

# Instant Pot<sup>®</sup>

# DUO



**User Manual**

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

## IMPORTANT SAFEGUARDS



When using pressure cookers, basic safety precautions should always be followed.

1. Read all the instructions.
2. Do not let children near the pressure cooker when in use. Children shall 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 "Getting Started".
7. Never force open the pressure cooker. Do not open before making sure that its internal pressure has completely dropped. Refer to "Getting Started".
8. Never use your pressure cooker without adding water, this would seriously damage it.
9. Do not fill the cooker beyond  $\frac{2}{3}$  of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity.
10. Use the appropriate heat source(s) according to the "Getting Started" section.
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; you might be scalded.



Please read this manual carefully and retain for future reference.

## IMPORTANT SAFEGUARDS



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 “Getting Started”.
15. Never use the pressure cooker in its pressurized 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 the 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 cord or plug or after the appliance malfunctions or has been damaged in any manner. If the supply cord is damaged, users should contact the Customer Care Team for further assistance.
19. For household use only. Not intended for commercial or outdoor use.
20. Be aware that certain foods, such as apple sauce, 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.



## IMPORTANT SAFEGUARDS



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. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
23. Do not immerse the cooker base in water. To protect against electrical shock, do not immerse the cord, power plug, or cooker base in any liquid.
24. Always make sure the sealing ring is completely set in the groove on the inside of the sealing ring rack.
25. Avoid spillage on the connector.



Please read this manual carefully and retain for future reference.

# IMPORTANT SAFEGUARDS



KEEP THESE INSTRUCTIONS.



When in operation or releasing pressure **DO NOT** place unprotected skin over the steam release valve.



Do not move cooker when it is in operation



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



## IMPORTANT SAFEGUARDS



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



**WARNING:** For safety reasons, users who live above 1000m / 3200 ft should not use pressure cooking Smart Programs.

### Special Cord Set Instructions

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.

