get started

DUO SERIES v5
DUO MINI 3L / DUO 60 5.7L / DUO 80 8L
MULTI-COOKER

USER MANUAL

Instant Pot®

Welcome

to your new Instant Pot®!

Welcome to the world of Instant Chefs at home. We're excited to get you started on your Instant Pot culinary journey!

Fall in love with your Instant Pot and enjoy it in your kitchen for years to come.

Scan to Get Started!

To make your cooking experience with Instant as easy as possible, we have created 4 simple steps with how-to videos to guide you. Scan the QR code and follow the steps to become an Instant Pot Chef in no time!

www.instantpot.co.uk/getting-started

Download the **Instant Connect ™ app** to access 1000s recipe ideas.

Visit the **Instant Pot UK Official YouTube channel** for useful product how-to videos.

Connect with the **Instant Pot UK Facebook Community**, and be inspired with cooking tips, tricks and recipes from this active group of Instant home chefs!

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⚠ IMPORTANT SAFEGUARDS

⚠WARNING

Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

READ ALL INSTRUCTIONS

Before using your new appliance, please read all instructions, including the Safety Information below. Keep this manual for reference.

Placement

- **DO** place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.
- **DO** make sure all parts are dry and free of food debris before placing the inner cooking pot on the cooker base.
- **DO NOT** place the appliance or power cord on or close to a gas or electric stovetop or oven. **NEVER** use the appliance on your stove.
- **DO NOT** use the appliance near water, an external heat source or flame.
- **DO NOT** use outdoors. Keep out of direct sunlight.
- **DO NOT** place on anything that may block the vents on the bottom of the appliance.

General Use

The removable inner cooking pot is extremely hot during use and can be extremely heavy when full of ingredients.

- **DO** use oven mitts when handling the inner cooking pot and removing accessories.
- **DO** place hot accessories on a heat-resistant surface or cooking plate.
- **DO** use care when lifting the cooking pot from the cooker base to avoid burn injury.
- **DO** use extreme caution when the cooking pot contains hot food, hot oil or other hot liquids.
- **DO** use only the Instant Pot lid that came with this cooker base. Using any other pressure cooker lids may cause personal injury and/or property damage.

⚠WARNING

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- **DO NOT** use the appliance without the removable inner cooking pot installed.
- **DO NOT** touch the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot. Only use the appliance's side handles for carrying or moving.
- **DO NOT** use this appliance for deep frying or pressure frying with oil.
- **DO NOT** move the appliance while it is in use and use extreme caution when disposing of hot grease.
- **DO NOT** allow children or persons with reduced physical, sensory or mental capabilities to operate this appliance. Close supervision is necessary when any appliance is used by or near children and persons with reduced physical, sensory or mental capabilities. Children should not play with this appliance.
- **DO NOT** use the appliance for anything other than household use. It is not intended for commercial use.
- **DO NOT** leave the appliance unattended while in use.

Pressure Cooking

This appliance cooks under pressure. Allow the appliance to depressurise naturally or release all excess pressure before opening. **Failure to follow these instructions may result in burns, personal injury and/or property damage.**

- **DO** make sure the appliance is properly closed before operating.
- **DO** check that the steam release valve is installed properly.
- **DO** use the pressure cooking lid when pressure cooking.
- **DO** 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. If steam escapes from the sides of the lid, turn the appliance off. Once steam stops, pressure is released and the cooker has cooled, carefully make sure the sealing ring is properly installed.
- **DO** ensure the sealing ring is in good condition and installed properly.
- **DO** check the steam release valve, steam release pipe, anti-block shield and float valve for clogging before use.
- **DO** keep the appliance out of reach from young children, particularly during use and cool down.
- **DO NOT** remove the pressure cooking lid with unprotected hands.

⚠WARNING

Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

- **DO NOT** attempt to force the lid off the Instant Pot cooker base.
- **DO NOT** move the appliance when it is pressurised.
- **DO NOT** cover or obstruct the steam release valve and/or float valve with cloth or other objects.
- **DO NOT** attempt to open the appliance until it has depressurised, and all internal pressure has been released. Attempting to open the appliance while it is still pressurised may lead to sudden release of hot contents and may cause burns, personal injury and/or property damage.
- **DO NOT** place your face, hands or exposed skin over the steam release valve or float valve when the appliance is in operation or has residual pressure, and do not lean over the appliance when removing the lid.

Overfill During Pressure Cooking

Overfilling may cause a risk of clogging the steam release pipe and valve, developing excess pressure.

- **DO NOT** fill the inner cooking pot over the line labeled 'PC MAX' or 'Max PC Fill'.
- **DO NOT** fill the inner cooking pot over the line labeled '1/2' when cooking foods that expand during cooking such as rice, oats, dried beans or dried vegetables.
- **DO** be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth and sputter, and clog the steam release pipe and valve. **DO NOT** fill the inner cooking pot over the line labeled '1/2' when cooking these foods.
- **DO NOT** place oversized foods into the inner cooking pot as they may cause risk of fire, personal injury and/or property damage.

Accessories

- **DO** use only accessories or attachments authorised by Instant Pot Brands. The use of parts, accessories or attachments not recommended by the manufacturer may cause a risk of electric shock or other personal injury, fire and/or property damage.

