

# Instant Pot®

## Aura Pro



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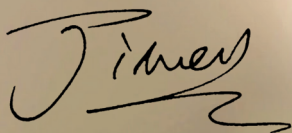


User Manual

# Welcome to the World of Instant Pot® Cooking!

Thank you for selecting an Instant Pot® smartcooker! Our vision for Instant Pot® is to provide you with the right tools to enhance your food preparation experience. Our smartcookers are designed to save you time, replace a number of appliances, and prepare healthy and tasty meals in a convenient and dependable way.

We partner with chefs, authors, and bloggers to compile a collection of recipes that we hope you enjoy! As well, for over 500+ additional recipes, videos and more, download the Instant Pot® Recipe App.

A stylized, handwritten signature in black ink, reading "Robert J. Wang".

Happy Instant Pot® Cooking!

Robert J. Wang  
Founder, CEO





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Pictures in this manual are for reference only. Please refer to the actual product. Please read the manual carefully and retain for future use.

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Only use side handles for carrying or moving.
3. Do not place the appliance on or in close proximity to a hot gas or electric burner, or in a heated oven; heat from an external source will damage the appliance.
4. Do not use near water or flame. Please keep out of direct sunlight.
5.  Extreme caution must be used when moving the appliance containing hot liquids.
6. The cooking pot will be hot after cooking. Allow sufficient cooling down time before handling or serving. Keep hands away from the sides and rim of the cooking pot. Failure to comply may result in scalding or serious injury. Always use a pair of Instant Pot® mini mitts or other oven mitts to hold the hot cooking pot by the handles.
7. Do not use appliance for anything other than intended use.
8. For household use only. Do not use outdoors. Not for commercial use.
9. Do not use this appliance for deep frying or broasting with oil.
10. Do not lean over or place your hands or face over the appliance while it is in operation. Do not touch the glass lid when the appliance is in operation; this could result in injury.
11.  To protect against electrical shock, do not immerse the power cord, plugs, or cooker base in water or other liquid.
12. A short power supply cord (0.6 m to 0.9 m) is provided to reduce the hazards resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.



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

# IMPORTANT SAFEGUARDS

13. Unplug from outlet when not in use and before cleaning. To disconnect, press **Cancel**, then remove plug from wall outlet. Do not pull from cord. Allow to cool before putting on or taking off parts, and before cleaning or storage.
14. Proper maintenance is recommended after each use. Refer to "Care & Cleaning" section for cleaning instruction. Allow the unit to cool before cleaning the appliance.
15. Do not operate the cooker if you notice any damage to the plug, the cord, the cooker base, the cooking pot, or the lid, or after the appliance malfunctions, or has been damaged in any manner. Contact the Customer Care Team for examination, repair or adjustment.
16. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
17. Intended for countertop use only. Keep the appliance on a stable platform. Do not place on surfaces that may block the vents on the bottom of the appliance.
18. Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
19. To avoid spill or splatter, do not fill the cooking pot beyond 3/4 full.
20. When cooking meat with skin (e.g. sausage with casing), the skin can swell when heated. Do not pierce the skin as long as it is swollen; this could result in scalding injury.
21. 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.
22. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and spatter. Cooking process should be monitored when cooking these foods.



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# IMPORTANT SAFEGUARDS

- 23. Do not cook directly on the heating element. Before inserting the cooking pot into the appliance, wipe the outer surface of the cooking pot and heating element to confirm they are dry and free of food debris.
- 24. Do not attempt to repair, replace, or modify components of the appliance, as this may cause electric shock, fire or injury, and will void the warranty.
- 25. Do not use appliance in electrical systems other than 120V/60Hz for North America. Do not use with power converters or adapters.
- 26. This appliance should not be used by children; by individuals whose physical, sensory or mental abilities may prevent safe use of the appliance; or by individuals with limited knowledge of how to use the appliance. Close supervision is needed when using this appliance near these individuals.
- 27. To reduce the risk of electric shock, cook only in a cooking pot authorized by the manufacturer.
- 28. The use of any accessories or attachments not authorized by Instant Brands™, Inc. may cause injuries.

## SAVE THESE INSTRUCTIONS.

### Product Specifications



Aura Pro 8QT



1500 W



120V ~ 60 Hz



8 Quart  
7.5 Litres



12.8 lbs  
5.8 kg



in: 16.7L x 11.6W x 11.3H  
cm: 42.6L x 29.5W x 28.7H



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

## What's Included

Before using your new Instant Pot® Aura Pro, please remove all items from the box and read all instructions carefully.



