

get started

**PLUS WIFI
5.7L MULTICOOKER**

USER MANUAL

Instant Pot®

Welcome to your new Instant Pot Plus!

The Instant Pot® Plus WiFi is designed to cook healthy, delicious meals easier and faster. With built-in WiFi connectivity, you can control and monitor your cooking remotely using the Instant Connect™ app, plus access a variety of recipe settings for added convenience. Enjoy the ease and versatility of Instant Pot cooking for years to come!

Let's cook with your new Instant Pot Plus!



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!

About the Instant Connect™ app!

Control your Instant Pot Plus using the Instant Connect App.

Get the App

You can download the app in one of two ways:

1. Scan the QR code below
2. Search “Instant Pot” in the Apple or Google Play Stores



Get connected

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

For more details about the App and connecting, see page 16.

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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 the silicone handles when handling the inner cooking pot and oven mitts when 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

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

- **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.
- **DO** check the steam release valve, steam release pipe, anti-block shield and float valve for clogging before use.
- **DO NOT** remove the pressure cooking lid with unprotected hands.

⚠ WARNING

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) or by phone on: +44 (0) 3331 230051**
- **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.

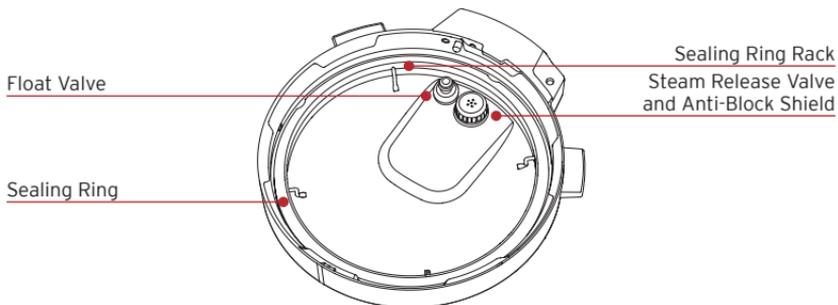
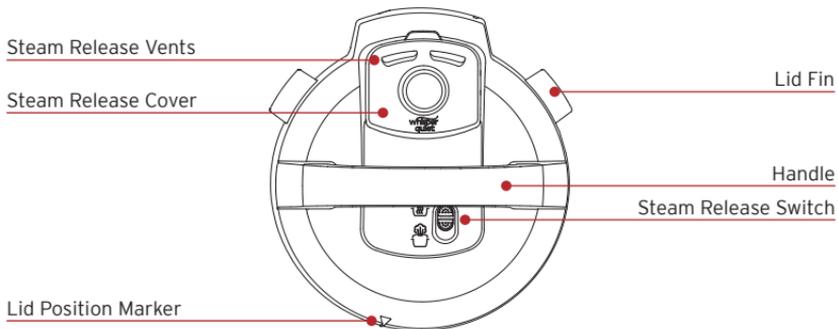
SAVE THESE INSTRUCTIONS

⚠ WARNING

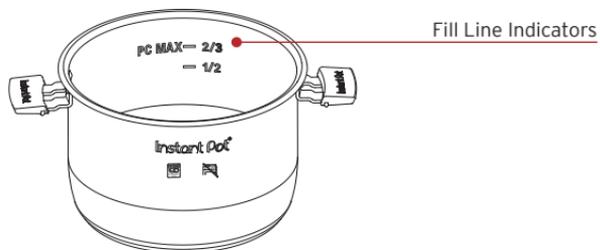
Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

