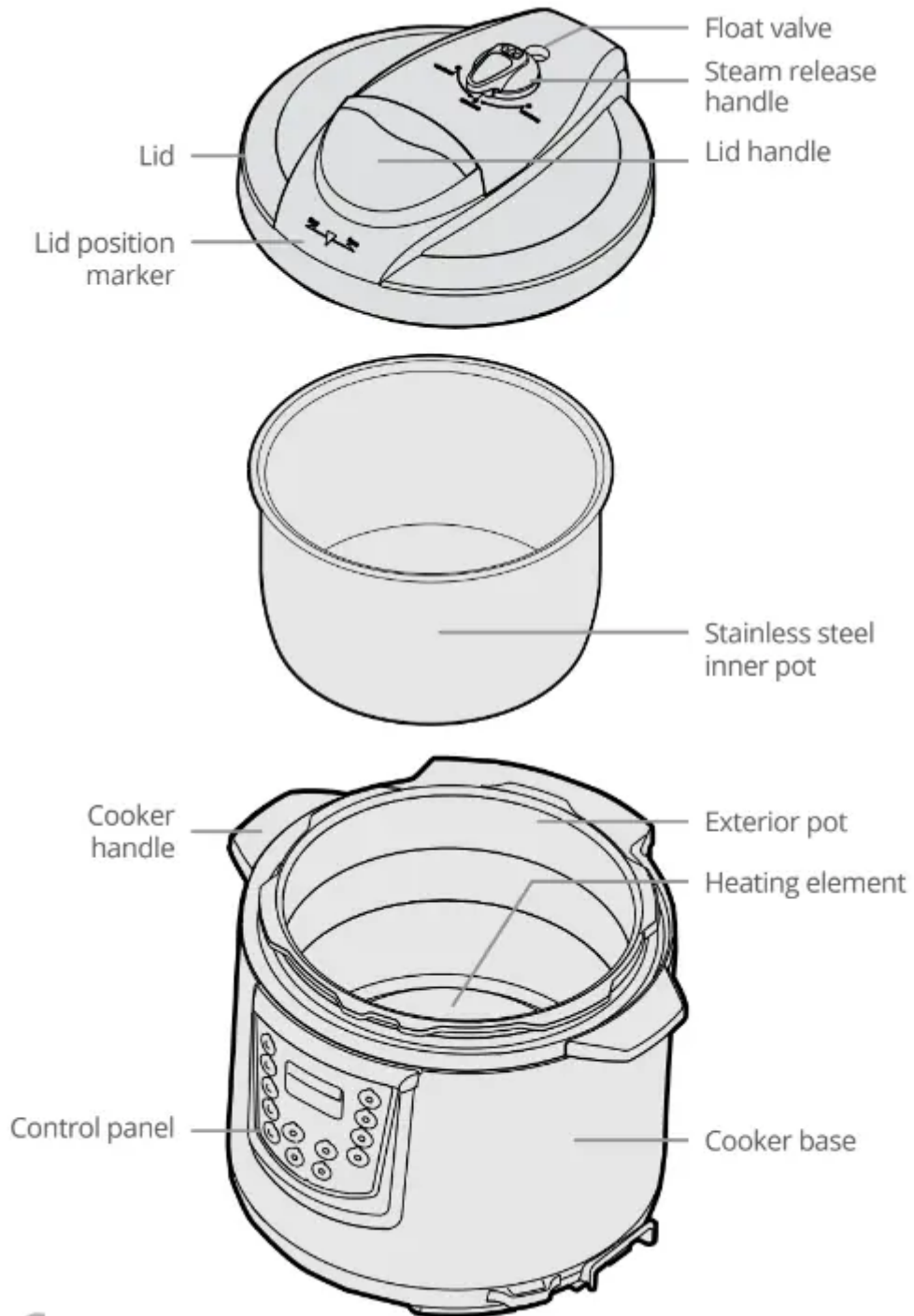


## Overview

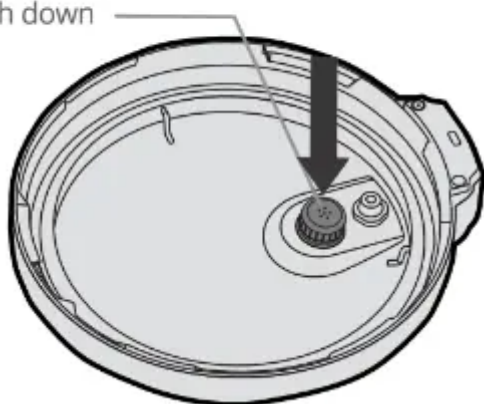


6

## Anti-block shield

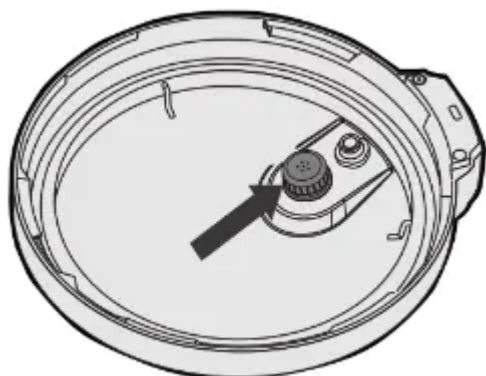
### To install:

