Instant Pot

DUO CRISP™ + AIR FRYER

Multi-Use Pressure Cooker & Air Fryer



Safety, Maintenance & Warranty

Important
Safeguards
Care, Cleaning
& Storage
Troubleshooting
Warranty
Contact Information

Full Manual, How-to Videos and Recipes available online at instantpot.co.uk Register your product today at instantpot.co.uk/register

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

- 1. READ ALL INSTRUCTIONS, SAFEGUARDS AND WARNINGS, AS WELL AS INSTRUCTIONS FOR SAFE USE BEFORE OPERATING THE APPLIANCE. FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS MAY RESULT IN INJURY AND/OR PROPERTY DAMAGE.
- 2. Always use an Instant Pot® stainless steel inner pot of the appropriate size when using the air fryer lid. The Duo Crisp™ is only compatible with the stainless-steel inner pot. DO NOT use the cooker with the non-stick, ceramic coated inner pot. Failure to follow these instructions may lead to sudden release of contents and may cause burns or other injuries and/or damage.
- 3. Use the Duo Crisp pressure cooker lid or the Duo Crisp air fryer lid with the Duo Crisp cooker base. Using any other lids may cause injury and/or damage.
- 4. Do not let children near the appliance when in use. Children should not play with the appliance.
- 5. Do not put the appliance into a heated oven or on any heated surface
- 6. 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.



- 7. Do not tamper with any of the safety mechanisms as this may result in injury or property damage.
- 8. Do not move the appliance while it is under pressure.
- 9. Do not use the appliance for a purpose other than that for which it is intended.
- 10. 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*.
- 11. 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*.
- 12. Use the appropriate heat source(s) according to the *Getting Started Guide*.
- 13. Never use the pressure cooker without adding water, as this would seriously damage it.
- 14. Do not fill the inner pot beyond -2/3 of its capacity as indicated on the inner pot. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than -1/2 of its capacity as indicated on the inner pot.
- 15. 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 as you may be scalded.



- 16. The heating element surface inside the Instant Pot cooker base is subject to residual heat after use; do not touch it.
- 17. Before each use, check that the valves, the steam release pipe, and the anti-block shield are not obstructed. Refer to the *Getting Started Guide*.
- 18. Never use the pressure cooker in its pressurised mode for deep or shallow frying of food.
- 19. Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.
- 20. Do not operate any appliance with a damaged lead or plug, or after the appliance malfunctions or has been damaged in any way. If the power supply lead is damaged, users should contact Customer Care for further assistance.
- 21. For domestic use only. Not intended for commercial or outdoor use.
- 22. 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.
- 23. When cooking doughy food, use caution when removing the lid to avoid food ejection.



- 24. Do not use this appliance for shallow or deep frying or pressure frying with oil.
- 25. Be aware that certain foods such as stewed apples, 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 authorised Instant Pot recipes.
- 26. Spilled food can cause serious burns. A short power-supply lead is provided to reduce the hazards resulting from grabbing, entanglement and tripping.
 - Keep the appliance and lead away from children.
 - Never drape the power lead over edges of tables or counters.
 - Never use below-counter power sockets, and never use with an extension lead.
- 27. 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. To avoid damage to the power lead, never pull from the power lead.
- 28. Always allow the appliance to cool before cleaning. Allow all surfaces to dry thoroughly before use or storage.



- 29. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- 30. Always make sure the sealing ring is completely set in the groove on the inside of the sealing ring rack.
- 31. Avoid spillage on the connector.
- 32. **CAUTION** The cooker base and air fryer lid contain electrical components. To avoid electrical shock, do not immerse the power lead, plug, or the cooker base or air fryer lid in water or other liquid. Do not rinse the cooker base or the air fryer lid under a tap.
- 33. Intended for countertop use only. Keep the appliance on a stable, heat resistant platform. Do not place on or near a hot hob.
- 34. **A CAUTION** Do not cover the air vents while the air fryer lid is in operation, and do not place the appliance on anything that may block the vents on the bottom of the appliance. Leave at least 13 cm (5") of space around the air fryer lid while it is in use. Failure to follow these instructions will prevent even cooking and may cause damage to the appliance.
- 35. Avoid contact with moving parts. Failure to do so may result in injury.
- 36. When using the air fryer lid, do not overfill the air fry basket. Overfilling may cause food to contact the heating element, which may result in fire and/or personal injury.



