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› [Mueller UltraPot 6Q Pressure Cooker Instant Crock 10 in 1 Pot with German ThermaV Tech, Cook 2 Dishes at Once, BONUS Tempered Glass Lid incl, Saute, Steamer, Slow, Rice, Yogurt, Maker, Sterilizer](#)

Mueller MU-ULTPOT

Mueller UltraPot 6Q Pressure Cooker Instruction Manual

Model: MU-ULTPOT

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your Mueller UltraPot 6Q Pressure Cooker. Failure to follow these safety guidelines may result in property damage or personal injury.

- Always ensure the lid is properly sealed and locked before operating the pressure cooker.
- Never force the lid open while the cooker is pressurized. Wait until the pressure indicator drops completely.
- Use extreme caution when releasing steam from the pressure release valve. Keep hands and face clear of the steam vent.
- Do not overfill the inner pot. Refer to the maximum fill lines for different food types.
- Keep children and pets away from the appliance during operation, especially when it is under pressure or hot.
- Always use oven mitts or heat-resistant gloves when handling hot parts of the cooker, including the inner pot and lid.
- Ensure the pressure release valve is clean and free of obstructions before each use.
- Do not immerse the main unit in water or any other liquid. Clean with a damp cloth only.

PRODUCT OVERVIEW AND COMPONENTS

The Mueller UltraPot is a versatile 10-in-1 electric pressure cooker designed for efficient and healthy cooking. Familiarize yourself with its main components:



Image: The Mueller UltraPot 6Q Pressure Cooker, showcasing its main unit, control panel, and the included tempered glass lid.

12 Safety Features

15 Cooking Programs one of which is Pressure Cook (Manual Setting)

Lid Closed Detector

Tempered Glass Lid

High-Quality 304 Culinary Grade Stainless-Steel Inner Pot, NO Chemical Coating and 3 Ply Bottom for Even Heat Distribution

Steamer Basket – Allows you to cook 2 dishes at once



Image: A detailed breakdown of the Mueller UltraPot's components, including the main unit, pressure lid, inner pot, and tempered glass lid, highlighting its 12 safety features and 15 cooking programs.

Key Components:

- **Main Unit:** Houses the heating element and control panel.
- **Pressure Lid:** The primary lid for pressure cooking, featuring a pressure release valve and float valve.
- **Inner Pot:** High-quality 304 culinary grade stainless-steel pot with a 3-ply bottom for even heat distribution. Non-stick for easy cleaning.
- **Tempered Glass Lid:** Included for use with slow cook, sauté, or keep warm functions.
- **Steamer Basket:** Allows for steaming and cooking multiple dishes simultaneously.
- **Measuring Cup & Spoon:** Basic accessories for convenience.

INITIAL SETUP

Before First Use:

1. **Unpack:** Carefully remove all packaging materials and accessories from the box.
2. **Clean Components:** Wash the inner pot, pressure lid (including the sealing ring and steam release valve), and tempered glass lid with warm, soapy water. Rinse thoroughly and dry completely. The inner pot is dishwasher safe.
3. **Wipe Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. **Perform Water Test:** Before cooking food, perform a water test to familiarize yourself with the pressure cooking process and ensure the unit is functioning correctly. Add 3 cups of water to the inner pot, close and seal the lid, and select a short pressure cooking program (e.g., 5 minutes). Allow pressure to build and then release.

OPERATING INSTRUCTIONS

The Mueller UltraPot features an intuitive control panel with various pre-set programs and manual settings.



Image: A visual representation of the 10 primary cooking functions of the Mueller UltraPot, including Rice Cooker, Steamer, Sauté, Pressure Cooker, Slow Cooker, Food Warmer, Sterilizer, Cake Maker, Egg Cooker, and Yogurt Maker.

Control Panel Overview:

- **Digital Display:** Shows cooking time, pressure level, and status indicators.
- **Pre-set Program Buttons:** Dedicated buttons for common cooking functions like Rice, Soup, Meat/Stew, Poultry, Beans/Chili, Yogurt, Egg, Cake, Sauté, Steam, Slow Cook, Multi-Grain, Broth, and Canning.
- **Pressure Level Button:** Adjusts pressure settings (High/Low) for pressure cooking programs.
- **+/- Buttons:** Adjust cooking time or delay start time.
- **Delay Start Button:** Sets a delayed start time for cooking programs (up to 24 hours).
- **Keep Warm/Cancel Button:** Cancels a program or activates the Keep Warm function.
- **Start Button:** Initiates the selected cooking program.

