

Instant Pot® Ultra

10-in-1 Multi-Use Programmable Pressure Cooker with Advanced Microprocessor Technology, Stainless Steel Cooking Pot - 6 Quart

If you live a fast-paced, healthy, and eco-friendly lifestyle, Instant Pot® is designed specifically for you.

Instant Pot® is a smart **Electric Pressure Cooker** designed by Canadians with the objective of being *Convenient, Dependable and Safe*. It speeds up cooking by 2~6 times making it extremely energy-efficient, while, preserving nutrients and preparing healthy, tasty dishes.

Convenient with Intelligent Programming

Instant Pot® Ultra 10-in-1 Multi-Use Programmable Cooker is the next generation in kitchen appliances. Designed for the home chef looking for a greater degree of customization and control for even greater precision cooking.

The Ultra combines the functions of a Pressure Cooker, Slow Cooker, Rice/Porridge Cooker, Cake Maker, Yogurt Maker, Sauté/Searing,



Steamer, Warmer, Sterilizer, and, a truly new and unique feature, the Ultra program. The 'Ultra' provides complete custom programming for pressure and non-pressure cooking. Now, one can set the exact parameters desired to achieve perfect results each and every time. And, with the 'Altitude' adjustment, the guesswork is eliminated from recipe conversion to provide a more precise cooking time.

Built with **16** smart programs: Soup/Broth, Meat/Stew, Bean/Chili, Cake, Egg, Slow Cook, Sauté/Searing, Rice, Multigrain, Porridge, Steam, Sterilize, Yogurt, Warm, Pressure Cook, and Ultra. Now, your favorite dishes are as simple as selecting your preferences and having them ready up to 70% faster.

With the 'Sterilize' program one can pasteurize dairy products, sterilize baby bottles, jars, and utensils; as well as, perform certain types of canning much more conveniently than ever before!

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The 'Cake Maker' is designed to prepare soft and moist cakes and the 'Egg' prepares perfect eggs in just a few minutes.

The 'Ultra' is designed with a large, blue LCD display with a 'Cooking Indicator' providing one a visual on the progress of your dish from preheating, through the cooking phase, and Keep Warm. A central dial with a simple turn and press provides added precision in program selection and adjustments. And, the new 'Quick Release Button' ensures the safer handling of the steam release after cooking is completed.

Instant Pot® has moved into a category of its own with the Instant Pot® Ultra!

How It Works

The microprocessor carefully runs lab-tested algorithms to control the time, cooking pressure and temperature to ensure consistent cooking results. Users can customize these settings to control pressure level, adjust cooking time and a cancel button, allowing one to achieve their preferred cooking results. For instance, the "meat/stew" key is programmed to prepare perfectly tender, thoroughly heated meat dishes; however, users can attain fall-off-the-bone results by adjusting the cooking time.

The fully sealed environment traps the flavors, nutrients, and aromas of the food instead of releasing them throughout the home. During pressure-cooking, heat is distributed evenly, deeply and quickly once pressure is built. In addition, minimal water is required for steaming so vitamins and minerals are not leached or dissolved. As a result, greens retain their bright colors and phytonutrients, meats and bones are thoroughly cooked yet tender, and whole grains and beans are soft and delicious, all with remarkable consistency.

Designed to cater to varying tastes and food conditions, Ultra has adjustable settings to achieve one's desired cooking results; 3 temperatures in 'Sauté' for searing, simmering or thickening for a maximum time of 30 minutes, and 3 temperatures in 'Slow Cook' to complete the tasks of a common slow cooker, 'Keep Warm', and 3 temperatures in 'Warm' to preheat food.

The 24-hour delay start allows users to postpone the cooking start to have dinner ready when you are. Automatic 'Keep Warm' holds the temperature of the meal until you are ready to serve. With the Ultra, one can easily turn the 'Keep Warm' function ON/OFF.

Dependable with Consistent Results

Instant Pot® Ultra developed with the latest 3rd generation technology with an embedded microprocessor. During the cooking process, the microprocessor monitors the pressure and temperature, keeps time, and adjusts heating intensity and duration. Even the volume of food is taken into consideration. The cooking programs have been thoroughly tested for optimal results. These greatly improve cooking results and consistency of the dishes. Green peas, sweet corn, and baby carrots can be steamed in 2 to 3 minutes, fresh or frozen. For mashed potatoes, there is no longer a need to boil in water for 50 minutes, steam them in Instant Pot® for only 15 minutes. A dish of chili or Irish stew can be prepared within an hour, without spending the time to carefully monitor the progress.

