

*get started*

INSTANT POT® **RIO™ SERIES**  
**MULTI-COOKER WIDE**

USER MANUAL

Instant™

# Welcome

to your new Instant Pot®!

This Instant Pot® Rio™ can help you cook healthy, delicious meals more easily and in less time. We hope you fall in love with Instant Pot® cooking and enjoy it in your kitchen for years to come!

**Get started with your new product!**



## Scan to Get Started!

To make your cooking experience with Instant™ as easy as possible, we have created 4 simple steps with how-to videos to guide you. Scan the QR code and follow the steps to become an Instant™ Chef in no time!

**[instantbrands.com.au/pages/getting-started](https://instantbrands.com.au/pages/getting-started)**



Download the **Instant Brands® Connect** app to access 1000's of recipe ideas.



Visit the **Instant Brands ANZ YouTube channel** for how-to videos and recipe inspiration.

## **⚠ WARNING**

Before using your new Instant Pot®, read all instructions, including the Safety and Warranty document. Failure to follow the safeguards and instructions may result in personal injury and/or property damage.

## CONTENTS

|                         |    |
|-------------------------|----|
| Important safeguards    | 2  |
| What's in the box       | 7  |
| Using your Instant Pot® | 9  |
| Initial set up          | 13 |
| About Pressure Cooking  | 18 |
| Pressure Cook           | 19 |
| Sauté                   | 26 |
| Slow Cook               | 28 |
| Yogurt                  | 29 |
| Keep Warm               | 31 |
| Cleaning                | 32 |
| Troubleshooting         | 34 |
| Replacement parts       | 37 |
| Learn more              | 38 |
| Warranty                | 39 |
| Notes                   | 41 |



# IMPORTANT SAFEGUARDS



## ⚠ WARNING

### Safety Instructions

At Instant™, we want you to feel comfortable using our products. This Instant Pot® was designed with you and your safety in mind.

**Read all instructions before using and only use this appliance as directed. Failure to follow these Important Safeguards may result in personal injury and/or property damage and will void your warranty.**

*When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, personal injury and/or property damage.*

### Placement

- **DO** place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.
- **DO** make sure all parts are dry and free of food debris before placing the inner cooking pot on the cooker base.
- **DO NOT** place the appliance on or close to a 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.
- **DO NOT** place on anything that may block the vents on the bottom of the appliance.

### General Use

The removable inner cooking pot is extremely hot during use and can be extremely heavy when full of ingredients.

- **DO** use oven mitts when handling the inner cooking pot and removing accessories.
- **DO** place hot accessories on a heat-resistant surface or cooking plate.
- **DO** use care when lifting the inner cooking pot from the cooker base to avoid burn injury.
- **DO** use extreme caution when the inner cooking pot contains hot food, hot oil or other hot liquids.

## **⚠ WARNING**

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

- **DO** use only the Instant Pot® lid that came with this cooker base. Using any other pressure cooker lids may cause personal injury and/or damage.
- **DO NOT** use the appliance without the removable inner cooking pot installed.
- **DO NOT** touch the metal portion of the lid, the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot. Only use the side handles for carrying or moving.
- **DO NOT** use this appliance for deep frying or pressure frying with oil.
- **DO NOT** move the appliance while it is in use and use extreme caution when disposing of hot grease.
- **DO NOT** allow children or persons with reduced physical, sensory or mental capabilities to operate this appliance. Close supervision is necessary when any appliance is used by or near children and persons with reduced physical, sensory or mental capabilities. Children should not play with this appliance.
- **DO NOT** use the appliance for anything other than household use. It is not intended for commercial use.
- **DO NOT** leave the appliance unattended while in use.

### **Pressure Cooking**

This appliance cooks under pressure. Allow the appliance to depressurise naturally or release all excess pressure before opening.

**FAILURE TO PROPERLY DEPRESSURISE** use may result in burns, personal injury and/or property damage.

- **DO** make sure the appliance is properly closed before operating.
- **DO** check that the steam release valve is installed.
- **DO** use the pressure cooking lid when pressure cooking.
- **DO** turn the appliance off if steam escapes from the steam release valve and/or float valve in a steady stream for longer than 3 minutes. If steam escapes from the sides of the lid, turn the appliance off and make sure the sealing ring is properly installed.

## **⚠ WARNING**

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

- **DO** check the steam release valve, steam release pipe, anti-block shield and float valve for clogging before use.
- **DO NOT** remove the pressure cooking lid with unprotected hands.
- **DO NOT** attempt to force the lid off the Instant Pot® cooker base.
- **DO NOT** move the appliance when it is under pressure.
- **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 depressurise, and all internal pressure has been released. Attempting to open the appliance while it is still pressurised may lead to sudden release of hot contents and may cause burns 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.

### **Overfill During Pressure Cooking**

Overfilling may cause a risk of clogging the steam release pipe and developing excess pressure.

- **DO NOT** fill the inner cooking pot over the line labeled 'PC MAX – 2/3'.
- **DO NOT** fill the inner cooking pot over the line labeled '– 1/2' when cooking foods that expand during cooking such as rice, dried beans or dried vegetables.
- **DO** be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). **DO NOT** fill the inner cooking pot higher than the "1/2" line when cooking these foods.
- **DO NOT** place oversized foods into the inner cooking pot as they may cause risk of fire and/or personal injury.
- **DO** check that sealing ring is properly installed.

### **Accessories**

- **DO** use only accessories or attachments authorised by Instant Brands. The use of parts, accessories or attachments not

## **⚠ WARNING**

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

recommended by the manufacturer may cause a risk of personal injury, property damage, fire or electric shock.

- **DO** use only an authorised Instant Pot® inner cooking pot to reduce the risk of pressure leakage.
- **DO** only replace the sealing ring with an authorised Instant Pot® sealing ring to prevent personal injury and damage to the appliance.
- **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.

### **Care and Storage**

- **DO** let the appliance cool to room temperature before cleaning or storage.
- **DO NOT** store any materials in the cooker base when not in use.
- **DO NOT** place any combustible materials in the cooker base, such as paper, cardboard, plastic, Styrofoam or wood.

