

# Instant Pot®

## DUO™ PLUS Multi-Use Pressure Cooker



### Safety, Maintenance and Warranty

Important Safeguards  
Care and Cleaning  
Troubleshooting  
Warranty  
Contact Information

Full Manual, How-to Videos and Recipes available online at [instantpot.co.uk](https://instantpot.co.uk)  
Register your product today at [instantpot.co.uk/support/register](https://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. Use only the Instant Pot Duo Plus lid with the Instant Pot Duo Plus pressure cooker base. Using any other pressure cooker lids may cause injury and/or damage.
3. Do not allow children near the pressure cooker when in use. Children should not play with the appliance.
4. Do not put the pressure cooker into a heated oven or on any heated surface.
5. Do not move the pressure cooker while under pressure.
6. Do not use the pressure cooker for any purpose other than that for which it is intended.
7. This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker. Make sure the cooker is properly closed before applying heat. Refer to the *Getting Started Guide*.
8. **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*.
9. Never use your pressure cooker without adding water as this would seriously damage it.
10. 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.

# IMPORTANT SAFEGUARDS

11. Use the appropriate heat source(s) according to the *Getting Started Guide*.
12. 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.
13. The heating element surface inside the Instant Pot base is subject to residual heat after use; do not touch.
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. When cooking doughy food, use caution when removing the lid to avoid food ejection.
20. For domestic use only. Not intended for commercial or outdoor use.
21. 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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# IMPORTANT SAFEGUARDS

22. Do not let children near the pressure cooker while in use.
23. 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.
24. Unplug your Instant Pot and let it cool before cleaning. Allow all surfaces to dry thoroughly before use.
25. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
26. 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.
27. Always make sure the sealing ring is completely set in the groove on the inside of the sealing ring rack.
28. 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.

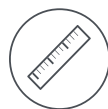
## ⚠ WARNING

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 Lead Set Instructions

As per safety requirements, a short power supply lead 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**

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

# 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
<b>Accessories</b> <ul style="list-style-type: none"> <li>• Steam Rack</li> <li>• Condensation Collector</li> </ul>	<ul style="list-style-type: none"> <li>• Wash after each use.</li> <li>• Never use harsh chemical detergents, powders or scouring pads on accessories.</li> <li>• For dishwasher, place on top rack.</li> <li>• Empty and rinse condensation collector after each use.</li> </ul>	Dishwasher Safe and Hand-Washable
<b>Lid &amp; Parts</b> <ul style="list-style-type: none"> <li>• Anti-Block Shield</li> <li>• Sealing Rings</li> <li>• Steam Release Valve</li> <li>• Float Valve</li> <li>• Float Valve Silicone Cap</li> </ul>	<ul style="list-style-type: none"> <li>• Wash after each use with hot water and washing up liquid and allow to air dry, or place on top rack of dishwasher.</li> <li>• Remove all small parts from lid before washing.</li> <li>• With steam release valve and anti-block shield removed, clean interior of steam release pipe to prevent clogging.</li> <li>• 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.</li> <li>• After cleaning, store the lid upside down on the cooker base.</li> <li>• 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.</li> </ul>	
<b>Inner Pot</b>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Wash after each use.</li> <li>• Ensure all exterior surfaces are dry before placing in cooker base.</li> </ul>	
<b>Detachable Power Lead</b> (3 and 5.7 Litre Only)	<ul style="list-style-type: none"> <li>• Use a barely damp cloth to wipe any particles off power lead.</li> </ul>	Damp Wash Only
<b>Cooker Base</b>	<ul style="list-style-type: none"> <li>• Wipe the inside of the outer pot as well as the condensation rim with a barely damp cloth, and allow to air dry.</li> <li>• Clean cooker base and control panel with a soft, barely damp cloth or sponge.</li> </ul>	

## ⚠ 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

Register your product today at [instantpot.co.uk/support/register](https://instantpot.co.uk/support/register)

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. <b>⚠ WARNING</b> 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 <b>Cancel</b> 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
		Quick release button is in the "Vent" position	Flick quick release button to ensure it is in the "Seal" position.
	Lid	Lid is not in the correct position for the selected programme	Open and close the lid. Do not use a lid when using <b>Sauté</b> .
	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

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## Limited Warranty

Earlyview Ltd., an authorised distributor of Instant Brands, Inc., and Instant Brands Inc. (collectively the “Company”) warrant this appliance to be free from defects in workmanship and material, under normal household use, for a period of one (1) year from the date of original purchase. This Limited Warranty extends only to the original purchaser and use of the appliance in the UK. This warranty does not cover appliance use outside of the UK.

Proof of original purchase date and, if requested, return of your appliance is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with the written instructions included with the appliance (which are also available at [instantpot.co.uk](http://instantpot.co.uk)), the Company will, at its sole discretion, either: (i) repair defects in materials and workmanship; or (ii) replace the appliance. In the event the appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase. The Company is not responsible for shipping costs for warranty service.

## Limitation and Exclusions

Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and may result in serious injury and damage. Any modification or attempted modification to your appliance or any part thereof will void the warranty, unless such modification(s) or alteration(s) were expressly authorised by the Company.

This warranty does not cover (1) normal wear and tear; (2) damage resulting from negligent, unreasonable or misuse of the appliance, improper assembly or disassembly, use contrary to the operating instructions, failure to provide reasonable and necessary maintenance, Acts of God (such as fire, flood, hurricanes and tornadoes), or repair or alteration by anyone, unless expressly directed and authorised by the Company; and (3) repairs where your appliance is used for other than normal household use and in a manner contrary to published user or operator instructions.

To the extent permitted by applicable law, the liability of the Company, if any, for any allegedly defective appliance or part shall be limited to repair or replacement of the appliance or part thereof, and shall not exceed the purchase price of a comparable replacement appliance. Except as expressly provided herein and to the extent permitted by law, (1) the Company makes no warranties, conditions or representations, express or implied, usage, custom of trade or otherwise with respect to the appliance or parts covered by this warranty and (2) the Company shall not be responsible or liable for indirect, incidental 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 revenues or profits, loss of enjoyment or use, costs of removal, installation or other consequential damages of any nature or kind.

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

# Warranty

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## Warranty Registration

Please visit [instantpot.co.uk/support/register](https://instantpot.co.uk/support/register) to register your appliance. You will be asked to provide your name, your email address, the store name, date of purchase, model number and serial number (both of which are found on the appliance). This 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 that you have read and understood the instructions for use and warnings accompanying the appliance.

## Warranty Service

- Your name, email address or phone number.
- A copy of the original purchase receipt with order number, model and serial number.
- A description of the product defect, including any photographs or video if possible.

## Contact Information

Instant Pot / Earlyview Ltd  
Unit 5 Hershams Farm Business park  
Kitsmead Lane  
Chertsey, Surrey KT16 0DN, UK

Email: [support@instantpot.co.uk](mailto:support@instantpot.co.uk)

Telephone: **+44 (0) 3331 230051**

This warranty was last updated on 1 September 2019 for all products sold from [1 November 2019]. If your product comes with our older warranty version, your warranty will continue to be honoured.

## 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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