Position the anti-block shield in place and push down



### To remove:

Using your thumb, push the side of the anti-block shield towards the lid rim and lift up with some effort. The anti-block shield should pop out



## Control and Features

### Control Panel for the Lux Series

The control panel of your Instant Pot® Lux Mini/50/60/80 consists of a large LED display, cooking program keys, operations keys, + / - keys to adjust time and a Keep Warm/Cancel key.



Note that the Lux Mini does not have Cake and Multigrain programs. The Pressure Cook program on Lux Mini is the same as the Manual program on other Lux models.



## Control Panel for the Lux Series

Instant Pot® is a programmed smart cooker that has preset cooking times for different food ingredients and cooking methods. It also remembers your most recent setting per cooking program for a more personalized cooking experience. To return to factory default settings, press Keep Warm/Cancel to return cooker to standby mode displaying OFF, then press and hold the Adjust key for 3 seconds.



## Getting Started

1. Read warning cards and warning labels. Remove all packaging materials and removable warning cards from the cooker and accessories.
2. Clean the inner pot, lid and accessories with water and detergent before the first use.

3. Install the condensation collector (where applicable: only on Lux Mini and Lux80) at the rear of the cooker by aligning the top of the collector with the guides on the cooker and press in.



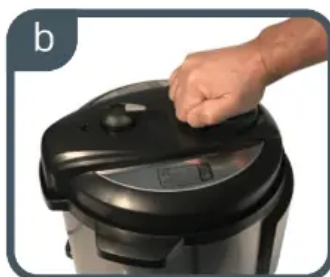
4. Place the steam release handle on the lid.



The steam release handle does not lock tight into the lid but will fit loosely.

### Before using your Instant Pot®:

1. To remove the lid, hold the handle, turn the lid counterclockwise and lift.



2. Remove the inner pot from the cooker.

3. Add food and liquids to the inner pot as the recipe directs. If steaming, place the steam rack on the bottom of the inner pot first. Always add at least 18 fl oz / 500 mL of liquid for minimum liquid requirement. See “Cooking and Safety Tips” on page 21.
4. Wipe the outside of the inner pot dry. Make sure there is no food debris on the heating element.
5. Put the inner pot back into the cooker. Rotate slightly to ensure that it is seated correctly.
6. Make sure the sealing ring rack is completely set in the groove on the inside of the sealing ring. Ensure there is no deformation on the sealing ring rack. Do not attempt to repair a deformed ring rack.
7. To place lid, reverse Step 1. Place the lid on the cooker, align the ▼ mark on the lid with the OPEN ▲ mark and turn clockwise to the ▲ CLOSE mark.



- Make sure the steam release valve, float valve and anti-block shield are clean and free of debris.
- After putting the lid on, make sure the float valve on top of the lid drops down.
- Do not put the lid on for the Sauté program.



### Initial Test Run

To familiarize yourself with the Instant Pot® and check if the cooker is working properly:

1. Add 3 measuring cups of water into the inner pot (about 25 fl oz / 750 mL).
2. Close the lid. Turn the steam release handle to Sealing position.



3. Press the Steam button and press the + / - keys to adjust time to 2 minutes.

The preheating cycle will start after 10 seconds and the cooker will display On. Traces of steam may release until the float valve pops up. The Steam program will begin after a few minutes when working pressure is reached. The cooker will beep and automatically switch to Keep Warm mode if the Auto Keep Warm function is ON.

\*If anything seems to go wrong or if in doubt, refer to the troubleshooting guide on pages or call the customer care team. Contact information on page 23.\*

The following are pressure cooking programs: Soup/Broth, Meat/Stew, Cake1 Egg, Rice, Multigrain1 Porridge, Steam or Manual2



- Do not fill the inner pot more than 2/3 full when pressure cooking. For food that expands during cooking such as rice or dried vegetables, do not fill the inner pot more than 1/2 full.
- After the cooking process has started, you can press Keep Warm/Cancel at any time to end the program. The cooker then goes to standby mode.

