

Instant Pot®

DUO™ PLUS

Multi-Use Pressure Cooker



Safety, Maintenance and Warranty

Important Safeguards
Care and Cleaning
Troubleshooting
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Contact Information

Full Manual, How-to Videos and Recipes available online at instantpot.co.uk
Register your product today at instantpot.co.uk/support/register

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed:

1. READ THE GETTING STARTED GUIDE AND ALL INSTRUCTIONS, SAFEGUARDS AND WARNINGS BEFORE OPERATING THE APPLIANCE. FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS MAY RESULT IN INJURY AND/OR PROPERTY DAMAGE.
2. Do not let children near the pressure cooker when in use. Children should not play with the appliance.
3. Do not put the pressure cooker into a heated oven.
4. Move the pressure cooker under pressure with the greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use protection.
5. Do not use the pressure cooker for a purpose other than the one for which it is intended.
6. This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker. Make sure that the cooker is properly closed before applying heat. Refer to the Getting Started Guide.
7. Never force open the pressure cooker. Do not open before making sure that its internal pressure has completely dropped. Refer to the Getting Started Guide.
8. Never use your pressure cooker without adding water, this would seriously damage it.
9. Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than 1/2 of its capacity.



Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

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10. Use the appropriate heat source(s) according to the Getting Started Guide.
11. After cooking meat with a skin (such as ox tongue), which may swell under the effect of pressure, do not prick the meat while the skin is swollen as you may be scalded.
12. The heating element surface is subject to residual heat after use; do not touch.
13. When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
14. Before each use, check that the valves are not obstructed. Refer to the Getting Started Guide.
15. Never use the pressure cooker in its pressurised mode for deep or shallow frying of food.
16. Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.
17. Only use Instant Pot spare parts and accessories in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible.
18. Do not operate any appliance with a damaged lead or plug, or after the appliance malfunctions or has been damaged in any way. If the power supply lead is damaged, users should contact Customer Care for further assistance.
19. For domestic use only. Not intended for commercial or outdoor use.
20. Be aware that certain foods such as stewed apples, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb or spaghetti can foam, froth and clog the steam release. These foods should not be cooked under pressure cooking settings unless as directed in Instant Pot cooker recipes.



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21. 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.
22. Spilled food can cause serious burns. A short power-supply lead is provided to reduce the hazards resulting from grabbing, entanglement and tripping.
 - Keep the appliance and lead away from children.
 - Never drape the power lead over edges of tables or counters.
 - Never use below-counter power sockets, and never use with an extension lead.
23. Unplug your Instant Pot and let it cool before cleaning. Allow all surfaces to dry thoroughly before use.
24. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
25. Do not immerse the cooker base in water. To protect against electric shock, do not immerse the lead, power plug or cooker base in any liquid.
26. Always make sure the sealing ring is completely set in the groove on the inside of the sealing ring rack.
27. Avoid spillage on the connector.

SAVE THESE INSTRUCTIONS.



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IMPORTANT SAFEGUARDS

⚠ WARNING

To avoid injury, read and understand Instruction Manual before using this appliance.

⚠ WARNING

Electric shock hazard. Use an earthed outlet only. DO NOT remove earthing. DO NOT use an adapter. DO NOT use an extension lead. Failure to follow instructions can cause electric shock and/or death.

⚠ WARNING

FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND IMPORTANT INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR APPLIANCE THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

Special Cord Set Instructions

As per safety requirements, a short power supply cord is provided to reduce the hazards resulting from grabbing, entanglement and tripping.

Product Specifications



Model: Duo Plus Mini	700 W	220-240 V ~ 50/60 Hz	3 Litres	3.99 kg	cm: 29.2 L x 25.9 W x 27.9 H
Model: Duo Plus 60	1000 W	220-240 V ~ 50/60 Hz	5.7 Litres	5.60 kg	cm: 33.5 L x 31 W x 33 H
Model: Duo Plus 80	1200 W	220-240 V ~ 50/60 Hz	8 Litres	7.06 kg	cm: 37.6 L x 34.3 W x 36.8 H

Working Pressure: Pressure cooking Smart Programmes operate at High (70-80 kPa) or Low (40-50 kPa) pressure. Higher pressure results in higher temperature.

The models listed here are representative of all models in the Duo Plus series.
Not all models are available in all countries.



WARNING

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Care, Cleaning and Storage

Unplug your Instant Pot® and let it cool to room temperature before cleaning. Let all surfaces dry thoroughly before use or storage.


