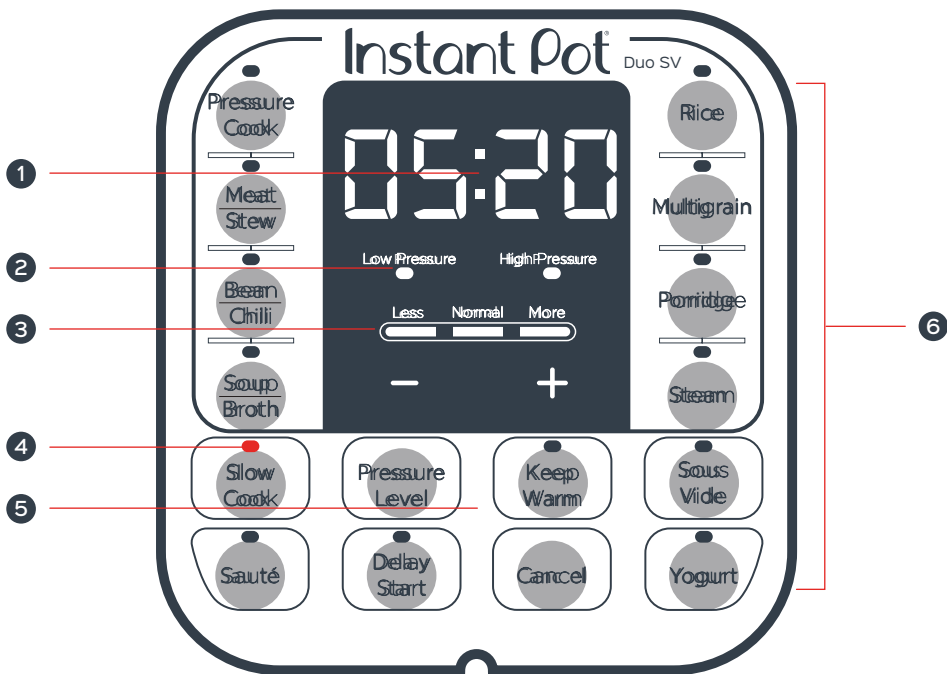
Secure detachable power cord to base power socket.

Connect to a 120V power source. Ensure connection is tight.

To disconnect, press **Cancel**. Remove plug from power source, then if applicable, remove detachable power cord from base power socket.



Controls & Features



1 Cook Time Display

Shown in hour format: "05:20" is 5 hours, 20 minutes

2 Pressure Level Indicator

Indicators will illuminate to indicate **Low** or **High** pressure level

3 Less / Normal / More

Pressure Cooking: 3 Preset Time Options

Non-Pressure Cooking: 3 Temperature Levels

4 LED Indicators

Indicator will illuminate when Smart Program is selected

5 Smart Program Settings

- +/– keys adjust time
Press and hold the key to adjust time quickly
- Pressure Level
- Keep Warm
- Delay Start
- Cancel

6 Smart Programs

Pressure Cooking

- Pressure Cook
- Meat/Stew
- Bean/Chili
- Soup/Broth
- Rice
- Multigrain
- Porridge
- Steam

Non-Pressure Cooking

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

System Settings

Pressure Level

Select a pressure cooking Smart Program, then press **Pressure Level** to toggle between **High** (10.2 ~ 11.6psi) and **Low** (5.8 ~ 7.2psi). Higher pressure results in higher temperature.

Cancel Key & Standby Mode

When cooker is plugged in but not in operation, display will read “**OFF**” to indicate Standby. Press **Cancel** to stop a Smart Program at any time, cooker will go to Standby.

Sound On/Off

🔊 Sound ON – When in Standby, press and hold “+” key until display indicates “**S On**”.

🔊 Sound OFF – When in Standby, press and hold “-” key until display indicates “**SOFF**”.

***Note:** Error code alerts cannot be silenced.*

Adjust Temperature Display – Fahrenheit & Celsius

Press and hold + and – keys together for 5 seconds to toggle between °F and °C.

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

Memory Function & Default Reset

The Instant Pot remembers preferences within each Smart Program, allowing you to experiment and fine-tune settings for personalized cooking results.

Smart Program Reset

When in Standby, press and hold Smart Program key until the cooker returns to Standby and displays “**OFF**”.

Full Default Reset

When in Standby, press and hold **Cancel** until the cooker beeps.

