

Instant Pot Pot LUX80 8 Qt 6 in 1 Multi Programmable Pressure Cooker



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Instant Pot Pot LUX80 8 Qt 6 in 1 Multi Programmable Pressure Cooker



Product Information

• Specifications

- Product Name: LUX Series
- Manufacturer: Unknown
- Model Number: Unknown
- Website: <https://manual-hub.com/>.

• Overview

- The LUX Series is a versatile and user-friendly pressure cooker designed for countertop use.
- It offers various cooking modes, including pressure cooking and non-pressure cooking, to cater to your different cooking needs.
- This appliance is equipped with safety features to ensure safe and efficient operation.

• Control and Features

- The LUX Series pressure cooker features easy-to-use controls and a range of convenient features, including:
 - Side handles for safe and comfortable carrying
 - Steam release handle with Sealing position for pressure cooking programs

• Removable inner pot for easy cleaning

- Keep Warm/Cancel button for quick temperature adjustments
- Pressure cooking and non-pressure cooking programs for versatile cooking options

• **Getting Started**

- To ensure proper usage and safety, please follow the instructions below:
- Do not touch hot surfaces of the pressure cooker. Always use the side handles for carrying.
- Avoid placing the cooker on or near hot gas or electric burners, or in a heated oven.
- This appliance is intended for countertop use only.
- Use the pressure cooker only for its intended purpose.
- Avoid deep frying or pressure frying in the cooker with oil.
- Ensure that the cord does not hang over the edge of the table or counter, and does not touch hot surfaces.
- Use the cooker only with electrical systems that support 110-120V~/60Hz for North America.
- Do not operate the cooker with a damaged cord or plug, or after any malfunction or damage has occurred.
- Wait for the cooker to cool down and release all internal pressure before opening. Do not force open if the float valve is still up or the lid is difficult to turn.
- Refer to the Getting Started section on pages 12-14 of the user manual for detailed instructions on releasing pressure.

• **Pressure Cooking**

- When using the pressure cooking programs, follow these guidelines:
- Ensure that the total amount of pre-cooked food and liquid in the inner pot does not exceed the 2/3 line.
- For food that expands during cooking, such as rice, beans, or vegetables, do not exceed the 1/2 line.
- Overfilling may lead to clogging of the steam release valve, excess pressure, leakage, personal injuries, or damage to the cooker.

• **Non-Pressure Cooking**

- When using the non-pressure cooking programs, you are not restricted by the fill-level warnings mentioned above. You can use the inner pot according to your recipe requirements without considering the fill level lines.

• **Cooking and Safety Tips**

- To ensure safe and successful cooking, please keep the following tips in mind:
- Always make sure that the steam release handle is in the Sealing position for all pressure cooking programs.
- This appliance should not be used by children, individuals with physical, sensory, or mental limitations, or those with limited knowledge of pressure cooker usage. Close supervision is necessary in these cases.
- Avoid immersing the cooker base, cord, power plug, or cooker in water to prevent electrical shock.
- When plugging or unplugging the cooker, always attach or remove the plug from the cooker first before connecting or disconnecting it from the wall outlet.
- Unplug the cooker from the power outlet when not in use and before cleaning. Allow it to cool down before handling or cleaning.
- This appliance is for household use only and is not intended for outdoor use.
- Exercise extreme caution when moving the pressure cooker containing hot liquids.
- Ensure that the lid is properly closed before operating to avoid scalding injuries. Cook only in removable containers to reduce the risk of electric shock.

• **Care and Cleaning**

- Refer to pages 23-25 of the user manual for detailed care and cleaning instructions specific to the LUX

Series pressure cooker.

- **Troubleshooting**

- If you encounter any issues with your LUX Series pressure cooker, please refer to pages 26-27 of the user manual for troubleshooting tips and solutions.

- **Warranty**

- Information regarding the warranty for the LUX Series pressure cooker can be found on page 21 of the user manual. Please consult the manual for specific details and contact information for warranty claims.

FAQs

- **Q: Can I use the pressure cooker for deep frying?**

- **A:** No, the pressure cooker should not be used for deep frying or pressure frying with oil. It is designed for pressure cooking and non-pressure cooking purposes only.

