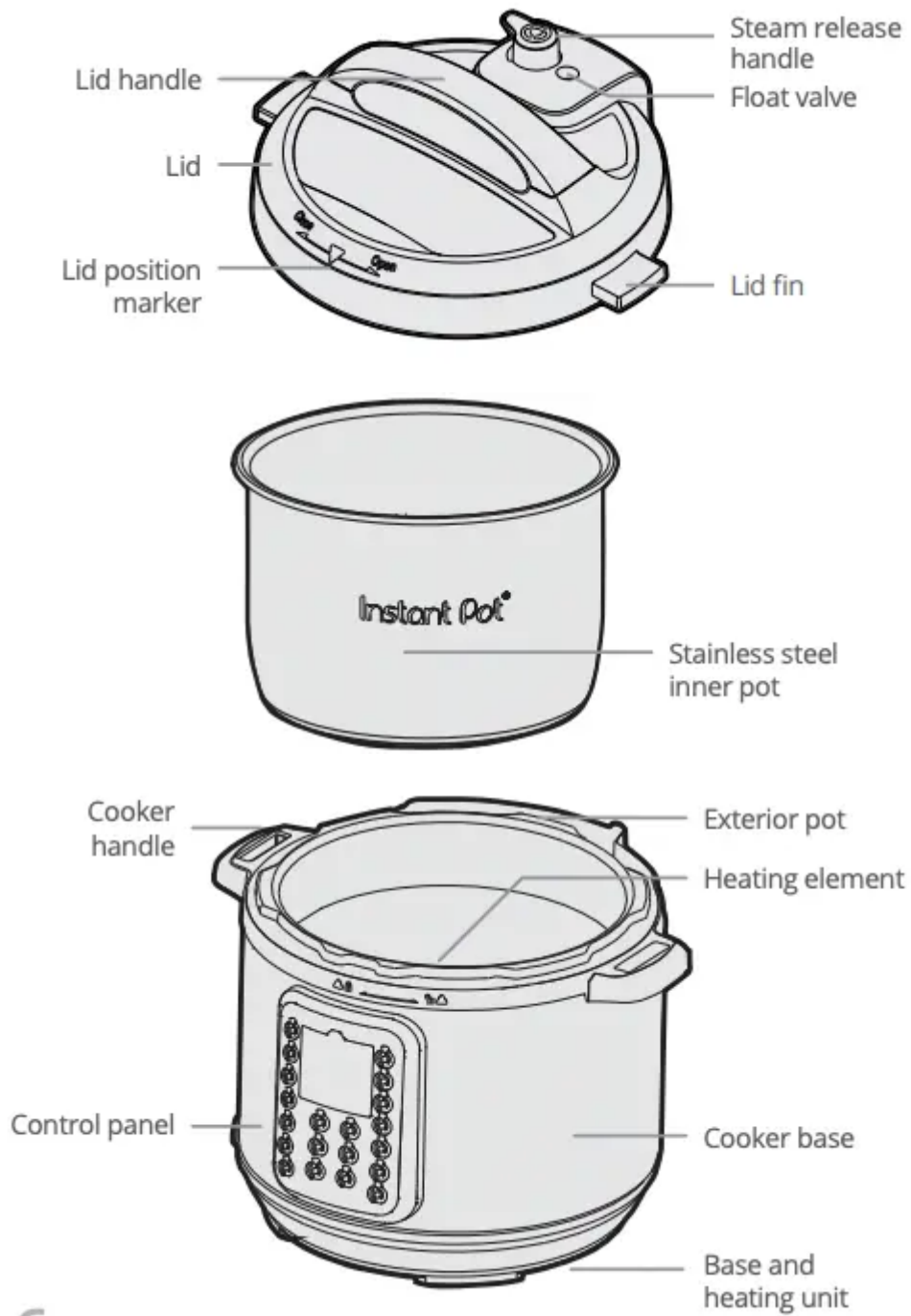


Overview

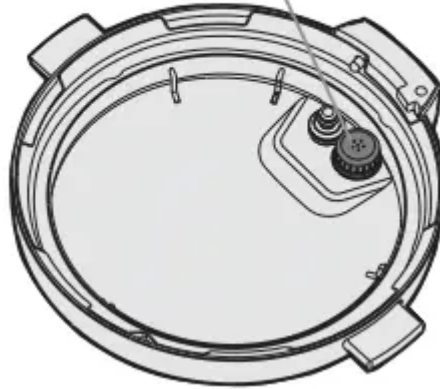


Anti-block shield

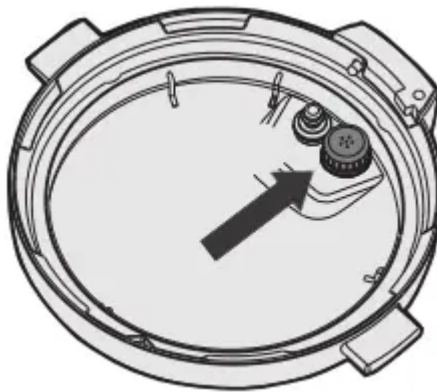
To install: Position the anti-block shield in place and push down



Position the anti-block shield in place and push down



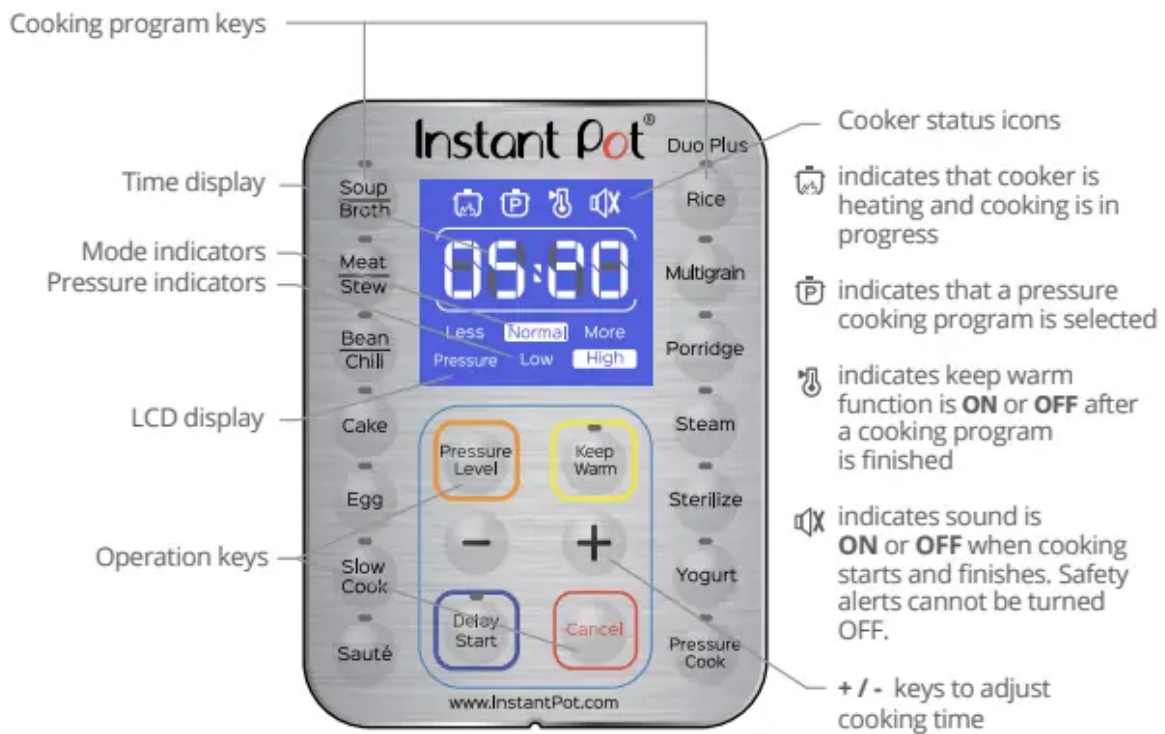
To remove: Using your thumb, push the side of the anti-block shield towards the lid rim and lift up with some effort. The anti-block shield should pop out



Control and Features

Control Panel

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









7





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, Sauté and Yogurt.

Cooking Program Options

Programs	Modes	Cooking Options	Notes for Users
	Less	Soup without meat.	The soup/broth remains clear due to lack of boiling motion under pressure cooking.
	Normal	Soup with meat.	
	More	Rich bone broth.	
	Less	Soft texture.	Choose different modes based on the meat texture desired.
	Normal	Very soft texture.	
	More	Fall-off-the bone meat texture.	
	Less	Less soft texture.	Choose different modes based on the bean texture desired.
	Normal	Soft texture.	
	More	Very soft texture.	
	Less	Lighter moist cakes.	Adjust cooking time for different recipes.
	Normal	Denser moist cakes.	
	More	New York style cheesecakes.	
	Less	Soft boiled eggs.	Pre-set times are intended for extra large eggs. Adjust cooking time to account for different egg sizes.
	Normal	Medium boiled eggs.	
	More	Hard boiled eggs.	
	Less	Simmering, thickening and reducing liquids.	NEVER have the lid on when sautéing. Maximum time is 30 minutes as a safety precaution.
	Normal	Pan searing.	
	More	Stir-frying or browning meat.	

