

## Product Introduction

Instant Pot® programmable pressure cooker is the new generation of smart kitchen appliances. It is a 7-in-1 multi-function cooker combining the benefits of a Pressure Cooker, Sauté, Slow Cooker,

Rice Cooker, Steamer, Yogurt Maker and Food Warmer. Instant Pot® is a convenient and kitchen-friendly time saver. Its 14 micro-processor controlled intelligent programs make your everyday cooking as easy as pressing a button.

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

Instant Pot has been designed to avoid the common errors and safety hazards of old stove-top pressure cookers using 10 proven safety mechanisms and patented technologies. They include lid position monitoring, locking the lid under pressure, electronic pressure and temperature control, dry burn detection with automatic shutoff, over-pressure protection, and temperature and electrical current limiting fuse. Instant Pot® has earned the entrusted UL certification by going through the rigorous UL lab testing.

## Features

- High safety standard: 10 safety mechanisms and UL safety certification. Please visit [www.InstantPot.com](http://www.InstantPot.com) for detailed information.
- Multi-function: Braising, pressure cooking, stewing, steaming, simmering, slow cooking, sauté/browning, fermenting, making yogurt and keeping warm. convenient cooking programs controlled by a microprocessor: Simply press one of the function keys to start cooking. The microprocessor controls the time, cooking pressure and temperature eliminating the need to watch over the cooker in the kitchen.
- Clean and pleasant: Instant Pot produces very little noise and leaks almost no steam.
- This keeps the aromas and flavor of ingredients in the food and avoids messy spills, splashes or spatters to clean up.
- Dual pressure settings for fast and flexible cooking: Cooking with the high pressure reduces cooking time by up to 70% and low pressure avoids overcooking delicate food.
- Up to 24-hour delayed cooking: Long 24 hour timer. Perfect for meal planning.
- Up to 240 minutes of manual cooking time selection.
- Auto keep warm: After cooking, the keep-warm function starts automatically for 10 hours.

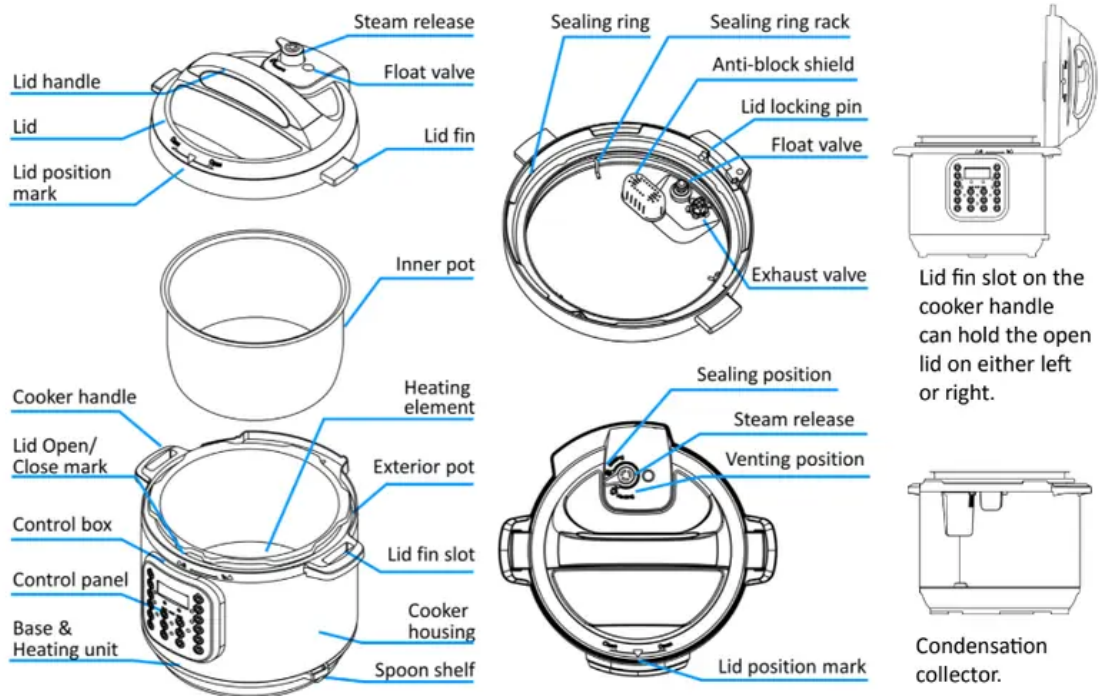
- Dishwasher safe stainless steel inner pot and steam rack.

