

## Duo Plus User Manual



Pictures in manual are for reference only. Please refer to actual product.

### Important Safeguards

- 1) Do not touch hot surfaces of 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 pressure cooker for anything other than intended use.
- 5) Never deep fry or pressure fry in the cooker with oil.

- 6) Do not let cord hang over edge of 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 cooker with 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, the inner pot should not pass the 1/2 line. Over filling may risk clogging the steam release and developing 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 plug to the cooker first, then plug cord into the wall outlet. To disconnect, turn controls OFF, then remove plug from the wall outlet. Unplug from 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) Do not attempt to move the pressure cooker when it is operating under pressure or 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 other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti can foam, froth, sputter, and clog

the steam release. These foods should not be cooked under pressure cooking settings unless as directed in Instant Pot® cooker recipes.

20) Always check the steam release valve, float valve and anti-block shield for clogging before use.

21) When installing the sealing ring, make sure the sealing ring rack is completely set in the groove on the inside of the sealing ring.

22) Caution: to reduce the risk of electric shock, cook only in a removable container.



Do not force lid open when the float valve is UP. Make sure the float valve is DOWN when you open the lid.

Please read this manual carefully and retain for future reference.

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

## Special Cord Set Instructions

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

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible.

## Specifications

Model: Duo Plus 60

Power Supply: 120V~60Hz

Rated Power: 1000 W

Volume: 6 quart

Inner Pot Dimensions: 15.7 x 23.9cm / 6.2 x 9.4 in.

Product Dimensions: 33 x 31 x 32 cm / 13 x 12.2 x 12.6 in.

Weight: 6.75 kg / 14.8 lbs

Model: Duo Plus 80

Power Supply: 120V~60Hz

Rated Power: 1200 W

Volume: 8 quart

Inner Pot Dimensions: 17.5 x 26.4 cm / 6.9 x 10.4 in

Product Dimensions: 37.6 x 33.8 x 36.1 cm / 14.8 x 13.3 x 14.2 in

Weight: 8.21 kg / 18 lbs

Working Pressure:

Low Pressure: 5.8 - 7.2 PSI (40 - 50 kPa)

High Pressure: 10.2 - 11.6 PSI (70 - 80 kPa)

Keep Warm function: 63 - 78°C (145 - 172°F)

Slow Cook function:

Low: 82-87.8°C (180-190°F)

Med: 87.8-93°C (190-200°F)

High: 93-99°C (200-210°F)

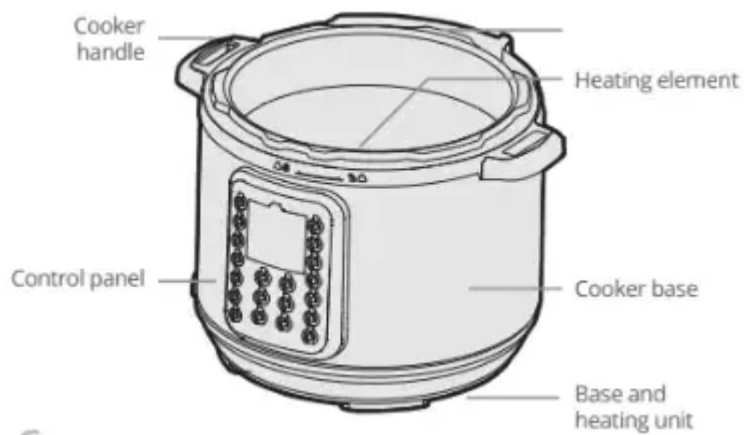
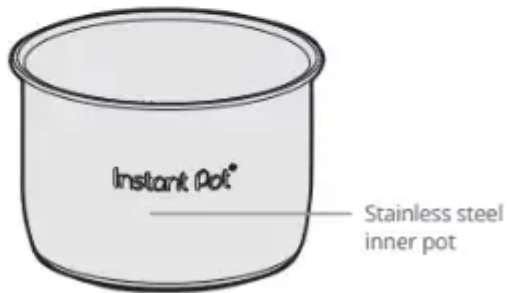
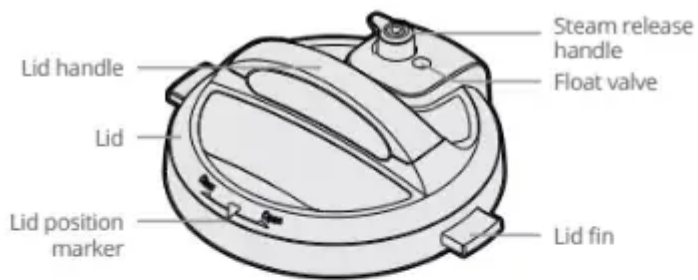
Saute function:

Less: 105°C (221°F)

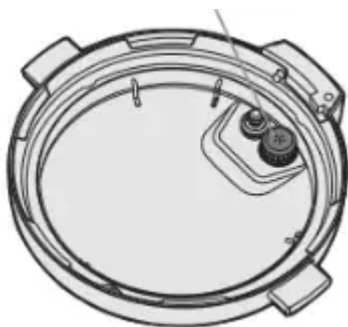
Normal: 169°C (336°F)

More: 174°C (345°F)

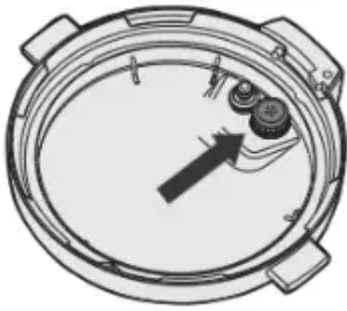
## Anti-block shield



To install: Position the anti-block shield in place and push down.



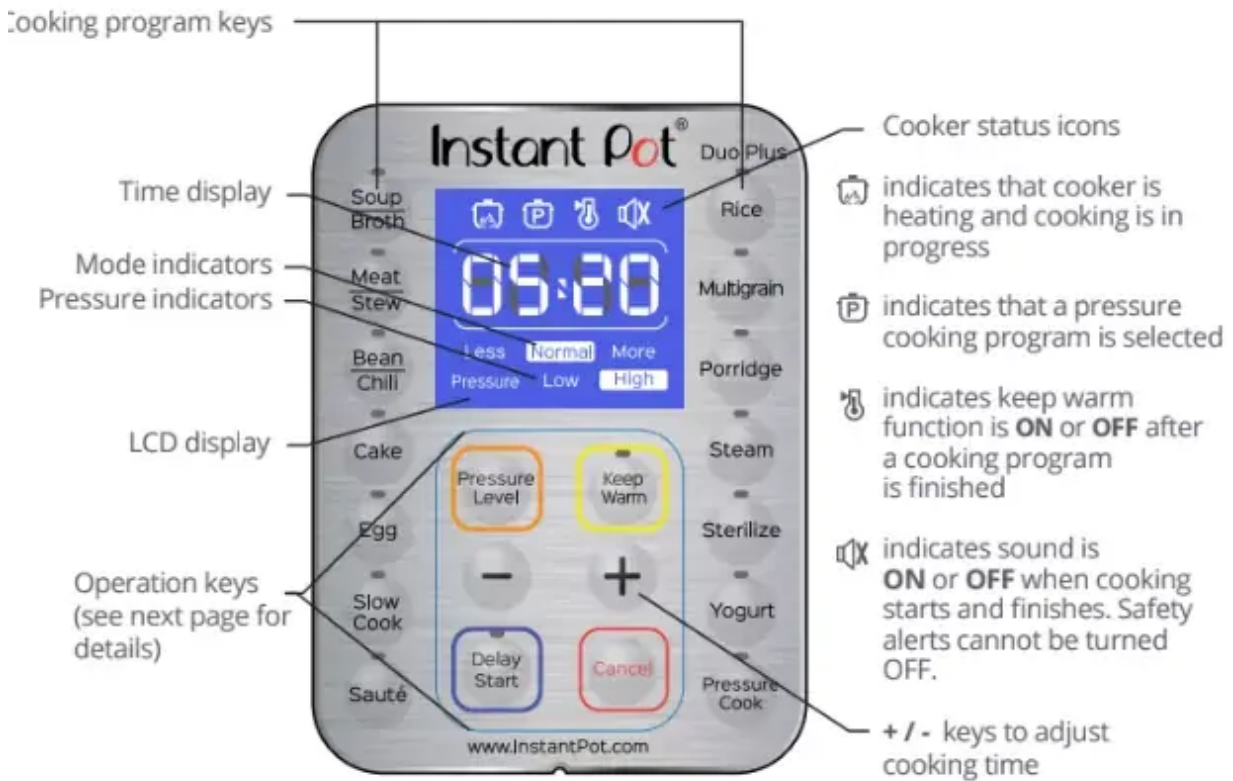
To remove: Using your thumb, push the side of the anti-block shield towards the lid rim and lift up with some effort. The anti-block shield should pop out.



