get started

PRO WIFI
5.7L MULTICOOKER
USER MANUAL

Instant Pot®

Welcome

to your new Instant Pot® Pro WiFi!

This Instant Pot Pro can help you cook healthy, delicious meals more easily and in less time. And with WiFi connectivity to the Instant Connect™ app, you'll be able to control and monitor your cooking, as well as use recipe settings from the app. Fall in love with Instant Pot cooking and enjoy it in your kitchen for years to come!

Scan to Get Started!

To make your cooking experience with Instant as easy as possible, we have created 4 simple steps with how-to videos to guide you. Scan the QR code and follow the steps to become an Instant Chef in no time!

www.instantpot.co.uk/getting-started

Download the **Instant Connect ™ app** to access 3000+ recipe ideas.

Visit the **Instant Pot Brands UK YouTube channel** for useful product how-to videos.

Connect with the **Instant Pot UK Facebook Community**, and be inspired with cooking tips, tricks and recipes from this active group of Instant home chefs!

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⚠ IMPORTANT SAFEGUARDS

⚠WARNING

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

READ ALL INSTRUCTIONS

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

Placement

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

General Use

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

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

⚠WARNING

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

Pressure Cooking

This appliance cooks under pressure. Allow the appliance to depressurise naturally or release all excess pressure before opening. **Failure to follow these instructions may result in burns, personal injury and/or property damage.**

- **DO** make sure the appliance is properly closed before operating.
- **DO** check that the steam release valve is installed properly.
- **DO** use the pressure cooking lid when pressure cooking.
- **DO** turn the appliance off if steam escapes from the steam release valve and/or float valve in a steady stream for longer than 3 minutes. If steam escapes from the sides of the lid, turn the appliance off. Once steam stops, pressure is released and the cooker has cooled, carefully make sure the sealing ring is properly installed.
- **DO** ensure the sealing ring is in good condition and installed properly before each use.
- **DO** check the steam release valve, steam release pipe, anti-block shield and float valve for clogging before use.

⚠WARNING

- **DO NOT** remove the pressure cooking lid with unprotected hands.

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

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

Overfill During Pressure Cooking

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

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

Accessories

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

⚠WARNING

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

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

Care and Storage

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

Power Cord

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

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

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock:

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

If the unit includes a detachable power cord:

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

⚠WARNING

Electrical Cautions

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

To protect against electrical shock:

- To disconnect, select ✕ to **Cancel**, then remove plug from power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. **NEVER** pull from the power cord.
- **DO** regularly inspect the appliance and power cord for any signs of damage or fraying.
- **DO NOT** operate the appliance if the power cord or plug is damaged, or after the appliance malfunctions or is dropped or damaged in any manner. For assistance, contact Consumer Care by email at **UKSupport@instantpot.com (if located in the UK) or EUSupport@instantpot.com (if located in the EU).**
- **DO NOT** attempt to repair, replace or modify components of the appliance, as this may cause electric shock or other personal injury, fire and/or property damage, and will void the warranty.
- **DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.
- **DO NOT** put liquid or food of any kind into cooker base without the inner cooking pot.
- **DO NOT** immerse the power cord, plug or the appliance in water or other liquid.
- **DO NOT** clean the appliance by rinsing it under a tap.
- **DO NOT** use the appliance in electrical systems other than 220-240 V 50/60Hz.

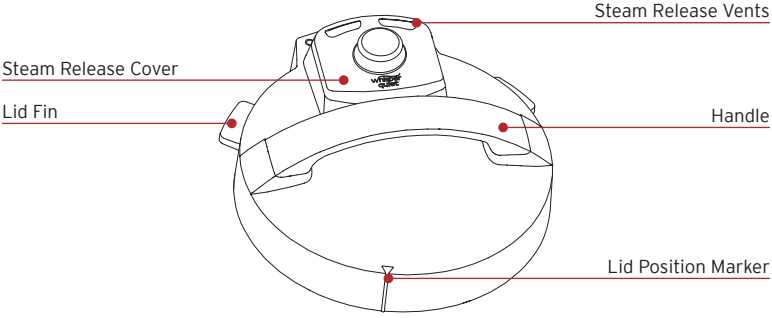
SAVE THESE INSTRUCTIONS

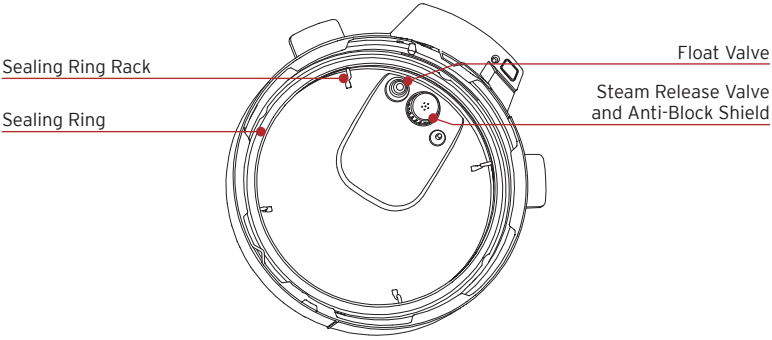
⚠WARNING

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

WHAT'S IN THE BOX

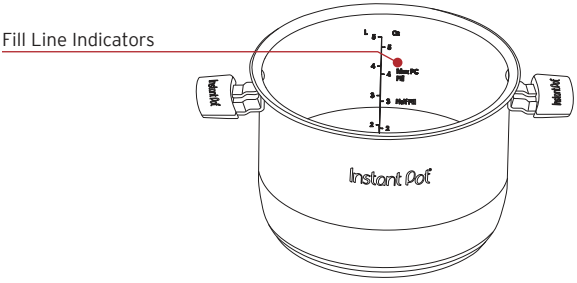
Lid



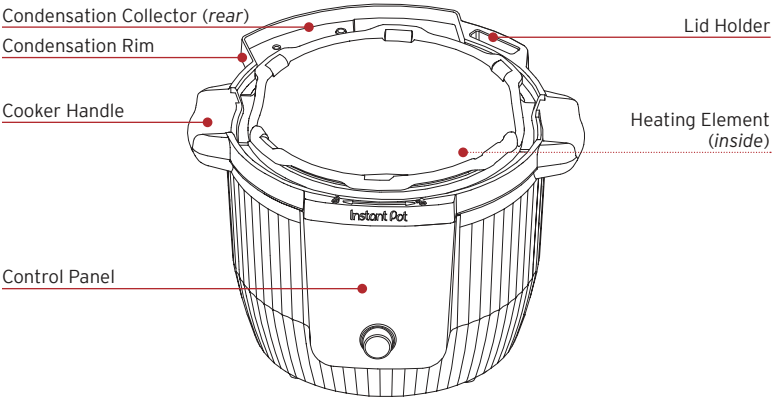


Illustrations are for reference only and may differ from the actual product.

