Instant Pot®
Gem Multicooker
6 Quart
User Manual
Tools for a New Lifestyle
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Please read these important safety instructions before use and retain for future reference.
Important Safeguards

When using your electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric hazards and injuries.

**WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use power outlet below counter, and never use with an extension cord.

**Special Cord Set Instructions**

As per ETL safety requirements, a short power supply cord 60 cm to 90 cm (0.6 m to 0.9 m) is provided to reduce the hazards resulting from entanglement and tripping.

This appliance has a grounded 3-prong plug. To reduce the risk of electric shock this plug is intended to fit into a grounded outlet only. If the plug does not fit fully into the outlet consult a qualified electrician.

Grounding protects the people who use the Multicooker from electric shock, as the casing is connected directly to the ground prong.

**Safety Instructions**

For household use only.

1. Do not touch hot surfaces. Handle with care and always use side handles for carrying.
2. Do not place the cooker on or near a hot gas or electric burner, or in a heated oven.
3. Intended for countertop use only.
4. This product is not designed to deep fry.
5. To achieve the best heating performance only cook with original inner pot.

6. Close supervision is necessary when any appliance is used by or near children.

7. To protect against electrical shock, do not immerse cord, plug, or cooker body in water or other liquid.

8. To avoid spill or splatter, do not fill the inner pot beyond $\frac{3}{4}$ full.

9. Unplug from electric outlet when cooker is not in use and before cleaning. Allow to cool before removing the inner pot and before cleaning the appliance.

10. Do not operate the cooker if you notice any damage to the plug, the cord, the cooker base, the inner pot, or the lid. Please call our customer care team if you see any damage, or return the appliance to the original seller.

11. Do not use any accessories or attachments not recommended by Instant Pot®.

12. For household use only. Not intended for commercial or outdoor use.

13. Do not use the appliance for anything other than intended use.

14. Extreme caution must be used when moving the cooker containing hot liquids.

15. Do not let cord hang over edge of table and counter, or close to hot surface.
16. To disconnect, press [Cancel], then remove plug from wall outlet.

17. Do not cook food directly on the heating element.

18. Proper maintenance is recommended after each use.

19. Do not use cooker in electric systems other than 110-120V~60Hz for North America.

20. Extreme caution should be taken when handling a hot inner pot. Keep hands away from the side of the inner pot. Failure to comply may result in scalding or serious injury. Always use a pair of the Instant Pot® mini mitts or other oven mitts, to hold the hot inner pot by the handles.

21. Allow sufficient cooling down time before serving.

22. The “Delay Start” program is not recommended for porridge, oatmeal or other foamy and thick liquids. Cooking process should be monitored when cooking these foods.
Control Panel

The control panel of your Instant Pot® Multicooker includes a temperature and time LED display. There are +/- keys to adjust time and temperature, cooking program keys, and operation keys.
## Control and Features

### Cooking Program Options

<table>
<thead>
<tr>
<th>Mode</th>
<th>Temperature</th>
<th>Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Default</td>
<td>Range</td>
</tr>
<tr>
<td>Sear/Sauté</td>
<td>400°F</td>
<td>250°F-425°F</td>
</tr>
<tr>
<td></td>
<td>205°C</td>
<td>120°C-220°C</td>
</tr>
<tr>
<td>Stew</td>
<td>195°F</td>
<td>175°F-210°F</td>
</tr>
<tr>
<td></td>
<td>90°C</td>
<td>79°C-99°C</td>
</tr>
<tr>
<td>Slow Cook (H)</td>
<td>93-99°C / 200-210°F</td>
<td>N/A</td>
</tr>
<tr>
<td>Slow Cook (L)</td>
<td>88-93°C / 190-200°F</td>
<td>N/A</td>
</tr>
<tr>
<td>Bake</td>
<td>350°F</td>
<td>250°F-425°F</td>
</tr>
<tr>
<td></td>
<td>175°C</td>
<td>120°C-220°C</td>
</tr>
<tr>
<td>Steam</td>
<td>212°F (100°C)</td>
<td>N/A</td>
</tr>
<tr>
<td>Roast</td>
<td>350°F</td>
<td>250°F-425°F</td>
</tr>
<tr>
<td></td>
<td>175°C</td>
<td>120°C-220°C</td>
</tr>
<tr>
<td>Rice</td>
<td>Automatic</td>
<td>Automatic</td>
</tr>
</tbody>
</table>
Control and Features

