DUO VIVA
MULTI-USE PRESSURE COOKER

User manual
Important safeguards
Products, parts and accessories
Get started
Pressure cooking 101
Releasing pressure
Control panel
Pressure control features
Cooking
Care, cleaning and storage
Troubleshooting
Warranty
Contact

Download the Instant Pot app with 1000+ recipes at instantpot.com/app.
IMPORTANT SAFEGUARDS

(Yes, we have to)

At Instant Brands™ your safety always comes first. The Instant Pot® Duo Viva was designed with your safety in mind, and we mean business. Check out this Instant Pot’s long list of safety mechanisms to see what we mean. As always, be careful when using electrical appliances and follow basic safety precautions.

01 READ ALL INSTRUCTIONS, SAFEGUARDS AND WARNINGS BEFORE USE. FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS MAY RESULT IN INJURY AND/OR PROPERTY DAMAGE.

02 Use only the Instant Pot Duo Viva lid with the Instant Pot Duo Viva multicooker base. Using any other pressure cooker lids may cause injury and/or damage.

03 For household use only. Not for commercial use. DO NOT use the appliance for anything other than its intended use.

04 For countertop use only. Always operate the appliance on a stable, non-combustible, level surface.
   • DO NOT place on anything that may block the vents on the bottom of the appliance.
   • DO NOT place on a hot stovetop.

05 Heat from an external source will damage the appliance.
   • DO NOT place the appliance on or close to a hot gas or electric burner, or a heated oven.
   • DO NOT use the appliance near water or flame.
   • DO NOT use outdoors. Keep out of direct sunlight.

06 DO NOT touch the appliance’s hot surfaces. Only use the side handles for carrying or moving.
   • DO NOT move the appliance when it is under pressure.
   • DO NOT touch accessories during or immediately after cooking.
   • DO NOT touch the metal portion of the lid when the appliance is in operation; this could result in injury.

07 The removable inner pot can be extremely heavy when full of ingredients. Care should be taken when lifting the inner pot from the multicooker base to avoid burn injury.
   • Extreme caution must be used when the inner pot contains hot food, hot oil or other hot liquids.
   • DO NOT move the appliance while it is in use and use extreme caution when disposing of hot grease.

08 CAUTION Overfilling may cause a risk of clogging the steam release pipe and developing pressure, which may result in burns, injury, and/or property damage.
   • DO NOT fill over PC MAX — 2/3 as indicated on the inner pot.
   • DO NOT fill the inner pot over — 1/2 line when cooking foods that expand during cooking such as rice or dried vegetables.

09 WARNING This appliance cooks under pressure. Any pressure in the appliance can be hazardous. Allow the appliance to depressurize naturally or release all excess pressure before opening. Inappropriate use may result in burns, injury and/or property damage.
   • Make sure the appliance is properly closed before operating. Refer to Pressure control features: pressure cooking lid.
   • 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 depressurized, and all internal pressure has been released. Attempting to open the appliance while it is still pressurized may lead to sudden release of hot contents and may cause burns or other injuries.
   • 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.

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

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

1. 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.
2. If steam escapes from the sides of the lid, turn the appliance off and make sure the sealing ring is properly installed. Refer to Pressure control features: sealing ring.
3. DO NOT attempt to force the lid off the Instant Pot multicooker base. Refer to Releasing pressure.
4. When cooking meat with skin (e.g., sausage with casing), the skin can swell when heated. Do not pierce the skin while it is swollen; this could result in scalding injury.
5. When pressure cooking food with a doughy or thick texture, or a high fat/oil content, contents may splatter when opening the lid. Follow recipe instructions for pressure release method. Refer to Releasing pressure.
6. Oversized foods and/or metal utensils must not be inserted into the inner pot as they may cause risk of fire and/or personal injury.
7. Proper maintenance is recommended before and after each use:
   - Check the steam release valve, steam release pipe, anti-block shield and float valve for clogging.
   - Before inserting the inner pot into the multicooker base, make sure both parts are dry and free of food debris.
   - Let the appliance cool to room temperature before cleaning or storage.
8. DO NOT use this appliance for deep frying or pressure frying with oil.
9. If the power cord is detachable, always attach the plug to the appliance first, then plug the cord into the wall outlet. To turn off, press Cancel, then remove the 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.
10. Regularly inspect the appliance and power cord. 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 Customer Care by email, chat, or by phone at 1-800-828-7280.
11. DO NOT tamper with any of the safety mechanisms, as this may result in injury or property damage.
12. The multicooker base contains electrical components. To avoid electrical shock:
   - DO NOT put liquid of any kind into multicooker base.
   - DO NOT immerse power cord, plug or the appliance in water or other liquid.
   - DO NOT rinse the appliance under tap.
13. DO NOT use the appliance in electrical systems other than 120 V~60 Hz for North America. Do not use with power converters or adapters.
IMPORTANT SAFEGUARDS

23 This appliance is NOT to be used by children or by persons with reduced physical, sensory or mental capabilities. Close supervision is necessary when any appliance is used near children and these individuals. Children should not play with this appliance.

24 DO NOT leave the appliance unattended while in use. Never connect this appliance to an external timer switch or separate remote-control system.

25 DO NOT store any materials in the multicooker base or inner pot when not in use.

26 DO NOT place any combustible materials in the multicooker base or inner pot, such as paper, cardboard, plastic, Styrofoam or wood.

27 DO NOT use the included accessories in a microwave, toaster oven, convection or conventional oven, or on a ceramic cooktop, electric coil, gas range or outdoor grill.

SAVE THESE INSTRUCTIONS.

WARNING

To avoid injury, read and understand the instructions in this user manual before attempting to use this appliance.

WARNING

Electrical shock hazard. Use grounded outlet only.
• DO NOT remove ground.
• DO NOT use an adapter.
• DO NOT use an extension cord.
Failure to follow these instructions may result in electric shock and/or serious injury.

WARNING

THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND/OR THE INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR APPLIANCE THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

WARNING

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

IMPORTANT SAFEGUARDS

Special cord set instructions

Per safety requirement, a short power supply cord is provided to reduce the hazards resulting from entanglement and tripping.

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock, plug the power cord into a grounded electrical outlet that is easily accessible.

Product specifications

The tables below represent all available models in the 9-in-1 Duo Viva family. To view a full list of sizes, colors and patterns, go to instantpot.com/viva.

<table>
<thead>
<tr>
<th>Model</th>
<th>Power</th>
<th>Voltage</th>
<th>Size</th>
<th>Weight</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duo Viva 60 Black SS</td>
<td>1000 W</td>
<td>120 V ~ 60 Hz</td>
<td>5.7 Litres / 6 Quart</td>
<td>5.48 kg / 12.08 lbs.</td>
<td>cm: 33.5L x 31W x 31.7H in: 13.2L × 12.2W × 12.5H</td>
</tr>
</tbody>
</table>

Find your model name and serial number

Model name: Find it on the label on the back of the multicooker base, near the power cord.
Serial number: Turn the multicooker base over – you’ll find this info on a sticker on the bottom.
Table of contents

IMPORTANT SAFEGUARDS ................................................................................................. 2

Special cord set instructions ........................................................................................ 7

Product specifications ................................................................................................. 7

Find your model name and serial number .................................................................. 7

Product, parts and accessories ....................................................................................... 10

Get started ................................................................................................................... 12

Initial set up (It won’t bite!) ....................................................................................... 12

Initial test run (water test) ........................................................................................ 13

Pressure cooking 101 .................................................................................................. 14

Behind the magic curtain ........................................................................................... 14

Releasing pressure ...................................................................................................... 15

Venting methods ........................................................................................................ 15

Control panel .............................................................................................................. 18

Settings ....................................................................................................................... 19

Status messages .......................................................................................................... 21

Pressure control features (Your little bag of tricks!) ................................................. 22

Pressure cooking lid ................................................................................................. 22

Quick release button ................................................................................................. 23

Steam release valve ................................................................................................. 23

Sealing ring ............................................................................................................... 24

Anti-block shield ...................................................................................................... 24

Float valve ............................................................................................................... 25

Pressure cooking ....................................................................................................... 26

Jump start magic! ....................................................................................................... 27

Smart program breakdown ......................................................................................... 28

Pressure cooking tips ............................................................................................... 31

Pressure cooking grains ........................................................................................... 33

Other cooking styles ................................................................................................. 34

Slow Cook .................................................................................................................. 35

Sauté .......................................................................................................................... 36

Deglazing the inner pot (pressure cooking after sauté) .......................................... 37

Yogurt ....................................................................................................................... 37

Using yogurt cups .................................................................................................... 39

Sous vide ................................................................................................................... 39

Reverse searing ......................................................................................................... 41

Ingredients and seasonings ...................................................................................... 41

Care, cleaning and storage ......................................................................................... 42

Removing and installing parts ................................................................................... 43

Troubleshooting ........................................................................................................... 46

Warranty ..................................................................................................................... 49

Contact ....................................................................................................................... 51
Product, parts and accessories

See Care, cleaning and storage: Removing and installing parts to find out how everything fits together.

