



## Instant Pot Smart Bluetooth Smart-60 Programmable Smartcooker User Manual

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**Instant Pot Smart Bluetooth Smart-60 Programmable Smartcooker User Manual**



**Programmable Smartcooker  
User Manual  
Model: Smart-60**

(Pictures in the text are for reference only. Please refer to the actual product.)

Thank you for purchasing the multi-functional Instant Pot. Please read the User Manual carefully before use and keep it in a convenient place for future reference.

## **IMPORTANT SAFEGUARDS**

Your Instant Pot cooks with pressure. When using pressure cookers, basic safety precautions should always be followed.

### **PLEASE READ ALL INSTRUCTIONS.**

1. Do not touch hot surfaces. Use handles or knobs.
2. Close supervision is necessary when the pressure cooker is used near children.
3. Do not place the pressure cooker in a heated oven.
4. Extreme caution must be used when moving a pressure cooker containing hot liquids.
5. Do not use pressure cooker for other than intended use.
6. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. Please see "Cooking Preparation".
7. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Please see "Food Preparation Instructions".
8. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (the steam release handle). These foods should not be cooked in a pressure cooker.
9. Always check the pressure release devices (the steam release handle) for clogging before use.

10. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. Please see “Cooking Preparation”.
11. Never deep fry or pressure fry in the unit with oil. It is dangerous and may cause a fire or serious damage.
12. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
13. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
14. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the service center for examination repair or adjustment. See Warranty section.
15. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
16. This product is for household use only. Do not use outdoors.
17. Do not let cord hang over edge of table or counter, or touch hot surfaces.
18. Do not place the unit on or near a hot gas or electric burner, or in a heated oven.
19. Caution: to reduce the risk of electric shock, cook only in the provided removable container (cooking pot).
20. Do not use incompatible removable container (cooking pot) or sealing ring (gasket) to avoid pressure leakage.
21. To disconnect, turn any control to “off”, then remove plug from wall outlet.
22. Do not place the unit on an unstable location it is strictly prohibited to use it on a newspaper, foam or other object that may easily block the vent holes at the bottom.
23. Do not use it in a place which is near splash water or fire. Do not use it in a place exposed to directly to sunshine or oil splash. Put it in a place out of the reach of children.
24. Before use each time, be sure to check the anti-block shield, float valve and exhaust valve (steam release handle) for obstruction, wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object; make sure the steam release handle is in sealing position.
25. Do not move this product or force to remove the lid when the unit is in operation.
26. Do not place your hands or face over the exhaust valve (steam release handle) or float valve to avoid scald when the unit is in operation.
27. To reduce the risk of fire or electric shock, only authorized personnel should do repairs.
28. Do not cover the pressure valves.
29. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are accompanied by a person responsible for their safety.
30. Do not use this product on any electrical system other than voltage: 110-120V~/60Hz.

## **PLEASE SAVE THESE INSTRUCTIONS.**

And keep the user manual in a convenient place for future reference.

### **Precautions**

Before each use, please make sure to inspect the following:

1. The anti-block shield, float valve and exhaust valve are not blocked by food debris.
2. The bottom surface of the inner pot and the heating plate are free of any foreign objects.
3. The steam release handle is in the “Sealing” position for all pressure cooking.

After cooking, wait until the cooker cools down for a while and release the pressure using the steam release handle. Use extreme caution when opening the lid. Scald and serious burns can be caused by the steam inside the unit.

If all LED lights are flashing on the control panel, unplug the power cord immediately and consult the “Troubleshooting” section.

Care must be taken with the sealing ring to avoid deformation. Failure to do so may prevent the product from working properly.

### **Special Cord Set Instructions**

A short power supply cord is provided to reduce the hazards resulting from entanglement and tripping. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least 12 amps and 120 volts. The extended cord must be arranged so that it will not drape over edge of table or counter where it can be pulled by children or tripped over accidentally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet in only one way. If the plug does not fit fully into the outlet, flip the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### **Product Introduction**

Instant Pot® Smart is a new generation of smart kitchen appliances. It is a multi-functional smartcooker combining the benefits of a Pressure Cooker, Slow Cooker, Rice Cooker, Porridge Maker, Steamer, Sauté pan, Yogurt Maker, Food Warmer and more. It is Bluetooth® enabled allowing connections from smartphones/tablets. Complex cooking steps can be easily programmed in recipe scripts and uploaded to the cooker to produce consistent results every time. The recipe scripts can be shared with friends over the Internet. This capability allows the cooker's functionality to be expanded by adding additional apps after purchase.