### **Power Cord**

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

**WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children.

Never drape cord over edge of counter, and never use outlet below counter.

- **DO NOT** use with an extension cord.
- **DO NOT** let the power cord touch hot surfaces or open flame, including the stovetop.
- **DO NOT** use with power converters or adapters, timer switches or separate remote-control systems.

This appliance has a 3-prong earthed plug. To reduce the risk of electric shock:

- **ONLY** plug the power cord into an earthed electrical outlet.
- **DO NOT** remove earth.

If the unit includes a detachable power cord:

## **⚠ WARNING**

- To connect, always attach the power cord to the appliance first, then plug the power cord into the wall outlet.

### **Electrical Warning**

The cooker base contains electrical components that are an electrical shock hazard. Failure to follow these instructions may result in electric shock.

To protect against electrical shock:

- To disconnect, select **Cancel**, then remove plug from power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. **Never** pull from the power cord.
- **DO** regularly inspect the appliance and power cord.
- **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 at [sales@cdbgoldair.com](mailto:sales@cdbgoldair.com).
- **DO NOT** attempt to repair, replace or modify components of the appliance, as this may cause electric shock, fire or personal injury and will void the warranty.
- **DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury or property damage.
- **DO NOT** put liquid or food of any kind into cooker base without the inner cooking pot.
- **DO NOT** immerse power cord, plug or the appliance in water or other liquid.
- **DO NOT** use the appliance in electrical systems other than 220-240 V ~, 50/60 Hz for Australia and New Zealand.
- **DO NOT** clean the appliance by rinsing it under the tap.