## Specifications

- Working pressure: High 10.2 ~ 11.6psi (70 ~ 80kPa); Low 5.8 ~7.2 psi (40 ~ 50kPa)
- Steam release pressure limit: 16.68psi (115kPa)
- Working temperature: 115°C ~ 118°C (239°F ~ 244°F) at high pressure setting; 110°C ~ 112°C (229 ~ 233°F) at low pressure setting.
- Keep warm” function: up to 99 hours 50 minutes, 63 ~ 78°C (145 ~ 172°F);
- Slow Cook” function: 0.5 ~ 20 hours, at 88 ~ 99°C (190 ~ 210°F)
- Sauté” function: “Normal” mode: 160 ~ 176°C (320 ~ 349°F); “More” mode: 175 ~ 210°C (347 ~ 410°F); “Less” mode: 135 ~ 150°C (275 ~ 302°F).
- Yogurt” function: up to 99 hours 30 minutes. “Normal” mode for making yogurt: 36 ~ 43° (96.8 ~ 109.4°F); “Less” mode for making Jiu Niang (fermented glutinous rice): 30 ~ 34°C (86 ~ 93.2°F); “More” for pasteurizing milk: 71~83°C (160~180°F).

Model	Power Supply	Rated Power	Volume	Caliber of inner pot	Weight	Dimension
IP-DUO50 IP-DUO50 V2 IP-DUO50-ENW	120V~ 60Hz	900W	5 quart	14x22 cm 5.5x8.66 inch (H x Diameter)	5.3 kg 11.68 lb	33x31x30 cm 13x12.2x11.8 inch (LxWxH)
IP-DUO60 IP-DUO60 V2 IP-DUO60-ENW	120V~ 60Hz	1000 W	6 quart	16x22 cm 6.3x8.66 inch	6.61 kg 14.57 lb	33x31x32 cm 13x12.2x12.6 inch
IP-DUO80	120V~ 60Hz	1200 W	8 quart	18x24 cm 7.09x9.45 inch	6.9 kg 15.21 lb	37.7x33.8x36 cm 14.8x13.3x14.2 inch
Accessories	Rice paddle, Soup spoon, Measuring cup, Steam rack, Condensation water collector, User manual and Recipe booklet.					

## Product Structure

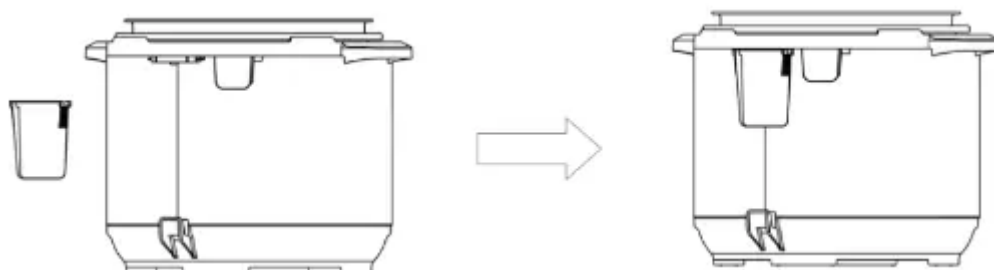


## Before the First Use

Before the first use, please take out all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions and cautions to avoid any injury or property damage. Please wash the inside of the lid and the inner pot with warm soapy water, rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. Never immerse the cooker housing in water or any other liquid. The inner pot, sealing ring and steam release handle and all accessories are dishwasher safe. But never clean the lid and housing in a dishwasher.

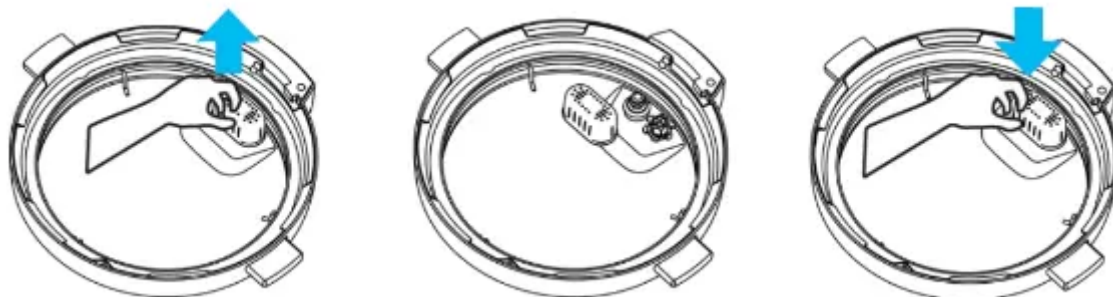
## Install the Condensation Collector

To install the condensation collector, slide it into the slot on the cooker housing. Follow the reverse order to remove it for cleaning.