Instant Pot® is a convenient and kitchen-friendly time saver. Together with multiple sensors, its micro-processor controlled intelligent programs make your everyday cooking as easy as pressing a button. It brings your green thinking right into the kitchen by saving up to 70% of energy compared with conventional cooking. In most cases, your Instant Pot reduces the cooking time by 70%, and preserves more vitamins and minerals in the natural ingredients.

Instant Pot has been designed to avoid the common errors and safety hazards of old stove-top pressure cookers using 10 proven safety mechanisms and patented technologies. They include lid position monitoring, locking the lid under pressure, electronic pressure and temperature control, dry burn detection with automatic shutoff, over-pressure protection, and temperature and electrical current limiting fuse. Instant Pot® has earned the entrusted UL certification by going through the rigorous UL lab testing.

### **Features**

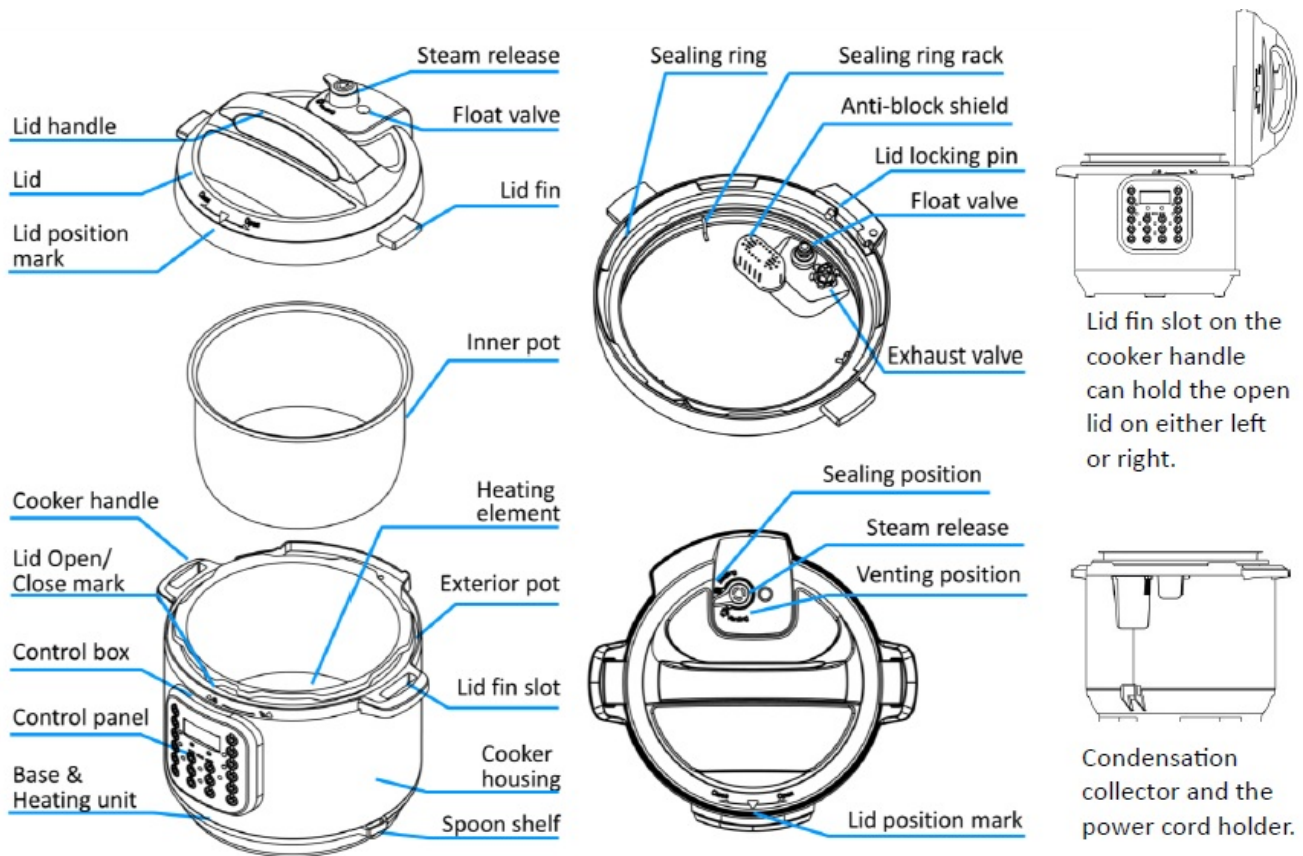
- High safety standard: 10 safety mechanisms and UL safety certification. Please visit [www.InstantPot.com](http://www.InstantPot.com) for detailed information.
- Bluetooth® Smart compliant (Bluetooth 4.0) to connect to smartphones/tablets, providing easy to use interfaces to control and monitor cooking. Recipes and cooking functions can be expanded after purchase by adding more apps or obtaining recipe scripts via Internet.
- Multi-function: Braising, pressure cooking, stewing, steaming, simmering, slow cooking, sauté/browning, fermenting, making yogurt and keeping warm.
- 14 convenient cooking programs controlled by a microprocessor: Simply press one of the function keys to start cooking. The microprocessor controls the time, cooking pressure and temperature eliminating the need to watch over the cooker in the kitchen.
- Clean and pleasant: Instant Pot produces very little noise and leaks almost no steam. This keeps the aromas and flavor of ingredients in the food and avoids messy spills, splashes or spatters to clean up.
- Dual pressure settings for fast and flexible cooking: Cooking with the high pressure reduces cooking time by up to 70% and low pressure avoids overcooking delicate food.
- Up to 24-hour delayed cooking: Long 24 hour timer. Perfect for meal planning.
- Up to 120 minutes of manual cooking time selection.
- Auto keep warm: After cooking, the keep-warm function starts automatically for 10 hours.
- Dishwasher safe stainless steel inner pot and steam rack.