- **Q: Can I use the pressure cooker outdoors?**

- **A:** No, the pressure cooker is intended for household use only and should not be used outdoors.

- **Q: What should I do if the pressure cooker malfunctions or gets damaged?**

- **A:** If the pressure cooker malfunctions or has been damaged in any manner, do not operate it. Refer to the user manual for troubleshooting tips or contact the manufacturer for assistance.

Important Safeguards

SAVE THESE INSTRUCTIONS

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

1. Do not touch the hot surfaces of the pressure cooker. Use side handles for carrying.
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 a pressure cooker for anything other than intended use.
5. Never deep fry or pressure fry in the cooker with oil.
6. Do not let the cord hang over the edge of the 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 the cooker with a damaged cord or plug, or after the cooker malfunctions or has been damaged in any manner.
9. Do not open the 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 turn, it is an indication that the cooker is still pressurized – do not force it open. Please see “Getting Started” pages 12 – 14.
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, food should not pass the 1/2 line. Overfilling may risk clogging the steam release valve resulting in 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.
11. Make sure the steam release handle is in the Sealing position for all the 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 base in water. To protect against electrical shock, do not immerse the cord, power plug, or cooker in any liquid.
14. Always attach the plug to the cooker first, then plug the cord into the wall outlet. To disconnect, press Keep Warm/Cancel, then remove the plug from the wall outlet. Unplug from the 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 12 – 14.
18. Use of accessories and parts that are not branded Instant Pot® or 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.
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 valve. These foods should not be cooked under pressure cooking settings unless as directed in Instant Pot® recipes.
20. Always check the steam release valve, float valve, and anti-block shield for clogging before use.
21. Always make sure the sealing ring rack is completely set in the groove on the inside of the sealing ring.



WARNING: Spilled food can cause serious burns. Keep appliances and cords away from children. Never drape the cord over the edge of the counter, never use the power outlet below the counter, and never use it with an extension cord.

Special Cord Set Instructions

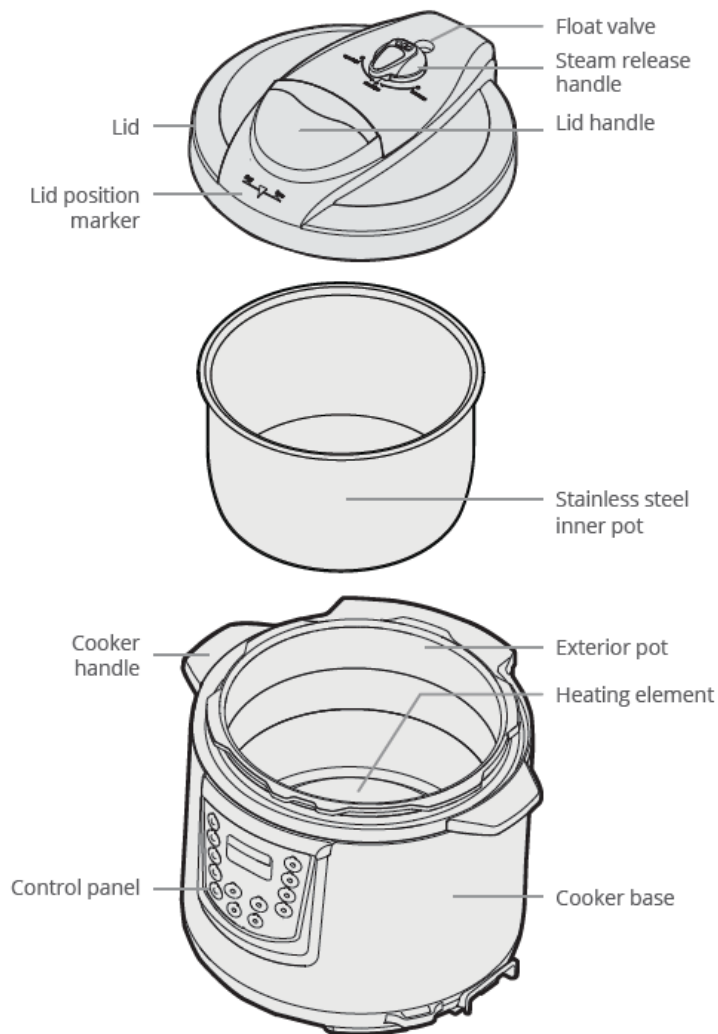
- As per UL safety requirements, a short power supply cord (0.6 m to 0.9 m) is provided to reduce the hazards resulting from entanglement and tripping.