WHAT'S IN THE BOX

Lid



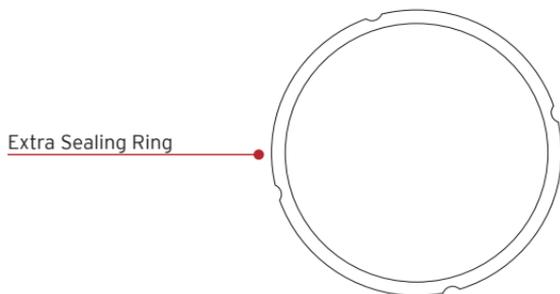
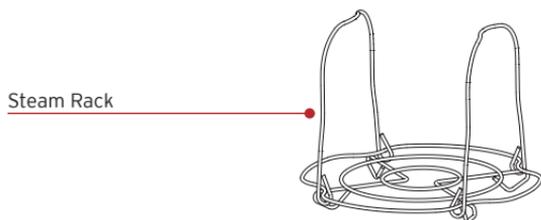
Inner Cooking Pot



Cooker Base



Accessories



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

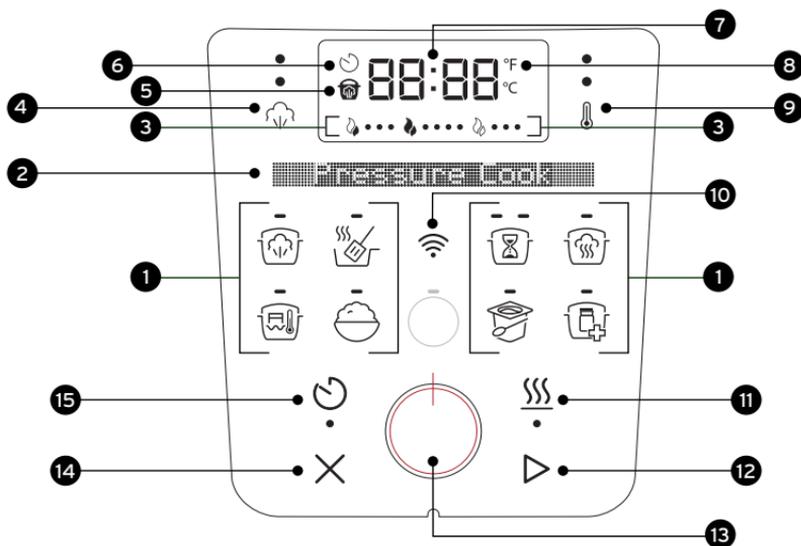
Remember to recycle!

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

USING YOUR INSTANT POT PLUS

Control panel

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



Master these icons

1 Smart Programs



2 Multilingual Message Bar



3 Progress Indicators



4 Pressure Level

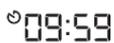


5 Pressure



Pot pressurised

6 Delay Start



Countdown until cooking starts

7 Timer



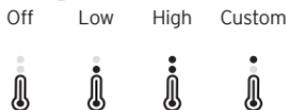
- Cooking timer
- Keep warm timer

Indicators

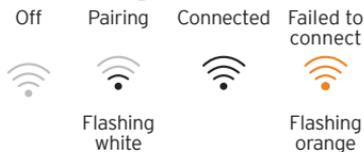
8 Temp Scale



9 Temp Level



10 WiFi



Controls

11 Keep Warm



12 Start



13 Control Dial



14 Cancel



15 DelayStart



INITIAL SET UP

Clean before use

1. Wash the inner cooking pot with hot water and dish soap. Rinse and use a soft cloth to dry the outside. Or you can wash the inner cooking pot 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 46.

Plug in and turn on

When you're ready to use your Instant Pot, place it on a solid, non-flammable surface.

1. Plug the cord into an electrical socket and turn on.
2. The control panel lights up, with all buttons active and the **Message Bar** will show the default language
3. Turn the **Control Dial**  to select the language.
Choose from: English, French, Spanish, German, Italian, Danish, Dutch, Polish, Swedish, and Turkish.
4. Press the **Control Dial** to confirm your language selection.

Your Instant Pot is ready for use.

Test run

Setting up a test run in your new Instant Pot is a great way to familiarise yourself with how it works before cooking your first meal.