## Specifications

- Working pressure: High 10.2 ~ 11.6psi (70 ~ 80kPa); Low 5.8 ~7.2 psi (40 ~ 50kpa)
- Steam release pressure limit: 15.22psi (105kPa)
- Working temperature: 115°C ~ 118°C (239°F ~ 244°F) at high pressure setting; 110°C ~ 112°C (229 ~ 233°F) at low pressure setting.
- “Keep warm” function: up to 99 hours 50 minutes, 56 ~ 75°C (133 ~ 167°F)
- “Slow Cook” function: 0.5 ~ 20 hours, at 88 ~ 99°C (190 ~ 210°F)
- “Sauté” function: “Normal” mode: 160 ~ 176°C (320 ~ 349°F); “More” mode: 175 ~ 210°C (347 ~ 410°F); “Less” mode: 135 ~ 150°C (275 ~ 302°F)
- “Yogurt” function: up to 99 hours 30 minutes. “Normal” mode for making yogurt: 36 ~ 43°C (96.8 ~ 109.4°F); “Less” mode for making Jiu Niang (fermented glutinous rice): 30 ~ 34°C (86 ~ 93.2°F); “More” for pasteurizing milk: 71~83°C (160~180°F)
- Bluetooth 4.0 (Bluetooth Low Energy): range 10~15m (30~45ft)
- Battery: Li-ion CR2477, 3V. Battery life: 5 years

Model	Power Supply	Rated Power	Volume	Caliber of inner pot	Weight	Dimension
Smart-60	120V~60Hz	1000W	6 Qt	16x22x24 cm 6.3x8.66 x9.45 in	6.61kg (14.57lb)	33x31x32 cm 13x12.2x12.6 in
Accessories	Rice paddle, Soup spoon, Measuring cup, Steam rack, Silicone mini mitts, Condensation water collector, User manual and Recipe booklet.					

