

Instant Pot Pressurization Quick Troubleshooting Guide

Is there enough liquid in the pot?

Add a little liquid and try again.

Is there food stuck to the bottom of the pot?

Give the bottom a gentle scrape with a spatula.

Is your sauce too thick?

Add a little liquid and try again. Thicken later using a cornstarch slurry and a quick simmer.

Is the gasket adjusted to fit properly?

Remove lid and check that gasket is snug. These do wear out, so you may consider buying some extras.

Is the valve closed properly?

Use a long-handled spoon to adjust valve until it stops steaming.

Is the pot over-filled?

Remove some of the food so that it is only filled to the manufacturer's recommended line - about 3/4 full.