# **SAVE THESE INSTRUCTIONS**

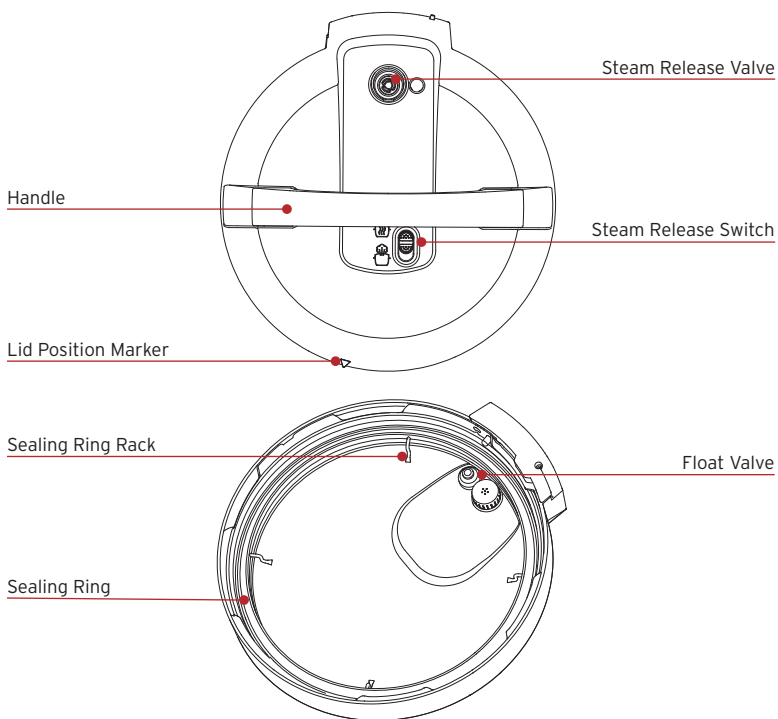
## **⚠ WARNING**

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

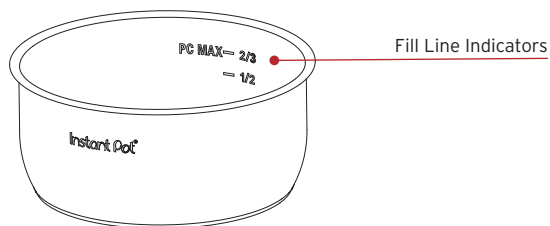


# WHAT'S IN THE BOX

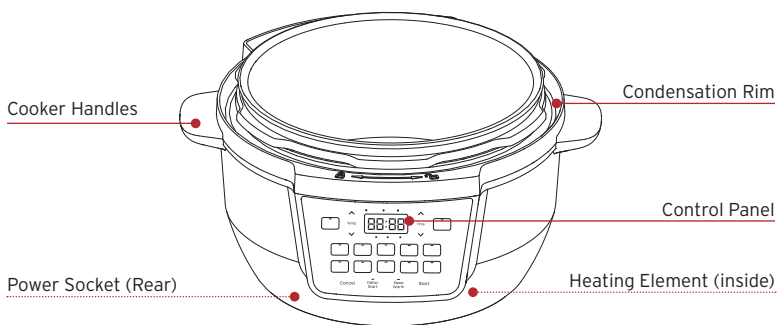
## Lid



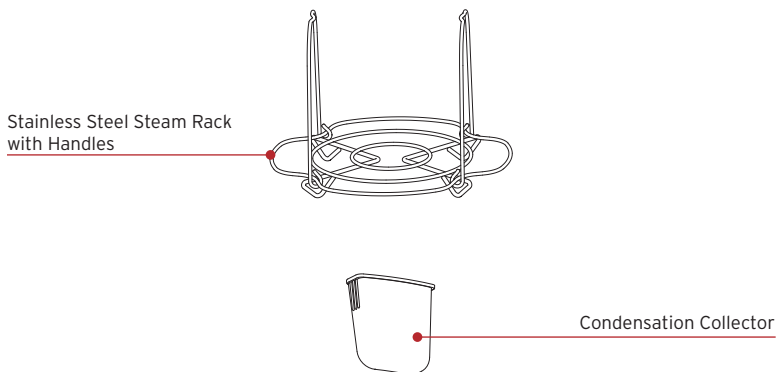
## Stainless Steel Inner Cooking Pot



## Cooker Base



## Parts + accessories



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

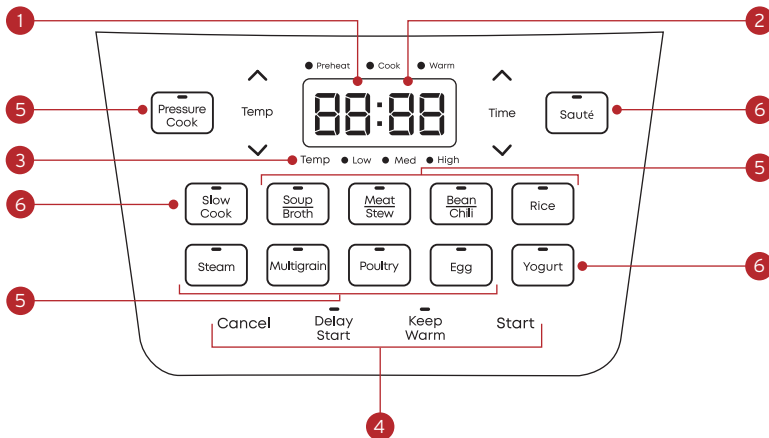
## Remember to recycle!

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

# USING YOUR INSTANT POT RIO WIDE

## Control panel

We've designed the Instant Pot® Rio™ Wide control panel to be simple to use and easy to read.



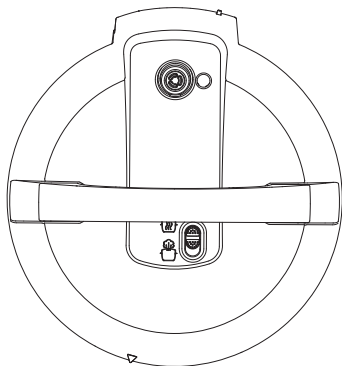
1. Time
  - Cooking time
  - Delay Start time
  - Keep Warm time
2. Status Messages
3. Time/temperature options
  - Pressure cooking: 1 pressure level
  - Non-Pressure cooking: 3 temperature levels
4. Smart Program Settings
  - Cancel
  - Delay Start On/Off
  - Keep Warm On/Off
  - Start
5. Pressure Cooking Smart Programs
  - Light shows the active Smart Program
6. Non-Pressure Cooking Smart Programs
  - Light shows the active Smart Program

## Status messages

The control panel shows information you need to know when using your Rio™ Wide.


|              |   |
|--------------|---|
| OFF          | Standby mode  |
| On           | Preheat mode  |
| Lid          | Lid not properly secured or missing   |
| 05:20        | Time <ul style="list-style-type: none"><li>• Smart Program: cooking time remaining</li><li>• Delay Start: time until Smart Program starts</li><li>• Keep Warm: time food has been warming</li></ul> |
| boil         | Yogurt Smart Program is in pasteurising cycle   |
| Hot          | Sauté Smart Program is ready to add food  |
| End          | Smart Program ended (Keep Warm is off)  |
| Food<br>burn | Overheating: see Troubleshooting  |
| E*           | Error: see Troubleshooting  |

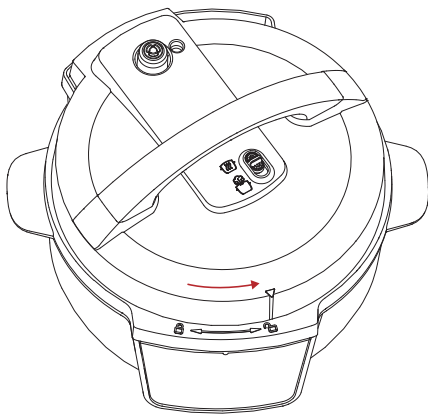
## Using the lid




You'll use the pressure cooking lid for most cooking programs, and especially for pressure cooking. Always use the pressure cooking lid that came with this Rio™ Wide cooker base.

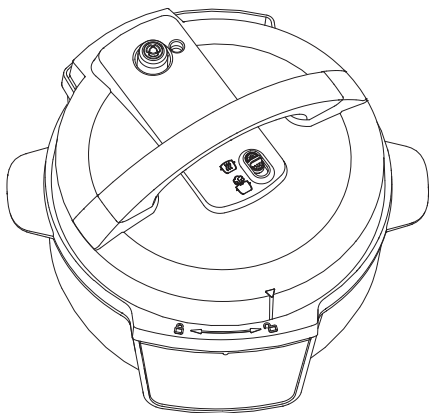
### Open the Lid

1. Turn the lid handle to align the ▽ on the lid with the  on the cooker base.
2. Lift the lid up and off the cooker base.

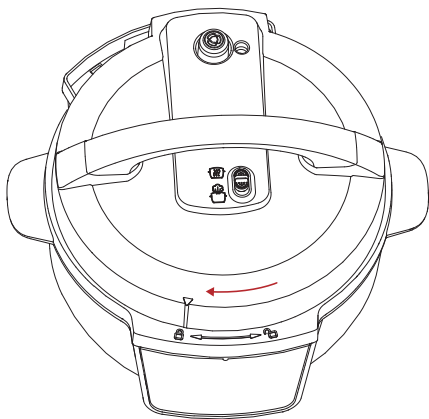


## Close and Lock the Lid

1. Align the ▽ on the lid with the  on the cooker base and lower the lid onto the track.



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



# INITIAL SET UP

## Clean before use

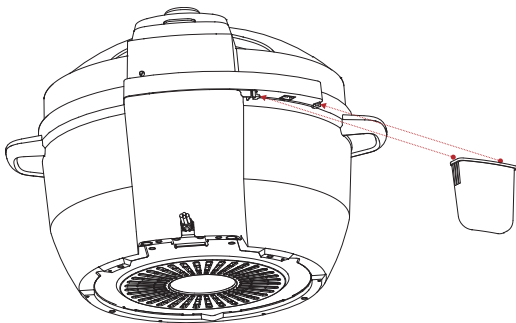
1. Wash the inner cooking pot with hot water and soap. Rinse and use a soft cloth to dry the outside. Or you can wash the inner cooking pot in the dishwasher.
2. Wipe the heating element inside the cooker base with a soft cloth to ensure there are no stray packaging particles.

