Instant Pot®

ULTRA

Series



User Manual

Back of cover

Table of Contents

Important Safeguards	2 - 5
Overview	6
Control and Features	7 - 9
Getting Started	10 - 11
Pressure Cooking	12 - 15
Non-Pressure Cooking	16 - 19
Cooking and Safety Tips	20, 21
Care and Cleaning	22
Troubleshooting	23 - 25
Warranty	26, 27

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

SAVE THESE INSTRUCTIONS

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

1) Do not touch hot surfaces of pressure cooker. Use handles only.
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 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 pressure 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 lift, it is an indication that the cooker is still pressurized - **do not force it open**.
   Please see "Getting Started" pages 10-11.
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, inner pot should not be more than 1/2 full. Overfilling may risk clogging the steam release and developing 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.

Please read this manual carefully and retain for future reference.

Important Safeguards



11) Make sure the steam release valve is in the **Sealing** position for all pressure cooking programs.

12) This appliance should not be used by children; by individuals whose physical, sensory or mental abilities prevent safe use of the appliance; or by individuals with limited knowledge of how to use a pressure cooker. Close supervision is needed when using this appliance near these individuals.

13) Do not immerse the cooker 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, turn controls to **OFF**, 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 10-11.**

18) Use of accessories and parts that are neither branded Instant Pot® nor 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.

Important Safeguards

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. These foods should not be cooked under pressure cooking settings unless as directed in an Instant Pot® recipe.

20) Always check the steam release valve, float valve and anti-block shield for clogging before use.

21) When installing the sealing ring, make sure the sealing ring rack is completely set in the groove on the inside of the sealing ring.



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





Do not move pot when pot 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.

Please read this manual carefully and retain for future reference.

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 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.

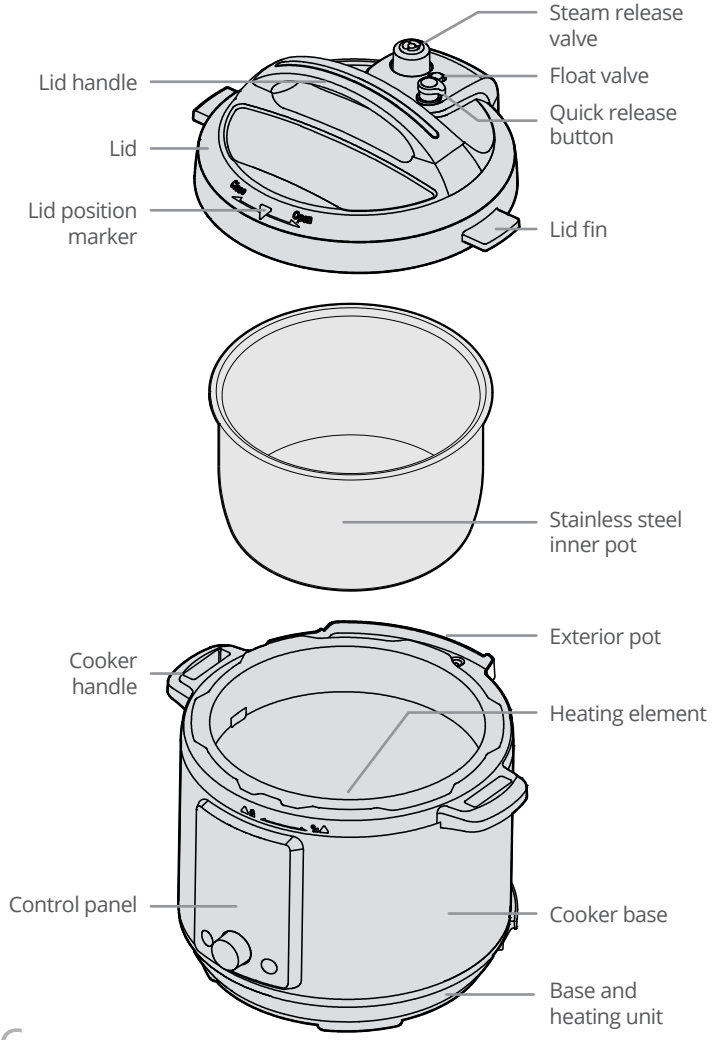
This appliance has a 3-prong grounding plug. To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible.