- 37. **A CAUTION** Do not touch accessories during or immediately after cooking. To avoid personal injury:
 - Always use proper hand protection when removing accessories, and when handling 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 follow these instructions may result in serious injury or property damage.
- 38. 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.
- 39. **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 follow these instructions may result in injury or property damage.
- 40. 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".



- 41. Oversized foods and/or metal utensils must not be inserted into the inner pot or air fry basket as they may cause risk of fire and/or personal injury.
- 42. Do not store any materials in the cooker base or inner pot when not in use.
- 43. Do not place any combustible materials in the cooker base or inner pot, such as paper, cardboard, plastic, Styrofoam or wood.
- 44. Do not use the included accessories in a microwave, toaster oven, convection or conventional oven, or on a ceramic cooktop, electric coil, gas hob, or outdoor grill.

SAVE THESE INSTRUCTIONS.

AWARNING

To avoid injury, read and understand instruction manual before using this appliance. Failure to do so may result in injury.

AWARNING

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 death or electric shock.

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 appliances comes with two power leads. Always use the power lead that corresponds to your power outlet. 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 8



1,500W



220-240 V ~ 50-60 Hz



8 Litres



10.06 kg



With Air Fryer Lid: L37.5 x W34.5 x H38.8cm With Pressure Cooker Lid: L37.5 x W34.5 x H36cm

Pressure cooking Smart Programs operate at High (9.4 \sim 13.8 psi) or Low (5.1 \sim 8.0 psi) pressure. Higher pressure results in higher temperature.



Unplug your Instant Pot Duo Crisp and allow it to cool before cleaning. Allow all surfaces to dry thoroughly before use. Failure to follow these instructions may cause your appliance to malfunction and could void your warranty.

Part	Instruction	Cleaning Method
Accessories Condensation Collector Protective Pad and Storage Cover Air Fryer Basket Base Broil/ Dehydrating Tray Multi-purpose Rack	 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. Empty and rinse condensation collector after each use. 	Dishwasher Safe & Hand Washable.

Part	Instruction	Cleaning Method
Pressure Cooker Lid & Parts Steam Release Valve Anti-Block Shield Sealing Ring Float Valve Float Valve Silicone Cap	 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. 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 water and 1 cup (250 mL) of white vinegar to inner pot and run Pressure Cook for 5-10 minutes, then QR pressure. 	Dishwasher Safe & Hand Washable.

Part	Instruction	Cleaning Method
Inner Pot	 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. 	Dishwasher Safe & Hand Washable.
Air Fryer Lid	 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. Do not remove the element cover. Do not rinse or immerse air fryer lid in water. 	Wipe the exterior clean with a soft, damp cloth or sponge.
Power Lead	 Use a barely-damp cloth to wipe any particles off power lead. Do not rinse or immerse power lead in water. 	

Part	Instruction	Cleaning Method
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. Do not rinse or immerse cooker base in water. 	Damp Cloth Only.

▲ WARNING
Do not immerse the appliance in water or any liquid.
Do not rinse the appliance under a tap.
Ensure heating element remains dry at all times.
Do not submerge power lead at any time.
Do not wet pins of 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 washing up liquid.

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Problem	Possible Reason	Solution
	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.
Air Fryer Lid is in place but appliance will not turn on	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.
	Microswitch is ceased by grease or is damaged.	Contact Customer Care at instantpot.co.uk/ support or on +44 (0) 3331 230051.
		Could be an equipment malfunction.
		Contact Customer Care at instantpot.co.uk/ support or on +44 (0) 3331 230051.
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. DO NOT interact with hot appliance. 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.
		Could be an equipment malfunction.
	Cooking foods with a high fat content, such as bacon, sausages and hamburgers.	Contact Customer Care at instantpot.co.uk/ support or on +44 (0) 3331 230051.
		Avoid air frying foods with a high fat content.
White smoke is coming from the		Check the inner pot for excess oil and/or fat and carefully remove as needed before air frying.
Air Fryer Lid	Food is moist. Water is evaporating, producing thick steam.	White smoke is steam as the water in the food is evaporating and escaping from the Air Fryer. 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 down 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.