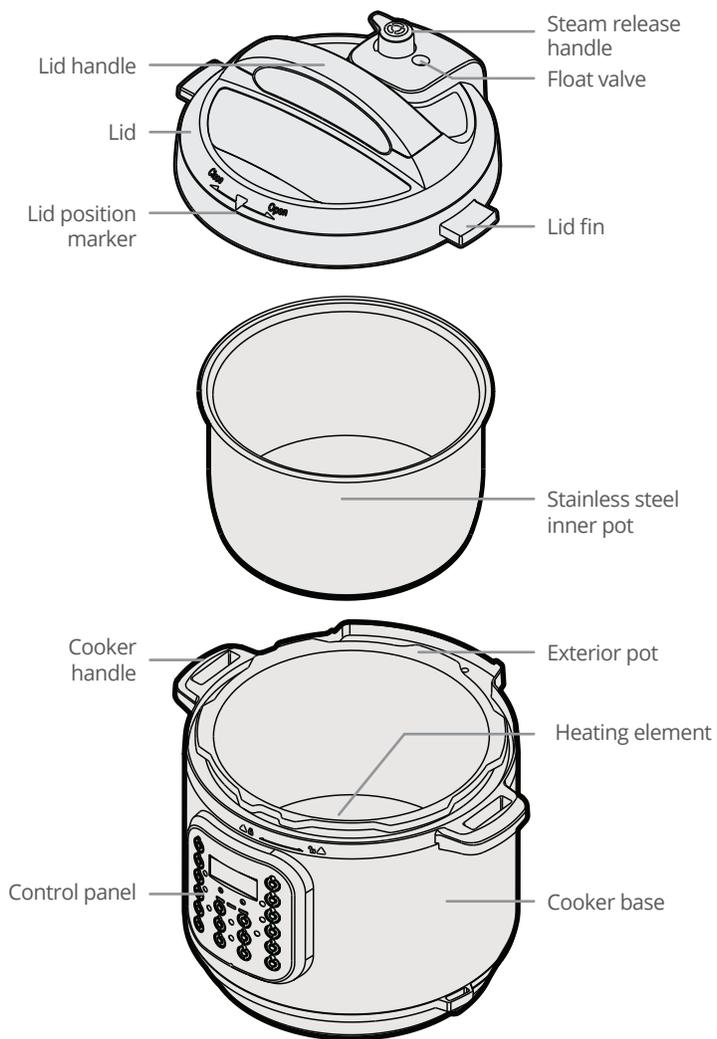
### Specifications

Model	Power Supply	Rated Power	Volume	Inner Pot Dimensions	Product Dimensions	Weight
DUO60 EU	220-240V~ 50/60Hz	1000 W	5.5 Litres	15.7x 23.9 cm 6.2 x 9.4 in	34 x 31 x 32 cm 13.4 x 12.2 x 12.6 in	5.89 kg 13 lbs

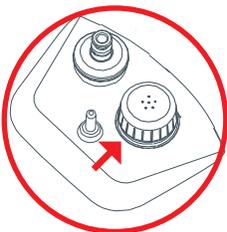


Please read this manual carefully and retain for future reference.

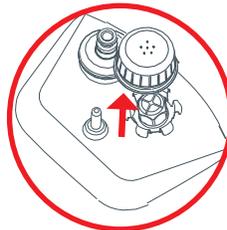
# Overview



## Anti-block Shield

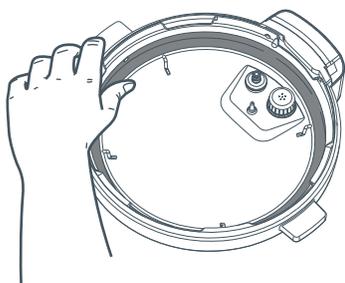


**To install:**  
Position the anti-block shield in place and push down

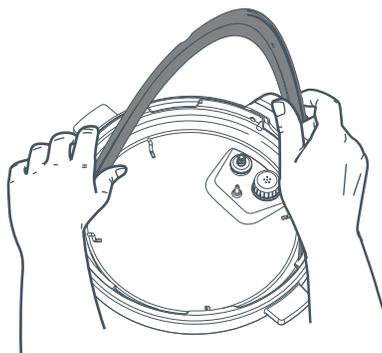


**To remove:**  
Using your thumb, push the side of the anti-block shield towards the lid rim and lift up with some effort. The anti-block shield should pop out

## Sealing Ring



**To install:**  
Press the sealing ring down into the rack, section by section. It can be installed with either side facing up.