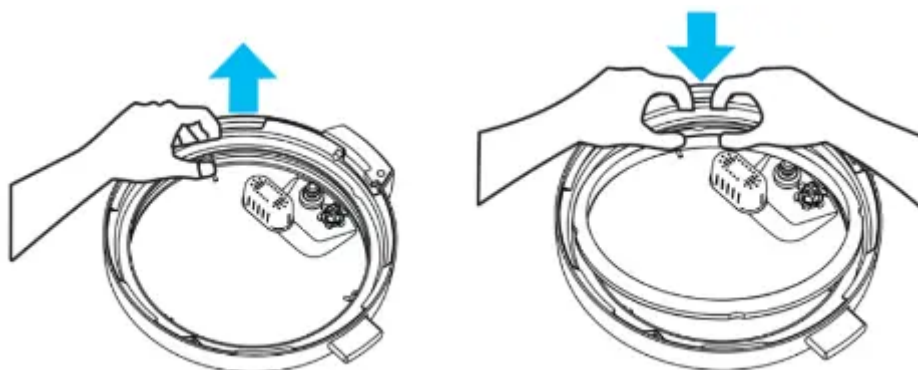
## Remove and Install the Anti-Block Shield

The anti-block shield can be removed by pushing it on the side to lift it up. To install the anti-block shield, position it in place and press it down. The anti-block shield can be installed on either direction lengthwise.



## Remove and Install the Sealing Ring

The sealing ring can be removed by pulling upwards from the sealing ring rack in sections. To reinstall the sealing ring, pressing it down into the rack section by section. The sealing ring can be installed on either side facing up.



### Please note the following:

- Prior to each use, inspect to make sure the sealing ring is well seated in the sealing ring rack and the anti-block shield is mounted properly on the steam release pipe. A properly seated sealing ring can be shifted, with a bit of effort, clockwise or anti-clockwise inside the sealing ring rack.
- After use, remove any foreign objects from the sealing ring and anti-block shield.
- Keep the sealing ring clean to avoid odor. Washing the sealing ring in warm soapy water or dishwasher can remove odor. However, it is normal for the sealing ring to absorb the smell of certain acidic foods. That's why it is always a good idea to have more than one sealing ring on hand. You can purchase additional sealing rings from [www.InstantPot.com](http://www.InstantPot.com).
- Never pull the sealing ring by force, as the pulling may cause deformation and affect its function in sealing the pressure.

- A sealing ring with cracks, cuts or other damages should not be used. A new sealing ring replacement should be used.

## Safe Lid Opening

1. Make sure the pressure cooking program has completed or press “Keep-Warm/Cancel” to terminate the program.
2. Releasing pressure in one of the following approaches.

### Quick Release:

- Slide the steam release handle to the "Venting" position to let out steam until the float valve drops down.

### Caution:

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

### Natural Release:



- Allow the cooker to cool down naturally until the float valve drops down. This may take 10 to 15 minutes after cooking is finished and the cooker is in Keep-Warm mode.
- Putting a wet towel on the lid can speed up cooling.

3. Open the lid: Hold the lid handle, turn the lid counterclockwise to the open position, and lift the lid up to open. To avoid vacuum suction on the lid, turn the steam release to “Venting” position to let in air when lifting the lid.

- Caution: Do not open the lid until pressure inside the pot is completely released. As a safety feature, until the float valve drops down, the lid is locked and cannot be opened.
- If the float valve is stuck due to food debris or stickiness, you can push it down with a pen or chopsticks when you are certain the pressure has been released by moving the steam release handle in the venting position.

## Cooking Preparation

### 1. Open the lid

Holding the lid handle with your hand, rotate approximately 30 degrees counterclockwise until the  mark on the lid is aligned with the  “Open” mark on the cooker housing rim.

