

Bonus Accessory Set



**Non-stick coating makes
clean-up fast and easy.
Dishwasher safe.**

Cake Pan

Instruction for Use when Pressure Cooking:

Note: Should be used in combination with the Wire Rack.

1. Place the Wire Rack in the Inner Pot.
2. Add 1–2 cups of water to the Inner Pot. Do not fill the water higher than the height of the Wire Rack.
3. Add your ingredients to the Casserole Pan.
4. Place the Casserole Pan (covered or uncovered) on the Wire Rack.
5. Follow the recipe's instructions.



**Removable siding
keeps foods with delicate
crusts intact when removing
them from the pan.**

Springform Pan

Instruction for Use when Pressure Cooking:

Note: Should be used in combination with the Steam Rack.

1. Place the Wire Rack in the Inner Pot.
2. Add 1–2 cups of water to the Inner Pot. Do not fill the water higher than the height of the Wire Rack.
3. Add your ingredients to the Springform Pan.
4. Place the Springform Pan (covered or uncovered) on the Wire Rack.
5. Follow the recipe's instructions.
6. To remove food from the pan, first remove the Springform Pan from the Inner Pot. Then, unlatch and carefully remove the siding.



**Easy-Lift Handles
make transferring hot
foods simple.**

Steamer Basket

Instruction for Use when Pressure Cooking:

1. Steam, boil, or blanch in the Steamer Basket.
2. When the food is done cooking, lift the Basket, allow the water to flow through the holes, and reuse the water if desired.

CAUTION: The Steamer Basket will be hot after cooking. Use oven mitts to remove the Steamer Basket from the Inner Pot.

NOTE: No special instructions are needed for using the Bake function under Air Frying. Simply place the accessory on the Wire Rack and follow your recipe's instructions.