

Initial Test Run

The initial test run is a quick and easy way to get to know your Instant Pot electric pressure cooker. With 20 minutes and a few cups of water, you can ensure everything is working properly and that you understand how steam release works.

1. Add 3 cups (24 oz / 750 mL) water to inner pot.
2. Insert inner pot into cooker base.
3. 3L & 5.7L : Secure power cord to base connection socket. Ensure connection is tight. Connect power cord to a 220-240V~ power source. Display indicates "OFF".
4. Align on lid with on cooker base. Lower lid into track, then turn lid clockwise until jingle sounds. Steam release automatically resets to "Seal" position when the lid is closed.
5. Select Smart Program: Pressure Cook.
6. Use + / - keys to adjust cook time to "00:05" minutes.
Note: The Instant Pot will save any customization made to cook time. After 10 seconds, display indicates "On" and cooker begins Pre-heating.
7. Float valve rises when cooker has pressurized. Once pressurized, Cooking begins and display changes from "On" to cook time countdown.
8. When the Smart Program completes, cooker begins Keep Warm or display indicates "End".
9. Press quick release button down until it clicks into "Vent" position. Pressurized steam will release through top of steam release valve. Float valve will drop when pressure has been fully released.
10. To open, turn the lid counter-clockwise until a jingle sounds.
11. Discard water and dry inner pot.
12. Start cooking!

Venting Methods

Natural Release (NR): No action is taken. Allow the cooker to cool naturally, release heat and pressure over time. You will know that the cooker is no longer pressurized when the float valve drops into the lid.

Note: May take 10 – 40+ minutes. Depressurization time will vary based upon volume of food and liquid.

Quick Release (QR): Turn the steam release handle from the "Sealing" position to the "Venting" position. If spatter occurs, turn steam release handle back to "Sealing" position, and try again after a few minutes. The float valve will drop into the lid when the cooker has depressurized.

What to expect during the Water Test

-The 3 Stages of Pressure Cooking-

1. **Heating & Pressurization**
The cooker will preheat, creating the steam required to build pressure. Once

enough steam pressure has accumulated, the float valve will pop up and “pressurize” the cooker. During the Water Test, this may take 5 – 15 minutes. Do not press down on the lid; the float valve will rise when sufficient steam pressure has built up. Until the cooker pressurizes and the float valve has popped up, the lid will be removable. Once pressurized, the lid will lock. Note: The time it takes your cooker to pressurize is determined by a variety of factors, including food and liquid volume. It is normal to see steam exit the float valve hole until the float valve pops up and the cooker pressurizes. If you see steam escaping from around the sides of the lid, stop the test to ensure that your sealing ring is properly installed.

2. **Cook Cycle**

The cooker will not start the countdown right away. First, the cooker must come to pressure. Within 5 minutes of pressurization, the cooker will beep once and the countdown will appear on the display. When the timer reaches “00:00”, the cooker will beep 10 times to signal that cooking has completed. Note: Smart Programs allow you to make changes to time, temperature, and pressure levels during the cook cycle.

3. **Depressurization & Keep Warm**

When pressure cooking has completed, follow your recipe’s directions when selecting a venting method.

Always ensure that the float valve has dropped completely before attempting to open the lid. If the lid will not turn, do not attempt to force the lid open.

If **Keep Warm** is turned ON after the cook cycle completes, the timer will count up. If **Keep Warm** is not turned ON, cooker will return to Standby. Note: The cooker will cool sufficiently to NR over time, but it will cool faster if Keep Warm is turned OFF.