⚠WARNING

Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

- **DO** use only an authorised Instant Pot inner cooking pot to reduce the risk of pressure leakage.
- **DO** only replace the sealing ring with an authorised Instant Pot sealing ring to prevent personal injury, property damage, and/or damage to the appliance.
- **DO NOT** use the included accessories in a microwave, toaster oven, convection or conventional oven, on a ceramic, electric or gas cooktop, or with an outdoor grill.

Care and Storage

- **DO** let the appliance cool to room temperature before cleaning or storage.
- **DO NOT** store any materials, other than the inner cooking pot, in the cooker base when not in use.
- **DO NOT** place any combustible materials in the cooker base, such as paper, cardboard, plastic, Styrofoam or wood.

Power Cord

A short power-supply cord is used to reduce the hazards resulting from grabbing, entanglement or tripping. **WARNING:** Hot spilled food can cause serious burns.

- **DO** keep appliance and power cord away from children.
- **DO NOT** let the power cord hang over edges of tables or counters.
- **DO NOT** let the power cord touch hot surfaces or open flame, including a stovetop.
- **DO NOT** use below-counter power outlets.

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock:

- **ONLY** plug the power cord into a grounded electrical outlet.
- **DO NOT** remove the grounding prong on the electrical plug.
- **DO NOT** use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

If the unit includes a detachable power cord:

- To connect, always attach the power cord to the appliance first, then plug the power cord into the wall outlet.
- If the cord set is damaged, it must be replaced by a special cord set available from the manufacturer or its service agent.

⚠WARNING

Electrical Warning

The cooker base contains electrical components that are an electrical shock hazard. **Failure to follow these instructions may result in electric shock and/or death.**

To protect against electrical shock:

- To disconnect, select **Cancel**, then remove plug from power source. Always unplug 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.
- **DO** regularly inspect the appliance and power cord for any signs of damage or fraying.
- **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 by email at **UKSupport@instantpot.com (if located in the UK) or EUSupport@instantpot.com** (if located in the EU) or by phone on: +44 (0) 3331 230051
- **DO NOT** attempt to repair, replace or modify components of the appliance, as this may cause electric shock or other personal injury, fire and/or property damage, and will void the warranty.
- **DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.
- **DO NOT** put liquid or food of any kind into cooker base without the inner cooking pot.
- **DO NOT** immerse the power cord, plug or the appliance in water or other liquid.
- **DO NOT** clean the appliance by rinsing it under a faucet.
- **DO NOT** use the appliance in electrical systems other than 220-240 ~ 50/60Hz