- 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
Lux Mini		700 W	3 quart	19.8×12.7cm 7.8×5 in	29×25.5×28.5 cm 11.4x10x11.2 in	3.9 kg 8.6 lbs
IP-LUX 50	120V~	900 W	5 quart	13.8 x 22cm 5.43 x 8.66 in	33 x 31 x 30 cm 13 x 12.2 x 11.8 in	6.12 kg 13.5 lbs
IP-LUX 60 Lux Red 60 Lux Blue 60	60Hz	1000 W	6 quart	15.7x 23.9cm 6.2 x 9.4 in	33.5 x 31 x 31.7 cm 13.2 x 12.2 x 12.5 in	5.23 kg 11.53 lbs
IP-LUX 80		1200 W	8 quart	17.5 x 26.4 cm 6.9 x 10.4 in	37.6 x 33.8 x 36.1 cm 14.8 x 13.3 x 14.2 in	8.21 kg 18 lbs

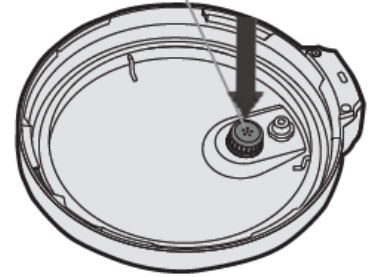
Overview



Anti-block shield

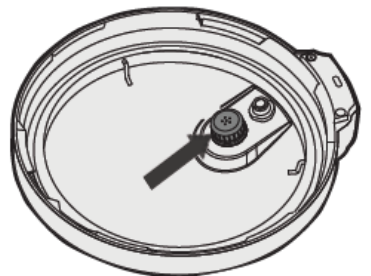
To install:

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 for the Lux Series

- The control panel of your Instant Pot® Lux Mini/50/60/80 consists of a
- large LED display, cooking program keys, operations keys, + / – keys to adjust time and a Keep Warm/Cancel key.
- Note that the Lux Mini does not have Cake and Multigrain programs.
- The Pressure Cook program on Lux Mini is the same as the Manual program on other Lux models.












Control Panel for the Lux Series



- Instant Pot® is a programmed smart cooker that has preset cooking times for different food ingredients and cooking methods. It also remembers your most recent setting per cooking program for a more personalized cooking experience.
- To return to factory default settings, press Keep Warm/Cancel to return the cooker to standby mode displaying OFF, then press and hold the Adjust key for 3 seconds.



Cooking Program Options

Programs	Modes	Suggested Uses	Notes for Users
 Soup/Broth	Less	Soup without meat.	The soup/broth remains clear due to lack of boiling motion under pressure cooking.
	Normal	Soup with meat.	
	More	Rich bone broth.	
 Meat/Stew	Less	Soft texture.	Choose different modes based on the meat texture desired.
	Normal	Very soft texture.	
	More	Fall-off-the bone meat texture.	
 Cake ¹	Less	Lighter moist cakes.	Adjust cooking time for different recipes.
	Normal	Denser moist cakes.	
	More	New York style cheesecakes.	
 Egg	Less	Soft boiled eggs.	Pre-set times are intended for extra large eggs. Adjust cooking time to account for different egg sizes.
	Normal	Medium boiled eggs.	
	More	Hard boiled eggs.	
 Sauté (Brown)	Less	Simmering, thickening and reducing liquids.	NEVER have the lid on when sautéing. Maximum time is 30 minutes as a safety precaution.
	Normal	Stir-frying.	
	More	Pan searing or browning meat.	