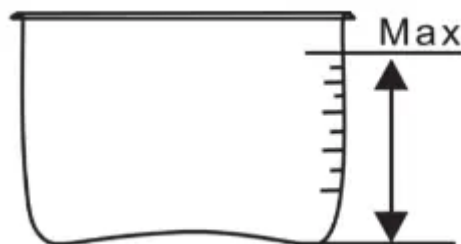


## 2. Check whether all parts on the lid are assembled properly

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

## 3. Take out the inner pot, and put in food and liquid

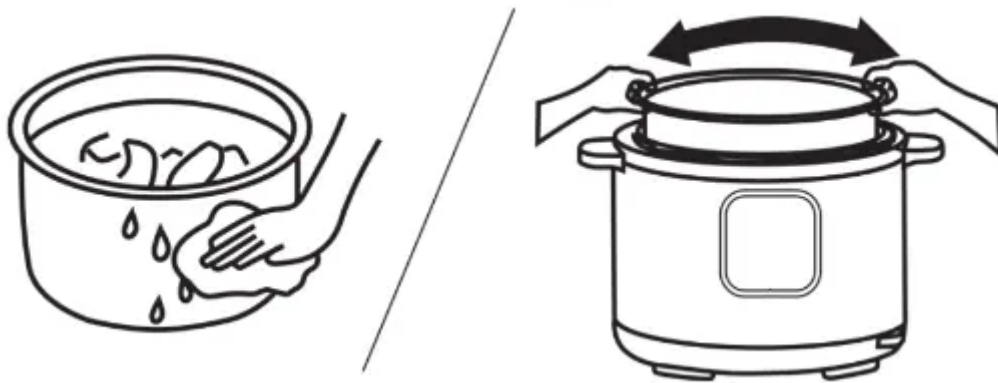
The total amount of food and water should NEVER exceed the maximum level marking of the inner pot. It is recommended that you do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice, beans or dried vegetables, do not fill the unit over 1/2 full. Over filling may risk clogging the vent pipes and developing excess pressure. This could also cause spillage and may damage to the unit.




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

Before that, be sure to remove foreign objects and wipe dry the outside of the inner pot and the heating element inside of the cooker.

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



### 5. Close the lid completely

Hold the lid handle and put the lid on the cooker, with  the mark on the lid and the



“Open” marks on the housing rim are aligned. Rotate the lid clockwise

approximately 30 degrees until the



mark on the lid is aligned with the



“Close”

mark on the housing rim.



Instant Pot has a safety feature to disable the cooker and the display flashes "Lid" if the lid is not positioned correctly. When using "Soup", "Poultry", "Meat/Stew", "Bean/Chili", "Multigrain", "Rice", "Steam", "Porridge" and "Yogurt", the lid should be fully closed. When using "Sauté", the lid should be open. "Keep Warm" and "Slow Cook" works with the lid either opened or closed.

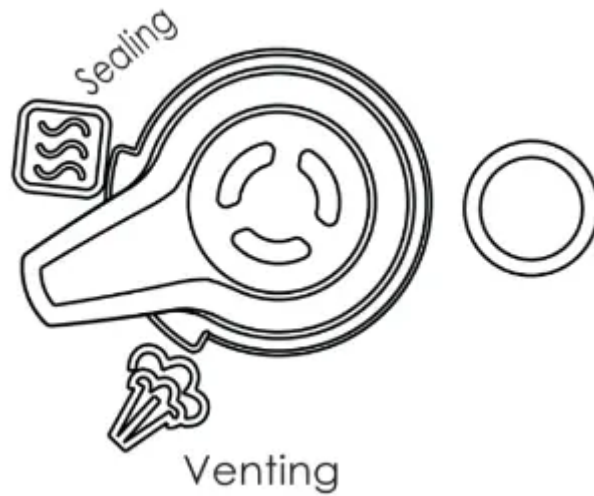
### 6. Position the steam release handle properly

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

In operation of the cooker for any functions except "Keep

Warm", "Sauté" or "Slow Cook", align the pointed end of the steam release handle pointing to "Sealing", indicating that the pressure cooker is in the sealed position.

The "Sauté" function must be used without the lid. The Slow Cook" and "Keep-Warm" can operate with or without the lid



## Controls and States of the Cooker

### Control Panel

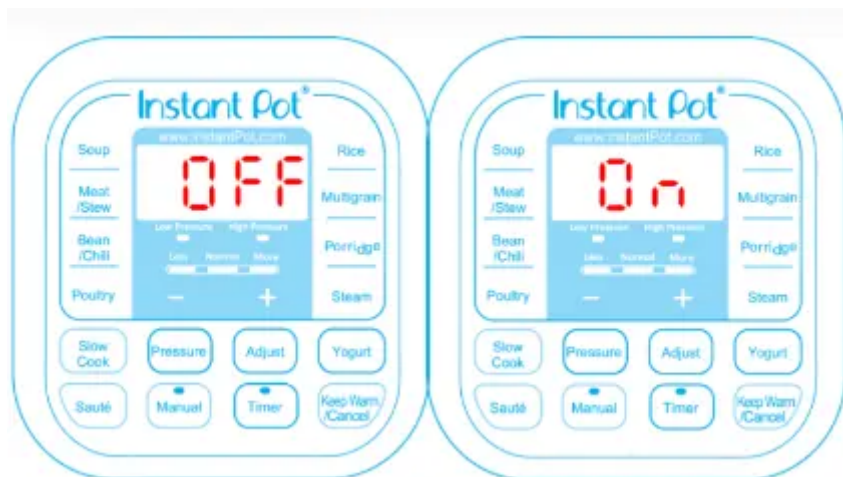
The control panel of your Instant Pot consists of an LED display, 2 pressure indicators, 3 mode indicators, 4 operation keys and 14 function keys. Each function key has a function indicator light. Operation keys do not have indicator lights.



