Instant Pot

DUO

Multi-Use Pressure Cooker



Safety, Maintenance & Warranty

Important Safeguards Care & Cleaning Troubleshooting Warranty Contact Information



IMPORTANT SAFEGUARDS

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

- 1. READ THE GETTING STARTED GUIDE AND ALL INSTRUCTIONS, SAFEGUARDS AND WARNINGS BEFORE OPERATING THE APPLIANCE. FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS MAY RESULT IN INJURY AND/OR PROPERTY DAMAGE.
- 2. Do not let children near the pressure cooker when in use. Children shall not play with the appliance.
- 3. Do not put the pressure cooker into a heated oven.
- 4. Move the pressure cooker under pressure with the greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use protection.
- 5. Do not use the pressure cooker for a purpose other than the one for which it is intended.
- 6. This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker. Make sure that the cooker is properly closed before applying heat. Refer to the "Getting Started Guide".
- 7. Never force open the pressure cooker. Do not open before making sure that its internal pressure has completely dropped. Refer to the "Getting Started Guide".
- 8. Never use your pressure cooker without adding water, this would seriously damage it.
- 9. Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity.
- 10. Use the appropriate heat source(s) according to the "Getting Started Guide".
- 11. After cooking meat with a skin (such as ox tongue), which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded.



IMPORTANT SAFEGUARDS

- 12. The heating element surface is subject to residual heat after use, do not touch.
- 13. When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
- 14. Before each use, check that the valves are not obstructed. Refer to the "Getting Started Guide".
- 15. Never use the pressure cooker in its pressurized mode for deep or shallow frying of food.
- 16. Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.
- 17. Only use the Instant Pot spare parts and accessories in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible.
- 18. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. If the supply cord is damaged, users should contact Customer Care for further assistance.
- 19. For household use only. Not intended for commercial or outdoor use.
- 20. Be aware that certain foods, such as apple sauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth and clog the steam release. These foods should not be cooked under pressure cooking settings unless as directed in Instant Pot cooker recipes.
- 21. This appliance should not be used by children; by individuals whose physical, sensory or mental abilities prevent safe use of the appliance; or by individuals with limited knowledge of how to use a pressure cooker. Close supervision is needed when using this appliance near these individuals.
- 22. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.



IMPORTANT SAFEGUARDS

- 23. Do not immerse the cooker base in water. To protect against electrical shock, do not immerse the cord, power plug, or cooker base in any liquid.
- 24. Always make sure the sealing ring is completely set in the groove on the inside of the sealing ring rack.
- 25. Avoid spillage on the connector.
- 26. Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.

SAVE THESE INSTRUCTIONS.

A WARNING

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

WARNING

Electrical shock hazard. Use grounded outlet only. DO NOT remove ground. DO NOT use an adapter. DO NOT use an extension cord. Failure to follow instructions can cause electrical shock and/or death.

WARNING

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

Special Cord Set Instructions

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

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

Product Specifications













			(33)		
Duo Mini	3 Litres	700 watts	220-240V~ 50/60Hz	3.9 kg	cm: 28.5L × 25.5W × 29H
Duo 60	5.7 Litres	1000 watts	220-240V~ 50/60Hz	5.3 kg	cm: 32L × 31W × 33H
Duo 80	8 Litres	1200 watts	220-240V~ 50/60Hz	7.03 kg	cm: 36.1L × 33.8W × 37.6H



Care & Cleaning

Unplug your Instant Pot and let it cool before cleaning. Let all surfaces dry thoroughly before use.

Part	Instruction	Cleaning Method
Accessories • Steam Rack • Condensation Collector	 Wash after each use Never use harsh chemical detergents, powders or scouring pads on accessories For dishwasher, place on top rack Empty and rinse condensation collector after each use 	Dishwasher Safe & Hand Washable
Lid & Parts • Steam Release Handle • Anti-Block Shield • Sealing Ring • Float Valve • Float Valve Silicone Cap	 Wash after each use with hot water and mild dish soap and allow to air dry, or place in top rack of dishwasher Remove all parts from lid before dishwashing 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 360° – such as turning a steering wheel After cleaning, store the lid upside down on the cooker base. Store sealing rings in a well-ventilated area to decrease residual odor of flavorful meals. To eliminate odors, add 1 cup (8 oz / 250 mL) water and 1 cup (8 oz / 250 mL) white vinegar to inner pot, and run Pressure Cook for 5-10 minutes, then Quick Release pressure. 	
More acute hard water staining may require a vinegal dampened sponge and some scrubbing to remove, 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		
Power Cord	Use a barely-damp cloth to wipe any particles off power cord	
Cooker Base	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	Damp Cloth Only