Tempered Glass Lid



Cooking Pot



Cooker Base



Steam/Roast &  
Sous Vide Rack



1 Cup Measuring Cup

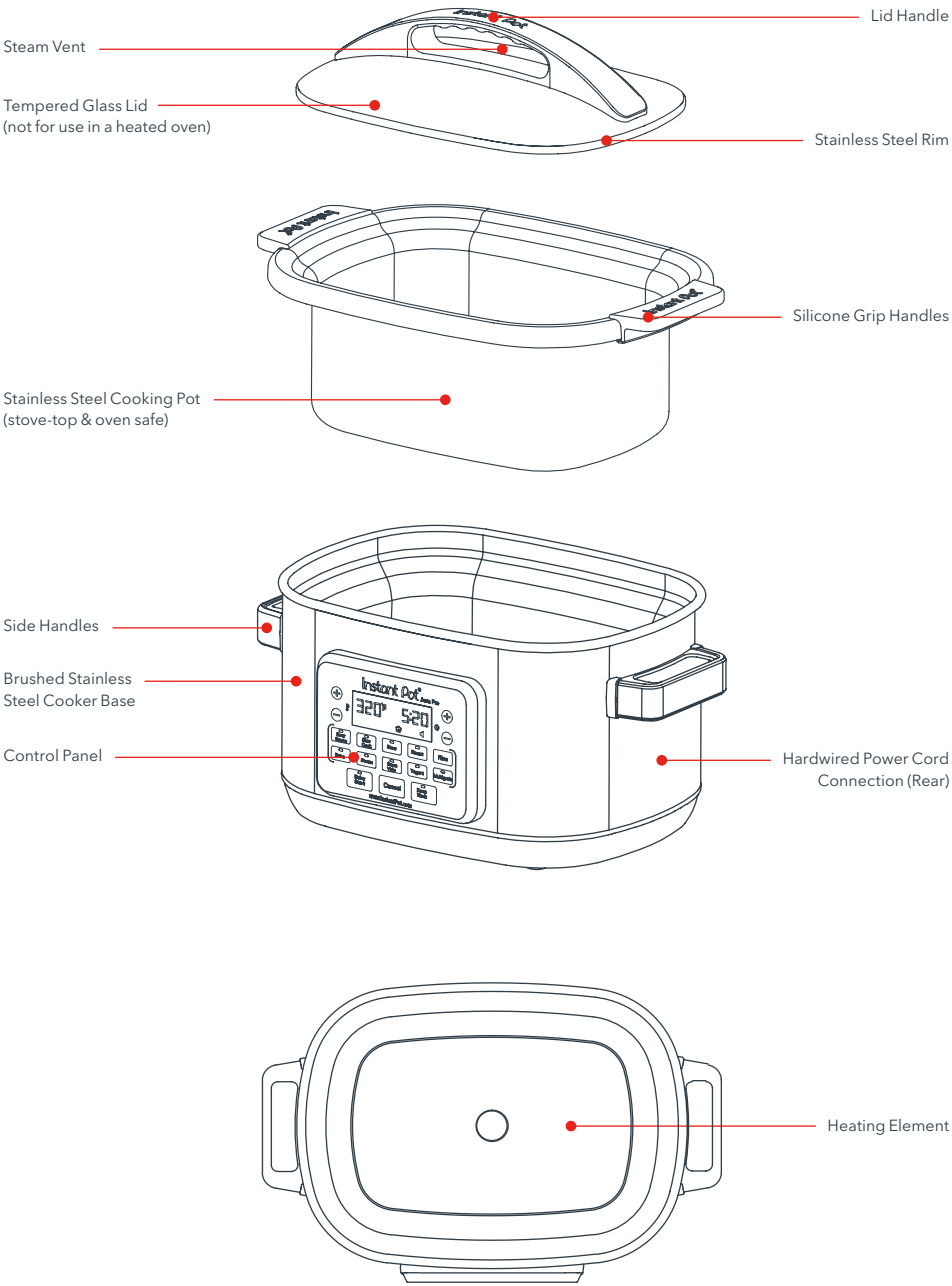


User Manual



Recipe Booklet

# Multicooker Overview



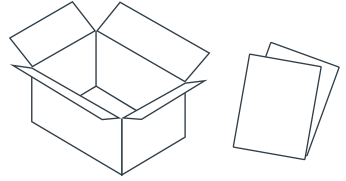


# Getting Started

## 1. Unbox Your Multicooker & Read Safeguards

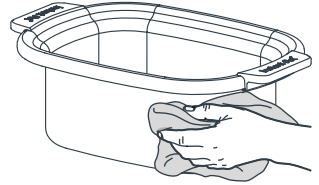
Remove all packaging materials from in and around the multicooker and accessories. Do not remove safety and identification stickers from the cooker.

Read all warning cards and stickers.