## Control and Features

### Control Panel

The control panel of your Instant Pot® Duo Plus 60/80 consists of a large LCD display, cooking program keys, operations keys to control pressure level, +/- to adjust cooking time and a Cancel button.



Instant Pot® is a programmed smart cooker that has preset cooking instructions 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 setting for a specific cooking program: press and hold the cooking program key until the cooker beeps and displays OFF.

For a full reset of all cooking programs: return cooker to standby mode displaying OFF, then press and hold the Cancel key until the cooker beeps.



The Pressure Level key has no effect on non-pressure cooking programs: Slow Cook, Saute and Yogurt.

## Cooking Program Options

### Soup/Broth

Modes: Less, Normal, More

Less: Soup without meat.

Normal: Soup with meat.

More: Rich bone broth.

Notes for Users: The soup/broth remains clear due to lack of boiling motion under pressure cooking.

### Meat/Stew

Modes: Less, Normal, More

Less: Soft texture.

Normal: Very soft texture.

More: Fall-off-the bone meat texture.

Notes for Users: Choose different modes based on the meat texture desired.

### Bean/Chili

Modes: Less, Normal, More

Less: Less soft texture.

Normal: Soft texture.

More: Very soft texture.

Notes for Users: Choose different modes based on the bean texture desired.

### **Cake**

Modes: Less, Normal, More

Less: Lighter moist cakes.

Normal: Denser moist cakes.

More: New York style cheesecakes.

Notes for Users: Adjust cooking time for different recipes.

### **Egg**

Modes: Less, Normal, More

Less: Soft boiled eggs.

Normal: Medium boiled eggs.

More: Hard boiled eggs.

Notes for Users: Pre-set times are intended for extra large eggs. Adjust cooking time to account for different egg sizes.

### **Saute**

Modes: Less, Normal, More

Less: Simmering, thickening and reducing liquids.

Normal: Pan searing.

More: Stir-frying or browning meat.

Notes for Users: NEVER have the lid on when sautéing. Maximum time is 30 minutes as a safety precaution.

### **Slow Cook**

Modes: Less, Normal, More

Less: Corresponds to LOW setting in some temperature controlled slow cookers.

Normal: Corresponds to MEDIUM setting in some temperature controlled slow cookers.

More: Corresponds to HIGH setting in some temperature controlled slow cookers.

Notes for Users: Non-pressure cooking program. You may also use the Instant Pot® glass lid as an option.

### **Rice**

Modes: Less, Normal, More

Less: Al dente white rice.

Normal: Normal texture white rice.

More: Softer texture white rice.

Notes for Users: Automated cooking program. LCD displays "Auto" until cooking count down time starts.

## **Multi Grain**

Modes: Less, Normal, More

Less: Wild rice, brown rice, mung beans, etc.

Normal: Wild rice, brown rice, mung beans, etc.

More: Tough grains or a mixture of grains and beans.

Notes for Users: Choose different modes based on the type of grains and the desired texture.

## **Porridge**

Modes: Less, Normal, More

Less: Oatmeal

Normal: White rice porridge/congee.

More: Rice porridge/congee with a mixture of various grains.

Notes for Users: DO NOT use Quick Release as thick liquid will spatter out and block the pressure release valve. See page 17.

## **Steam**

Modes: Less, Normal, More

Less: Vegetables.

Normal: Fish and Seafood.

More: Meat.

Notes for Users: Use the trivet provided to elevate food above the water and use Quick Release method to prevent food from overcooking.

## **Sterilize**

Modes: Less, Normal, More

Less: Pasteurization of dairy products.

Normal: Sterilization of utensils and canning of acidic fruits and vegetables.

