

*get started*

**INSTANT™ PRECISION DUTCH OVEN**

DOMC6000

**Instant™**

# Welcome

Welcome to your new Instant Precision Dutch Oven!

This Instant Precision Dutch Oven can help you cook delicious meals easily and with more precise control. We hope you fall in love with Dutch Oven cooking, and enjoy it in your kitchen for years to come!

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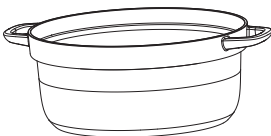
**⚠ WARNING** Before using your new Dutch Oven, read all instructions, including the Safety and Warranty document. Failure to follow the safeguards and instructions may result in injury and/or property damage.

## WHAT'S IN THE BOX

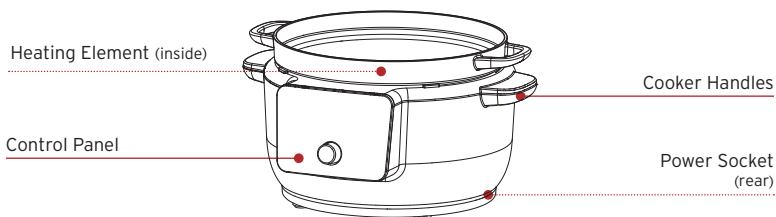
### Cooking Pot Lid



### Enameled Cast Iron Cooking Pot



### Cooker Base



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

### Parts + accessories

Silicone Protective Pad  
Silicone Handle Covers

### Using the silicone accessories

- Use the Protective Pad under the hot Cooking Pot instead of placing the pot directly on the on counter surface.
- Use the Silicone Handle Covers when transferring the hot Cooking Pot. Do not leave them on the Cooking Pot during cooking, whether cooking on the Cooker Base or in the oven or on the stovetop. Do not use them in place of oven mitts.

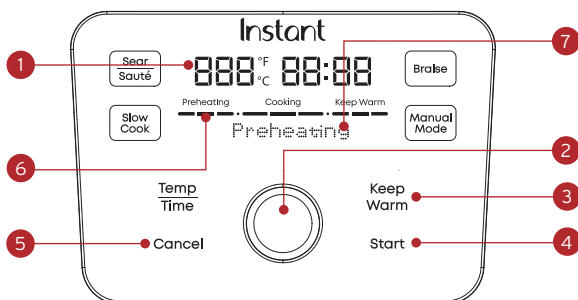
## Remember to recycle!

We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live. Be sure to keep this Guide, along with the Safety and Warranty insert for reference

## USING YOUR DUTCH OVEN

### Control panel

We've designed the control panel to be simple to use and easy to read.



1. Temperature/Time
  - Cooking time in either Celsius or Fahrenheit
2. Control Dial
  - Cooking progress: Preheat, Cooking, Keep Warm
3. Keep Warm
  - On: light is orange
  - Off: light is white
4. Start
  - Begin a Cooking Program
5. Cancel
  - End a Cooking Program
6. Status Bar
  - Cooking status: Ready, Preheating, Add Food, End
7. Message Bar
  - Shows the Smart Program in use

## Initial set up

### Clean before use

1. Wash the cooking pot with hot water and soap. Rinse and use a soft cloth to dry the outside. Or you can wash the 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.
3. Wash the accessories with hot water and dish soap. Rinse with warm, clear water and use a soft cloth to dry.

## Changing settings

### Adjust cooking time during cooking

You can adjust cooking time while a Smart Program is in use.

1. During cooking, press **Time/Temp**. The cooking time on the control panel blinks.
2. Use the Control Dial to increase or decrease the cooking time. The cooking time on the control panel displays the new time and the set Smart Programs to original settings. To confirm new cooking time to press **Start**.

### Change the cooking time of a Smart Program

You can change the default cooking time for Smart Program.

1. Before cooking, press **Time/Temp**. The cooking time on the control panel blinks.
2. Use the Control Dial to increase or decrease the cooking time. The cooking time on the control panel displays the new time and the Smart Program continues cooking for the new time limit.
3. Within 10 seconds, press **Start**. The cooking time on the control panel displays the new time and the Smart Program continues cooking for the new time limit. The time set becomes the new default cooking time for this Smart Program.