## States of the Cooker

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

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



## Operation Keys

The 4 operations keys include “+”, “-”, “Pressure” and “Adjust” keys. The “+” and “-” are used to change the time value.

The “Pressure” key toggles the pressure setting between “High Pressure” and “Low Pressure” for the pressure cooking functions which include “Soup”, “Bean/Chili”, “Poultry”, “Meat/Stew”, Multigrain, “Porridge”, “Steam”, “Rice” and “Manual” functions. The “Pressure” key has no effect on non-pressure cooking functions: “Slow Cook”, “Sauté” and “Yogurt”.

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

1. Changing the pressure keeping time for pressure cooking functions, except “Manual” and “Rice” functions. “Rice” is fully automatic.
2. Switching the temperature of “Slow Cook” and “Sauté”.
3. Selecting programs in “Yogurt”.

## Function Keys

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



The “Soup” key is for making various soups 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 food content to be fully broken down, please stir and mix the soup before serving.

The “Porridge” key is to make porridge of various grains. You can use the “Adjust” key to select a cooking duration. The “Normal” duration is for rice porridge. For a mixture various grains and beans, please choose the "More" duration. Stir the Porridge before serving. Please note, after the “Porridge” program is finished, do NOT put steam release handle in venting position; otherwise the porridge will splatter through the steam release.

Please use Natural Release.

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 and the amount of poultry you put into the pot. Poultry meat is generally easier to cook than pork, lamb and beef. Hence the poultry cooking time is adjusted within a shorter time range when using the "Poultry" function key.

The “Meat/Stew” key is for cooking meat and stew. The “Adjust” key can be used to change the cooking time to achieve the desired texture of the meat. 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 “Rice” key is a fully automated smart program for cooking regular rice or parboiled rice. The cooking duration is adjusted automatically depending on the amount of food content. To cook cups of rice, it takes about 12 minute pressure keeping time; for 3~5 cups of rice, it takes about 14 minute pressure keeping time; more cups will take longer time accordingly.

Total cooking time is not displayed, whereas the pressure keeping time will be shown when working pressure is reached. The "Adjust" key has no effect on this program. Please note: You can cook as little as one cup of rice with the correct ratio of water.

The "Multigrain" key is a program to cook mixed grains of wild rice, hard brown rice, mung beans, etc. There are three "Adjust" options for multigrain rice cooking. The "Normal" setting has 40 minutes of pressure cooking time. The "Less" setting has 20 minutes of pressure cooking time.

The "More" setting has 45 minutes of warm water soaking time and 60 minutes of pressure cooking time. The "More" setting is suitable for harder grains such as dry split corn.

The "Steam" key is designed for steaming purposes. You can steam vegetables, seafood or reheating with the enclosed steam rack. When steaming vegetables and seafood, please note that using the "Natural Release" method for releasing the steam will likely overcook the food.

You will need to release the steam as soon as the cooking time has expired using the "Quick Release" method.

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

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

The "Sauté" key is used for open lid sautéing, browning or simmering inside the inner pot.

"Adjust" can be used to change the operating temperature in 3 modes. Please see the "Sautéing" section for details.

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

The "Yogurt" key has 3 programs: make yogurt, pasteurize milk and making Jiu Niang (aka fermented glutinous rice). Please see the "Making Yogurt" and "Making Jiu Niang" sections.

The "Timer" key is for delayed cooking. To start delayed cooking, first select the desired cooking function (all program functions except "Sauté" and "Yogurt"), and then press the "Timer" key.

Use “+” and “-” to set the delayed hours. Press “Timer” key again to change the minutes. The time you are setting is the delayed time before the program starts. Please allow sufficient cooking time and cooling down time before serving. The time delay can be adjusted with “+” or “-” keys for up to 24 hours . Please see the “Delayed Cooking with Timer” section for details.

## Cooking with Your Instant Pot

### Pressure Cooking

The following procedure is for “Rice”, “Soup”, “Poultry”, “Meat/ Stew”, “Bean/Chili”, “Multigrain”, “Porridge”, “Steam” and Manual” functions.