***Note:** Adjust the following at any time during cooking.*

- **Pressure Cooking:** Cook time, pressure level & Keep Warm on/off
- **Non-Pressure Cooking:** Cook time, temperature & Keep Warm on/off

Venting Methods

There are 2 methods to release pressure:

Natural Release (NR)

Leave the steam release handle in “**Sealing**” position.

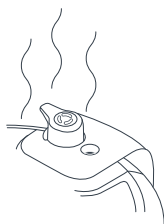
The cooker dissipates heat so pressure releases naturally over time.

This method must be used when cooking food such as soups, stews or chilis, as well as food that expands, such as beans and grains.

***Note:** Depressurization time will vary based upon volume of food and liquid. May take 10-40 minutes, or longer.*



Sealing



Quick Release (QR)

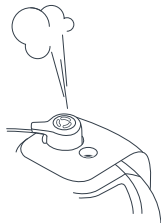
Turn steam release handle from “**Sealing**” position to “**Venting**” position.

If spatter occurs, turn steam release handle back to “**Sealing**” position, and try again after a few minutes.

If spatter continues, use NR to vent remaining pressure.



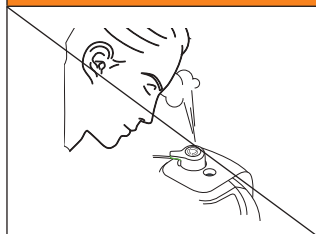
Venting



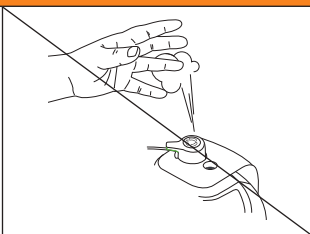
CAUTION

Float valve will drop into lid when cooker has depressurized. Do not attempt to remove the lid while the float valve is still up.

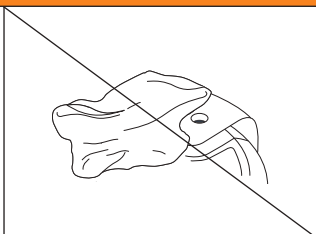
WARNING



Do not lean over the steam release handle.



Do not place unprotected skin over the steam release handle.



Do not cover the steam release handle.



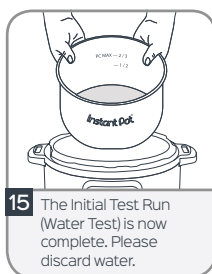
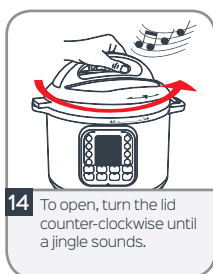
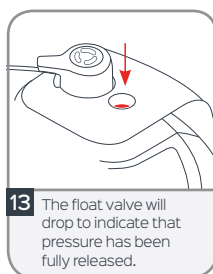
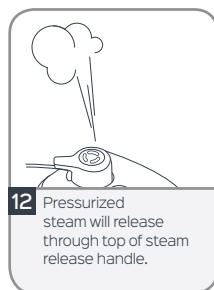
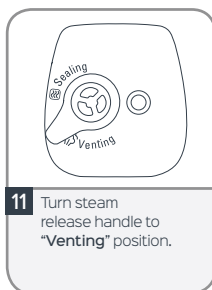
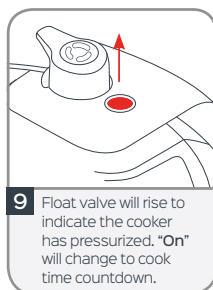
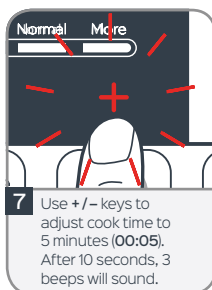
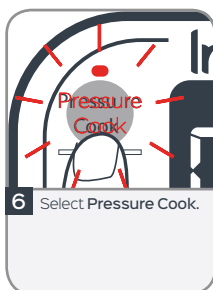
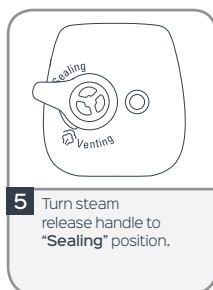
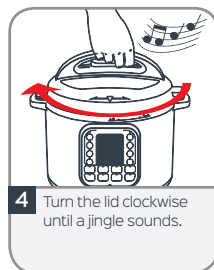
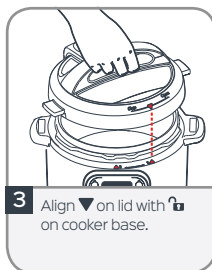
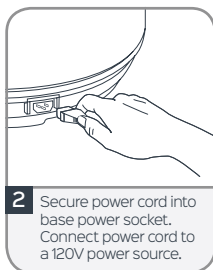
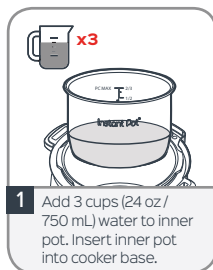
INSTANT TIP: 3 Stages of Pressure Cooking

