

Instant Pot®

DUO CRISP™ + AIR FRYER

MULTI-USE PRESSURE COOKER AND AIR FRYER - 5.7 AND 8 LITRE

User Manual



Welcome to the world of Instant cooking.

Thank you for welcoming us into your kitchen.

Having families ourselves, we developed the Instant Pot® Duo Crisp™ + Air Fryer to allow busy families and professionals alike to cook healthy, delicious meals more easily and in less time.

We have partnered with chefs, authors and bloggers to compile a collection of recipes that we hope you enjoy!

Happy cooking,



Robert J. Wang
Founder and Chief Innovation Officer



Download the **Instant Pot app** to access 1000+ recipe ideas.



Subscribe to our e-newsletter to receive regular recipe e-books and find your next dinner favourite.



Join other Instant home chefs on the **Instant Pot UK community on Facebook** for tips, tricks, and inspiration from the recipes they have created.



And of course, we want to hear from you, so don't forget to tag us online **@instantpotuk** and share your experiences and the dishes you create using **#InstantChefAtHome** **#instantpot**.

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IMPORTANT SAFEGUARDS

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

- 01** READ THIS ENTIRE DOCUMENT BEFORE OPERATING THE APPLIANCE. FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS MAY RESULT IN INJURY AND/OR PROPERTY DAMAGE.
- 02** Use only the Instant Pot Duo Crisp™ pressure cooking lid and Duo Crisp air fryer lid with the Instant Pot Duo Crisp cooker base. Using any other pressure cooking lids or air fryer lids may cause injury and/or damage.
- 03** To reduce the risk of pressure leakage, cook only in an authorised stainless-steel Instant Pot inner pot. DO NOT use the appliance without the removable inner pot installed.
- 04** Always use an Instant Pot stainless-steel inner pot when using the air fryer lid. DO NOT use a ceramic coated inner pot.
- 05** **⚠ CAUTION** When pressure cooking, do not open the appliance until it has depressurised, and all internal pressure has been released. If the float valve is still up and/or the lid is difficult to open, this indicates that the appliance is still pressurised—do not force it open. Any pressure in the appliance can be hazardous. Refer to **Releasing pressure: Venting methods** for information on releasing pressure. Opening the appliance while it is still pressurised may lead to sudden release of hot contents and may cause burns or other injuries.
- 06** Always operate the appliance on a stable, non-combustible, level surface.
- 07** Do not use the appliance for anything other than its intended use. Failure to follow this instruction may result in injury or property damage.
- 08** For household use only. Do not use outdoors. Not for commercial use.
- 09** **⚠ CAUTION** Do not place the appliance on or in close proximity to a hot gas or electric burner, or a heated oven. Heat from an external source will damage the appliance. Failure to follow these instructions may result in injury or property damage.
- 10** **⚠ CAUTION** Do not use the appliance near water or flame. Keep out of direct sunlight. Failure to follow these instructions may result in injury or property damage.



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

IMPORTANT SAFEGUARDS

- 11 **⚠ CAUTION** Do not touch hot surfaces. Only use side handles for carrying or moving. Extreme caution must be used when moving the appliance containing hot liquids. Do not move the appliance when it is under pressure.
- 12 **⚠ CAUTION** The cooker base and air fryer lid contain electrical components. To avoid electrical shock, do not put liquid of any kind into cooker base or air fryer lid, and do not immerse power cord, plug, or the appliance in water or other liquid. Do not rinse the appliance under tap.
- 13 **⚠ CAUTION** Do not fill over **PC MAX — 2/3** as indicated on the inner pot. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the inner pot over — **1/2** line. Overfilling may cause a risk of clogging the steam release pipe and developing excess pressure. Refer to **Cooking: Pressure Cook and Steam**.
- 14 **⚠ WARNING** This appliance cooks under pressure. Make certain the appliance is properly closed before operating. Failure to do so may result in burns, injury and/or property damage. Refer to **Pressure Control Features: Pressure Cooking Lid – Closing the lid**.
- 15 When cooking meat with skin (e.g., sausage with casing), the skin can swell when heated. Do not pierce the skin while it is swollen; this could result in scalding injury.
- 16 **⚠ CAUTION** When pressure cooking food with a doughy or thick texture, or a high fat/oil content, contents may splatter when opening the lid. Please follow recipe instructions for pressure release method. Refer to **Releasing pressure: Venting methods**.
- 17 **⚠ CAUTION** Before using the pressure cooking lid, check the steam release valve, steam release pipe, anti-block shield and float valve for clogging. Failure to do so may result in injury or property damage.
- 18 Do not use this appliance for deep frying or pressure frying with oil.
- 19 Do not lean over or place your hands or face over the steam release valve or float valve when the appliance is in operation or has residual pressure. Do not touch the metal portion of the lid when the appliance is in operation as this could result in injury.
- 20 Do not cover or obstruct the steam release valve and/or the float valve with cloth or any other objects. Covering or obstructing the steam release valve and/or float valve can create a safety issue and may cause injury.

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

IMPORTANT SAFEGUARDS

- 21 Turn the appliance off if steam escapes from the steam release valve and/or float valve in a steady stream for longer than 3 minutes. There may be residual pressure in the appliance. Allow the appliance to depressurise naturally or release all excess pressure before opening. Refer to **Releasing pressure: Venting methods** for information on safe depressurisation.
- 22 Turn the appliance off if steam escapes from the sides of the lid and ensure sealing ring is properly installed. Refer to **Care, cleaning and storage: Removing and installing parts** for information on checking the sealing ring.
- 23 To disconnect, press **Cancel**, then remove plug from power source.
- 24 Unplug from the outlet when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- 25 Regularly inspect the appliance and power cord. Do not operate the appliance if the power cord or plug is damaged, or after the appliance malfunctions or is dropped or damaged in any manner. For assistance, contact Customer Care at **UKSupport@instantbrands.com** or **+44 (0) 3331 230051**.
- 26 **⚠ CAUTION** Spilled food can cause serious burns. A short power-supply cord is provided to reduce the hazards resulting from grabbing, entanglement and tripping.
 - Keep the appliance and cord away from children.
 - Never drape the power cord over edges of tables or counters.
 - Never use below-counter power outlets, and never use with an extension cord.
- 27 **⚠ CAUTION** Do not let the power cord hang over edges of tables or counters, or touch hot surfaces or open flame, including the stovetop.
- 28 Intended for countertop use only. Keep the appliance on a stable, heat-resistant platform. Do not place on anything that may block the vents on the bottom of the cooker base or on the air fryer lid. Leave at least 13 cm of space around the air fryer lid when in use. Do not place the appliance on a hot stove. Do not operate the appliance on or near combustible materials such as tablecloths and curtains.

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

IMPORTANT SAFEGUARDS

- 29 **⚠ CAUTION** Do not cover the air vents while the air fryer lid is in operation. Doing so will prevent even cooking and may cause damage to the appliance.
- 30 **⚠ CAUTION** Do not use any accessories or attachments not authorised by Instant Brands Inc. The use of attachments not recommended by the manufacturer may cause a risk of injury, fire or electric shock.
- 31 **⚠ CAUTION** Before inserting the inner pot into the appliance, wipe the outer surface of the inner pot as well as the heating element, located at the bottom of the interior of the cooker base, with a clean dry cloth. Ensure they are dry and free of debris. Refer to **Care, Cleaning and Storage**. Failure to do so may result in injury or property damage.
- 32 Do not attempt to repair, replace or modify components of the appliance, as this may cause electric shock, fire or injury, and will void the warranty.
- 33 Do not tamper with any of the safety mechanisms as this may result in injury or property damage.
- 34 Avoid contact with moving parts as this may result in injury.
- 35 Do not use the appliance in electrical systems other than 220–240V~50/60 Hz. Do not use with power converters or adapters.
- 36 This appliance is NOT to be used by children or by persons with reduced physical, sensory or mental capabilities. Close supervision is necessary when any appliance is used near children and these individuals. Children should not play with this appliance.
- 37 To prevent personal injury and damage to the appliance, only replace the sealing ring with an authorised Instant Pot sealing ring. Visit our online store for purchasing details.
- 38 The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 39 Proper maintenance is recommended before and after each use:
- Check the steam release valve, steam release pipe, anti-block shield and float valve on the pressure cooking lid for clogging;
 - Check the heating element and element cover on the air fryer lid for grease and food debris;
 - Prior to inserting the inner pot into the multicooker base, make sure both parts are dry and free of food debris;
 - Do not allow children to clean or maintain the unit.

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

IMPORTANT SAFEGUARDS

See Care, cleaning and storage for more information.

- 40 When using the air fryer lid, do not overfill the air fryer basket. Overfilling may cause food to contact the heating element, which may result in fire and/or personal injury.
- 41 Never connect this appliance to an external timer switch or separate remote-control system.
- 42 **⚠ CAUTION** DO NOT touch accessories during or immediately after cooking. To avoid personal injury,
- Always use heat-resistant hand protection when removing accessories, and to handle the inner pot.
 - Always place hot accessories on a heat-resistant surface or cooking plate.
 - Only place the air fryer lid on the protective pad provided; do not place on countertop.
 - Use extreme caution when disposing of hot grease. Failure to do so may result in serious injury or property damage.
- 43 While cooking, the internal temperature of the appliance reaches several hundred degrees. To avoid personal injury, never place unprotected hands inside the appliance until it has cooled to room temperature.
- 44 **⚠ CAUTION** When the air fryer lid is in operation, hot air is released through the air vents. Keep your hands and face at a safe distance from the air vents and take extreme caution when removing hot accessories from the appliance. Failure to do so may result in injury or property damage.
- 45 Should the unit emit black smoke when using the air fryer lid, press Cancel and unplug the appliance immediately. Wait for smoking to stop before removing the lid, then clean thoroughly. For further information refer to Troubleshooting online.
- 46 Do not leave the appliance unattended while in use.
- 47 **⚠ CAUTION** Extreme caution must be used when the inner pot contains hot food, hot oil or other hot liquids. Improper use, including moving the air fryer lid or cooker base, may result in personal injury. Do not move the appliance while it is in use.

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

IMPORTANT SAFEGUARDS

- 48 Oversized foods and/or metal utensils must not be inserted into the inner pot or air fryer basket as they may cause risk of fire and/or personal injury.
- 49 Do not store any materials in the cooker base or inner pot when not in use.
- 50 Do not place any combustible materials in the cooker base or inner pot, such as paper, cardboard, plastic, Styrofoam or wood.
- 51 Do not use the included accessories in a microwave, toaster oven, convection or conventional oven, or on a ceramic cooktop, electric coil, gas range, or outdoor grill.
- 52 The removable inner pot can be extremely heavy when full of ingredients. Care should be taken when lifting the inner pot from the cooker base to avoid burn injury.
- 53 Use caution when removing the lid. Heat and steam escape as soon as the lid is removed. Never place your face, hands or exposed skin over the appliance opening where heat and steam escape when removing the lid.

SAVE THESE INSTRUCTIONS.

Find your model name and serial number

Model Name: Find it on the rating label on the back of the cooker base, near the power cord.

Serial Number: You can find the serial number on a white sticker near the rating label.



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

IMPORTANT SAFEGUARDS

⚠ WARNING

To avoid injury, read and understand the instruction manual before using this appliance.

⚠ WARNING

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

⚠ WARNING






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


Special Lead Set Instructions

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

This appliance comes with (1) power lead. To reduce the risk of electric shock, plug the power lead into an earthed and easily accessible electric socket.

Product Specifications

				
Model: Duo Crisp AF 6	1500 W	220-240 V~ 50-60 Hz	5.7 Litres	8.9 kg
Model: Duo Crisp AF 8	1500 W	220-240 V~ 50-60 Hz	8 Litres	10.06 kg

	Duo Crisp AF 6	Duo Crisp AF 8
	With Pressure Cooker Lid: cm: 34.5 L x 34.5 W x 33 H	With Pressure Cooker Lid: cm: 37.5 L x 34.5 W x 36 H
	With Air Fryer Lid: cm: 34.5 L x 34.5 W x 35.5 H	With Air Fryer Lid: cm: 37.5 L x 34.5 W x 38.8 H



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

Initial Setup

- Read all of the **Important Safeguards** in this User Manual before using the appliance. Failure to do so may result in property damage and/or personal injury.
- Use only the Instant Pot Duo Crisp pressure cooking lid and air fryer lid with the Instant Pot Duo Crisp cooker base. Using any other pressure cooker lids or air fryer lids may cause injury and/or damage.
- Remove all packaging material and accessories from within and around the appliance.
- Place the appliance on a stable, level surface, away from combustible material and external heat sources.
- Leave at least 13 cm of space around the appliance when using the air fryer lid.
- Do not remove the safety warning stickers from the lids, or the serial number or rating label from the cooker base.
- Follow **Care, Cleaning and Storage** instructions to wash the appliance before cooking.