Programs	Modes	Cooking Options	Notes for Users
	Less	Corresponds to LOW setting in a temperature controlled slow cooker.	Non-pressure cooking program. You may also use the Instant Pot® glass lid as an option.
	Normal	Corresponds to MEDIUM setting in a temperature controlled slow cooker.	
	More	Corresponds to HIGH setting in a temperature controlled slow cooker.	
	Less	Al dente white rice.	Automated cooking program. LCD displays 'Auto' until cooking count down time starts.
	Normal	Normal texture white rice.	
	More	Softer texture white rice.	
	Less	Wild rice, brown rice, mung beans, etc.	Choose different modes based on the type of grains and the desired texture.
	Normal	Wild rice, brown rice, mung beans, etc.	
	More	Tough grains or a mixture of grains and beans.	Program includes 45 minutes of warm water soaking time prior to 60 minutes of pressure cooking.
	Less	White rice porridge.	DO NOT use Quick Release as thick liquid will spatter out and block the pressure release valve. See page 17.
	Normal	White rice porridge.	
	More	Rice porridge with a mixture of various grains and beans.	

Programs	Modes	Cooking Options	Notes for Users
	Less	Vegetables.	Use the trivet provided to elevate food above the water and use Quick Release method to prevent food from overcooking.
	Normal	Fish and Seafood.	
	More	Meat.	
	Less	Pasteurization of dairy products.	No pressure hot water bath canning at -83°C/181.4°F. **see note below**
	Normal	Sterilization of utensils and canning of acidic fruits and vegetables.	Low pressure hot water bath canning at -110°C/230°F. **see note below**
	More	Sterilization of utensils and canning of acidic fruits and vegetables.	High pressure hot water bath canning at -115°C/239°F. **see note below**
	Less	Jiu Niang, a sweet fermented glutinous rice dessert.	Default fermentation time is 24:00 hours. You can adjust time based on your recipe.
	Normal	Fermenting milk when making yogurt.	'yogt' will be displayed on the screen when completed.
	More	Pasteurizing milk when making yogurt.	'boil' will be displayed on the screen.
	Less	Manual programming of pressure level and cooking time according to your favourite recipes or cooking habits.	Press the Pressure Level key to adjust pressure levels and the + / - keys to change cooking time.
	Normal		
	More		

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

- 1 Read warning card and warning stickers. Remove all packaging materials and warning stickers from the cooker and accessories.
- 2 Clean the inner pot, lid and accessories with water and detergent before the first use.
- 3 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.



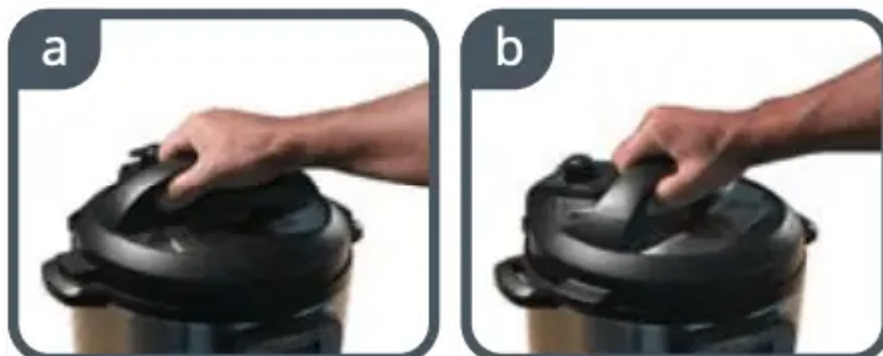
- 4 Place the steam release handle on the lid.



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

Before using your Instant Pot®:

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





- 2 Remove the inner pot from the cooker.
- 3 Add food and liquids to the inner pot as the recipe directs. If steaming, place the steamer rack on the bottom of the inner pot first.
- 4 Wipe the outside of the inner pot dry. Make sure there is no food debris on the cooking element.
- 5 Put the inner pot back into the cooker. Rotate slightly to ensure that it is seated correctly.
- 6 Make sure the sealing ring is properly seated in the sealing ring rack and there is no deformation on the sealing ring rack. Do not attempt to repair a deformed ring rack.
- 7 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.