Programs	Modes	Suggested Uses	Notes for Users
 Slow Cook	Less	Corresponds to Low setting in some temperature controlled slow cookers.	Non-pressure cooking program. You may also use the Instant Pot® glass lid as an option.
	Normal	Corresponds to MEDIUM setting in some temperature controlled slow cookers.	
	More	Corresponds to HIGH setting in some temperature controlled slow cookers.	
 Rice	N/A	White rice of various types	Automated cooking program. The Adjust and +/- keys will not work in this program.
 Multigrain ¹	Less	Wild rice, brown rice, mung beans, etc.	Choose different modes based on the type of grains and the desired texture.
	Normal	Wild rice, brown rice, mung beans, etc.	
	More	Tough grains or a mixture of grains and beans.	Program includes 45 minutes of warm water soaking time prior to 60 minutes of pressure cooking.
 Porridge	Less	Oatmeal.	DO NOT use Quick Release as thick liquid will spatter out and block the pressure release valve. See page 17.
	Normal	White rice porridge/congee.	
	More	Rice porridge/congee with various rices and beans.	

Programs	Modes	Suggested Uses	Notes for Users
 Steam	Less	Vegetables.	Use the steam rack provided to elevate food above the water. Use Quick Release method to prevent food from overcooking.
	Normal	Fish and Seafood.	
	More	Meat.	
 Manual ²	N/A	Manual programming of cooking time according to your favourite recipes or cooking habits.	Press the + / - keys to change cooking time. The Adjust key will not work in this program.

1. Cake and Multigrain cooking programs are not available on Lux Mini.
2. The Manual program is the same as the Pressure Cook program on Lux Mini.

Pressure Cooking Programs:

- **Working Pressure:** 10.2psi (70 kPa)
- **Pressure Release Pressure Limit:** 15.22psi (105kPa)
- **Working Temperature:** 113°C – 118°C (235°F ~ 244°F)

Non-Pressure Cooking Programs:

- **Keep Warm function:** 63 – 78°C (145 ~ 172°F);

Slow Cook function:

- **Less mode:** 82-87.8°C / 180-190°F;
- **Normal mode:** 87.8-93°C / 190-200°F;
- **More mode:** 93-99°C / 200-210°F;

Sauté function:

- **Less mode:** ~105°C (~221°F);
- **Normal mode:** ~169°C (~336°F);
- **More mode:** ~174°C (~345°F)

Getting Started

1. Read warning cards and warning labels. Remove all packaging materials and removable warning cards from the cooker and accessories.
2. Clean the inner pot, lid and accessories with water and detergent before the first use.
3. Install the condensation collector (where applicable: only on Lux Mini and Lux80) at the rear of the cooker by aligning the top of the collector with the guides on the cooker and press in.



4. Place the steam release handle on the lid.



5. The steam release handle does not lock tight into the lid but will fit loosely.

Before using your Instant Pot®:

1. To remove the lid, hold the handle, turn the lid counterclockwise, and lift.



2. Remove the inner pot from the cooker.
3. Add food and liquids to 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 18 fl oz / 500 mL of liquid for minimum liquid requirement. See “Cooking and Safety Tips” on page 21.
4. Wipe the outside of the inner pot dry. Make sure there is no food debris on the heating element.
5. Put the inner pot back into the cooker. Rotate slightly to ensure that it is seated correctly.
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. To place the lid, reverse Step 1. Place the lid on the cooker, align the ▼ mark on the lid with the OPEN ▲ mark, and turn clockwise to the ▲ CLOSE mark.
 - Make sure the steam release valve, float valve, and anti-block shield are clean and free of debris.
 - After putting the lid on, make sure the float valve on top of the lid drops down.
 - Do not put the lid on for the Sauté program.



Initial Test Run

To familiarize yourself with the Instant Pot® and check if the cooker is working properly:

1. Add 3 measuring cups of water into the inner pot (about 25 fl oz / 750 mL).
2. Close the lid. Turn the steam release handle to the Sealing position.
3. Press the Steam button and press the + / – keys to adjust the time to 2 minutes.



- The preheating cycle will start after 10 seconds and the cooker will display On.
- Traces of steam may be released until the float valve pops up.
- The Steam program will begin after a few minutes when working pressure is reached.
- The cooker will beep and automatically switch to Keep Warm mode if the Auto Keep Warm function is ON.
- If anything seems to go wrong or if in doubt, refer to the troubleshooting guide on pages 23 – 25, or call the customer care team. Contact information on page 23.*

Pressure Cooking

The following are pressure cooking programs: Soup/Broth, Meat/Stew, Cake¹, Egg, Rice, Multigrain¹, Porridge, Steam or Manual².