## 2. Wash Before First Use

Clean the cooking pot, lid, and accessories in the dishwasher, or with hot water and dish soap. Rinse with clear water and dry thoroughly prior to using.



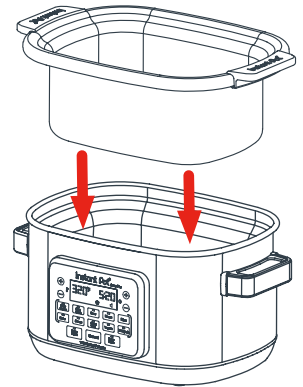
## 3. Cook with the Cooking Pot

The cooking pot is constructed with stainless steel bi-ply food grade 304 (18/8) interior and aluminum exterior for optimal heat transfer.

Make sure the cooker base is empty and that the heating element is clean, free of debris, and in good condition before use. Insert your clean, dry cooking pot into the cooker base. Always use the cooking pot when cooking in the multicooker.

**⚠ WARNING** Cooking pot will be hot during and after cooking. To avoid injury, Always use Instant Pot® mini mitts, heat-resistant pot-holders, or oven mitts when handling a hot cooking pot.

**⚠ CAUTION** While the cooking pot is stove-top and oven safe, the tempered glass lid should not be placed in a heated oven.

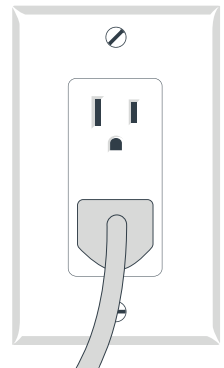


## 4. Secure the Power Cord

This multicooker has a grounded 3-prong plug. Grounding protects the people who use the multicooker from electric shock, as the casing is connected directly to the ground prong. It also protects the multicooker from power surges.

Secure the 3-prong plug into a 120V outlet. When plugged in but not in operation, the multicooker will remain in Standby mode and the display will show OFF. To disconnect, turn the cooker OFF then remove plug from wall outlet.

**⚠ CAUTION** Do not remove the grounding prong from the power cord.



# Control Panel

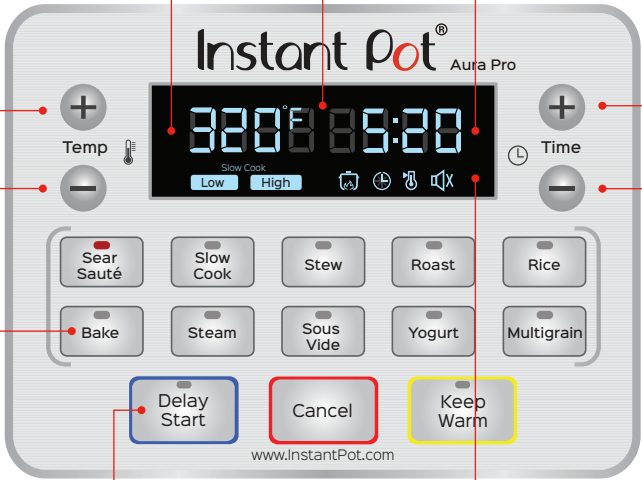
**Temperature Adjustment Keys**  
Use + and - between Temp to raise or lower the temperature

**Temperature Display**  
Shown in units of °F or °C

**Time Adjustment Keys**  
Use + and - between Time to adjust the cooking time up or down

**Time Display**  
Shown in hour-format  
5:20 = 5 hours and 20 minutes


LCD Display





**Smart Programs (with indicator lights)**  
Refer to "Smart Programs" section for information on each Smart Program


**Control Keys**  
Refer to "Advanced Functions" section for more information


**Status Indicators**  
Refer to "Advanced Functions" section for more information

 **Cooking Icon**  
Cooking in Progress (element is engaged)

 **Delay Start Icon**  
Indicates when **Delay Start** function is ON

 **Keep Warm Icon**  
Indicates when **Keep Warm** function is ON

 **Sound OFF Icon**  
Indicates when sounds are turned OFF

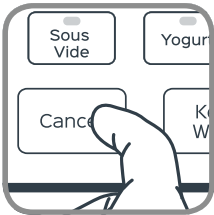
 **Sound ON Icon**  
Indicates when sounds are turned ON

# Advanced Functions

## Cancel Key & Standby Mode

When the multicooker is plugged in but not in operation, the display will show OFF to indicate that it is in Standby mode and ready.

Press **Cancel** to stop a Smart Program at any time; the cooker will go back to Standby mode.



## Keep Warm

**Keep Warm** is used to keep your meal heated, so dinner is ready whenever you are. Where applicable, the **Keep Warm** function is ON by default.