⚠ CAUTION			
Do not place the appliance on a hob.	Do not place anything on top of the appliance.	Do not block or cover the steam release valve located on the pressure cooking lid.	Do not block the air vents on the air fryer lid.

Product, Parts and Accessories

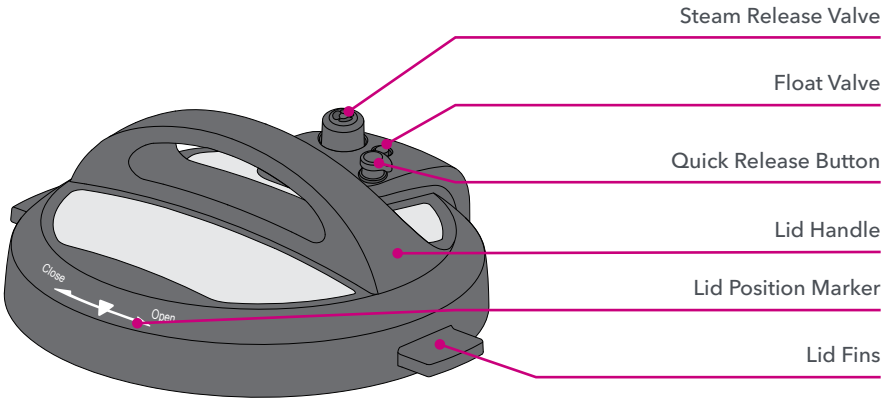
Duo Crisp + Air Fryer

Before using the Instant Pot Duo Crisp, verify that all parts are accounted for.

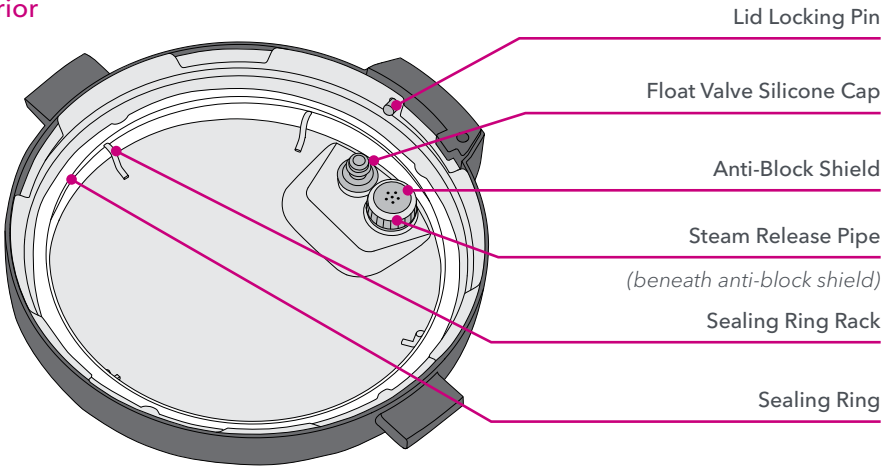
Pressure Cooking Lid

Use the following Programmes with the pressure cooking lid: Pressure Cook, Slow Cook, Steam, Sous Vide, Delay Start and Keep Warm. These Programmes do not air fry.

Top



Interior



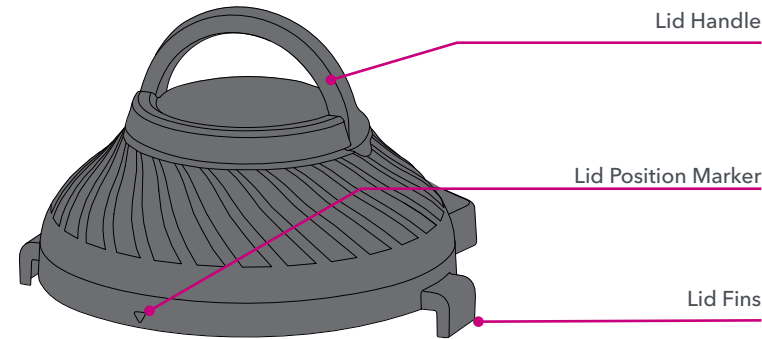
Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

Product, Parts and Accessories

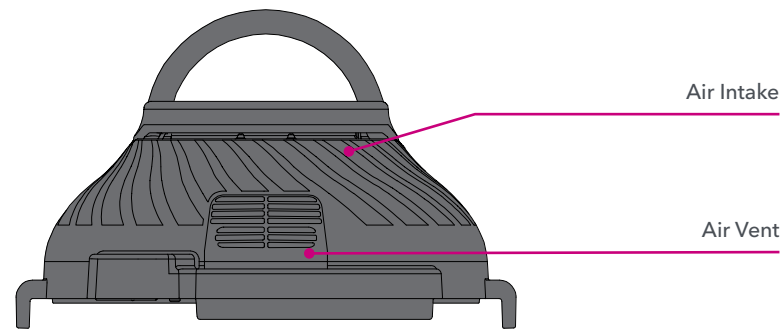
Air Fryer Lid

Use the following Smart Programmes with the air fryer lid: Air Fry, Roast, Bake, Grill and Dehydrate.

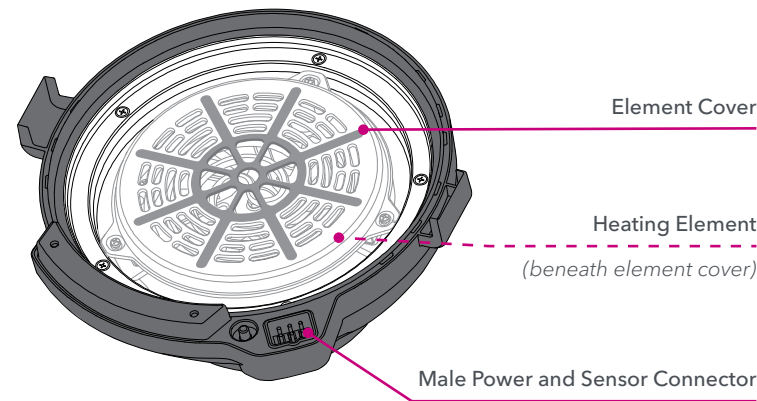
Front



Back



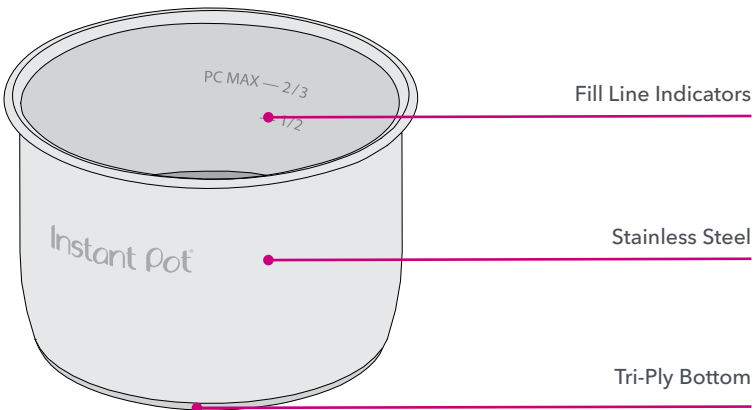
Interior



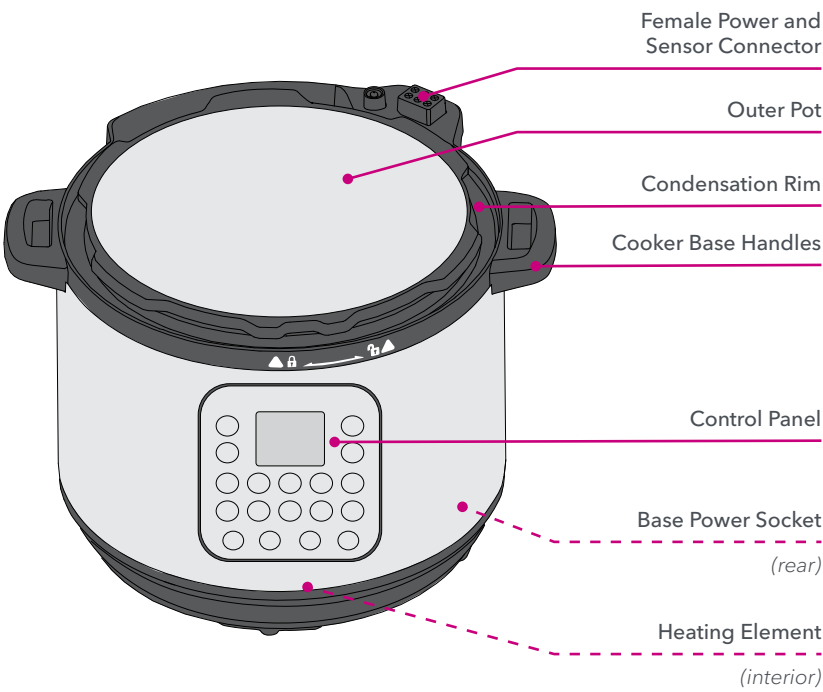
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Product, Parts and Accessories

Inner Pot



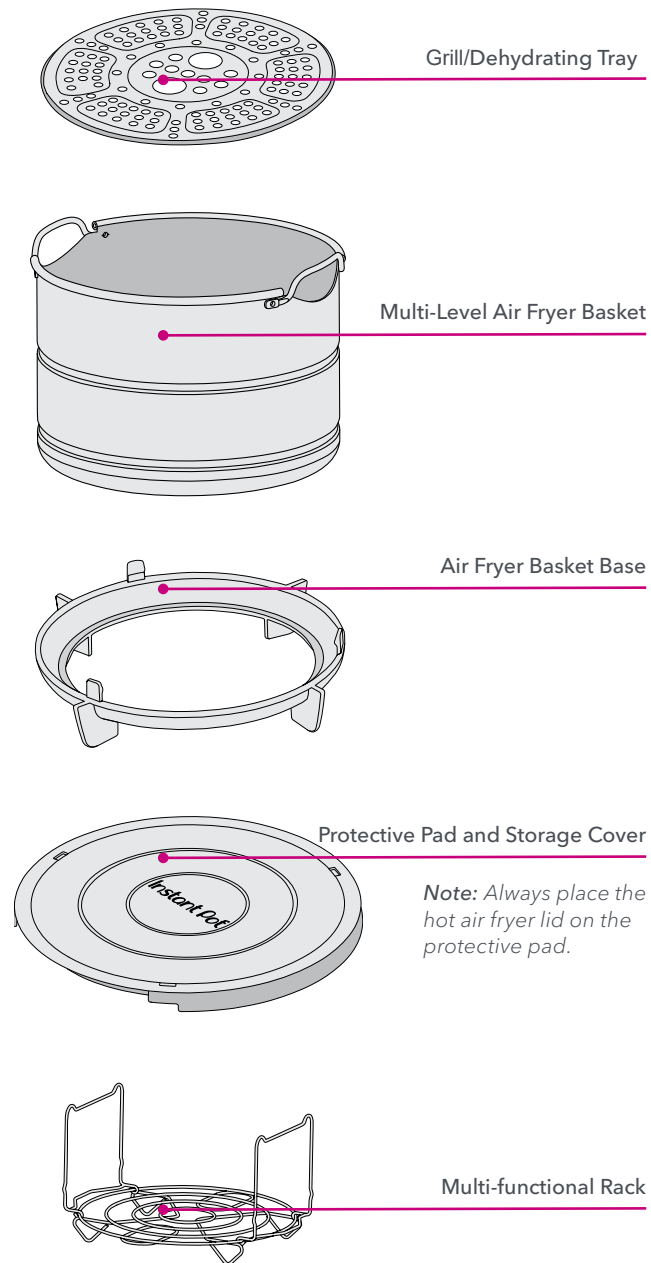
Cooker Base



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Product, Parts and Accessories