## Setting up the condensation collector

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

### Install the condensation collector

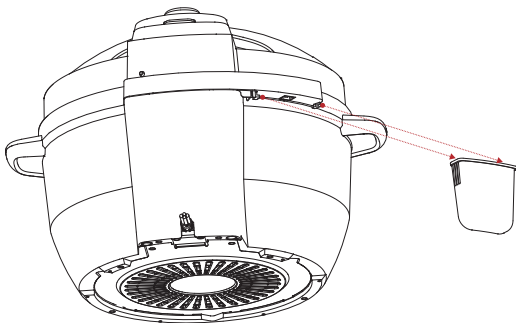
- Align the grooves on the condensation collector with the tabs on the back of the cooker base and slide the condensation collector into place.



## Remove the condensation collector

- Pull the condensation collector away from the cooker base; do not pull down.

*Note the tabs on the cooker base and the grooves on the condensation collector.*



## Using the Sealing Ring

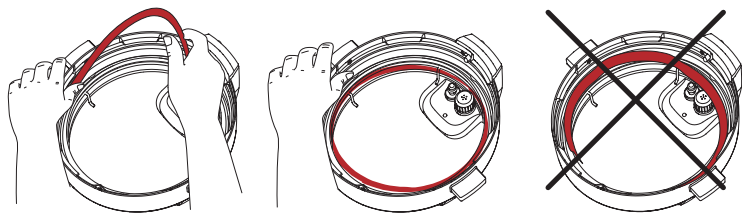
When the pressure cooking lid is closed, the sealing ring installed on the underside of the lid creates an air-tight seal between the lid and the cooker base.

- The sealing ring must be installed before using the cooker and should be cleaned after each use.
- Sealing rings stretch over time with normal use. To keep your product safe, replace the sealing ring every 12 to 18 months. Replace sooner if you notice stretching, deformation, or damage.



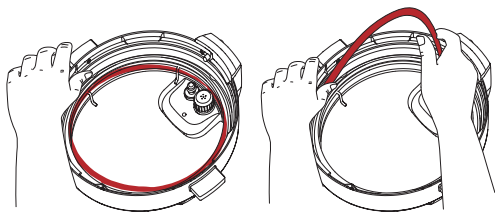
## Install the Sealing Ring

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



## Remove the Sealing Ring

1. Grip the edge of the sealing ring and pull it out from behind the sealing ring rack.
2. Inspect the rack to ensure it is secured, centred, and at an even height all the way around the lid. If the sealing ring rack is deformed, do not try to repair it.



## Plug in cord

- When you're ready to use your Rio™ Wide, plug the power cord into an electrical outlet.

## Turning the sound On/Off

### Turn sound on

When in Standby mode, press and hold **Delay Start** and **Keep Warm** keys together until display shows **S On**.

### Turn sound off

When in Standby mode, press and hold **Delay Start** and **Keep Warm** keys together until display shows **SOFF**.

*Audible safety alerts (beeps) cannot be turned off.*

## Delay the start of cooking

You can set a Delay Start timer for a minimum of 10 minutes or a maximum of 24 hours.

3. Select a Smart Program, adjust the settings as you want, then press **Delay Start**.

*Once Delay Start has been selected, there is no way to return to the cooking settings. To adjust Smart Program settings, press **Cancel** and enter new selections.*

4. When the time field flashes, use the **Time** up/down arrows to adjust the delay time.
5. Delay Start begins automatically and the timer counts down.
6. When Delay Start ends, the Smart Program begins, and the display indicates **On**.

*Delay Start is not available with the Sauté or Yogurt Smart Programs.*

## Reset Smart Programs to original settings

### Reset Individual Smart Programs

With the cooker in Standby mode, press and hold one Smart Program button until the cooker returns to Standby and shows **OFF**.

*The Smart Program's pressure level, cooking time and temperature are restored to the factory default setting.*

## Reset All Smart Programs

With the cooker in Standby mode, press and hold **Cancel** until the cooker beeps.

*All Smart Program pressure levels, cooking times and temperatures are restored to the factory default setting.*

## Test run

Setting up your new Instant Pot® for a test run is a great way to familiarise yourself with how the unit works before you actually cook a meal.

### To perform a test run:

1. Follow the instructions for pressure cooking below.
2. Use 3 quarts water, but no food.
3. Set the cooking time to 5 minutes.
4. After the cooking session is done, discard any remaining water.
5. Wash and dry the inner cooking pot.

*Now you're ready to cook a meal in your Rio™ Wide!*

## **⚠ CAUTION**

### **Pressure Cooking Caution**

This appliance uses pressure to cook. Allow the appliance to release all excess pressure and steam before opening the lid. Opening the lid before pressure is released may result in burns, injury and/or property damage. Read more in the *'Important Safeguards'* section.

## **ABOUT PRESSURE COOKING**

Pressure cooking uses pressurised steam to quickly and evenly cook foods, allowing you to cook food much faster than normal. When pressure cooking, the Instant Pot® goes through 3 stages.

### **Step 1: Pre-heating**

- While the Instant Pot® pre-heats, it heats the liquid to create steam. Once enough pressure has built up, the Float Valve raises, the lid locks in place and the multi-cooker is ready to start cooking.

### **Step 2: Cooking**

- When the Instant Pot® reaches the required pressure level, cooking begins and keeps the pressure level consistent throughout cooking.

*See the Smart Program instructions starting on page 24 for details.*

### **Step 3: Steam release**

- When food has finished cooking, the Instant Pot® is still pressurised and hot. Venting releases the pressure, lowers the temperature and allows you to safely remove the lid.

*See 'How to release steam' on page 22.*

## **Using liquid to create steam**

Pressure cooking requires liquid in the inner cooking pot to produce the steam needed. Here are the minimum amounts you'll need:

### **Minimum Liquid for Pressure Cooking\***

- 2 cups (16 oz / 500 mL)

*\*Unless otherwise specified in recipe.*

Pressure cooking liquids should be water-based, such as broth, stock, soup or juice. If using canned, condensed, or cream-based soup, add water as directed above.