More: Sterilization of utensils and canning of acidic fruits and vegetables.

Notes for Users:

Less: No pressure hot water bath canning at ~83°C/181.4°F. \*\*see note below\*\*

Normal: Low pressure hot water bath canning at ~110°C/230°F. \*\*see note below\*\*

More: High pressure hot water bath canning at ~115°C/239°F. \*\*see note below\*\*

## **Yogurt**

Modes: Less, Normal, More

Less: Jiu Niang, a sweet fermented glutinous rice dessert.

Normal: Fermenting milk when making yogurt.

More: Pasteurizing milk when making yogurt.

Notes for Users:

Less: Default fermentation time is 24:00 hours. You can adjust time based on your recipe.

Normal: Yogurt will be displayed on the screen when completed.

More: boil will be displayed on the screen.

### **Pressure Cook**

Modes: Less, Normal, More

Cooking Options: Manual programming of pressure level and cooking time according to your favourite recipes or cooking habits.

Notes for Users: Press the Pressure Level key to adjust pressure levels and the +/- keys to change cooking time.

**\*\*Please refer to 'USDA Complete Guide to Home Canning' for details. The Duo Plus has not been tested by USDA for food safety in pressure canning.\*\***

## **Getting Started**

Read warning cards and warning labels. Remove all packaging materials and removable warning cards from the cooker and accessories.

Clean the inner pot, lid and accessories with water and detergent before the first use.

Install the condensation collector at the rear of the cooker by aligning the top of the collector with the guides on the cooker and press in.



Place the steam release handle on the lid.



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

Before using your Instant Pot®:

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



Remove the inner pot from the pressure cooker. Add food and liquid into 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 2 cups (~18 fl oz / 500 mL) of liquid for minimum liquid requirement. See "Cooking and Safety Tips" on page 22.

Wipe the outside of the inner pot dry. Make sure there is no food debris on the heating element.

Put the inner pot back into the cooker. Rotate slightly to ensure that it is seated correctly.

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. Please contact the customer care team.

To place lid, reverse Step 1. Place the lid on the cooker, align the mark on the lid with the (unlock) mark and turn clockwise to the (lock) mark.

[IMAGE]

Make sure the steam release valve, float valve and anti-block shield are clean and free from debris. After putting the lid on, make sure the float valve on lid top drops down. Do not put lid on for the Saute program.



## Initial Test Run

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

Add 3 measuring cups of water into the inner pot (~25 fl oz / 750 mL).

Close the lid. Turn steam release handle to Sealing position.

Press the Steam button and press the +/- keys to adjust time to 2 minutes.



The preheating cycle will start after 10 seconds and the cooker will display On. Traces of steam will release 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 Keep Warm function is ON.

\*If you have any questions or concerns, please refer to the troubleshooting guide on pages 24-26, or call the customer care team. Contact information on page 24.\*

## Pressure Cooking

The following are all pressure cooking programs: Pressure Cook, Rice, Soup/Broth, Meat/Stew, Bean/Chili, Multigrain, Porridge, Cake, Egg, Sterilize and Steam.

- Do not fill the inner pot more than 2/3 full. 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 Cancel at any time to end the program. The cooker then goes to standby mode.

Follow the steps in "Getting Started" pages 12-14.

Position the steam release handle to Sealing.



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



Select a pressure cooking program: Pressure Cook, Rice, Soup/Broth, Meat/Stew, Bean/Chili, Multigrain, Porridge, Cake, Egg, Sterilize or Steam.

Optionally, personalize pressure cooking programs as follows:

### **Change the cooking time:**

Press: Cooking Program Key of Your Choice

Select between three preset cooking times, Normal, Less and More by repeatedly pressing the cooking program you wish to adjust.

Use +/- to add/subtract time; press and hold for faster changes.

### **Change the cooking pressure:**

Press: Pressure Level

Select either High or Low.

### **Set the delayed cooking time:**

Press: 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 preheating cycle.

If using Delay Start, the Delay Start light indicator will light up and 10 seconds later, the delay timer will start to count down. When count down is finished, the LED 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 Cancel is not pressed, the cooker will turn OFF after 10 hours.