1. Pre-Heat & Pressurization
2. Cook
3. Keep Warm & Depressurization



Initial Test Run (Water Test)

Familiarize yourself with the Instant Pot. Approximate time: 15 minutes.



Smart Program: Pressure Cook

Size	Minimum Liquid*
3 Quart / 2.8 Litres	1 cup (8 oz / 250 mL)
6 Quart / 5.7 Litres	1 1/2 cups (12 oz / 375mL)
8 Quart / 7.6 Litres	2 cups (16oz / 500mL)

**Unless otherwise specified in recipe*

The following steps also apply to: **Meat/Stew, Bean/Chili, Soup/Broth, Rice, Multigrain, Porridge & Steam.**

1. Add ingredients to inner pot and insert inner pot into cooker base.
2. Secure power cord into base power socket. Connect power cord to a 120V power source.
3. Place lid on cooker base and turn lid clockwise to close.
4. Turn steam release handle to “**Sealing**” position.
5. Select desired Smart Program.
6. Optionally, press Smart Program key again to toggle between “**Less / Normal / More**” preset cook times.
7. Use + / - keys to adjust cook time.
8. Use **Pressure Level** to adjust between **High** and **Low** pressure.
9. Press **Keep Warm** to toggle off or on.
10. After 10 seconds, cooker beeps and begins heating. Display reads “**On**”.
11. When cooking has completed, display reads “**End**”. Follow recipe directions to select venting method.

⚠ WARNING

Do not fill inner pot higher than “**PC MAX — 2/3**” line indicated on inner pot. When cooking foods that expand such as rice or beans, do not fill the appliance over “**— 1/2**” line indicated on inner pot.

Lid will be removable until cooker pressurizes, and float valve pops up. Once pressurized, lid will lock. To avoid scalding injury, do not attempt to force lid open while cooker is pressurized.

Do not pour food or liquid into cooker base. To avoid risk of personal injury and/or property damage, always cook with the inner pot in place.



INSTANT TIP: Pressure Cook with the Steam Rack

When pressure cooking, use the steam rack to lift your food out of the cooking liquid.

This will help distribute heat evenly and prevent the leeching of nutrients.



Pressure Cooking Program Options

Smart Program	Setting	Suggested Use	Note
Meat / Stew	Less	Soft texture	Choose setting based on meat texture desired, or adjust cook time manually.
	Normal	Very soft texture	
	More	Fall-off-the-bone texture	Allow meat to "rest" for 5-30 minutes, depending on size. It will reabsorb cooking juices for tender, succulent meat.
Bean / Chili	Less	Firmer texture	Choose setting based on bean texture desired, or adjust cook time manually.
	Normal	Soft texture	
	More	Very soft texture	When cooking beans or legumes, always use NR to release pressure. Ensure dry beans are completely submerged in water.
Soup/Broth	Less	Soup without meat	Liquid remains clear due to lack of boiling motion.
	Normal	Soup with meat	Always use NR to release pressure when cooking soup with a high starch content.
	More	Rich bone broth	
Rice	Less	Tender but firm to bite	Automated cooking Smart Program. Displays "Auto" before cook time countdown.
	Normal	Normal texture white rice	Depending on the volume of rice, cook time may range from 8-15 minutes.
	More	Softer texture white rice	After cooking, wait 10 minutes then use QR to release pressure, or allow to depressurize with NR.
Multigrain	Less	Brown rice, wild rice, black beans, chickpeas, etc.	Select "Less" or "Normal" based on type of grain and desired texture. "More" begins with 45 minutes of warm water soaking time prior to 60 minutes of pressure cooking.
	Normal	Brown rice, wild rice, mung beans, etc.	
	More	Tough grains or a mixture of grains and beans	
Porridge	Less	Oatmeal steel cut or rolled	Adjust time as directed in recipe. Always use NR to release pressure when cooking foods that expand.
	Normal	White rice, porridge/congee	
	More	Rice porridge/congee with a mixture of various grains	
Steam	Less	Vegetables	Use steam rack provided to elevate food from cooking liquid.
	Normal	Fish and Seafood	
	More	Meat	Use QR to prevent food from overcooking.
Pressure Cook	Less	Manual programming	Press Pressure Level to toggle between High and Low pressure.
	Normal		Use +/- keys to adjust cook time.
	More		Adjust according to recipe or desired results.