To perform a test run:

1. Add 3 cups water to the inner cooking pot. Do not add any food.
2. Place the inner cooking pot into the cooker base.
3. Place the lid on top of the cooker base.
Refer to page 18 on 'How to close the lid'
4. Press **Pressure Cook** .
5. Turn the **Control Dial**  to select 5 minutes cooking time and press it to confirm.
6. Press **Pressure Level**  to toggle to the **High**  pressure setting.
7. Press  to turn Keep Warm off.
8. Press **Start** . The Progress Bar shows **Preheating** .
9. When the pressure is ready, the Progress Bar shows **Cooking** ; the **Message Bar** shows **Do Not Open Lid**, and the red **Pressure** indicator  is lit. When the timer reaches 00:00, cooking stops.
10. Natural Steam Release begins automatically. To vent faster, set the Steam Release Switch on the lid to **Vent** . When all steam is released, the Message Bar shows **OK to Open Lid**.
11. Open the lid.
See 'How to open the lid' on page 19.
Important: The inner cooking pot will be hot, carefully lift it out using the silicone handles.
12. 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!

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.

Turn the sound On/Off

You can 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 cannot be turned off.

Choose 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**. The new temperature scale setting is active.

Cancel cooking

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

Memorised settings

Each time you use a Smart Program, the Instant Pot 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
- Cooking time 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 it flashes twice and the **Message Bar** returns to **Ready** mode.

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

- To reset a Smart Program while in operation, press and hold its button for 3+ seconds until the cooking time and temperature settings revert to factory default.

Reset all Smart Programs

- In **Ready** mode, press and hold **X** for over 3 seconds until all Smart Program buttons flash 3 times.

All Smart Program settings are restored to the factory defaults.

USING THE INSTANT CONNECT™ APP

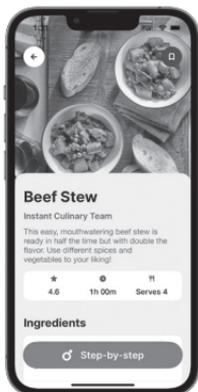
Make cooking simple and easy when you control your Instant Pot Plus using the Instant Connect™ App from your mobile device.

Cook Smarter, Not Harder!

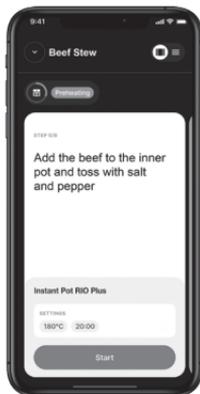
Control your Instant Pot remotely -start cooking, customise settings and save your preferences, all from the app. No more kitchen runs!

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



Monitor your cooking remotely

Use the app to track every stage of your recipe remotely, so your meal is 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



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 Plus 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.

Pairing with the Instant Connect™ App

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

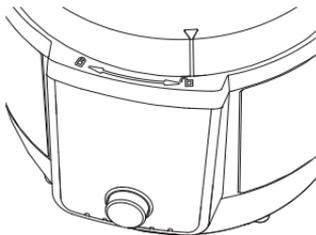
Now you're ready to begin using the App with your Instant Pot Plus!

USING THE LID

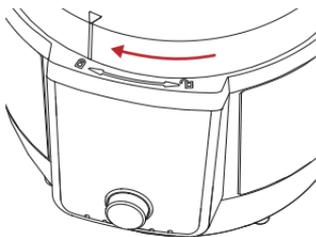
You will use the lid for most Smart Programs, and always for pressure cooking. Always use the lid that came with this Instant Pot Plus cooker base.

How to close the lid

1. Line up the ▽ on the lid with the  on the cooker base.



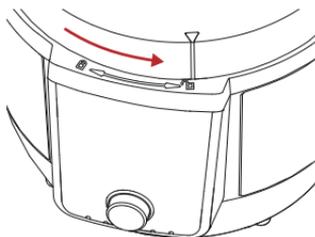
2. Turn the lid clockwise until the ▽ on the lid aligns with the  on the cooker base.



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

How to 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 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 8) on top of your cooker base.

How to release steam

Instant Pot Plus can release steam in 2 different ways. Use the one that best fits the type of food you're cooking or what the recipe states.