\*\*Users can switch Auto Keep Warm ON/OFF, adjust pressure level and cooking time at any time during the cooking process.

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

**Natural Release:** Allow the cooker to cool down naturally 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).

**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. When cooking food with large liquid volume or starch content, immediately turn the steam release handle back to the Sealing position at the first sign of spattering. Quick Release should ALWAYS be closely attended.



Do not place hand over steam release valve.

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

Press Cancel. The LCD 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: Saute, Slow Cook, Yogurt and Keep Warm.

### Saute

Connect the power cord. The LCD displays OFF, indicating that the cooker is on standby.

Select the Saute program.

To change the cooking temperature, press Saute repeatedly to select between Less (for simmering or thickening sauce), Normal (for regular browning), and More (for stir-frying or blackening meat).

10 seconds after pressing the settings, the cooking process will start. The cooker beeps 3 times and the LCD displays On to indicate that the cooker has entered the preheating cycle. When the working temperature is reached, the LCD displays Hot.

Add food to the inner pot and saute.



When you have finished sauteing the food, press Cancel. The LCD displays OFF, indicating that the cooker is in standby mode.

- Do not put the lid on for Saute program. There will be warning alerts and the display will flash.

- As a safety precaution, the cooker automatically enters standby mode after 30 minutes if you have not pressed Cancel.

## Slow Cook

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.



Connect the power cord. The LCD displays OFF, indicating that the cooker is on standby.

Select the Slow Cook program.

Optionally, modify the slow cooking program as follows:

### **Change the cooking time:**

Press: +/-

Add/subtract time.

### **Change the cooking temperature:**

Press: Cooking Program Key of Your Choice

Select between three preset cooking temperatures, Normal, Less and More by repeatedly pressing the cooking program you wish to adjust.

### **Set the delayed cooking time:**

Press: 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 cooking program will start. The cooker will beep 3 times and the cooker will enter the cooking cycle. The LED will display the remaining cooking time.

If using Delay Start, the Delay Start light indicator will light up and 10 seconds later, the delay timer will start to count down.

When the cooking cycle has finished, the cooker beeps and enters the Keep Warm mode if the Keep Warm program is turned ON. The LCD displays the elapsed time (such as 00:02). After 24 hours, the cooker turns off.

If the lid is on, remove it by turning counterclockwise and lifting.

Press Cancel. The LCD displays OFF, indicating that the cooker is in standby mode.

## Yogurt

### Pasteurize Milk



- a) Add milk to the inner pot.
- b) Select the Yogurt program.
- c) Press the Yogurt key repeatedly to select the More mode. 10 seconds after pressing the settings, the heating process starts. The cooker beeps 3 times and the LCD displays boil.
- d) When finished, the cooker beeps and the LCD displays Yogt.

If making yogurt in smaller containers: add 1 cup/250 ml of water to the inner pot, place the steam rack in the inner pot and put the containers on top of the steam rack, close the lid, select the Steam program and use the +/- buttons to set time to 2 minutes. Make sure the steam release handle is in Sealing position when running the Steam program as this is a pressure cooking program. When complete, use the natural release method (page 17) and continue with steps 2 to 4.

\*The advantages of pasteurizing milk are to 1) kill pathogens and harmful bacteria, and 2) denature milk proteins for easier absorption by the body.\*

### Cool Milk



- a) Remove the inner pot and place it on a wire rack.
- b) Allow the milk to cool to 115°F / 46°C. Test the milk temperature with a thermometer.

[IMAGE]

### Add Starter Culture

- a) Add starter culture to the warm milk in the inner pot.
- b) Replace the inner pot and close the lid.

The steam release handle can be left in Venting or Sealing position.

### Ferment Yogurt

- a) Select the Yogurt program.
- b) Press +/- to set fermentation time.
- c) When finished, the cooker beeps and the LCD displays Yogt.

## **Cooking and Safety Tips**

Extreme caution should be taken when moving the steam release handle to 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 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 lid open.

When opening the lid, the inner pot may adhere to the lid. This is caused by vacuum due to cooling. To release the vacuum, move the steam release handle to the Venting position.

If the float valve is stuck, move the steam release valve to the Venting position. Once all the steam is released, push the float valve down with a pen or long utensil.