Inner Cooking Pot



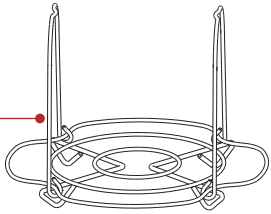
Cooker Base



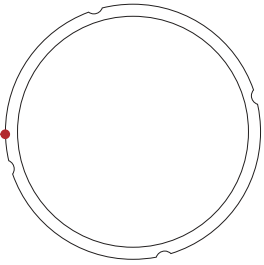
Illustrations are for reference only and may differ from the actual product.

Accessories

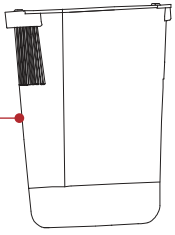
Steam Rack



Extra Sealing Ring



Condensation Collector



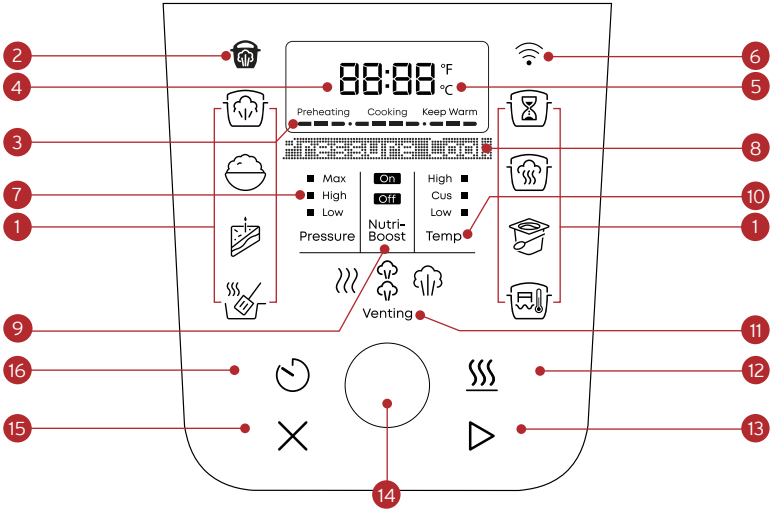
Remember to recycle!

We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live.

USING YOUR INSTANT POT PRO

Control panel

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



Master the icons

Smart Programs

1 Pressure Cook | Rice | Bake | Saute | Slow Cook | Steam | Yoghurt | Sous Vide

2 Pressure

Pot Pressure

3 Progress Bars

Preheating Cooking Keep Warm

4 Timer

0 1:00

Hours | Minutes

- Cooking
- Keep warm
- Delay Start

5 Temp Scale

Celsius °C

Fahrenheit °F

6 WiFi

Off

Pairing — Flashing white

Connected

Failed to connect — Flashing orange

7 Pressure

- Max
- High
- Low

8 Multilingual Message Bar



9 Nutriboost™

On

Off

10 Temperature

- High
- Cus
- Low

11 Venting



Natural steam release



Pulse steam release



Quick steam release

12 Keep Warm



13 Start



14 Control Dial



15 Cancel



16 Delay Start



CHANGING SETTINGS

Ready mode

When you power on the Instant Pot it will beep and the Message Bar will display **Ready.** This is Ready mode - ready for you to select a Smart Program or to change a setting. To return to this mode from a Smart Program or setting, press ✕ to cancel.



Change the display language

You can select the language shown on the Control Panel display.

Choose from: English, French, Spanish, German, Italian, Danish, Dutch, Polish, Swedish, and Turkish

1. In **Ready** mode, press the **Control Dial** twice within one second.
2. Turn the **Control Dial** to select the language.
3. Press the **Control Dial** to confirm your selection.

Turning the sound On/Off

You set the alert sounds to either ON or OFF.

1. In **Ready** mode, press and hold **Delay Start** and the **Control Dial** for 5 seconds.
2. The Message Bar shows **Sound On** or **Sound Off**. The new sound setting is active.
   Audible safety alerts (beeps) cannot be turned off.

Choosing the temperature scale

Cooking temperature can be displayed in either Fahrenheit (°F) or Celsius (°C).

1. In **Ready** mode, press and hold **Keep Warm** and the **Control Dial** for 5 seconds.
2. The Message Bar shows **Temp Unit F** or **Temp Unit C**.

   Cooking temperature will now show in the scale you chose.

Cancel cooking

When in Preheating, Cooking or Keep Warm modes, press ✕ to cancel and the Message Bar will display **Ready.**

Memorised settings

Each time you use a Smart Program, the cooker automatically saves your selected settings, making them the default for the next use. You can either use these saved settings or adjust them each time. This applies to:

- Pressure settings
- Temperature settings
- Steam release settings
- NutriBoost™ settings

Reset Smart Programs to original settings

If needed, you can reset the memorised settings to their original factory defaults.

Reset Individual Smart Programs

- In **Ready** mode, press and hold one Smart Program button for over 3 seconds until the Smart Program flashes twice and the **Message Bar** returns to **Ready** mode.

  The individual Smart Program settings are restored to the factory defaults.

- When a Smart Program is in operation, press and hold its button until the cooking time and temperature settings return to the factory defaults.

Reset All Smart Programs

- When the Message Bar shows **Ready**, press and hold the **Control Dial** until all Smart Program buttons flash 3 times.

  All Smart Program settings are restored to the factory defaults.

INITIAL SETUP

Clean before use

1. Hand wash the inner cooking pot, lid and sealing ring in warm water with dish soap. Rinse and use a soft cloth to dry the outside. Or you can wash the inner cooking pot, lid and sealing ring in the dishwasher.
2. Wipe the heating element inside the cooker base with a soft cloth to ensure there are no stray packaging particles.
3. Install the condensation collector. See the instructions on page 47.

Test run

Setting up your new Instant Pot for a test run is a great way to familiarise yourself with how it works before you cook a meal.

To perform a test run:

1. Add 700 ml water to the inner cooking pot. Do not add food.
2. Place the inner cooking pot into the cooker base.
3. Place the lid on top and lock it into place.

   See 'How to close the lid' on page 19.
4. Press **Pressure Cook**.
5. Press **Pressure** to select **High** pressure level.
6. Press the **minutes** on the **timer** then, turn the **Control Dial** to select 5 minutes. Press the **Control Dial** to confirm.
7. Press **Keep Warm** to turn Keep Warm off.
8. Press the **Venting** until **Quick** pressure release is selected.
9. Press ▷ **to start.** The Progress bar and Message Bar show **Preheating**.
10. When the pressure is ready, the Progress Bar will display **Cooking** and Message Bar displays **Don't Open Lid** The red **Pressure** indicator is lit.
11. Venting begins automatically. When all steam is released, the Message Bar shows **OK to Open Lid**.
12. Open the lid.

