

## IMPORTANT INFORMATION :

Each model of Lux has a specific maximum draw:

- 3 Quart – 700W
- 6 Quart – 1000W
- 8 Quart – 1200W

10 seconds after selecting your settings, the cooking process will start. The cooker will beep 3 times and the LCD displays **ON**.

The **Delay Start** can be set for a maximum of **24 hours**.

The Automatic Keep Warm (when activated, turns ON after cooking completes) operates exclusively on the highest temperature setting: “More”.

For the Lux Series, the LED display shows an “L” as the first digit, such as “L0:02”, to indicate the time duration for the **Automatic Keep Warm**. The clock will count up for 10 hours, then when the cycle finishes the cooker will go into Standby mode.

The inner pot is made from food grade 304 (18/8) stainless steel. The 3-ply bottom has an aluminum core for optimal heat dispersal. There is no chemical coating, and the inner pot is compliant with FDA food safety standards. Instant Pot’s inner pot is dishwasher safe.

For pressure cooking Smart Programs, the total contents (pre-cooked food and liquid) in the inner pot should not pass the  $\frac{2}{3}$  line.

When preparing food that expands during cooking such as rice, beans or vegetables, the contents in the inner pot should not pass the  $\frac{1}{2}$  line. Overfilling the inner pot may risk clogging the steam release assembly, which may result in the development of excess pressure. Excess pressure can cause leakage, personal injury, or damage to the cooker.

**Note:** Fill level warnings do not apply to non-pressure cooking programs.

The 5 Quart inner pot is too short to properly sit against the heating element.

Only use genuine Instant Pot® inner pots, sized for your cooker. The use of an incorrectly sized inner pot will damage the cooker.

The discoloration effect on the stainless steel inner pot is called “rainbowing” and can be caused by exposure to high heat, cooking starchy food (e.g. rice, pasta) or even detergent or hard water staining after hand or dishwashing. This is normal, and common in all polished stainless steel cookware, and is safe to cook on.

To remove staining, add 1 cup of white vinegar to the inner pot and scrub the affected area with a sponge.

The steam release handle must be in the **Venting** position for non-pressure-cooking. To turn the Lux **OFF**, press **Cancel**, then remove the plug from the power source.

**Note:** Unplug from power outlet when not in use and prior to cleaning or storage.

To build pressure, the Lux requires liquid to generate steam. The amount of liquid is dependent on the quart size.

- 3 Quart – 1 cup (250 mL / 8 oz) water-based liquid
- 6 Quart – 1.5 cups (375 mL / 12 oz) water-based liquid
- 8 Quart – 2 cups (500 mL / 16 oz) water-based liquid

Liquids should have a thin, watery consistency so enough steam can be generated to cook under pressure. These liquids include cooking sauces, wine, beer, and stocks.

**Note:** Oils and oil-based sauces do not have sufficient water content, and do not account for the required liquid volume.

Use a pressure cooking Smart Program:

- Manual (Pressure Cook)
- Soup/Broth
- Meat/Stew
- Cake
- Egg
- Rice
- Multigrain
- Porridge
- Steam

Ensure the steam release handle is set to the **Sealing** position for pressure cooking Smart Programs. If it is not **Sealed**, pressure will not build.

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