Accessories



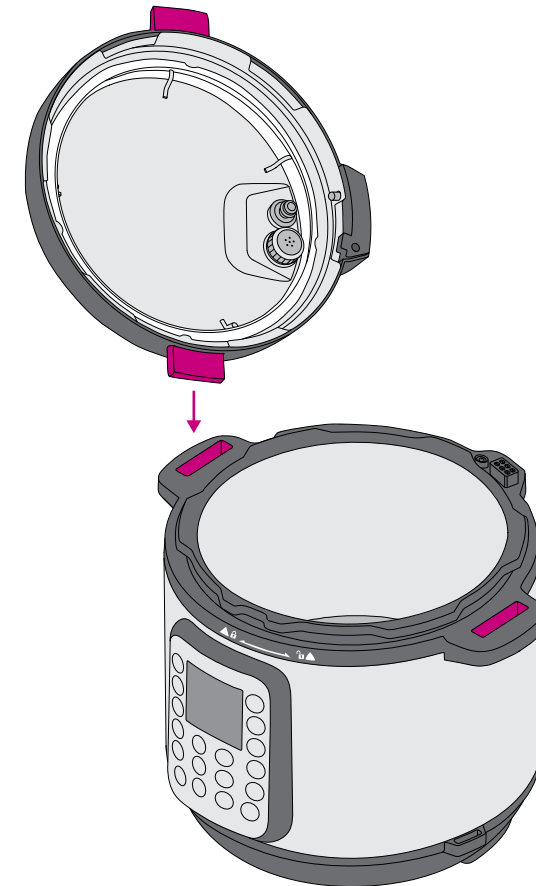
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Product, Parts and Accessories

Lid Standing Position

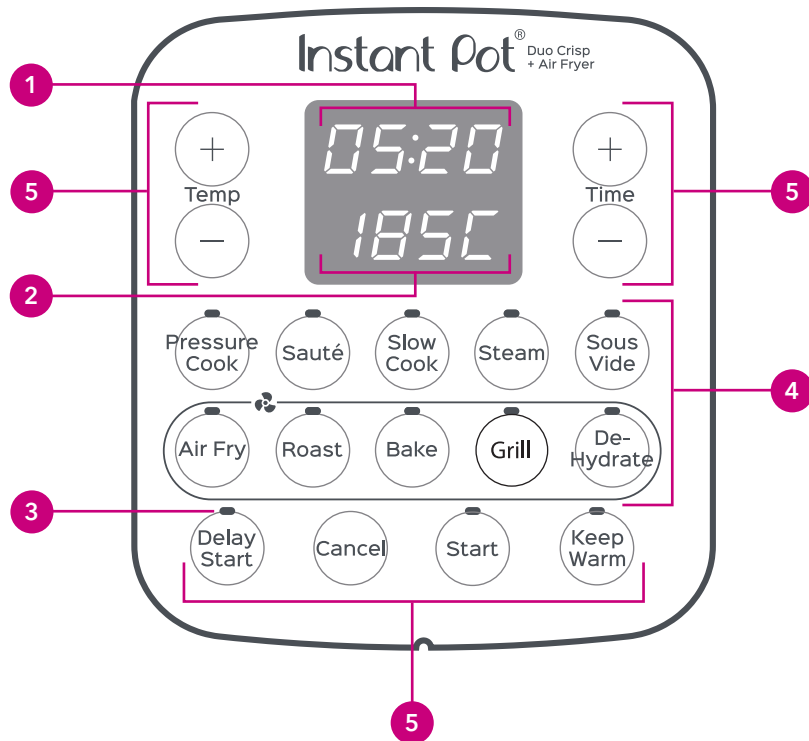
Did you notice that the cooker base handles have a rectangular slot in them? Keep your counters dry after lifting the pressure cooking lid by inserting the left or right lid fin into the corresponding slot on the cooker base.

Once the lid is safely in the standing position, it's easy to remove the inner pot.



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Control Panel



1 Time Display

The countdown timer indicates cooking and Delay Start time in hour format (05:20 is 5 hours, 20 minutes).

The timer counts up while in Keep Warm.

2 Temperature / Pressure Display

Pressure Cooking Lid: Display indicates Lo (Low) or Hi (High) pressure or temperature level.

Note: When using the Sous Vide Smart Programme, the display indicates temperature in °C (Celsius) or °F (Fahrenheit).

Air Fryer Lid: Display indicates temperature in °C (Celsius) or °F (Fahrenheit).

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Control Panel

3 LED Indicators

Illuminate to indicate the active Smart Programme and settings selected.

4 Smart Programmes

Pressure Cooking:

- Pressure Cook
- Sauté
- Slow Cook
- Steam
- Sous Vide

Air Frying:

- Air Fry
- Roast
- Bake
- Broil
- Dehydrate

5 Smart Programme Settings

- + / - Temp
- + / - Time
- Delay Start
- Keep Warm
- Cancel
- Start

Smart Programme Settings

Cancel and Standby mode	Press Cancel to stop a Smart Programme at any time. The display returns to Standby mode and indicates OFF .
Turn sound On/Off	When in Standby mode, press and hold + over Time until the display indicates S On (sound on) or SOFF (sound off). <i>Note: Error alerts cannot be silenced.</i>
Adjust temperature scale: °C or °F	When in Standby mode, press and hold + above Temp until the display indicates °F (Fahrenheit) or °C (Celsius). The temperature is displayed in the unit indicated.
Set a Delay Start timer	<p>Delay Start may be applied to the Pressure Cook, Slow Cook and Steam Smart Programmes.</p> <p>Set Delay Start for a minimum of 10 minutes to a maximum of 24 hours.</p> <ol style="list-style-type: none"> 1. Select a Smart Programme and adjust the settings as you desire, then press Delay Start. <i>Note: Once Delay Start has been selected, there is no way to return to the cooking settings. To adjust Smart Programme settings, press Cancel and enter new selections.</i> 2. When the timer flashes, use the + / - Time buttons to adjust the delay time. E.g., 02:00 indicates that cooking will start after 2 hours. 3. Press Delay Start again to toggle to the minutes field and follow the same process as the previous step. 4. Press Start to begin. The timer begins counting down. 5. When Delay Start reaches 00:00 the Smart Programme begins. The display indicates On and the cooker starts to Pre-heat.
Automatically keep food warm after cooking	<p>Keep Warm is on by default on the Pressure Cook, Slow Cook and Steam Smart Programmes.</p> <p>To turn automatic warming off, select an applicable Smart Programme then press Keep Warm. The LED indicator dims to indicate that the setting is off.</p>

Smart Programme Settings

Reheat food or keep warm for long periods	<p>Keep Warm may be set from a minimum of 10 minutes to a maximum of 24 hours.</p> <ol style="list-style-type: none"> 1. When in Standby, select Keep Warm. 2. Press Keep Warm again to cycle through Lo (Low) and Hi (High) temperature levels. 3. Use the - / + Time buttons to set a warming timer. 4. Press Start to begin. 5. When Keep Warm completes, the display indicates End.
Adjust and save custom temperatures	<p>Applicable to Sous Vide, Air Fry, Roast, Bake, Grill and Dehydrate Smart Programmes.</p> <ol style="list-style-type: none"> 1. Select an applicable Smart Programme. 2. Use the - / + Temp buttons to adjust the temperature in °F or °C. 3. Press Start to start the Programme and save the temperature. <p>The next time the Smart Programme is selected, the new temperature is displayed.</p> <p>When air frying, the cooking temperature may be adjusted at any time with the - / + Temp buttons. Adjustments made after cooking begins are not saved.</p>
Reset individual Smart Programme	<p>With the cooker in Standby mode, press and hold one Smart Programme button until the cooker returns to Standby, it will beep and display OFF.</p> <p>The Smart Programme's pressure level, cooking time and temperature are restored to the factory default setting.</p>
Reset all Smart Programmes	<p>With the cooker in Standby mode, press and hold Cancel until the cooker beeps.</p> <p>All Smart Programme pressure levels, cooking times and temperatures are restored to the factory default setting.</p>

Status Messages

OFF

Indicates that the cooker is in **Standby** mode.

On

Indicates that the cooker is in **Pre-heat** mode.

Lid

May indicate that the lid is missing, not properly secured, or that the wrong lid is being used for the Smart Programme selected.

Display timer indicates one of the following:

05:20

- When a Smart Programme is running, the display timer counts down to indicate the cooking time remaining in the Smart Programme.
- When **Delay Start is running**, the display timer counts down until the Smart Programme begins.
- When **Keep Warm is running**, the display timer counts up to indicate how long food has been warming.

Hot

Indicates that the Sauté Smart Programme has reached cooking temperature and food may be added to the inner pot.

End

Indicates that a Smart Programme has ended and Keep Warm is off.

Food
burn

Indicates overheating in the cooking chamber. Refer to **Troubleshooting**.

E

Indicates that an error has occurred. Refer to **Troubleshooting**.

Cleaning Before First Use

Remove the inner pot from the cooker base and wash it with hot water and washing up liquid. Rinse with warm, clear water and use a soft cloth to dry the outside of the inner pot.

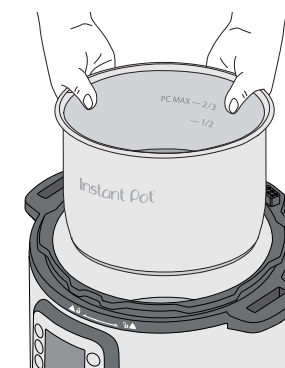
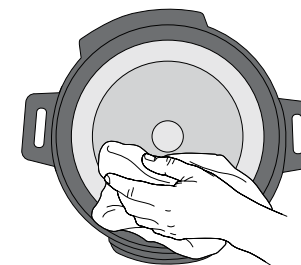
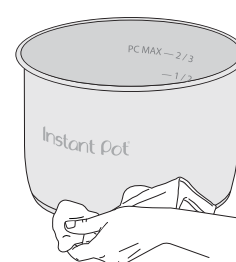
Note: The inner pot is dishwasher safe.

Wipe the heating element with a soft cloth to ensure there are no stray packaging particles present before returning the inner pot to the cooker base.

Note: Before cooking, always ensure the heating element is clean and dry before inserting the inner pot into the cooker base. Failure to do so may damage the cooker.

The inner pot is an integral part of product safety. **Food must be placed in the inner pot, and never directly in the cooker base.**

To avoid personal injury or damage to the appliance, replace a deformed or damaged inner pot. Use only authorised Instant Pot inner pots made for this model when cooking.



⚠ CAUTION To avoid risk of personal injury and/or property damage, as well as damage to the cooker, do not pour food or liquid into cooker base.

⚠ WARNING Do not fill the inner pot higher than the **PC MAX – 2/3** (Pressure Cooking Maximum), as indicated on the inner pot.

Exercise extreme caution when cooking and venting food such as stewed apples, cranberries, pearl barley, oatmeal, split peas, noodles, etc., as these foods may foam, froth or spatter, and may clog the steam release pipe and/or steam release valve. Do not fill the inner pot higher than the **– 1/2** line when cooking these foods.

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Cleaning Before First Use

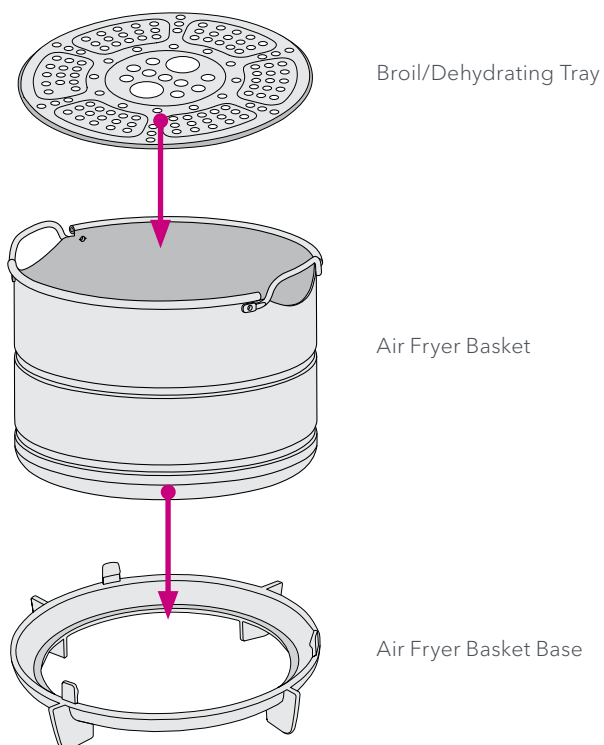
Accessories

Wash the accessories with hot water and washing up liquid before using them for the first time, and then after each use. Rinse with warm, clear water and use a soft cloth to dry the accessories.

To assemble the multi-level air fryer basket:

1. Place the multi-level air fryer basket base on a stable surface.
2. Position the air fryer basket over the base and press down firmly. The teeth on the base should pop into the groove on the outside of the basket.
3. To easily lift and position the broil/dehydrating tray, hold the large holes in the middle of the tray with 2 fingers.
4. Insert the broil/dehydrating tray into the multi-level air fryer basket, ensuring that the raised rim is facing down.

Note: The air fryer basket must be used with the stainless steel inner pot.