1. Follow steps in the “Cooking Preparation” section of this manual.
2. Connect power cord. The LED display shows “OFF” indicating that it’s in standby state.



3. Select a cooking function, e.g. “Soup”. Once a function key is pressed, its indicator lights up.
- Within 10 seconds after pressing a function key, you can still select any other function keys and adjust cooking duration.



#### 4. Select cooking time.

- You may use the "Adjust" key (except the "Manual" and Rice" functions) to adjust cooking duration. Press the "Adjust" key repeatedly to change between "Normal", "Less" and "More" modes which will light up on the display.
- If necessary, change the cooking time with "+" and "-". Press and hold the "+" or "-" key for faster changes.
- The built-in cooking time is suitable for general purpose food. Please use the cooking time table in the recipe book to determine the appropriate cooking time based on the specific food, the quantity of food and your texture preference.



#### 5. Select cooking pressure.

- All functions except "Rice" defaults to High Pressure. For "Rice" function, the default is Low Pressure. Low Pressure operates at half of the regular working pressure (around 5.8psi or 40kpa). It is used to avoid overcooking tender food materials such as vegetables and for certain recipes that may call for using low pressure setting.



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

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

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

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



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

- When opening the lid, the inner pot may appear to be stuck on the lid by vacuum. This is caused by contraction of air due to cooling. Please turn the steam release handle to “Venting” to let in air to release the vacuum.

## Slow Cooking

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



## Delayed Cooking with Timer

Your Instant Pot has a timer function to delay the start of cooking for up to 24 hours. Timer function does not apply to the “Keep Warm”, “Yogurt” and “Sauté” functions. The following shows how to program for delayed cooking.

1. Follow steps in the previous “Pressure Cooking” and “Slow Cooking” sections to set a cooking program.
2. Within 10 seconds after program selection, press the “Timer” key to set the hours and minutes to be delayed. Use “+” and “-” to set the delayed hours.
3. Press “Timer” key again to change the minutes. The time is the delayed time before the program starts. Please allow sufficient cooking time and cooling down time before serving. seconds after last key press, the “Timer” function starts, the time on LED display counts down, and the flashing green indicator on the “Timer” key changes to solid green.
4. To cancel the Timer operation, press the “Keep-Warm/Cancel” key at any time.



5. Your Instant Pot starts cooking when the delay timer counts down to 0. After cooking, the cooker will then enter the "Auto Keep Warm" cycle for 10 hours. Please Note:

- We highly discourage using the Timer function for perishable foods, such as meat and fish, which may go bad when left at room temperature for hours. Cooked rice may yield overly soft texture due to long soaking time. It may also cause a layer of burned rice at the bottom of the pot if it is left in Keep-Warm mode for too long.
- The Timer function is not recommended for porridge, oatmeal or other foamy and sticky foods. Because of the possibility of these foods gumming up the float valve causing it to never seal and leading to overflowing food content, it is highly recommended that your Instant Pot not be left unattended during the preheat cycle. Since the delay function implies leaving the unit unattended, we strongly recommend not using the timer function for these types of food.

## Sautéing

1. Follow steps in the "Cooking Preparation" section of this manual. Keep the lid open to avoid pressure from building up inside the cooker. An optional glass lid can also be used.
2. Connect power cord. The LED display shows "OFF" indicating that it's in standby state.
3. Press "Sauté" key. For safety reasons, the maximum operation time of one "Sauté" cycle is 30 minutes.
4. Change the cooking temperature among "Normal", "More" and "Less" modes with the "Adjust" key. The "Normal" mode is suited for regular sauté or browning. The "More" mode is for stir frying or blackening meat at higher temperature. The "Less" mode is suitable for simmering, reducing juices or thickening sauce. To avoid pressure building

up, the lid cannot be closed. If you accidentally close the lid, flashing "Lid" is displayed to warn about wrong lid position.



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

5. Heating starts automatically in 10 seconds after the last key is pressed. The "Sauté" program can be cancelled at any time by pressing "Keep Warm/Cancel" key.
6. When the designated temperature is reached, the LED display shows "Hot".
7. When cooking finishes, the cooker beeps and goes to standby state. If you need more time, simply press the "Sauté" key again.