Specifications

Model	Power Supply	Rated Power	Volume	Inner Pot Dimensions	Product Dimensions	Weight
Ultra Mini	120V~ 60Hz	700 W	3 quart	19.8x12.7cm (7.8x 5 in)	29x25.5x28.5 cm (11.4x10.5x11.2 in)	4.08 kg (8.99 lbs)
Ultra 60		1000 W	6 quart	15.7x23.9cm (6.2 x 9.4 in.)	33x31x32 cm (13 x 12.2 x 12.6 in.)	5.27 kg (11.63 lbs)
Ultra 80		1200 W	8 quart	17.5x26.4cm (6.9 x 10.4 in.)	37.6x33.8x36.1 cm (14.8 x 13.5 x 14.2 in.)	7.12 kg (15.7 lbs)

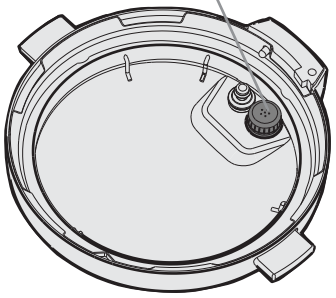
Working Pressure:
Low Pressure: 5.8 - 7.2 PSI (40 - 50 kPa); High Pressure: 10.2 - 11.6 PSI (70 - 80 kPa)
Keep Warm function: 63 - 78°C (145 ~ 172°F);
Slow Cook function: Low: 82-87.8°C / 180-190°F; Med: 87.8-93°C / 190-200°F; High: 93-99°C /200-210°F
Sauté function: Low: 135 -150°C (275 -302°F); Med: 160 -176°C (320 -349°F); High: 175 - 210°C (347-410°F)

Overview

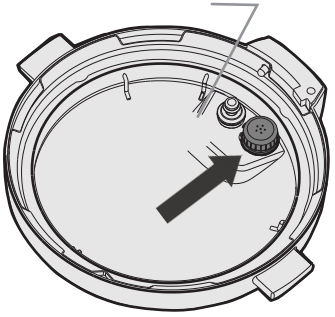


Anti-block shield

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

The control panel of your Instant Pot® Ultra Mini/60/80 consists of a large LCD display, a central dial for program selections and adjustments, a **Cancel** button and a **Start** button.

Note that Ultra Mini does not have the Poultry and Multigrain programs.



Cooking Programs

Program Settings

Cancel button to:
1) end cooking at any time,
2) return to previous program set up step,
3) restore factory settings:
a) global reset - return to standby mode then press and hold the **Cancel** key until the cooker beeps;
b) individual program reset - select a specific cooking program then press and hold the **Cancel** key until the cooker beeps.

Time display

LCD display

Cooking Progress Indicator

Start button to begin cooking process at any time

Central dial for program selection and systems settings adjustments (see page 14)

Control and Features



Cooking Program Options

Instant Pot® is a programmed smart cooker that has preset cooking instructions for different food ingredients and cooking methods. It also remembers your most recent program setting per function for a more personalized cooking experience.

New

Ultra: The ultimate cooking tool to allow full user control of pressure and non-pressure cooking conditions. You can adjust different parameters based on your favourite recipes.

Programs	Time Range hr:min	High/ Low Pressure	NO Pressure	Temperature for non-pressure cooking	Delay ON/OFF	Keep Warm ON/OFF	Sound ON/OFF
Ultra	0:00 - 99:50	✔	✔	Low/Med/High/ Custom *	✔	✔	✔
Pressure Cook	0:00 - 6:00	✔	N/A	N/A	✔	✔	✔
Soup/ Broth	0:00 - 6:00	✔	N/A	N/A	✔	✔	✔
Meat/ Stew	0:00 - 4:00	✔	N/A	N/A	✔	✔	✔
Bean/ Chili	0:00 - 4:00	✔	N/A	N/A	✔	✔	✔
Steam	0:00 - 4:00	✔	✔	N/A	✔	✔	✔
Slow Cook	2:00 - 20:00	N/A	✔	Low/Med/High/ Custom *	✔	✔	✔