Natural steam release

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

1. When a pressure cooking program ends, natural steam release automatically begins.
2. 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. When a pressure cooking program ends, set the Steam Release Switch on the lid to **Vent** .
2. When all steam is released, the red **Pressure** Indicator  light turns off.

Pressure Cooking 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 section.

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 Plus 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 20.

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.

PRESSURE COOK

Pressure cooking uses pressurised steam to quickly and evenly cook foods. You can adjust the settings based on 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)	8 hours (08:00)	High	High Low

Other settings

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

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 then 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. Turn the **Control Dial**  to select the cooking time. Press the **Control Dial** to confirm.
5. Press **Pressure Level**  to toggle between **Low** and **High** pressure levels.

You can change the pressure level at any time during cooking.

6. **Keep Warm** setting is ON by default. Press  again to turn it off.
You can turn Keep Warm on/off at any time during cooking.
7. To delay cooking, press **Delay Start** , then turn the **Control Dial** to select the delay time.
8. Press **Start** . The Progress Bar shows **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. While under pressure, the Message Bar displays **Do Not Open Lid** and the red **Pressure** indicator  lights up.
2. When the pressure is ready, the Progress Bar shows **Cooking**  and the 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 and natural steam release begins. If you prefer, you can quick steam release by pushing the Steam Release Switch on the lid to **Vent** .
2. If Keep Warm is ON, the timer starts counting up.
*You can press  at any time to stop Keep Warm. If you cancel before venting is finished, the Message Bar shows **Do Not Open Lid**.*
3. When all the steam is released, the Message Bar shows **OK to Open Lid** and the red **Pressure** indicator  turns off.

RICE

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

Rice Smart Program Settings.

Default Cook Time	Min Cook Time	Max Cook Time	Default Pressure Level	Pressure Level Options
12 minutes (00:12)	5 minutes (00:05)	30 minutes (00:30)	Low	High Low

Other settings

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

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

Prep

Prepare the ingredients according to your recipe.

Preheat

1. Place the inner cooking pot into the cooker base then 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. Turn the **Control Dial** to select the cooking time. Press the **Control Dial** to confirm.
5. Press **Pressure Level**  to toggle between **Low** and **High** pressure levels.
You can change the pressure level at any time during cooking.
6. Keep Warm setting is ON by default. Press  again to turn it off.
You can turn Keep Warm on/off at any time during cooking.

7. To delay cooking, press **Delay Start** , then turn the **Control Dial** to select the delay time.
8. Press **Start** . The Progress Bar shows **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. While under pressure, the Message Bar displays **Do Not Open Lid** and the red **Pressure** indicator  lights up.
2. When the pressure is ready, the Progress Bar shows **Cooking**  and the timer starts counting down.
*You can press X 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 and natural steam release begins. If you prefer, you can quick steam release by pushing Steam Release Switch on the lid to **Vent** .
2. If Keep Warm is ON, the timer starts counting up.
*You can press X at any time to stop Keep Warm. If you cancel before venting is finished, the Message Bar shows **Do Not Open Lid**.*
3. When all the steam is released, the Message Bar shows **OK to Open Lid** and the red **Pressure** indicator  turns off.

STERILISE

The Sterilise program uses pressurised steam to eliminate most common household bacteria from items such as baby bottles, pump parts, and other feeding accessories.

Sterilise 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)	30 minutes (00:30)	High	High Low

Other settings

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

Use the app

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

How to sterilise

Preheat

1. Place the inner cooking pot into the cooker base then add ingredients and liquid.
2. Place the lid on top and lock it into place.
3. Press **Sterilise** . The default or last-used cooking settings display.
4. Turn the **Control Dial** to select the cooking time. Press the **Control Dial** to confirm.
5. Press **Pressure Level**  to toggle between **Low** and **High** pressure levels.
You can change the pressure level at any time during cooking.