Top of lid

- Steam release valve
- Float valve
- Quick release button
- Handle
- Lid fins
- Lid position marker

Bottom of lid

- Locking pin
- Silicone cap (bottom of float valve)
- Anti-block shield
- Steam release pipe (beneath anti-block shield)
- Sealing ring rack
- Sealing ring

Stand the lid up in the base handles to keep it off your countertop! Insert the left or right lid fin into corresponding slot in the multicooker base handles to stand it up and save some space.

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

Multicooker base

- Outer pot
- Condensation collector (rear)
- Condensation rim (interior)
- Heating element (interior)
- Multicooker handles
- Control panel
- Base power socket (rear)
- Detachable power cord
- Stainless-steel exterior

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.
Get started

Initial set up (It won’t bite!)

You – yes, you – can do this!

“Once you have mastered a technique, you barely have to look at a recipe again!”
- Julia Child

01 Pull that Duo Viva out of the box!

02 Remove the packaging material and accessories from in and around the multicooker.

Make sure to check under the inner pot!

03 Wash the inner pot in a dishwasher or with hot water and dish soap. Rinse it well with warm, clear water and use a soft cloth to thoroughly dry the outside of the inner pot.

04 Wipe the heating element with a soft, dry cloth to make sure there are no stray packaging particles left in the multicooker base.

Don’t remove the safety warning stickers from the lid or the rating label from the back of the multicooker base.

05 You may be tempted to put the Instant Pot on your stovetop — but don’t do it! Place the multicooker base on a stable, level surface, away from combustible material and external heat sources.

Is something missing or damaged?

Get in touch with a Customer Care Advisor through our chat widget at instantpot.com/#chat, by email at support@instantpot.com or by phone at 1-800-828-7280 and we’ll happily make some magic happen for you!

Feeling keen?

• Check out Product, parts and accessories to get to know your Instant Pot’s components, then read over Pressure control features for an in-depth look.

• While you’re doing the Initial test run (water test), read over Pressure cooking 101 to find out how the magic happens!

Stage 1: Setting up the Duo Viva for pressure cooking

01 Remove the inner pot from the multicooker base and add 3 cups (750 mL / ~25 oz) of water to the inner pot. Insert it back into the multicooker base.

02 Secure the power cord to the base power socket on the back of the cooker base. Make sure the connection is tight.

Connect the power cord to a 120 V power source.

The display shows OFF.

03 Place and close the lid as described in Pressure control features: Pressure cooking lid.

Stage 2: “Cooking” (...but not really, this is just a test!)

01 Select Pressure Cook.

02 Use the – / + buttons to adjust the cooking time to 5 minutes (00:05).

Adjustments are saved when a Smart Program starts, so the next time you use Pressure Cook, it will default to 5 minutes.

03 Press Keep Warm to turn the automatic Keep Warm setting off.

04 The multicooker beeps after 10 seconds and the display shows On.

While the multicooker does its thing, read Pressure cooking 101 on the next page to find out how the magic happens.

05 When the Smart Program finishes, the display shows End.

Stage 3: Releasing pressure

01 Follow instructions for a Quick Release in Releasing pressure: Venting methods.

02 Wait for the float valve to drop, then carefully open and remove the lid as described in Pressure control features: Pressure cooking lid.

03 Using proper hand protection, remove the inner pot from the multicooker base, discard the water and thoroughly dry the inner pot.

That’s it! You’re good to go :)
Pressure cooking 101

Pressure cooking uses steam to raise the boiling point of water above 100°C / 212°F. These high temperatures allow you to cook some foods way faster than normal.

Behind the magic curtain

When pressure cooking, the Instant Pot goes through 3 stages.

Pre-heating

<table>
<thead>
<tr>
<th>What you see</th>
<th>What you don’t see</th>
<th>Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td>The display shows On.</td>
<td>While the multicooker pre-heats, it vaporizes liquid to create steam. Once enough steam has built up, the float valve pops up and locks the lid in place.</td>
<td>The time it takes the multicooker to pressurize depends on things like food and liquid temperature and volume. Frozen foods have the longest pre-heating time. For the fastest results, thaw your food before cooking it. No need to hang around during this stage — trust that IP magic!</td>
</tr>
</tbody>
</table>

Cooking

<table>
<thead>
<tr>
<th>What you see</th>
<th>What you don’t see</th>
<th>Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td>The float valve bobs up and down from all the steam, then pops up and stays flush with the lid. The display switches to the cooking countdown timer.</td>
<td>When it reaches the required pressure level, cooking begins. The Instant Pot automatically maintains the pressure at High or Low pressure throughout cooking.</td>
<td>A higher pressure means a higher temperature. Smart Program settings (e.g., cooking time, pressure level, etc.) can be adjusted at any time during cooking.</td>
</tr>
</tbody>
</table>

Releasing pressure

<table>
<thead>
<tr>
<th>What you see</th>
<th>What you don’t see</th>
<th>Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td>If Keep Warm is on after cooking, the timer counts up from 00:00. If not, the multicooker goes back to standby and the display shows End. The float valve is still popped up.</td>
<td>Although food has finished cooking, the multicooker is still pressurized and hot, which is why the float valve is up. Releasing pressure lowers the temperature inside the multicooker, which allows you to safely remove the lid once the float valve drops.</td>
<td>See Releasing pressure for information on safe venting techniques and what they’re used for. Follow your recipe instructions to choose the best venting method for your meal. The Instant Pot cools faster if Keep Warm is turned off.</td>
</tr>
</tbody>
</table>

Releasing pressure

You must release pressure after pressure cooking before attempting to open the lid. Follow your recipe’s instructions to choose a venting method, and always wait until the float valve drops into the lid before opening.

WARNING

Steam ejected from the steam release valve is hot. DO NOT place hands, face, or any exposed skin over the steam release valve when releasing pressure to avoid risk of injury.

DANGER

DO NOT attempt to remove the lid while the float valve is up and NEVER attempt to force the lid open. Contents are under extreme pressure. Float valve must be down before attempting to remove the lid. Failure to follow these instructions may result in serious personal injury and/or property damage.

Venting methods

- Natural Release (NR or NPR)
- Quick Release (QR or QPR)
- Timed Natural Release

Natural Release (NR or NPR)

Cooking stops gradually. As the temperature within the multicooker drops, the Instant Pot depressurizes naturally over time.

<table>
<thead>
<tr>
<th>What to do</th>
<th>What to expect</th>
</tr>
</thead>
<tbody>
<tr>
<td>After cooking finishes, leave the quick release button in the Seal position until all pressure is released.</td>
<td>Your meal continues to cook even after the Smart Program ends. This is called “carryover cooking” or “resting”, and it’s great for large cuts of meat. The depressurization time may vary based upon the volume, type and temperature of food and liquid. It can take up to 40 minutes with some dishes, so plan ahead – it’s well worth the wait! When pressure has been fully released, the float valve drops into the lid.</td>
</tr>
</tbody>
</table>

NOTICE

Use NR to depressurize the multicooker after cooking high-starch foods (e.g., soups, stews, chilis, pasta, oatmeal and congee) or after cooking foods that expand when cooked (e.g., beans and grains).
Releasing pressure

Quick Release (QR or QPR)

Stops cooking quickly and prevents overcooking. Perfect for quick-cooking vegetables and delicate seafood!