    See 'How to open the lid' on page 19.
13. Discard any remaining water, and then wash and dry the inner cooking pot.

Now you're ready to cook a meal in your Instant Pot!

USING THE INSTANT CONNECT ™ APP

Make cooking simple and easy when you control your Instant Pot Pro using the Instant Connect™ App from your mobile device.

Cook Smarter, Not Harder!

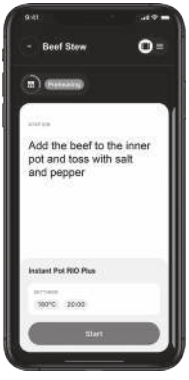
Control your Instant Pot remotely - start cooking, customise settings and save your preferences, all from the app. No more kitchen runs!

Cook like a pro with step-by-step guided recipes

With over 3,000 chef-tested recipes, the app's step-by-step virtual guide makes cooking effortless, ensuring perfect results every time. Seamlessly control your cooking in real time—right from the recipe!



Discover 3000+ delicious recipes in the App



Use the App to interactively control cooking from within the recipe

Powered by

CONNECTS WITH fresco

Monitor cooking remotely

Use the App to monitor every stage of the recipe from anywhere, knowing your meal will be ready when you are.

How to get the App

You can download the app in one of two ways:

- Scan the QR code below
- Search "Instant Pot" in the Apple or the Google Play Stores

Pairing with the Instant Connect™ App

Read the "Requirements for pairing" section below before you start.

1. Plug in your appliance.
2. Open the App and select 'Get Started'.
3. Select 'Instant Pot Pro Max WiFi'
4. The App will guide you through creating a user account.
5. Then the App will guide you through connecting.

Now you're ready to begin using the App with your Instant Pot Pro!

Requirements for pairing

For best connectivity ensure that you have the latest iOS or Android version on your device.

- Have your home WiFi network name and password handy.
- Make sure your Instant Pot Pro is plugged in and not currently cooking. The Message Bar has **Ready** displayed.
- Your mobile device is near your Instant Pot Plus.
- And the Bluetooth on your mobile device is turned on.

Note: If the Wifi symbol flashes orange, the connection failed.

USING THE LID

You'll use the lid for most Smart Programs, and always for pressure cooking. Always use the lid that came with this Instant Pot Pro.

Close and Lock the Lid

1. Line up the ▼ on the lid with the 🔓 on the cooker base.
2. Turn the lid clockwise until the ▼ on the lid aligns with the 🔒 on the cooker base.

   For pressure cooking, the lid will automatically lock when the cooker starts building pressure.

Open the lid

1. When using a pressure cooking Smart Program, make sure to vent the steam first until the red **Pressure** Indicator light turns off and the Message Bar shows **OK to Open Lid**.
2. Turn the lid anticlockwise until the ▼ on the lid lines up with the 🔓 on the multi-cooker base.
3. Carefully lift the lid up and off the cooker base.
4. To save on counter space. Place the lid vertically in the lid holder (see page 10) on top of your cooker base.

How to release steam

Instant Pot Pro can automatically release steam in 3 different ways. Use the one that best fits the type of food you're cooking or the recipe calls for.

Natural steam release

After cooking stops, steam is naturally released gradually for 40+ minutes. Ideal for foods that benefit from simmering, like stews, soups, chilli, and beans.

You can use either the app or the control panel to release the steam.

1. Press **Venting** until **Natural** release icon ≀≀≀ lights.
2. Steam is released gradually.
3. When all steam is released, the red **Pressure** Indicator light turns off.

⚠WARNING

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

Pulse steam release

Releases steam in bursts after cooking stops.

Use for foods like porridge, rice and grains.

1. Press **Venting** until **Pulse** release icon lights.
2. Steam is released in short bursts.
3. When all steam is released, the red **Pressure** Indicator light turns off.

Quick steam release

Rapidly releases steam after cooking ends. Ideal for delicate foods like pasta, risotto, vegetables and seafood to prevent overcooking.

1. Press **Venting** until **Quick** release icon lights.
2. Steam is released in a single burst.
3. When all steam is released, the red **Pressure** Indicator light turns off.

   *If you see a lot of spatter while Quick releasing pressure, press **Venting** to return to Natural, then touch ▷ **to start.** Wait a few minutes before trying to release pressure again. If the spatter continues, use Natural steam release to safely release the remaining pressure.*

Changing the steam release method

For some recipes, you may start with one method of steam release, and change to another method to finish.

1. During steam release, press **Venting** repeatedly until the steam release method you want lights.
2. Press ▷ **to start.**
3. When all steam is released, the red **Pressure** Indicator light turns off.

⚠ CAUTION

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

ABOUT PRESSURE COOKING

Pressure cooking uses pressure to raise the temperature of the liquid, cooking food evenly and faster than normal while locking in flavours and nutrients. When pressure cooking, the Instant Pot Pro goes through 3 stages.

Stage 1: Preheating

While the Instant Pot preheats, it heats the liquid to create steam. Once enough pressure has built up, the lid locks in place and it is ready to start cooking.

Stage 2: Cooking

Once the Instant Pot reaches the desired pressure, cooking begins and maintains a consistent pressure level throughout the process.
See the Smart Program instructions starting on page 22 for details.

Stage 3: Steam release

After cooking, the Instant Pot remains pressurised and hot. Venting the steam releases pressure, lowers the temperature, and allows safe removal of the lid.
See How to release steam on page 19.

Using liquid to create steam

Pressure cooking needs liquid in the cooking pot to create steam. Here's the minimum amount required:

Instant Pot Size	Minimum Liquid for Pressure Cooking*
5.7 Litres	375 ml

**Unless otherwise specified in recipe.*

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

⚠ WARNING

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

PRESSURE COOK

Pressure cooking uses pressurised steam to quickly and evenly cook foods. You can adjust the settings according to your recipe.

Pressure Cook Smart Program Settings.

Default Cook Time	Min Cook Time	Max Cook Time	Default Pressure Level	Pressure Level Options
10 minutes (00:10)	0 minutes (00:00)	4 hours (04:00)	High	Max High Low

Other settings

- Keep Warm is set to ON by default.
- Delay Start is available.
- NutriBoost™ is available (see page 42).

Use the app

Easily control all Pressure Cook program settings and access guided recipes for specific foods through the Instant Connect App. Or use the Control Panel as outlined below.

