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› Instant Pot Ultra 60 Electric Pressure Cooker User Manual

Instant Pot Ultra 60

Instant Pot Ultra 60 Electric Pressure Cooker User Manual

Model: Ultra 60 | Brand: Instant Pot

INTRODUCTION

The Instant Pot Ultra 60 is a versatile 10-in-1 multi-use programmable cooker designed for precision cooking and greater control. This appliance combines the functions of a pressure cooker, slow cooker, rice/porridge cooker, cake maker, yogurt maker, sauté/searing, steamer, warmer, and sterilizer, along with a unique 'Ultra' program for complete customization. This manual provides essential information for safe and effective operation of your Instant Pot Ultra 60.

PRODUCT OVERVIEW



Figure 1: Instant Pot Ultra 60 Electric Pressure Cooker.

Key Features

- **10-in-1 Functionality:** Pressure cook, slow cook, sous vide, sauté pan, sterilizer, yogurt maker, food warmer, cake baker, and steamer.
- **Improved Stress-Free Venting:** Intuitive easy-release steam switch that automatically resets when the lid is closed.
- **Advanced Technology:** 3rd generation microprocessor monitors pressure, temperature, and cooking time, adjusting heating intensity for consistent results.
- **Customizable 'Ultra' Program:** Provides complete custom programming for both pressure and non-pressure cooking.
- **Altitude Adjustment:** Eliminates guesswork for precise cooking times at different altitudes.
- **Large Blue LCD Display:** Clear visual cooking indicator showing progress from preheating to cooking and Keep Warm stages.
- **Central Dial Control:** Simple turn and press mechanism for precise program selection and adjustments.

Components



Stainless steel 304 (18/8) lid

Lid, inner pot, steam rack
dishwasher safe

Stainless Steel Cooking
Pot and steam rack,
food grade 304 (18/8)
- no chemical coatings

Large, blue LCD display
panel, brushed stainless
steel exterior and lid holder
for right and left and
handed users

Figure 2: Main components of the Instant Pot Ultra 60, including the stainless steel lid, inner pot, and steam rack.

- **Stainless Steel Lid:** Durable 304 (18/8) stainless steel.
- **Inner Pot:** Food-grade 304 (18/8) stainless steel, free from chemical coatings.
- **Steam Rack:** Stainless steel, designed for steaming and lifting food.
- **Accessories:** Includes a recipe booklet, serving spoon, and soup spoon.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all packing materials are removed from inside the cooker.

2. **Initial Cleaning:** Before first use, wash the inner pot, lid, and sealing ring with warm, soapy water. Rinse thoroughly and dry. The inner pot, lid, and steam rack are dishwasher safe.
3. **Placement:** Place the Instant Pot on a stable, level surface away from heat sources. Ensure there is adequate space around the unit for proper ventilation. Position the cooker near a power outlet and in a location where steam can safely vent, avoiding direct placement under cabinets.
4. **Power Connection:** Connect the power cord to the Instant Pot and then to a 120V – 60Hz power outlet.
5. **Initial Test Run (Water Test):**
 It is recommended to perform an initial test run to familiarize yourself with the unit's operation and ensure it is functioning correctly. Add 3 cups of water to the inner pot. Close the lid and ensure the steam release handle is in the sealing position. Select the 'Steam' program and set the time for 2 minutes. Press 'Start'. The display will show 'On' and then 'Pre-heating' before the cooking countdown begins. Once complete, allow the pressure to release naturally or use the quick release method (see Operating Instructions).

OPERATING INSTRUCTIONS

Control Panel Overview



Figure 3: Detailed view of the Instant Pot Ultra 60 control panel with LCD display and central dial.

The Instant Pot Ultra 60 features a large blue LCD display and a central dial for easy program selection and adjustments.

The display provides real-time feedback on the cooking process, including pre-heating, cooking, and Keep Warm stages.

- **Central Dial:** Turn to navigate through programs and settings, press to confirm selection.
- **Cancel Button:** Stops any program or cancels a setting.
- **Start Button:** Initiates the selected cooking program.