Part	Instruction	Cleaning Method
Accessories <ul style="list-style-type: none"> • Steam Rack • Condensation Collector 	<ul style="list-style-type: none"> • Wash after each use. • Never use harsh chemical detergents, powders or scouring pads on accessories. • For dishwasher, place on top rack. • Empty and rinse condensation collector after each use. 	Dishwasher Safe and Hand-Washable
Lid & Parts <ul style="list-style-type: none"> • Anti-Block Shield • Sealing Rings • Steam Release Valve • Float Valve • Float Valve Silicone Cap 	<ul style="list-style-type: none"> • Wash after each use with hot water and washing up liquid and allow to air dry, or place on top rack of dishwasher. • Remove all small parts from lid before washing. • With steam release valve and anti-block shield removed, clean interior of steam release pipe to prevent clogging. • To drain water from the lid after dishwashing, take the lid handle and hold the lid vertically over a sink, then turn it 360° – like turning a steering wheel. • After cleaning, store the lid upside down on the cooker base. • Store sealing rings in a well-ventilated area to decrease residual odour from highly flavoured meals. To eliminate odours, add 1 cup (250 ml) of water and 1 cup (250 ml) of white vinegar to inner pot and run Pressure Cook for 5-10 minutes, then QR pressure. 	
Inner Pot	<ul style="list-style-type: none"> • Heavy hard water staining may require a vinegar-dampened sponge and some scrubbing to remove. If there is tough or burned food residue at the bottom, soak in hot water for a few hours for easy cleaning. • Wash after each use. • Ensure all exterior surfaces are dry before placing in cooker base. 	
Detachable Power Lead (3 and 5.7 Litre Only)	<ul style="list-style-type: none"> • Use a barely damp cloth to wipe any particles off power lead. 	
Cooker Base	<ul style="list-style-type: none"> • Wipe the inside of the outer pot as well as the condensation rim with a barely damp cloth, and allow to air dry. • Clean cooker base and control panel with a soft, barely damp cloth or sponge. 	Damp Wash Only

WARNING

Ensure heating element remains dry at all times.	Do not immerse cooker base in water or attempt to run through dishwasher.	Do not submerge power lead at any time.	Do not wet pins of power lead.
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Troubleshooting

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Problem	Possible Reason	Solution
Difficulty closing lid	Sealing ring not properly fitted	Re-position sealing ring, ensuring it is snug behind sealing ring rack.
	Float valve in the popped-up position	Gently press the float valve down with a long utensil.
	Contents in cooker are still hot	Press quick release button down until it clicks into "Vent" position, then lower lid onto cooker base slowly, allowing heat to dissipate.
Difficulty opening lid	Pressure inside the cooker	Release pressure according to recipe; only open lid after float valve has dropped down.  WARNING Contents may be under pressure; to avoid scalding injury, do not attempt to force lid open.
	Float valve stuck in the popped-up position due to food debris or residue	Ensure steam is completely released by quick-releasing pressure, then press float valve gently with a long utensil. Open lid carefully and thoroughly clean float valve, surrounding area and lid before next use.
Inner pot is stuck to lid when cooker is opened	Cooling of inner pot may create suction, causing inner pot to adhere to the lid	To release the vacuum, press quick release button down until it clicks into "Vent" position.
Steam leaks from side of lid	No sealing ring in lid	Fit sealing ring.
	Sealing ring damaged or not properly fitted	Replace sealing ring.
	Food debris attached to sealing ring	Remove sealing ring and clean thoroughly.
	Lid not closed properly	Open, then close lid.
	Sealing ring rack is warped or off-centre	Remove sealing ring from lid, check sealing ring rack for bends or warps. Contact Customer Care.
	Inner pot rim may be misshapen	Check for deformation and contact Customer Care.
Float valve does not rise	Food debris on float valve or float valve silicone cap	Remove float valve from lid and clean thoroughly; perform "Initial Test Run" to check operation, and record findings. Contact Customer Care.
	Not enough liquid in the inner pot	Check for scorching on bottom of inner pot. Add thin, water-based liquid to the inner pot according to its size: 3 L - 250 ml / 5.7 L - 375 ml / 8 L - 500 ml
	Float valve silicone cap damaged or missing	Fit or replace float valve.
	Float valve obstructed by lid-locking mechanism	Tap float valve with a long utensil. If the float valve does not drop, turn the cooker off. Contact Customer Care.
	No heat in the inner pot	Perform "Initial Test Run" to check operation, and record findings. Contact Customer Care.
	Inner pot base may be damaged	Perform "Initial Test Run" to check operation, and record findings. Contact Customer Care.

