

get started

INSTANT® **PRECISION DUTCH OVEN**

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!

Get started with your new Precision Dutch Oven!



⚠ 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 personal injury and/or property damage.

CONTENTS

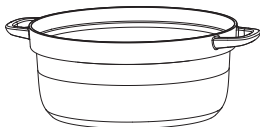
What's in the box	2
Using your Dutch Oven	3
Sear / Sauté	6
Braise	7
Slow Cook	9
Manual Mode	11
Keep Warm	13
Cleaning	14
Learn more	15

WHAT'S IN THE BOX

Enameled Cast Iron Lid



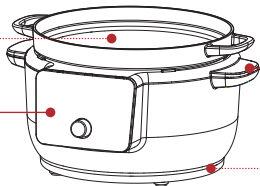
Enameled Cast Iron Cooking Pot



Cooker Base

Heating Element (inside)

Control Panel



Cooker Handles

Power Socket (rear)

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 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.

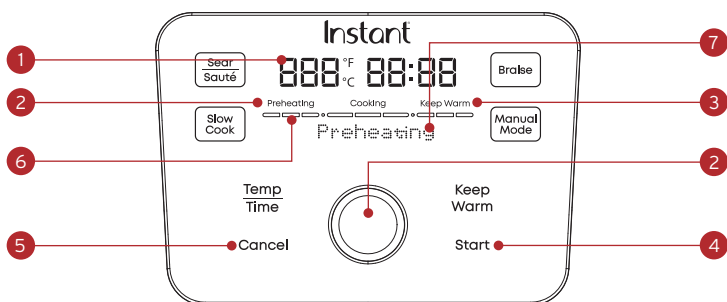
Remember to recycle!

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 Fahrenheit or Celsius
2. Control Dial
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 progress: Preheating, Cooking, Keep Warm
7. Message Bar
 - Cooking status: Ready, Preheating, Add Food, End
 - Shows the Smart Program in use

Initial setup

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 resets Smart Programs to original settings.

Change the cooking time of a Smart Program

You can change the default cooking time for a Smart Program.

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 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 °F or °C.
- 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.

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	4 hours (04:00)	30 minutes (00:30)	12 hours (12:00)
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. **Do** use care when touching hot surfaces and when removing food to avoid burns. Failure to follow the safety instructions may result in personal injury and/or property damage.

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)	30 minutes (00:30)	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 4.
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. Failure to follow the safety instructions may result in personal injury and/or property damage.

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 cool 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**.

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. Failure to follow the safety instructions may result in personal injury and/or property damage.

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. Failure to follow the safety instructions may result in personal injury and/or property damage.

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.

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

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

In the manual

For full details, read the User Manual, available at [instanthome.com](https://www.instanthome.com)

LEARN MORE

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

Get the User Manual

(includes Troubleshooting and more)

[Instanthome.com](https://instanthome.com)

Register your product

[Instanthome.com/register](https://instanthome.com/register)

Contact Consumer Care

In the Instant Brand Connect app

[Instanthome.com/customer-care-center](https://instanthome.com/customer-care-center)

support@instanthome.com

Instant Brands Connect App with 1000+ recipes

[Instanthome.com](https://instanthome.com)

iOS and Android app stores

Cooking charts and more recipes

[Instanthome.com](https://instanthome.com)

How-to videos, tips and more

[Instanthome.com](https://instanthome.com)

Replacement parts and accessories

[Instanthome.com](https://instanthome.com)

Join the community



Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
DOMC6000RD	6 Qt 5.67 L	1500 W	120 V/ 60 Hz	9.3 kg 20.5 lb	in: 11.4 L x 10 W x 11.2 H cm: 29 L x 25.5 W x 28.5 H

NOTES

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.

This image shows a blank 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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110-0043-01-0303

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