Control and Features

Cooking Program Options

Programs	Time Range hr:min	High/ Low Pressure	NO Pressure	Temperature non-pressure cooking	Delay ON/OFF	Keep Warm ON/OFF	Sound ON/OFF
Sauté	0:30	N/A	✔	Low/Med/High *	N/A	N/A	✔
Warm	0:10 - 99:50	N/A	✔	Low/Med/High/ Custom *	✔	✔	✔
Rice	Automatic	✔	N/A	N/A	✔	✔	✔
Porridge	0:00 - 4:00	✔	N/A	N/A	✔	✔	✔
Multigrain	0:00 - 4:00	✔	N/A	N/A	✔	✔	✔
Cake	0:00 - 4:00	✔	✔	N/A	✔	✔	✔
Egg	0:00 - 0:30	✔	N/A	N/A	✔	✔	✔
Sterilize **	0:00 - 4:00	✔	✔	N/A	✔	N/A	✔
Yogurt	0:30 - 99:30	N/A	✔	Low/Med/High/ Custom *	N/A	N/A	✔

* Med setting is not available on Ultra Mini.
** For dairy pasteurization and water canning only. Please refer to **'USDA Complete Guide to Home Canning'** . The Ultra has not been tested by USDA for food safety in pressure canning.**

Getting Started

1. Read warning cards and warning labels. Remove all packaging materials and removable warning cards from the cooker and accessories.

   Install the condensation collector at the rear of the cooker by aligning the top of the collector with the guides on the cooker and press in.





2. Install the steam release valve onto the lid if it is not already installed.



The steam release valve fits loosely. It does not lock tightly into the lid.

Getting Started

3. Remove the lid by holding the handle, turning the lid counter-clockwise and lifting the lid.



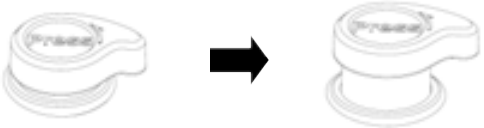
4. Remove the inner pot from the pressure cooker. Add food and liquid into the inner pot as the recipe directs. If steaming, place the steam rack on the bottom of the inner pot first. Always add at least 2 cups (~18 fl oz / 500 mL) of liquid for minimum liquid requirement. See "Cooking and Safety Tips" on page 20-21.

5. Make sure the outside of the inner pot is dry prior to placing the inner pot back into the pressure cooker. Make sure there is no food debris on the heating element.

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. Place the lid on the pressure cooker, align the ▼ mark on the lid with the 🔓 ▲ **(unlock)** mark and turn clockwise to the ▲ 🔒 **(lock)** mark.

8. The Quick Release button will automatically reset and pop up to the **Sealing** position when the lid is closed (button up = sealed).



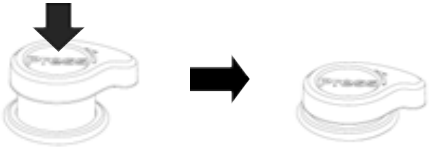
Pressure Cooking



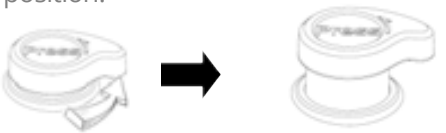
The following are all pressure cooking programs: **Ultra, Pressure Cook, Meat/Stew, Soup/Broth, Bean/Chili, Steam, Sterilize, Rice, Multigrain, Porridge, Egg and Cake.**

1. How the **Quick Release** button works: when the lid is closed, the Quick Release button will automatically pop up to the **Sealing Position** (button up = sealed).

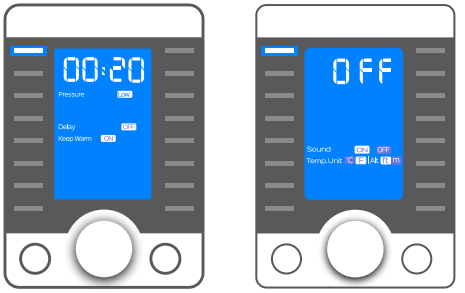
   For Quick Release - press down the Quick Release button until it clicks and locks into the Venting position.