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Overview of Pressure Control Features

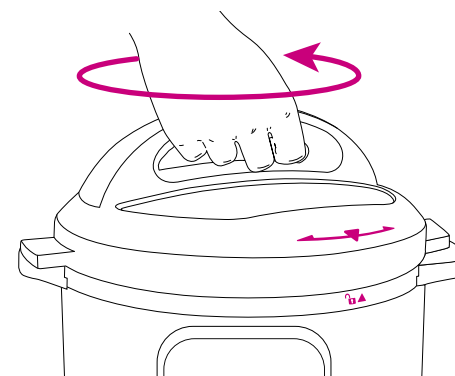
Pressure Cooking Lid

The stainless steel lid included is necessary for most cooking processes, and is essential for pressure cooking. Always ensure you only use the Duo Crisp pressure cooking lid with the Duo Crisp cooker base.

When plugged in, the cooker plays a jingle when the lid is opened and closed.

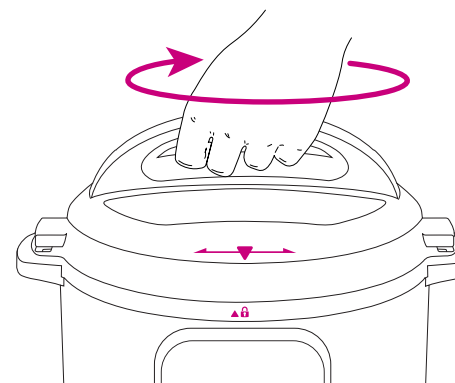
Open and Remove the Lid

Grip the lid handle and turn it anti-clockwise to align the ▼ symbol on the lid with the 🔒▲ symbol on the rim of the cooker base, then lift the lid up and off the cooker base.



Close the Lid

Align the ▼ symbol on the lid with the 🔒▲ symbol on the cooker base, and lower the lid onto the track. Turn the lid clockwise until the ▼ symbol on the lid aligns with the ▲🔒 symbol on the cooker base.



Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

Overview of Pressure Control Features

The pressure cooking lid **automatically seals** for easy pressure cooking, **but does not lock into place when closed**. The lid can be removed during Pre-heating but **locks into place once the cooker has pressurized**

Refer to **Overview of Pressure Control Features – Float Valve** for information on pressurization and depressurisation.

⚠ DANGER Do not attempt to remove the lid while the float valve is up.

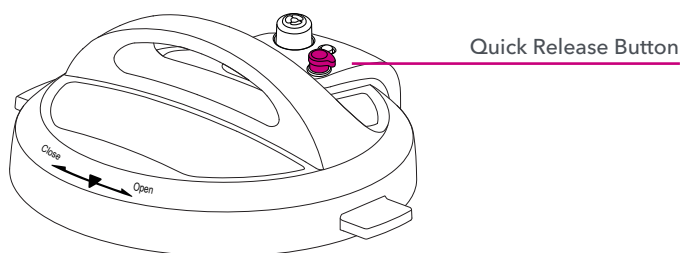
⚠ CAUTION Always check the lid for damage and excessive wear prior to cooking.

⚠ WARNING Use only the Instant Pot Duo Crisp lid with the Instant Pot Duo Crisp pressure cooker base. Using any other pressure cooker lids may cause injury and/or damage.

Quick Release Button

The quick release button controls the steam release valve, sealing and venting the cooker as you desire.

Refer to **Depressurising the Cooker (Venting Methods)** for details on safe depressurisation.



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Overview of Pressure Control Features

Steam Release Valve

The steam release valve sits loosely on the steam release pipe. When the cooker releases pressure, steam is ejected from the top of the steam release valve.

The steam release valve is integral to product safety and necessary for pressure cooking. It must be installed before use and cleaned regularly.

Remove the Steam Release Valve

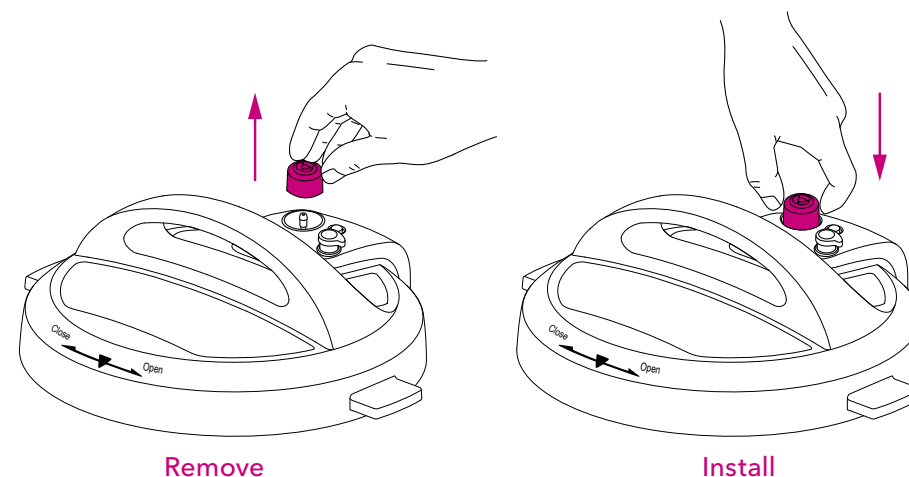
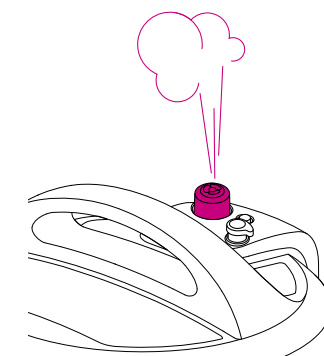
Pull steam release valve up and off steam release pipe.

Steam release valve must be installed before use and cleaned frequently.

Install the Steam Release Valve

Place the steam release valve on the steam release pipe and press down firmly.

The steam release valve sits loosely on the steam release pipe when installed properly but should remain in place when the lid is turned over.



⚠ WARNING Do not cover or block the steam release valve.

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

Overview of Pressure Control Features

Anti-Block Shield

The anti-block shield prevents food particles from coming up through the steam release pipe, assisting with pressure regulation.

As an integral part of product safety, the anti-block shield must be installed before use and cleaned frequently.

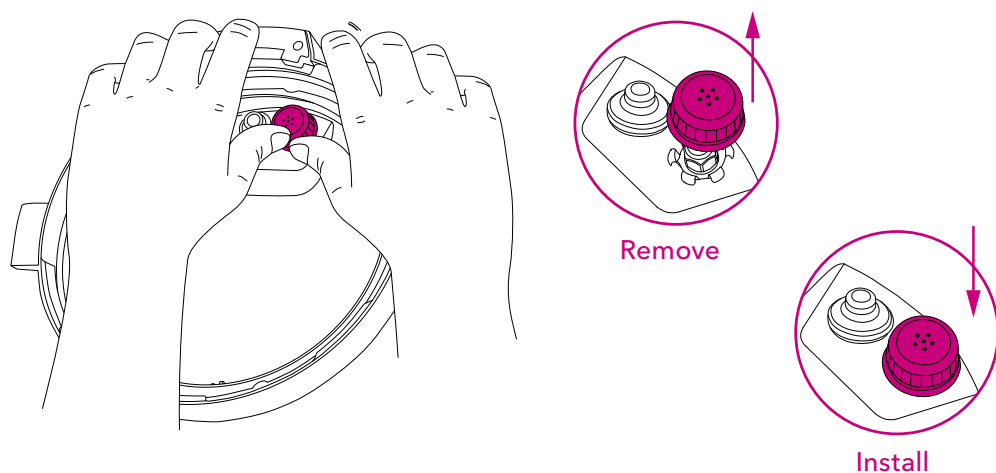
Remove the Anti-Block Shield

Grip the lid like a steering wheel and use your thumbs to press firmly against the side of the anti-block shield (pressing towards the side of the lid and up) until it pops off the prongs underneath.

Install the Anti-Block Shield

Place anti-block shield over prongs and press down until it snaps into position.

Do not attempt to operate the pressure cooker without the anti-block shield installed.



Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

Overview of Pressure Control Features

Sealing Ring

When the pressure cooking lid is closed, the sealing ring installed on the underside of the lid creates an airtight seal between the lid and the cooker base.

The sealing ring must be installed before using the cooker and should be cleaned after each use.

Only **1** sealing ring should be installed in the lid when using the cooker. Use one for sweet dishes and one for savoury.

Sealing rings stretch over time with normal use.

As an integral part of product safety, the sealing ring should be replaced every 12-18 months or sooner if stretching, deformation or damage is noticed.

Remove the Sealing Ring

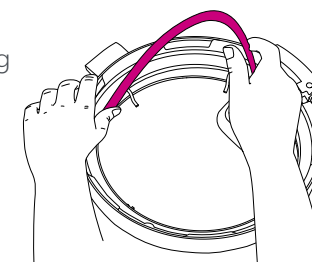
Grip the edge of the silicone and pull the sealing ring out from behind the circular stainless steel sealing ring rack.

With the sealing ring removed, inspect the rack to ensure it is secured, centred and at an even height all the way around the lid. Do not attempt to repair a deformed sealing ring rack.

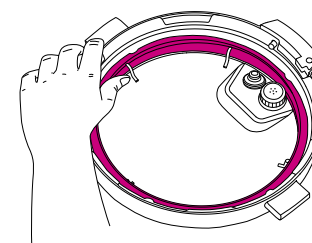
Install the Sealing Ring

Place the sealing ring over the sealing ring rack and press it into place. Press down firmly to ensure there is no puckering.

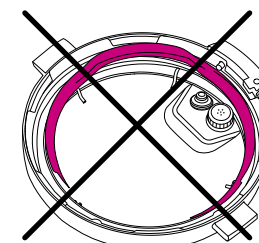
When installed properly, the sealing ring is snug behind the sealing ring rack and should not fall out when the lid is turned over.



Remove



Install



Incorrect

Instant Tip: Silicone is porous, so it may absorb strong aromas and certain flavours. Keep extra sealing rings on hand to limit the transfer of those aromas and flavours between dishes. Visit **our store** to color code your cooking.

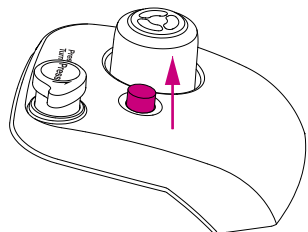
⚠ CAUTION Always check for cuts, deformation and correct installation of the sealing ring prior to cooking. Do not use a stretched or damaged sealing ring. Only use authorised Instant Pot sealing rings. Failure to follow these instructions may cause food to discharge, which may lead to personal injury or property damage.

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

Overview of Pressure Control Features

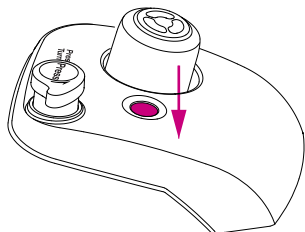
Float Valve

The float valve provides a visual indication of pressure within the cooker and appears in 2 positions.



Pressurised

The float valve has visibly popped up above the surface of the lid.



Depressurised

The float valve has descended and the top is flush with the lid.

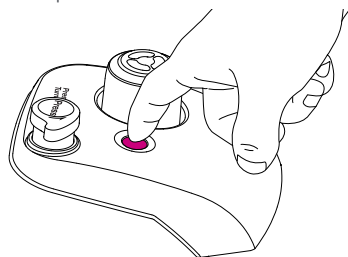
The float valve and silicone cap work together to seal in pressurised steam. These parts must be installed before use and should be cleaned after each use.

⚠ DANGER While the float valve is up, contents of cooker are under extreme pressure. **Do not attempt to remove the lid.** All pressure **must** be released, and float valve must be **down**. Refer to **Depressurising the Cooker (Venting Methods)** for information on releasing pressure. Failure to follow these instructions may result in property damage and/or personal injury.

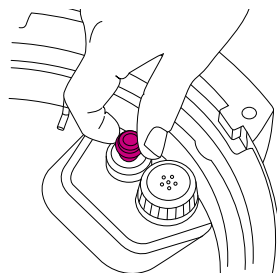
Remove the Float Valve from the Lid

Place one finger on the flat top of the float valve, then turn the lid over. Detach the silicone cap from the bottom side of the float valve.

Remove the float valve from the top of the lid. Do not discard the float valve or silicone cap.



Top



Bottom

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

Overview of Pressure Control Features

Install the Float Valve

Drop the narrow end of the float valve into the float valve hole on the top of the lid. Place one finger on the flat top of the float valve, then turn the lid over. Firmly attach the silicone cap to the bottom of the float valve.

Do not attempt to operate the pressure cooker without the float valve and/or silicone cap properly installed in the pressure cooking lid.

