

Instant Pot[®] LUX Series



User Manual

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Pictures in manual are for reference only. Please refer to actual product.

Important Safeguards



SAVE THESE INSTRUCTIONS

When using pressure cookers, basic safety precautions should always be followed.

- 1) Do not touch hot surfaces of pressure cooker. Use side handles for carrying.
- 2) Do not place the cooker on or near a hot gas or electric burner, or in a heated oven.
- 3) Intended for countertop use only.
- 4) Do not use pressure cooker for anything other than intended use.
- 5) Never deep fry or pressure fry in the cooker with oil.
- 6) Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 7) Do not use cooker in electrical systems other than 110-120V~/60Hz for North America.
- 8) Do not operate cooker with damaged cord or plug, or after the cooker malfunctions or has been damaged in any manner.
- 9) Do not open the cooker until the cooker has cooled and all internal pressure has been released. If the float valve is still up or the lid is difficult to turn, it is an indication that the cooker is still pressurized - **do not force it open.**
Please see "Getting Started" pages 12 - 14.
- 10) For all pressure cooking programs, the total amount of pre-cooked food and liquid in the inner pot should not pass the 2/3 line. When cooking food that expands during cooking such as rice, beans or vegetables, food should not pass the 1/2 line. Overfilling may risk clogging the steam release valve resulting in excess pressure. This may also cause leakage, personal injuries, or damage to the cooker. These fill level warnings do not apply to non-pressure cooking programs.



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Please read this manual carefully and retain for future reference.

Important Safeguards



- 11) Make sure the steam release handle is in the **Sealing** position for all the pressure cooking programs.
- 12) This appliance should not be used by or near children or by individuals with disabilities or limited knowledge in using pressure cookers.
- 13) Do not immerse the cooker base in water. To protect against electrical shock, do not immerse the cord, power plug, or cooker in any liquid.
- 14) Always attach plug to the cooker first, then plug cord into the wall outlet. To disconnect, press **Keep Warm/Cancel**, then remove plug from the wall outlet. Unplug from power outlet when not in use and before cleaning. Allow the cooker to cool before putting on or taking off parts, and before cleaning.
- 15) For Household use only. Not intended for outdoor use.
- 16) Extreme caution must be used when moving a pressure cooker containing hot liquids.
- 17) This appliance cooks under pressure. Improper use may result in scalding injuries. Make certain the lid is properly closed before operating. **Caution:** To reduce the risk of electric shock, cook only in removable containers. **See "Getting Started" pages 12 - 14.**
- 18) Use of accessories and parts that are not branded Instant Pot® or recommended by the Instant Pot® Company may cause the cooker to malfunction. Cook only in Instant Pot® stainless steel or ceramic non-stick inner pots for best results. Other brands may not have the correct curvature to match the heating element.
-  19) Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti can foam, froth, sputter, and clog the steam release valve. These foods should not be cooked under pressure cooking settings unless as directed in Instant Pot® recipes.



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Important Safeguards



- 20) Always check the steam release valve, float valve and anti-block shield for clogging before use.
- 21) Always make sure the sealing ring rack is completely set in the groove on the inside of the sealing ring.



When in operation or releasing pressure **DO NOT** place unprotected skin over the steam release valve.



Do not move cooker when it is in operation



Do not force lid open when the float valve is **UP**.
Make sure the float valve is **DOWN** when you open the lid.



Important Safeguards



WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use power outlet below counter, and never use with an extension cord.

Special Cord Set Instructions

As per UL safety requirement, a short power supply cord (0.6 m to 0.9 m) is provided to reduce the hazards resulting from entanglement and tripping.

To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible.