- Do not fill the inner pot more than 2/3 full when pressure cooking. For food that expands during cooking such as rice or dried vegetables, do not fill the inner pot more than 1/2 full.
- After the cooking process has started, you can press Keep Warm/Cancel at any time to end the program. The cooker then goes to standby mode.

1. Follow the steps in “Getting Started” on pages 12 – 14.
2. Position the steam release handle to seal.



3. Connect the power cord. The LED displays OFF, indicating that the cooker is in standby mode.



4. Select a pressure cooking program: Soup/Broth, Meat/Stew, Cake1, Egg, Rice, Multigrain1, Porridge, Steam or Manual2.

1. Cake and Multigrain cooking programs are not available on LUX Mini.

2. The Manual program is the same as the Pressure Cook program on LUX Mini.

5. Optionally, personalize pressure cooking programs as follows:

To do this	Press this button	Followed by these steps...
Change the cooking time	Adjust	Select between three preset cooking times, Normal , Less , and More by pressing the Adjust button repeatedly.
	+ / -	Add/subtract time; press and hold for faster changes
Set the delayed cooking time	Delay Start	1. Use the + / - buttons to set the hours 2. Press Delay Start again 3. Use the + / - buttons to set the minutes

- 10 seconds after choosing the settings, the cooker beeps 3 times and displays On to indicate that the cooker has entered the preheating cycle.
- If using Delay Start, the Delay Start light indicator will light up and 10 seconds after selecting this program, the delayed cooking time countdown will begin.
- When count down is finished, the cooker will display On for the preheating cycle.
- Depending on the amount of food and its temperature, the preheating cycle can last from a few minutes to 40 minutes or more.
- As the cooker heats up and pressure builds, the float valve rises.
- When working pressure is reached, the cooker enters the pressure cooking cycle and displays the remaining cooking time.
- When the cooking cycle has finished, the cooker beeps and enters the Keep Warm mode if the Auto Keep

Warm function is turned ON.

- The LED displays the elapsed time (such as L0:02). If Keep Warm/Cancel is not pressed, the cooker will turn OFF after 10 hours.



• **Release the pressure using one of the following methods (refer to recipe):**

- **Natural Release:** Allow the cooker to cool down by itself 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 the lid to speed up cooling (do not cover the steam release valve).
- **Quick Release:** Turn the steam release handle to the Venting position to let steam out until the float valve drops down. Never pull out the steam release handle while releasing steam as escaping steam is extremely hot and can cause scalding. For food with large liquid volume or starch content, use the Natural Release method as thick liquid may splatter.



Do not place hand over
steam release valve



Do not lean face over
cooker when it is in operation or
releasing steam/pressure

- Press Keep Warm/Cancel. The LED displays OFF, indicating that the cooker is in standby mode. Open the lid. Make sure the float valve is down before opening the lid.

Non-Pressure Cooking

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

Sauté

- Connect the power cord. The LED displays OFF, indicating that the cooker is on standby. Select the Sauté program.
- To change the cooking temperature, press Adjust repeatedly to select between Less (for simmering or thickening sauce), Normal (for stir-frying), and More (for pan-searing or browning meat). 10 seconds after choosing the settings, the cooking process will start.
- The cooker beeps 3 times and the LED displays On to indicate that the cooker has entered the preheating cycle. When the working temperature is reached, the LED displays Hot.
- Add food to the inner pot and sauté.
- When you have finished sautéing the food, press Keep Warm/Cancel. The LED displays

- OFF, indicating that the cooker is in standby mode.
- Do not put the pressure cooker lid on when using the Sauté program. There will be warning alerts and the display will flash. A glass lid with a venting hole may be used.
- As a safety precaution, the cooker automatically enters standby mode after 30 minutes if you have not pressed Keep Warm/Cancel.



Slow Cook

1. You may use the Instant Pot® glass lid as an option. If using the pressure cooking lid, make sure the steam release handle is turned to Venting.



