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## Instant pot says burn reddit

I followed this recipe pretty much in T, but once the InstantPot comes up to the pressure, it says burn all over its front side (see picture above). I scanned the manual and troubleshooting section to find anything in it (just looked for burn). Some Google searches find that older models can say OvHt about Overheating, but I'm not sure what that means or does. This is only the second time I've used it. Leave it in this setting and let it cool down, do my whole meal, what? Please help me. Page 2 20 reviews sauté my ingredients, added liquid, and said to press cook. IP created pressure and the flotation valve even popped up. A few seconds later, I got the burn message. I'm confused because the other resources I've seen all say that this only happens before the pressure is reached. Does anyone else have this experience? Page 2 12 comments So I've tried to cook chili twice in the last couple of months in my new instant pot during the 5 minute pressure cook step. I make a triple recipe and cook 3 kilos of my beef in the pot using the sauté function first. The second time I tried, last night, I removed the meat and cleaned the container before making the pressure cook step and still got the BURN message. I did add 2 cans of water I ended up just finishing the chilli for the sauté function - and it was delish both times. Any suggestions or ideas what am I doing wrong? Thanks I try to do these and keep getting burned message. I made sure to use the water and ketchup to break the bottom. I've read that maybe because I didn't let it cool down before going from sautee to pressure cook? Is that supposed to happen? Page 2 17 reviews recently got an instant pot for Christmas, and have been using it for chicken, rice, and potatoes regularly in recent couple weeks. Now every time I try to cook in any way related to stress, I get this burn message that doesn't allow me to cook. I deglazed my pot many times after cooking and clean it regularly. Does anyone have a solution to fix this? Page 2 11 comments New user from around Christmas. Literally everything I've tried to cook has given me the message of burn. I don't think I've ever gotten through a recipe without it. I have read everything I can find, did all the tests, tried multiple recipes, tried less liquid, tried more liquid, deglazed, etc ad nauseum. I want to like this thing so much, but it ends up doing the my hardest and not easiest. Somebody help me before I sell or return this thing. Now that his spring has been about a month since I used my Instant Pot. I've been making exactly the same recipe in exactly the same way for the last 9 months. Suddenly today, when I made the recipe, I got the Burnt Message. I shaved the bottom of the pot and shuffled it. Shuffling. back up. I got the burnt message again. Pour the ingredients into another stainless steel container and stir it all again and got the burnt message again. I was trying to make spaghetti with meat sauce. There was no variation in the way I've done it in the past. Does anyone know why I keep getting Kammenos' message? I had to take a sip by tossing all the food for tonight's dinner. I'm not sure I should trust it again. Page 2 18 comments Every time I try to use it no matter what it is it will start going off with the burn notice.im making fucking m soup and its still doing thisPage 2Posted byu / [deleted]1 year ago 6 comments Prefacing saying that I'm really annoyed. The third time I emptied my chili into a separate container to remove the inside instant container of the burnt pieces. I bought my 6qt a month ago and honestly I'm 50/50 to like. I have successfully made 1 meal without getting a burn notification. I understand I need a thinner sauce to cook things. But the man burns this chili so fast. Every time I add a cup of water and stir it to dilute it hopefully out and right now it's so close to being just a soup. When I sauté the meat I made sure to remove it from the inside pot, scrape and clean the bottom and let it cool for 5-10 minutes. The only thing I did successfully was ironically an Alfredo chicken. What could I do wrong? Page 2 20 comments I just started using my instant pot a few days ago and have tried three meals in. Every time I have a food burn. First night was pork fillet roast will brown in the pot for saute and added root vegetables. Food burn. The second night was potato soup and cauliflower. Food burn. The third night was chicken and rice. Food burn. I was so excited about this thing, but I'm ready to throw it away now. What the hell can I really cook on it without messing up on me? Page 2 15 comments comments