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Ultra Features

- ✓ **10-in-1 Multi-Use Programmable Pressure Cooker** - Pressure Cooker, Slow Cooker, Rice/Porridge Cooker, Cake Maker, Yogurt Maker, Sauté/Searing, Steamer, Warmer, Sterilizer, and the new and exclusive feature to Instant Pot®, the Ultra program.
- ✓ **16 Built in Smart Programs** - Soup/Broth, Meat/Stew, Bean/Chili, Cake, Egg, Slow Cook, Sauté/Searing, Rice, Multigrain, Porridge, Steam, Sterilize, Yogurt, Warm, Pressure Cook, and Ultra
 - **New! Ultra program** - Developed to provide unlimited control in pressure and non-pressure cooking conditions. You can adjust different parameters based on your favourite recipes and preferences. Can be used for sous vide cooking with a temperature accuracy of +/- 5°F or 3°C
 - **New! Sterilize program** - Ideal to pasteurize dairy products, sterilize baby bottles, jars, and utensils; as well as, perform certain types of canning much more conveniently than ever before! (**Note:** Refer to the 'USDA Complete Guide to Home Canning' for details)
 - **New! Cake program** - Designed to prepare soft and moist cakes
 - **New! Egg program** - Developed to prepare perfect eggs in just a few minutes
- ✓ **New! Altitude Adjustment** - Eliminates the guesswork from a recipe conversion for a more precise cooking time
- ✓ **New! Large, blue LCD display with a Progress Indicator** - Provides a visual on the cooking progress, from preheating, through to cooking, and Keep warm; includes, a new time display
- ✓ **New! Central Dial** - A simple turn and press, for easier and more precise cooking program selection and adjustments
- ✓ **New! Quick Release Button** - For safer handling of steam release after cooking is completed. The button resets itself when one opens or closes the lid if the button is in the venting position
- ✓ **Dual pressure settings** - For fast and flexible cooking - Cooking with high pressure reduces cooking time by up to 70% and the low pressure avoids overcooking delicate food
- ✓ **New! Quick & Easy Program Adjustments** – Need to make an adjustment after cooking has started? The Ultra allows one to easily adjust settings even when cooking is in progress
- ✓ **New! Smart features** – remembers your last customization on all cooking programs
- ✓ **Delay Start time** - Up to 24 hours
- ✓ **New! Sound ON/Off** – Select if the sound is ON/OFF, the status is displayed on the LCD panel with the Sound ON/Off – 'Sound' indicates it is ON/OFF when selecting a program, cooking starts or is completed
- ✓ **New! Pressure Cook Time** - Allows pressure cook for up to 6 hours
- ✓ **Slow Cooker** - In addition to the (3) temperature settings, one has the flexibility to customize the cooking time between 0.5 - 20 hours for each temperature level
- ✓ **Sauté** – In addition to the (3) temperature settings; now, one can easily adjust the time to a maximum of 30 minutes intervals as a safety precaution

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- ✓ **New! Automatic Keep Warm** – one can easily turn ON/OFF. The Keep Warm time is displayed on the LCD panel along with the Keep Warm ON/OFF. The Warm has 3 temperatures settings to maintain food at different serving temperatures
- ✓ **Energy efficient** - Saves up to 70% of energy
- ✓ **Stainless Steel Cooking Pot** – Healthy, food grade 304 (18/8) – no chemical coatings with clearer lines at the ½ and 2/3 marks for max fill pressure cook safety, dishwasher safe
- ✓ **New! Inner Pot Fill Markings** – Inner pot markings at 1/2 and 2/3 for pressure cook safety
- ✓ **Exterior** – Brushed stainless steel, fingerprint resistant with lid holder for left- and right- handed users, the lid is dishwasher safe
- ✓ **11 Safety Mechanisms** - UL and ULC certified
- ✓ **Accessories include** - Stainless steel steam rack with handles to lower and lift food, condensation collector, rice paddle, soup spoon, and measuring cup
- ✓ **Dishwasher Safe** - The stainless steel inner pot, lid and steam rack are dishwasher safe
- ✓ **Materials** - User Manual (English, Spanish and French), Quick Reference Guide and Recipe Booklet in English (includes cooking time tables)
- ✓ **Heating Element** - 6 Quart cooker with a 1000W heating element
- ✓ **Warranty** – 12 months

America's most trusted brand continues to innovate to make it easy to Cook Healthy Food Fast!

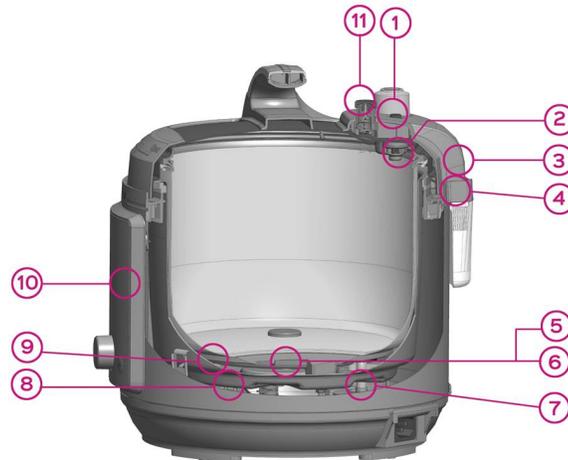


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Safety without Compromise

Instant Pot® has been carefully designed to eliminate many common errors which may cause harm. It has passed stringent UL & ULC certification giving one uncompromised safety. Instant Pot® Ultra has been designed with **11 safety mechanisms and patented technologies**.



1. Pressure Regulator, ensures working pressure to be under the safety limit of 15.23psi (105kpa)
2. Safety Lid Lock, prevents accidental opening of the cooker while it is pressurized
3. Smart detection of leaky lid (e.g. steam release is at open position)
4. Anti-Blockage Vent, prevents food debris from blocking the vent
5. Designed with a magnetic sensor, lid position detection monitors whether the lid is in an unsafe position for pressure-cooking
6. Automatic Pressure Controller, keeps pressure always in a safe range
7. Excess Pressure Protection, releases excess pressure into internal chamber in a dangerous situation
8. Automatic Temperature Control, regulates temperature based on the type of program being selected
9. High Temperature monitoring, avoids burning food
10. Electrical current and temperature, fuse cuts off power if the current or internal temperature exceeds safety limits
11. **New!** Quick Release Button, for safer handling of the steam release. The button resets itself when one opens or closes the lid if the button is in the venting position

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