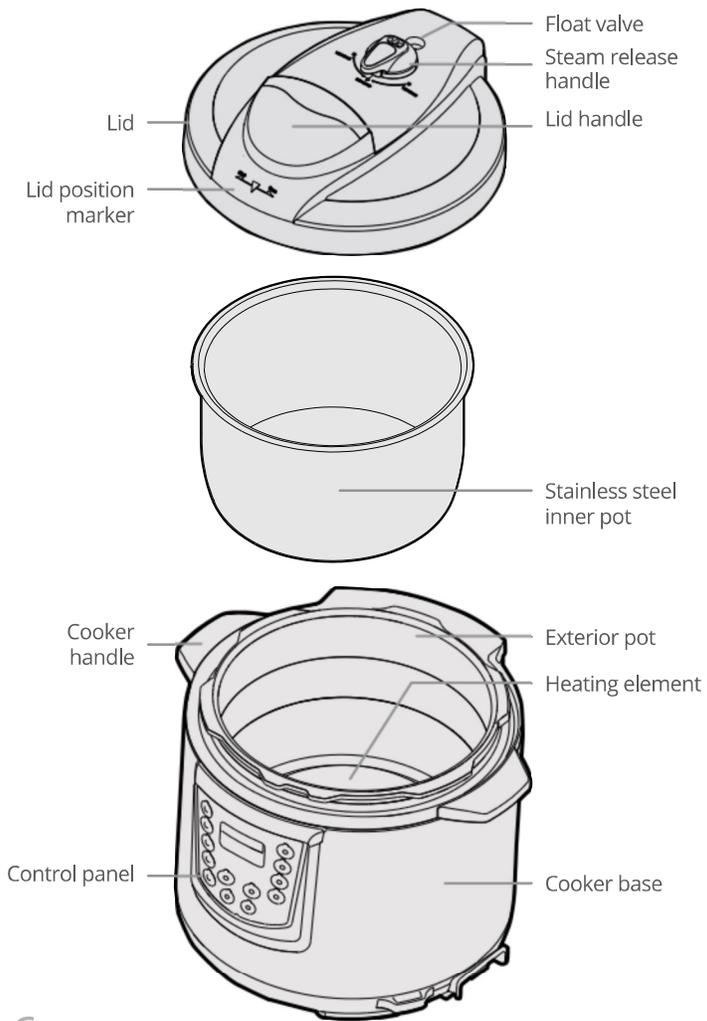
Specifications

Model	Power Supply	Rated Power	Volume	Inner Pot Dimensions	Product Dimensions	Weight
Lux Mini	120V~ 60Hz	700 W	3 quart	19.8x12.7cm 7.8x5 in.	29x25.5x28.5 cm 11.4x10x11.2 in.	3.9 kg 8.6 lbs
LUX 50 V3		900 W	5 quart	13.8 x 22cm 5.43 x 8.66 in	33 x 31 x 30 cm 13 x 12.2 x 11.8 in	6.12 kg 13.5 lbs
LUX 60 V3		1000 W	6 quart	15.7x 23.9cm 6.2 x 9.4 in.	33 x 31 x 32 cm 13 x 12.2 x 12.6 in.	6.75 kg 14.8 lbs
LUX 80		1200 W	8 quart	17.5 x 26.4 cm 6.9 x 10.4 in	37.6 x 33.8 x 36.1 cm 14.8 x 13.3 x 14.2 in	8.21 kg 18 lbs



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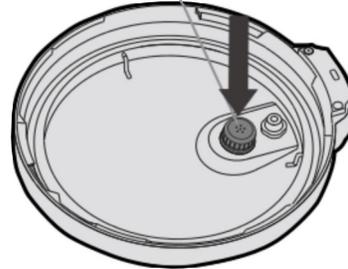
Overview



Anti-block shield

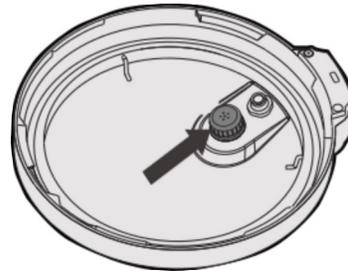
To install:

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.