## Turning the sound On/Off

Turn sound on

When in Standby mode, press and hold **Time/Temp + Keep Warm** buttons until display shows **Sound On**.

## Turn sound off

When in Standby mode, press and hold **Time/Temp + Keep Warm** buttons until display shows **Sound Off**.

## Choosing the temperature scale

- You can choose to show cooking temperature in either Fahrenheit or Celsius.
- When in Standby mode, press and hold **Time/Temp** until the display shows °C or °F.
- Cooking temperature will now show in the scale you chose.

## 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 beeps twice and shows **Ready**.
- While in cooking mode, press and hold the Smart Program button until the unit beeps twice and the cooker displays the default time and temperature.
- The Smart Program's cooking time and temperature are restored to the factory default setting.

Reset All Smart Programs

- With the cooker in Ready mode, press and hold Control Dial until the cooker beeps 3 times and re-displays **Ready**.
- All Smart Program cooking times and temperatures are restored to the factory default setting.

## SEAR / SAUTÉ

Use Sear/Sauté in place of a frying or saucepan. Searing browns the surface for a beautiful finish, and sautéing can deepen the flavors of your food.

Setting	Default	Minimum	Maximum
Cooking time	20 minutes (00: 20)	10 minutes (00:10)	1 hour (01:00)
Cooking temperature	204° C / 400° F	NA	NA

### How to sear/sauté

#### Prep

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

#### Preheat

1. Place the cooking pot onto the cooker base. The display shows **Ready**.
2. Press **Sear/Sauté**. The cooking time blinks.

*To use the default cooking time, skip to step 3.*

3. Use the **Control Dial** to increase or decrease cooking time.
4. Press **Start** to start preheating. The display shows **Preheating**.



## Cook

1. When display shows **Add Food** add ingredients. The display shows Sear-Sautéing and counts down the time.
2. When timer ends, display shows **End**.
3. Press **Cancel** if you want to finish cooking before timer runs out.
- 4, Press the **Control Dial** to return to Ready mode.

*See 'Keep Warm' to learn how to add that function when the Sear-Sauté program ends.*

**⚠ WARNING** Be careful: Sear/Sauté reaches high temperatures. If unmonitored, food may burn on this setting. Use care when touching hot surfaces and when removing food to avoid burns. Do not use the lid and do not leave your cooker unattended while using Sear/Sauté.

## BRAISE

Use Braise to brown foods at medium-high heat, then simmer to cook through at lower heat.

Choose from these settings in the Braise Smart Program:

Setting	Default	Minimum	Maximum
Cooking time	2 hours ( 02:00)	1 hour (01:00)	4 hours (0 4:00)
Cooking temperature	Browning: 110° C / 230° F Simmering: 85° C to 96° C / 185° F to 205° F	NA	NA

### How to braise

#### Prep

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

#### Preheat

1. Place the cooking pot onto the cooker base. The display shows **Ready**.
2. Press **Braise**. The cooking time blinks.

*To use the default cooking time, skip to step 3.*

3. Use the **Control Dial** to increase or decrease cooking time.
4. Press Start to start preheating. The display shows **Preheating**.

## Cook

1. When display shows **Add Food**, add ingredients and place the lid on the cooking pot. The display shows **Braise** and counts down the time.
2. When timer ends, display shows **End**.
3. Press **Cancel** if you want to finish cooking before timer runs out. The display shows **Ready**.

*If you stop cooking at this point, the system will not enter Keep Warm mode*

## Keep Warm

1. When cooking ends, the cooker automatically enters Keep Warm mode for up to 3 hours. The display shows **Keep Warm**.

*Press **Keep Warm** anytime before or during cooking to cancel automatic Keep Warm.*

2. When you're ready to serve, press **Cancel**. The display shows **Ready**.

**⚠ WARNING** Be careful: The Cooking Pot and Lid get very hot while using Braise. Use care when touching hot surfaces and when removing food to avoid burns

## SLOW COOK

Use Slow Cook to simmer foods at lower heat for longer periods of time.