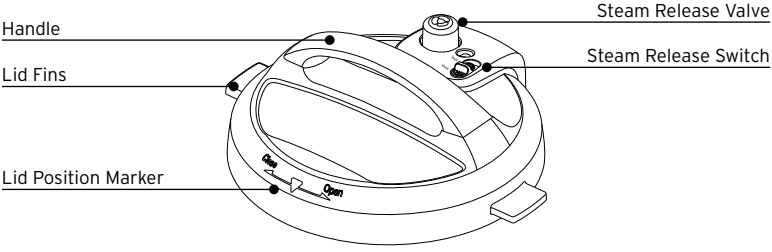
SAVE THESE INSTRUCTIONS

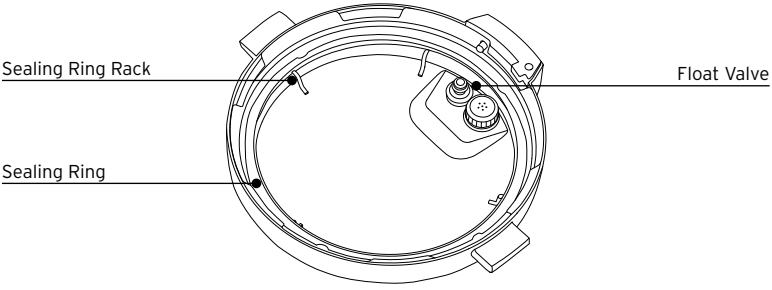
⚠WARNING

Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

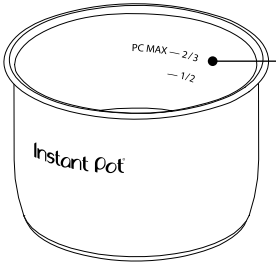
WHAT'S IN THE BOX

Lid

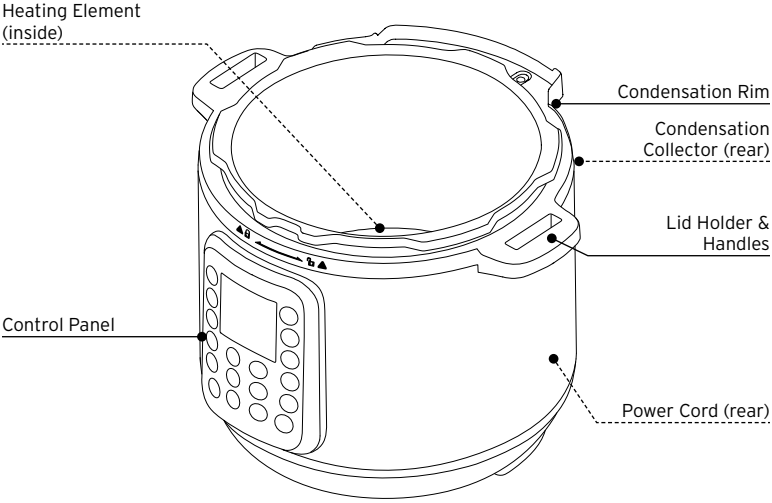




Stainless Steel Cooking Pot

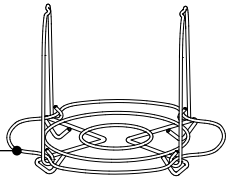


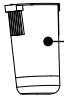
Cooker Base



Parts + Accessories

Stainless Steel Steam Rack





Condensation Collector

Illustrations are for reference only and may differ from the actual product.

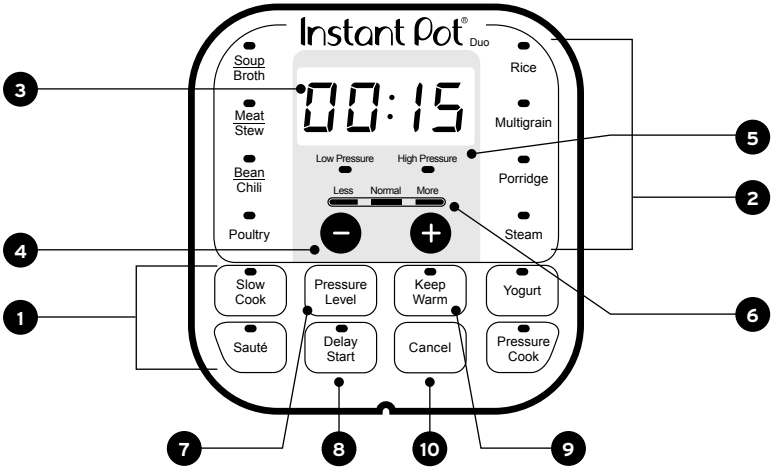
Remember to recycle!

We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live.

USING YOUR INSTANT POT®

Control panel

We've designed the Instant Pot control panel to be simple to use and easy to read.



1. **Smart Programme Buttons**

   Light shows the active Smart Programme

   The Duo Mini 3L does not have Poultry and Multigrain presets. Use Pressure Cook for these ingredients.

2. **Pressure Cooking Presets**

3. **Time Display**

   HH: MM format

4. **– / + Buttons**

   Adjust Cooking, Delay Start and Keep Warm times

5. **Pressure Level Indicator**

   Light shows active pressure level

6. **Temperature Indicator**

   Light shows active temperature level

7. **Pressure Level Button**

   Press to toggle between Low and High Pressure

8. **Delay Start**

   Light shows ON

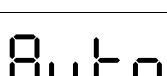
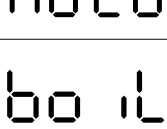
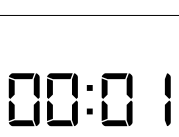
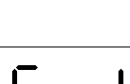
9. **Keep Warm**

   Light shows ON

10. **Cancel**

Status messages

The control panel shows information you need to know when using your Instant Pot.

	Unit is ready
	Preheat mode
	Sauté Smart Programme is ready to add food
	Rice Smart Programme is running
	Yoghurt Smart Programme is in the process of pasteurising milk
	Time (HH:MM) Smart Programme: cooking time remaining Delay Start: time until Smart Programme starts Keep Warm: time food has been warming
	Smart Programme ended (Keep Warm is off)
	Lid not properly secured or missing
	Overheating: see Troubleshooting on page 35
	Error: see Error Codes on page 37

Turning the Sound On/Off

Turn sound on

- When in Standby (display shows OFF), press and hold the ⊕ button until the display shows SOn.

Turn sound off

- When in Standby (display shows OFF), press and hold the ⊕ button until the display shows SOFF.

  Audible safety alerts (beeps) cannot be turned off.

Reset Smart Programmes to Original Settings

Reset Individual Smart Programmes

- With the cooker in Standby mode (display shows OFF), press and hold one Smart Programme button until the cooker beeps.

  The Smart Programme's cooking time and temperature are restored to the factory default setting.

Reset All Smart Programs

- With the cooker in Standby mode (display shows OFF), press and hold **Cancel** button until the cooker beeps.

  All Smart Programme cooking times and temperatures are restored to the factory default setting.

INITIAL SET UP

Clean before use

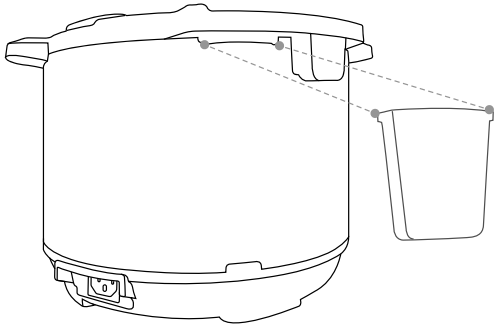
1. Wash the inner cooking pot with hot water and dish soap. Rinse and use a soft cloth to dry the outside. Or you can wash the inner cooking pot in the dishwasher.
2. Wipe the heating element inside the cooker base with a soft cloth to ensure there are no stray packaging particles.