<table>
<thead>
<tr>
<th>What to do</th>
<th>What to expect</th>
</tr>
</thead>
<tbody>
<tr>
<td>Press the quick release button down until it clicks and locks into the Vent position.</td>
<td>A jet of steam ejects through the top of the steam release valve. This is normal! When pressure has been fully released, the float valve drops into the lid.</td>
</tr>
</tbody>
</table>

![Seal position](image1) ![Vent position](image2)

If there is substantial spatter while venting, flick the quick release button to set it back to Seal.

![Flick button](image3)

**CAUTION**

Steam ejected from the steam release valve is hot. **DO NOT** place hands, face, or any exposed skin over the steam release valve when releasing pressure to avoid injury.

**NOTICE**

Do not use QR when cooking fatty, oily, thick or high-starch foods (e.g., stews, chilis, pasta and congee) or when cooking foods that expand when cooked (e.g., beans and grains).

**NOTICE**

Do not turn the quick release button more than ¼” (or 45°). The top should spring back to its original position and the button will pop up.

---

Releasing pressure

Timed natural release

The carryover cooking continues for a specific amount of time, then stops quickly when you release the remaining pressure. Perfect for finishing rice and grains.

<table>
<thead>
<tr>
<th>What to do</th>
<th>What to expect</th>
</tr>
</thead>
<tbody>
<tr>
<td>Let the multicooker rest for a while (the amount of time will vary by recipe) then press the quick release button down until it clicks and locks into the Vent position and wait for all pressure inside the multicooker to release.</td>
<td>A jet of steam ejects through the top of the steam release valve. The temperature within the multicooker drops, so the steam release may not be as powerful as a normal QR. When pressure has been fully released, the float valve drops into the lid.</td>
</tr>
</tbody>
</table>

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.
Control panel

Settings

<table>
<thead>
<tr>
<th>Setting</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turn sound on</td>
<td>When in standby, press and hold the + button until the display shows S On.</td>
</tr>
<tr>
<td>Turn sound off.</td>
<td>When in standby, press and hold the – button until the display shows SOFF.</td>
</tr>
<tr>
<td>Adjust and save custom cooking times and temperatures.</td>
<td>Once a Smart Program is selected, changes to the cooking time, temperature and pressure level are saved once the Smart Program begins. See Cooking for details.</td>
</tr>
<tr>
<td>Reheat or warm for long periods.</td>
<td>Keep Warm can be used for up to a maximum of 10 hours (10:00).</td>
</tr>
<tr>
<td>01</td>
<td>When in standby, press Keep Warm.</td>
</tr>
<tr>
<td>02</td>
<td>Press Keep Warm again to cycle through Less, Normal and More warming temperature levels.</td>
</tr>
<tr>
<td>03</td>
<td>Use the – / + buttons to set a warming timer.</td>
</tr>
<tr>
<td>04</td>
<td>Keep Warm begins automatically after 10 seconds.</td>
</tr>
<tr>
<td></td>
<td>When cooking thick or starchy foods, heat may not dissipate evenly. To ensure food safety, stir the contents of thicker dishes every 40 to 60 minutes. When Keep Warm completes, the display shows End.</td>
</tr>
</tbody>
</table>
### Settings

<table>
<thead>
<tr>
<th>Setting</th>
<th>Description</th>
</tr>
</thead>
</table>
| **Set a Delay Start timer.** | Delay Start can be set from between 10 minutes (00:10) and 24 hours (24:00).  
  **01** Select a Smart Program and tweak it as needed, then press **Delay Start**.  
  🚪 Once pressed, there is no way to go back to the Smart Program settings. You’ll have to press **Cancel** and start again.  
  **02** When the **hours** field flashes, use the − / + buttons to adjust the hours.  
  **03** Press **Delay Start** again to toggle to the **minutes** field and use the − / + buttons to adjust the minutes.  
  **04** The Delay Start timer starts automatically after 10 seconds.  
  When Delay Start ends, the Smart Program begins and the display shows **On**.  
  🚪 Delay Start is not available with the Sauté, Sous Vide or Yogurt Smart Programs. |
| **Reset an individual smart program.** | When in standby, press and hold one Smart Program button until the multicooker returns to Standby and displays **OFF**.  
  The Smart Program’s pressure level, cooking time and temperature are restored to the factory default setting. |
| **Reset all smart programs.** | When in standby, press and hold **Cancel** until the multicooker beeps.  
  All Smart Program pressure levels, cooking times and temperatures are restored to the factory default setting. |

### Status messages

<table>
<thead>
<tr>
<th>Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>OFF</strong></td>
<td>The Instant Pot is in standby mode, ready for action!</td>
</tr>
<tr>
<td><strong>Lid</strong></td>
<td>May indicate that the lid is missing or is not properly secured.</td>
</tr>
<tr>
<td><strong>On</strong></td>
<td>The multicooker is pre-heating.</td>
</tr>
<tr>
<td><strong>Auto</strong></td>
<td>The Rice Smart Program is running.</td>
</tr>
<tr>
<td><strong>boil</strong></td>
<td>The Yogurt Smart Program is in the process of pasteurizing milk (i.e., the Yogurt Smart Program is set to More).</td>
</tr>
<tr>
<td><strong>Hot</strong></td>
<td>The Sauté or Sous Vide Smart Program has reached the ideal cooking temperature and food may be added to the inner pot.</td>
</tr>
</tbody>
</table>
| **00:00** | Display shows one of the following:  
  • When **Delay Start** is running, the timer **counts down** until the Smart Program begins;  
  • When a **Smart Program** is running, the timer **counts down** the remaining cooking time;  
  • When **Keep Warm** is running, the timer **counts** the length of time that food has been warming. |
| **End** | The Smart Program has finished and Keep Warm is off.                                                                                                         |
| **Food burn** | The multicooker is overheating due to insufficient liquid.  
  See **Troubleshooting** for more information.                                                                                                             |

Do you see something else? See **Troubleshooting** for more information.
Pressure control features (Your little bag of tricks!)

See Care, cleaning and storage for installation and removal of parts.

Pressure cooking lid

<table>
<thead>
<tr>
<th>What we love about it</th>
<th>What you should know about it</th>
</tr>
</thead>
<tbody>
<tr>
<td>When you close it, it sets to Seal automatically, for seriously easy pressure cooking.</td>
<td>The lid is removable during non-pressure cooking so you can taste-test as you go. When you’re pressure cooking, the lid only locks into place once the multicooker has pressurized. Try not to remove the lid unnecessarily!</td>
</tr>
<tr>
<td>While plugged in, the Duo Viva plays a little jingle when you open and close the lid.</td>
<td></td>
</tr>
</tbody>
</table>

Removing the lid

01 Grip the lid handle and turn it counterclockwise to align the symbol on the lid ▼ with the symbol on the rim of the multicooker base ▼.  
02 Lift the lid up and off the multicooker base towards your body.

Closing the lid

01 Align the symbol on the lid ▼ with the symbol on the multicooker base ▼ then lower the lid onto the track.  
02 Turn the lid clockwise until the symbol on the lid ▼ aligns with the symbol on the multicooker base ▼.

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

⚠️ WARNING
Only use a compatible Instant Pot Duo Viva lid with the Instant Pot Duo Viva multicooker base. Using any other pressure cooker lids may cause injury and/or damage.

⚠️ CAUTION
Always check the lid for damage and excessive wear prior to cooking to avoid risk of injury and/or property damage.

Pressure control features

Quick release button

The quick release button controls the steam release valve – the part that controls when pressure is released from the multicooker.