1. Connect the power cord to a 120V outlet. Multicooker will enter Standby mode.
2. Choose a Smart Program and set your desired cook time and temperature.
3. Press **Keep Warm** to toggle the setting OFF or ON.

*Note: The LED above the key will light up to indicate when the setting is ON.*

If the **Keep Warm** function is ON after cooking has completed, the display will show "done", and count up to let you know how long the multicooker has been keeping your meal warm.



If the **Keep Warm** function is OFF after cooking has finished, the cooker will go into Standby mode

You may use the **Keep Warm** function by selecting **Keep Warm** when in Standby mode. Use + and - under Time to set the timer. Once set, the display will count down.

Smart Program	Max Time for Automatic Keep Warm Setting	Max Time for Manual Keep Warm Setting
Stew & Slow Cook	Max 10:00 hours	Max 24:00 hours
Rice, Multigrain, Steam & Roast	Max 02:00 hours	
Sear/Sauté, Bake, Sous Vide & Yogurt	Cannot be kept warm	

# Advanced Functions

## Delay Start

**Delay Start** can be used with all Smart Programs with the exception of **Sear/Sauté**, **Sous Vide** and **Yogurt**.

Use the following as a guideline for how to use the **Delay Start** program.

1. Connect the power cord to a 120V outlet. Multicooker will enter Standby mode.
2. Select your desired Program.
3. Press **+** and **-** under Temp to set the temperature.
4. Press **+** and **-** under Time to set the cook time.

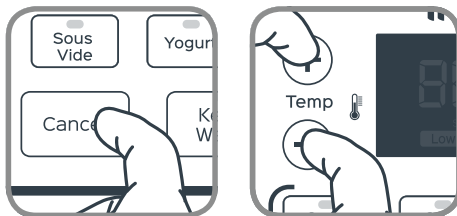
*Note: You will not be able to return to this screen without cancelling the program entirely, so it is important to remember to input your cooking time before setting the **Delay Start** timer.*

5. Press **Delay Start** to turn the setting on. The LED above the key will light up.
6. Press **+** and **-** under Time to set the desired delay start time.
7. After 10 seconds, the multicooker will beep and the **Delay Start** countdown will begin. The number displayed on the screen represents the amount of time before your meal will start cooking.

*Note: Changes to the **Delay Start** time may not be made once the timer has started. To adjust the time, press **Cancel** and enter your new selections.*

## Temperature: Fahrenheit & Celsius

Press **Cancel** to ensure the multicooker is in Standby mode. Under Temp, press and hold the **+** and **-** keys together for 5 seconds to toggle between °F and °C.



## Sounds

 **All Sounds OFF:** Press and hold **-** under Time for 5 seconds.

 **All Sounds ON:** Press and hold **+** under Time for 5 seconds.

*Note: Error code alerts cannot be silenced.*

# Advanced Functions

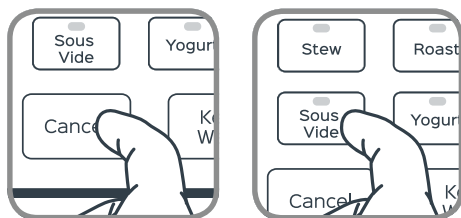
## Memory Function & Factory Reset

The Instant Pot® Aura Pro remembers your preferences within each Smart Program. This allows you to experiment and fine-tune settings within each Smart Program to achieve personalized cooking results.

### Individual Smart Program Reset

To reset an individual Smart Program back to its factory settings:

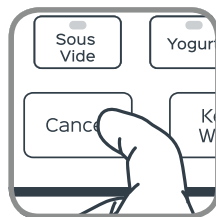
1. Press **Cancel** to ensure the multicooker is in Standby mode.
2. Press and hold the Smart Program key for 10 seconds, until the multicooker beeps. The settings of the selected Smart Program will be restored to the factory default.



### Full Factory Reset

To reset the multicooker to factory settings in order to erase all customizations:

1. Press **Cancel** to ensure the multicooker is in Standby mode.
2. Press and hold **Cancel** for 10 seconds, until the multicooker beeps. All of the settings on the multicooker will be restored to factory defaults.



## Smart Programs

The Instant Pot® Aura Pro is a programmable smartcooker with integrated cooking programs designed for a wide variety of foods and cooking styles. It is multifunctional and versatile.