## Product Structure

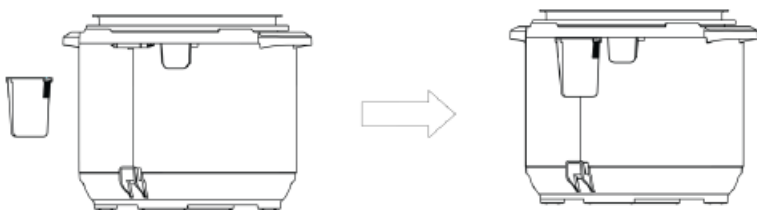


## Before the First Use

Before the first use, please take out all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions and cautions to avoid any injury or property damage. Please wash the inside of the lid and the inner pot with warm soapy water, rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. Never immerse the cooker housing in water or any other liquid. The inner pot, sealing ring and steam release handle and all accessories are dishwasher safe. But never clean the lid and housing in a dishwasher.

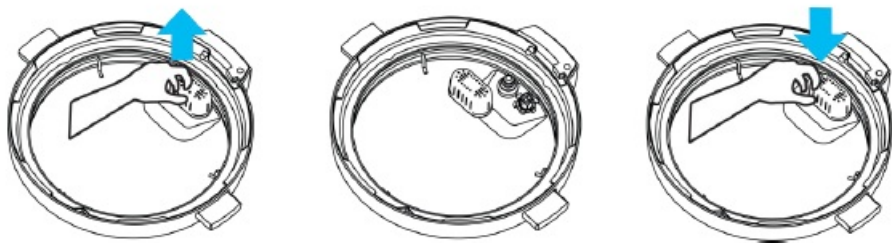
## Installing the Condensation Collector

To install the condensation collector, slide it into the slot on the cooker housing. Follow the reverse order to remove it for cleaning.



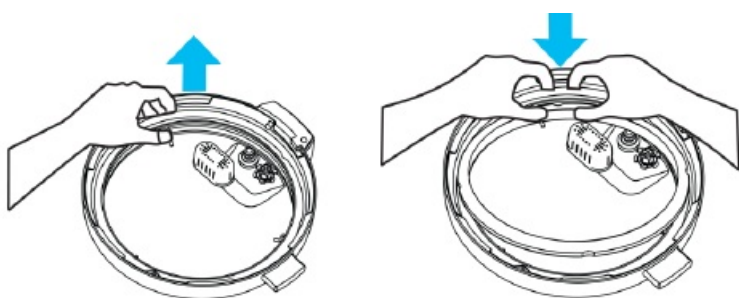
## Removing and Installing the Anti-Block Shield

When necessary, the anti-block shield can be removed by pushing it on the side to lift it up. To install the anti-block shield, position it in place and press it down. The anti-block shield can be installed on either direction lengthwise.



### Removing and Installing the Sealing Ring

When necessary, the sealing ring can be removed by pulling upwards from the sealing ring rack in sections. To reinstall the sealing ring, pressing it down into the rack section by section. The sealing ring can be installed on either side facing up.



### Please note the following:

- Prior to each use, inspect to make sure the sealing ring is well seated in the sealing ring rack and the anti-block shield is mounted properly on the steam release pipe. A properly seated sealing ring can be shifted, with a bit of effort, clockwise or anti-clockwise inside the sealing ring rack.
- After use, remove any foreign objects from the sealing ring and anti-block shield.
- Keep the sealing ring clean to avoid odor. Washing the sealing ring in warm soapy water or dishwasher can remove odor. However, it is normal for the sealing ring to absorb the smell of certain acidic foods. That's why it is always a good idea to have more than one sealing ring on hand. You can purchase additional sealing rings from [www.InstantPot.com](http://www.InstantPot.com).
- Never pull the sealing ring by force, as the pulling may cause deformation and affect its function in sealing the pressure.
- A sealing ring with cracks, cuts or other damages should not be used. A new sealing ring replacement should be used. To avoid leakage, please choose authentic parts from Instant Pot Company.

### Safe Lid Opening

1. Make sure the pressure cooking program has completed or press "Keep-Warm/Cancel" to terminate the program.
2. Releasing pressure in one of the following approaches.

#### Quick Release:

- Slide the steam release handle to the "Venting" position to let out steam until the float valve drops down.

### Caution:

- Please keep hands and face away from the hole on the top of the steam release handle when using Quick Release. The escaping steam is very hot and can cause scalding.
- Never pull out the steam release handle when it is letting out steam.
- Please be aware that Quick Release is not suitable for food in large liquid volume or with high starch content (e.g. porridge, congee, sticky liquids, soup, etc.). Food content may splatter out with steam. Use Natural Release instead.