Condensation Collector

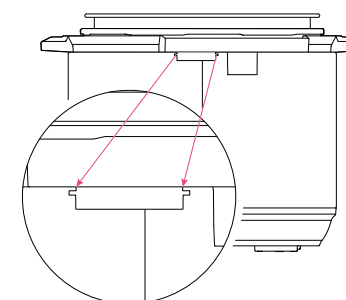
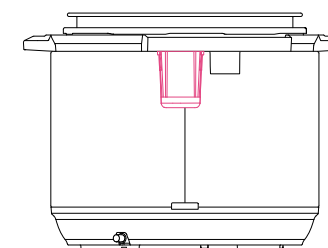
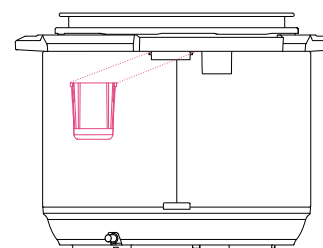
The condensation collector sits at the back of the cooker base and accumulates overflow moisture from the condensation rim. It should be installed before cooking, then emptied and rinsed out after each use.

Remove the Condensation Collector

Pull the condensation collector away from the cooker base; do not pull down. Note the tabs on the cooker base and the grooves on the condensation collector.

Install the Condensation Collector

Align the grooves on the condensation collector over the tabs on the back of the cooker base and slide the condensation collector into place.



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Introduction to Pressure Cooking

Pressure cooking uses steam pressure to raise the boiling point of water above 100°C / 212°F. This energy-efficient cooking method is the fastest way to thoroughly cook a variety of your favourite meals.

Pressure cookers go through 3 stages when pressure cooking:

1. Pre-Heating and Pressurization

After you have finished inputting your selections press **Start** to begin. The display reads **On** to indicate it has begun pre-heating. While the cooker pre-heats, it vaporises liquid in the inner pot to create steam. Once enough steam has built up inside the inner pot, the float valve pops up and locks the lid of the cooker in place for safe pressure cooking.

When the float valve pops up, the silicone cap attached to the bottom of the float valve (on the underside of the lid) seals the steam inside the cooking chamber (the inner pot) and allows the pressure to rise even higher. A higher pressure means a higher cooking temperature.

While it is normal to see some steam escaping through the float valve during Pre-Heating, if you see steam escaping from around the sides of the lid, press **Cancel** and refer to **Troubleshooting**.

***Note:** The time it takes your cooker to pressurise is determined by a variety of factors, including food and liquid volume.*

2. Cooking

After the float valve pops up, the cooker needs a few minutes to finish building pressure. When the required pressure level is reached, cooking begins. The display switches from **On** to the cooking countdown timer, displayed in **HH:MM** (hours : minutes) format.

Smart Programme settings (e.g., cooking time, temperature and/or pressure level, and whether **Keep Warm** will come on automatically or not) can be adjusted at any time during cooking. Refer to **Smart Programme Settings** for details.

⚠ WARNING The inner pot must always be used when pressure cooking or air frying. NEVER place food or liquid in the cooker base. Failure to follow these instructions will result in damage to the cooker.

Introduction to Pressure Cooking

3. Depressurisation

After pressure cooking is complete, follow your recipe instructions for depressurising the cooker.

If automatic Keep Warm is on after cooking is complete, the timer counts up from **00:00** to indicate the elapsed time up to **10** hours. If not, the cooker returns to Standby and displays **End**.

***Note:** The cooker cools and depressurises faster if automatic Keep Warm is off.*

See **Depressurising the Cooker (Venting Methods)** for information on releasing pressure after cooking.

⚠ DANGER While the float valve is up, contents of cooker are under extreme pressure. **Do not attempt to remove the lid while the float valve is still up.** All pressure **must** be released, and float valve must be **down** before attempting to remove the lid. **Never attempt to force the lid open.** Failure to follow the instructions may result in property damage and/or personal injury.

Depressurising the Cooker (Venting Methods)

Always follow recipe instructions for depressurising the cooker.

When the cooker has completely depressurised, the float valve drops into the lid as indicated in **Overview of Pressure Control Features – Float Valve**.

Natural Release (NR)

Leave the quick release button in the popped-up **Seal** position. As the temperature within the cooker drops, the cooker depressurises naturally over time.

Depressurisation time varies based upon the volume and type of food and liquid. When the cooker has completely depressurised, the float valve drops into the lid.



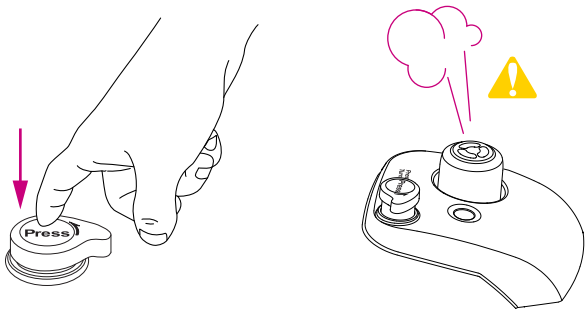
Seal Position

Quick Release (QR)

NOTICE Use NR to depressurise the cooker after cooking high-starch foods (e.g., soups, stews, chilis, pasta, oatmeal and congee) or after cooking foods that expand when cooked (e.g., beans and grains).

Press the quick release button down until it clicks and locks into the Vent position. When depressed, a stream of steam is released through the top of the steam release valve.

Note: Steam may range in opacity but is always loud!

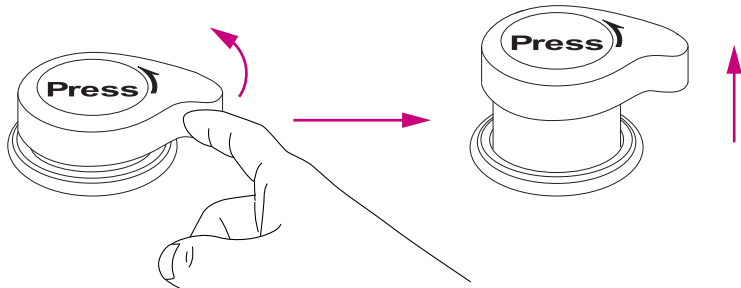


CAUTION Steam ejected from the steam release valve is hot. Do not place hands, face, or any exposed skin over the steam release valve when releasing pressure.

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Depressurising the Cooker (Venting Methods)

If continuous spatter occurs while venting, set the cooker back to **Seal** by flicking the quick release button. The button pops back up to indicate that it is sealed and stops the depressurisation process. Wait a few minutes before trying to QR again. If spatter continues, use NR to safely release remaining pressure.



NOTICE Do not use QR when cooking high-starch foods (e.g., stews, chilis, pasta and congee) or when cooking foods that expand when cooked (e.g., beans and grains).

10-Minute NR

Leave the quick release button in the popped-up **Seal** position for 10 minutes after cooking has completed, then press the quick release button down until it clicks and locks into the Vent position. When depressed, a stream of steam is released through the top of the steam release valve.

If continuous spatter occurs while venting, set the cooker back to **Seal** by flicking the quick release button. Wait an additional 5 minutes before trying to QR again. If spatter continues, use NR to safely release remaining pressure.

DANGER While the float valve is up, contents of cooker are under **extreme pressure**. **Do not attempt to remove the lid while the float valve is still up.** All pressure **must** be released, and float valve **must** be down before attempting to remove the lid. **Never attempt to force the lid open.** Failure to follow the instructions may result in property damage and/or personal injury.

WARNING		
Do not lean over or touch the steam release valve.	Do not place unprotected skin over the steam release valve.	Do not cover or obstruct the steam release valve.

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

Initial Test Run (Water Test)

Follow these steps to start familiarising yourself with your Instant Pot Duo Crisp + Air Fryer.

Note: Always ensure you are using the stainless steel inner pot when air frying. NEVER place food or liquid into the cooker base.

Total test time: Approximately 20 minutes.

1. Remove the inner pot from the cooker base.
2. Add 750 mL of water to the inner pot.
3. Insert the inner pot into the cooker base.
4. Connect the appropriate power lead for your outlet type to the cooker base, then insert the plug into an accessible outlet. Display indicates **OFF**.
5. Place and close the lid as described in **Pressure Control Features – Pressure Cooking Lid**.

Note: The lid automatically seals for pressure cooking.

6. Press **Pressure Cook** to select the Pressure Cook Smart Programme.
7. Use the **+ / – Time** buttons to adjust the cooking time to **5 minutes (00:05)**.

Note: Cooking time adjustments are saved to the Smart Programme when cooking begins.

8. Press **Keep Warm** to deactivate the automatic Keep Warm setting.
9. Press **Start** to begin. The display reads **On** to indicate that the cooker has begun **Pre-heating**.

Note: To understand how pressure cooking works, read **Introduction to Pressure Cooking** while the cooker heats.

10. The float valve rises when the cooker has pressurized. After a few minutes the cooker reaches the target pressure level and **Cooking** begins. The display changes from **On** to the cook time countdown.
11. When the Smart Programme is complete, the display indicates **End**.
12. Press the quick release button down until it clicks into the **Vent** position. Pressurized steam releases through the top of the steam release valve.
13. The float valve drops when the pressure has been fully released.
14. Open and remove the lid as described in **Pressure Control Features–Pressure Cooking Lid**.
15. Carefully remove the inner pot from the cooker base, discard the water and thoroughly dry the inner pot.

You’re ready to start cooking!

CAUTION The inner pot will be hot after cooking. Always use appropriate heat protection when handling a hot inner pot.

Smart Programmes: Non Air Frying

Whether you are a novice cook or a culinary expert, the Duo Crisp + Air Fryer provides Smart Programmes to get you cooking –fast!

All oven-safe cookware is safe for use in the inner pot, and the included air frying accessories feature multiple levels to suit your cooking needs.

Always inspect your Instant Pot pressure cooking lid, inner pot and cooker base carefully to ensure they are clean and in good working condition before use.

Pressure Cook and Steam

The Pressure Cook and Steam Smart Programmes are pressure cooking Programmes. Using pressurised steam ensures your dish is cooked evenly and deeply, for predictably delicious results every time.

The Duo Crisp features 2 pressure levels to choose from:

Pressure Level	Suggested Use	Default Cooking Time	Cooking Time Range
Lo (Low) 5.8-7.2 psi (35-55 kPa)	Fish and seafood, soft vegetables, rice	Pressure Cook: 00:35	00:00-04:00
Hi (High) 10.2-11.6 psi (65-85 kPa)	Eggs, meat, poultry, roots and other hard vegetables, oats, beans, grains, bone broth, chili	Steam: 00:30	

Because the pressure level controls the temperature, a higher pressure results in a higher cooking temperature.

Pressure cooking liquids should be water-based, such as broth, stock, soup or juice. If using tinned, condensed or cream-based soup, add water as directed below.

Instant Tip: Using the multi-functional rack will ensure your food items are steamed and not boiled. This ensures even heat distribution, prevents nutrients from leeching into the cooking liquid, and stops food items from scorching on the bottom of the inner pot.

Pressure level	Minimum liquid required*
5.7 Litres	1 ½ cups (~12 oz / 375 mL)
8 Litres	2 cups (~16 oz / 500 mL)

*Unless otherwise specified by your recipe

CAUTION To avoid scorching or scalding injuries, be cautious when cooking with more than 60 mL of oil, oil-based sauces, condensed cream-based soups and thick sauces. Add suitable liquid to thin sauces. Avoid recipes that call for more than 60 mL of oil or fat content.

Smart Programmes: Non Air Frying

1. Place the steam rack on the bottom of the inner pot.
2. According to your recipe, add liquid to the inner pot, then place food ingredients on the steam rack.
Note: Cold or frozen food items take longer to generate steam and slow down pressurisation. For the fastest results, thaw frozen ingredients before cooking.
*Note: When cooking beans or grains, refer to the **Grain-to-Water Ratios** for best results.*
3. Insert the inner pot into the cooker base.
4. Connect the appropriate power lead for your outlet type to the cooker base, then insert the plug into an accessible outlet. Display indicates **OFF**.
5. Place and close the lid as described in **Pressure Control Features – Pressure Cooking Lid**.
Note: The quick release button will automatically pop up to the Seal position for pressure cooking.
6. To select the Smart Programme, press either **Pressure Cook** or **Steam**.
7. You may select the default cooking time, or, use the **+ / – Time** buttons to create a customized cooking time.
Note: Adjustments to the cooking time and pressure level are saved when you press Start.
8. Press the same Smart Programme button again to toggle between **Lo** (Low) and **Hi** (High) pressure levels.
9. Press **Keep Warm** to toggle the automatic Keep Warm setting off or on, as you desire. Refer to **Automatically Keep Food Warm After Cooking** for details.
10. Press **Start** to begin. The display reads **On** to indicate that the cooker has begun **Pre-heating**.
11. If Keep Warm mode is on when the Smart Programme is complete, the cooker counts up to indicate the elapsed time. If not, the cooker goes to Standby mode and the display indicates **End**.

Follow the recipe directions to select the appropriate venting method. Refer to **Depressurising the Cooker (Venting Methods)**.