Rice & Water Quantity Cooking Ratios

<table>
<thead>
<tr>
<th>Rice (cups)</th>
<th>Water (cups)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>3 ¼</td>
</tr>
<tr>
<td>3</td>
<td>4 ½</td>
</tr>
<tr>
<td>4</td>
<td>6</td>
</tr>
<tr>
<td>5</td>
<td>7</td>
</tr>
<tr>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>7</td>
<td>9</td>
</tr>
<tr>
<td>8</td>
<td>10</td>
</tr>
<tr>
<td>9</td>
<td>11</td>
</tr>
</tbody>
</table>

**Note:** Rice Measuring Cup included for measuring rice to water ratios.

Keep Warm Function Applicability

<table>
<thead>
<tr>
<th>Function</th>
<th>Default Auto Keep Warm</th>
<th>Default Keep Warm Time (hours)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sear/Sauté</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Stew</td>
<td>✓</td>
<td>10</td>
</tr>
<tr>
<td>Slow Cook (H)</td>
<td>✓</td>
<td>10</td>
</tr>
<tr>
<td>Slow Cook (L)</td>
<td>✓</td>
<td>10</td>
</tr>
<tr>
<td>Bake</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Steam</td>
<td>✓</td>
<td>2</td>
</tr>
<tr>
<td>Roast</td>
<td>No, press &quot;Keep Warm&quot; manually to activate</td>
<td>2</td>
</tr>
<tr>
<td>Rice</td>
<td>✓</td>
<td>2</td>
</tr>
</tbody>
</table>

**Note:** “Default Auto Keep Warm” temperature is 151~163°F (66~73°C). The user can turn on and off the “Auto Keep Warm” function according to the above table by pressing “Keep Warm” button as needed.
Getting Started

1. Read warning card and warning stickers. Remove all packaging materials from the cooker and accessories.

2. Clean inner pot, lid, and accessories with water and dishwashing soap prior to using.

Instant Pot® Multicooker is a programmable smart cooker that has built-in pre-set cooking programs for different food ingredients and cooking methods. It is multifunctional, versatile, and user-friendly cooker.

Operating Conventions

1. Connect the power cord.

2. LED light shows “OFF”.

3. Select cooking function.

4. After 10 seconds, the cooker will beep three times and begin the cooking process. “On” is displayed when the cooker preheats to the set cooking temperature, with exceptions of the “Slow Cook H” and “Slow Cook L” programs, for which the cooking time countdown starts immediately.

5. When the cooking cycle has finished, the cooker beeps and automatically enters the Keep Warm mode on “Stew”, “Slow Cook H”, “Slow Cook L”, “Steam” and “Rice”.

If the “Keep Warm” function is on, the temperature display shows “donE” (meaning Done). The time display counts up the elapsed keep warm time (such as 00:02 for 2 minutes). After 10 hours, the cooker turns “OFF” for “Stew”, “Slow Cook H”, and “Slow Cook L”. “Keep Warm” function on “Rice” and “Steam” will turn off after 2 hours. If “Keep Warm” was not turned on, “OFF” is displayed immediately after the cooking is completed.
Getting Started

Customize Cooking Programs

**Note:** The temperature settings on “Steam”, “Slow Cook H”, “Slow Cook L”, and “Rice” are pre-set, and cannot be modified. Only “Time” can be adjusted, with the exception of the “Rice” function (both “Time” and “Temp” are not adjustable).