Troubleshooting

Problem	Possible Reason	Solution	
Small amount of steam leaking/hissing from steam release valve during cook cycle	Quick release button not in "Seal" position	Flick quick release button to ensure it is in the "Seal" position.	
	Cooker is regulating excess pressure	This is normal; no action required.	
Steam gushes from steam release valve when quick release button is in "Seal" position	Not enough liquid in the inner pot	Add thin, water-based liquid to the inner pot according to its size: 3 L - 250 ml / 5.7 L - 375 ml / 8 L - 500 ml	
	Pressure sensor control failure	Contact Customer Care.	
	Steam release valve not seated properly	Flick quick release button to ensure it is in the "Seal" position.	
Display remains blank after connecting the power lead	Bad power connection or no power	Inspect power lead for damage. If damage is noticed, contact Customer Care. Check outlet to ensure it is powered.	
	Cooker electrical fuse has blown	Contact Customer Care.	
Error code appears on display and cooker beeps continuously	C1 C2 C6 C6H C6L	Faulty sensor	Contact Customer Care.
	C5	Temperature is too high because inner pot is not placed in the cooker base	Press Cancel and wait for heating element to cool; ensure there are no foreign objects in cooker base. Insert or re-position inner pot in cooker base and re-enter commands.
		Temperature is too high because there is no water in inner pot	Check for scorching on bottom of inner pot. Add thin, water-based liquid to the inner pot according to its size: 3 L - 250 ml / 5.7 L - 375 ml / 8 L - 500 ml
	C7 or NoPr	Heating element has failed	Contact Customer Care.
		Not enough liquid	Add thin, water-based liquid to the inner pot according to its size: 3 L - 250 ml / 5.7 L - 375 ml / 8 L - 500 ml
	Lid	Quick release button is in the "Vent" position	Flick quick release button to ensure it is in the "Seal" position.
		Lid is not in the correct position for the selected programme	Open and close the lid. Do not use a lid when using Sauté .
	OvHt/ Burn / Food burn	High temperature detected at bottom of inner pot; cooker automatically reduces temperature to avoid overheating	Starch deposits at the bottom of the inner pot may have blocked heat dissipation. Turn the cooker off, release pressure according to the recipe, and inspect the bottom of the inner pot.
PrSE	Pressure has accumulated during a non-pressure cooking programme	Press quick release button down until it clicks into "Vent" position.	
Occasional clicking or light cracking sound	The sound of power switching and expanding pressure board when changing temperatures	This is normal; no action needed.	
	Bottom of the inner pot is wet	Wipe exterior surfaces of inner pot. Ensure heating element is dry before inserting inner pot into cooker base.	

Any other servicing should be performed by an authorised service representative.

Warranty

Limited Warranty

Once the product has been registered online within the first 30 days of purchase, Earlyview Ltd ("EV") warrants this appliance to be free from defects in workmanship and material, under normal residential use, for a period of one (1) year from the date of purchase.

This warranty extends only to the original purchaser. A purchase receipt, purchase order number or other proof of date of original purchase is required before warranty service is performed. EV's obligation under this warranty is limited to replacing or repairing, or assisting in the repair at EV's option. All repairs for which warranty claims are made must be pre-authorized by EV.

This appliance comes equipped with many safety features. Any attempt to interfere with their operation may result in serious injury/damage and void this warranty. No warranty service will be provided to any appliance that has been tampered with, unless directed by an EV representative.

This warranty does not cover normal wear of parts or damage resulting from negligent use or misuse of the appliance, use contrary to the operating instructions, failure to provide reasonable and necessary maintenance, or disassembly, repair or alteration by anyone unless directed by an Instant Pot® Representative. Further, the warranty does not cover damage resulting from acts of God, such as fire, flood, hurricanes and tornadoes. EV is not responsible for shipping costs for warranty service.

Limitation and Exclusions

To the extent permitted by applicable law, the liability of EV, if any, for any allegedly defective appliance or part, shall be limited to repair or replacement of the appliance or part and shall not exceed the purchase price of a comparable replacement appliance or part.

THE PROVISIONS OF THIS WARRANTY ARE YOUR SOLE AND EXCLUSIVE REMEDY WITH RESPECT TO THE PRODUCT(S) COVERED BY THIS WARRANTY. ALL IMPLIED WARRANTIES WITH RESPECT TO THE APPLIANCES(S) INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE HEREBY EXPRESSLY EXCLUDED.

EV is not responsible or liable for indirect, special or consequential damages arising out of or in connection with the use or performance of the appliance or damages with respect to any economic loss, loss of property, loss of revenue or profit, loss of enjoyment or use, costs of removal, installation or other consequential damages of any nature whatsoever.

You, the buyer, may have other rights and remedies which are in addition to any right or remedy which may be available under this limited warranty.

Warranty

Warranty Service

If the previously registered appliance should become defective within the warranty period, please contact the Instant Pot Customer Service team as follows:

- Create a support ticket at www.instantpot.co.uk/support
- Email support@instantpot.co.uk
- Or call an Instant Pot customer service representative on +44 (0) 3331 230051

To facilitate speedy service, please provide:

- Your name, email address or phone number
- A copy of the original purchase receipt with order number, model and serial number
- Description of the product defect, with pictures or video if possible

Recycling

This appliance complies with the WEEE Directive 2012/19/EU on the disposal of electrical and electronic equipment (WEEE). This appliance complies with the European directive for electromagnetic compatibility (EMC) 2014/30/EU and its revisions, as well as Low Voltage Directive (LVD) 2014/35/EU and its revisions.

This marking indicates that this product should not be disposed of with other household waste throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material sources. To return your used device, please use the return and collection systems or contact Customer Care for further recycling and WEEE information.



Instant Pot®

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