Choose from these settings in the Slow Cook Smart Program:

Setting	Default	Minimum	Maximum
Cooking time	4 hours (04:00)	3 hours (03:00)	12 hours (12:00)
Cooking temperature	95° C / 203° F	NA	NA

## How to slow cook

### Prep

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

### Cook

1. Place the cooking pot onto the cooker base. The display shows **Ready**
2. Add the recipe ingredients and place the lid on the cooking pot.
3. Press **Slow cook**. The cooking time blinks.

*To use the default cooking time, skip to step 3.*

4. Use the **Control Dial** to increase or decrease cooking time.
5. Press **Start** to start preheating. The display shows **Slow cook**.
6. When timer ends, display shows **End**.
7. Press **Cancel** if you want to finish cooking before timer runs out. The display shows **Ready**

*If you stop cooking at this point, the system will not enter Keep Warm mode*

### Keep Warm

1. When cooking ends, the cooker automatically enters Keep Warm mode for up to 3 hours. The display shows **Keep warm**.

*Press **Keep Warm** anytime before or during cooking to cancel automatic Keep Warm.*

2. When you're ready to serve, press **Cancel**. The display shows **Ready**.

**⚠ WARNING** Be careful: The Cooking Pot and Lid get very hot while using Slow Cook. Use care when touching hot surfaces and when removing food to avoid burns.

## MANUAL MODE

Use Manual Mode to cook your own recipes, with the precision and even cooking temperatures your Instant Precision Dutch Oven provides. Manual Mode has two options , so you can use the one that works best for your recipe.

**Manual Mode 1:** for slow cooking, sous vide or dough proofing, at lower temperatures with longer cooking times.

Manual Mode # 1	Default	Minimum	Maximum
Cooking time	90 minutes (01:30)	10 minutes (00:10)	12 hours (12:00)
Cooking temperature	60° C / 140° F	25° C / 77° F	95° C / 203° F

**Manual Mode 2:** for faster cooking, at higher temperatures with shorter cooking times.

Manual Mode # 2	Default	Minimum	Maximum
Cooking time	30 minutes (00:30)	10 minutes (00:10)	3 hours ( 03:00)
Cooking temperature	149° C / 300° F	100° C / 212° F	204° C / 400° F

### How to cook in Manual Mode

#### Prep

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

## Preheat

1. Place the cooking pot onto the cooker base. The display shows **Ready**
2. Press **Manual**. The cooking temperature blinks.
3. Press **Manual** to toggle between Manual Mode 1 and Manual Mode 2. The message bar will display your choice.
4. To change the cooking temperature, press **Time/Temp**. When the cooking temperature blinks, use the **Control Dial** to increase or decrease the temperature.
5. To change the cooking time, press **Time/Temp**. When the cooking time blinks, use the **Control Dial** to increase or decrease the time.
6. Once you've selected the settings, press **Start** to start preheating. The display shows **Preheating**.

*To change the cooking temperature, use the Control Dial to increase or decrease the time.*

- To set cooking temperature and also change cooking time, press the **Control Dial**. Cooking time blinks.

## Cook

1. When display shows **Add Food**, add ingredients and place the lid on the cooking pot ( optional, depending on the recipe). The display shows **Mode 1 Cooking** or **Mode 2 Cooking** and counts down the time.
2. When timer ends, display shows **End**.
3. Press **Cancel** if you want to finish cooking before timer runs out. The display shows **Ready**.

*If you stop cooking at this point, the system will not enter Keep Warm mode*

*See 'Keep Warm' to learn how to add that function when the Sear-Sauté program ends.*

**⚠ WARNING** Be careful: Manual Mode 2 reaches high temperatures. If unmonitored, food may burn on this setting. Do not use the lid and do not leave your cooker unattended while using Manual Mode 2.

## KEEP WARM

Use Keep Warm to hold cooked foods at very low heat until you're ready to serve.

### Prep

Before starting, have the cooked food in the cooking pot, with the lid on.