1. Connect the power cord.
2. LED light shows “OFF”.
3. Select cooking function.
4. Customize the temperature: Under “Temp” press the “+” or “-” button to set the desired temperature.
5. Customize the time: Under “Time” press the “+” or “-” button to set the desired time.
6. After 10 seconds, the cooker will beep three times and begin the cooking process. The display will show “ON” while the cooker preheats to the target cooking temperature, with the exception of the “Slow Cook” programs, which will begin the cooking countdown immediately.
7. When the cooking cycle has finished, the cooker will beep and automatically enter the “Keep Warm” mode while on “Stew”, “Slow Cook H”, “Slow Cook L”, “Steam” and “Rice”.
8. If the “Keep Warm” setting is on, the temperature display shows “donE” (meaning Done). The time display counts up the elapsed keep warm time (such as 00:02 for 2 minutes). If “Keep Warm” was not turned on, “OFF” is displayed immediately after the cooking is completed.
   a. Automatic “Keep Warm” function will run for 10 hours on “Stew”, “Slow Cook H”, and “Slow Cook L” settings.
   b. Automatic “Keep Warm” settings will run for 2 hours on “Rice” and “Steam” function.
Delay Start

1. Connect the power cord.
2. LED light shows “OFF”.
3. Select a cooking program by pressing on the cooking program key.
4. Press the “Delay Start” key.
5. Under “Time” press the “+” or “-” key to set the desired delay start time.

After 10 seconds, the cooker will beep and the “Delay Start” countdown will begin.

*Changes to “Delay Start” time cannot be made once the timer has started. To change the time, press “Cancel” and enter your new selections.

Cancel

The “Cancel” key is used to cancel the cooking program at any time. The display will show “OFF” after the “Cancel” button is selected.

The “Cancel” key is also used to change programs during a cooking cycle.
Advanced Operations

Change from Fahrenheit to Celsius

Press “Cancel” to turn the Multicooker Off. Under “Temp”, press and hold the “+” and “-” buttons together for 5 seconds to switch between °F and °C.

Memory Function

The Instant Pot® Multicooker remembers the most recently used settings per cooking program for a more personalized cooking experience. The user can experiment and fine-tune the cooking settings for each program to achieve the best cooking results.

Factory Reset for Cooking Programs

The user may want to reset the individual cooking program back to the factory settings.

1. Press the “Cancel” key to ensure the Instant Pot® Multicooker is in the standby mode, displaying “OFF”.

2. Press and hold the cooking program key for 5 seconds, until the cooker beeps. The settings of the selected cooking program are restored to the factory default.

Full Factory Reset

The user may want to reset the entire cooker to factory settings in order to erase all customizations made.

1. Press the “Cancel” key to ensure the Instant Pot® Multicooker is in the standby mode, displaying “OFF”.

2. Press and hold the “Cancel” key for 10 seconds, until the cooker beeps. All of the settings on the cooker are restored to the factory default.
Product Specifications

16.8” L x 11.6” W x 10.2” H
42.6 cm L x 29.41 cm W x 25.90 cm H

10.27 lb
4.66 kg

6.0 Quart

120 V ~ 60 Hz

1500 W
Unplug your Instant Pot® Multicooker and let it cool to room temperature before cleaning.

• Instant Pot® inner pots, lids, and accessories are safe to wash in your dishwasher.

• Remove the inner pot and lid and wash with liquid dish soap. Rinse with clear water and wipe dry with a soft cloth.

• Wipe the inner cooker base rim and dry with cloth to prevent rusting of the exterior cooker rim.

• Clean the outer body housing with a damp soft cloth or sponge.

• Never use harsh chemical detergents, scouring pads or powders on any of the parts or components.
Troubleshooting

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

For technical assistance and product return information:

- Create a support ticket: www.instantpot.com/support/
- Email: support@instantpot.com
- Call 1-800-828-7280 ext. 2 for the customer care team
- Go to www.instantpot.com for FAQs and other cooking tips

The issues in the following tables do not always indicate a fault in the product. Please examine the cooker carefully before contacting the Instant Pot® customer support team.

<table>
<thead>
<tr>
<th>Scenario</th>
<th>Possible Reason</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smell and smoke on initial use</td>
<td>Heating of protective substance that was applied to heating element during manufacturing</td>
<td>No action required. It is normal and harmless. This usually occurs on first use</td>
</tr>
<tr>
<td>Unable to change program when a cooking program is in progress</td>
<td>Once the selected cooking program is started, it cannot be switched to another cooking program</td>
<td>Press <strong>Cancel</strong> key to cancel the previous cooking program and select a new program</td>
</tr>
<tr>
<td>Unable to adjust temperature on “Slow Cook H”, “Slow Cook L”, and “Steam” functions</td>
<td>“Slow Cook H”, “Slow Cook L”, and “Steam” cooking temperatures are not adjustable</td>
<td>Program longer / shorter time as required by the recipe</td>
</tr>
</tbody>
</table>
# Troubleshooting