Smart Program: Slow Cook

Slow Cook is a non-pressure cooking Smart Program.

- **Less** – Corresponds to **Low** on common slow cookers
- **Normal** – Corresponds to **Medium** on common slow cookers
- **More** – Corresponds to **High** on common slow cookers

Steps to Slow Cook

1. Add ingredients to inner pot and insert inner pot into cooker base.
2. Secure power cord into base power socket. Connect power cord to a 120V power source.
3. Place lid on cooker base and turn lid clockwise to close.
Optional: Use an authorized Instant Pot glass lid.
4. Turn steam release handle to “**Venting**” position.
5. Select **Slow Cook**.
6. Press **Slow Cook** again to toggle between “**Less / Normal / More**” settings.
7. Use **+** / **-** keys to adjust cook time.
8. Press **Keep Warm** to toggle automatic warming off or on after cooking completes.
9. After 10 seconds, cooker will beep 3 times and begin heating. Countdown will begin immediately.

Note: Float valve will not rise during non-pressure cooking Smart Programs – lid is removable throughout the cook cycle.

Smart Program: Sauté

Sauté is a non-pressure cooking Smart Program and functions as a frying pan or flat-top grill.

- **Less** – Simmering and reducing liquid
- **Normal** – Pan searing or sautéing
- **More** – Stir-frying or browning meat

Steps to Sauté

1. Insert inner pot into cooker base. **Do not use lid.**
2. Secure power cord into base power socket. Connect to a 120V power source.
3. Select **Sauté**.
4. Press **Sauté** again to toggle between “**Less / Normal / More**” temperature settings.
5. After 10 seconds, cooker will beep 3 times and begin heating. Display will read “**On**”.
6. When display switches from “**On**” to “**Hot**”, add recipe ingredients.

Note: If recipe ingredients are added before “**Hot**” message appears, it may not appear at all. This is normal.

CAUTION

The **Sauté** Smart Program reaches high temperatures. If unmonitored, food may burn on this setting. Do not use the lid and do not leave your cooker unattended while using **Sauté**.

Smart Program: Yogurt

Yogurt is a non-pressure cooking Smart Program with 3 temperature settings, allowing users to make fermented dairy and non-dairy recipes.

- **Low** – For lower temperature fermentation such as Jiu Niang, a sweet fermented glutinous rice dessert. Default fermentation time is “**24:00**” hours. Adjust fermentation time based on recipe.
- **Med** – Fermenting milk after culture has been added. Default fermentation time is “**08:00**” hours. Adjust as desired up to “**99:30**” hours.
- **High** – Pasteurizing milk

1. Pasteurize Milk

- Add milk to inner pot then insert inner pot into cooker base.
- Secure power cord into base power socket. Connect to a 120V power source.
- Place lid on cooker base and turn lid clockwise to close.
- Turn steam release handle to “**Venting**” position.
- Select **Yogurt**.
- Press **Yogurt** again to toggle to “**More**”. Display will read “**boil**”.
- After 10 seconds cooker will beep 3 times.
- When pasteurization has completed, the cooker will beep and display “**End**”.
- Remove lid and use thermometer to check temperature.
***Note:** Milk must reach a minimum of 72°C (161°F) for pasteurization to occur.*
- Allow milk to cool to just below 43°C (110°F).
***Note:** To speed up cool down time, remove inner pot from cooker base.*

Add Starter Culture

- Add starter culture according to package instructions.
***Note:** If using plain yogurt as a starter, ensure the flavor is plain and that it contains an active culture. Mix in 2 tbsp of yogurt per gallon of milk.*
- Insert inner pot into cooker base.
- Place lid on cooker base and turn lid clockwise to close.