6. **Keep Warm** setting is ON by default. Press  again to turn it off.
You can turn Keep Warm on/off at any time during cooking.
7. To delay cooking, press **Delay Start** , then turn the **Control Dial** to select the delay time.
8. Press **Start** . The Progress Bar shows **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. While under pressure, the Message Bar displays **Do Not Open Lid** and the red **Pressure** indicator  turns on.
2. When the pressure is ready, the Progress Bar shows **Cooking**  and the 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 and Natural steam release begins. If you prefer, you can use Quick steam release by pushing the steam release switch on the lid to **Vent** .
2. If Keep Warm is ON, the timer starts counting up.
*You can press  at any time to stop Keep Warm. If you cancel before venting is finished, the Message Bar shows **Do Not Open Lid**.*
3. When all the steam is released, the Message Bar shows **OK to Open Lid** and the red **Pressure** indicator  turns off.

STEAM

Use the Steam program like a regular stovetop steamer, boiling liquid to cook food with hot steam. This Smart Program does not use pressure for cooking.

Steam Smart Program Settings.

Default Cook Time	Min Cook Time	Max Cook Time
10 minutes (00:10)	1 minute (00:01)	4 hours (04:00)

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 then 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. Turn the **Control Dial** to select the cooking time. Press the **Control Dial** to confirm.

You can change the cooking time at any time during cooking.

6. To delay cooking, press **Delay Start** , then turn the **Control Dial** to select the delay time.
7. Press **Start** . The Progress Bar shows **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 **X** to stop cooking at any time.*

Stop cooking

1. When the timer reaches 00:00, cooking stops. The Message Bar shows **End**.
2. The Steam Smart Program does not cook under pressure, but a small amount of pressure may build up, making the lid difficult to remove. If this happens, set the Steam Release Switch on the lid to **Vent**  to release any excess steam before opening the lid.

SLOW COOK

Slow Cook allows you to prepare your favourite simmering and stewing recipes, just like a traditional slow cooker. This Smart Program does not use pressure to cook food.

Slow Cook Smart Program Settings.

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

High or Low Settings:

High	Low
<ul style="list-style-type: none">• 2.5 hours to reach maximum temperature of 95°C (faster)• 3 hours minimum cooking time recommended• Faster initial heating is ideal for foods like lean meats (chicken or pork), soft vegetables and soups	<ul style="list-style-type: none">• 4.5 hours to reach maximum temperature of 95°C (slower)• 4 hours minimum cooking time recommended• Slower initial heating is ideal for foods like tougher meats (pot roast or brisket), dense roasts, bone in meat and root vegetables

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 then add ingredients and liquid.
2. Place the lid on top and lock it into place.
3. Press **Slow Cook** . The default or last-used cooking settings display.
4. Turn the **Control Dial** to select the cooking time. Press the **Control Dial** to confirm.

You can change the cooking time at any time during cooking.

5. To change the cooking settings, press **Slow Cook**  to toggle between **Low** and **High** options.
6. **Keep Warm** setting is ON by default. Press  again to turn it off.
7. To delay cooking time, press **Delay Start** , then turn the **Control Dial** to select the delay time.
8. Press **Start** . The Progress Bar shows **Cooking** .
9. The timer starts counting down.

You can press  to cancel cooking at any time.

Stop cooking

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

Press  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, and can also simmer, thicken or reduce sauces. This Smart Program does not use pressure to cook food.

Sauté Smart Program Settings.

Temperature Options	Default Temperature	Default Cook Time	Min Cook Time	Max Cook Time
Levels 1 to 5 (see below)	Level 5	30 minutes (00:30)	1 minute (00:01)	1 hour (01:00)

Temperature Settings.

Temperature Level	Temperature
Level 1	95°C
Level 2	110°C
Level 3	135°C
Level 4	160°C
Level 5	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 inner cooking pot into the cooker base. The lid is not required for Sauté mode.
2. Press **Sauté** . The default or last-used cooking settings display.

3. Turn the **Control Dial** to select the cooking time. Press the **Control Dial** to confirm.

You can change the cooking time at any time during cooking.

4. To change the cooking temperature, press the **Temp Level** , then turn the **Control Dial** to toggle between temperature levels.
5. Press **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. The cooking timer starts counting down.
You can press  to cancel cooking at any time.
3. When the cooking time reaches 00:00, the Message Bar shows **End**.