![Quick release button](image)

What we love about it

It’s really easy to use, and keeps our hands far away from the steam!

What we should know about it

The lid says Turn to Seal, but it’s more like a flicking motion. Don’t turn the quick release button more than ¼" (or 45°), and always let it spring back to its original position.

See Releasing pressure for safe venting methods and information on pressurization and depressurization.

Steam release valve

The steam release valve sits loosely on the steam release pipe.

When the multicooker releases pressure, steam ejects from the top of the steam release valve. The steam release valve is integral to product safety and necessary for pressure cooking.

⚠️ WARNING
Do not cover or block the steam release valve in any way to avoid risk of personal injury and/or property damage.
Pressure control features

Sealing ring

When the pressure cooking lid is closed, the sealing ring creates an air-tight seal between the lid and the inner pot.

The sealing ring must be installed before using the multicooker. Only one sealing ring should be installed in the lid at a time.

Silicone is porous, so it absorbs strong aromas and certain flavors. Keep extra sealing rings on hand to limit the transfer of aromas and flavors between dishes.

CAUTION

Only use authorized Instant Pot sealing rings. DO NOT use a stretched or damaged sealing ring.

• Always check for cuts, deformation and correct installation of the sealing ring before cooking.

• Sealing rings stretch over time with normal use. The sealing ring should be replaced every 12–18 months or sooner if you notice stretching, deformation, or damage.

Failure to follow these instructions may cause food to discharge, which may lead to personal injury and/or property damage.

Anti-block shield

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

The anti-block shield is integral to product safety and necessary for pressure cooking.

Pressure control features

Float valve

The float valve is a visual indication of whether there is pressure in the multicooker (pressurized) or not (depressurized). It appears in two positions:

Pressurized

The float valve has visibly popped up above the surface of the lid.

Depressurized

The float valve has descended, and the top is flush with the lid.

The float valve and silicone cap work together to seal in pressurized steam. These parts must be installed before use. Do not attempt to operate the Instant Pot without the float valve properly installed. Do not touch the float valve during use.

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

DANGER

DO NOT attempt to remove the lid while the float valve is up and NEVER attempt to force the lid open. Contents are under extreme pressure. Float valve must be down before attempting to remove the lid. Failure to follow these instructions may result in serious personal injury and/or property damage.
Pressure cooking

Whether you’re a whiz in the kitchen or a complete newbie, these Smart Programs help get you cooking with the touch of a button.

- Soup/Broth
- Meat/Stew
- Bean/Chili
- Cake
- Egg
- Rice
- Multigrain
- Porridge
- Sterilize
- Pressure Cook

Using pressurized steam guarantees your dish is cooked evenly and deeply, for the delicious results you expect every time.

<table>
<thead>
<tr>
<th>Pressure level</th>
<th>Suggested use</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low Pressure</td>
<td>Fish and seafood, soft vegetables and rice.</td>
<td>The pressure level controls the temperature, so a higher pressure results in a higher cooking temperature.</td>
</tr>
<tr>
<td>5.1 - 8 psi (35 – 55 kPa)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>High Pressure</td>
<td>Eggs, meat, poultry, root vegetables, oats, beans, grains, bone broth, stew, chili.</td>
<td></td>
</tr>
<tr>
<td>9.4 - 12.3 psi (65 – 85 kPa)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Pressure cooking

To create steam, 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 directed below.

<table>
<thead>
<tr>
<th>Instant pot size</th>
<th>Minimum liquid for pressure cooking</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.7 Litres / 6 Quarts</td>
<td>1½ cup (375 mL / ~12 oz)</td>
</tr>
</tbody>
</table>

*Unless otherwise specified by your recipe.

Jump start magic!

Stage 1: Setting up the Duo Viva for pressure cooking

01 Remove the inner pot from the multicooker base.
Add food and liquid ingredients to the inner pot, as directed by your recipe.

Use the steam rack to keep foods out of the cooking liquid. This helps to distribute heat, prevents nutrients from leaching into the cooking liquid, and stops food items from sticking to the bottom of the inner pot.

Insert the inner pot back into the multicooker base.

02 Secure the power cord to the base power socket on the back of the multicooker base. Make sure the connection is tight.

Connect the power cord to a 120 V power source.
The display shows OFF.

03 Place and close the lid as described in Pressure control features: pressure cooking lid.

Stage 2: Pressure cooking

01 Select the Smart Program you want to use.

02 Press the same Smart Program button again to cycle through the preset time options in Less, Normal and More.

03 Use the – / + buttons to adjust the cooking time.

Adjustments are saved to the Smart Program when cooking begins.

04 Press Pressure Level to toggle between Low Pressure and High Pressure.

05 Leave the automatic Keep Warm setting on, or press Keep Warm to turn it off.

06 The multicooker beeps after 10 seconds, and the display shows On while the multicooker preheats.

07 When the Smart Program finishes, follow your recipe’s directions to select the appropriate venting method. See Releasing pressure: Venting methods for safe venting techniques.

⚠️ DANGER

DO NOT attempt to remove the lid while the float valve is up and NEVER attempt to force the lid open. Contents are under extreme pressure. Float valve must be down before attempting to remove the lid. Failure to follow these instructions may result in serious personal injury and/or property damage.
# Pressure cooking breakdown

## Smart Programs Settings and defaults

<table>
<thead>
<tr>
<th>Smart Programs</th>
<th>Setting</th>
<th>Low (35-55 kPa / 5.1 psi)</th>
<th>High (65-85 kPa / 9.4-12.3 psi)</th>
<th>Default cooking time (adjustable)</th>
<th>Cooking time range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup/Broth</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pressure</td>
<td>Less</td>
<td>20 minutes (00:20)</td>
<td>30 minutes (00:30)</td>
<td>45 minutes (00:45)</td>
<td>1 minute to 4 hours (00:01-04:00)</td>
</tr>
<tr>
<td>Setting</td>
<td>Normal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meat/Stew</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pressure</td>
<td>Less</td>
<td>20 minutes (00:20)</td>
<td>35 minutes (00:35)</td>
<td>45 minutes (00:45)</td>
<td>1 minute to 4 hours (00:01-04:00)</td>
</tr>
<tr>
<td>Setting</td>
<td>Normal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bean/Chili</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pressure</td>
<td>Less</td>
<td>25 minutes (00:25)</td>
<td>30 minutes (00:30)</td>
<td>40 minutes (00:40)</td>
<td>1 minute to 4 hours (00:01-04:00)</td>
</tr>
<tr>
<td>Setting</td>
<td>Normal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cake</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pressure</td>
<td>Less</td>
<td>25 minutes (00:25)</td>
<td>40 minutes (00:40)</td>
<td>50 minutes (00:50)</td>
<td>1 minute to 4 hours (00:01-04:00)</td>
</tr>
<tr>
<td>Setting</td>
<td>Normal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pressure</td>
<td>Less</td>
<td>4 minutes (00:04)</td>
<td>5 minutes (00:05)</td>
<td>6 minutes (00:06)</td>
<td>1 minute to 4 hours (00:01-04:00)</td>
</tr>
<tr>
<td>Setting</td>
<td>Normal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rice</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pressure</td>
<td>Low</td>
<td>8 minutes (00:08)</td>
<td>12 minutes (00:12)</td>
<td>15 minutes (00:15)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>High</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Setting</td>
<td>Less</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Multigrain</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pressure</td>
<td>Low</td>
<td>20 minutes (00:20)</td>
<td>40 minutes (00:40)</td>
<td>1 hour (01:00)</td>
<td>1 minute to 4 hours (00:01-04:00)</td>
</tr>
<tr>
<td></td>
<td>High</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Setting</td>
<td>Less</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Porridge</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pressure</td>
<td>Low</td>
<td>5 minutes (00:05)</td>
<td>20 minutes (00:20)</td>
<td>30 minutes (00:30)</td>
<td>1 minute to 4 hours (00:01-04:00)</td>
</tr>
<tr>
<td></td>
<td>High</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Setting</td>
<td>Less</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sterilize</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pressure</td>
<td>Low</td>
<td>30 minutes (00:30)</td>
<td>30 minutes (00:30)</td>
<td>30 minutes (00:30)</td>
<td>1 minute to 4 hours (00:01-04:00)</td>
</tr>
<tr>
<td></td>
<td>High</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Setting</td>
<td>Less</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Notes
- The cook time adjusts automatically depending on the volume of rice: 8 to 15 minutes. Display shows Auto.
- There is a 45 minutes soaking time.
## Pressure cooking