3. Ferment Yogurt

- Select **Yogurt**.
- Press **Yogurt** again to toggle to “**Normal**”. Display will read “**08:00**”.
- Use the **+/-** keys to adjust fermentation time.
***Note:** 8 hours is standard, but a longer fermentation period will result in tangier yogurt.*
- After 10 seconds cooker will beep 3 times and begin to count up to the set time.
- When fermentation has completed, the cooker will beep and display “**End**”.

Smart Program: Sous Vide

Sous Vide brings vacuum-sealed food a very accurate temperature, and maintains that temperature for a period of time to achieve high quality, consistently delicious results.

Select temperature from a range of 25°C ~ 90°C / 77°F ~ 194°F.

Steps to Sous Vide

1. Place steam rack on bottom of inner pot, and fill 3/4 of inner pot with warm water.
2. Insert inner pot into cooker base.
3. Secure power cord into base power socket. Connect to a 120V power source.
4. Place lid on cooker base. Do not close.
5. Select **Sous Vide**.
6. Use + / – keys to adjust temperature in increments of 1°C / 1°F.
7. Press **Sous Vide** again to toggle to cook time setting. Use + / – keys to adjust cook time.
***Note:** If adjustments are not made within 10 seconds, cooker will beep 3 times and begin heating to displayed temperature.*
8. After 10 seconds, the cooker will beep 3 times and display “**On**” to indicate that it has begun heating.
9. While cooker heats, season food as desired. Separate single servings of food within individual pouches. Remove air and seal tightly.
10. Once water temperature is reached, cooker will beep. Remove lid and immerse sealed pouches in water. Contents should be submerged, but seal should remain above water.
11. Place lid on cooker base and turn lid clockwise to close.
***Note:** The stainless steel lid is not necessary when cooking sous vide, however, it is recommended for optimal temperature control.*
12. Turn steam release handle to “**Venting**” position.
13. For long cooking times, ensure water level remains above sealed pouches. If you need to add water, heat it to approximately the same temperature as the water in the inner pot to avoid cooling.
14. Once complete, display will indicate “**End**”. Open cooker and carefully remove pouches from water.
15. Remove contents from pouches and use a thermometer to check for doneness. If not following a recipe, follow cooking guidelines according to food type and thickness as described in “Sous Vide Cooking Guidelines” section in this manual.
16. To “reverse sear” your meat, pat it dry, then briefly sear the exterior with **Sear/Sauté**, or a pan, browning torch, or grill.

CAUTION

Do not overfill inner pot.

Smart Program: Sous Vide

Ingredients and Seasonings

- Use high quality, fresh ingredients when cooking sous vide to ensure the best possible flavor.
- When seasoning with salt, it is better to use less than you might add normally, especially with meats, poultry, and fish. We recommend salting to taste after cooking.
- Use garlic powder rather than raw garlic. Raw garlic can become bitter and overpowering when cooked sous vide. Pure and high-quality garlic powder will provide the best results.

Note: Do not use garlic salt in place of garlic powder!

Storing Cooked Food

If your dish is not going to be consumed immediately, plunge pouches into ice water to reduce temperature quickly, then keep refrigerated.