Smart Programmes: Non Air Frying

⚠ DANGER

While the float valve is up, contents of cooker are under extreme pressure. **Do not attempt to remove the lid while the float valve is still up.** All pressure must be released, and float valve must be **down** before attempting to remove the lid. **Never attempt to force the lid open.** Failure to follow the instructions may result in property damage and/or personal injury.

⚠ WARNING	
Do not fill inner pot higher than the PC MAX — 2/3 line as indicated on the inner pot.	Always cook with the inner pot in place. Do not pour food or liquid into the cooker base.
When cooking foods that expand (e.g.; rice, beans, pasta) do not fill the inner pot higher than the — 1/2 line as indicated on the inner pot.	To avoid risk of personal injury and/or property damage, place food and liquid ingredients in the inner pot, then insert the inner pot into the cooker base.

Smart Programmes: Non Air Frying

Sauté

The Sauté Smart Programme is similar to using a frying pan, griddle or flat-top grill. Use Sauté to simmer, reduce and thicken liquids, stir-fry meals, and to caramelize vegetables and sear meat before or after cooking.

Sautéing meat and vegetables before pressure cooking is the perfect way to boost flavours, and deglazing can help give your recipes extra depth. Refer to **Deglazing the Inner Pot** for details.

Temperature Level	Suggested Use	Default Cooking Time	Cooking Time Range
Lo (Low)	Simmer, reduce, thicken and caramelize	00:30	00:01-00:30
Hi (High)	Pan sear, stir-fry, sauté and brown		

Delay Start and Keep Warm settings are not available on the Sauté Smart Programme.

1. Ensure the inner pot is in position in the cooker base. **Do not use a lid.**
2. Connect the appropriate power lead for your outlet type to the cooker base, then insert the plug into an accessible outlet. Display indicates **OFF**.
3. Press **Sauté** to select the Sauté Smart Programme.
4. You may select the default cooking time, or use the **+ / - Time** buttons to select a customized cooking time.
5. Press **Sauté** again to toggle between **Lo** (Low) and **Hi** (High) temperature levels.

***Note:** Adjustments to the cooking time and temperature level are saved when you press Start.*

6. Press **Start** to begin. The display reads **On** to indicate that the cooker has begun **Pre-heating**.
7. When the display switches from **On** to **Hot**, it has reached the target temperature.

***Note:** Add ingredients to the inner pot according to your recipe. If recipe ingredients are added before the Hot message appears, it may not appear at all. This is normal.*

8. When the Smart Programme completes, the display indicates **End**.
***Note:** If the ingredients have been sautéed to the desired "doneness" before the time expires, press **Cancel** to end the Smart Programme*


Smart Programmes: Non Air Frying

Deglazing the Inner Pot (Pressure Cooking After Sauté)

When the Sauté Smart Programme is complete, carefully remove food items from the inner pot and add cold liquid (e.g., juice, vinegar, broth, wine, etc.) to the hot surface.

Use a wooden or silicone scraper to loosen anything that may be stuck to the bottom of the inner pot, adding liquid as necessary.

This liquid is packed with flavour and can be used as a base for gravies and sauces. If desired, you may use the Sauté Smart Programme to further reduce the deglazing liquid.

**CAUTION**

The Sauté Smart Programme reaches high temperatures. If unmonitored, food may burn on this setting. Do not use the lid and do not leave your cooker unattended while using Sauté.

Smart Programmes: Non Air Frying

Slow Cook

The Slow Cook Smart Programme is comparable to the cooking process of traditional slow cookers, and is compatible for use with any standard slow cooker recipe. Follow recipe directions for slow cooking.

Temperature Level	Suggested Use	Default Cooking Time	Cooking Time Range
Lo (Low)	All-day cooking. Set for a minimum of 06:00 hours for best results	06:00	00:30-24:00
Hi (High)	Faster slow cooking		

1. Add food and liquid ingredients to the inner pot.
2. Insert the inner pot into the cooker base.
3. Connect the appropriate power lead for your outlet type to the cooker base, then insert the plug into an accessible outlet. Display indicates **OFF**.
4. Place and close the lid as described in **Pressure Control Features – Pressure Cooking Lid** or use a glass lid with a venting hole.
5. Press the quick release button down until it clicks and locks into the **Vent** position.
6. Press **Slow Cook** to select the Slow Cook Smart Programme.
7. You may select the default cooking time, or use the **+ / – Time** buttons to select a customized cooking time.
8. Press **Slow Cook** again to toggle between **Lo** (Low) and **Hi** (High) temperature levels.
Note: Adjustments to the cooking time and temperature level are saved when you press Start.
9. If desired, press **Keep Warm** to toggle the automatic Keep Warm setting off or on.
10. Press **Start** to begin. The cooking timer begins counting down immediately.
11. If Keep Warm mode is on when the Smart Programme is complete, the cooker counts up to indicate the elapsed time. If not, the cooker goes to Standby mode and the display indicates **End**.

Note: The float valve should not rise during Slow Cook. The lid is removable throughout the cooking process for easy access. If the float valve rises, ensure the quick release button is set to the **Vent** position. Refer to **Depressurising the Cooker (Venting Methods)**.

Smart Programmes: Non Air Frying

Sous Vide

Sous Vide cooking brings vacuum-sealed food to a very accurate temperature and maintains that temperature for a long period of time to achieve high quality, consistently delicious results.

Default Temperature	Temperature Range	Suggested Use	Default Cooking Time	Cooking Time Range
56°C	21°C-93°C	Refer to Sous Vide Cooking Guidelines for details	03:00	00:30-99:30

What You'll Need:

- Tongs
 - Thermometer
 - Airtight or Vacuum Sealed Food Pouches
 - Optional: Vacuum sealer
1. Fill the inner pot with warm water up to **–1/2** line, as indicated on the inner pot.
 2. Insert the inner pot into the cooker base.
 3. Connect the appropriate power lead for your outlet type to the cooker base, then insert the plug into an accessible outlet. Display indicates **OFF**.
 4. Place and close the lid as described in **Pressure Control Features–Pressure Cooking Lid**.
Note: The quick release switch will automatically set to Seal when the lid is closed. For Sous Vide it does not matter if the quick release switch is set to Seal or Vent.
Note: The pressure cooking lid is not necessary when cooking sous vide, however it is recommended for optimal temperature control.
 5. Press **Sous Vide** to select the Sous Vide Smart Programme.
 6. Use the **+ / – Temp** buttons to adjust the temperature in increments of 1°C / 1°F.
 7. Use the **+ / – Time** buttons to adjust the cook time in increments of 15 minutes.
Note: Adjustments to the cooking time and temperature are saved when you press Start.
 8. Press **Start** to begin. The display reads **On** to indicate that the cooker has begun **Pre-heating**.
 9. While the cooker heats, season food as desired. Refer to **Ingredients and Seasonings**.
Separate single servings of food within individual pouches; remove as much air as possible, then seal them tightly.

Smart Programmes: Non Air Frying

- The cooker beeps once the water temperature is reached. Remove the lid and immerse the sealed pouches in the warm water. The pouches contents should be submerged, but the seal should remain above the water line.

⚠ CAUTION Do not overfill the inner pot. Ensure that total contents (water and food pouches) leave at least 5 cm of space between the brim of the inner pot and the water line.

- Place and close the lid as described in **Pressure Control Features – Pressure Cooking Lid**.

Note: For cooking times over **04:00** hours, check the water level periodically to ensure pouch contents remain submerged. If required, add heated water to the inner pot.

- Once complete, the display indicates **End**. Open cooker and carefully remove the pouches from water.
- Remove contents from pouches and use a thermometer to check for doneness. Follow a recipe or refer to the **Sous Vide Cooking Guidelines**.

Reverse Searing

Searing your meat after cooking, rather than before, is a great way to boost flavors.

After sous vide cooking, remove the meat from the cooking pouch and gently pat it dry. Then, sear it lightly in the inner pot with the Sauté Smart Programme, or use a pan, blow torch or grill.

Ingredients and Seasonings

- Use high quality, fresh ingredients when cooking sous vide to ensure the best possible flavour.
- When seasoning with salt, it is better to use less than you might add normally, especially with meats, poultry and fish. Instead, add salt to taste after cooking.
- Use garlic powder rather than raw garlic. Raw garlic can become bitter and overpowering when cooked sous vide. Pure and high-quality garlic powder provides the best results.

Note: Do not use garlic salt in place of garlic powder!

Storing Cooked Food

If your dish is not going to be consumed immediately, plunge pouches into ice water to reduce temperature quickly, then keep refrigerated until ready to consume.

Smart Programmes: Non Air Frying

Sous Vide Cooking Guidelines

Food	Recommended Thickness	Expected Doneness	Cooking Temperature	Minimum Cooking Time	Maximum Cooking Time
Beef and Lamb					
Tender Cuts: Tenderloin, cutlets, sirloin, rib-eye, rump, T-bone, chops	2-5 cm	Rare	50°C	1 hour	4 hours
		Medium-rare	54°C	1.5 hours	4 hours
Tougher Cuts: Blade, chuck, shoulder, shanks, game meats	4-6 cm	Medium	60°C	1.5 hours	4 hours
		Medium-well	63°C	1.5 hours	4 hours
Poultry					
Chicken Breast	3-5 cm	Soft and Juicy	63°C	1.5 hours	4 hours
		Traditionally firm	69°C	1 hour	4 hours
Chicken Thigh	3-5 cm	Juicy and tender	74°C	1 hour	4 hours
		Off-the-bone tender	74°C	4 hours	8 hours
Chicken Leg	5-7 cm	Juicy and Tender	74°C	2 hours	7 hours
Duck Breast	3-5 cm	Soft and Juicy	64°C	2 hours	4 hours
Pork					
Belly	3-6 cm	Traditionally firm	82°C	10 hours	22 hours
Ribs	2-3 cm	Off-the-bone tender	59°C	10 hours	22 hours

Cooking time and temperatures are recommendations only. Always refer to a trusted recipe.

Smart Programmes: Non Air Frying

Food	Recommended Thickness	Expected Doneness	Cooking Temperature	Minimum Cooking Time	Maximum Cooking Time
Chops	2-4 cm	Pink and juicy	57°C	1 hour	4 hours
		White throughout and juicy	64°C	1 hour	4 hours
Fish and Seafood					
Fish	2-3 cm	Soft and buttery	43°C	10 minutes	30 minutes
		Translucent / starts to flake	46°C	20 minutes	45 minutes
		Medium-rare	52°C	20 minutes	45 minutes
		Medium, dry	54°C	20 minutes	45 minutes
		Well-done, crumbly	57°C	20 minutes	45 minutes
Shrimp	-	Traditionally firm	60°C	30 minutes	45 minutes
Lobster Tail	-	Soft and buttery	60°C	1 hour	1 hour
Scallops	-	Soft and buttery	60°C	30 minutes	30 minutes
Eggs					
Eggs	Large/ Extra Large	Runny	60°C	-	45 minutes
		Soft boiled	62°C	-	45 minutes
		Medium boiled	65°C	-	1 hour
		Hard boiled	73.9°C	-	1 hour
Fruits and Vegetables					
Fruits	-	-	83.9°C	15 minutes	2 hours
Vegetables	-	-	83.9°C	45 minutes	2.5 hours

Cooking time and temperatures are recommendations only. Always refer to a trusted recipe.

Smart Programmes: Air Frying

The Duo Crisp + Air Fryer uses rapid air circulation to crisp or cook food, giving your meals all the rich, crispy flavor of deep frying, with little to no oil.

There are a few ways to use the air fryer lid for air frying:

1. Give your dish a crispy golden finish after cooking with the Pressure Cook, Slow Cook, Steam or Sous Vide Smart Programmes.
2. Cook your dish entirely with the air fryer lid, with the Air Fry, Roast, Bake or Grill Smart Programmes.

The inner pot must always be used when air frying. For best results use the provided air fryer basket, which features multiple levels to suit your cooking needs. All oven-safe cookware is safe to use or air fry directly in your inner pot.

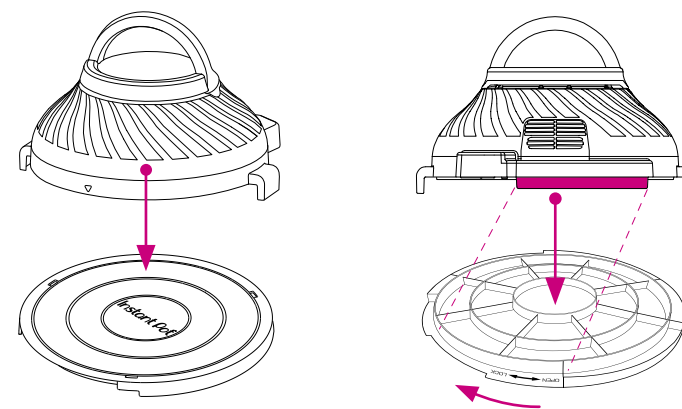
Delay Start and Keep Warm are not available for use with air frying Smart Programmes.