**To remove:**  
Pull the sealing ring outward, section by section, from the sealing ring rack.



ONE TOUCH  
CONTROLS

Perfect cooking results  
with built-in automatic  
programs

## Control Panel for the DUO Series

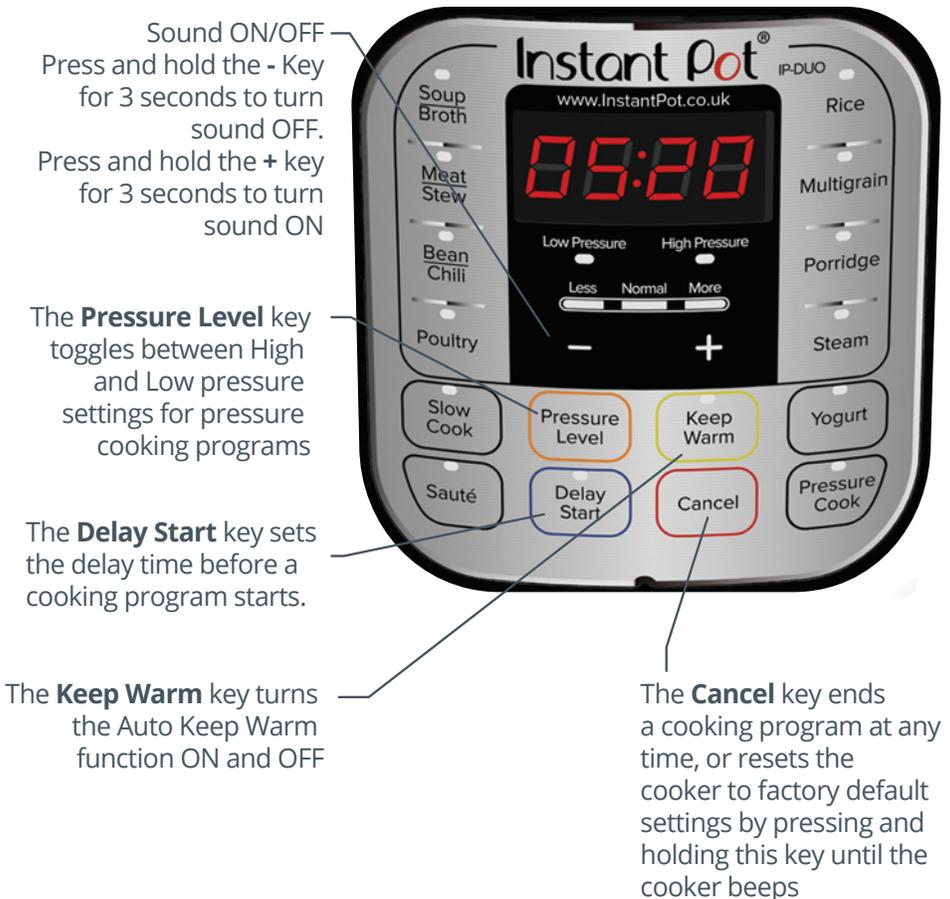
The control panel of your Instant Pot® DUO 60 consists of a LED display, cooking program keys, operation keys, +/- keys to adjust time, and a **Keep Warm** and **Cancel** key.



# Control and Features

## Control Panel for the DUO Series

Instant Pot® is a programmed smart cooker that has preset cooking times for different food ingredients and cooking methods. It also remembers your most recent settings per cooking program for a more personalized cooking experience. To return to the factory default settings, press **Cancel** to return the cooker to standby mode displaying OFF, 1) for individual cooking programs reset, press and hold the cooking program key until the cooker beeps, or 2) for global reset, 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**.



**THIS COOKER  
IS SMART!**  
Remembers your  
personal preferences

## Cooking Program Options

Programs	Modes	Suggested Uses	Notes for Users
 <b>Soup Broth</b>	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.	
 <b>Meat Stew</b>	Less	Soft texture.	Choose different modes based on the meat texture desired.
	Normal	Very soft texture.	
	More	Fall-off-the bone meat texture.	
 <b>Bean Chili</b>	Less	Less soft texture.	Choose different modes based on the bean texture desired.
	Normal	Soft texture.	
	More	Very soft texture.	
 <b>Poultry</b>	Less	Soft texture.	Choose different modes based on the meat texture desired.
	Normal	Very soft texture.	
	More	Fall-off-the-bone texture.	
 <b>Slow Cook</b>	Less	Corresponds to Low setting in some temperature controlled slow cookers.	Non-pressure cooking program. You may also use the Instant Pot® glass lid as an option.
	Normal	Corresponds to Medium setting in some temperature controlled slow cookers.	
	More	Corresponds to High setting in some temperature controlled slow cookers.	

# Control and Features

## Cooking Program Options

Programs	Modes	Suggested Uses	Notes for Users
 Rice	Less	Al dente white rice.	Automated cooking program. LED displays 'Auto'. The +/- keys will not work in this program.
	Normal	Normal texture white rice.	
	More	Softer texture white rice.	
 Multigrain	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.
 Porridge	Less	Oatmeal.	<b>DO NOT</b> use Quick Release as thick liquid will spatter out and block the steam release valve. See page 18.
	Normal	White rice porridge/congee.	
	More	Rice porridge/congee with various rices and beans.	
 Steam	Less	Vegetables.	Use the steam rack provided to elevate food above the water. Use Quick Release method to prevent food from overcooking.
	Normal	Fish and Seafood.	
	More	Meat.	
 Sauté (Brown)	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.	