How to pressure cook

Prep

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

Preheat

1. Place the inner cooking pot into the cooker base and add ingredients and liquid.
2. Place the lid on top and lock it into place.
3. Press **Pressure Cook** The default or last-used cooking settings display
4. Press **Pressure** to toggle between **Low**, **High** and **Max** pressure levels.

5. Press the **hours**, or the **minutes** on the **Timer** to activate, then turn the **Control Dial** to select the time.
6. Press the **Venting** to toggle between **Natural** , **Pulse** and **Quick** pressure release options.
7. If you want to activate NutriBoost, press the **NutriBoost** to turn it ON.
8. To delay cooking, press the and it will flash orange, then turn the **Control Dial** to select the delay time.
9. **Keep Warm** is ON by default , press to turn it **OFF**, if required.
10. Press ▷ to start. The Progress and Message Bars will display **Preheating**.

    It can take 15 minutes or more to reach the pressure setting for cooking. Frozen foods and large quantities increase the preheating time.

Cook

1. When the pressure is ready, the Progress Bar shows **Cooking** and Message Bar displays **Don't Open Lid**.
2. The cooking timer starts counting down.

    You can press ✕ to stop cooking and cancel the Smart Program at any time.

    *You can press **Keep Warm** at any time during cooking to turn it off.*

Stop cooking

1. When the timer reaches 00:00, cooking stops.
2. If Keep Warm is ON, the timer starts counting up. When Keep Warm time is finished, the Message Bar shows **End**.

    *You can press ✕ at any time to stop Keep Warm. If you cancel before venting is finished, the Message Bar shows **Don't Open Lid**.*

3. Venting begins automatically.

    You can change the venting method at any time.

4. When all steam is released, the Message Bar shows **OK to Open Lid** and **END**.

RICE

The Rice Smart Program uses pressurised steam to cook rice quickly and evenly. You can adjust the settings as your recipe directs.

Rice Smart Program Settings.

Default Cook Time	Min Cook Time	Max Cook Time	Default Pressure Level	Pressure Level Options
12 minutes (00:12)	0 minutes (00:00)	1 hour (01:00)	Low	High Low

Other settings

- Keep Warm is set to ON by default.
- Delay Start is available.
- NutriBoost™ is available (see page 42).

Use the app

Easily control the Rice program settings and access guided recipes for specific foods through the Instant Connect App. Or use the Control Panel as outlined below.

How to cook rice

Preheat

1. Place the inner cooking pot into the cooker base and add ingredients and liquid.
2. Place the lid on top and lock it into place.
3. Press **Rice** The default or last-used cooking settings display.
4. Press **Pressure** to toggle between **Low** and **High** pressure levels.
5. Press the **hours**, or the **minutes** on the **Timer** to activate, then turn the **Control Dial** to select the time.

6. Press the **Venting** to toggle between **Natural** , **Pulse** and **Quick** pressure release options.
7. If you want to activate NutriBoost, press the **NutriBoost** to turn it ON.
8. To delay cooking, press the and it will flash orange, then turn the **Control Dial** to select the delay time.
9. Keep Warm is ON by default press to turn it OFF, if required.
10. Press ▷ **to start.** The Progress and Message Bars will display **Preheating.**

    It can take 10 or more minutes to reach the correct setting for cooking.

Cook

1. When the pressure is ready, the Progress Bar shows **Cooking** and Message Bar displays **Don't Open Lid**.
2. The cooking timer starts counting down.

    You can press ✕ to stop cooking and cancel the Smart Program at any time.

Stop cooking

1. When the timer reaches 00:00, cooking stops.
2. If Keep Warm is ON, the timer starts counting up. When Keep Warm time is finished, the Message Bar shows **End**.

    *You can press ✕ at any time to turn it off. If you cancel before venting is finished, the Message Bar shows **Don't Open Lid**.*
3. Venting begins automatically.

    You can change the venting method at any time.
4. When all steam is released, the Message Bar shows **OK to Open Lid** and **END**.

STEAM

Use Steam as you would a regular stovetop steamer, boiling liquid to cook food with hot steam. The Steam Smart Program does not use pressure to cook.

Steam Smart Program Settings.

Default Cook Time	Min Cook Time	Max Cook Time	Venting default
10 minutes (00:10)	1 minute (00:01)	1 hour (01:00)	Quick steam release

Other settings

- Keep Warm is **NOT** available.
- Delay Start is available.

Use the app

Easily control the Steam program settings and access guided recipes for specific foods through the Instant Connect App. Or use the Control Panel as outlined below.

How to steam

Prep

Cut or chop your ingredients according to your recipe.

Preheat

1. Place the inner cooking pot into the cooker base and add a minimum of 375ml of water.
2. Insert the steam rack and place the ingredients on top.
3. Place the lid on top and lock it into place.
4. Press **Steam**. The default or last-used cooking settings display.
5. Press the **hours**, or the **minutes** on the **Timer** to activate, then turn the **Control Dial** to select the time.

6. To delay cooking, press the ⏲ and it will flash orange, then turn the **Control Dial** to select the delay time.
7. Press ▷ to **start**. The Progress and Message Bars will display **Preheating**.

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

Cook

1. When the temperature is ready, the Progress Bar shows **Cooking**.
2. The cooking timer starts counting down.

   You can press ✕ to stop cooking and cancel the Smart Program at any time.

Stop cooking

1. When the timer reaches 00:00, cooking stops. The Message Bar shows **End** and **OK to Open Lid**.

SLOW COOK

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

Slow Cook Smart Program Settings.

Default Cook Time	Default Temperature	Temperature Options	Min Cook Time	Max Cook Time
6 Hours (06:00)	High	High Low	30 minutes (00:30)	24 hours (24:00)

Other settings

- Keep Warm is ON by default.
- Delay Start is available.

Use the app

Easily control the Steam program settings and access guided recipes for specific foods through the Instant Connect App. Or use the Control Panel as outlined below.

How to slow cook

Prep

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

Cook

1. Place the inner cooking pot into the cooker base and add ingredients.
2. Place the lid on top and lock it into place.
3. Press **Slow Cook**. The default or last-used cooking settings display.
4. Press the **temperature** to toggle between **Low** and **High** temperature options.

5. Press the **hours**, or the **minutes** on the **Timer** to activate, then turn the **Control Dial** to select the time.
6. Keep Warm is ON by default , press to turn it **OFF**, if required.
7. To delay cooking, press the and it will flash orange, then turn the **Control Dial** to select the delay time.
8. Press ▷ **to start**. The Progress Bar shows **Cooking**.
9. The cooking timer starts counting down.

   You can press ✕ to stop cooking and cancel the Smart Program at any time.