NOTICE Do not crowd the multi-level air fryer basket or the broil/dehydrating tray. Air must be able to circulate freely around food items.

The Air Fryer Lid

After lifting the air fryer lid off the Instant Pot cooker base, always place it on the protective pad provided. Do not rest the air fryer lid on countertops or on its power lead.

To store your air fryer lid, flip the protective pad over so the grooved side faces up. Align the back of the air fryer lid with **OPEN** on the protective pad, then turn the air fryer lid clockwise to the **LOCK** position.



Protect

Store

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

Smart Programmes: Air Frying

Air Fry

Air frying is an amazing way to bring out a lot of flavor using only a little oil.

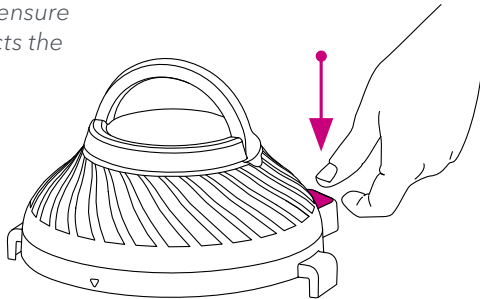
Default Temperature	Temperature Range	Suggested Use	Default Cooking Time	Cooking Time Range
204°C	82°C-204°C	Fresh or frozen chips, chicken wings, shrimp,	00:18	00:01-01:00

1. Place food in the multi-level air fryer basket, oven-safe cookware, or directly in the inner pot, according to your recipe.

Note: Refer to **Cleaning Before First Use – Accessories** for details on assembly.

2. If using an accessory, insert the accessory into the inner pot.
3. Insert the inner pot into the cooker base.
4. Connect the appropriate power lead for your outlet type to the cooker base, then insert the plug into an accessible outlet. Display indicates **OFF**.
5. Align the lid fins with the slots in the cooker base handles and lower the lid until a jingle sounds.

Note: Press the lid down slightly to ensure that the lid sensor connector contacts the base sensor connector.



6. Press **Air Fry** to select the Air Fry Smart Programme.
7. Use the **+ / – Temp** buttons to adjust the temperature in increments of 1°C / 5°F.
8. Use the **+ / – Time** buttons to adjust the cook time.

Note: Adjustments to the cooking time and temperature are saved when you press **Start**.

9. Press **Start** to begin. The display reads **On** to indicate that the cooker has begun Pre-heating.

Illustrations in this document are for reference only and may differ from the actual product. Always refer to the actual product.

Smart Programmes: Air Frying

10. When the cooker reaches the target temperature, **On** changes to the cooking countdown timer.
11. Part way through the cooking cycle the display indicates **turn Food**.
12. Lift the air fryer lid off the Instant Pot cooker base and place it on the protective pad provided.

Note: Lifting the lid automatically pauses cooking for 3 minutes. After 3 minutes the Programme will stop, and the air fryer lid will go into Standby mode.

13. Carefully turn, flip, or rotate your food.
14. Close the lid as described in step 5.

Note: Some food does not require turning. If the lid is not removed after the **turn Food** indicator appears, cooking will proceed after 10 seconds.

15. When there is 1 minute (**00:01**) left, the timer counts down the remaining cooking time in seconds.
16. When the Smart Programme is complete, the lid beeps and the display indicates **End**.

Note: The air fryer lid beep after 5 minutes, 20 minutes, and 60 minutes to remind you that cooking has completed.

⚠ CAUTION

To avoid personal injury or damage to property, only place the lid on the protective pad provided.

⚠ WARNING

Do not overfill the inner pot or accessories. To prevent risk of fire, damage or personal injury, ensure that food contents do not make contact with the heating element or the element cover.

⚠ WARNING

If the sensor connectors on the air fryer lid and cooker base are not fully connected, the display will indicate **C9**. Failure to ensure a proper connection could result in damage to the cooker.

Smart Programmes: Air Frying

Roast

Default Temperature	Temperature Range	Suggested Use	Default Cooking Time	Cooking Time Range
193°C	82°C-204°C	Beef, lamb, pork, poultry, vegetables, scalloped potatoes and more	00:40	00:01-01:00

1. Insert food into the multi-level air fryer basket, oven-safe cookware, or directly in the inner pot, according to your recipe.
Note: Refer to **Cleaning Before First Use—Accessories** for details on assembly.
2. If using an accessory, insert the accessory into the inner pot.
3. Insert the inner pot into the cooker base.
4. Connect the appropriate power lead for your outlet type to the cooker base, then insert the plug into an accessible outlet. Display indicates **OFF**.
5. Align the lid fins with the slots in the cooker base handles and lower the lid until a jingle sounds.
Note: Press the lid down slightly to ensure that the lid sensor connector contacts the base sensor connector.
6. Press **Roast** to select the Roast Smart Programme.
7. Use the **+ / – Temp** buttons to adjust the temperature in increments of 1°C / 5°F.
8. Use the **+ / – Time** buttons to adjust the cook time.
Note: Adjustments to the cooking time and temperature are saved when you press Start.
9. Press **Start** to begin. The display reads **On** to indicate that the cooker has begun Pre-heating.
10. When the cooker reaches the target temperature, **On** changes to the cooking countdown timer.
11. Part way through the cooking cycle, the display indicates **turn Food**.
12. Lift the air fryer lid off the Instant Pot cooker base and place it on the protective pad provided.
Note: Lifting the lid automatically pauses cooking.
13. Carefully turn, flip, or rotate your food.
Note: Some food does not require turning. If the lid is not removed after the turn Food indicator appears, cooking will proceed after 10 seconds.
14. Close the lid as described in step 5.
15. When there is 1 minute (**00:01**) left, the timer counts down the remaining cooking time in seconds.
16. When the Smart Programme is complete, the lid beeps, and the display indicates **End**.

Smart Programmes: Air Frying

Bake

Like a tiny oven, the Bake Smart Programme can be used to create decadent brownies, puffy cakes, and much more.

You may bake with the multi-level air fryer basket or any oven-safe baking dish, such as a springform pan.

- If baking in the multi-level air fryer basket, refer to **Cleaning Before First Use – Accessories** for details on assembly. Line the interior with aluminium foil or greaseproof paper and pour in the mixture. Place the air fryer basket in the inner pot.
- If using a baking dish, place the multi-functional rack on the bottom of the inner pot, then place the baking dish on the rack in the inner pot.
Note: Leave approximately 2.5 cm of space around all sides of the baking tin to allow heat to circulate evenly.

Unless specified in your recipe, do not cover the baking dish.

Default Temperature	Temperature Range	Suggested Use	Default Cooking Time	Cooking Time Range
185°C	82°C-204°C	Light and fluffy cakes, pastries and buns	00:30	00:01-01:00

1. Insert the inner pot into the cooker base.
2. Connect the appropriate power lead for your outlet type to the cooker base, then insert the plug into an accessible outlet. Display indicates **OFF**.
3. Align the lid fins with the slots in the cooker base handles and lower the lid until a jingle sounds.
Note: Press the lid down slightly to ensure that the lid sensor connector contacts the base sensor connector.
4. Press **Bake** to select the Bake Smart Programme.
5. Use the **+ / – Temp** buttons to adjust the temperature in increments of 1°C.
6. Use the **+ / – Time** buttons to adjust the cooking time.
Note: Adjustments to the cooking time and temperature are saved when you press Start.
7. Press **Start** to begin. The display reads **On** to indicate that the cooker has begun Pre-heating.
8. When the cooker reaches the target temperature, **On** changes to the cooking countdown timer.
9. When there is 1 minute (**00:01**) left, the timer counts down the remaining cooking time in seconds.
10. When the Smart Programme is complete, the lid beeps, and the display indicates **End**.

Smart Programmes: Air Frying

Grill

Grilling involves direct top-down heating, and broiled foods benefit from being placed close to the element.

Default Temperature	Temperature Range	Suggested Use	Default Cooking Time	Cooking Time Range
204°C	Not Adjustable	Melt cheese on French onion soup or nachos	00:08	00:01-00:40

- Place food on the grill/dehydrating tray in the multi-level air fryer basket. Ensure you do not overfill the basket as it may come into contact with the air fryer lid and cause damage.
Note: Refer to *Cleaning Before First Use – Accessories* for details on assembly.
- Insert the air fryer basket into the inner pot.
- Insert the inner pot into the cooker base.
- Connect the appropriate power lead for your outlet type to the cooker base, then insert the plug into an accessible outlet. Display indicates **OFF**.
- Align the lid fins with the slots in the cooker base handles and lower the lid until a jingle sounds.
Note: Press the lid down slightly to ensure that the lid sensor connector contacts the base sensor connector.
- Press **Grill** to select the Grill Smart Programme.
- Use the **+ / – Time** buttons to adjust the cooking time.
Note: Adjustments to the cooking time are saved when you press Start. Temperature is not adjustable.
- Press **Start** to begin. The cooking timer begins counting down immediately.
- When there is **1** minute (**00:01**) left, the timer counts down the remaining cooking time in seconds.
- When the Smart Programme is complete, the lid beeps, and the display indicates **End**.

Smart Programmes: Air Frying

Dehydrate

The Dehydrate Smart Programmes applies a low heat over a long period of time to safely dry out food items.

Always follow a trusted recipe when dehydrating meat.

NOTICE

Do not crowd the multi-level air fryer basket or the grill/dehydrating tray. Air must be able to circulate freely around food items.

Default Temperature	Temperature Range	Suggested Use	Default Cooking Time	Cooking Time Range
52°C	41°C-74°C	Make fruit leather, jerky, dried vegetables	07:00	01:00-72:00

- Place food on the bottom of the multi-level air fryer basket, as well as on the grill/dehydrating tray if needed.
Note: Refer to *Cleaning Before First Use – Accessories* for details on assembly.
- Insert the air fryer basket into the inner pot.
- Insert the inner pot into the cooker base.
- Connect the power cord to a 220-240 V power source. The cooker goes to Standby mode and the display indicates **OFF**.
- Align the lid fins with the slots in the cooker base handles and lower the lid until a jingle sounds.
Note: Press the lid down slightly to ensure that the lid sensor connector contacts the base sensor connector.
- Press **Dehydrate** to select the Dehydrate Smart Programme.
- Use the **+ / – Temp** buttons to adjust the temperature in increments of 1°C / 5°F.
- Use the **+ / – Time** buttons to adjust the cook time in 5 minute increments.
Note: Adjustments to the cooking time and temperature are saved when you press Start.
- Press **Start** to begin. The cooking timer begins counting down immediately.
- When there is **1** minute left, the timer counts down the remaining cooking time in seconds.
- When the Smart Programme is complete, the lid beeps, and the display indicates **End**.

Smart Programme Overview

Smart Programme	Default Time	Time Range	Default Pressure / Temperature	Pressure / Temperature Range	Lid Required
Sauté	00:30	00:01-00:30	Hi (High)	Lo (Low) / Hi (High)	No Lid
Pressure Cook	00:35	00:00-04:00	Hi (High)	Lo (Low) / Hi (High)	Pressure Cooking Lid
Slow Cook	06:00	00:30-24:00	Lo (Low)	Lo (Low) / Hi (High)	
Steam	00:30	00:00-04:00	Hi (High)	Lo (Low) / Hi (High)	
Sous Vide	03:00	00:30-99:30	56°C	22-93°C	
Air Fry	00:18	00:01-01:00	204°C	82-204°C	Air Fryer Lid
Roast	00:40	00:01-01:00	193°C	82-205°C	
Grill	00:08	00:01-00:40	204°C	Not adjustable	
Bake	00:30	00:01-01:00	185°C	82-204°C	
Dehydrate	07:00	01:00-72:00	52°C	41-74°C	

Cooking Time Chart

Food	Quantity	Setting	Cooking Time*	Cooking Temperature*
Chips (frozen)	450 g	Air Fry	18-20 minutes	205°C
	680 g		22-24 minutes	
Chips (fresh)	450 g	Air Fry	20-22 minutes	205°C
	680 g		24-26 minutes	
Shrimp	300 to 400 g	Air Fry	7-10 minutes	205°C
Quarter Chicken	350 to 450 g	Roast	37-39 minutes	205°C
Chicken Wings	8 to 10 pieces	Air Fry / Roast	17-19 minutes	196°C
Steak	350 to 450 g	Roast	Medium-rare: 12 minutes	205°C
			Medium: 14 minutes	
			Medium-well: 16 minutes	
Pork Ribs	1000 to 1500 g	Step 1: Pressure Cook	15-20 minutes	Hi (High)
		Step 2: Grill	15-20 minutes	205°C
Cauliflower	250 to 300 g	Air Fry / Roast	11-13 minutes	205°C
Asparagus	18 to 22 pieces	Air Fry / Roast	3-5 minutes	205°C
Cake	250 g (half cake mix)	Bake	28-30 minutes	182°C
Cupcakes	250 g	Bake	15-18 minutes	177°C
Nachos	Any amount	Grill	5-7 minutes	205°C

*Cooking times and temperatures are recommendations only. Always follow a trusted recipe.