# Control and Features

## Cooking Program Options

Programs	Modes	Suggested Uses	Notes for Users
 Yogurt	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.	<b>'Yogt'</b> will be displayed on the screen when completed.
	More	Pasteurizing milk when making yogurt.	<b>'boil'</b> will be displayed on the screen.
 Pressure Cook	Less	Manual programming of pressure level and cooking time according to your favourite recipes or cooking habits.	Press the <b>Pressure Level</b> key to adjust pressure levels and the <b>+ / -</b> keys to change cooking time.
	Normal		
	More		

### Pressure Cooking Programs:

*Working Pressure:*

*Low Pressure: 5.8 - 7.2 psi (40 - 50 kPa); High Pressure: 10.2 - 11.6 psi (70 - 80 kPa)*

*Working Temperature:*

*115°C - 118°C (239°F ~ 244°F)*

### Non-Pressure Cooking Programs:

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

*Slow Cook function: Less mode: 82-87.8°C / 180-190°F; Normal mode: 87.8-93°C / 190-200°F;*

*More mode: 93-99°C / 200-210°F;*

*Sauté function: Less mode: 135 -150°C (275 -302°F); Normal mode: 160 -176°C (320 -349°F);*

*More mode: 175 - 210°C (347 - 410°F)*

# Getting Started

- 1 Read warning cards and warning labels. Remove all packaging materials and removable warning cards 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 does not lock tight into the lid but will fit loosely.

# Getting Started

## 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 required, place the steam rack on the bottom of the inner pot first. Always add at least 18 fl oz / 500 mL of liquid for minimum liquid requirement. See "Usage Tips" on page 23.
- 4 Wipe the outside of the inner pot dry. Make sure there is no food debris on the bottom side of the inner pot nor 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 completely set in the groove on the inside of the sealing ring rack. Ensure there is no deformation on the sealing ring rack. Do not attempt to repair a deformed sealing ring rack. Please contact the customer care team.
- 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.

**WARNING:** Improper usage will cause danger!

# Getting Started



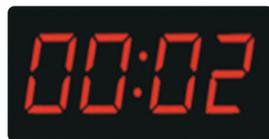
- Make sure the steam release valve, float valve and anti-block shield are clean and free of debris.
- After putting the lid on, make sure the float valve on lid top drops down.
- Do not put the lid on for the **Sauté** program.



## Initial Test Run

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

- 1 Add 3 measuring cups of water into the inner pot (~25 fl oz / 750 mL).
- 2 Close the lid. Turn the steam release handle to **Sealing** position.
- 3 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 when working pressure is reached. After the cooking cycle has completed, the cooker will beep and switch to **Keep Warm** mode if the **Auto Keep Warm** function is **ON**.

\*If you have any questions or concerns, please refer to the troubleshooting guide on pages 25 - 27, or call the customer care team. Contact information on page 25.\*

# Pressure Cooking

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



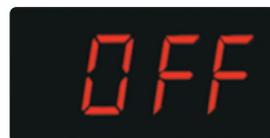
- Do not fill the inner pot more than 2/3 full. For food that expands during cooking such as rice or dried vegetables, do not fill the inner pot more than 1/2 full.
- After the cooking process has started, you can press **Cancel** at any time to end the program. The cooker then goes to standby mode.