Setting up the 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.

Install the condensation collector

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



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.

Using the Sealing Ring

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

- The sealing ring comes pre-installed on the multi-cooker lid, but you should check that it's securely installed before each time you cook.
- You should clean the sealing ring after each use.
- Sealing rings stretch over time with normal use. To keep your product safe, replace the sealing ring every 12 to 18 months. Replace sooner if you notice stretching, deformation, or damage.

⚠WARNING

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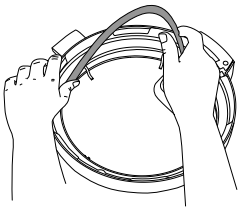
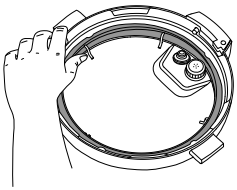
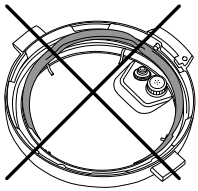
Install the Sealing Ring

1. Place the sealing ring over the sealing ring rack and press it into place. Press down firmly to ensure there is no puckering.
2. The sealing ring should be snug and should not fall out when the lid is turned over.

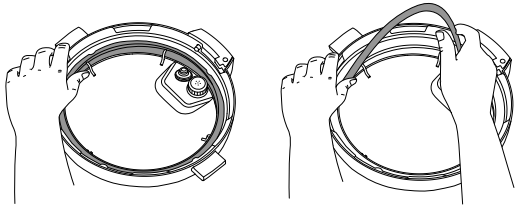






Remove the Sealing Ring

1. Grip the edge of the sealing ring and pull it out from behind the sealing ring rack.
2. Inspect the rack to ensure it is secured, centred, and an even height all the way around the lid. If the sealing ring rack is deformed, do not try to repair it.



Plug in cord

- When you're ready to use your Instant Pot, plug the electrical cord into the power socket on the back of the cooker base and the plug end into an electrical socket.

Test run

Setting up your new Instant Pot for a test run is a great way to familiarise yourself with how the unit works before you actually cook a meal.

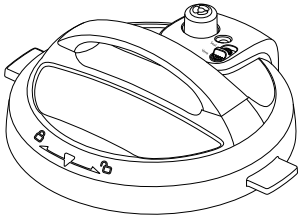
To perform a test run:

1. Place the inner cooking pot into the cooker base.
2. Use 750ml water into the cooking pot, but no food.
3. Place the lid on top of the cooking pot and in the locked position. See 'Close and lock the lid' on page 17.
4. Choose a Pressure Cook on the Control Panel.
5. The default cooking time flashes. Press the + and - buttons to set the cooking time to 5 minutes.

6. Press the Pressure Level button to set pressure level to High. The Pressure Level Indicator will display the selected pressure level.
7. After the cooking session is done, discard any remaining water.
8. Wash and dry the inner cooking pot.

Now you're ready to cook a meal in your Instant Pot!

USING THE LID



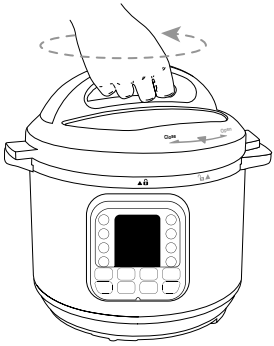
You'll use the pressure cooking lid for most cooking programs, and all pressure cooking programs. Always use the pressure cooking lid that came with this Instant Pot cooker base.

Close and Lock the Lid

1. Align the ▽ on the lid with the 🔓 symbol on the right side of the Control Panel on the cooker base and lower the lid onto the track.
2. Turn the lid clockwise until the ▽ symbol on the lid aligns with the 🔒 symbol above the Control Panel on the cooker base.

Open the lid

1. Turn the lid handle anticlockwise until the ▽ symbol on the lid aligns with the 🔓 symbol on the cooker base.
2. Lift the lid up and off the cooker base.



How to release steam

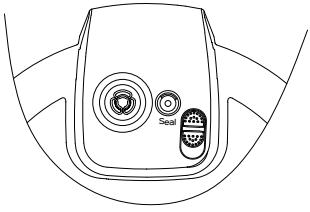
Your Instant Pot can release steam in 2 different ways. Use the one that best fits the type of food you're cooking.

Natural steam release

Releases steam gradually over time (up to 40 minutes or more) after cooking stops.

Use for: Foods that can simmer, like stews, chili, oatmeal, beans and grains.

1. After cooking, leave steam release switch in Seal position until all pressure is released.



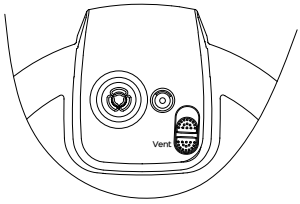
2. Float valve drops into lid when all steam is released.
3. After steam release, turn lid anticlockwise and remove the lid.

Quick steam release

Quickly releases steam after you press the steam release switch.

Use for: Foods that tend to overcook, like pasta, vegetables and seafood.