### Smart program breakdown

<table>
<thead>
<tr>
<th>Smart Programs</th>
<th>Settings and defaults</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pressure Cook</td>
<td><strong>Low</strong> (35-55 kPa / 5.1 psi)</td>
</tr>
<tr>
<td>Setting</td>
<td>Less</td>
</tr>
<tr>
<td>Default cooking time (adjustable)</td>
<td>20 minutes (00:20)</td>
</tr>
<tr>
<td>Cooking time range</td>
<td>1 minute to 4 hours (00:01–04:00)</td>
</tr>
</tbody>
</table>

### Pressure cooking tips

<table>
<thead>
<tr>
<th>Smart Program</th>
<th>Setting</th>
<th>What it's for</th>
<th>Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup/Broth</td>
<td>Less</td>
<td>Soup without meat.</td>
<td>Liquid remains clear due to lack of boiling motion. Always use NR to release pressure when cooking soup with a high starch content.</td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td>Soup with meat.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td>Rich bone broth.</td>
<td></td>
</tr>
<tr>
<td>Meat/Stew</td>
<td>Less</td>
<td>Soft texture.</td>
<td>Choose setting based on meat texture desired, or adjust cook time manually. Allow meat to “rest” for 5–30 minutes, depending on size. It will retain cooking juices for tender, succulent meat.</td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td>Very soft texture.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td>Fall-off-the-bone texture.</td>
<td></td>
</tr>
<tr>
<td>Bean/Chili</td>
<td>Less</td>
<td>Firmer texture.</td>
<td>Choose setting based on bean texture desired, or adjust cook time manually. When cooking beans or legumes, always use NR to release pressure. Make sure dry beans are completely submerged in water.</td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td>Soft texture.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td>Very soft texture.</td>
<td></td>
</tr>
<tr>
<td>Cake</td>
<td>Less</td>
<td>Lighter, moist cakes.</td>
<td>Adjust cook time as directed in recipe. Cake batter should be poured into a springform pan and covered with foil or an oven-safe lid. Leave 1” of space around the pan to ensure heat circulates properly.</td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td>Denser, moist cakes.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td>Cheesecakes.</td>
<td></td>
</tr>
<tr>
<td>Egg</td>
<td>Less</td>
<td>Soft-boiled eggs.</td>
<td>Preset times are intended for extra large eggs. Adjust cooking time to account for different sized eggs. Plunge eggs into ice bath to prevent overcooking.</td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td>Medium-boiled eggs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td>Hard-boiled eggs.</td>
<td></td>
</tr>
<tr>
<td>Rice</td>
<td>Less</td>
<td>Tender but firm to bite.</td>
<td>For cooking medium and long-grain white rice. Depending on the volume of rice, cook time may range from 8–15 minutes. Use a 10-minute Natural Release after cooking for perfect results.</td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td>Normal texture white rice.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td>Softer texture white rice.</td>
<td></td>
</tr>
</tbody>
</table>
### Pressure cooking

#### Pressure cooking tips

<table>
<thead>
<tr>
<th>Smart Program</th>
<th>Setting</th>
<th>What it’s for</th>
<th>Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Multigrain</strong></td>
<td>Less</td>
<td>Brown rice, wild rice, black beans, chickpeas, etc.</td>
<td>Select <strong>Less</strong> or <strong>Normal</strong> based on type of grain and desired texture. More begins with 45 minutes of warm water soaking time prior to 60 minutes of pressure cooking.</td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td>Brown rice, wild rice, mung beans, etc.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td>Tough grains or a mixture of grains and beans.</td>
<td></td>
</tr>
<tr>
<td><strong>Porridge</strong></td>
<td>Less</td>
<td>Oatmeal–steel cut or rolled.</td>
<td>Adjust time as directed in recipe. Always use NR to release pressure when cooking foods that expand.</td>
</tr>
<tr>
<td></td>
<td>Normal</td>
<td>White rice, porridge or congee.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>More</td>
<td>Rice, porridge or congee with a mixture of various grains.</td>
<td></td>
</tr>
</tbody>
</table>

#### Pressure cooking grains

Check out the cooking timetables for guidance, or visit our recipe site for fun, easy-to-follow recipes with big crunch. You can also download the free Instant Pot app to search recipes, save favorites, make notes and more!

<table>
<thead>
<tr>
<th>Rice and grain</th>
<th>Grain to water ratio</th>
</tr>
</thead>
<tbody>
<tr>
<td>White or brown rice</td>
<td>1 cup : 1 cup</td>
</tr>
<tr>
<td>Quinoa</td>
<td>1 cup : 3/4 cup</td>
</tr>
<tr>
<td>Oatmeal</td>
<td>1 cup : 3 cups</td>
</tr>
<tr>
<td>Risotto</td>
<td>1 cup : 2 cups</td>
</tr>
<tr>
<td></td>
<td>Add additional wine to taste</td>
</tr>
<tr>
<td>Porridge</td>
<td>1 cup : 10 cups</td>
</tr>
</tbody>
</table>

---

⚠️ **CAUTION**

When cooking meat, always use a meat thermometer to ensure the internal temperature reaches a safe minimum temperature. Refer to the USDA’s Safe Minimum Internal Temperature Chart or Health Canada’s Cooking Temperatures Chart for more information.
Other cooking styles

The Duo Viva is much more than a pressure cooker. These Smart Programs don’t cook with pressure, but are just as easy to use.

- Slow Cook
- Sauté
- Yogurt
- Sous Vide

![Instant Pot Duo Viva](image.png)

**Slow Cook**

Slow Cook is compatible for use with any common slow cooker recipe, so you can keep cooking your classics!

- If the float valve rises, make sure the quick release button is set to Vent. See [Pressure control features: Quick release button](#).

### Setting Suggested Use Notes

<table>
<thead>
<tr>
<th>Setting</th>
<th>Suggested Use</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Less</td>
<td>Low setting on common slow cookers.</td>
<td>Less is commonly used for low and slow, all-day cooking, and should be set for a minimum of 10 hours (10:00) for best results.</td>
</tr>
<tr>
<td>Normal</td>
<td>Medium setting on common slow cookers.</td>
<td>You can use a glass lid for slow cooking if it has a venting hole.</td>
</tr>
<tr>
<td>More</td>
<td>High setting on common slow cookers.</td>
<td></td>
</tr>
</tbody>
</table>

#### Stage 1: Setting up the Duo Viva for slow cooking

01 Remove the inner pot from the multicooker base.

02 Secure the power cord to the base power socket on the back of the multicooker base. Make sure the connection is tight.

03 Use the − / + buttons to adjust the cooking time. Cooking time and temperature level adjustments are saved to the Smart Program when cooking begins.

04 Leave the automatic Keep Warm setting on, or press Keep Warm to turn it off.

05 After 10 seconds, cooking begins and the display timer counts down. When cooking completes, the display shows End if Keep Warm is turned off. If not, the timer begins counting from 00:00 up to 10 hours (10:00).

### Stage 2: Slow cooking

01 Press Slow Cook.

02 Press Slow Cook again to cycle through the preset temperature options in Less, Normal and More.

03 Use the − / + buttons to adjust the cooking time.

04 Leave the automatic Keep Warm setting on, or press Keep Warm to turn it off.

05 After 10 seconds, cooking begins and the display timer counts down. When cooking completes, the display shows End if Keep Warm is turned off. If not, the timer begins counting from 00:00 up to 10 hours (10:00).