   To Stop Quick Release - slightly turn the Quick Release button counter-clockwise until it pops up to the Sealing position.



2. Connect the power cord. The default cooking program **Pressure Cook** flashes and the LCD displays the program settings. Press **Start** to begin cooking right the way, or adjust program settings according to page 13. When the cooker is idle for 30 seconds, the LCD will display **OFF**, indicating the cooker is in standby mode.

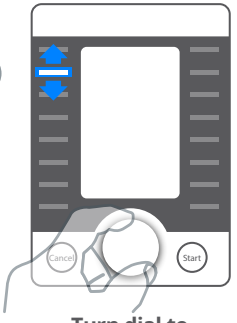


Pressure Cooking



3 To begin cooking, follow these steps:

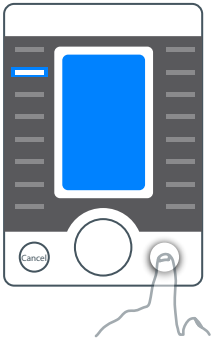
A



Turn dial to the desired cooking program.

Quick and Easy Start

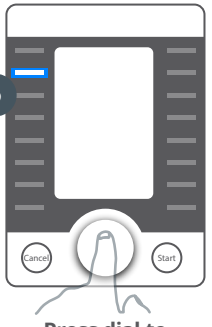
C



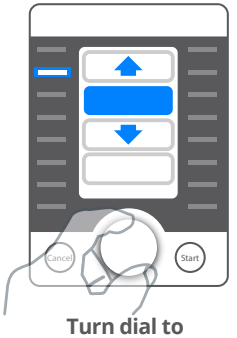
Press Start to begin cooking.

B **Program Settings** (Optional)

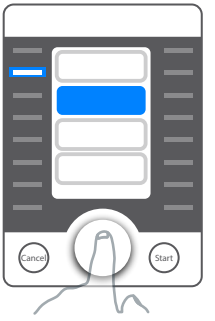
6



Press dial to select.



Turn dial to desired parameter. Press to select.



Turn dial to adjust values. Press to confirm. Repeat to adjust other parameters.

At any time if an error is made, press Cancel to go back to the previous step

Pressure Cooking



Systems Settings (Sound ON/OFF, Temperature Unit: **°F/°C** and **Altitude: ft/m)**
Press the **Cancel** button to return the cooker to standby mode displaying **OFF**. Push and hold the central dial for 5 seconds and then release the hold. Rotate to select the parameter you wish to change, press the central dial and rotate to make adjustments. Press central dial again to confirm the change. Press **Start** button to exit.

Initial Test Run (Optional)

4. Add 3 measuring cups of water to the inner pot (~ 25 fl oz / 750 mL).

5. Plug-in the cooker. Rotate the central dial to **Steam**, set cooking time to 2 minutes. See diagram below.



- Inner pot should not be more than 2/3 full. For food that expands during cooking such as rice or dried vegetables, inner pot should not be more than 1/2 full. Please note that certain foods such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, pasta and rhubarb can foam, froth or sputter and can clog the steam release valve.
- Make sure the steam release valve, float valve and anti-block shield are clean and free from debris.

Pressure Cooking



6. Depending on the amount of food and its temperature, the preheating cycle can last from 10 to 40 minutes. As the cooker heats up and pressure builds, the float valve will rise. When working pressure is reached, the cooker enters the cooking cycle and the LCD displays the remaining cooking time.

7. When cooking is finished, the cooker will either be in **Keep Warm** mode or in standby mode displaying **OFF**.

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

Natural Release: Allow the cooker to cool down naturally 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 lid to speed up cooling (do not cover the steam release valve).

Quick Release: Press the quick release button until it clicks into the **Venting** position. Let steam out until the float valve drops down. Never pull out the steam release valve while releasing steam as escaping steam is extremely hot and can cause scalds. For food with large liquid volume or starch content, use **Natural Release** instead as thick liquid may splatter.