1. After cooking, set steam release switch to Vent position and wait for all pressure to release.



2. Float valve drops into lid when all steam is released.
3. After steam release, turn lid anticlockwise and remove the lid.

   You can insert the handle into the cooking base vertically for easy storage.

⚠ CAUTION

Pressure Cooking Caution

This appliance uses pressure to cook. Allow the appliance to release all excess pressure and steam before opening the lid. Opening the lid before pressure is released may result in burns, personal injury and/or property damage. Read more in the 'Important Safeguards' section.

ABOUT PRESSURE COOKING

Pressure cooking uses pressurised steam to quickly and evenly cook foods, allowing you to cook food much faster than normal. When pressure cooking, the Instant Pot goes through 3 stages.

Step 1: Pre-heating

- While the multi-cooker pre-heats, it heats the liquid to create steam. Once enough pressure has built up, the Float Valve raises, the lid locks in place and the multi-cooker is ready to start cooking.

Step 2: Cooking

- When the multi-cooker reaches the required pressure level, cooking begins and keeps the pressure level consistent throughout cooking.

See the Smart Programme instructions starting on page 21 for details.

Step 3: Steam release

- When food has finished cooking, the multi-cooker is still pressurised and hot. Venting releases the pressure, lowers the temperature and allows you to safely remove the lid.

See 'How to release steam' on page 18.

Using liquid to create steam

Pressure cooking requires liquid in the inner cooking pot to produce the steam needed. Here are the minimum amounts you'll need:

Instant Pot Size	Minimum Liquid for Pressure Cooking*
3 Litres	250 mL
5.7 Litres	375 mL
8 Litres	500 mL

**Unless otherwise specified in recipe.*

Pressure cooking liquids should be thin and water-based, such as broth, stock, soup or juice. If using canned, condensed, or cream-based soup, add water as directed above.

PRESSURE COOK

Nine of the Smart Programmes use pressure to cook food: Pressure Cook, Steam, Soup/Broth, Meat/Stew, Bean/Chili, Poultry*, Rice, Multigrain* and Porridge.

Choose from these settings in the Smart Programmes that use pressure cooking.

Smart Programme	Default Cook Time	Min Cook Time	Max Cook Time	Default Pressure Level
Pressure Cook	35 minutes (00:35)	0 minute (00:00)	4 hours (04:00)	High
Steam	10 minutes (00:10)	0 minute (00:00)	4 hours (04:00)	High
Soup/Broth	30 minutes (0:30)	0 minute (00:00)	4 hours (04:00)	High
Meat/Stew	35 minutes (0:35)	0 minute (00:00)	4 hours (04:00)	High
Bean/Chili	30 minutes (0:30)	0 minute (00:00)	4 hours (04:00)	High
Poultry*	15 minutes (0:15)	0 minute (00:00)	4 hours (04:00)	High
Rice	12 minutes (0:12)	8 minutes (00:08)	15 minutes (00:15)	Low
Multigrain*	40 minutes (0:40)	0 minute (00:00)	4 hours (04:00)	High
Porridge	20 minutes (0:20)	0 minute (00:00)	4 hours (04:00)	High

**Not available on Duo Mini 3 Litre model. Use Pressure Cook instead.*

Other settings

- Keep Warm is set to on by default and will light up on the control panel.
- Use the Delay Start function to set a cooking delay time.

How to pressure cook

Prep

Cut, chop, season or marinate your ingredients according to your recipe.

Preheat

1. Place the inner cooking pot into the cooker base.
2. Add liquid to the cooking pot.

   See 'Using liquid to create steam' on page 20.
3. Add your prepared ingredients to the cooking pot.
4. Place the lid on top of the cooking pot and make sure it is in the locked position.

   See 'Close and lock the lid' on page 17.
5. Choose a Smart Programme for cooking and press its button on the Control Panel.
6. The default cooking time flashes. Press the + and − buttons to adjust the cooking time.
7. Press the Pressure Level button to toggle between pressure level options (High, Low). The Pressure Level Indicator will display the selected pressure level.
8. Keep Warm setting is ON by default. Press Keep Warm again to turn it off.
9. After 10 seconds, the display shows On and the Instant Pot is building pressure.

   It can take 15 minutes or more to reach the pressure setting for cooking. Frozen foods increase the preheating time.

Cook

1. When the pressure is ready, your Instant Pot starts cooking.
2. The cooking timer starts counting down.
3. When the timer reaches 00:00, cooking stops.

You can press Cancel to stop a Smart Programme at any time.

You can change the cooking time or temperature at any time during preheating or cooking by pressing the + / − buttons to adjust time or Pressure Level button to adjust temperature. After 10 seconds, the Instant Pot will beep to confirm its new settings.

Release steam

- Choose from the steam release method that works for your recipe.

See 'How to release steam' on page 18 for full details.

SAUTÉ

Use Sauté in place of a frying or saucepan. Sautéing can deepen the flavours of your food to simmer, thicken or reduce sauces.

Choose from these settings in the Sauté Smart Programme:

Default Cook Time	Min Cook Time	Max Cook Time	Default Temp	Temp Options
30 minutes (00:30)	1 minute (00:01)	30 minutes (00:30)	Normal	Less (105°C) Normal (150°C) More (190°C)

Other settings

- Keep Warm is not available.
- Delay Start is not available.