Stop cooking

1. When the timer reaches 00:00, cooking stops. The Message Bar shows **OK to Open Lid**.
2. If Keep Warm is ON, the timer starts counting up.

   *Press **Cancel** ✕ at any time to turn it off.*

SAUTÉ

Use Sauté in place of a frying or saucepan. Sautéing can deepen the flavours of your food, or can simmer, thicken or reduce sauces.

Sauté Smart Program Settings.

Default Temperature	Temperature Options	Default Cook Time	Min Cook Time	Max Cook Time
High	High Low Custom	30 minutes (00:30)	1 minute (00:01)	1 hour (01:00)

Temperature Settings

Temperature Level	Temperature
High	190°C
Low	105°C
Custom 1	95°C
Custom 2	110°C
Custom 3	135°C
Custom 4	160°C
Custom 5	185°C
Custom 6	190°C

Other settings

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

How to sauté

Prep

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

Preheat

1. Place the cooking pot into the multi-cooker base.
2. Press **Sauté** . The default or last-used cooking settings display.
3. Press the **temperature** to toggle between **Low**, **High** and **Custom** temperature options.
4. If you selected Custom, turn the **Control Dial** to select the temperature level.
5. Press the **hours**, or the **minutes** on the **Timer** to activate, then turn the **Control Dial** to select the time.
6. Press ▷ **to start.** The Progress Bar shows **Preheating**.

Cook

1. When the Message Bar shows **Add Food**, add ingredients.
   Do not use the lid while sauteing.
2. When the cooking time reaches 00:00, the Message Bar shows **End**.
   *You can press ✕ to stop cooking and **cancel** the Smart Program at any time.*

Sauté then Deglaze before Pressure or Slow Cooking

Sautéing is a great way to brown ingredients. Deglazing is to add liquid to a hot pan, it helps release the delicious, caramelised bits stuck to the bottom of the pot before further cooking. Follow these steps:

1. Sauté your ingredients.
2. Press ✕ to stop sautéing.
3. Deglaze - remove food (optional) from the inner cooking pot.
4. Add water, stock, broth or wine to the inner cooking pot.
5. Use a wooden spoon or silicone spatula to loosen any food stuck to the bottom.
6. Return the food to the inner cooking pot.
7. Select the Smart Program to continue cooking.

SOUS VIDE

Sous Vide cooks food in a sealed, food-safe bag submerged in water for an extended period. The food cooks in its own juices, resulting in a tender, delicious dish. This Smart Program does not use pressure to cook food.

Sous Vide Smart Program Settings

Default Temperature	Min Temperature	Max Temperature	Default Cook Time	Min Cook Time	Max Cook Time
56°C	25°C	90°C	3 hours (03:00)	30 minutes (00:30)	99 hours, 30 minutes (99:30)

Other settings

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

What you need to sous vide

- Tongs
- Food safe, airtight, re-sealable food bags

  OR

- Vacuum sealer and food-safe vacuum bags

Use the app

Easily control the Sous Vide program settings and access guided recipes for specific foods through the Instant Connect App. Or use the Control Panel as outlined.

How to sous vide

Prep

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

Preheat

1. Fill the inner cooking pot with water to the [1/2] mark.
2. Place the inner cooking pot into the cooker base.
3. Place the lid on top and lock it into place.
4. Press **Sous Vide**. The default or last-used cooking settings display.
5. Press the **hours**, then **minutes** on the **Timer** to activate, then turn the **Control Dial** to select the time.
6. Press the **temperature** to activate it, then turn the **Control Dial** to select the temperature.
7. Press **Start** ▷. The Progress Bar shows **Preheating**.

Cook

1. When the Progress Bar shows **Add Food**, open the lid, add the cooking bag to the cooking pot, then close the lid again.
2. The cooking time starts counting down.
3. When the cooking time reaches 00:00, the Message Bar shows **End**.

   You can press ✕ to stop cooking and cancel the Smart Program at any time.

Remove food

1. When cooking is done, press **Venting** to select **Quick** pressure release.

   The Sous Vide Smart Program does not use pressure to cook, but a small amount of pressure can build up and make it hard to remove the lid.
2. Open the lid and use the tongs to carefully remove the cooking bag.

BAKE

Use Bake to cook foods like cheesecake, pudding cake, baked fruits and cobblers.

Bake Smart Program Settings

Default Pressure	Pressure Options	Default Cook Time	Min Cook Time	Max Cook Time
High	High Low	15 minutes (00:15)	0 minutes (00:00)	2 hours (02:00)

Other settings

- Keep Warm is set to OFF by default.
- Delay Start is available.

Use the app

Easily control the Bake program settings and access guided recipes for specific foods through the Instant Connect App. Or use the Control Panel as outlined below.

How to bake

Prep

1. Prepare your ingredients according to your recipe.
2. Place the ingredients into an oven-safe baking dish that fits in the Instant Pot inner cooking pot.

   Leave approximately 1"/ 2.5 cm of space around all sides of the baking dish to allow heat to circulate evenly.

Preheat

1. Place the inner cooking pot into the cooker base.
2. Add 375ml water to the inner cooking pot.
3. Insert the steam rack and place the baking dish on top of it.

4. Place the lid on top and lock it into place.
5. Press The default or last-used cooking settings display.
6. To change the pressure settings, press **Pressure** to toggle between **Low** and **High** pressure levels.
7. To change the cooking time, press the **hours**, or the **minutes** on the **Timer** to activate, then turn the **Control Dial** to select the time.
8. To change the pressure release method, press the **Venting** options to select **Natural** , **Pulse** and **Quick** release methods.
9. Keep Warm is OFF by default, press to turn it ON.
10. To delay cooking, press the and it will flash orange, then turn the **Control Dial** to select the delay time.
11. Press ▷ **to start.** The Progress and Message Bars will display Preheating.

It can take 15 minutes or more to reach the pressure setting for cooking. Frozen foods and large quantities increase the preheating time.

Cook

1. When it's ready, the Progress Bar shows **Cooking** and the timer starts counting down.
2. Keep Warm setting is **Off** by default. Press **Keep Warm** at any time to turn it on.

   You can press ✕ to stop cooking and cancel the Smart Program at any time.

Stop cooking

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

   You can press ✕ at any time to turn it off.
3. Venting begins automatically.

   You can change the venting method at any time.
4. When it's safe to open the lid, the Message Bar shows **End** and/or **OK to Open Lid**.

YOGHURT

You can use your Instant Pot to easily make delicious, fermented dairy and non-dairy yoghurt.