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, 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 progresses 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.
- 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, need technical assistance or product return information, please contact the Instant Pot support team using the methods below:

Create a support ticket: [www.InstantPot.com/support/](http://www.InstantPot.com/support/)

Email: [support@instantpot.com](mailto: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/](http://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 support team.

**Problem:** Difficulty with closing the lid

Possible reason: Sealing ring not installed properly.

Solution: Position the sealing ring well.

Possible reason: Float valve in the popped-up position.

Solution: Slightly press the float valve downward.

**Problem:** Difficulty with opening the lid

Possible reason: Pressure exists inside the cooker.

Solution: Position the steam release valve to the venting position to reduce the internal pressure.

Open the lid after the pressure is completely released.

Possible reason: Float valve stuck at the popped-up position.

Solution: Ensure steam is completely released by turning steam release handle to Venting position.

Press the float valve lightly with a long utensil. Open the lid cautiously and clean the float valve and lid before the next use.

**Problem:** Steam leaks from the side of the lid

Possible reason: No sealing ring

Solution: Install the sealing ring

Possible reason: Sealing ring damaged

Solution: Replace the sealing ring

Possible reason: Food debris attached to the sealing ring

Solution: Clean the sealing ring

Possible reason: Lid not closed properly

Solution: Open then close the lid again

**Problem:** Steam leaks from float valve for over 2 minutes

Possible reason: Food debris on the float valve silicone seal

Solution: Clean the float valve silicone seal

Possible reason: Float valve silicone ring worn-out

Solution: Replace the float valve silicone ring

**Problem:** Float valve unable to rise

Possible reason: Too little food or water in inner pot

Solution: Add water according to the recipe

Possible reason: Float valve obstructed by the lid locking pin

Solution: Close the lid completely, see "Getting Started" section

**Problem:** Steam comes out from the steam release valve non-stop

Possible reason: Steam release valve not in sealing position

Solution: Turn the steam release handle to the sealing position

Possible reason: Pressure control fails

Solution: Contact support online

**Problem:** Display flashes "Lid"

Possible reason: Lid is not in the correct position for the selected program

Solution: Close the lid for pressure cooking or open the lid for sautéing

**Problem:** Display remains blank after connecting the power cord

Possible reason: Bad power connection or no power

Solution: Inspect the power cord to ensure a good connection, check if the power outlet is active

Possible reason: Cooker's electrical fuse has blown

Solution: Contact support online

**Problem:** All LCDs flash with a code appearing on screen and the warning beep is ON

Code: C1

Possible reason: Faulty temperature sensor

Solution: Contact support online

Code: C2

Possible reason: Faulty temperature sensor

Solution: Contact support online

Code: C5

Possible reason: Temperature is too high because inner pot is not placed into the cooker base

Solution: Insert the inner pot properly

Code: C5

Possible reason: Temperature is too high because there is no water in inner pot

Solution: Put food and water in the inner pot

Code: C6

Possible reason: Faulty pressure sensor

Solution: Contact support online

Code: C6H

Possible reason: Faulty HIGH pressure sensor

Solution: Contact support online

Code: C6L

Possible reason: Faulty LOW pressure sensor

Solution: Contact support online

**Problem:** Rice is half cooked or too hard

Possible reason: Too little water

Solution: Adjust dry rice and water ratio according to recipe

Possible reason: Lid opened too early

Solution: After cooking cycle completes, leave the lid on for 5 more minutes

**Problem:** Rice is too soft

Possible reason: Too much water

Solution: Adjust dry rice and water ratio according to recipe

**Problem:** The cooker beeps 5 times and displays "burn" message after the cooking program started.

Possible reason: Indication of overheating. The cooker has reduced the heating temperature, and may not reach cooking pressure. Starch deposits at the bottom of the inner pot might have clogged heat dissipation.

Solution: Stop the cooker and inspect the bottom of the inner pot.

**Problem:** Occasional ticking or light cracking sound

Possible reason: The sound of power switching and expanding pressure board when changing temperature

Solution: This is normal

Possible reason: Bottom of the inner pot is wet.

Solution: Wipe bottom of the inner pot dry before cooking

## 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 in accordance with 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 a period of one (1) year from the date of purchase. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire at the original date (i.e. 12 months

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.