How to sauté

Prep

Cut, chop, season or marinate your ingredients according to your recipe.

Preheat

1. Remove the lid and place it into one of the lid holders on the cooker base.
2. Place the inner cooking pot into the cooker base.
3. Add cooking oil to the cooking pot.
4. Press Sauté on the Control Panel.
5. The default cooking time flashes. Press the ⊕ / ⊖ arrows to adjust the cooking time.
6. Press the Sauté button again to toggle between temperature options (Less, Normal, More).
7. After 10 seconds, the display shows On.

Cook

1. When display shows Hot, add your prepared ingredients.
2. The display will begin counting down the time.
3. When timer ends, display shows End.
4. Press Cancel if you want to finish cooking before timer runs out.

   You can change the cooking time or temperature at any time during preheating or cooking by pressing the + / − buttons to adjust time or Sauté button to adjust temperature. After 10 seconds, the Instant Pot will beep to confirm its new settings.

Sautéing before Pressure or Slow Cooking

Quite often, you'll want to sauté foods to brown them before further cooking them.

1. Sauté ingredients.
2. Press Cancel.

   You can deglaze the inner cooking pot at this point before switching to Pressure Cook or Slow Cook (see 'Deglazing' below).

3. Select the Smart Programme you want to use to cook.

Deglazing

Deglazing is the process of adding a liquid to a hot pan, releasing all the delicious, caramelised pieces stuck to the bottom.

1. Remove food from inner cooking pot.
2. Add water, broth or wine, according to your recipe.
3. Use wooden spoon or silicone spatula to loosen food stuck to bottom of the cooking pot.

SLOW COOK

Slow Cook lets you make your favourite simmering and stewing recipes like a traditional slow cooker, but with precise control. This programme does not use pressure to cook food, so you'll want to set the steam release to Vent. You can also use a glass lid with a venting hole in place of the cooker lid.

Choose from these settings in the Slow Cook Smart Programme:

Default Cook Time	Min Cook Time	Max Cook Time	Default Temp	Temp Options
6 hours (06:00)	30 minutes (00:30)	24 hours (24:00)	Normal	Less Normal More

Cook settings

More Setting	Normal setting	Less Setting
• 2.5 hours to reach maximum temperature of 95°C (faster) • 3 hours minimum cooking time recommended • Faster initial heating is ideal for foods like leaner meats (chicken or pork), soft vegetables and soups	• 3.5 hours to reach maximum temperature of 95°C (normal) • 4 hours minimum cooking time recommended • Moderate initial heating is ideal for starchy beans, casseroles, bone-in poultry, chilis and heaty stews.	• 4.5 hours to reach maximum temperature of 95°C (slower) • 4 hours minimum cooking time recommended • Slower initial heating is ideal for foods like tougher meats (pot roast or brisket), dense roasts, bone in meat and root vegetables

Other settings

- Keep Warm is set to ON by default.
- Delay Start is available.

How to slow cook

Prep

Cut, chop, season or marinate your ingredients according to your recipe.

Cook

1. Place the inner cooking pot into the cooker base.
2. Add ingredients to the cooking pot.
3. Place the lid on top of the cooking pot and make sure it is locked.

   See 'Close and lock the lid' on page 17.
4. Set the steam release switch to Vent.
5. Press Slow Cook on the Control Panel.
6. The default temperature flashes. Press the Slow Cook button again to toggle between Less, Normal and More.
7. The default cooking time flashes. Press the + / − buttons to adjust the cooking time.
8. Keep Warm setting is ON by default. Press Keep Warm again to turn it off.
9. After 10 seconds, the display shows On.

   You can change the cooking time or temperature at any time during preheating or cooking by pressing the + / − buttons to adjust time or Slow Cook button to adjust temperature. After 10 seconds, the Instant Pot will beep to confirm its new settings.

Keep Warm

When cooking completes, the display shows End if Keep Warm is turned off. If not, the timer begins counting from 00:00 up to 10 hours (10:00).

YOGHURT

You can use your Instant Pot to easily make delicious, fermented dairy and non-dairy yoghurt.

Setting	Suggested Use	Note
Less	For lower temperature fermentation (e.g., Jiu Niang, a sweet fermented glutinous rice dessert).	Default fermentation time is 24 hours (**24:00**). Adjust fermentation time based on recipe, up to a maximum of 99 hours and 30 minutes (**99:30**).
Normal	Fermenting milk after culture has been added.	Default fermentation time is 8 hours (**08:00**). A longer fermentation will result in tangier Yoghurt. Adjust as desired up to 99 hours and 30 minutes (99:30).
More	Pasteurising milk.	Pasteurisation time is pre-set and cannot be adjusted. Display shows **boiL** whilst pasteurisation is running. For extra thick Yoghurt, pasteurise milk twice!

Note: Automatic Keep Warm and Delay Start are not available.