#### WARNING

Always cook with the inner pot in place. Food must be placed in the inner pot. DO NOT pour food or liquid into the multicooker base.

To avoid risk of personal injury and/or property damage, place food and liquid ingredients in the inner pot, then insert the inner pot into the multicooker base.

Do not fill inner pot higher than the PC MAX — 2/3 (Pressure Cooking Maximum) line as indicated on the inner pot.

When cooking foods that foam or froth (e.g., applesauce, cranberries or split peas) or expand (e.g., oats, rice, beans, pasta) do not fill the inner pot higher than the — 1/2 line as indicated on the inner pot.

#### CAUTION

Always inspect the lid and inner pot carefully to make sure they are clean and in good working condition before use.

- To avoid personal injury or damage to the appliance, replace the inner pot if it is dented, deformed or damaged.

- Use only authorized Instant Pot inner pots made for this model when cooking. Always make sure the inner pot and heating element are clean and dry before inserting the inner pot into the multicooker base.

Failure to follow these instructions may damage the multicooker. Replace damaged parts to ensure safe function.
Other cooking styles

Sauté

Sauté can be used in place of a frying pan, griddle or flat-top grill.

<table>
<thead>
<tr>
<th>Setting</th>
<th>Suggested Use</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Less</td>
<td>Simmering, thickening and reducing liquids.</td>
<td>The display switching from Hot to On indicates the multicooker is maintaining the cooking temperature. As a safety precaution, 30 minutes is the maximum cooking time and cannot be adjusted.</td>
</tr>
<tr>
<td>Normal</td>
<td>Pan searing or sautéing.</td>
<td></td>
</tr>
<tr>
<td>More</td>
<td>Stir-frying or browning meat.</td>
<td></td>
</tr>
</tbody>
</table>

Stage 1: Setting up the Duo Viva for sautéing

01 Insert the inner pot into the multicooker base. Do not use a lid.

02 Secure the power cord to the base power socket on the back of the multicooker base. Make sure the connection is tight.

Connect the power cord to a 120 V power source.

The display shows OFF.

03 Press Sauté.

04 Press Sauté again to cycle through the preset temperature options in Less, Normal and More.

05 Use the − / + buttons to adjust the cooking time.

Cooking time and temperature level adjustments are saved to the Smart Program when cooking begins.

06 After 10 seconds, the multicooker displays On to indicate that it has begun heating.

Delay Start and Automatic Keep Warm are not available on the Sauté Smart Program.

Stage 2: Sautéing

07 When display switches from On to Hot, add recipe ingredients.

If recipe ingredients are added before the Hot message appears, it may not appear at all. This is normal!

08 If you finish sautéing before the timer runs out, press Cancel. Otherwise, when cooking finishes the display shows End.

Deglazing the inner pot (pressure cooking after sauté)

Sautéing meat and vegetables before pressure cooking is the perfect way to boost flavors, as sugars caramelize from the high heat of the Sauté Smart Program.

When pressure cooking after using Sauté, deglaze the inner pot to make sure food items do not scorch.

To deglaze: Remove food items from the inner pot and add a thin liquid (e.g., water, broth, wine) to the hot surface. Use a wooden or silicone scraper to loosen anything that may be stuck to the bottom of the inner pot.

⚠️ WARNING

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

Yogurt

Yogurt is designed to effortlessly produce delicious fermented dairy and non-dairy recipes.

<table>
<thead>
<tr>
<th>Instant Pot Size</th>
<th>Minimum Milk Volume</th>
<th>Maximum Milk Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.7 Litres / 6 Quarts</td>
<td>4 cups (1000 mL / ~32 oz)</td>
<td>4 quarts (3.8 L / ~128 oz)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Setting</th>
<th>Suggested Use</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Less</td>
<td>For lower temperature fermentation (e.g., Jiu Niang, a sweet fermented glutinous rice dessert).</td>
<td>Default fermentation time is 24 hours (24:00). Adjust fermentation time based on recipe.</td>
</tr>
<tr>
<td>Normal</td>
<td>Fermenting milk after culture has been added.</td>
<td>A longer fermentation will result in tangier yogurt. Adjust as desired up to 99 hours and 30 minutes (99:30).</td>
</tr>
<tr>
<td>More</td>
<td>Pasteurizing milk.</td>
<td>Pasteurization time is preset and cannot be adjusted. Display shows boil while pasteurization is running. For extra thick yogurt, pasteurize milk twice!</td>
</tr>
</tbody>
</table>
Other cooking styles

Stage 1: Pasteurize milk

01 Remove the inner pot from the multicooker base.

02 Add unpasteurized milk to the inner pot then insert the inner pot into the multicooker base.

03 Secure the power cord to the base power socket on the back of the multicooker base. Make sure the connection is tight.

Connect the power cord to a 120 V power source.

The display shows OFF.

04 Place and close the lid as described in Pressure control features: pressure cooking lid.

05 Press Yogurt.

06 Press Yogurt again and cycle to More. The display shows boil.

07 After 10 seconds the multicooker begins heating.

08 When pasteurization finishes, the display shows End.

Remove the lid and use a thermometer to check the temperature.

Milk must reach a minimum of 72°C (161°F) for pasteurization to occur.

Stage 2: Add starter culture

01 Allow pasteurized milk to cool to just below 43°C (110°F).

02 Add a starter culture to the milk according to package instructions.

If using plain yogurt as a starter, make sure that it contains an active culture. Mix in 30 mL (2 tbsp) of yogurt per 3.7 L (1 gallon) of milk, or follow a trusted recipe.

03 Place and close the lid as described in Pressure control features: pressure cooking lid.

Stage 3: Ferment yogurt

01 Press Yogurt.

02 Press Yogurt again and cycle to Normal. The display shows 8 hours (08:00).

03 Use the – / + buttons to adjust the fermentation time if desired.

A longer fermentation period will give you tangier yogurt.

04 After 10 seconds the multicooker begins heating. The display timer counts up to the set time from 00:00.

05 When fermentation completes, the multicooker beeps and displays End.

You’ll need:
• Tongs
• Thermometer
• Food safe, airtight, re-sealable food pouches, or
• Vacuum sealer and food-safe vacuum bags

Sous Vide

Sous Vide cooking involves cooking food underwater in an air-tight, food-safe bag, for a long period of time. Food cooks in its own juices and comes out delicious and unbelievably tender.

Default time Time range Default temperature Temperature range Notes
3 hours (03:00) 30 minutes to 99 hours and 30 minutes (00:30 to 99:30) 56°C / 133°F 21 to 93°C 70 to 200°F Ensure the food in the bag is completely submerged.

Using yogurt cups

Yogurt cups are a convenient way to portion out yogurt servings.

01 After adding the starter culture to your pasteurized milk, carefully pour the milk into your yogurt cups and seal them tightly.

02 Clean the inner pot thoroughly and place the steam rack on the bottom of the inner pot.

03 Place the sealed yogurt cups on the steam rack and add water to the inner pot until the cups are submerged halfway.

04 Follow the steps in Stage 3: Ferment Yogurt.
Other cooking styles

Stage 1: Setting up the sous vide water bath

01 Remove the inner pot from the multicooker base.
   Fill the inner pot with warm water up to ~ 1/2 line, as indicated on the inner pot.
   Insert the inner pot into the multicooker base.

02 Secure the power cord to the base power socket on the back of the multicooker base. Make sure the connection is tight.
   Connect the power cord to a 120 V power source.
   The display shows OFF.

03 Place and close the lid as described in Pressure control features: pressure cooking lid, or use a glass lid with a venting hole.

04 Press the quick release button down until it clicks into the Vent position.

Stage 2: Setting up the Duo Viva for sous vide cooking

01 Press Sous Vide.

02 Use the – / + buttons to adjust the cooking temperature.

03 Press Sous Vide again to toggle to the time setting.

04 Use the – / + buttons to adjust the cooking time.

05 After 10 seconds, cooking begins and the multicooker displays On to indicate that it has begun heating.

Stage 3: Getting food ready

01 While the water heats, start by seasoning your food as desired. See Ingredients and seasonings for tips!

02 When you’re ready, separate each serving of food into individual pouches.

03 Remove all air from the pouches and seal them tightly.

Stage 4: Cook ‘em up!