For a complete list of cooking times, visit [our website](#).

Grain-to-Water Ratios

Rice & Grain	Grain : Water Ratio
White or Brown Rice	1 : 1
Quinoa	1 : 3/4
Oatmeal	1 : 3
Risotto	1 : 2 - add additional wine to taste
Porridge	1 : 10

Care, Cleaning and Storage

Clean your Instant Pot Duo Crisp + Air Fryer after each use.

Always unplug the Duo Crisp and let it cool to room temperature before cleaning.

Allow all surfaces to dry thoroughly before use and storage.

Part	Instruction	Cleaning Method
Accessories <ul style="list-style-type: none"> Multi-functional Rack Protective Pad and Storage Cover Multi-Level Air Fryer Basket Air Fryer Basket Base Grill/Dehydrating Tray 	<ul style="list-style-type: none"> Wash after each use. Never use harsh chemical detergents, powders or scouring pads on accessories. Optionally, spray the cooking tray and/or air fryer basket with non-stick cooking spray before adding food for an easier clean-up. For dishwasher, place on top rack. Disassemble air fryer basket before cleaning. 	Dishwasher Safe* and Hand Washable
Pressure Cooker Lid and Parts <ul style="list-style-type: none"> Steam Release Handle Anti-Block Shield Condensation Collector Sealing Ring Float Valve Silicone Cap 	<ul style="list-style-type: none"> Wash after each use with hot water and washing up liquid and allow to air dry, or place on top rack of dishwasher. Remove all parts from lid before dishwashing. Empty and rinse condensation collector after each use. With steam release valve and anti-block shield removed, clean interior of steam release pipe to prevent clogging. To drain water from the lid after dishwashing, take the lid handle and hold the lid vertically over a sink, then turn it 360°– like turning a steering wheel. After cleaning, store the lid upside down on the cooker base. Store sealing ring in a well-ventilated area to decrease residual odour from highly flavoured meals. To eliminate odours, add 1 cup (250 mL) of water and 1 cup (250 mL) of white vinegar to inner pot and run Pressure Cook for 5-10 minutes, then QR pressure. 	
Inner Pot	<ul style="list-style-type: none"> Heavy hard water staining may require a vinegar dampened sponge and some scrubbing to remove. If there is tough or burned food residue at the bottom, soak in hot water for a few hours for easy cleaning. Wash after each use. Ensure all exterior surfaces are dry before placing in cooker base. 	

*Some discoloration may occur after machine washing, but this will not affect the cooker's safety or performance.

Care, Cleaning and Storage

Part	Instruction	Cleaning Method
Air Fryer Lid	<ul style="list-style-type: none"> Allow the Air Fryer Lid to cool to room temperature, then clean the heating element and surrounding area with a soft, damp cloth or sponge. Ensure it is free of food debris and/or grease splatter. Wipe the exterior clean with a soft damp cloth or sponge. Do not remove the element cover. Do not rinse or immerse cooker base in water. 	Damp Cloth Only
Power Lead	<ul style="list-style-type: none"> Use a barely damp cloth to wipe any particles off power lead. Do not rinse or immerse power cord in water. 	
Cooker Base	<ul style="list-style-type: none"> Wipe the inside of the outer pot as well as the condensation rim with a barely damp cloth, and allow to air dry. Clean cooker base and control panel with a soft, barely damp cloth or sponge. Do not rinse or immerse cooker base in water. 	

Note: To remove baked-on grease and food residue from accessories and the Air Fryer Lid, spray with a mixture of bicarbonate of soda and vinegar and wipe clean with a damp cloth. For stubborn stains, allow the mixture to sit on the affected area for several minutes before scrubbing clean.

⚠ WARNING				
Do not immerse the appliance in water or any other liquid. Do not rinse the appliance under a tap.	Ensure the heating element remains dry at all times.	Do not submerge the power lead at any time. Do not wet the pins of the power lead.	Without proper cleaning, food and grease splatter may build up around the heating element, leading to the risk of smoke, fire, and personal injury.	If you smell smoke, press Cancel and unplug the appliance. Once cool, remove food splatter or grease with a soft cloth and mild detergent .

Troubleshooting

Register your Duo Crisp today at instantpot.co.uk/support/register-your-product/.

Get in touch with a Customer Care Advisor by email at UKSupport@instantbrands.com or by phone on **+44 (0) 3331 230051**.

Problem	Possible Reason	Solution
Air fryer lid is in place but will not turn on	The connection between the air fryer lid and pressure cooker base is loose or broken.	Ensure the Air Fryer Lid is seated correctly on the pressure cooker base.
	Bad power connection or no power.	Inspect the power lead on the pressure cooker base to ensure a good connection. Ensure the power lead is plugged firmly into the cooker base.
	Electrical fuse has blown.	Contact Customer Care .
	Microswitch is dirty grease or damaged.	Contact Customer Care .
Black smoke is coming from the air fryer lid	Using an oil with a low smoke point.	Cancel the Smart Programme, unplug the cooker and allow it to cool to room temperature. Choose a neutral oil with a high smoke point, such as Rapeseed, Avocado, Soybean, Safflower or Rice Bran.
	Food residue on the bottom of the inner pot or around the element on the air fryer lid.	Cancel the Smart Programme, unplug the cooker and allow it to cool to room temperature. Remove all accessories from the inner pot and clean the inner pot, air fryer lid and all accessories thoroughly.
	Appliance malfunction.	Contact Customer Care .
White smoke is coming from the air fryer lid	Cooking foods with a high fat content, such as bacon, sausages, and hamburgers.	Avoid air frying foods with a high fat content. Check the inner pot for excess oil and/or fat and carefully remove as needed before air frying.
	Food is moist.	As water in the food is vaporized it turns to steam and escapes the cooker. Pat dry moist food ingredients before air frying.
	Seasoning on food has blown into element.	Be careful when seasoning food. Spray vegetables and meats before adding seasoning so it adheres to the ingredients.
Difficulty closing pressure cooking lid	Sealing ring not properly fitted.	Re-position sealing ring, ensuring it is snug behind sealing ring rack.
	Float valve in the popped-up position.	Gently press the float valve downward with a long utensil.
	Contents in cooker are still hot.	Press quick release button down until it clicks into Vent position, then lower lid onto cooker base slowly, allowing heat to dissipate.

Troubleshooting

Problem	Possible Reason	Solution
Difficulty opening the pressure cooking lid	Pressure inside the cooker.	Release pressure according to recipe; only open lid after float valve has dropped down.
	Float valve stuck in the popped-up position due to food debris or residue.	Ensure steam is completely released by quick-releasing pressure, then press float valve gently with a long utensil. Open lid carefully and thoroughly clean float valve, surrounding area and lid before next use.
	⚠ WARNING Contents may be under pressure; to avoid scalding injury, do not attempt to force lid open.	
Inner pot is stuck to pressure cooking lid when cooker is opened	Cooling of inner pot may create suction, causing inner pot to adhere to the lid.	To release the vacuum, press quick release button down until it clicks into Vent position.
Steam leaks from side of lid	No sealing ring in lid.	Fit sealing ring.
	Sealing ring damaged or not properly installed.	Replace sealing ring.
	Food debris attached to sealing ring.	Remove sealing ring and clean thoroughly.
	Lid not closed properly.	Open, then close lid.
	Sealing ring rack is warped or off-centre.	Remove sealing ring from lid, check sealing ring rack for bends or warps. Contact Customer Care .
	Inner pot rim may be misshapen.	Check for deformation and contact Customer Care .
Float valve does not rise	Food debris on float valve or float valve silicone cap.	Remove float valve from lid and clean thoroughly. Perform Initial Test Run to check for function. Record findings and contact Customer Care .
	Too little liquid in the inner pot.	Check for scorching on bottom of inner pot. Add 500 mL (2 cups) of a thin cooking liquid to the inner pot
	Float valve silicone cap damaged or missing.	Install silicone cap or replace float valve entirely.
	Float valve obstructed by lid-locking mechanism.	Tap float valve with a long utensil. If the float valve does not drop, press Cancel and contact Customer Care .
	No heat in the inner pot.	Check for scorching on bottom of inner pot. Add 500 mL of a thin cooking liquid to the inner pot.
	Inner pot base may be damaged.	Perform Initial Test Run to check operation and record findings. Contact Customer Care .

Troubleshooting

Problem	Possible Reason	Solution
Minor steam leaking/hissing from steam release valve during cook cycle	Quick release button not in Seal position.	Flick quick release button to ensure it is in the Seal position.
	Cooker is regulating excess pressure.	This is normal. No action required.
Steam gushes from steam release valve when quick release button is in Seal position	Not enough liquid in the inner pot.	Add 500 mL of a thin cooking liquid to the inner pot.
	Pressure sensor control failure.	Contact Customer Care .
	Steam release valve not seated properly.	Flick quick release button to ensure it is in the Seal position.
Display remains blank after connecting the power cord	Bad power connection or no power.	Inspect power lead for damage. If damage is noticed, contact Customer Care . Check outlet to ensure it is powered.
	Cooker's electrical fuse has blown.	Contact Customer Care .
Occasional clicking or light cracking sound	The sound of power switching and expanding pressure board when changing temperatures.	This is normal; no action needed.
	Bottom of the inner pot is wet.	Wipe exterior surfaces of inner pot. Ensure heating element is dry before inserting inner pot into cooker base.

Troubleshooting

Problem	Error Code	Meaning of Error Code	
Error code appears on display and cooker beeps continuously	C1 C2 C6 C6H C6L	Faulty sensor.	Contact Customer Care .
	C5	Temperature is too high because inner pot is not placed in the cooker base.	Press Cancel and wait for heating element to cool; ensure there are no foreign objects in cooker base; insert or re-position inner pot in cooker base and re-enter commands.
		Temperature is too high because there is no water in inner pot.	Add 500 mL of a thin cooking liquid to the inner pot
	C7 or NoPr	Not enough liquid.	Begin by adding 2 cups (500 mL) of a thin cooking liquid to inner pot. Add more liquid as required.
		Quick release button is in the Vent position.	Flick quick release button to ensure it is in the Seal position.
	C9	Sensor connectors on Air Fryer Lid and cooker base are not making full contact.	Press the lid down slightly to ensure that the female lid sensor connector contacts the male base sensor connector.
	Lid	Lid is not in the correct position for the selected programme.	Open and close the lid. Do not use a lid when using Sauté .
	Burn / Food burn	High temperature detected at bottom of inner pot; cooker automatically reduces temperature to avoid overheating.	Starch deposits at the bottom of the inner pot may have blocked heat dissipation. Turn the cooker off, release pressure according to the recipe, and inspect the bottom of the inner pot.
	PrSE	Pressure has accumulated during a non-pressure cooking programme.	Press quick release button down until it clicks into Vent position.

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

Warranty

Limited Warranty

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

Proof of original purchase date and, if requested, return of your appliance is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with the written instructions included with the appliance (which are also available at instantpot.co.uk), the Company will, at its sole discretion, either: (i) repair defects in materials and workmanship; or (ii) replace the appliance. In the event the appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase.

The Company is not responsible for shipping costs for warranty service.

Limitation and Exclusions

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

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

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

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

Warranty

Warranty Registration

Please visit instantpot.co.uk/support/register-your-product/ to register your appliance. You will be asked to provide your name, your email address, the store name, date of purchase, model number and serial number (both of which are found on the appliance). This registration will enable us to keep you up-to-date with product developments and recipes, and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understood the instructions for use and warnings accompanying the appliance.

Warranty Service

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

Warranty Registration

Instant Brands (EMEA) Limited,
1 Christchurch Way,
Woking, Surrey,
GU21 6JG, UK.

Email: UKSupport@instantbrands.com

Telephone: +44 (0) 3331 230051

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

Recycling

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

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





Instant Brands (EMEA) Limited,

1 Christchurch Way,
Woking, Surrey,
GU21 6JG, UK.

Register your product today

instantpot.co.uk/support/register-your-product/

Subscribe to our newsletter






Contact us

+44 (0) 3331 230051
UKSupport@instantbrands.com
instantpot.co.uk

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