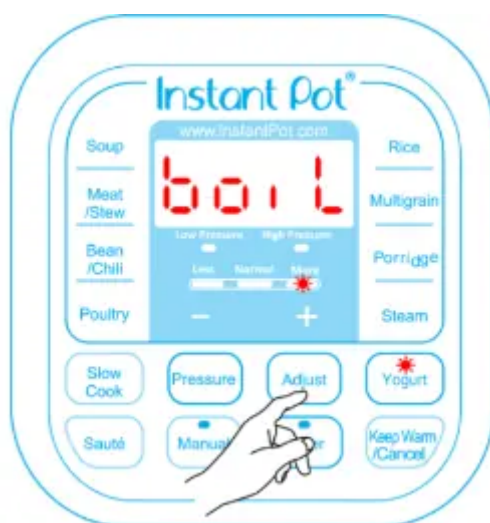
## Warming

Pressing the "Keep-Warm/Cancel" key in the standby state activates the "Keep Warm" function. You can use "+" and "-" to change the time between 10 minutes and 99 hours and 50 minutes. When "Keep Warm" function starts, the time counts up by minutes. The "Keep Warm" function can be used with or without the lid closed. You can also use an optional glass lid for this function. When it finishes, the cooker beeps and goes to standby state.

## Making Yogurt

You can make yogurt either with the inner pot or use glass bottles. The process to make yogurt involves two steps. The first step is to pasteurize the milk by heating it to 180° F/83° C. This serves two purposes: (1) killing pathogens and harmful bacteria which can grow during the fermentation period, and (2) denaturation of milk proteins, which prevents curdling of milk and makes the proteins easier to absorb.

Instant Pot provides two convenient ways to heat your milk. If you use the inner pot to make yogurt, press “Yogurt” then “Adjust” to More” mode when you will see the word “boil” on the display. Instant Pot will then boil the milk to 180° F/83° C. When it’s done, it beeps and displays “yogt”.



If you use a container or bottles to make yogurt, you can steam the milk by: adding 1 cup of water in the inner pot, putting in the steam rack and placing your container or bottles on top of the rack. Select the “Steam” function and set the time for 1 minute. Once the process is over, use the “Natural Release” method to release the steam.

The second step after heating the milk is to let it cool to below 115°F/46°C, then add an adequate amount of yogurt starter or fresh yogurt. If you use a container or bottles, you can place them in the inner pot without adding any additional water. Press the “Yogurt” function key, and adjust the time using the “+” and “-” keys based on the instructions of the yogurt starter. The program automatically starts in 10 seconds. When the program completes, Instant Pot beeps, displays “yogt” and goes to standby state.

The yogurt can be served plain together with other dishes (e.g. curry), or mixed with honey or jam to make a fruit yogurt.



## Making Jiu Niang

Jiu Niang, also known as fermented glutinous rice, is a sweet and mildly alcoholic delicacy of Asia.

It is highly nutritious and easy to digest, commonly used to make desserts in China, Japan, Korean and other Asian countries. Glutinous rice, also known as sticky rice, is used in making Jiu Niang. Glutinous rice contains high concentration of starch which is converted to sugars during fermentation.

1. Soak two cups of glutinous rice in cold water for at least 5 hours until the rice grains can easily be broken with fingers.
2. Drain the water and wrap the soaked rice with cheese cloth and put it into a steaming basket. Place the basket on top of the steam rack (trivet) and add 2 cups of water into the inner pot. Run the "Steam" function for 30 minutes. Use Natural Release method.
3. Prepare 1 cup of cold boiled water, (normally at a water-to-dry-rice ratio of 1:2), starter yeast powder, and a glass or ceramic container with lid. Make sure that all tools are clean and free from bacteria, oil and salt.
4. After the steamed rice cool down to below 35°C/95°F, mix the cold water and yeast powder with the rice thoroughly in the container. Make sure that each rice grain is separated, rather than stuck together. Gently press the rice mixture together and leave a hole in the middle of the mixture.
5. Add water to the 3rd mark in the inner pot. Lower the container into the inner pot with the steam rack. Water should submerge about 1cm/0.5in of the bottom of the container for even heat conduction. Make sure to close the lid of the container to avoid excess evaporation from the rice.
6. Press the "Yogurt" function key and then press the "Adjust" key twice to "Less" mode for Jiu Niang function. The default fermentation time is 24 hours. You may need to change this following the instruction of the yeast.