01 Once the water bath is ready, the display shows Hot for a few moments before switching over to the countdown timer.

02 Remove the lid and carefully immerse the sealed pouches in the water.
   The food in the pouches should be submerged, so add heated water to the inner pot any time it’s needed, but if you’re using a re-sealable bag, make sure the seal stays above the water.

03 Place and close the pressure cooking lid as described in Pressure control features: Pressure cooking lid.

04 When the Smart Program finishes the display shows End. Open the multicooker and use your tongs to carefully remove the pouches from the hot water.

05 Open the pouches and use a thermometer to check for doneness.

Other cooking styles

Reverse searing

Searing your meat after low and slow cooking is the easiest way to boost those already-delicious flavors through the roof without overcooking. Try reverse searing for tender, juicy meat with a beautiful burnished crust.

01 After Sous Vide cooking, remove the meat from the cooking pouch and gently pat it dry to remove as much moisture as you can from the exterior of the meat.

02 Use the Sauté Smart Program to give it a good sear, or, use a cast iron pan, browning torch, or a grill — anything hot to lock in that moisture!

03 Cover your meat with foil and let it rest for 5-25 minutes, depending on the size of the cut.

Ingredients and seasonings

- Salt goes a long way when it has nowhere to go, so it’s better to use a little less than you normally would, especially with meats, poultry and fish. If you find it needs more after cooking, salt to taste!

- Use high quality, fresh ingredients when cooking sous vide to ensure the best possible flavor, except…

- Use garlic powder rather than raw garlic. Raw garlic can become really bitter and overpowering when cooked sous vide. Pure, high-quality garlic powder will give you the best results.

Don’t use garlic salt in place of garlic powder!

Storing cooked food

If you’re not going to eat right away, plunge the unopened pouches into ice water to reduce the temperature quickly, then keep them refrigerated until you’re ready.

Check out the sous vide cooking times online!

⚠️ CAUTION

Do not overfill the inner pot to avoid property damage. Total contents (water and food pouches) should leave at least 5 cm (2”) of headspace between the water line and the brim of the inner pot.

⚠️ CAUTION

When cooking meat, always use a meat thermometer to ensure the internal temperature reaches a safe minimum temperature. Refer to the USDA’s Safe Minimum Internal Temperature Chart or Health Canada’s Cooking Temperatures Chart for more information.
Care, cleaning and storage

Clean your Duo Viva and its parts after each use. Failure to follow these cleaning instructions may result in catastrophic failure, which may lead to property damage and/or severe personal injury.

Always unplug your multicooker and let it cool to room temperature before cleaning. Never use metal scouring pads, abrasive powders or harsh chemical detergents on any of the Instant Pot’s parts or accessories.

Let all surfaces dry thoroughly before use, and before storage.

<table>
<thead>
<tr>
<th>Parts</th>
<th>Cleaning methods and instruction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Accessories</td>
<td></td>
</tr>
<tr>
<td>• Steam rack</td>
<td>Dishwasher safe if placed on the top rack.</td>
</tr>
<tr>
<td>Lid and parts</td>
<td></td>
</tr>
<tr>
<td>• Anti-block shield</td>
<td>Dishwasher safe if placed on the top rack.</td>
</tr>
<tr>
<td>• Sealing rings</td>
<td>Remove all the parts from the lid before cleaning. See Care, cleaning and storage: Removing and installing parts.</td>
</tr>
<tr>
<td>• Steam release valve</td>
<td></td>
</tr>
<tr>
<td>• Float valve</td>
<td></td>
</tr>
<tr>
<td>• Silicone cap</td>
<td></td>
</tr>
<tr>
<td>• Condensation collector</td>
<td></td>
</tr>
<tr>
<td>Inner pot</td>
<td>Dishwasher safe.</td>
</tr>
<tr>
<td></td>
<td>• More acute hard water staining may require a vinegar-dampened sponge and some scrubbing to remove.</td>
</tr>
<tr>
<td></td>
<td>• If there is tough or burned food residue at the bottom, soak in hot water for a few hours for easy cleaning.</td>
</tr>
<tr>
<td></td>
<td>• Make sure all exterior surfaces are dry before placing in multicooker base.</td>
</tr>
<tr>
<td>Detachable power cord</td>
<td>Hand wash only. Do not machine wash.</td>
</tr>
<tr>
<td></td>
<td>• Use a barely damp cloth to wipe any particles off the cord.</td>
</tr>
<tr>
<td>Multicooker base</td>
<td>Hand wash only. Do not machine wash.</td>
</tr>
<tr>
<td></td>
<td>• Wipe the inside of the outer pot as well as the condensation rim with a barely damp cloth. Allow them to dry completely before inserting inner pot.</td>
</tr>
<tr>
<td></td>
<td>• Clean cooker base and control panel with a soft, barely damp cloth or sponge.</td>
</tr>
</tbody>
</table>

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

### WARNING

The Instant Pot cooker base contains electrical components. To avoid fire, electric leakage or personal injury, make sure the cooker base stays dry.

- DO NOT immerse the cooker base in water or other liquid, or attempt to cycle it through the dishwasher.
- DO NOT rinse the heating element.
- DO NOT submerge or rinse the power cord or the plug.

Removing and installing parts

Silicone sealing ring

**Remove the sealing ring**

Grip the edge of the silicone and pull the sealing ring out from behind the circular stainless steel-sealing ring rack.

With the sealing ring removed, inspect the steel rack to make sure it is secured, centered, and an even height all the way around the lid. Do not attempt to repair a deformed sealing ring rack.

**Install the sealing ring**

Place the sealing ring over the sealing ring rack and press it into place. Press down firmly to prevent puckering.

When installed properly, the sealing ring is snug behind sealing ring rack and should not fall out when the lid is turned over.

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.
Care, cleaning and storage

Steam release valve
Remove the steam release valve
Pull the steam release valve up and off the steam release pipe.
The steam release valve must be installed before using the cooker.

Install the steam release valve
Place the steam release valve on the steam release pipe and press down firmly.
The steam release valve sits loosely on the steam release pipe when installed properly but should remain in place when the lid is turned over.

Anti-block shield
Remove the anti-block shield
Grip the lid like a steering wheel and use your thumbs to press firmly against the side of the anti-block shield (pressing towards the side of the lid and up) until it pops off 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 pressure cooker without the anti-block shield installed.

Float valve and silicone cap
Remove the float valve
Place one finger on the flat top of float valve, then turn the lid over. Detach the silicone cap from the bottom side of the float valve. Remove the float valve from the top of the lid.

Do not discard the float valve or silicone cap.

Install the float valve
Drop the narrow end of the float valve into the float valve hole on the top of the lid. Place one finger on the flat top of the float valve, then turn the lid over. Firmly attach the silicone cap to the bottom of the float valve.
Do not attempt to operate the pressure cooker without the float valve and/or silicone cap properly installed in the pressure cooking lid.

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

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.

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

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.
## Troubleshooting

Register your Instant Pot today!