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 below.

How to sous vide

Prep

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

Preheat

1. 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. Turn the **Control Dial** to select the cooking time. Press the **Control Dial** to confirm.
You can change the cooking time at any time during cooking.
6. Press the **temperature** , then turn the **Control Dial** to select the temperature level.
7. Press **Start** . The Progress Bar shows **Preheating** .

Cook

1. When the Progress Bar shows **Add Food**, open the lid, add the cooking bag or pouch 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 **X** to cancel cooking at any time.*

Remove food

1. The Sous Vide Smart Program does not cook under pressure, but a small amount of pressure may build up, making the lid difficult to remove. If this happens, set the Steam Release Switch on the lid to **Vent**  to release any excess steam before opening the lid.
2. Open the lid and use the tongs to carefully remove the cooking bag.

YOGHURT

You can use your Instant Pot to easily make delicious, fermented dairy and non-dairy yoghurt. This Smart Program does not use pressure to cook food.

Yoghurt Smart Program Settings.

Step	Temperature	Default Time	Min Time	Max Time
Pasteurisation	85° C Not adjustable	30 minutes (00:30)	Not adjustable	Not adjustable
Fermentation	41° C 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 then place it 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 shows **Open Lid to Cool Down**.

Milk must reach a minimum of 72°C for pasteurisation to occur

6. Remove the lid. The Message Bar shows **Cooling Down**.

Adding Culture/Starter

1. When the pasteurised milk has cooled sufficiently, the Message Bar shows **Add Starter**.
2. 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 2 tbsp (30 ml) of yoghurt per 3.7 L of milk or follow a trusted recipe.
3. Place and close the lid.

Ferment

1. To set the fermenting time, press the **Control Dial**, then turn it to select the desired time. Press the **Control Dial** again to confirm.
You can change the fermentation time any time during this program. A longer fermentation period will produce a tangier yoghurt.
2. Press **Start** ▷. The Progress Bar shows **Cooking** 🔥 and the Message Bar displays **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 it 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

You can use Keep Warm after cooking with the Pressure Cook, Slow Cook, Rice and Sterilise Smart Programs. You can also use Keep Warm to reheat food. This Smart Program does not use pressure to cook food.

Keep Warm Smart Program Settings.

	Temperature Options	Default Time	Min Time	Max Time
Keep Warm	High: 80°C	10 hours (10:00)	NA	NA
Reheat	Low: 68°C High: 80°C Custom: 68°C to 95°C	10 hours (10:00)	30 minutes (00:30)	10 hours (10:00)

Other settings

- Delay Start  is **NOT** available.

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 **X** to cancel.

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 125 ml to 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 **Keep Warm** . The default or last-used cooking settings display.
4. Turn the **Control Dial** to select the reheating time. Press the **Control Dial** to confirm.
5. Press the **temperature symbol**  to toggle to **High**, **Low** or **Custom**.
6. If you chose Custom temperature, turn the **Control Dial** to select a temperature.
7. Press **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 **X** at any time to cancel the Keep Warm function.

DELAY START

You can use Delay Start to delay the beginning of a cooking program or to set a timer (even if you're not cooking in your Instant Pot).

	Default Time	Min Time	Max Time
Delay start	6 hours (06:00)	10 minutes (00:10)	24 hours (24:00)
Timer	10 minutes (00:10)	1 minute (00:01)	1 hour (01:00)

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

Delay the start of cooking

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

Set a timer (without cooking)

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

MAINTENANCE

Your Instant Pot Plus 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.

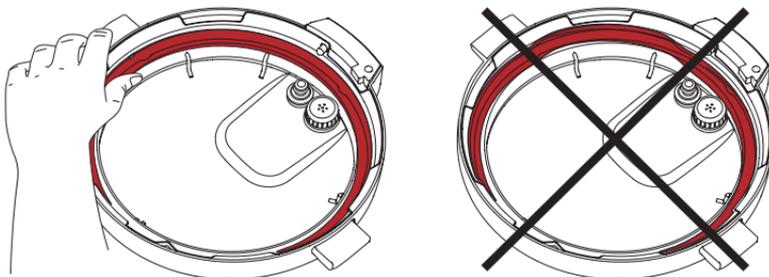
Using the sealing ring

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

- The sealing ring comes pre-installed on 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.