Smart Program	Default Temp	Temp Range	Default Time	Time Range	Details
<b>Sear/Sauté</b>	400°F 205°C	250 ~ 425°F 120 ~ 220°C	00:30	00:05 to 01:00	Use this program instead of a frying pan or flat-top grill. Perfect for simmering, caramelizing and sautéing vegetables, and browning or searing meat.  <b>⚠ CAUTION:</b> Do not use the lid with <b>Sear/Sauté</b> .
<b>Slow Cook</b>	High	N/A	04:00	00:30 to 24:00	<b>Low:</b> For all-day cooking. The multicooker will maintain temperatures just below boiling until the cooking cycle has completed.  <b>High:</b> Provides faster cooking. The multicooker will maintain temperatures just below boiling until the cooking cycle has completed.
	Low	N/A	06:00	00:30 to 24:00	
<b>Roast</b>	350°F 175°C	250 ~ 425°F 120 ~ 220°C	00:45	00:10 to 04:00	The multicooker will first heat up to 425°F / 220°C for at least 10 minutes, then lower itself to either the cooker's default temperature, or the temperature set by you, for the rest of the roasting cycle.
<b>Stew</b>	195°F 90°C	175 ~ 210°F 79 ~ 99°C	02:00	00:15 to 04:00	The multicooker will begin by heating your food to boiling, and will maintain that temperature for at least 10 minutes. It will then automatically lower to the default temperature, or the temperature set by you, for the remainder of the stewing cycle.
<b>Bake</b>	350°F 175°C	250 ~ 425°F 120 ~ 220°C	01:00	00:10 to 04:00	This setting is ideal for upside down cakes & other desserts.
<b>Steam</b>	N/A	N/A	00:15	00:01 to 02:00	When using this setting, pour at least 2 cups of cooking liquid into the cooking pot, and use the steam/roast & sous vide rack to keep your food out of the liquid. Liquid is required for this program.
<b>Sous Vide</b>	133°F 56°C	104 - 194°F 40 - 90°C	04:00	00:20 to 72:00	Creates and maintains an even and accurately controlled cooking water-bath for perfect cooking results. <b>Sous Vide</b> can be used with meat, poultry, seafood, eggs, vegetables and fruits, and because the process involves cooking with individual pouches, you may easily adjust flavors for individual tastes.
<b>Rice &amp; Multigrain</b>	N/A	N/A	Auto	Auto +4 / -4 minutes	These are automatic setting with added customizability. The pre-set time can be increased or decreased, in increments of 1 minute, up to a maximum of +/- 4 minutes.
<b>Yogurt</b>	boil	N/A	00:03	N/A	Make fresh yogurt directly in the cooking pot, or in individual bottles or jars. Features a Pasteurization cycle and a customizable Fermentation cycle for added control over flavor.
	yogt	N/A	08:00	0 4:00 to 24:00	

**⚠ CAUTION** The silicone handles on the cooking pot will be hot during and after cooking. Always use Instant Pot® mini mitts, heat-resistant pot-holders, or oven mitts when handling a hot cooking pot.

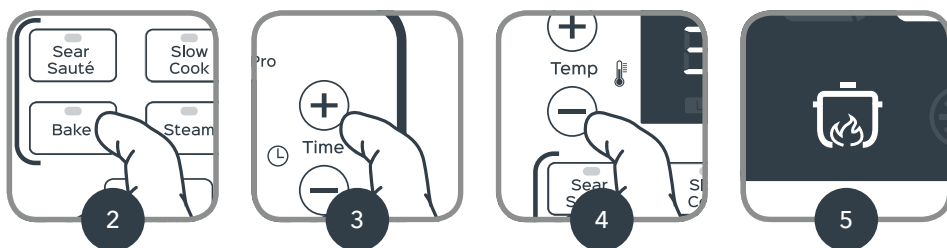
# Sear/Sauté, Stew, Roast, Bake, Steam & Slow Cook

## How to Use Sear/Sauté, Stew, Roast, Bake & Steam

Select a recipe and use the following steps as a guide to help you start cooking. For more specific cooking instructions, please refer to your recipe.

1. Connect the power cord to a 120V outlet. Multicooker will enter Standby mode.
2. Select your desired Smart Program, for example: **Bake**.
3. Customize the time: Press **+** and **-** under Time to set the desired time.
4. Customize the temperature: Press **+** and **-** under Temp to raise or lower the temperature, as required.
5. After 10 seconds, the multicooker will beep three times and begin the cooking process. The display will show the pot icon and show **ON** while the multicooker preheats, with the exception of the **Stew** program which will display the cook time countdown immediately.
6. Place ingredients in the cooking pot when the multicooker has reached target temperature.

**NOTE:** The temperature setting on **Steam** is pre-set, and cannot be modified. Only the cooking time can be adjusted.



## How to Use Slow Cook

1. Place ingredients in the cooking pot.
2. Connect the power cord to a 120V outlet. Multicooker will enter Standby mode.
3. Select the **Slow Cook** Smart Program.
4. Press **Slow Cook** again to toggle between **Low** and **High** cooking temperatures.
5. After 10 seconds, the multicooker will beep three times and begin the cooking process. The display will show the heating icon and cooking time, and the countdown will begin immediately.