Turn the lid counterclockwise and lift. Make sure the float valve is down before opening the lid.

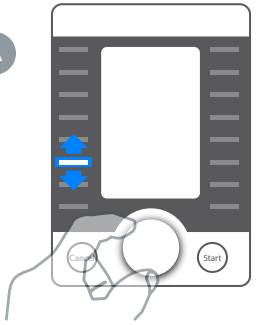


Non-Pressure Cooking

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

1 Connect the power cord. The default cooking program **Pressure Cook** flashes.

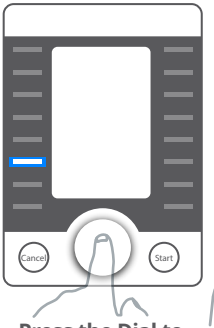
A



Quick and Easy Start

Turn the dial to the desired cooking program.

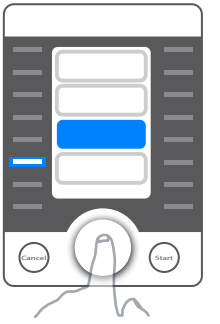
B **Program Settings** (Optional)



Press the Dial to select.

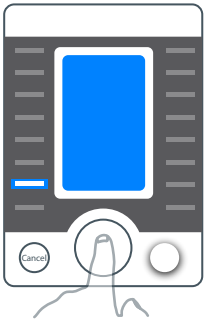


Turn dial to desired parameter. Press to select.



Turn dial to adjust values. Press to confirm. Repeat to adjust other parameters.

C



Press Start to begin cooking.

At any time if an error is made, press Cancel to go back to the previous step

Non-Pressure Cooking



Slow Cook, Warm and Ultra

An Instant Pot® glass lid may be used. If using the pressure cooking lid, make sure the steam release valve is in **Venting** position.



Sauté

Choose temperatures between **Med** (for stir-frying), **Low** (for simmering or thickening sauce) and **High** (for pan searing or browning meat).

When working temperature has reached, the LCD displays **Hot**.

Add food to the inner pot and begin sautéing. Do not use any lid for the **Sauté** program or there will be a warning sound.

The sauté time is set at 30 minutes as a safety precaution.



Making Yogurt

1. Heat Milk

a) Add milk to the inner pot.

b) Connect the power cord. The LCD displays **OFF** indicating that the cooker is in standby state.

c) Rotate the central dial to locate the **Yogurt** program, and then press to select it.

d) Press the central dial again to set the desired heating **Time**. Set the time and press central dial to confirm.

e) Rotate the central dial to **Temp** and press the central dial. Select High temperature for **boiL.** Press **Start** and let the milk heat.



f) When the cooking cycle has finished, the LCD displays **Yogt**.



To make yogurt in containers instead of the inner pot, modify step 1 (Heat Milk): fill containers to 90% full with milk, add 1 cup (~8.5 fl oz / 250 mL) of water to the inner pot, place containers on a steam rack in the inner pot, close the lid, the quick release button will automatically reset to **Sealing** position. Use the central dial to select the **Steam** function and set the cooking time to 2 minutes. Once complete, use the natural release method then open the lid and continue with steps 2 to 4.



2. Cool Milk

a) Remove the inner pot and place it on a wire rack.

b) Allow the milk to cool to 115°F/46°C. Test the milk temperature with a thermometer.

3. Add Starter Culture

a) Add starter culture to the warm milk in the inner pot. Stir.

b) Place the inner pot back into the cooker and close the lid.

Non-pressure cooking, the steam release valve can be in **Venting** or **Sealing** position.

4. Ferment Yogurt

a) Rotate the central dial to locate the **Yogurt** program, and then press to select.

b) Press the central dial again to set the desired fermentation **Time**. Press central dial to confirm.

c) Move selection frame to **Temp** to adjust fermentation temperature. Press central dial to confirm.

d) Press the **Start** button. The fermentation process starts.

e) When the cooking cycle has finished, the LCD displays **Yogt**.



f) Remove the lid by turning it counterclockwise and then lifting.

g) Store yogurt in clean jars and refrigerate.