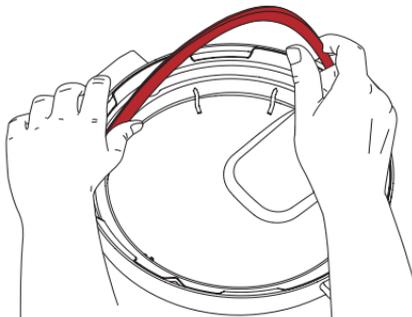
Install the Sealing Ring

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



Remove the Sealing Ring

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



2. Inspect the rack to ensure it is secured, centered, and 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.

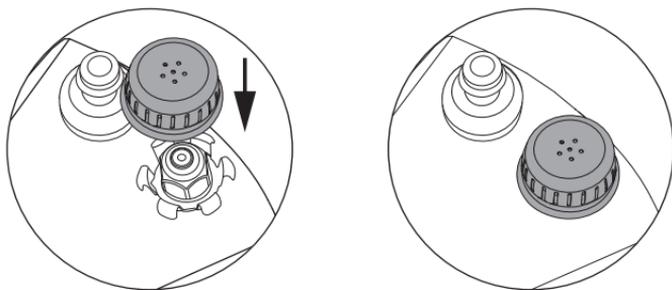
Remove the Anti-Block Shield

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 anti-block shield over 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

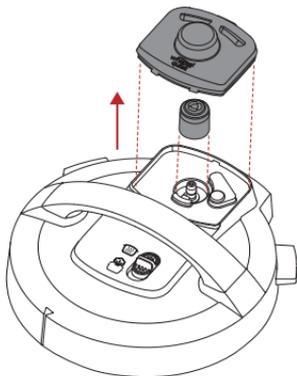
When the Instant Pot releases pressure, steam ejects from the top of the steam release cover. The steam release cover and steam release valve are integral to product safety and necessary for pressure cooking. The cover and valve must be installed before use and cleaned regularly.

⚠ WARNING

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

Remove the steam release assembly

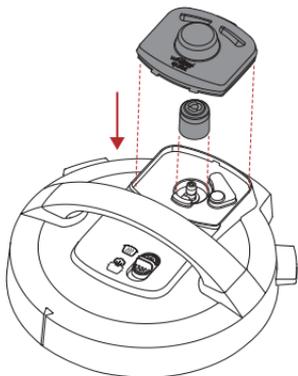
Use the tab on the back to pull the steam release cover off, then pull the steam release valve up and off steam release pipe.



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 holds 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.

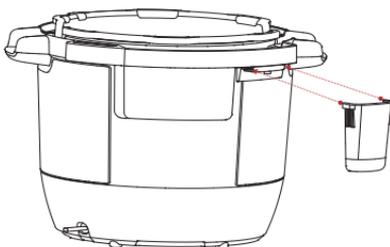


Setting up the condensation collector

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

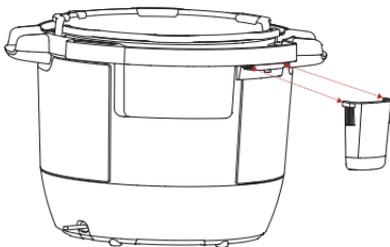
Align the grooves on the condensation collector with the tabs on the back of the cooker base and slide the condensation collector into place.