**Note:** The default temperature setting for the **Slow Cook** program is **Low**. If no changes are made within 10 seconds of selecting **Slow Cook**, the program will begin cooking on **Low** automatically.

# Rice & Multigrain

## How to Use Rice & Multigrain

1. Place ingredients in the cooking pot.
2. Connect the power cord to a 120V outlet. Multicooker will enter Standby mode.
3. Select your desired Program. For example: **Rice**. You will see **"Auto"** on the display.
4. Customize the time: Press **+** or **-** under Time adjust the automatic time to within **+** or **-** 4 minutes.



5. After 10 seconds, the multicooker will beep three times and begin the cooking process. The display will show the heating icon, and the cooking time adjustment (if any) beside **"Auto"**.

## Rice Cooking Chart

Rice to water ratios developed for cooking medium or long-grain white rice.

A measuring cup has been included for easy rice to water conversion.

When preparing brown or wild rice, add 20% water content.  
Do not add more than 9 cups of uncooked rice—the total volume of water and rice in the cooking pot should not exceed 3/4 full.

White Rice	Water
2	3 ¼
3	4 ½
4	6
5	7
6	8
7	9
8	10
9	11



### INSTANT TIP: Let Your Meat "Rest"

Allow meat to sit for 5-10 minutes after cooking. This allows meats to reabsorb juices, and prevents 'spilling' those juices when cut into.



# Sous Vide

## How to Use Sous Vide

1. Connect the power cord to a 120V outlet. Multicooker will enter Standby mode.
2. Place the sous vide rack at the bottom of the cooking pot, and ensure the sous vide wire separators are in the upright position.
3. Fill the cooking pot with enough water to cover the sealed pouches once added; approximately 3/4 full.



Do not overfill the cooking pot.

5. Select **Sous Vide**.
6. Customize the time: Press + and - under Time to set the desired time.
7. Customize the temperature: Press + and - under Temp to raise or lower the temperature, as required.
8. While the cooker heats the water, season your food as desired and place the ingredients into air-tight pouches. Separate single servings of food within individual pouches. Remove air from the pouches and seal tightly.
9. Once the set water temperature has been reached, place the sealed pouches in the water, within the slots of the sous vide rack. The contents of the pouches should be submerged below the water level.
10. Cover your multicooker with the glass lid and let the cooking begin!

*For long cooking times, check periodically to make sure the water level remains above the food pouches. If you need to add water, first heat it to approximately the same temperature as the water in the cooking pot to avoid cooling the cooking water.*

11. Once the Smart Program has finished, uncover the multicooker and carefully remove the pouches from the water. Next, remove the contents from the pouches and use a thermometer to check for doneness.
12. For the best results, when meat has finished cooking, pat it dry and sear the exterior with the **Sear/Sauté** program, or by using a pan, browning torch, or grill. This step is called “reverse-searing”.

**Note:** If not following a recipe, please adhere to cooking guidelines according to food type and thickness as described in the *Temperature and Time Guide*.

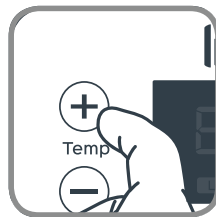
### You Will Need...

Collapsible Steam/  
Roast & Sous Vide Rack

Food-safe, air-tight,  
sealable pouches

Thermometer

Tongs



### INSTANT TIP: Use Garlic Powder Rather Than Raw Garlic!

Raw garlic can become bitter and overpowering when cooked sous vide. Pure and high-quality garlic powder will provide the best results.

Do not use garlic salt in place of garlic powder, as flavors are intensified when cooking sous vide. Add salt to taste after cooking!