# PRESSURE COOK

Pressure cooking uses pressurised steam to quickly and evenly cook foods.

## How to pressure cook

### Prep

Cut, chop, season or marinate your ingredients according to your recipe.

### Preheat

1. Place the inner cooking pot into the cooker base.
2. Add ingredients to the inner cooking pot.
3. Place the lid on top of the inner cooking pot and be sure it is locked.  
*See 'How to close and lock the lid' below.*
4. Choose a **Smart Program** for cooking and press its button on the control panel.  
*See 'Pressure cooking Smart Programs' below for full details.*
5. If you want to increase or decrease the cooking time exactly, press **Time** up/down arrows.
6. **Keep Warm** setting is ON by default. Press **Keep Warm** again to turn it off.
7. Press **Start**. After 10 seconds, the display shows **On** and the Instant Pot® is building pressure.

*It can take 10-15 minutes to reach the pressure setting for cooking. Frozen foods increase the preheating time.*

## Cook

1. When the pressure is ready, your Rio™ Wide starts cooking .
2. The cooking timer starts counting down.
3. When the timer reaches 00:00, cooking stops.

*You can press **Cancel** to stop a Smart Program at any time.*

## Release steam

Choose from the steam release method that works for your recipe.

*See '**How to release steam**' below for full details.*

## Using liquid to create steam

Pressure cooking requires liquid in the inner cooking pot to produce the steam needed. Depending on the size of your Rio™ Wide, here are the minimum amounts you'll need:

| Instant Pot Size | Minimum Liquid for Pressure Cooking* |
|------------------|--------------------------------------|
| 7.1 Litres       | 2 cups (16 oz / 500 mL)              |

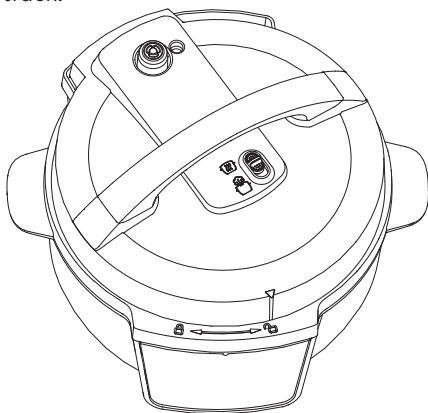
*\*Unless otherwise specified in recipe.*

*Pressure cooking liquids should be water-based, such as broth, stock, soup or juice. If using canned, condensed, or cream-based soup, add water as directed above.*

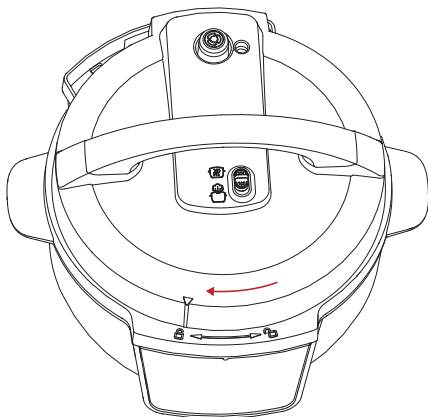
## How to close and lock the lid

For pressure cooking, the lid must be securely locked into place to prevent steam from escaping. When you place the lid on the cooker base. The Rio™ Wide will not start pressurising unless the lid is locked.

1. Align the ▽ on the lid with the 🔒 on the cooker base and lower the lid onto the track.



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



## How to release steam

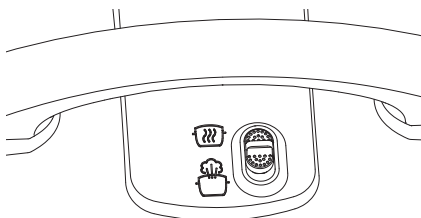
Instant Pot® Rio™ Wide can release steam in 2 different ways. Use the one that best fits the type of food you're cooking.

### Natural steam release

Releases steam gradually over time (up to 40 minutes or more) as after cooking stops.

Use for: Foods that can simmer, like stews, chilli, pasta, oatmeal, beans and grains.

1. After cooking, leave steam release switch in **Seal** position until all pressure is released.



2. Float valve drops into lid when all steam is released.
3. After steam release, turn lid counterclockwise and remove the lid.

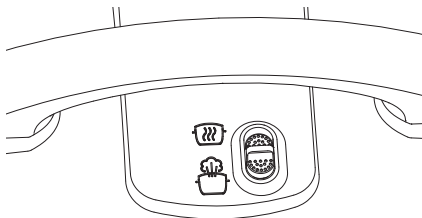


## Quick steam release

Quickly releases steam after you press the steam release switch.

Use for: Foods that tend to overcook, like vegetables and seafood.

1. After cooking, set steam release switch to **Vent** position and wait for all pressure to release.



2. Float valve drops into lid when all steam is released.
3. After steam release, turn lid counterclockwise and remove the lid.

*You can insert the handle into the cooking base vertically for easy storage.*

### **⚠ CAUTION**

This appliance uses pressure to cook. Allow the appliance to release all excess pressure and steam before opening the lid. Opening the lid before pressure is released may result in burns, personal injury and/or property damage. Read more in the Safety, Maintenance and Warranty sections.

## Pressure Cooking Smart Programs

These Smart Programs are designed to pressure cook specific types of food. You can adjust the settings as your recipe directs.