1. Follow the steps in “Getting Started” pages 12 - 14.

2. Position the steam release handle to Sealing.



3. Connect the power cord. The LED displays OFF, indicating that the cooker is in standby mode.

4. Select a pressure cooking program: Soup/Broth, Meat/Stew, Cake1 Egg, Rice, Multigrain1 Porridge, Steam or Manual2

1 Cake and Multigrain cooking programs are not available on LUX Mini.

2 The Manual program is the same as the Pressure Cook program on LUX Mini.

5. Optionally, personalize pressure cooking programs as follows:

To do this ...	Press this button	Followed by these steps...
Change the cooking time	<b>Adjust</b>	Select between three preset cooking times, <b>Normal, Less</b> and <b>More</b> by pressing the <b>Adjust</b> button repeatedly.
	<b>+ / -</b>	Add/subtract time; press and hold for faster changes
Set the delayed cooking time	<b>Delay Start</b>	<ol style="list-style-type: none"> <li>1. Use the <b>+ / -</b> buttons to set the hours</li> <li>2. Press <b>Delay Start</b> again</li> <li>3. Use the <b>+ / -</b> buttons to set the minutes</li> </ol>

6. 10 seconds after choosing the settings, the cooker beeps 3 times and displays On to indicate that the cooker has entered preheating cycle. If using Delay Start, the Delay Start light indicator will light up and 10 seconds after selecting this program, the delayed cooking time count down will begin. When count down is finished, the cooker will display On for the preheating cycle. Depending on the amount of food and its temperature, the preheating cycle can last from a few minutes to 40 minutes or more . As the cooker heats up and pressure builds, the float valve rises. When working pressure is reached, the cooker enters the pressure cooking cycle and displays the remaining cooking time.



When the cooking cycle has finished, the cooker beeps and enters the Keep Warm mode if the Auto Keep Warm function is turned ON. The LED displays the elapsed time (such as L0:02). If Keep Warm/Cancel is not pressed, the cooker will turn OFF after 10 hours.

7. Release the pressure using one of the following methods (refer to recipe):

**Natural Release:** Allow the cooker to cool down by itself until the float valve drops down. This may take 10 to 40 minutes, or even more, depending on the amount of food in the cooker. Place a wet towel on the metal part of the lid to speed up cooling (do not cover the steam release valve).

**Quick Release:** Turn the steam release handle to the Venting position to let steam out until the float valve drops down. Never pull out the steam release handle while releasing steam as escaping steam is extremely hot and can cause scalding. For food with large liquid volume or starch content, use the Natural Release method as thick liquid may splatter.



Do not place hand over steam release valve



Do not lean face over cooker when it is in operation or releasing steam/pressure

8. Press Keep Warm/Cancel. The LED displays OFF, indicating that the cooker is in standby mode. Open the lid. Make sure the float valve is down before opening the lid.

## Non-Pressure Cooking

The following are non-pressure cooking programs: Sauté, Slow Cook, and Keep Warm.

### Sauté

1. Connect the power cord. The LED displays OFF, indicating that the cooker is on standby.
2. Select the Sauté program.
3. To change the cooking temperature, press Adjust repeatedly to select between Less (for simmering or thickening sauce), Normal (for stir-frying), and More (for pan searing or browning meat). seconds after choosing the settings, the cooking process will start.



The cooker beeps 3 times and the LED displays On to indicate that the cooker has entered the preheating cycle. When the working temperature is reached, the LED displays Hot.

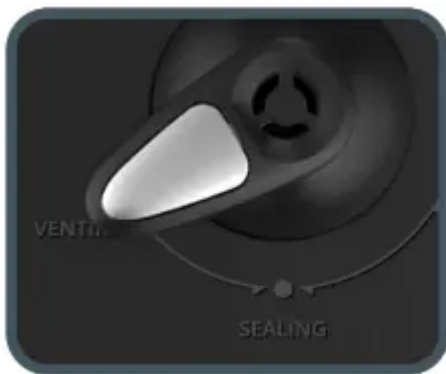
4. Add food to the inner pot and sauté.
5. When you have finished sautéing the food, press Keep Warm/Cancel. The LED displays OFF, indicating that the cooker is in standby mode.



- Do not put the pressure cooker lid on when using the Sauté program. There will be warning alerts and the display will flash. A glass lid with a venting hole may be used.
- As a safety precaution, the cooker automatically enters standby mode after 30 minutes if you have not pressed Keep Warm/Cancel.

## Slow Cook

1. You may use the Instant Pot® glass lid as an option. If using the pressure cooking lid, make sure the steam release handle is turned to Venting.