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

Problem	Possible Reason	Solution
	Pressure inside the cooker.	Release pressure according to recipe; only open lid after float valve has dropped down.
		AWARNING Contents may be under
Difficulty opening the pressure		pressure; to avoid scalding injury, do not attempt to force lid open.
cooking lid	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.
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.
	No sealing ring in lid.	Fit sealing ring.
	Sealing ring damaged or not properly fitted.	Replace sealing ring.
	Food debris attached to sealing ring.	Remove sealing ring and clean thoroughly.
Steam leaks from side	Lid not closed properly.	Open, then close lid.
of pressure cooking 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 at instantpot.co.uk/ support or on +44 (0) 3331 230051.
	Inner pot rim may be misshapen.	Check for deformation, contact Customer Care at instantpot.co.uk/support or on +44 (0) 3331 230051.
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 operation and record findings.
		Contact Customer Care at instantpot.co.uk/ support or on +44 (0) 3331 230051.
	Too little liquid in the inner pot.	Check for scorching on bottom of inner pot. Add 375 ml of a thin cooking liquid to inner pot.
	Float valve silicone cap damaged or missing.	Fit 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 at instantpot.co.uk/ support or on +44 (0) 3331 230051.

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

Problem	Possible Reason	Solution
Steam gushes from steam	Pressure sensor control failure.	Contact Customer Care at instantpot.co.uk/ support or on +44 (0) 3331 230051.
release valve when quick release button is in "Seal" position	Steam release valve not seated properly.	Flick quick release button to ensure it is in the "Seal" position.
	Bad power connection or no power.	Inspect power lead for damage. If damage is noticed, contact Customer Care at instantpot. co.uk/support or on +44 (0) 3331 230051. Check outlet to ensure it is powered.
Display remains	Cooker electrical fuse has blown.	Contact Customer Care at instantpot.co.uk/ support or on +44 (0) 3331 230051.
blank after connecting the	No heat in the inner pot.	Perform "Initial Test Run" to check operation, and record findings.
power lead		Contact Customer Care at instantpot.co.uk/ support or on +44 (0) 3331 230051.
	Inner pot base may be damaged.	Perform "Initial Test Run" to check operation, and record findings.
		Contact Customer Care at instantpot.co.uk/ support or on +44 (0) 3331 230051.
Small amount of steam	Quick release button not in "Seal" position.	Flick quick release button to ensure it is in the "Seal" position.
leaking/hissing from steam release valve during cook cycle	Cooker is regulating excess pressure.	This is normal. No action required.
Steam gushes from steam	Not enough liquid in the inner pot.	Add 375 ml of a thin cooking liquid to inner pot.
release valve when quick release button is in "Seal" position	Pressure sensor control failure.	Contact Customer Care at instantpot.co.uk/ support or on +44 (0) 3331 230051.
	Steam release valve not seated properly.	Flick quick release button to ensure it is in the "Seal" position.
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.

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

	Error Code	Meaning of error code
	C1	
	C2	Contact Customer Care at instantpot.co.uk/support
	C6L	or on +44 (0) 3331 230051.
	C6H	
Error code appears on display and cooker beeps continuously PrSE Pressure switch dispressure functions Lid Using Air Fry functions Prod burn Food burn pressure functions Lid Using lid mistaken Not putting inner produced in the pressure functions for pressure functions in the pressure functions for pressure func	C7	Pressure function on non-pressure for a long time.
	Using Air Fry function. Sensor in Air Fryer lid open circuit.	
	PrSE	Pressure switch disconnected for non-pressure function.
	Food burn	Food burning at high temperature on pot bottom for pressure functions.
	Lid	Using lid mistakenly or lid is not in the correct position.
	Pot	Not putting inner pot into base cooker/sensor short circuit in pressure cooker bottom.

In case of error code, contact Customer Care at instantpot.co.uk/support or on +44 (0) 3331 230051.

Warranty

Limited Warranty

Earlyview Ltd., an authorised distributor of Instant Brands, Inc., 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 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.

Contact Information

Instant Pot / Earlyview Ltd Unit 5 Hersham Farm Business Park Kitsmead Lane Chertsey, Surrey KT16 0DN, UK

Email: support@instantpot.co.uk
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 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.





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Register your product today at: www.instantpot.co.uk/support/register

Contact Customer Care: +4s4 (0) 3331 230051 support@instantpot.co.uk

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