▲ WARNING			
Ensure heating element remains dry at all times.	Do not immerse cooker base in water or attempt to cycle through dishwasher.	Do not submerge power cord at any time.	Do not wet prongs of power cord.

Troubleshooting

Register your product today at www.instantpot.com.au/support/register

Problem	Possible Reason	Solution	
Difficulty closing lid	Sealing ring not properly installed	Reposition sealing ring, ensure 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	Turn steam release handle to "Venting" position, then lower lid onto cooker base slowly, allowing heat to dissipate.	
	▲ WARNING	G	
Difficulty opening lid		Release pressure according to recipe; only open lid after float valve has dropped down.	
	Pressure inside the cooker	Contents may be under pressure; to avoid scalding injury, do not attempt to force lid open.	
	Float valve stuck at the popped-up	Ensure steam is completely released by quick releasing pressure, then press float valve gently with a long utensil.	
	position due to food debris or residue	Open lid cautiously and thoroughly clean float valve, surrounding area, and lid before next use.	
Inner pot is stuck to lid when cooker is opened	Cooling of inner pot may create suction, causing inner pot to adhere to the lid	To release the vacuum, turn steam release handle to " Venting " position.	
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-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.	

Troubleshooting

Problem	Possible Reason	Solution	
	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 and record findings. Contact Customer Care.	
		Check for scorching on bottom of inner pot; remove if necessary.	
	Too little liquid in the inner pot	Add thin, water-based liquid to inner pot based on size:	
Float valve does not rise		3L - 1 cup 5.7L - 1 1/2 cups 8L - 2 cups	
	Float valve silicone cap damaged or missing	Install or replace float valve.	
	Float valve obstructed by lid-locking mechanism	Tap float valve with a long utensil. If the float valve does not drop, turn the cooker off. Contact Customer Care.	
	No heat in the inner pot	Perform "Initial Test Run" to check for function and record findings. Contact Customer Care	
	Inner pot base may be damaged	Perform "Initial Test Run" to check for function and record findings. Contact Customer Care.	
Minor steam leaking/hissing from steam release valve during cook cycle	Steam release handle not in "Sealing" position	Turn steam release handle to "Sealing" position.	
	Cooker is regulating excess pressure	This is normal; no action required.	
Steam gushes from steam release valve when steam release handle is in "Sealing" position	Not enough liquid in the inner pot	Add thin, water-based liquid to inner pot based on size:	
	Not enough liquid in the limer pot	3L - 1 cup 5.7L - 1 1/2 cups 8L - 2 cups	
	Pressure sensor control failure	Contact Customer Care.	
	Steam release handle not seated properly	Turn steam release handle to "Sealing" position.	
Display remains	Bad power connection or no power	Inspect power cord for damage. If damage is noticed, contact Customer Care.	
blank after		Check outlet to ensure it is powered.	
connecting the power cord	Cooker's electrical fuse has blown	Contact Customer Care.	

Troubleshooting

Problem	Pos	sible Reason	Solution
Error code appears on display and cooker beeps continuously	C1 C2 C6 C6H	Faulty sensor	Contact Customer Care.
	C6L	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 reposition inner pot in cooker base and re-enter commands.
	C5	Temperature is too high because there is no water in inner pot	Check for scorching on bottom of inner pot; remove if necessary. Add thin, water-based liquid to inner pot based on size: 3L - 1 cup 5.7L - 1 1/2 cups 8L - 2 cups
	C7 or NoPr	Heat element has failed Not enough liquid	Contact Customer Care Add thin, water-based liquid to inner pot based on size:
		Steam release handle is in the "Venting" position	3L - 1 cup 5.7L - 1 1/2 cups 8L - 2 cups Turn steam release handle to "Sealing" position.
	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.
	OvHt / 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 program	Turn steam release handle to "Venting" position
Occasional clicking or light	The sound of power switching and expanding pressure board when changing temperatures		This is normal; no action needed.
cracking sound	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.