### Natural Release:

- Allow the cooker to cool down naturally until the float valve drops down. This may take 10 to 15 minutes after cooking is finished and the cooker is in Keep-Warm mode.
- Putting a wet towel on the lid can speed up cooling.

3. Open the lid: Hold the lid handle, turn the lid counterclockwise to the open position, and lift the lid up to open. To avoid vacuum suction on the lid, turn the steam release to “Venting” position to let in air when lifting the lid.

- **Caution:** 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.
- If the float valve is stuck due to food debris or stickiness, you can push it down with a pen or chopsticks when you are certain the pressure has been released by moving the steam release handle in the venting position.

## Cooking Preparation

### 1. Open the lid

Holding the lid handle with your hand, rotate approximately 30 degrees counterclock-wise until the ▼ mark on the lid is aligned with the ▲ 🔒 “Open” mark on the cooker housing rim.



### 2. Check whether all parts on the lid are assembled properly

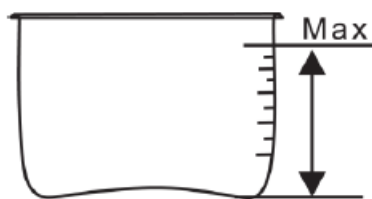
Check the float valve and exhaust valve for obstructions. Make sure that the sealing ring is well seated inside its holding rack, the anti-block shield is installed properly and the float valve can move up and down easily.

### 3. Take out the inner pot, and put in food and liquid

The total amount of food and water should NEVER exceed the maximum level marking of the inner pot. It is recommended that you do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as



rice, beans or dried vegetables, do not fill the unit over 1/2 full. Over filling may risk clogging the vent pipes and developing excess pressure. This could also cause spillage and may damage to the unit.



#### 4. Place the inner pot inside the cooker housing

Before that, be sure to remove foreign objects and wipe dry the outside of the inner pot and the heating element inside of the cooker.

After putting the inner pot inside the housing, rotate the inner pot slightly to ensure good contact between the inner pot and the heating element.



#### 5. Close the lid completely

Hold the lid handle and put the lid on the cooker, with the ▼ mark on the lid and the ▲ 🔓 “Open” marks on the housing rim are aligned. Rotate the lid clockwise approximately 30 degrees until the ▼ mark on the lid is aligned with the ▲ 🔒 “Close” mark on the housing rim.

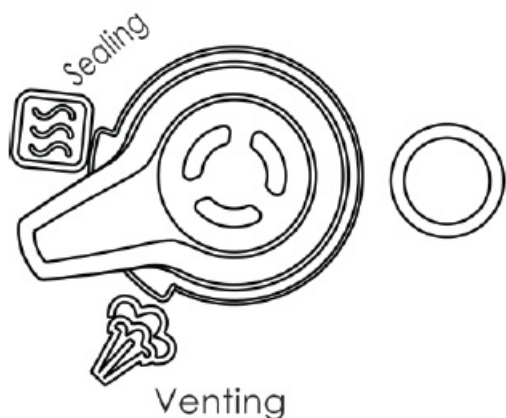


Instant Pot has a safety feature to disable the cooker and the display flashes “Lid” if the lid is not positioned correctly. When using “Soup”, “Poultry”, “Meat/Stew”, “Bean/Chili”, “Multigrain”, “Rice”, “Steam”, “Porridge” and “Yogurt”, the lid should be fully closed. When using “Sauté”, the lid should be open. “Keep Warm” and “Slow Cook” works with the lid either opened or closed.

#### 6. Position the steam release handle properly

Please note that it is perfectly normal and necessary for the steam release handle to be loose. It works by weight and simply rests on top of the exhaust pipe. It can also be removed for washing if necessary by pulling it straight out.

In operation of the cooker for any functions except “Keep-Warm”, “Sauté” or “Slow Cook”, align the pointed end of the steam release handle pointing to “Sealing”, indicating that the pressure cooker is in the sealed position.