If your problem persists or if you have questions, get in touch with a Customer Care Advisor through our chat widget at instantpot.com/#chat, by email at support@instantpot.com or by phone at 1-800-828-7280.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible reason</th>
<th>Try this</th>
</tr>
</thead>
<tbody>
<tr>
<td>Occasional clicking or light cracking sound.</td>
<td>The sound of power switching and expanding pressure board when changing temperatures.</td>
<td>This is normal; no action needed.</td>
</tr>
<tr>
<td></td>
<td>Bottom of the inner pot is wet.</td>
<td>Wipe exterior surfaces of the inner pot. Make sure the heating element is dry before inserting the inner pot back into the cooker base.</td>
</tr>
<tr>
<td>Difficulty closing the lid.</td>
<td>Sealing ring is not properly installed.</td>
<td>Reposition the sealing ring. Make sure it is snug behind the sealing ring rack.</td>
</tr>
<tr>
<td></td>
<td>Float valve is in the popped-up position.</td>
<td>Gently press the float valve downward with a long utensil.</td>
</tr>
<tr>
<td></td>
<td>Contents in cooker are still hot.</td>
<td>Hold the quick release button down until in the Vent position as you lower the lid onto the cooker base slowly, allowing heat to dissipate.</td>
</tr>
<tr>
<td>![DANGER]</td>
<td>Contents may be under pressure. To avoid scalding injury, DO NOT attempt to force the lid open.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Pressure inside the cooker.</td>
<td>Release pressure according to recipe. Only open the lid after the float valve has dropped down.</td>
</tr>
<tr>
<td></td>
<td>Float valve stuck in the popped-up position due to food debris or residue.</td>
<td>Make sure steam is completely released by quick releasing pressure, 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.</td>
</tr>
<tr>
<td>The inner pot is stuck to the lid when the cooker is opened.</td>
<td>Cooling of the inner pot may create suction, causing the inner pot to adhere to the lid.</td>
<td>To release the vacuum, press the quick release button down until it clicks into the Vent position.</td>
</tr>
<tr>
<td>Steam leaks from side of lid.</td>
<td>Food debris attached to the sealing ring.</td>
<td>Remove the sealing ring and clean it thoroughly.</td>
</tr>
<tr>
<td></td>
<td>The lid is not closed properly.</td>
<td>Open, then close the lid.</td>
</tr>
<tr>
<td></td>
<td>The sealing ring rack is warped or off-center.</td>
<td>Remove the sealing ring from the lid, then check the sealing ring rack for bends or warps. Contact Customer Care.</td>
</tr>
<tr>
<td></td>
<td>The inner pot rim may be misshapen.</td>
<td>Check for deformation and contact Customer Care.</td>
</tr>
<tr>
<td>The float valve does not rise.</td>
<td>Food debris on the float valve or float valve silicone cap.</td>
<td>Remove the float valve from the lid and clean it thoroughly. Perform the Initial test run to check for function and record your findings. Contact Customer Care.</td>
</tr>
<tr>
<td></td>
<td>Too little liquid in the inner pot.</td>
<td>Check for scorching on the bottom of the inner pot. Add thin, water-based liquid to the inner pot according to its size. 6 Qt: 1 ½ cups (375 mL / ~12 oz)</td>
</tr>
<tr>
<td></td>
<td>Float valve silicone cap damaged or missing.</td>
<td>Install or replace the float valve and/or silicone cap.</td>
</tr>
<tr>
<td></td>
<td>Float valve obstructed by lid-locking mechanism.</td>
<td>Tap the float valve with a long utensil. If the float valve does not drop, turn the cooker off. Contact Customer Care.</td>
</tr>
<tr>
<td></td>
<td>No heat in the inner pot.</td>
<td>Perform the Initial test run to check for function and record your findings. Contact Customer Care.</td>
</tr>
<tr>
<td></td>
<td>Inner pot base may be damaged.</td>
<td>Perform the Initial test run to check for function and record your findings. Contact Customer Care.</td>
</tr>
<tr>
<td></td>
<td>Minor steam leaking or hissing from the steam release valve during the cook cycle.</td>
<td>Quick release button is not in the Vent position.</td>
</tr>
<tr>
<td></td>
<td>Cooker is regulating excess pressure.</td>
<td>This is normal; no action required.</td>
</tr>
<tr>
<td></td>
<td>The display remains blank after connecting the power cord.</td>
<td>Bad power connection or no power.</td>
</tr>
<tr>
<td></td>
<td>Cooker's electrical fuse has blown.</td>
<td>Contact Customer Care.</td>
</tr>
</tbody>
</table>
Troubleshooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible reason</th>
<th>Try this</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steam gushes from the steam release valve when the quick release button is in the Seal position.</td>
<td>Not enough liquid in the inner pot.</td>
<td>Add thin, water-based liquid to the inner pot according to its size. 6 Qt: 1 ½ cups (375 mL / ~12 oz)</td>
</tr>
<tr>
<td>Steam release valve is not seated properly.</td>
<td>Pressure sensor control failure.</td>
<td>Contact Customer Care.</td>
</tr>
<tr>
<td>Steam release valve is not seated properly.</td>
<td></td>
<td>Flick the quick release button to make sure it is in the Seal position.</td>
</tr>
</tbody>
</table>

Error code appears on the display and the cooker beeps continuously.

<table>
<thead>
<tr>
<th>Error code</th>
<th>Possible reason</th>
<th>Try this</th>
</tr>
</thead>
<tbody>
<tr>
<td>C1, C2, C6, C6H, C6L</td>
<td>Faulty sensor.</td>
<td>Contact Customer Care.</td>
</tr>
<tr>
<td>C5</td>
<td>Temperature is too high because the inner pot is not placed in the cooker base.</td>
<td>Press Cancel and wait for heating element to cool; make sure there are no foreign objects in cooker base; insert or reposition inner pot in cooker base and re-enter commands.</td>
</tr>
<tr>
<td></td>
<td>Temperature is too high.</td>
<td>Check for scorching on bottom of inner pot. Add thin, water-based liquid to the inner pot according to its size. 6 Qt: 1 ½ cups (375 mL / ~12 oz)</td>
</tr>
<tr>
<td>C7 or NoP</td>
<td>Heat element has failed.</td>
<td>Contact Customer Care.</td>
</tr>
<tr>
<td></td>
<td>Not enough liquid.</td>
<td>Add thin, water-based liquid to the inner pot according to its size. 6 Qt: 1 ½ cups (375 mL / ~12 oz)</td>
</tr>
<tr>
<td></td>
<td>Quick release button is in the Vent position.</td>
<td>Flick quick release button to make sure it is in the Seal position.</td>
</tr>
<tr>
<td>Lid</td>
<td>Lid is not in the correct position for the selected program.</td>
<td>Open and close the lid. Do not use a lid when using Sauté.</td>
</tr>
</tbody>
</table>

Error code appears on the display and the cooker beeps continuously.

<table>
<thead>
<tr>
<th>Error code</th>
<th>Possible reason</th>
<th>Try this</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Burn</td>
<td>High temperature detected at bottom of inner pot; cooker automatically reduces the temperature to avoid overheating.</td>
<td>Starch deposits at the bottom of the inner pot may have blocked heat dissipation. Turn the cooker off, release pressure according to the recipe, and inspect the bottom of the inner pot.</td>
</tr>
<tr>
<td>PrSE</td>
<td>Pressure has accumulated during a non-pressure cooking program.</td>
<td>Press the quick release button down until it clicks into the Vent position.</td>
</tr>
</tbody>
</table>

Any other servicing must be performed by an authorized representative.

Warranty

Limited Warranty

This Limited Warranty is effective for one year from the date of original consumer purchase. Proof of original purchase date and, if requested by an authorized representative of Instant Brands Inc. (“Instant Brands”), return of your appliance, is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with written instructions attached to or furnished with the appliance, Instant Brands will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase.

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

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

Limitation and Exclusions

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

This Limited Warranty does not cover:

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

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

Disclaimer of Implied Warranties

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY LAW, INSTANT BRANDS MAKES NO WARRANTIES, CONDITIONS OR REPRESENTATIONS, EXPRESS OR IMPLIED, BY STATUTE, USAGE, CUSTOM OF TRADE OR OTHERWISE WITH RESPECT TO THE APPLIANCES OR PARTS COVERED BY THIS WARRANTY, INCLUDING BUT NOT LIMITED TO, WARRANTIES, CONDITIONS, OR REPRESENTATIONS OF WORKMANSHIP, MERCHANTABILITY, MERCHANTABILITY QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for the exclusion of implied warranties of merchantability or fitness, so this limitation may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law.

Limitation of Remedies; Exclusion of Incidental and Consequential Damage

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

Warranty Registration

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

Warranty Service

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