2. Connect the power cord. The LED displays OFF, indicating that the cooker is on standby.
3. Select the Slow Cook program.
4. Optionally, modify the slow cooking program as follows:

To do this	Press this button	Followed by these steps...
Change the cooking time	+ / –	Add/subtract time
Change the cooking temperature	Adjust	Select between three preset cooking temperatures, Less , Normal , and More by repeatedly pressing Adjust .
Set the delayed cooking time	Delay Start	<ol style="list-style-type: none"> 1. Use the + / – buttons to set the hours 2. Press Delay Start again 3. Use the + / – buttons to set the minutes

10 seconds after choosing the settings, the cooking program will start. The cooker beeps 3 times and the cooker enters the cooking cycle. The LED displays the remaining cooking time. If using Delay Start, the Delay Start light indicator will light up and 10 seconds after selecting this program, the delayed cooking time countdown will begin. When count down is finished, the cooking time begins.

Non-Pressure Cooking

1. When the cooking cycle has finished, the cooker beeps and enters the Keep Warm mode if the Auto Keep Warm program is turned ON. The LED displays the elapsed time (such as L0:02).
2. If Keep Warm/Cancel is not pressed, the cooker will turn OFF after 10 hours. If the lid is on, remove it by turning counter-clockwise and lifting.
3. Press Keep Warm/Cancel. The LED displays OFF, indicating that the cooker is in standby mode.

Cooking and Safety Tips

- Extreme caution should be taken when moving the steam release handle to the Venting position. Keep hands and face away from the steam release openings. Failure to comply may result in scalding or serious injury.
- Do not attempt to open the lid until the pressure inside the cooker is completely released. As a safety feature, until the float valve drops down the lid is locked and cannot be opened. Do not force the lid open.
- When opening the lid, the inner pot may adhere to the lid. This is caused by a vacuum due to cooling. Make sure the steam release handle is in the Venting position and all the steam is released.
- If the float valve is stuck, move the steam release handle to the Venting position. Once all the steam is released, push the float valve down with a pen or long stick.
- Always add at least 18 fl oz / 500 ml of water or other liquids so enough steam can be generated to cook under pressure. These include cooking sauces, wine, beer, stocks, and juices of fruits and vegetables. Oils, oil-based sauces, and thick cooking sauces do not have enough water content and will not account for the required liquid volume.
- 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 Start program, allow sufficient cooling down time before serving.
- The Delay Start program is not recommended for porridge, oatmeal, or other foamy and thick liquids. Cooking progress should be monitored when cooking these foods.

Care and Cleaning

- Unplug your Instant Pot® and let it cool to room temperature before cleaning.
- All Instant Pot® inner pots, pressure cooker lids, glass lids, and accessories are dishwasher safe (it is recommended to use the top rack of the dishwasher).
- Remove the inner pot and lid and wash with detergent. Rinse with clear water and wipe dry with a soft cloth.
- Wipe the inner cooker base rim and slot dry with cloth to prevent rusting of the exterior cooker 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 or need technical assistance or product 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** 1-800-828-7280 ext 2 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 repair.

Problem	Possible reason	Solution
Difficulty with closing the lid	The sealing ring not installed properly	Install securely in the sealing ring rack.
	Float valve in the popped-up position	Slightly press the float valve downward.
Difficulty with opening the lid	Pressure inside the cooker	Position the steam release handle to the venting position to reduce the 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.

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
	The lid is 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
	The float valve silicone ring is worn - out or missing	Replace the float valve silicone ring
The float valve unable to rise	Too little food or water in the inner pot	Add more water to the inner pot
	The float valve obstructed by the lid-locking pin	Close the lid completely, see The “Getting Started” section
Steam comes out from the steam release valve non-stop	Steam release valve not in sealing position	Turn the steam release handle to the sealing position
	Pressure control fails	Contact support
Display flashes “Lid”	The lid is not in the correct position for the selected program	Close the lid for pressure cooking or open the lid for sautéing
The display remains blank after connecting the power cord	Bad power connection or no power	Inspect the power cord to ensure a good connection, and check if the power outlet is active
	The cooker’s electrical fuse has blown	Contact support

Problem		Possible reason	Solution
All LEDs flash with a code appearing on screen and the warning beep is ON	C1	Faulty temperature sensor	Contact support
	C2	Faulty temperature sensor	Contact support
	C5	The temperature is too high because the inner pot is not placed into the cooker base	Insert the inner pot properly
		The temperature is too high because there is no water in the 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 the recipe
		The lid opened too early	After the 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 the 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 the 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 the power switching and expanding the pressure board when changing the temperature	This is normal
		The bottom of the inner pot is wet.	Wipe the bottom of the inner pot dry before cooking