### Soup/Broth

|              |                    |                  |                 |
|--------------|--------------------|------------------|-----------------|
| Pressure     | High               |                  |                 |
| Cooking Time | Default Cook Time  | Min Cook Time    | Max Cook Time   |
|              | 30 minutes (00:30) | 0 minute (00:00) | 4 hours (04:00) |

#### Tip

*The soup/broth remains clear due to a lack of boiling motion.  
Use **Natural Release** for soups with a higher starch content.*

### Meat/Stew

|              |                    |                  |                 |
|--------------|--------------------|------------------|-----------------|
| Pressure     | High               |                  |                 |
| Cooking Time | Default Cook Time  | Min Cook Time    | Max Cook Time   |
|              | 35 minutes (00:35) | 0 minute (00:00) | 4 hours (04:00) |

#### Tip

*Allow meat to rest for 5-30 minutes after cooking to retain juices.*

### Bean/Chili

|              |                    |                  |                 |
|--------------|--------------------|------------------|-----------------|
| Pressure     | High               |                  |                 |
| Cooking Time | Default Cook Time  | Min Cook Time    | Max Cook Time   |
|              | 20 minutes (00:20) | 0 minute (00:00) | 4 hours (04:00) |

#### Tips

*When cooking beans or legumes, always use **Natural Release** method.  
Make sure dry beans are completely submerged in water.*

### Rice

|              |                    |                  |                |
|--------------|--------------------|------------------|----------------|
| Pressure     | High               |                  |                |
| Cooking Time | Default Cook Time  | Min Cook Time    | Max Cook Time  |
|              | 12 minutes (00:12) | 0 minute (00:00) | 1 hour (01:00) |

#### Tips

*Use a 10-minute timed steam release for fluffy rice.*

## Steam

|              |                    |                  |                 |
|--------------|--------------------|------------------|-----------------|
| Pressure     | High               |                  |                 |
| Cooking Time | Default Cook Time  | Min Cook Time    | Max Cook Time   |
|              | 10 minutes (00:10) | 0 minute (00:00) | 4 hours (04:00) |

### Tips

*Use the provided stainless steel steam rack to elevate food above cooking liquid.*

*Use **Quick Release** method to avoid overcooking food.*

## Multigrain

|              |                    |                  |                 |
|--------------|--------------------|------------------|-----------------|
| Pressure     | High               |                  |                 |
| Cooking Time | Default Cook Time  | Min Cook Time    | Max Cook Time   |
|              | 40 minutes (00:40) | 0 minute (00:00) | 4 hours (04:00) |

## Poultry

|              |                    |                  |                 |
|--------------|--------------------|------------------|-----------------|
| Pressure     | High               |                  |                 |
| Cooking Time | Default Cook Time  | Min Cook Time    | Max Cook Time   |
|              | 10 minutes (00:10) | 0 minute (00:00) | 4 hours (04:00) |

### Tips

*Allow meat to rest for 5-30 minutes depending on size. It will retain cooking juices for tender, succulent meat.*

## Egg

|              |                   |                  |                   |
|--------------|-------------------|------------------|-------------------|
| Pressure     | High              |                  |                   |
| Cooking Time | Default Cook Time | Min Cook Time    | Max Cook Time     |
|              | 5 minutes (00:05) | 0 minute (00:00) | 60 minutes (1:00) |

### Tips

*Adjust cooking time as recipe directs.*

*Use **Natural Release** method when cooking foods that expand.*

## SAUTÉ

Use Sauté in place of a frying or saucepan. Sautéing can deepen the flavours of your food, or can simmer, thicken or reduce sauces.

Choose from these settings in the Sauté Smart Program:

|                            |  |                  |                |
|----------------------------|--|------------------|----------------|
| <b>Cooking Temperature</b> | Low/Medium/High (default is set to High) |                  |                |
| <b>Cooking Time</b>        | Default Cook Time                        | Min Cook Time    | Max Cook Time  |
|                            | 30 minutes (00:30)                       | 1 minute (00:01) | 1 hour (01:00) |

### How to sauté

#### Prep

Cut, chop, season or marinate your ingredients according to your recipe.

#### Preheat

1. Place the inner cooking pot into the cooker base.
2. Add ingredients to the inner cooking pot.
3. Press **Sauté** on the control panel.
4. The default temperature is highlighted. Press **Temp up/down** arrows to select **Low**, **Medium** or **High** temperature.
5. The default cooking time will flash on the display. Press **Time up/down** arrows to adjust cooking time.
6. Press **Start**. The display shows **On**.

#### Cook

1. When display shows **Hot**, add ingredients.
2. The display will begin counting down the time.
3. When timer ends, display shows **End**.
4. Press **Cancel** if you want to finish cooking before timer runs out.

## Deglazing

Deglazing is the process of adding a liquid to a hot pan, releasing all of the delicious, caramelised pieces stuck to the bottom.

1. Remove food from inner cooking pot.
2. Add water, broth, or wine.
3. Use wooden spoon or silicone spatula to loosen food stuck to bottom of the inner cooking pot.

## Sautéing before Pressure or Slow Cooking

Quite often, you'll want to sauté foods to brown them before further cooking them.

1. Sauté ingredients.
2. Press **Cancel**.

*You can deglaze the inner cooking pot now before switching to **Pressure Cook** or **Slow Cook** (see *Deglazing*).*

3. Select from the Smart Program.

## SLOW COOK

Slow Cook lets you make your favourite simmering and stewing recipes. This program does not use pressure to cook food. Make sure steam release is set to **Venting** or use a glass lid with a venting hole.

Choose from these settings in the Slow Cook Program:

|                            |  |                      |                      |
|----------------------------|--|----------------------|----------------------|
| <b>Cooking Temperature</b> | Low/Medium/High (default is set to Medium) |                      |                      |
| <b>Cooking Time</b>        | <b>Default Cook Time</b>                   | <b>Min Cook Time</b> | <b>Max Cook Time</b> |
|                            | 6 hours (06:00)                            | 30 minutes (00:30)   | 24 hours (24:00)     |

### How to slow cook

#### Prep

Cut, chop, season or marinate your ingredients according to your recipe.

#### Cook

1. Place the inner cooking pot into the cooker base.
2. Add ingredients to the inner cooking pot.
3. Place the lid on top of the cooking pot and be sure it is locked.  
*See 'How to close and lock the lid' above.*
4. Press **Slow Cook** on the control panel.
5. The default temperature is highlighted. Press **Temp up/down** arrows to select **Low**, **Medium** or **High** temperature.
6. The default cooking time will flash on the display. Press **Time up/down** arrows to adjust cooking time.
7. Press **Start**. The display shows **On**.