Yoghurt Smart Program Settings

Step	Temperature	Default Time	Min Time	Max Time
Pasteurisation	85ºC Not adjustable	30 minutes (00:30)	Not adjustable	Not adjustable
Fermentation	41ºC Not adjustable	8 hours (08:00)	6 hours (06:00)	12 hours (12:00)

Other settings

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

Use the app

Easily control the Yoghurt program settings and access guided recipes for specific foods through the Instant Connect App. Or use the Control Panel as outlined below.

How to make yoghurt

Pasteurising Milk

1. Add ingredients to the inner cooking pot and insert into the cooker base.
2. Place the lid on top and lock it into place.
3. Press **Yoghurt**.

   Pasteurisation time and temperature are preset.
4. Press **Start**. The Progress Bar shows **Cooking** and the Message Bar shows **Step 1 Pasteurise**.
5. When it's done, pasteurising stops. The Message Bar blinks **OPEN LID TO COOL DOWN**. When lid is removed the message bar shows **COOLING DOWN**.

   Milk must reach a minimum of 161ºF / 72ºC for pasteurization to occur

Adding Culture/Starter

1. When the pasteurised milk has cooled sufficiently, the Message Bar shows **Add Starter**.
2. Remove the lid.
3. Add a starter culture to the milk according to package instructions.

   If using plain yoghurt as a starter, ensure that it contains an active culture. Mix in 30 ml of yoghurt per 3.7 L of milk or follow a trusted recipe.
4. Place the lid back on the cooker base.

Ferment

1. Press the **hours**, then **minutes** on the **Timer** to activate, then turn the **Control Dial** to select the time.

   A longer fermentation period will produce a tangier yoghurt.
2. Press ▷ **to start**. The Progress Bar shows **Cooking** and the Message Bar shows **Step 2 Ferment**.
3. When fermentation completes, the display shows **End**.
4. Open the lid and transfer the yoghurt to a food storage container.
5. Place in the fridge for 12 – 24 hours to develop flavours.

How much to make?

Minimum Milk Volume	Maximum Milk Volume
1000 ml	3.8 L

KEEP WARM

The Keep Warm setting turns on automatically after cooking on the Pressure Cook, Rice and Slow Cook Smart Programs. You can also use Keep Warm to reheat food.

Keep Warm Smart Program Settings.

Keep Warm Temperature	Reheat Temperature Options	Default Time	Min Time	Max Time
High	Low High Custom Custom Min: 25°C Custom Max: 95°C	8 hours (08:00)	10 minutes (00:10)	10 hours (10:00)

How to keep warm after cooking

1. When Keep Warm is turned ON for a Smart Program, it automatically starts after cooking finishes. The timer displays the elapsed time, up to 10 hours.
2. To turn **Keep Warm** off at any time, press ✕.

How to reheat

Prep

Place the food to be reheated into the inner cooking pot.

You can also use an oven-safe baking dish that fits in the inner cooking pot. Add 375 ml of water to the inner cooking pot to avoid overheating the baking dish.

Reheat

1. Place the inner cooking pot into the cooker base.
2. Place the lid on top and lock it into place.
3. Press ♨ The default or last-used cooking settings display.
4. Press the **hours**, or the **minutes** on the **Timer** to activate, then turn the **Control Dial** to select the time.
5. Press the **temperature** to toggle between **High**, **Low** or **Custom**.
6. If you chose Custom temperature, turn the **Control Dial** to select a temperature.
7. Press ▷ **to start**. The Progress Bar shows **Keep Warm** and the Message Bar shows the temperature setting. The timer starts counting down.
8. When reheating completes, the display shows **End**. You can press ✕ at any time to stop the **Keep Warm** function.

NUTRIBOOST™

NutriBoost is a special setting that you can use during the Pressure Cook and Rice Smart Programs. It creates a boiling motion in the inner cooking pot that mimics the action of stirring. This helps to enhance flavours, and improve textures. It's amazing for rich bone broth and creamy risotto!

To use NutriBoost

- After you've selected a Smart Program while cooking, press **NutriBoost** to turn it ON.
- If you change your mind, press NutriBoost to turn it OFF.

Smart Program	How it works
Rice	The Instant Pot releases short puffs of steam during the first 3 minutes of Cooking.
Pressure Cook	The Instant Pot releases short puffs of steam during the last 15 minutes of Cooking.

⚠ CAUTION

To avoid food spatter and overflow, do not use NutriBoost when cooking starchy or foamy food like porridge, oatmeal, or pasta. The Instant Pot should be closely monitored when using NutriBoost.

DELAY START

For your convenience you can delay start your cooking time so that your meal is ready when you are

Delay Start Settings

Max Time	Min Time	Default Time
24 hours (24:00)	10 minutes (00:10)	8 hours (08:00)

Delay Start is not available with the Sauté, Yoghurt or Sous Vide Smart Programs.

Delay the start of cooking

1. Select a Smart Program, adjust the settings as required, then press .
2. Turn the **Control Dial** to select the delay time.
3. Press ▷ **to start.** The timer counts down.
4. When Delay Start ends, the Smart Program begins automatically, and the display indicates **Cooking Time**.

TIMER

Even when you're not using your Instant Pot for cooking, you can set a timer for a minimum of 1 minute or a maximum of 1 hour (the default is 10 minutes).

Set a timer (without cooking)

1. When the Message Bar shows **Ready**, press **Delay Start** .
2. Turn the **Control Dial** to select the delay time.
3. Press **Start** ▷ to begin the timer.

MAINTENANCE

Your Instant Pot Pro includes parts that enable pressure cooking. **These parts must be installed for pressure cooking to work properly and either cleaned or replaced regularly.**

⚠WARNING

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

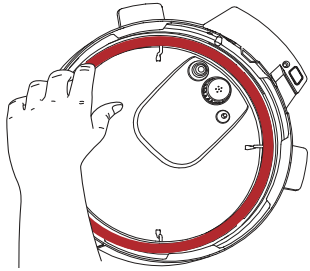
Sealing ring

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

- The sealing ring must be installed before using the lid but it's important to check that it's securely in place before each use.
- You should clean the sealing ring after each use.
- Sealing rings stretch over time with normal use. To keep your product safe, replace the sealing ring every 12 to 18 months. Replace sooner if you notice stretching, deformation, or damage.

Install the Sealing Ring

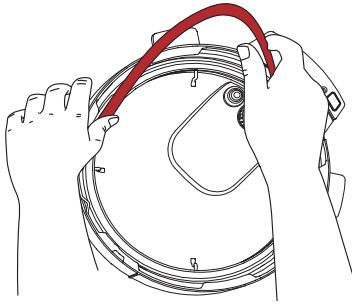
1. Place the sealing ring behind the sealing ring rack and press it into place. Press down firmly to ensure there is no puckering.