### Warm

1. Place the cooking pot onto the cooker base. The display shows **Ready**.
2. Press **Keep Warm**. The cooking time on the control panel blinks.
  - To use the default cooking time, proceed to step 3.
  - To change the cooking time, use the Control Dial to increase or decrease the cooking time.
3. Press **Start** to start warming. The display shows **Keep Warm** and counts down the time.
4. When you are ready to serve, press **Cancel**. The display shows **Ready**.

**⚠ WARNING** Be careful: The Cooking Pot and Lid get very hot while using Keep Warm. Use care when touching hot surfaces and when removing food to avoid burns.

## CLEANING

Clean your Instant Precision Dutch Oven 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.

While the inner pot is dishwasher safe, we recommend hand washing with mild soap to maximize the lifespan and great looks of the enamel coating.

Over time, constant dishwasher use can lead to dulling of the finish.

Always dry with a cloth or paper towel before storage.

Part	Cleaning instructions
Cooking pot	<ul style="list-style-type: none"><li>• To preserve the enamel coating, we recommend hand washing if possible with mild soap.</li><li>• Dishwasher safe.</li><li>• Wash after each use.</li><li>• If there is tough or burned food residue at the bottom, soak in hot water for a few hours for easy cleaning.</li><li>• Hard water staining may require a vinegar-dampened sponge and some scrubbing to remove.</li><li>• Make sure all exterior surfaces are dry before placing in cooker base.</li></ul>
Lid	<ul style="list-style-type: none"><li>• To preserve the enamel coating, we recommend hand washing with mild soap</li></ul>
Cooker base	<ul style="list-style-type: none"><li>• Hand wash only. Do not dishwash.</li><li>• Wipe the inside of the outer pot with a barely damp cloth. Allow them to dry completely before inserting inner pot.</li><li>• Clean cooker base and control panel with a soft, barely damp cloth or sponge.</li></ul>
Power cord	<ul style="list-style-type: none"><li>• Hand wash only. Do not dishwash.</li><li>• Use a barely damp cloth to wipe any particles off the cord.</li></ul>

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



# WARRANTY

## One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Instant Brands LLC ( "Instant Brands") by the original appliance owner and is not transferable. Proof of original purchase date and, if requested by Instant Brands, return of your appliance, is required to obtain service under this Limited Warranty. Provided the appliance was used in accordance with the use & care instructions, 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 twelve ( 12 ) months from the date of receipt. Failure to register your product will not reduce your warranty rights. The liability of Instant Brands, if any, for any allegedly defective appliance or part will not exceed the purchase price of a comparable replacement appliance.

## What is not covered by this warranty?

1. Products purchased, used, or operated outside of Singapore, Malaysia, Philippines and Vietnam.
2. Products that have been modified or attempted to be modified.
3. 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.
4. Use of unauthorized parts and accessories.
5. Incidental and consequential damages.
6. The cost of repair or replacement under these excluded circumstances.

# WARRANTY

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY APPLICABLE 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, MERCHANTABLE QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for: ( 1 ) the exclusion of implied warranties of merchantability or fitness; ( 2 ) limitations on how long an implied warranty lasts; and/or ( 3 ) the exclusion or limitation of incidental or consequential damages; so these limitations 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. The limitations of warranties, liability, and remedies apply to the maximum extent permitted by law. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

## Product Registration

Please visit your respective countries' website (See next page) to register your new Instant Brands™ appliance.

Failure to register your product will not diminish your warranty rights. 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 warranty service, please contact our Customer Care Department via email. You can also create a support ticket online at your respective countries' website. 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. 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.

# Scan For

## More Information!



**Instant Recipe App with 1000+ recipes**

iOS and Android app stores

## Product Specifications

Model	Volume	Wattage	Power	Weight	Dimensions
DOMC6000	6 Quart/ 5.7 Litres	1500W	220-240 V ~50-60Hz	9.4 kg/ 20.68 lbs	in: 14.37L x 13.32W x 10.37H cm: 36.50L x 33.83W x 26.33H

## 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.

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