<table>
<thead>
<tr>
<th>Scenario</th>
<th>Possible Reason</th>
<th>Solution</th>
</tr>
</thead>
</table>
| Error code is displayed                      | E01: Sensor is disconnected   
E02: Sensor is short-circuied                | Unplug the appliance from electrical outlet immediately, re-plug after 1 minute. If the error code still appears on the display, please contact customer service. |
| Why is the “Stew” temperature lower than boiling point? | The “Stew” function is programmed to preheat to a higher cooking temperature for 10 minutes, and then drops to a lower cooking temperature for the remaining cooking time. | The user may customize the “Stew” temperature and time, however please note that the customization is only applied to the second phase of the Stew cooking process. |
| Do “Roast” and “Bake” programs cook at the same temperature? | Although the pre-set temperatures of “Bake” and “Roast” are the same, “Roast” has a 10 minute cooking period at a higher temperature, then drops to a lower cooking temperature for the remaining cooking time. | Choose the function that best suits your recipe. |
Limited Warranty

This Limited Warranty is effective for one year from the date of original consumer purchase. Proof of original purchase date and, if requested by an authorized Instant Pot Company (“IPC”) representative, return of your appliance as IPC may direct at IPC’s expense, is required to obtain service under this Limited Warranty.

When this appliance is operated and maintained in accordance with written instructions attached to or furnished with the product, Instant Pot Company will pay for either (i) repair labor to correct defects in materials or workmanship that existed when this appliance was purchased or (ii), at its sole and exclusive discretion, replace the appliance for a period of one (1) year from the date of purchase. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire at the original date (i.e. 12 months from the original purchase date).

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

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

IPC is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance as provided herein.

Limitation and Exclusions

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

This Limited Warranty does not cover:

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

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

IMPLIED WARRANTIES, INCLUDING ANY WARRANTIES OF MERCHANTABILITY OR IMPLIED WARRANTY OF
FITNESS FOR A PARTICULAR PURPOSE, ARE HEREBY LIMITED TO ONE YEAR OR THE SHORTEST PERIOD
ALLOWED BY LAW. Some states or provinces do not allow limitations to the duration of implied warranties of
merchantability or fitness, so this limitation may not apply to you.

Disclaimer of Representations Outside of Warranty

IPC makes no representation about the quality, durability, or need for service or repair of this appliance other
than the representations contained in this warranty.

Limitation of Remedies; Exclusion of Incidental and Consequential Damage

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

You the buyer may have other rights and remedies under your state’s or province’s applicable laws, which
are in addition to any right or remedy which may be available under this limited warranty.

Warranty Registration and Service

Please visit http://instantpot.com/support/register/ to register your new Instant Pot and validate your
warranty within thirty (30) days of purchase. You will be asked to provide the store name, date of purchase
and model number (found on the base of your cooker) along with your name and address. The registration
will enable us to keep you up to date with product developments, recipes and contact you in the unlikely
event of a product safety notification. By registering, you acknowledge to have read and understood the
instructions for use, and warnings set forth in the accompanying instructions.

To obtain service under this warranty, please call the Customer Care Team at 1-800-828-7280. If IPC is unable
to resolve the problem, you may be asked to send your appliance to the Appliance Service Department for
quality inspection. IPC is not responsible for shipping costs related to warranty service, save and except for
shipping costs associated with the return of your appliance from Canada or within the 48 contiguous states
and the District of Columbia of the United States of America, as provided herein. When returning your
appliance, please include your name, address, phone number, proof of the original purchase date as well as
a description of the problem you are encountering with the appliance.
Instant Pot® Multifunctional Programmable Pressure Cookers

- Duo Plus 6 Quart
- Lux Mini, 6, 8 Quart
- Duo Mini, 6, 8 Quart
- Smart Bluetooth 6 Quart
- Ultra 6 Quart

Tools for a New Lifestyle

AMERICA'S #1 BRAND
BEST ONLINE REVIEWS