1 Follow the steps in "Getting Started" pages 13 - 15.

2 Position the steam release handle to **Sealing**.



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



4 Select a pressure cooking program: **Soup/Broth, Meat/Stew, Bean/Chili, Poultry, Rice, Multigrain, Porridge, Steam, or Pressure Cook.**

# Pressure Cooking



5 Optionally, personalize pressure cooking programs as follows:

To do this ....	Press this button...	Followed by these steps...
Change the cooking time	<b>Cooking Program Key</b>	Select between three preset cooking times, <b>Less</b> , <b>Normal</b> and <b>More</b> by pressing the cooking program key repeatedly
	<b>+ / -</b>	Add/subtract time; press and hold for faster changes
Change the cooking pressure	<b>Pressure Level</b>	Select either <b>High</b> or <b>Low</b>
Set the delayed cooking time	<b>Delay Start</b>	<ol style="list-style-type: none"> <li>1. Use the <b>+ / -</b> buttons to set the hours</li> <li>2. Press <b>Delay Start</b> again</li> <li>3. Use the <b>+ / -</b> buttons to set the minutes</li> </ol>

6 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, cooking will start and 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.

# Pressure Cooking



- 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 damp 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

- 8 Press **Cancel**. The LED 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



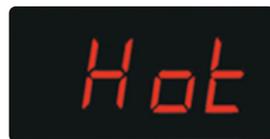
The following are all non-pressure cooking programs: **Sauté**, **Slow Cook**, **Yogurt** and **Keep Warm**.

## Sauté

- 1 Connect the power cord. The LED displays **OFF**, indicating that the cooker is on standby.
- 2 Select the **Sauté** program.
- 3 To change the cooking temperature, press **Sauté** key repeatedly to toggle between **Less** (for simmering or thickening sauce), **Normal** (for regular browning), and **More** (for stir-frying or blackening meat).

10 seconds after choosing the settings, the cooking process will start.

The cooker will beep 3 times and the LED displays **On** to indicate that the cooker has entered the preheating cycle. When the working temperature is reached, the LED displays **Hot**.



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



- Do not use the pressure cooker lid during **Sauté** program. There will be warning alerts and the display will flash. A glass lid with a venting hole may be used.
- As a safety precaution, the cooker automatically enters standby mode after 30 minutes if you have not pressed **Cancel**.

# Non-Pressure Cooking



## 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 LED displays **OFF**, indicating that the cooker is on standby.
- 3 Select the **Slow Cook** program. Optionally, modify the slow cooking program as follows:

To do this ....	Press this button...	Followed by these steps...
Change the cooking time	<b>+ / -</b>	Add / subtract time
Change the cooking temperature	<b>Cooking Program Key</b>	Select between three preset cooking temperatures, <b>Less</b> , <b>Normal</b> and <b>More</b> by pressing the cooking program key repeatedly
Set the delayed cooking time	<b>Delay Start</b>	1. Use the <b>+ / -</b> buttons to set the hours 2. Press <b>Delay Start</b> again 3. Use the <b>+ / -</b> 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 light indicator will light up and 10 seconds later, the delay timer will start to count down. Cooking begins when count down is finished.

# Non-Pressure Cooking

5 When the cooking cycle has finished, the cooker will beep and enter the **Keep Warm** mode if the **Keep Warm** program is turned **ON**. The LED will display the elapsed time (such as **L0:02**). If **Cancel** is not pressed, the cooker will turn **OFF** after 10 hours.

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

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

## 1 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 choosing the settings, the heating process will begin. The cooker will beep 3 times and the LED will display **boil**.
- d) When finished, the cooker will beep and the LED will display **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 18) 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.

# Non-Pressure Cooking

## 2 Cool Milk

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

## 3 Add Starter Culture

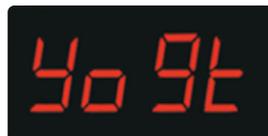
- Add starter culture to the warm milk in the inner pot.
- Replace the inner pot and close the lid.



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

## 4 Ferment Yogurt

- Select the **Yogurt** program and adjust to **Normal** mode.
- Press **+ / -** to set fermentation time.
- When finished, the cooker will beep and the LED will display **Yogt.**



## Usage Tips



- Extreme caution should be taken when moving the steam release handle to the **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. Make sure the steam release handle is in the **Venting** position and all the steam is released.
- If the float valve is stuck, move the steam release handle 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.