2. The sealing ring should be snug and should not fall out when the lid is turned over.

Remove the Sealing Ring

1. Grip the edge of the sealing ring and pull it out from behind the sealing ring rack.



2. Inspect the rack to ensure it is secured, centred, and an even height all the way around the lid. If the sealing ring rack is deformed, do not try to repair it.

Anti-block shield

The anti-block shield prevents food particles from coming up through the steam release pipe, helping to regulate pressure.

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

Remove the Anti-Block Shield

Turn the lid over and hold it securely with one hand. Use the other hand to grasp the Anti-Block Shield with your fingers and pull firmly to remove it from the prongs underneath.

Install the Anti-Block Shield

Place the anti-block shield over the prongs and press down until it snaps into position. Do not attempt to operate the Instant Pot without the Anti-Block Shield installed.

Steam release cover

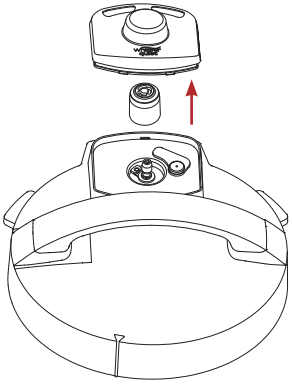
When the Instant Pot releases pressure, steam ejects from the top of the steam release cover. The steam release cover and steam release valve are integral to product safety and necessary for pressure cooking. The cover and valve both must be installed before use and cleaned regularly.

⚠WARNING

If the steam release cover and steam release valve are not installed, hot liquid will spatter out, which may lead to personal injury or property damage.

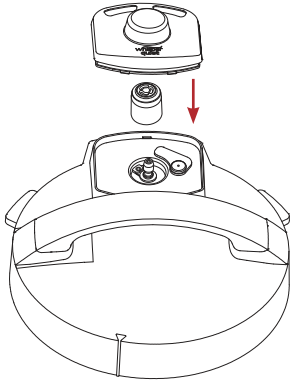
Remove the steam release assembly

Pull steam release cover off, then pull the steam release valve up and off steam release pipe.



Install the steam release assembly

Place the steam release valve on the steam release pipe and press down firmly. Insert the tabs on the steam release cover into the holes on the lid and press down on the opposite side until the cover is seated.



When installed properly, the steam release assembly is firmly attached to the lid. It should remain in place when the lid is turned over.

Setting up the condensation collector

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

Install the condensation collector

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

Remove the condensation collector

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

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

CLEANING

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

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

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

TROUBLESHOOTING

Problem	Cause	Solution
Difficulty closing lid	Sealing ring not properly installed	Reposition sealing ring, ensure it is snug behind sealing ring rack.
	Float valve is stuck in the popped-up position	Gently press the float valve downward with a long utensil.
Difficulty opening lid	Pressure inside the cooker	Release pressure according to recipe; only open lid when the Message Bar shows **OK to Open Lid**.
	Float valve is stuck in the popped-up position due to food debris or residue	Make sure steam is completely released by quick releasing pressure, remove the steam release cover, then press the float valve gently with a long utensil. Open the lid cautiously, then thoroughly clean the float valve, surrounding area, and lid before next use.
Inner cooking pot is stuck to lid	Cooling of inner cooking pot may create suction, causing it to adhere to the lid.	To release the vacuum, set **Venting** to Quick Release.
Steam leaks from side of lid	No sealing ring in lid	Install sealing ring.
	Sealing ring damaged or not properly installed	Replace sealing ring.
	Food debris attached to sealing ring	Remove sealing ring and clean thoroughly.
	Lid not closed properly	Open, then close lid.
	Sealing ring rack is warped or off-center	Remove sealing ring from lid, check sealing ring rack for bends or warps. Contact Consumer Care.
	Inner cooking pot rim may be deformed	Check for deformation and contact Consumer Care.
Minor steam leaking/hissing from steam release vent during cooking cycle	Cooker is regulating excess pressure	This is normal; no action required.
Steam gushes from Steam Release Vent when Venting	Not enough liquid in the cooking pot.	Add 375 ml of thin, water-based liquid to the cooking pot.
	Pressure sensor control failure	Contact Consumer Care.

Problem	Cause	Solution
Display remains blank after connecting the power cord	Bad power connection or no power	Inspect power cord for damage. If damage is noticed, contact Consumer Care. Check outlet to ensure it is powered.
	Cooker's electrical fuse has blown	Contact Consumer Care.
Occasional clicking or light cracking sound	The sound of power switching and expanding pressure board when changing temperatures	This is normal; no action needed.
	Bottom of the cooking pot is wet	Wipe exterior surfaces of cooking pot. Ensure heating element is dry before inserting cooking pot into multi-cooker base.
Error code appears on display and the multi-cooker beeps continuously	There is an issue with the multi-cooker.	Read "Error Codes" for instructions.

APP TROUBLESHOOTING

Problem	Solution
I tried to download the App, and it says my device is not compatible.	Make sure the version of iOS or Android operating systems on your mobile device is compatible with the App. These are listed on the Instant Connect page in the App Store and Google Play store.
I am trying to create an account in the App, but I have not received the verification code.	Check your spam or junk folder in your email account. If you find it, make sure to mark it as "not spam" to prevent future emails from being filtered. Wait a few minutes and check your inbox again; sometimes email is simply delayed. *Note: the validation email will come from our smart appliance technology partner, Fresco.*
My saved recipes have disappeared from my account in the App.	Saved recipes can be found under "My Recipes," located at the bottom of the screen. If you don't see your recipes there, uninstall the App. Then download the latest version. You can download using the QR code inside the front cover of this manual. To help you make sure your recipes get saved, try the following: 1. Make sure you have a strong and stable WiFi connection. This will help the App communicate the server and save the recipe properly. 2. Check that your device has enough storage space. If your device's storage is running low, the App may not be able to save the information properly. 3. Check that the App has the necessary permissions to access your device's storage and network. If the App does not have the required permissions, it may not be able to save information properly.
I can't connect to the App. Instead I get a 'Failure to connect' error message.	If you have trouble connecting, uninstall the App. Then download the latest version. You can download using the QR code inside the front cover of this manual. Once the App is reinstalled: 1. Make sure Bluetooth is enabled on your phone. Then open the App. 2. If you don't have an account, select **Get Started**. 3. If you already have an account, sign in, select **My Kitchen**, then select the Plus sign at the top right corner of the screen. 4. Select **Instant Pot Pro Max WiFi**. 5. Press the **WiFi** button on your Instant Pot for less than 1 second and when you release you will hear a beep. 6. You will be prompted in the App to add your Instant Pot. Press **Continue**. This step can take several minutes. 7. Once paired, you'll see the message **Let's Get Cooking**. Press **OK** to continue. Occasionally, there are problems with either your router or another hardware issue. If you still can't connect, contact Instant Pot Brands Consumer Care at www.instantpot.co.uk.