# Sous Vide Cooking Table

## Sous Vide Time & Temperature Guide

Food	Thickness	Cooking Outcome	Cooking Temperature	Min. Cooking Time	Max Cooking Time
<b>Beef</b>					
<b>Tender Cuts:</b> <i>Tenderloin, cutlets, sirloin, rib eye, rump, T-bone</i>	2-5 cm / 1/2" - 2"	Rare	50 °C / 122 °F	1 hour	4 hours
		Medium rare	54 °C / 129 °F	1 hour	4 hours
		Medium	56 °C / 133 °F	1 hour	4 hours
		Well done	60 °C / 140 °F	1 hour	4 hours
<b>Tougher Cuts:</b> <i>Blade, chuck, shoulder, shanks, game meats</i>	4-6 cm / 1 1/2" - 2 1/2"		50 °C / 122 °F	8 hours	18 hours
<b>Pork</b>					
Belly	3-6 cm / 1" - 2 1/2"		82 °C / 180 °F	10 hours	22 hours
Ribs	2-3 cm / 1/2" - 1 1/2"		59 °C / 138 °F	10 hours	22 hours
Chops	2-4 cm / 1/2" - 2"		56 °C / 133 °F	2 hours	10 hours
<b>Lamb</b>					
Chops	2-4 cm / 1/2" - 2"	Rare	52 °C / 126 °F	1 hour	3 hours
		Medium rare	55 °C / 131 °F	2 hours	5 hours
		Medium	60 °C / 140 °F	1 hour	4 hours
<b>Poultry</b>					
<b>Chicken:</b> breast with bone breast without bone thigh with bone thigh without bone legs	3-5 cm / 1" - 2"		82 °C / 180 °F	2 hours	7 hours
	3-5 cm / 1" - 2"		64 °C / 146 °F	1 hour	5 hours
	3-5 cm / 1" - 2"		82 °C / 180 °F	2 hours	7 hours
	3-5 cm / 1" - 2"		64 °C / 146 °F	1 hour	4 hours
	5-7 cm / 2 - 3"		82 °C / 180 °F	2 hours	7 hours
Duck Breast	3-5 cm / 1" - 2"		64 °C / 146 °F	2 hours	4 hours
<b>Fish &amp; Seafood</b>					
Fish	2-3 cm / 1/2" - 1"	Very rare, firm	43 °C / 110 °F	20 mins	45 mins
		Rare, moist	46 °C / 115 °F	20 mins	45 mins
		Medium, dry	49 °C / 120 °F	20 mins	45 mins
		Well done, crumbly	54 °C / 130 °F	20 mins	45 mins
Shrimp			60 °C / 140 °F	30 mins	1 hour
Lobster Tail			60 °C / 140 °F	1 hour	1 hour
Scallops			60 °C / 140 °F	30 mins	30 mins
<b>Eggs</b>					
		Runny	60 °C / 140 °F	45 mins	
		Soft boiled	63 °C / 145 °F	45 mins	
		Medium boiled	68 °C / 155 °F	45 mins	
		Hard boiled	74 °C / 165 °F	45 mins	
<b>Fruits &amp; Vegetables</b>					
Vegetables			85 °C / 185 °F	1 hour	3 hours
Fruits			85 °C / 185 °F	45 mins	2 hours

# Yogurt

## Yogurt Preparation

1. Sanitize the cooking pot and lid. Make sure the cooking pot is dry before introducing milk to it.
2. Choose your favorite fresh, dairy-based milk.
3. Choose an active starter culture. You may purchase a yogurt starter culture, or use store bought yogurt as a starter.

### You Will Need...

Milk  
Active Yogurt Culture  
Thermometer

Starter Culture Type	How to Use It
Yogurt Starter Culture	Follow instructions on packaging
Store-Bought Yogurt*	Add 2 tablespoons of yogurt for every ½ gallon (1.8L) of milk

*Note: When using yogurt as your starter, use "plain" and ensure the cultures are "active".*

## Pasteurize Milk

1. Add milk to sanitized cooking pot. Cover with the glass lid.
2. Connect the power cord to a 120V outlet. Multicooker will enter Standby mode.
3. Select the **Yogurt** Smart Program.
4. Press **Yogurt** until you see "**boil 00:03**" on the display.
5. When pasteurization has finished, the multicooker will beep and the screen will display "**yogt 00:00**".

*Note: Do not use more than 1 gallon (3.8L) of milk at a time.*

**⚠ WARNING** According to IDFA (International Dairy Food Association), milk needs to be at least 72°C (161°F) for no less than 15 seconds to pasteurize.

## Add Starter Culture

1. Allow the pasteurized milk to cool to just below 110°F / 43°C; if you are not using a kitchen thermometer, the milk will be at room temperature.
2. Remove the lid and add the starter culture. Mix well with a clean spoon or whisk.

**Note:** At this point you can choose to leave the mixture in the cooking pot, or portion your yogurt into sealable yogurt cups. If using yogurt cups, place them on the steam rack within the cooking pot, and add enough water to the cooking pot so the cups are halfway submerged. Insert the cooking pot into the cooker base, and follow remaining steps as normal.

# Yogurt

## Ferment Yogurt

1. Place the lid on the cooker and press **Yogurt** until you see “**yogt 08:00**” on the display. This is the default time setting for fermentation, but you may adjust the time in increments of 30 minutes based on your own preferences. Although 8 hours is standard, the longer you ferment your yogurt, the tangier the taste!
2. Once this stage has finished you will see “**OFF**” on the display. Remove the cooking pot and store it in your refrigerator overnight to allow the flavor to develop.
3. Add your favorite toppings and enjoy your homemade yogurt!