#### Keep Warm

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**).

# YOGURT

You can use your Rio™ Wide to easily make delicious, fermented dairy and non-dairy yogurt.

| Process                     | Default Cook Time            | Default Temperature | Custom Time Range  |
|-----------------------------|------------------------------|---------------------|--|
| Pasteurise                  | 3 minutes (00:03)            | High                | N/A  |
| Ferment (dairy)             | 8 hours (08:00)              | Low                 | N/A  |
| Ferment (non-dairy, custom) | 8 hours (08:00) (adjustable) | Low (adjustable)    | Minimum 30 minutes (00:30)<br>Maximum 99 hours, 30 minutes (99:30) |

*Note: Automatic Keep Warm and Delay Start are not available.*

## How to make yogurt

### Pasteurising Milk

1. Add milk to the inner cooking pot and place the inner cooking pot into the cooker base.
2. Place the lid on top of the cooker base and lock the lid.
3. Press **Yogurt** on the control panel.
4. Press **Temp up/down** arrows to select **Low**, **Medium** or **High** temperature.
5. The default cooking time will flash on the display. Press **Time up/down** arrows to adjust cooking time.
6. The display shows **Hot** for 3 seconds and then shows **boIL**.
7. When pasteurisation finishes, display shows **End**.

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

*Note: If Temp level is set to **High**, no time display will be available. The cooking time shows **boiL**. If Temp is set to **Med or Low**, the cooking time shows the set time.*

## Adding Culture/Starter

1. Allow pasteurised milk to cool to 43°C / 110°F.
2. Add a starter culture to the milk according to package instructions.  
*If using plain yogurt as a starter, ensure that it contains an active culture.  
Mix in 2 tbsp (30 mL) of yogurt per 13.7 L of milk or follow a trusted recipe.*
3. Place and close lid.

## Ferment

1. Press **Yogurt**.
2. Press **Temp up/down** arrows to select Medium;  
display shows 8 hours (08:00).
3. Use **Time up/down** arrows to adjust the fermentation time if needed.
4. The display shows timer counting down from set time to 00:00.
5. When fermentation completes, the cooker beeps and display shows **End**.  
*A longer fermentation period will produce tangier yogurt.*
6. Allow yogurt to cool.
7. Place in fridge for 12-24 hours to develop flavours.

## How much to make?

| Instant Pot Size        | Minimum Milk Volume         | Maximum Milk Volume            |
|-------------------------|-----------------------------|--------------------------------|
| 7.5 Quarts / 7.1 Litres | 6 Cups<br>(48 oz / 1500 mL) | 5.7 Litres<br>(192 oz / 5.7 L) |



## KEEP WARM

The Keep Warm setting turns on automatically after cooking on all Smart Programs except Sauté and Yogurt. You can also use Keep Warm to reheat food.

### Keep warm after cooking

1. When automatic warming begins, the timer shows the time passed, up to 10 hours.
2. To turn automatic warming off (either during cooking or during automatic warming), press **Keep Warm** or **Cancel** and the light above the button turns off.

### Reheat and keep warm

1. When in Standby mode, press **Keep Warm**.
2. Press Temp up/down arrows to select **Low**, **Medium** or **High** temperature level.
3. Press the **Time up/down** arrows to adjust the timer.

## CLEANING

Clean your Rio™ Wide after each use. Always unplug the unit and let all parts cool to room temperature before cleaning. Before use or storing, make sure all surfaces are dry.

| Part  | Cleaning instructions  |
|---|--|
| Accessories <ul style="list-style-type: none"><li>• Steam/Egg Rack</li><li>• Condensation Collector</li></ul>   | <ul style="list-style-type: none"><li>• Wash after each use.</li><li>• Hand wash with hot water and mild dish soap or wash in dishwasher, top rack.</li><li>• Never use harsh chemical detergents, powders or scouring pads on accessories.</li><li>• Empty and rinse condensation collector after each use.</li></ul>   |
| Lid and Parts <ul style="list-style-type: none"><li>• Anti-Block Shield</li><li>• Sealing Ring</li><li>• Steam Release Valve</li><li>• Float Valve</li><li>• Silicone Cap</li></ul> | <ul style="list-style-type: none"><li>• Hand wash with hot water and mild dish soap or wash in dishwasher, top rack.</li><li>• Remove all small parts from lid before washing.</li><li>• With steam release valve and anti-block shield removed, clean interior of steam release pipe to prevent clogging.</li><li>• To drain water from the lid after dishwashing, grasp the lid handle and hold the lid vertically over a sink, then turn it all the way around.</li><li>• After cleaning, store the lid upside down on the cooker base.</li><li>• Store sealing rings in a well-ventilated area to disperse odour.</li><li>• To eliminate odours from sealing ring, add 1 cup (250 mL) water and 1 cup (250 mL) white vinegar to cooking pot, and run Pressure Cook for 5-10 minutes, then use Quick Steam Release.</li></ul> |
| Inner Cooking pot   | <ul style="list-style-type: none"><li>• Wash after each use.</li><li>• Hand wash with hot water and mild dish soap or wash in dishwasher*.</li><li>• Hard water stains may need a vinegar-dampened sponge and scrubbing to remove.</li><li>• For tough or burned food residue, soak in hot water for a few hours before cleaning.</li><li>• Dry all exterior surfaces before placing in cooker base.</li></ul>   |