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 Plus 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	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• 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 the 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	<ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• Use a barely-damp cloth to wipe any particles off the cord. Always disconnect from power source before cleaning power cord.
Cooker Base	<ul style="list-style-type: none">• Wipe the inside of the multi-cooker base as well as the condensation rim with a barely-damp cloth, and allow to air dry• Clean the outside of the multi-cooker base and the control panel with a soft, barely-damp cloth or sponge

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

TROUBLESHOOTING

Problem	Cause	Solution
Difficulty closing lid	Sealing ring not properly installed	Reposition sealing ring, ensure it is snug behind sealing ring rack.
	Contents in the cooker are still hot	Set Steam Release Switch to Vent, then lower lid onto cooker base.
Difficulty opening lid	Pressure inside the cooker	Release pressure according to the recipe; only open lid when the Message Bar shows OK to Open Lid .
Inner pot is stuck to lid when opening cooker	Cooling of inner cooking pot may create suction, causing it to adhere to the lid.	To release the vacuum, set Steam Release Switch to Vent.
Steam leaks from side of lid	No sealing ring in lid	Install sealing ring.
	Sealing ring damaged or not properly installed	Replace sealing ring.
	Food debris attached to sealing ring	Remove sealing ring and clean thoroughly.
	Lid not closed properly	Open, then close lid.
	Sealing ring rack is warped or off-center	Remove sealing ring from lid, check sealing ring rack for bends or warps. Contact Consumer Care.
	Inner cooking pot rim may be misshapen	If inner cooking pot is deformed, replace the pot. DO NOT USE . 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 Steam Release Switch is in Seal position	Internal steam release valve not seated properly.	Move the Steam Release Switch quickly to Vent then back to Seal to ensure the Steam Release Valve is seated correctly
	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 inner cooking pot is wet	Wipe exterior surfaces of the inner cooking pot. Ensure heating element is dry before inserting inner cooking pot into cooker base.
Error code appears on display and cooker beeps continuously	There is an issue with the cooker	Read "Error Codes" on page 50.

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. <i>Note: the validation email will come from our smart appliance technology partner, Fresco.</i>
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: <ol style="list-style-type: none">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: <ol style="list-style-type: none">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 Rio Plus.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. <p>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</p>

Problem	Solution
<p>I am trying to sign in to the App, and my account cannot be found; I was able to sign in yesterday.</p>	<p>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.</p> <p>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.</p> <p>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.</p>
<p>I've installed the App, but half the screen is cut off.</p>	<ol style="list-style-type: none"> 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.

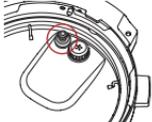
ERROR CODES

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

Problem	Cause	Solution
C1	Faulty sensor.	Contact Consumer Care.
C7	Not enough liquid.	Add 375 ml of thin, water-based liquid to the inner cooking pot.
	Heat element has failed.	Contact Consumer Care.
C10	WiFi module failure.	Contact Consumer Care.
LID OPEN or CLOSE LID	Lid is not in the correct position for the selected Smart Program.	Open and close the lid. Do not use the lid when using the Sauté.
Food burn	High temperature detected at bottom of inner cooking pot; the unit automatically reduces temperature to avoid overheating.	Starch deposits at the bottom of the inner cooking pot may have blocked heat dissipation. Press X to stop cooking, then release pressure according to the recipe, and inspect the bottom of the inner cooking pot.
PrSE	Pressure has accumulated during a non-pressure cooking program.	Set Steam Switch to Vent.

REPLACEMENT PARTS

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

	Part	Part number
	Stainless Steel Inner Cooking Pot with handles.	212-0405-01
	Instant Pot 5.7L Tempered Glass Lid	213-0201-01
	Sealing Rings (2 pack)	211-0005-01
	Float Valve	310-0019-01-EMEA
	Anti-Block Shield	310-0006-01
	Steam Release Shield	310-0026-01-EMEA
	Steam Release Valve	310-0022-01-EMEA

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

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

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Product specifications

Model	Volume	Wattage	Power	Working Pressure
RPPC61-BK	5.7 Litres	1000 W	220-240 V 50/60Hz	80 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.



Instant Brands (EMEA) Limited

Floor 6, Block C, Dukes Court,
Duke Street, Woking, GU21 5BH

Instant Brands (Ireland) Limited

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instantpot.co.uk

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