Sous Vide Cooking Table

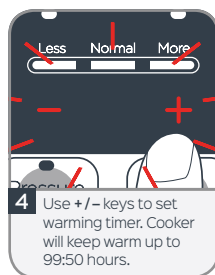
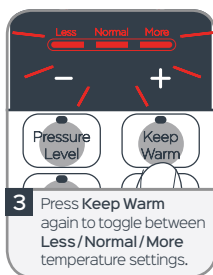
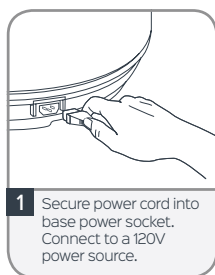
Food	Recommended Thickness	Expected Doneness	Cooking Temperature	Minimum Cooking Time	Maximum Cooking Time
Beef & Lamb					
Tender Cuts: Tenderloin, cutlets, sirloin, rib eye, rump, T-bone, chops Tougher Cuts: Blade, chuck, shoulder, shanks, game meats	2-5 cm / ½"- 2"2	Rare	122°F / 50°C	1 hours	4 hours
		Medium-rare	129°F / 54°C	1.5 hours	4 hours
		Medium	140°F / 60°C	1.5 hours	4 hours
	4-6 cm / 1½"- 2½"	Medium-well	145°F / 63°C	1.5 hours	4 hours
Poultry					
Chicken Breast	3-5 cm / 1"- 2"	Soft and juicy	145°F / 63°C	1.5 hours	4 hours
		Traditionally firm	155°F / 69°C	1 hour	4 hours
Chicken Thigh	3-5 cm / 1"- 2"	Juicy and tender	165°F / 74°C	1 hour	4 hours
		Off-the-bone tender	165°F / 74°C	4 hours	8 hours
Chicken Leg	5-7 cm / 2 - 3"	Juicy and tender	180°F / 82°C	2 hours	7 hours
Duck Breast	3-5 cm / 1"- 2"	Soft and juicy	146°F / 64°C	2 hours	4 hours
Pork					
Belly	3-6 cm / 1"- 2½"	Traditionally firm	180°F / 82°C	10 hours	22 hours
Ribs	2-3 cm / ½"- 1½"	Off-the-bone tender	138°F / 59°C	10 hours	22 hours
Chops	2-4 cm / ½"- 2"	Pink and juicy	135°F / 57°C	1 hour	4 hours
		White throughout and juicy	147°F / 64°C	1 hour	4 hours
Fish & Seafood					
Fish	2-3 cm / ½"- 1"	Soft and buttery	110°F / 43°C	10 minutes	30 minutes
		Translucent/ starts to flake	115°F / 46°C	20 minutes	45 minutes
		Medium-rare	125°F / 52°C	20 minutes	45 minutes
		Medium, dry	130°F / 54°C	20 minutes	45 minutes
		Well done, crumbly	135°F / 57°C	20 minutes	45 minutes
Shrimp	-	Traditionally firm	140°F / 60°C	30 minutes	45 minutes
Lobster Tail	-	Soft and buttery	140°F / 60°C	1 hour	1 hour
Scallops	-	Soft and buttery	140°F / 60°C	30 minutes	30 minutes
Eggs					
Eggs	Large/Extra Large	Runny	140°F / 60°C	-	45 minutes
		Soft boiled	145°F / 62°C	-	45 minutes
		Medium boiled	150°F / 65°C	-	1 hour
		Hard boiled	165°F / 73.9°C	-	1 hour
Fruits & Vegetables					
Fruits	-	-	183°F / 83.9°C	15 minutes	2 hours
Vegetables	-	-	183°F / 83.9°C	45 minutes	2.5 hours

Keep Warm

Automatic Keep Warm is applicable to all Smart Programs except **Sauté**, **Sous Vide** and **Yogurt**. When enabled, the setting will turn on after cooking completes, and remain on for up to **10:00 hours**.

Automatic Keep Warm will be on by default. To turn off, set the Smart Program, then press **Keep Warm**.

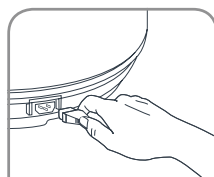
Keep Warm can also be turned on manually to reheat and warm dishes.



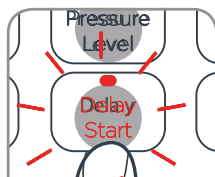
Delay Start

Delay Start offers the option to postpone the cooking start time for up to 24 hours.

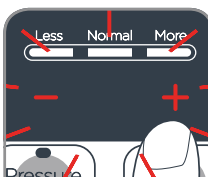
Delay Start can be applied to all Smart Programs except **Sauté**, **Sous Vide** and **Yogurt**.



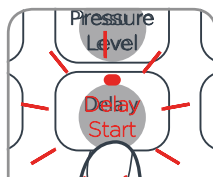
- 1** Secure power cord into base power socket. Connect to a 120V power source.
- Select desired Smart Program and program as outlined in previous Smart Programs sections of this manual.



- 2** Select **Delay Start**
- Note:** Cook time must be input before setting **Delay Start**.



- 3** When 'hours' section is flashing, use +/- keys to select number of hours to delay cooking.
- For instance, **"06:00"** indicates that cooking will be delayed by 6 hours.



- 4** Press **Delay Start** again to toggle to 'minutes' section, and follow the same process as previous step.







- 5** Within 10 seconds cooker will beep 3 times and **Delay Start** timer will begin.

Note: Changes may not be made once timer has started. To adjust time or temperature, press **Cancel** and enter new selections.

Care & Cleaning


Unplug the Instant Pot and let it cool to room temperature before cleaning.