**WARNING:** Improper usage will cause danger!

# Care and Cleaning



**CAUTION:** Unplug your Instant Pot® and let it cool to room temperature before cleaning.

## Care and Maintenance

Regular care or maintenance is essential to ensuring that this product is safe for use. If any of the following circumstances take place, please stop using the appliance immediately and contact the Instant Pot® support team:

- Power cord and plug appear worn out, deformed, discoloured or damaged.
- A portion of the power cord or plug gets hotter than usual.
- The cooker heats abnormally or emits a burnt smell.
- When powered on, there are unusual sounds or vibrations.

If there is dust or dirt on the plug or socket, please remove the dust or dirt with a dry cloth.

## Cleaning

1. Clean the product after each use. Wipe the black inner housing rim and slot dry with cloth to prevent rusting on the exterior pot rim.
2. Remove the lid and take out the inner pot, wash them with detergent, rinse with water and then wipe dry with a soft cloth. The stainless steel inner pot is also dishwasher safe.
3. Use water to clean the lid, including the sealing ring (which can be removed), pressure release, anti-block shield, and wipe them clean with a soft dry cloth. Do not take apart the pressure release handle assembly.
4. Clean the cooker base with a clean damp cloth. Do not immerse the cooker into water. Do not use a wet cloth to clean the pot while the power cord is plugged into the power outlet.

# Troubleshooting

If you experience any problem with the cooker, please **DO NOT** return the product to the retail store or online merchant.

For technical assistance and product return information:

- Create a support ticket at [www.instantpot.co.uk/support/](http://www.instantpot.co.uk/support/)
- Email: [support@instantpot.co.uk](mailto:support@instantpot.co.uk)
- Call 03331 230051 for the customer care team.

You can also find tips, videos and FAQs on [www.instantpot.co.uk](http://www.instantpot.co.uk)

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

Problem	Possible reason	Solution
1 Difficulty with closing the lid	Sealing ring not installed properly	Position the sealing ring
	Float valve in the popped-up position	Slightly press the float valve downward
2 Difficulty with opening the lid	Pressure inside the cooker	Position the steam release handle to the venting position to release the internal pressure. Open the lid after the pressure is completely released
	Float valve stuck at the popped-up position due to debris or stickiness from food	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.

# Troubleshooting

	Problem	Possible reason	Solution
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 or missing	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
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

# Troubleshooting

9

Problem	Possible reason	Solution	
All LEDs flash with a code appearing on screen and the warning beep is ON	C1	Bottom sensor open circuit	Contact support
	C2	Bottom sensor short circuit	Contact support
	C5	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
	C6L	Pressure switch fault	Contact support
	E5	Sensor on the lid open circuit	
	E6	Sensor on the lid short circuit	
	E11	Control PCB and launch PCB communication fault	
	E12	Receive PCB and Launch PCB communication fault	
	E15	Temperature sensor on Receive PCB fault	
	E17	Receive PCB fault	
	E18	Launch PCB fault	
EC	The lid is on the wrong position	Replace on the right position	
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	
Rice is too soft	Too much water	Adjust dry rice and water ratio according to recipe	

10

11

# Troubleshooting

12

The cooker beeps 5 times and displays 'burn' message after the cooking program started.

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

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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



**WARNING:** If the fault is not resolved after the above check, please contact the Customer Care Team.

# 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/damages 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 cost 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 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 which are in addition to any right or remedy which may be available under this limited warranty.

## Warranty Service

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

- Create a support ticket at [www.InstantPot.co.uk/support/](http://www.InstantPot.co.uk/support/)
- Email to [support@instantpot.co.uk](mailto:support@instantpot.co.uk)
- Or call for Instant Pot® customer service representative

To facilitate speedy service, please provide:

- Your name, email address or phone number
- A copy of the original purchase receipt with order number, the model and serial number
- Description of the product defect, 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 directives 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 with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material sources. To return your used device, please use the return and collection systems or contact the the Customer Care Team for further recycling and WEEE information.



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