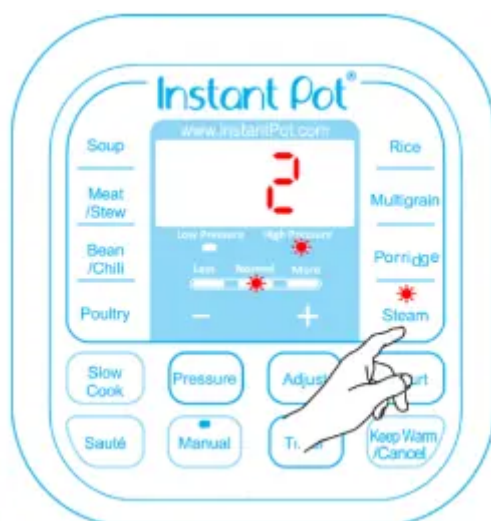
- Jiu Niang will be ready when the program finishes. A well-made fermented glutinous rice has transparent liquid and some small gas bubbles with an aromatic smell of liquor and is very sweet. If there are some white fungi on surface, this is normal. If it has black fungi, the rice was contaminated during the process and it should not be consumed. Avoid running the fermentation for too long, which causes the rice to turn sour.
- When the program completes, Instant Pot beeps, displays "yogt" and goes to standby state.



## Initial Test Run

In order to get a feel for your Instant Pot before jumping in with your favorite recipe, it's a great idea to take it for a test run. This will help you to become familiar with your Instant Pot, make sure that your unit is working perfectly and also clean the unit of possible residues in the process. This test run can be accomplished in about 15 minutes. It's optional but recommended.

- Make sure the steam release handle and float valve are unobstructed and clean and that the sealing ring is properly seated.
- Insert the inner pot in the cooker base and add water to the "3" mark on the inner pot.
- Close the lid. Make sure that the steam release handle is pointing to "Sealing" mark on the lid.
- Press the "Steam" button, and press the "-" button to change the time to 2 minutes.
- In 10 seconds, your Instant Pot will go into the preheating cycle display showing "On"). Within a few minutes steam will start coming out for a minute or two until the Float Valve pops up and seals the cooker. Within another minute or two the working pressure will be reached and the countdown timer will begin. Once the countdown is finished, your Instant Pot will beep and automatically go into the "Keep Warm" mode.



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

## Care and Maintenance

Regular care or maintenance is essential in ensuring that this product is safe for use. If any of the following circumstances take place, please stop using the appliance immediately and contact Instant Pot support team.

- 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 powered on, there are unusual sounds or vibrations.

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

## Cleaning

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

1. Clean the product after each use. Wipe the black inner housing rim and slot dry with cloth to prevent rusting on the exterior pot rim.
2. Remove the lid and take out the inner pot, wash them with detergent, rinse with clear water and then wipe dry with a soft cloth. The stainless steel inner pot is also dishwasher safe.
3. Use water to clean the lid, including the sealing ring (which can be removed), exhaust valve, anti-block shield, and wipe them clean with dry soft cloth. Do not take apart the steam release pipe assembly.

4. 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.

## **Troubleshooting**

If you experience any problem with the appliance, please DO NOT return the product to the retail store or online merchant.

## Troubleshooting Table



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

8	Display shows "noPr"	Working pressure is not reached during pre heating cycle.	If the lid leaks steam, please see Problems 3, 4, 5 and 6. If there is no steam leaking and you have frozen food in the cooker, please run the current program again.
9	Display shows "Ovht"	Overheating is detected on the inner pot	Please stop the program and check if the food at the bottom of the inner pot is burnt.
10	Display remains blank after connecting the power cord	Bad power connection or no power. Cooker's electrical fuse was blown	Inspect the power cord to ensure a good connection, check the power outlet is active.  Contact support online
11	All LEDs flash with a code appearing on screen  <ul style="list-style-type: none"> <li>• C1 code</li> <li>• C2 code</li> <li>• C5 code</li> <li>• C6 code</li> </ul>	<ul style="list-style-type: none"> <li>• Faulty temperature sensor (cannot be detected)</li> <li>• Faulty temperature sensor (short circuited)</li> <li>• Temperature is too high be-cause inner pot is not placed</li> <li>- Temperature is too high be- cause there is no water in inner pot</li> <li>• Faulty pressure sensor</li> </ul>	<ul style="list-style-type: none"> <li>• Contact support online</li> <li>• Contact support online</li> <li>• Put in the inner pot properly</li> <li>- Put food and water in the inner pot</li> <li>• Contact support online</li> </ul>
12	Rice half cooked or too hard	Too little water Cover opened prematurely	Adjust dry-rice and water ratio according to recipe  After cooking cycle completes, leave the cover onfor 5 more minutes
13	Rice too soft	Too much water	

			Adjust dry-rice and water ratio according to recipe
14	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
15	Occasional ticking or light cracking sound	The normal sound of power switching and expanding pressure board in changing temperature  Wet inner pot bottom.	Nothing to be worried about  Wipe inner pot bottom dry before cooking

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.