2. Connect the power cord. The LED displays OFF, indicating that the cooker is on standby.
3. Select the Slow Cook program.
4. Optionally, modify the slow cooking program as follows:

To do this ....	Press this button	Followed by these steps...
Change the cooking time	+ / -	Add / subtract time
Change the cooking temperature	<b>Adjust</b>	Select between three preset cooking temperatures, <b>Less, Normal</b> and <b>More</b> by repeatedly pressing <b>Adjust</b> .
Set the delayed cooking time	<b>Delay Start</b>	1. Use the + / - buttons to set the hours 2. Press <b>Delay Start</b> again 3. Use the + / - buttons to set the minutes

10 seconds after choosing the settings, the cooking program will start. The cooker beeps 3 times and the cooker enters the cooking cycle. The LED displays the remaining cooking time. If using Delay Start, the Delay Start light indicator will light up and 10 seconds after selecting this program, the delayed cooking time count down will begin. When count down is finished, the cooking time begins.

5. When the cooking cycle has finished, the cooker beeps and enters the Keep Warm mode if the Auto Keep Warm program is turned ON. The LED displays the elapsed time (such as L0:02). If Keep Warm/Cancel is not pressed, the cooker will turn OFF after 10 hours.

6. If the lid is on, remove it by turning counter-clockwise and lifting.

7. Press Keep Warm/Cancel. The LED displays OFF, indicating that the cooker is in standby mode.

## Care and Cleaning



Unplug your Instant Pot® and let it cool to room temperature before cleaning.

- **All Instant Pot® inner pots, pressure cooker lids, glass lids, and accessories are dishwasher safe (it is recommended to use the top rack of the dishwasher).**
- Remove the inner pot and lid and wash with detergent. Rinse with clear water and wipe dry with a soft cloth.
- Wipe the inner cooker base rim and slot dry with cloth to prevent rusting of the exterior cooker rim.
- Remove the sealing ring and anti-block shield from the underside of the lid. Wash with warm, soapy water, rinse with clear water and wipe dry with a soft cloth.
- **The sealing ring must always be properly positioned on the underside of the lid.**
- Clean the outer body with a damp soft cloth or sponge.
- Never use harsh chemical detergents, scouring pads or powders on any of the parts or components.
- Periodically check that the steam release valve and float valve are in good working order and free of debris.

# Troubleshooting



<b>Problem</b>	<b>Possible reason</b>	<b>Solution</b>
Difficulty with closing the lid	Sealing ring not installed properly	Install securely in the sealing ring rack.
	Float valve in the popped-up position	Slightly press the float valve downward.
Difficulty with opening the lid	Pressure inside the cooker	Position the steam release handle to the venting position to reduce the internal pressure. Open the lid after the pressure is completely released.
	Float valve stuck at the popped-up position	Press the float valve lightly with a pen or long utensil.
Steam leaks from the side of the lid	No sealing ring	Install the sealing ring
	Sealing ring damaged	Replace the sealing ring
	Food debris attached to the sealing ring	Clean the sealing ring
	Lid not closed properly	Open then close the lid again
Steam leaks from float valve for over 2 minutes	Food debris on the float valve silicone seal	Clean the float valve silicone seal
	Float valve silicone ring worn- out or missing	Replace the float valve silicone ring
Float valve unable to rise	Too little food or water in inner pot	Add more water into the inner pot
	Float valve obstructed by the lid locking pin	Close the lid completely, see "Getting Started" section
Steam comes out from the steam release valve non-stop	Steam release valve not in sealing position	Turn the steam release handle to the sealing position
	Pressure control fails	Contact support
Display flashes "Lid"		Close the lid for pressure cooking or open the lid for sautéing

		Lid is not in the correct position for the selected program	
Display remains blank after connecting the power cord		Bad power connection or no power	Inspect the power cord to ensure a good connection, check if the power outlet is active
		Cooker's electrical fuse has blown	Contact support
All LEDs flash with a code appearing on screen and the warning beep is ON	C1	Faulty temperature sensor	Contact support
	C2	Faulty temperature sensor	Contact support
	C5	Temperature is too high because inner pot is not placed into the cooker base	Insert the inner pot properly
		Temperature is too high because there is no water in inner pot	Put food and water in the inner pot
	C6	Faulty pressure sensor	Contact support
	C6H	Faulty HIGH pressure sensor	
C6L	Faulty LOW pressure sensor		
Rice is half cooked or too hard		Too little water	Adjust dry rice and water ratio according to recipe
		Lid opened too early	After cooking cycle completes, leave the lid on for 5 more minutes
Rice is too soft		Too much water	Adjust dry rice and water ratio according to recipe
The cooker beeps 5 times and displays the burn'		Indication of overheating. The cooker has reduced	Starch deposits at the bottom of the inner pot might have clogged heat dissipation.

message after a cooking program has started	the heating temperature, and may not reach cooking pressure	Stop the cooker and inspect the bottom of the inner pot
Occasional ticking or light cracking sound	The sound of power switching and expanding pressure board when changing temperature	This is normal
	Bottom of the inner pot is wet.	Wipe bottom of the inner pot dry before cooking

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

