

Instant Pot IP-LUX60

Instant Pot IP-LUX60 6-in-1 Programmable Pressure Cooker User Manual

MODEL: IP-LUX60

1. Introduction

The Instant Pot IP-LUX60 is a versatile 6-in-1 programmable cooker designed to combine the functions of a pressure cooker, sauté/browning, slow cooker, rice cooker, steamer, and warmer. It features 3rd Generation technology with an embedded microprocessor to optimize cooking results and enhance safety. This appliance is designed to simplify meal preparation by offering multiple cooking methods in one unit.

2. Safety Information

The Instant Pot IP-LUX60 is UL & ULC Certified and incorporates 10 proven safety mechanisms. Always read the full safety instructions in the included manual before first use. Pay close attention to the steam release valve during operation.

Important Safety Reminders:

- Ensure the lid is properly sealed before starting any pressure cooking function.
- Always release pressure using the steam release valve before attempting to open the lid.
- Keep hands, face, and children away from the steam release valve during operation and pressure release to prevent burns.
- Do not touch hot surfaces. Use handles or oven mitts.

3. Components and Accessories

The Instant Pot IP-LUX60 comes with several components and accessories to enhance your cooking experience.



Figure 1: Included accessories for the Instant Pot IP-LUX60. This image displays the stainless steel inner pot, a steaming rack, a rice paddle, a soup spoon, and a measuring cup.

- **Main Unit:** The exterior housing with control panel.
- **Inner Pot:** 6L/6.33Qt 3-ply bottom stainless steel cooking pot.
- **Lid:** Pressure cooking lid with steam release valve and float valve.
- **Steaming Rack:** For steaming foods.
- **Rice Paddle:** For serving rice.
- **Soup Spoon:** For serving soups and stews.
- **Measuring Cup:** For precise ingredient measurement.
- **Extra Sealing Ring:** A spare silicone sealing ring for the lid.



Figure 2: The Instant Pot IP-LUX60 electric pressure cooker, showcasing its stainless steel exterior and control panel.

4. Setup and First Use

Before using your Instant Pot IP-LUX60 for the first time, it is recommended to perform a water test to familiarize yourself with the appliance and ensure it is functioning correctly.

1. **Unpack:** Remove all packaging materials and accessories.

2. **Clean:** Wash the inner pot, lid, and sealing ring with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the main unit with a damp cloth.

3. **Water Test:**

- Place the inner pot into the base.
- Add 3 cups of water to the inner pot.
- Close the lid, ensuring the steam release handle is in the 'Sealing' position.
- Select the 'Steam' function and set the time to 2 minutes.
- Once the cooking cycle is complete, allow the pressure to release naturally for a few minutes, then carefully turn the steam release handle to 'Venting' to quick release any remaining pressure.
- Once the float valve drops, open the lid.

5. Operating Instructions

The Instant Pot IP-LUX60 features a user-friendly control panel with 10 built-in smart programs and 3 adjustable modes for various cooking needs. The appliance automatically switches to a 'Keep Warm' function once cooking is complete.

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Video 1: This video demonstrates the control panel and lid operation of the Instant Pot IP-LUX60, highlighting the various pre-set programs and the sealing/venting mechanism. It also shows the inner pot and discusses the multi-purpose functionality.

5.1. Control Panel Overview

The control panel includes buttons for various functions and a display for time and status. The 'Adjust' button allows for changing cooking time and temperature settings (Less, Normal, More). The 'Delay Start' button allows you to program a delayed cooking start. The 'Keep Warm/Cancel' button stops a program or activates the keep warm function.

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Video 2: This video provides a general overview of the Instant Pot IP-LUX60, demonstrating how to open the lid, remove the inner pot, and highlights the control panel features. It also mentions the speed of cooking for meat-based recipes.

5.2. Pressure Cooking

To pressure cook, add ingredients to the inner pot, secure the lid, and ensure the steam release handle is in the 'Sealing' position. Select a program like 'Meat/Stew', 'Poultry', 'Soup', 'Bean/Chili', 'Multigrain', or 'Rice'. Adjust the cooking time as needed. The float valve will rise when pressure builds. Once cooking is complete, release pressure using either natural release or quick release methods.

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Video 3: This video shows the Instant Pot IP-LUX60 in operation, demonstrating the steam release process and the control panel. It emphasizes the ease of use for various dishes, including rice.

5.3. Sauté/Browning

Use the 'Sauté' function to brown meats or sauté vegetables before pressure cooking. This function has 3 adjustable temperature modes (Less, Normal, More). Once sautéing is complete, press 'Cancel' and proceed with adding other ingredients and closing the lid for pressure cooking.

5.4. Slow Cook

The 'Slow Cook' function allows for traditional slow cooking. It also has 3 adjustable temperature modes. Ensure the steam release handle is in the 'Venting' position for slow cooking.

5.5. Rice Cooker

The 'Rice' program is optimized for cooking rice. Follow recipe guidelines for water-to-rice ratios. The cooker will automatically switch to 'Keep Warm' after cooking.

5.6. Steamer

Use the 'Steam' function with the included steaming rack to steam vegetables, fish, or other foods. Add water to the inner pot below the rack level. Ensure the steam release handle is in the 'Sealing' position.

5.7. Warmer

The 'Keep Warm' function automatically activates after most cooking programs to keep food at a safe serving temperature. It can also be manually selected.

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Video 4: This video highlights the ease of use and cleaning of the Instant Pot IP-LUX60. It showcases the control panel and the lid, emphasizing its multi-functionality for various meals.

6. Maintenance and Cleaning

Proper maintenance ensures the longevity and safe operation of your Instant Pot.

- **Inner Pot:** The stainless steel inner pot is dishwasher safe.
- **Lid:** The lid, including the sealing ring, is dishwasher safe. Remove the sealing ring and anti-block shield for thorough cleaning.
- **Exterior:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water.
- **Accessories:** All included accessories (steaming rack, rice paddle, soup spoon, measuring cup) are dishwasher safe.

7. Troubleshooting

If you encounter issues with your Instant Pot, refer to the following common troubleshooting tips:

- **Lid not sealing:** Ensure the sealing ring is properly installed and clean. Check that the lid is correctly aligned and closed.
- **Steam leaking from around the lid:** This often indicates an improperly seated sealing ring or food debris on the rim. Clean and re-seat the sealing ring.
- **Food not cooking properly:** Verify that the correct program and cooking time were selected. Ensure sufficient liquid is added for pressure to build.
- **Error codes:** Consult the full user manual for a list of specific error codes and their solutions.

8. Specifications

Feature	Detail
Brand	Instant Pot
Model Number	IP-LUX60
Capacity	6 Liters (6.33 Quarts)
Material	Stainless steel

Color	Brushed stainless steel, Black
Wattage	1000 watts
Voltage	220 Volts
Control Method	Touch, Push Button
Special Features	Dishwasher Safe (inner pot, lid), Manual, Programmable

9. Warranty and Support

The Instant Pot IP-LUX60 comes with a 1-year limited warranty through the Instant Pot company. For warranty claims, technical support, or further assistance, please refer to the contact information provided in your product packaging or visit the official Instant Pot website.
Official Website: www.instantpot.com

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