Smart Programs

The Ultra 60 comes with 16 smart programs designed for various cooking needs:

- Soup/Broth
- Meat/Stew
- Bean/Chili
- Cake
- Egg
- Slow Cook
- Sauté/Searing
- Rice
- Multigrain
- Porridge
- Steam
- Sterilize
- Yogurt
- Warm
- Pressure Cook
- Ultra (Customizable Program)

Using the 'Ultra' Program

The 'Ultra' program offers the highest level of customization. It allows you to set precise parameters for pressure level (None, Low, High), temperature (Low, Med, High, Custom), delay start (up to 24 hours), and Keep Warm settings. This program is ideal for advanced users or specific recipes requiring exact control.

Steam Release

The Ultra 60 features an improved easy-release steam switch. After cooking, you can choose between Natural Release (allowing pressure to dissipate gradually) or Quick Release (pressing the steam release button to rapidly vent steam). The switch automatically resets when the lid is closed for safety.

Altitude Adjustment

The Instant Pot Ultra 60 includes an altitude adjustment feature. Setting your local altitude helps the cooker automatically adjust cooking times for more precise results, especially important for pressure cooking at higher elevations.

Delay Start and Keep Warm

- **Delay Start:** Postpone the cooking start time for up to 24 hours, allowing you to prepare ingredients in advance and have your meal ready when needed.
- **Automatic Keep Warm:** After cooking, the unit automatically switches to Keep Warm mode, maintaining the food's temperature until you are ready to serve. This function can be turned on or off.

Instant Pot App

Download the free Instant Pot app (available on iOS and Android) to discover new recipes and cooking tips, enhancing your cooking experience with the Ultra 60.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Instant Pot Ultra 60.

- **Inner Pot:** The stainless steel inner pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Lid:** The lid, including the inner lid, is dishwasher safe. After each use, remove the sealing ring and anti-block shield for thorough cleaning.
- **Sealing Ring:** The silicone sealing ring can absorb food odors over time. Wash it thoroughly with warm, soapy water or run it through the dishwasher on the top rack, laid flat. It is recommended to have separate sealing rings for savory and sweet dishes to prevent flavor transfer.
- **Venting System:** Regularly check the steam release valve and float valve for any food debris that might block the venting system. Clean as necessary to ensure safe operation.
- **Exterior:** Wipe the exterior of the cooker base with a damp cloth. Do not immerse the cooker base in water.
- **Accessories:** All included accessories (steam rack, serving spoon, soup spoon) are dishwasher safe.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Cooker not building pressure.	Insufficient liquid; lid not properly sealed; steam release handle in venting position; sealing ring not properly installed or damaged.	Ensure at least 1 cup of liquid is added. Check lid alignment and ensure it's fully closed. Rotate steam release handle to 'Sealing'. Inspect and properly install or replace the sealing ring.
Food burning at the bottom.	Not enough liquid; thick sauces or ingredients directly on the bottom; 'Sauté' function used for too long without liquid.	Always add sufficient liquid. Deglaze the pot after sautéing. Avoid placing thick sauces directly on the bottom; add them after pressure cooking.
Display shows "ON" but no progress.	Unit is pre-heating or building pressure.	This is normal. The LCD display's cooking indicator will show "Pre-heating" and then "Cooking" once pressure is reached. Allow time for the unit to come to pressure.
Strong odors from sealing ring.	Absorption of food odors.	Clean the sealing ring thoroughly after each use. Consider purchasing additional sealing rings for different types of food (e.g., one for savory, one for sweet).

For further assistance, refer to the official Instant Pot Ultra user manual or contact customer support.

SPECIFICATIONS

Feature	Detail
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Feature	Detail
Brand	Instant Pot
Model Number	Ultra 60
Capacity	6 Quarts
Material	Stainless Steel
Color	Stainless Steel
Product Dimensions (DxWxH)	12.5"D x 13"W x 12.5"H
Wattage	1000 watts
Voltage	110 Volts
Item Weight	11.8 Pounds
Control Method	App, Push Button, Dial
Dishwasher Safe Parts	Inner Pot, Lid, Steam Rack
UPC	853084004576

WARRANTY AND SUPPORT

The Instant Pot Ultra 60 comes with a 12-month warranty from the date of purchase, covering manufacturing defects. For warranty claims or technical support, please contact Instant Pot customer service.

For detailed instructions and additional information, you can download the official User Manual PDF [Instant Pot Ultra User Manual \(PDF\)](#).

Join the Instant Pot online community for recipes, tips, and peer support.