Part	Cleaning Method			Cleaning Tip
	Dishwasher Safe	Hand Wash (submerged)	Wipe Clean (damp cloth)	
Accessories <ul style="list-style-type: none"> • Steam Rack • Soup Spoon • Rice Paddle • Rice Measuring Cup • Condensation Collector 	✓	✓		<ul style="list-style-type: none"> • Wash after each use • Never use harsh chemical detergents, powders or scouring pads on accessories • For dishwasher, place on top rack • Empty condensation collector after each use
Lid & Small Parts <ul style="list-style-type: none"> • Anti-Block Shield • Sealing Ring • Steam Release Handle • Float Valve • Float Valve Silicone Cap 	✓	✓		<ul style="list-style-type: none"> • Wash after each use with hot water and mild dish soap and allow to air dry, or place in top rack of dishwasher • Remove all small parts from lid before washing • All small parts should be removed once every few cooking cycles for routine cleaning, and any time there are visible food particles • To drain water from the lid after dishwashing, grasp the lid handle and hold the lid vertically over a sink, then turn it 360°— such as turning a steering wheel • After cleaning, store the lid upside down on the cooker base. • Store sealing rings in a well-ventilated area to decrease residual odor of flavorful meals. To eliminate odors, add 1 cup (8 oz / 250 mL) water and 1 cup (8 oz / 250 mL) white vinegar to inner pot, and run Pressure Cook for 5-10 minutes, then QR pressure. 
Inner Pot	✓	✓		Use a barely-damp cloth to wipe any particles off power cord
Detachable Power Cord			✓	<ul style="list-style-type: none"> • More acute hard water staining may require a vinegar dampened sponge and some scrubbing to remove. If there is tough or burned food residue at the bottom, soak in hot water for a few hours for easy cleaning • Wash after each use • Ensure all exterior surfaces are dry before placing in cooker base
Cooker Base			✓	<ul style="list-style-type: none"> • Wipe the inside of the outer pot as well as the condensation rim with a barely-damp cloth, and allow to air dry • Clean cooker base and control panel with a soft, barely-damp cloth or sponge

⚠ WARNING			
			
Ensure heating element remains dry at all times.	Do not immerse cooker base in water or attempt to cycle through dishwasher.	Do not submerge power cord at any time.	Do not wet prongs of power cord.

Troubleshooting

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Problem	Possible Reason	Solution
Difficulty closing lid	Sealing ring not properly installed	Reposition sealing ring, ensure it is snug behind sealing ring rack
	Float valve in the popped-up position	Gently press the float valve downward with a long utensil
	Contents in cooker are still hot	Turn steam release handle towards "Vent" position, then lower lid onto cooker base slowly, allowing heat to dissipate
Difficulty opening lid	Pressure inside the cooker	Release pressure according to recipe; only open lid after float valve has dropped down <div> CAUTION Contents may be under pressure; to avoid scalding injury, do not attempt to force lid open.</div>
	Float valve stuck at the popped-up position due to food debris or residue	Ensure steam is completely released by quick releasing pressure, then press float valve gently with a long utensil. Open lid cautiously. Thoroughly clean float valve, surrounding area, and lid before next use
Inner pot is stuck to lid when cooker is opened	Cooling of inner pot may create suction, causing inner pot to adhere to the lid	To release the vacuum, turn steam release handle towards "Vent" position
Steam leaks from side of lid	Sealing ring damaged or not installed properly	Replace sealing ring
	Lid not closed properly	Open then close lid
	Sealing ring rack is warped or off-centre	Remove sealing ring from lid, check sealing ring rack for bends or warps; contact Customer Care
	Food debris attached to sealing ring	Remove sealing ring and clean thoroughly
	Inner pot rim may be misshapen	Check for deformation and contact Customer Care
Float valve does not rise	Food debris on float valve or float valve silicone cap	Remove float valve from lid and clean thoroughly; perform "Initial Test Run" to check for function; contact Customer Care
	Too little liquid in the inner pot	Check for scorching on bottom of inner pot; add 1 1/2 cups (12 oz / 325mL) liquid to inner pot
	Float valve silicone cap worn, damaged or missing	Install or replace float valve
	Float valve obstructed by lid-locking mechanism	Tap float valve with a long utensil. If not resolved, turn cooker off and remove small parts from lid; clean thoroughly and re-install, then perform "Initial Test Run" to check for function; contact Customer Care
	No heat in the inner pot	Perform "Initial Test Run" to check for function; contact Customer Care
	Inner pot base may be damaged	Perform "Initial Test Run" to check for function; contact Customer Care