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

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

# TROUBLESHOOTING

| Problem  | Cause  | Solution   |
|--|--|--|
| Difficulty closing lid   | Sealing ring not properly installed.   | Reposition sealing ring, ensure it is snug behind sealing ring rack.                             |
|  | Contents in cooker are still hot.  | Set Steam Release switch to Vent, then lower lid onto cooker base.                               |
|  | Pressure inside the cooker.  | Release pressure according to recipe; only open lid after float valve has dropped down.          |
| Inner pot is stuck to lid when cooker  | Cooling of inner pot may create suction, causing inner pot to adhere to the lid. | To release the vacuum, set Steam Release to Vent.  |
| Steam leaks from side of lid   | No sealing ring in lid.  | Install sealing ring.  |
|  | Sealing ring damaged or not properly installed.                                  | Replace sealing ring.  |
|  | Food debris attached to sealing ring.  | Remove sealing ring and clean thoroughly.  |
|  | Lid not closed properly.   | Open, then close lid.  |
|  | Sealing ring rack is warped or off-centre.                                       | Remove sealing ring from lid, check sealing ring rack for bends or warps. Contact Consumer Care. |
|  | Cooking pot rim may be misshapen.  | Check for deformation and contact Consumer Care.   |
| Minor steam leaking/hissing from steam release vent during cooking cycle           | Cooker is regulating excess pressure.  | This is normal; no action required.  |
| Steam gushes from steam release vent when Steam Release switch is in Seal position | Pressure sensor control failure.   | Contact Consumer Care.   |
|  | Internal steam release valve not seated properly.                                | Check Steam Release switch to ensure it's set to Seal.   |

| Problem   | Cause   | Solution  |
|---|---|---|
| Display remains blank after connecting the power cord             | Bad power connection or no power.   | Inspect power cord for damage. If damage is noticed, contact Consumer Care.<br>Check outlet to ensure it is powered.      |
|   | Cooker's electrical fuse has blown.   | Contact Consumer Care.  |
| Occasional clicking or light cracking sound                       | The sound of power switching and expanding pressure board when changing temperatures. | This is normal; no action needed.   |
|   | Bottom of the cooking pot is wet.   | Wipe exterior surfaces of cooking pot. Ensure heating element is dry before inserting cooking pot into multi-cooker base. |
| Error code appears on display and multi-cooker beeps continuously | There is an issue with the multi-cooker.  | Read "Error Codes" for instructions.  |

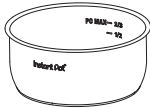
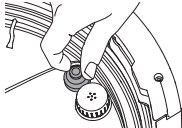

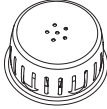
## ERROR CODES

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

| Problem    | Cause  | Solution   |
|------------|--|--|
| C1 C2 C6   | Faulty sensor.   | Contact Consumer Care.   |
| C7 or NoPr | Heat element has failed.   | Contact Consumer Care.   |
|            | Not enough liquid.   | Add thin, water-based liquid to the cooking pot:<br>1 1/2 cups (375 mL)  |
| Lid        | Lid is not in the correct position for the selected program.   | Open and close the lid.<br>Do not use a lid when using Sauté.  |
| Food burn  | High temperature detected at bottom of cooking pot; multi-cooker automatically reduces temperature to avoid overheating. | Starch deposits at the bottom of the cooking pot may have blocked heat dissipation.<br>Turn the multi-cooker off, release pressure according to the recipe, and inspect the bottom of the cooking pot. |
| PrSE       | Pressure has accumulated during a non-pressure cooking program.  | Set Steam Release to Quick release.  |

## REPLACEMENT PARTS

We offer genuine replacement parts for your Instant Pot® Rio™ Wide Multi-cooker, if you need them. Visit [www.instantbrands.com.au](http://www.instantbrands.com.au) to order.

|   | Part                | Part number |
|---|---------------------|-------------|
|    | Sealing Ring        | 211-1004-01 |
|    | SS Inner Pot        | 212-2016-01 |
|    | Float Valve         | 310-1094-01 |
|    | Steam Release Valve | 310-0022-01 |
|   | Anti Block Shield   | 310-0006-01 |
|  | Steam Rack          | 210-0018-01 |

## LEARN MORE

There's a whole world of Instant Pot® information and help just waiting for you. Here are some of the most helpful resources.

### Register your product

[instantbrands.com.au/pages/product-registration](https://instantbrands.com.au/pages/product-registration)

### Contact Consumer Care

[instantpot.com.au](https://instantpot.com.au)

[sales@cdbgoldair.com](mailto:sales@cdbgoldair.com)



0393 655 100



### Download the Instant Brands Connect App

- Recipes
- New User Tips
- Getting Started Videos



### Join the community

  @Instant.anz

  @Instantanz

### Product specifications

| Model     | Volume     | Wattage     | Power                   | Weight | Dimensions                      |
|-----------|------------|-------------|-------------------------|--------|---------------------------------|
| DUPC801BK | 7.1 Litres | 1000-1200 W | 220-240 V~,<br>50/60 Hz | 8.1 kg | cm: 39.0 L x 41.5 W<br>x 29.2 H |



## WARRANTY



### *one (1) year limited replacement warranty statement.*

**If your product becomes defective due to faulty material or workmanship within a period of 1 year from the date of purchase, we warrant to do the following:**

**For New Zealand Consumers:** We will replace the product with a new product, free of charge, or repair the product at our cost, at our discretion.

**For Australian Consumers:** Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

#### **YOUR WARRANTY IS SUBJECT TO THE FOLLOWING CONDITIONS:**

- **DO NOT** operate the appliance with a damaged plug or cord, or if the unit has been dropped, damaged or dropped in water. To avoid the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard. Incorrect reassembly or repair can cause a risk of electric shock or injury to persons when the appliance is used.
- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear.
- The item has not been used for trade, professional or hire purposes.
- The item has not sustained damage through foreign objects, substances or accident.

# WARRANTY

## *YOUR WARRANTY DOES NOT COVER:*

- Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.
- Unauthorised/improper maintenance/handling or overload is excluded from this warranty.
- For guarantee claims, you will need to submit a proof of purchase in the form of a valid receipt that displays date and place of purchase.

**This warranty does not replace but is in addition to your statutory rights.**

**This warranty does not apply to accessories supplied with the item.**

**This warranty applies only to the original purchaser and may not be transferred.**

**Replacement items will be covered by the limited warranty for the balance of the warranty period from the date of the original purchase.**

**PLEASE NOTE:** Only the defective product or parts returned to place of purchase will be replaced under this warranty.

## This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