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

Warranty

Limited Warranty

This Limited Warranty is issued by Corelle Brands (Australia) Pty Ltd (Corelle Brands Australia) and is effective for one year from the date of original consumer purchase. Proof of original purchase date and return of your appliance is required to obtain service under this Limited. Return of your appliance to us will be done in accordance with our instructions only. Provided that this appliance is operated and maintained in accordance with written operating instructions attached to or furnished with the appliance or published operating instructions on www.instantpot.com.au, Corelle Brands Australia will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase.

We remind you the appliance you purchased is for personal use only (not commercial use).

Any modification/alteration or attempted modification/alteration to your appliance will void this Limited Warranty, unless such modification/alteration or attempted modification/alteration was expressly authorized by a Corelle Brands Australia Representative in writing.

This Limited Warranty only covers Corelle Brands Australia's appliances/products and is not extended to any other appliances, products, equipment, components, or devices that you use or may use in conjunction with the Corelle Brands Australia's appliances. To claim under this Limited Warranty:

- Contact Corelle Brands Australia at:
 9C Commercial Road, Kingsgrove, NSW, 2208
 Fmail: sales australia@corellebrands.com
- 2. Provide a description of the appliance you believe has malfunctioned due to defective parts or workmanship.
- 3. If it is necessary for the appliance to be sent to Corelle Brands Australia for repair or replacement, Corelle Brands Australia will send you a pre-paid shipping label and you must send the appliance and your dated sales receipt to Corelle Brands Australia along with the appliance. If you do not have your dated sales receipt, please advise Corelle Brands Australia in advance, and Corelle Brands Australia will attempt to verify your purchase.
- If Corelle Brands Australia determines that the appliance has malfunctioned due to defective parts or workmanship, and
 is covered under this Limited Warranty, Corelle Brands Australia will repair and return the appliance, or send you a
 replacement appliance, at Corelle Brands Australia's cost.
- 5. Any repaired or replaced appliance will be covered by this Limited Warranty for the remainder of the original warranty period or ninety (90) days following your receipt of the replacement or repaired appliance, whichever is greater.
- 6. If Corelle Brands Australia confirms the appliance has not malfunctioned due to defective parts or workmanship, and/or is in working order, or if proof of purchase is not verified, Corelle Brands Australia reserves the right to return the appliance to you at your pre-paid cost. If this cost is not met, Corelle Brands Australia reserves the right to dispose of the appliance after 45 days' notice to you.

Limitation and Exclusions

To the maximum extent permitted by law, the maximum liability of Corelle Brands Australia, if any, for any allegedly defective appliance or part shall in no circumstances exceed the purchase price of a comparable replacement appliance or part of the same age.

This Limited Warranty does not cover:

- Damage resulting from accident, modification/alteration (unless expressly authorized by a Corelle Brands Australia
 Representative in writing), misuse, abuse, neglect, unreasonable use, use contrary to the written operating instructions
 attached to or furnished with the appliance or published operating instructions on www.instantpot.com.au, normal wear
 and tear, commercial use, improper assembly by you or anyone, disassembly by you or anyone, repair by you or anyone,
 failure to provide reasonable and necessary maintenance, force majeure event including but not limited to fire, flood, acts
 of God;
- Repairs where your appliance is used for other than normal, personal use or when it is used in a manner that is contrary
 to the written operating instructions attached to or furnished with the appliance or published operating instructions on
 www.instantpot.com.au; or
- 3. Use of unauthorized parts and accessories, or repairs to parts and systems resulting from unauthorized repairs or modifications/alterations made to your appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by you. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Distributed by Corelle Brands (Australia) Pty Ltd.
9c Commercial Road, Kingsgrove, NSW, 2208. 1800 251 643 or (02) 9317 1000.

Fmail: sales australia@corellebrands.com



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Register your product today at: instantpot.com.au/support/register

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Ph 1800 251 643 or 02 9317 1000
support@instantpot.com.au

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