How to make yoghurt

Pasteurising Milk

1. Add unpasteurised milk to the inner pot and place the inner pot into the cooker base.
2. Place the lid on top of the cooker base and lock the lid.
3. Set the steam release switch to Vent.
4. Press Yoghurt on the control panel. Press Yoghurt again to toggle to **More** on the Temperature Indicator.
5. The display will flash boiL. You cannot adjust the cooking time.
6. After 10 seconds, the display stops flashing and turns solid to indicate heating has begun.
7. When pasteurisation finishes, the display shows End.

   Note: Milk must reach a minimum temperature of 72°C / 161°F for pasteurisation to occur. We recommend using a thermometer to check the temperature.

Adding Culture/Starter

1. Allow pasteurised milk to cool to 43°C / 110°F.
2. Add a starter culture to the milk according to package instructions.

   If using plain yoghurt as a starter, ensure that it contains an active culture.
3. Mix in 2 tbsp (30 mL) of yoghurt per 3.7 L of milk or follow a trusted recipe.
4. If using yoghurt pots, transfer the milk into your yoghurt pots at this stage and seal them tightly. Clean the inner pot thoroughly, place steam rack on the bottom of the inner pot and place the yoghurt pots on top. Add water to the inner pot until the pots are half submerged.
5. Place and close lid, turning it to the locked position.

Ferment

1. Press Yoghurt.
2. Press Yoghurt again to toggle to **Less** or **Normal** according to your recipe.
3. Use the +/- buttons to adjust the fermentation time if needed.

   A longer fermentation period will produce a tangier yoghurt.
4. After 10 seconds, the cooker begins heating. The display timer counts down from the set time to 00:00.
5. When fermentation completes, the cooker beeps and display shows End.
6. Allow yoghurt to cool.
7. Place in fridge for 12–24 hours to develop flavours.

How much milk do I use?

Instant Pot Size	Minimum Milk Volume	Maximum Milk Volume
3 Litres	500 mL	1.9 L
5.7 Litres	1000 mL	3.8 L
8 Litres	1500 mL	5.8 L

KEEP WARM

The Keep Warm setting turns on automatically after cooking on all Smart Programmes except Sauté. You can also use Keep Warm to reheat food.

Keep Warm is not available with the Sauté or Yoghurt Smart Programme.

Keep warm after cooking

1. When automatic warming begins, the timer shows the time passed, counting up to 10 hours (10:00).
2. During a Smart Programme, to turn automatic warming off, press Keep Warm and the light above the button turns off.
3. If automatic warming has begun, press Cancel to turn it off.

Reheating food

You can use Keep Warm to reheat foods or keep them warm until you're ready to serve them.

1. When in Standby mode (display shows OFF), press Keep Warm.
2. Press Keep Warm button again to toggle between Less, Normal or More temperature level.
3. Press the + / − buttons to adjust the timer.
4. After 10 seconds, the timer starts counting down.

You can change the cooking time or temperature at any time during warming by pressing the the + / − buttons to adjust time or Keep Warm button to adjust temperature. After 10 seconds, the Instant Pot will beep to confirm its new settings.

Default Cook Time	Min Cook Time	Max Cook Time	Default Temp	Temp Options
10 hours (10:00)	10 minutes (00:10)	10 hours (10:00)	Normal	Less (62°C) Normal (68°C) More (77°C)

DELAY START

You can set a Delay Start timer for a minimum of 10 minutes (00:10) up to a maximum of 24 hours (24:00), in 10-minute increments. The default is 6 hours (06:00).

Delay Start is not available with the Sauté or Yoghurt Smart Programme.

Delay the start of cooking

1. Select a Smart Programme, adjust the settings as you want, then press Delay Start.

   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.

2. When the hours field flashes, press the the ⊕ / ⊖ buttons to adjust the hours.
3. Press Delay Start again to toggle to the minutes field and use the ⊕ / ⊖ buttons to adjust the minutes.
4. After 10 seconds, the timer begins to count down.

   If you change your mind and decide to not use Delay Start, press Cancel.

5. When Delay Start ends, the Smart Programme begins automatically.

CLEANING

Clean your Instant Pot after each use. Always unplug the unit and let all parts cool to room temperature before cleaning. Before use or storing, make sure all surfaces are dry.

Step	Recommended Temperature
Accessories • Steam Rack • Condensation Collector	• Wash after each use. • Hand wash with hot water and mild dish soap or wash in dishwasher, top rack. • Never use harsh chemical detergents, powders or scouring pads on accessories. • Empty and rinse condensation collector after each use.
Lid and Parts • Anti-Block Shield • Sealing Ring • Steam Release Valve • Float Valve • Silicone Cap	• Hand wash with hot water and mild dish soap or wash in dishwasher, top rack. • Remove all small parts from lid before washing. • 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, grasp the lid handle and hold the lid vertically over a sink, then turn it all the way around. • After cleaning, store the lid upside down on the cooker base. • Store sealing rings in a well-ventilated area to disperse odour. • To eliminate odours from sealing ring, add 250ml water and 250ml white vinegar to inner cooking pot, and run Pressure Cook for 5–10 minutes, then use Quick Steam Release.
Inner Cooking Pot	• Wash after each use. • Hand wash with hot water and mild dish soap or wash in dishwasher* • Hard water stains may need to be wiped off with a soft cloth. • For tough or burned food residue, soak in hot water for a few hours before cleaning. • Dry all exterior surfaces before placing in cooker base.