Troubleshooting

Problem		Possible Reason	Solution
Minor steam leaking/hissing from steam release handle during cook cycle		Steam release handle not in "Sealing" position	Turn steam release handle to "Seal" position
		Cooker is regulating excess pressure	This is normal; no action required
Steam gushes from steam release handle when in "Seal" position		Not enough liquid in the inner pot	Add 1 1/2 cups (12 oz / 325mL) of a thin cooking liquid to inner pot
		Pressure sensor control failure	Contact Customer Care
		Steam release handle not seated properly	Turn steam release handle to "Seal" position
Display remains blank after connecting the power cord		Bad power connection or no power	Inspect power cord; ensure detachable power cord is plugged tightly into base power socket; check outlet to ensure it is powered
		Cooker's electrical fuse has blown	Contact Customer Care
Error code appears on display, cooker beeps and lights flash continuously	C1 C2 C6 C6H C6L	Faulty sensor	Contact Customer Care
	C5	Temperature is too high because inner pot is not placed in the cooker base	Press Cancel and wait for heating element to cool; ensure there are no foreign objects in cooker base; insert or reposition inner pot in cooker base and re-enter commands
		Temperature is too high because there is no water in inner pot	Add at least 1 1/2 cups (12 oz / 325mL) of cooking liquid to inner pot before reintroducing food
	C7 or NoPr	Heat element has failed	Contact Customer Care
		Not enough liquid	Begin by adding 1 1/2 cups (12 oz / 325mL) of a thin cooking liquid to inner pot; add more liquid as required
		Steam release handle is in "Venting" position	Turn steam release handle to "Sealing" position
	Lid	Lid is not in the correct position for the selected Smart Program	Open and close lid; remove lid when using Sauté
	OvHt, Burn or Food Burn	High temperature detected at bottom of inner pot; cooker automatically reduces temperature to avoid overheating Cooking will not resume until situation is resolved	Starch deposits at the bottom of the inner pot may be blocking heat dissipation. Press Cancel , then release pressure according to the recipe, and inspect the bottom of the inner pot for scorching; add liquid if necessary
	PrSE	Pressure has accumulated during a non-pressure cooking Smart Program	Turn steam release handle to "Seal" position
	Occasional clicking or light cracking sound		The sound of power switching and expanding pressure board when changing temperatures
			Bottom of the inner pot is wet
			Wipe bottom of inner pot, and ensure heating element is dry before cooking

Warranty

Limited Warranty

This Limited Warranty is effective for one year from the date of original consumer purchase. Proof of original purchase date and, if requested by an authorized representative of Instant Brands Inc. ("Instant Brands"), return of your appliance, is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with written instructions attached to or furnished with the appliance, Instant 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 12 months from the date of original consumer purchase.

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

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

Limitation and Exclusions

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

This Limited Warranty does not cover:

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

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

Disclaimer of Implied Warranties

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY LAW, INSTANT 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 the exclusion of implied warranties of merchantability or fitness, so this limitation may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law.

Limitation of Remedies; Exclusion of Incidental and Consequential Damage

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE APPLIANCE REPAIR OR REPLACEMENT AS PROVIDED HEREIN. INSTANT BRANDS SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH THE USE OR PERFORMANCE OF THE APPLIANCE OR DAMAGES WITH RESPECT TO ANY ECONOMIC LOSS, PERSONAL INJURY, LOSS OF PROPERTY, LOSS OF REVENUES OR PROFITS, LOSS OF ENJOYMENT OR USE, COSTS OF REMOVAL, INSTALLATION OR OTHER INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY NATURE OR KIND.

Warranty Registration

Please visit www.instantpot.com/support/register to register your new Instant Brands™ appliance and validate your warranty within thirty (30) days of purchase. 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, recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understand the instructions for use, and warnings set forth in the accompanying instructions.

Warranty Service

To obtain service under this warranty, please contact our Customer Service Department by phone at 1-800-828-7280 or by email to support@instantpot.com. You can also create a support ticket online at www.instantpot.com/support. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Brands is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance from Canada or within the 48 contiguous states and the District of Columbia of the United States of America, as provided herein. When returning your appliance, please include your name, 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.

Instant Pot®

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