**Note:** For extra thick yogurt, run the Pasteurization cycle twice.



### INSTANT TIP: Greek Yogurt!















For a creamy Greek-style yogurt, strain the liquid whey from the yogurt with a cheesecloth. This thicker style of yogurt is ideal as a low-fat cooking substitute for sour cream!

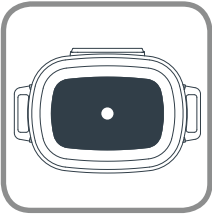


# Care & Cleaning

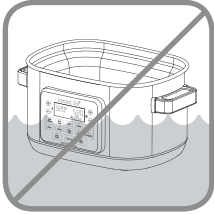
Unplug your Instant Pot® Aura Pro Multicooker and let it cool to room temperature before cleaning.

For regular maintenance, ensure that the cooking pot's interior and exterior surfaces are clean and dry before use or storing.

Part	Dishwasher Safe (top rack)	Hand Wash	Wipe Clean (damp cloth)	Cleaning Tip
Lid				Wash after each use  Never use abrasive cleaners or scouring pads on the lid  In dishwasher, place on top rack
Inner Pot				Wash after each use  Do not use abrasive cleaners or scouring pads on the inner pot  Acute hard water staining may require a vinegar dampened sponge and scrubbing
Cooker Base				 Do not wet the prongs of the power cord  Clean the exterior stainless steel housing and LCD with a soft, barely-damp cloth or sponge, and wipe dry to avoid streaking
Steam/Roast & Sous Vide Rack				Wash after each use
Measuring Cup				Wash after each use  In dishwasher, place on top rack



Ensure the heating element remains dry at all times.



Do not immerse the cooker base in water or attempt to cycle through dishwasher.

# Troubleshooting

The topics covered in the following table do not always indicate a faulty cooker. Please examine the cooker carefully. If you require support, contact the Customer Care Team:

- Create a Ticket: [www.support.instantpot.com](http://www.support.instantpot.com)
- Live Chat: [www.instantpot.com/#Chat](http://www.instantpot.com/#Chat)
- Email: [support@instantpot.com](mailto:support@instantpot.com)
- Call: 1-800-828-7280

Register your Instant Brands™ appliance at: [www.instantpot.com/support/register](http://www.instantpot.com/support/register)

Scenario	Possible Reason	Possible Solution
Smell and minimal smoke on initial use	First heating of protective non-toxic substance that was applied to element during manufacturing	No action needed; this can occur on first use. It is normal and is harmless.
	Packing material still present in cooker base	Ensure all packing material has been removed from in and around the cooker.
Unable to change Smart Program during cooking	Once the Smart Program has started, it cannot be switched to another program.	Press <b>Cancel</b> to stop the Smart program, then select a new cooking program.
Unable to adjust temperature on Slow Cook and Steam Smart Programs	<b>Slow Cook</b> and <b>Steam</b> cooking temperatures are not adjustable.	Choose a longer or shorter cooking time, as required by the recipe.
The Stew temperature is lower than boiling temperature	The <b>Stew</b> program will preheat to boiling for 10 minutes, and then reduce the temperature for the remainder of the cooking time.	Any customization will only be applied to the second phase of the <b>Stew</b> cooking process.
Error Code on Screen	E01 - Sensor is disconnected	Unplug the multicooker from electrical outlet, wait 30 seconds, then re-plug power cord to outlet.
	E02 - Sensor is short-circuited	If the error code remains, contact the Customer Care Team.
No sound	Sound may be turned OFF	Press and hold <b>+</b> under <b>Time</b> for 5 seconds—note the icons for “ <b>Sound ON</b> ” and “ <b>Sound OFF</b> ”.
Plug does not fit fully into outlet	Prong may have become misshapen	Ensure outlet has a grounding socket.
	Outlet may not have a grounding socket	Plug the cooker into a different outlet—if the issue persists, consult a qualified electrician and contact the Customer Care Team.

# 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 borne by you.

## 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 REVENUES 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](http://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](mailto:support@instantpot.com). You can also create a support ticket online at [www.instantpot.com/support](http://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.



# Instant Pot®

Instant Pot® Multi-Use Programmable Pressure Cookers



Lux  
3, 6, 8 Quart

Duo  
3, 6, 8 Quart

Max  
3, 6, 8 Quart

Duo Plus  
3, 6, 8 Quart

Ultra  
3, 6, 8 Quart

*Tools for a New Lifestyle*

\*Instant Pot® Brand: the NPD Group Inc., Retail Tracking Service, Cookers Category,  
Dollar Sales, USA & Canada, Latest 52 Wks ending Dec, 2017.

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