Power Cord	• Use a barely-damp cloth to wipe any particles off cord. Always disconnect from power source before cleaning power cord.
Cooker Base	• Wipe the inside of the cooker base as well as the condensation rim with a barely-damp cloth and allow to air dry. • Clean the outside of the cooker base and the control panel with a soft, barely-damp cloth or sponge.

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

TROUBLESHOOTING

Problem	Cause	Solution
Difficulty closing lid	Sealing ring not properly installed	Reposition sealing ring, ensure it is snug behind sealing ring rack.
	Contents in cooker are still hot.	Set Steam Release Switch to Vent, then lower lid onto cooker base.
Difficulty opening lid	Pressure inside the cooker.	Release pressure according to recipe; only open lid after float valve has dropped down.
Inner pot is stuck to lid when opening cooker	Cooling of inner pot may create suction, causing inner pot to adhere to the lid.	To release the vacuum, set Steam Release Switch to Vent.
Steam leaks from side of lid	No sealing ring in lid	Install 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-center.	Remove sealing ring from lid, check sealing ring rack for bends or warps. Contact Consumer Care.
	Inner cooking pot rim may be deformed.	If inner cooking pot is deformed, replace the pot. DO NOT USE. Contact Customer Care.
Minor steam leaking/hissing from steam release vent during cooking cycle	Cooker is regulating excess pressure	This is normal; no action required.

Problem	Cause	Solution
Steam gushes from steam release vent when Steam Release switch is in Seal position	Pressure sensor control failure.	Contact Consumer Care.
	Internal steam release valve not seated properly.	Move the Steam Release Switch quickly to Vent then back to Seal to ensure the Steam Release Valve is seated correctly
Display remains blank after connecting the power cord	Bad power connection or no power.	Inspect power cord for damage. If damage is noticed, contact Consumer Care. Check outlet to ensure it is powered.
	Cooker's electrical fuse has blown.	Contact Consumer 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.
Error code appears on display and cooker beeps continuously	There is an issue with the cooker.	See Error Codes on page 37.

ERROR CODES

If the control panel displays an error code from this list, there is an issue with the Instant Pot. Here are the actions you should take to fix the problem.

Problem	Cause	Solution
C1 or C6H	Faulty sensor or pressure switch.	Contact Consumer Care.
C7	Heat element has failed.	Contact Consumer Care.
	Not enough liquid.	Add thin, water-based liquid to the inner cooking pot. See minimum liquid requirements on page 19.
	Quick release button is in the Vent position.	Check Steam Release switch to ensure it's set to Seal.
Lid Err/ Open Lid	Lid is not in the correct position for the selected program.	Open and close the lid. Do not use a lid when using Sauté.
Food burn	High temperature detected at bottom of inner cooking pot; cooker automatically reduces temperature to avoid overheating.	Starch deposits at the bottom of the inner cooking pot may have blocked heat dissipation. Turn the cooker off, release pressure according to the recipe, and inspect the bottom of the inner cooking pot.
PrSE	Pressure has accumulated during a Sauté cooking program.	Set Steam Release switch to Vent.

LEARN MORE

There's a whole world of Instant Pot cooking information and help just waiting for you. Here are some of the most helpful resources.

Register your product

Instantpot.co.uk/product-registration

Contact Consumer Care

Instantpot.co.uk/contact-us
UKSupport@instantpot.com
EUSupport@instantpot.com

Download the Instant Connect™ App

Discover guided cooking and recipes
Available at iOS and Android app stores

Cooking charts and more recipes

instantpot.co.uk/get-cooking

How-to videos, tips and more

instantpot.co.uk/getting-started

Replacement parts and accessories

instantpot.co.uk/instant-accessories-spare-parts

Join the community

Product specifications

Models	Volume	Useable Capacity	Wattage	Power
Duo Mini v5	3 Litres	2 Litres	580 - 700 W	220-240V~ 50/60Hz
Duo 60 v5	5.7 Litres	3.8 Litres	840 - 1000 W	220-240V~ 50/60Hz
Duo 80 v5	8 Litres	5.3 Litres	1000 - 1200 W	220-240V~ 50/60Hz

WARRANTY

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 (UK only).

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

Please visit instantpot.co.uk/product-registration 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

To obtain warranty service, please contact our Customer Care Department by creating a support ticket online at instantpot.co.uk/contact-us. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Brands is not responsible for shipping costs related to warranty service. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

Within the UK

Instant Brands (EMEA) Limited,
Floor 6, Block C, Dukes Court,
Duke Street, Woking, GU21 5BH UK.

Email: UKSupport@instantpot.com
Telephone: +44 (0) 3331 230051

Within the EU

Instant Brands (Ireland) Limited,
Block A, George's Quay Plaza,
George's Quay, Dublin, DO2 E440,
Republic of Ireland.

Email: EUSupport@instantpot.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 and EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material sources. To return your used device, please use the return and collection systems or contact Customer Care for further recycling and WEEE information.

⚠WARNING

DO NOT place this appliance on or close to a gas or electric burner, or inside an oven. NEVER use on your stove. Always operate this appliance on a stable, non-combustible, level surface, such as a kitchen countertop.

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