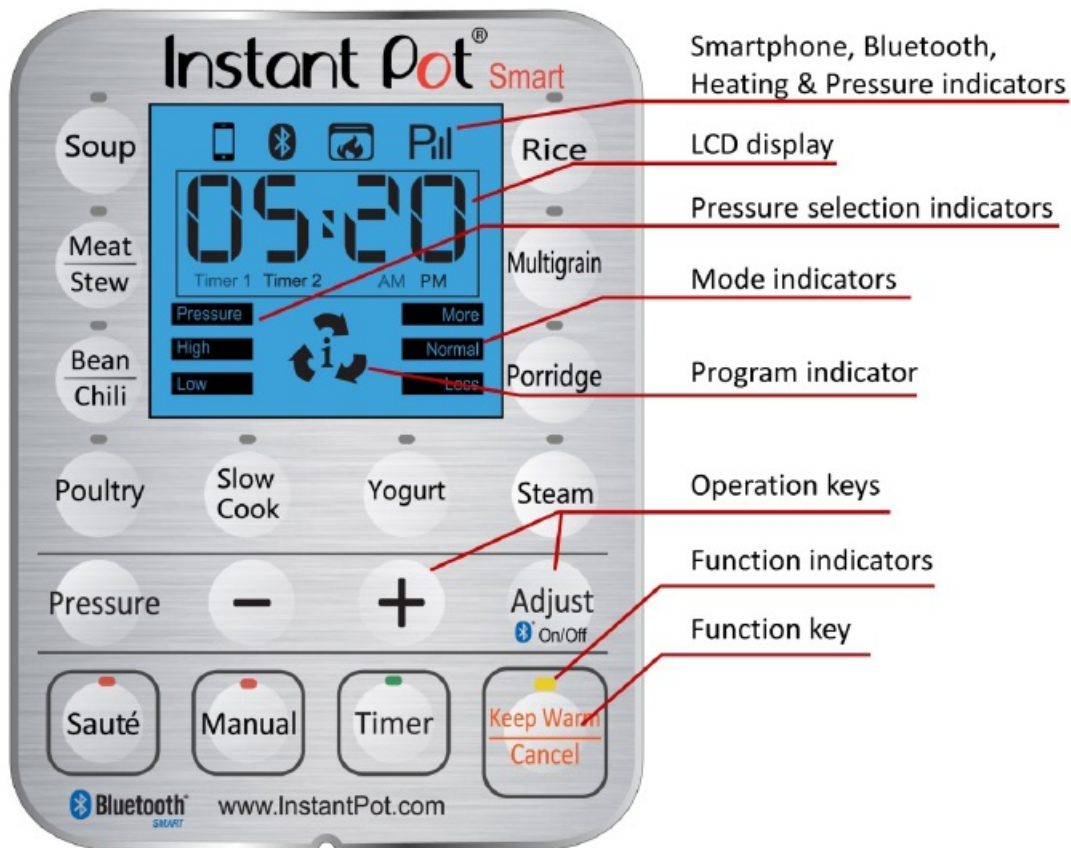


The “Sauté” function must be used without the lid. The “Slow Cook” and “Keep-Warm” can operate with or without the lid, or using an optional glass lid available at [www.InstantPot.com](http://www.InstantPot.com).

## Controls and States of the Cooker

### Control Panel

The control panel of your Instant Pot consists of an LCD display, 2 pressure indicators, 3 mode indicators, 4 operation keys and 14 function keys. Each function key has a function indicator light. Operation keys do not have indicator lights.



- : Smartphone indicator lights up when a mobile device is connected and flashes if the cooker needs to display messages on the mobile device.
- : Bluetooth indicator turns on if Bluetooth radio is on.
- : Heating indicator turns on if the heating element is turned on.
- : Pressure indicator shows the current pressure level as none, low and high.
- : Program indicator lights up when there is a recipe script running.

Timer1 and Timer2 are timer presets.

#### States of the Cooker

Your Instant Pot has 3 states which are shown on the LCD display and function indicators. When the cooker is not operational, the LCD displays “OFF” or the backlight turns off. When a program is running or the timer is set, the LCD backlight turns on.

- **Standby state:** the LCD display shows “OFF” or the current time. Backlight turns off.
- **Pre-heating state:** the LCD display shows “On” and the activated function indicator lights up.

**Program operating state:** the activated function indicator lights up and the LCD display shows time. For pressure cooking, slow cooking and timer functions, the time counts down. For “Keep Warm” and “Yogurt” functions, the time counts up. When a recipe script is running, the Program Indicator becomes animated.





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## References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)