Cooking Modes:

- **Pressure Cook:** For fast cooking under pressure. Select a pre-set program or use manual settings. Ensure the pressure release valve is in the 'Sealing' position.
- **Sauté:** Used for browning ingredients before pressure cooking or for reducing sauces. Use the tempered glass lid or no lid.
- **Slow Cook:** Ideal for recipes requiring longer cooking times at lower temperatures. Use the tempered glass lid.
- **Steam:** Perfect for vegetables, fish, and dumplings using the steamer basket. Add water to the inner pot and place food in the basket.
- **Rice:** Optimized for various types of rice.
- **Yogurt:** For making homemade yogurt.
- **Cake:** Specific setting for baking cakes.
- **Sterilizer:** Can be used for sterilizing baby bottles or canning.
- **Keep Warm:** Automatically activates after most cooking programs to keep food warm until serving. Can also be manually selected.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Mueller UltraPot.

- **Inner Pot:** The stainless steel inner pot is dishwasher safe. For hand washing, use warm, soapy water and a soft sponge. Avoid abrasive cleaners or scrubbers to prevent scratching.
- **Pressure Lid:** Remove the sealing ring and anti-block shield for thorough cleaning. Wash all parts with warm, soapy water. Ensure the float valve and steam release valve are clear of food debris. Dry all parts completely before reassembling.
- **Sealing Ring:** Inspect the silicone sealing ring regularly for cracks or damage. Replace if necessary. It is recommended to have a spare sealing ring.
- **Main Unit Exterior:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water. Ensure the heating element area is clean and dry.
- **Condensation Collector:** Empty and clean the condensation collector after each use.

TROUBLESHOOTING

If you encounter issues with your Mueller UltraPot, refer to the following common troubleshooting tips:

- **Unit Not Turning On:** Ensure the power cord is securely plugged into both the cooker and a working electrical outlet. Check your household circuit breaker.
- **Lid Not Sealing:** Verify that the silicone sealing ring is properly installed and free of food debris. Ensure the lid is aligned correctly and rotated to the locked position.
- **Steam Leaking from Lid:** Check the sealing ring for damage or improper installation. Ensure the steam release valve is in the 'Sealing' position for pressure cooking.

- **Food Not Cooking Properly:** Ensure sufficient liquid is added for pressure cooking. Verify that the correct cooking program and time have been selected.
- **Error Codes (e.g., E4):** If an error code appears on the display, consult the full user manual for specific code meanings and solutions. Common error codes often relate to sensor issues or improper lid closure. Try unplugging the unit for a few minutes and plugging it back in to reset.
- **Pressure Not Building:** Confirm the lid is fully sealed and the steam release valve is set to 'Sealing'. Ensure there is enough liquid in the inner pot to create steam.

If problems persist, please contact Mueller customer support for assistance.

TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Mueller
Model Number	MU-ULTPOT
Capacity	6 Quarts
Material	Stainless Steel (Inner Pot)
Color	Chrome
Control Method	Touch
Controller Type	Push Button
Operation Mode	Automatic
Dishwasher Safe	Yes (Inner Pot)
Item Weight	2.2 Pounds
Package Dimensions	15.5 x 13 x 12.75 inches
Date First Available	May 15, 2018

WARRANTY AND SUPPORT

Mueller products are manufactured with quality and durability in mind. For specific warranty details regarding your UltraPot 6Q Pressure Cooker, please refer to the warranty card included with your purchase or visit the official Mueller website.






If you require technical assistance, have questions about operation, or need to report an issue, please contact Mueller customer support. Contact information can typically be found on the product packaging or the Mueller

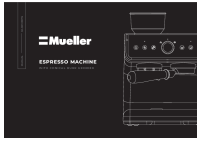
website.

For the latest information and support, visit the Mueller Store on Amazon: [Mueller Store](#)

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Related Documents - MU-ULTPOT

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 <p>Mueller UltraPot Instruction Manual</p>	<p>Mueller UltraPot Instruction Manual</p> <p>Comprehensive instruction manual for the Mueller UltraPot pressure cooker, covering safety, features, operation, cleaning, troubleshooting, and cooking charts. Learn how to use your Mueller UltraPot for efficient and healthy cooking.</p>
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 <p>Mueller K-Cup Coffee Maker Single Server Brewer</p> <p>INSTRUCTION MANUAL</p> <p>Please read this instruction manual carefully before operating the appliance. At least one copy of this manual should be kept in a location available at all times to maintenance and management staff.</p> <p>Model: U-700</p>	<p>Mueller K-Cup Coffee Maker Instruction Manual</p> <p>Instruction manual for the Mueller K-Cup Coffee Maker, Single Server Brewer, Model U-700. Provides safety instructions, operating procedures, cleaning and maintenance guidelines, and troubleshooting tips.</p>



[Mueller Espresso Machine with Conical Burr Grinder User Manual](#)

This manual provides instructions for operating, cleaning, and maintaining the Mueller Espresso Machine with Conical Burr Grinder (Model: MLR010557N). It covers safety instructions, parts overview, brewing, grinding, descaling, and troubleshooting.