Cooking and Safety Tips

Safety Tips



- **Extreme caution should be taken when pressing the Quick Release button**. Keep hands and face away from the steam release openings. Failure to comply may result in scalding or serious injury.

- Do not open the lid until pressure inside the pot is completely released. As a safety feature, until the float valve drops down the lid is locked and cannot be opened. Do not force lid open.

- When opening the lid, the inner pot may adhere to the lid. This is caused by vacuum due to cooling. To release the vacuum, press the Quick Release button to the **Venting** position.

- If the float valve is stuck, press the Quick Release button to the **Venting** position. Once all the steam is released, push the float valve down with a pen or long stick.

Cooking and Safety Tips

- Follow the recipe instructions for releasing pressure. With the Quick Release method, begin immediately upon completion of pressure cooking; otherwise the food may be overcooked. With the Natural Release method, wait for the amount of time specified in the recipe. Typically, the Quick Release method is used for delicate foods such as custards and fresh vegetables; the Natural Release method is used for meats, soups and grains.

- Always add at least 2 cups (~18 fl oz / 500 mL) of water or other liquids so enough steam can be generated to cook under pressure. Liquids include cooking sauces, wine, beer, stocks, fruit juices and vegetable juices, etc.

- Oils and oil-based sauces do not have enough water content and will not account for the required liquid volume.

- For extra flavor, use the **Sauté** function as you would when cooking with conventional cookware. For example, brown the meat and vegetables for a stew before adding liquids and cooking under pressure.

- Time to pressure and cooking time will vary according to the temperature and quantity of the ingredients. Food that is cold or frozen will take longer to cook than food that is at room temperature.

- When using the **Delay** program, allow sufficient cooling down time before serving.

- The **Delay** program is not recommended for porridge, oatmeal or other foamy and thick liquids. Cooking progresses should be monitored when cooking these foods.

Care and Cleaning



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

- **The inner pot and lid are both dishwasher safe**
- Remove the inner pot and lid and wash with detergent. Rinse with clear water and wipe dry with a soft cloth.
- Wipe the pressure cooker base rim and slot dry with cloth to prevent rusting of the exterior pot 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

If you experience any problems with the cooker, need technical assistance or product return information, please contact the Instant Pot support team using the methods below:

- Create a support ticket: www.InstantPot.com/support/
- Email: support@instantpot.com
- Call 1800 828 7280 for the customer care team.

You can also find tips, videos and FAQs on www.InstantPot.com/faq/

The issues in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting the support team.

Problem	Possible reason	Solution
1 Difficulty with closing the lid	Sealing ring not installed properly.	Position the sealing ring well.
	Float valve in the popped-up position.	Slightly press the float valve downward.
2 Difficulty with opening the lid	Pressure exists inside the cooker.	Press the quick release button to the Venting position to reduce 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.

Troubleshooting

Problem	Possible reason	Solution
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.	Replace the float valve silicone ring.
Float valve unable to rise	Too little food or water in inner pot.	Add water according to the recipe.
	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.	Slightly turn the quick release button counter-clockwise to seal the steam release valve.
	Pressure control fails.	Contact support online.
Display flashes “Lid”	Lid is not in the correct position for the selected program.	Close the lid for pressure cooking or open the lid for sautéing.
Display remains blank after connecting the power cord	Bad power connection or no power.	Inspect the power cord to ensure a good connection. Push the power cord firmly into the cooker base.
	Cooker’s electrical fuse has blown.	Contact support.

Troubleshooting

Problem		Possible reason	Solution
All LCDs flash with a code appearing on screen	C1	Faulty temperature sensor.	Contact support.
	C2	Faulty temperature sensor.	Contact support.
	C5 Code	Temperature is too high because inner pot is not placed properly into the cooker.	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' message after a cooking program has started		Indication of overheating. The cooker has reduced the heating temperature, and may not reach cooking pressure.	Starch deposits at the bottom of the inner pot might have clogged heat dissipation. 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

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