- 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 the lid on for Sauté program.



Initial Test Run

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

- 1 Add 3 cups of water into the inner pot using the plastic measuring cup provided.
- 2 Close the lid. Turn steam release handle to Sealing position.
- 3 Press the Steam button and press the + / - keys to adjust steaming time to 2 minutes.



The preheating cycle will start after 10 seconds and the cooker with display On. Steam will release until the float valve is 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.

Pressure Cooking

The following pressure cooking programs are available: 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.

- 1 Follow the steps in "Getting Started" pages 12 - 14.
- 2 Position the steam release handle to Sealing.



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

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



5 Optionally, personalize pressure cooking programs as follows:

To do this	Press this button	Followed by these steps...
Change the cooking time	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.
	+ / -	Add/subtract time in one-minute increments or press and hold for faster changes
Change the cooking pressure	Pressure Level	Select either High or Low
Set the delayed cooking time	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 pressing the settings, the cooker beeps 3 times and displays On to indicate that the cooker has entered 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 cooking cycle and displays the remaining cooking time in minutes.

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

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



7 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 lid to speed up cooling. After cooking is finished, turn OFF Keep Warm mode if it is turned ON.

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 scalds. For food with large liquid volume or starch content, use Natural Release instead as thick liquid may splatter out.



- Do not place hand over steam release valve
- Do not lean face over cooker when it is in operation or releasing steam/pressure

8 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.

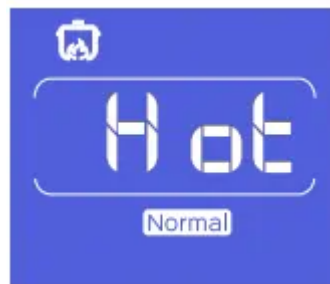
Non-Pressure Cooking

The following non-pressure cooking programs are available: Sauté, Slow Cook, Yogurt and Keep Warm.

Sautéing

- 1 Connect the power cord. The LCD displays OFF, indicating that the cooker is on standby.
- 2 Select the Sauté program.
- 3 To change the cooking temperature, press Sauté repeatedly to select between Normal (for regular browning), Less (for simmering or thickening sauce) 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.



- 4 Add food to the inner pot and sauté.
- 5 When you have finished sautéing the food, press Cancel. The LCD displays OFF, indicating that the cooker is in standby mode.



- Do not put the lid on for Sauté 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

1 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.



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

3 Select the Slow Cook program.

4 Optionally, modify the slow cooking program as follows:

To do this ...	Press this button	Followed by these steps...
Change the cooking time	+ / -	Add / subtract time in one-minute increments
Change the cooking temperature	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	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 pressing the settings, the cooking process will start. The cooker beeps 3 times and the LCD displays On. When working temperature is reached, the cooker enters the cooking cycle and the LCD displays the remaining cooking time in minutes.

5 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.

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

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

Yogurt

1 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 times and the LCD displays boil.
- d) When finished, the cooker beeps and the LCD displays Yogt.

To make yogurt in containers: fill containers 90% full with milk, add 1 cup/250 ml water to the inner pot, place the containers on the steamer rack in the inner pot, close the lid, select the Steam program and use the + / - buttons to set time to 2 minutes. When complete, use the natural release method to open the lid and continue with steps 2 to 4.

2 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.

3 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.

4 Ferment Yogurt



- a) Select the Yogurt program.
- b) Press + / - to set fermentation time.
- c) When finished, the cooker beeps and the LCD displays Yogt.
- d) Remove the lid and transfer yogurt into clean jars and refrigerate.

Safety and Cooking 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 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 stick.
- Always add at least 1 cup / 250 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 and oil-based 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.

- Both the inner pot and lid 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 problem with the cooker, please DO NOT return the product to the retail store or online merchant.

The issues in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting the support for repair.

1

Difficulty with closing the lid

Sealing ring not installed properly.

- Position the sealing ring well.

Float valve in the popped-up position.

- Slightly press the float valve downward.

2

Difficulty with opening the lid

Pressure exists inside the cooker.

- Position the steam release valve to the venting position to reduce the internal pressure.
Open the lid after the pressure is completely released.

Float valve stuck at the popped-up position.