Warranty

Limited Warranty

This Limited Warranty is effective for one year from the date of original consumer purchase. Proof of original purchase date and, if requested by an authorized Instant Pot Company ("IPC") representative, return of your appliance as IPC may direct at IPC's expense, is required to obtain service under this Limited Warranty. When this appliance is operated and maintained by written instructions attached to or furnished with the product, Instant Pot Company will pay for either (i) repair labor to correct defects in materials or workmanship that existed when this appliance was purchased or (ii), at its sole and exclusive discretion, replace the appliance for one (1) year from the date of purchase. If your appliance is replaced, the Limited Warranty on the replacement appliance will expire at the original date (i.e. 12 months from the original purchase date). This Limited Warranty extends only to the original purchaser and use of the appliance in the United States of America and Canada. This warranty does not

cover units that are used outside of the United States of America and Canada. Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and will void this Limited Warranty. This Limited Warranty does not apply in respect of any appliance or any part thereof that has been altered or modified from its factory settings unless such alterations or modifications were expressly authorized by an IPC representative. IPC is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance as provided herein.

Limitation and Exclusions

The liability of IPC, if any, for any allegedly defective appliance or part shall in no circumstances exceed the purchase price of a comparable replacement appliance.

This Limited Warranty does not cover:

1. Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God or repair by anyone unless directed by an Instant Pot Representative.
2. Repairs where your appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions.
3. Use of unauthorized parts and accessories, or repairs to parts and systems resulting from unauthorized repairs or modifications made to this appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by you.

Disclaimer of Implied Warranties

IMPLIED WARRANTIES, INCLUDING ANY WARRANTIES OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE HEREBY LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states or provinces do not allow limitations to the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. Disclaimer of Representations Outside of Warranty IPC makes no representation about the quality, durability, or need for service or repair of this appliance other than the representations contained in this warranty.

Limitation of Remedies; Exclusion of Incidental and Consequential Damage

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. IPC SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH THE USE OR PERFORMANCE OF THE APPLIANCE OR DAMAGES CONCERNING ANY ECONOMIC LOSS, PERSONAL INJURY, LOSS OF PROPERTY, LOSS OF REVENUES OR PROFITS, LOSS OF ENJOYMENT OR USE, COSTS OF REMOVAL, INSTALLATION OR OTHER CONSEQUENTIAL DAMAGES OF WHATSOEVER NATURE. You the buyer may have other rights and remedies under your state's or province's applicable laws, which are in addition to any right or remedy which may be available under this limited warranty.

Warranty Registration and Service

Please visit <http://instantpot.com/support/register/>. to register your new Instant Pot and validate your warranty within thirty (30) days of purchase. You will be asked to provide the store name, date of purchase and model number (found on the base of your cooker) along with your name and address. The registration will enable us to keep you up to date with product developments, and recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge to have read and understood the instructions for use, and warnings outlined in the accompanying instructions. To obtain service under this warranty, please call the Customer Care Team at 1-800-828-7280. If IPC is unable to resolve the problem, you may be asked to send your appliance to the Appliance Service Department for quality inspection. IPC is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance from Canada or within the 48 contiguous states and the District of Columbia of the United States of America, as provided herein. When returning your appliance, please include your name, address, phone number, proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

CONTACT

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- **To enhance your experience with Instant Pot, join the official Instant Pot Community at**
Facebook.com/groups/instantpotcommunity.
- twitter.com/instantpot.



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Pictures in the manual are for reference only. Please refer to the actual product. Please read this manual carefully and retain it for future reference.

Documents / Resources



[Instant Pot Pot LUX80 8 Qt 6 in 1 Multi Programmable Pressure Cooker](#) [pdf] User Manual
Pot LUX80 8 Qt 6 in 1 Multi Use Programmable Pressure Cooker, Pot LUX80, 8 Qt 6 in 1 Multi U
se Programmable Pressure Cooker, Multi Use Programmable Pressure Cooker, Programmable
Pressure Cooker, Pressure Cooker, Cooker

References

-  [Instant Brands Product Registration | Instant Home](#)
- [User Manual](#)

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