Problem	Solution
I am trying to sign in to the App, and my account cannot be found; I was able to sign in yesterday.	Check your login: Make sure you are using the correct email address and password associated with your account. Sometimes, small typos can prevent you from signing in. If you recently reset your password, make sure you're using new password. Clear the app cache and data: Sometimes, cached data can interfere with the sign in process. Open your device's settings and select **Apps** or **Applications**. Select the **Instant Connect App** and look for the option to clear the App's cache and data. Uninstall and reinstall the App: If you consistently cannot connect, uninstall the App. Then download the latest version. You can download using the QR code inside the front cover of this manual.
I've installed the App, but half the screen is cut off.	1. Adjust the screen resolution: Open your device's settings and select **Display** or **Screen**. Look for an option to adjust the screen resolution and try selecting a different resolution to see if that resolves the issue. 2. Increase the font size: If the type is too small and getting cut off, try increasing the font size in the App or in your device's settings. Open your device's settings and select **Accessibility**. Look for an option to adjust the font size. 3. If the issue persists in the Instant Connect App, try using a different app to see if the problem affects all apps on your device. 4. Clear the App's cache: Open your device's settings and select **Apps** or **Applications**. Select the Instant Connect App and look for the option to clear the App's cache. If you still can't view the App correctly, contact Consumer Care.

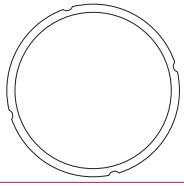
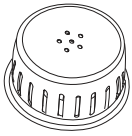
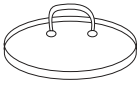
ERROR CODES

If the control panel shows an error code from this list, there is an issue with the Instant Pot. Here are the actions you should take to fix the problem.

Problem	Cause	Solution
C1	Faulty sensor	Contact Consumer Care.
C3	Faulty sensor	Contact Consumer Care.
C7	Not enough liquid.	Add clear liquid to the pot. 375 ml
C10	WIFI module failure.	Contact Consumer Care.
LID OPEN or CLOSE LID	Lid is not in the correct position for the selected program	Open and close the lid. Do not use a lid when using Sauté.
Food burn	High temperature detected at bottom of inner cooking pot; cooker automatically reduces temperature to avoid overheating	Starch deposits at the bottom of the inner cooking pot may have blocked heat dissipation. Press ✕ to stop cooking and then release pressure according to the recipe, and inspect the bottom of the cooking pot.

REPLACEMENT PARTS

We offer genuine replacement parts for your Instant Pot Pro WiFi, if you need them. Visit www.instantpot.co.uk to order.

	Part	Part number
	Sealing Ring (2 pack)	211-0005-01
	Anti Block Shield	310-0006-01
	Float Valve	210-2555-01-EMEA
	Steam Release Valve	310-0025-01-EMEA
	Tempered Glass Lid	213-0201-01

LEARN MORE

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

Register your product

instantpot.co.uk/product-registration

Contact Consumer Care

instantpot.co.uk/contact-us
UKSupport@instantpot.com
EUSupport@instantpot.com

Download the Instant Connect™ App

Discover guided cooking and recipes
Available at iOS and Android app stores

Cooking charts and more recipes

instantpot.co.uk/get-cooking

How-to videos, tips and more

instantpot.co.uk/getting-started

Replacement parts and accessories

instantpot.co.uk/instant-accessories-spare-parts

Join the community

Product Specifications

Model	Volume	Wattage	Power	Working Pressure
PRCPC601WE	5.7 Litres	1000-1200W	220-240 V 50/60Hz	105 kPa

WARRANTY

Proof of original purchase date and, if requested, return of your appliance is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with the written instructions included with the appliance (which are also available at instantpot.co.uk), the Company will, at its sole discretion, either: (i) repair defects in materials and workmanship; or (ii) replace the appliance. In the event the appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase (UK only).

The Company is not responsible for shipping costs for warranty service.

Limitation and Exclusions

Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and may result in serious injury and damage. Any modification or attempted modification to your appliance or any part thereof will void the warranty, unless such modification(s) or alteration(s) were expressly authorised by the Company.

This warranty does not cover (1) normal wear and tear; (2) damage resulting from negligent, unreasonable or misuse of the appliance, improper assembly or disassembly, use contrary to the operating instructions, failure to provide reasonable and necessary maintenance, Acts of God (such as fire, flood, hurricanes and tornadoes), or repair or alteration by anyone, unless expressly directed and authorised by the Company; and (3) repairs where your appliance is used for other than normal household use and in a manner contrary to published user or operator instructions.

To the extent permitted by applicable law, the liability of the Company, if any, for any allegedly defective appliance or part shall be limited to repair or replacement of the appliance or part thereof, and shall not exceed the purchase price of a comparable replacement appliance.

Except as expressly provided herein and to the extent permitted by law, (1) the Company makes no warranties, conditions or representations, express or implied, usage, custom of trade or otherwise with respect to the appliance or parts covered by this warranty and (2) the Company shall not be responsible or 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, loss of property, loss of revenues or profits, loss of enjoyment or use, costs of removal, installation or other consequential damages of any nature or kind.

You may have rights and remedies under applicable laws, which are in addition to any right or remedy which may be available under this limited warranty

WARRANTY

Please visit instantpot.co.uk/product-registration to register your appliance. You will be asked to provide your name, your email address, the store name, date of purchase, model number and serial number (both of which are found on the appliance). This registration will enable us to keep you up-to-date with product developments and recipes, and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understood the instructions for use and warnings accompanying the appliance.

Warranty Service

To obtain warranty service, please contact our Customer Care Department by creating a support ticket online at instantpot.co.uk/contact-us. 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. 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.

Within the UK

Instant Brands (EMEA) Limited,
Floor 6, Block C, Dukes Court,
Duke Street, Woking, GU21 5BH UK.
Email: UKSupport@instantpot.com
Telephone: +44 (0) 3331 230051

This warranty was last updated on 1 September 2019 for all products sold from [1 November 2019]. If your product comes with our older warranty version, your warranty will continue to be honoured.

Recycling

This appliance complies with the WEEE Directive 2012/19/EU on the disposal of electrical and electronic equipment (WEEE). This appliance complies with the European directive for electromagnetic compatibility (EMC) 2014/30/EU and its revisions, as well as Low Voltage Directive (LVD) 2014/35/EU and its revisions. This marking indicates that this product should not be disposed of with other household waste throughout the UK and EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material sources. To return your used device, please use the return and collection systems or contact Customer Care for further recycling and WEEE information.

⚠WARNING

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



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