- Press the float valve lightly with a pen or long utensil.

3 Steam leaks from the side of the lid

No sealing ring

- Install the sealing ring

Sealing ring damaged

- Replace the sealing ring

Food debris attached to the sealing ring

- Clean the sealing ring

Lid not closed properly

- Open then close the lid again

4 Steam leaks from float valve for over 2 minutes

Food debris on the float valve silicone seal

- Clean the float valve silicone seal

Float valve silicone ring worn- out

- Replace the float valve silicone ring

5 Float valve unable to rise

Too little food or water in inner pot

- Add water according to the recipe

Float valve obstructed by the lid locking pin

- Close the lid completely, see “Getting Started” section

6 Steam comes out from the steam release valve non-stop

Steam release valve not in sealing position

- Turn the steam release handle to the sealing position

Pressure control fails

- Contact support online

7 Display flashes “Lid”

Lid is not in the correct position for the selected program

- Close the lid for pressure cooking or open the lid for sautéing

8 Display remains blank after connecting the power cord

Bad power connection or no power

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

Cooker's electrical fuse has blown

- Contact support online

9 All LCDs flash with a code appearing on screen and the warning beep is ON

C1

Faulty temperature sensor

- Contact support online

C2

Faulty temperature sensor

- Contact support online

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

- Insert the inner pot properly

Temperature is too high because there is no water in inner pot

- Put food and water in the inner pot

C6

Faulty pressure sensor

- Contact support online

C6H

Faulty HIGH pressure sensor

- Contact support online

C6L

Faulty LOW pressure sensor

- Contact support online

10 Rice is half cooked or too hard

Too little water

- Adjust dry rice and water ratio according to recipe

Lid opened too early

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

11 Rice is too soft

Too much water

- Adjust dry rice and water ratio according to recipe

12 Intermittent beeping and display of “Ovht” message after the cooker starts for a while

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

13 Occasional ticking or light cracking sound

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

- This is normal

Bottom of the inner pot is wet.

- Wipe bottom of the inner pot dry before cooking

Warranty

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. months from the original purchase date).

This Limited Warranty extends only to the original purchaser and use of the appliance in the United States of America and Canada. This warranty does not cover units that are used outside of the United States of America and Canada.

Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and will void this Limited Warranty. This Limited Warranty does not apply in respect of any appliance or any part thereof that has been altered or modified from its factory settings unless such alterations or modifications were expressly authorized by an IPC representative.

IPC is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance as provided herein.

Limitation and Exclusions

The liability of IPC, if any, for any allegedly defective appliance or part shall in no circumstances exceed the purchase price of a comparable replacement appliance. This Limited Warranty does not cover:

1. Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God or repair by anyone unless directed by an Instant Pot Representative.
2. Repairs where your appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions.
3. Use of unauthorized parts and accessories, or repairs to parts and systems resulting from unauthorized repairs or modifications made to this appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by you

Disclaimer of Implied Warranties

IMPLIED WARRANTIES, INCLUDING ANY WARRANTIES OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE HEREBY LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states or provinces do not allow limitations to the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you.

Disclaimer of Representations Outside of Warranty

IPC makes no representation about the quality, durability, or need for service or repair of this appliance other than the representations contained in this warranty.

Limitation of Remedies; Exclusion of Incidental and Consequential Damage

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. IPC SHALL NOT BE LIABLE FOR 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, PERSONAL INJURY, LOSS OF PROPERTY, LOSS OF REVENUES OR PROFITS, LOSS OF ENJOYMENT OR USE, COSTS OF REMOVAL, INSTALLATION OR OTHER CONSEQUENTIAL DAMAGES OF WHATSOEVER NATURE.

You the buyer may have other rights and remedies under your state's or province's applicable laws, which are in addition to any right or remedy which may be available under this limited warranty.

Warranty Registration and Service

Please visit <http://instantpot.com/support/register/> to register your new Instant Pot and validate your warranty within thirty (30) days of purchase. You will be asked to provide the store name, date of purchase and model number (found on the base of your cooker) along with your name and address. The registration will enable us to keep you up to date with product developments, recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

To obtain service under this warranty, please call the Customer Care Team at 1-800-828-7280. If IPC is unable to resolve the problem, you may be asked to send your appliance to the Appliance Service Department for quality inspection. IPC is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance from Canada or within the 48 contiguous states and the District of Columbia of the United States of America, as provided herein. When returning your appliance, please include your name, address, phone number, proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

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.