Instant Pot®

DUO CRISP™ + AIR FRYER

Multi-Use Pressure Cooker & Air Fryer

Welcome
Initial Setup
Product Overview
Getting Started
Venting Methods
Initial Test Run (Water Test)
Air Frying
More Controls & Smart Programs
Support & Contact Information



Getting Started Guide

Full Manual, How to Videos and Recipes available online at **instantpot.com/duocrisp**
Register your product today at **instantpot.com/support/register**

Welcome to the world of Instant cooking.

Thank you for welcoming us into your kitchen.

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

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

Happy cooking,



Robert J. Wang
Founder & Chief Innovation Officer

Download the Instant Pot App

- Original Recipes
- New User Tips
- Getting Started Videos

Download on the App Store

GET IT ON Google Play

Initial Setup

- Read all Important Safeguards in the included Safety, Maintenance & Warranty guide before use. Failure to do so may result in property damage and/or personal injury.
- Remove all packaging material from in and around the appliance and verify that all parts are accounted for.
- Place the cooker base on a stable, level surface, away from external heat sources.
- Follow Care & Cleaning instructions in the included Safety, Maintenance & Warranty guide to wash the appliance before cooking.
- Do not remove safety warning stickers from lids, nor the serial number or rating label from the cooker base.
- Leave at least 5" of space around the Air Fryer Lid, and do not block the air vents.

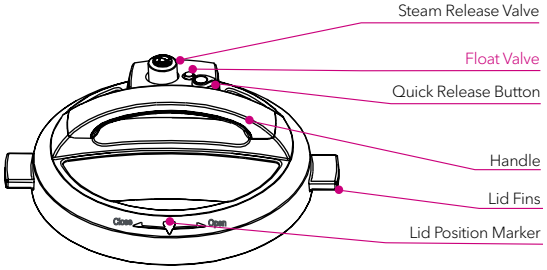


⚠CAUTION Never use the cooker on a stovetop. Do not place appliance on or in close proximity to a hot gas or electric burner, or a heated oven; heat from an external source will damage appliance. Leave at least 5" of space around the Air Fryer Lid, and do not block the air vents. Failure to do so may lead to injury and damage.

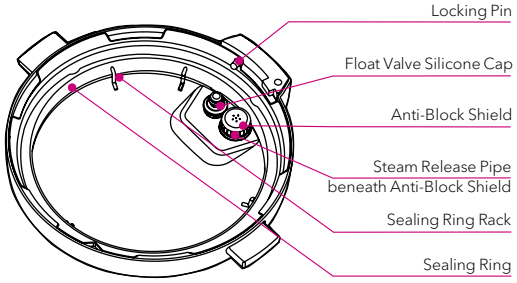

Product Overview

Product Overview

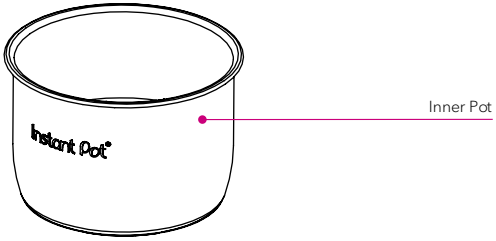
Top of Pressure Cooking Lid



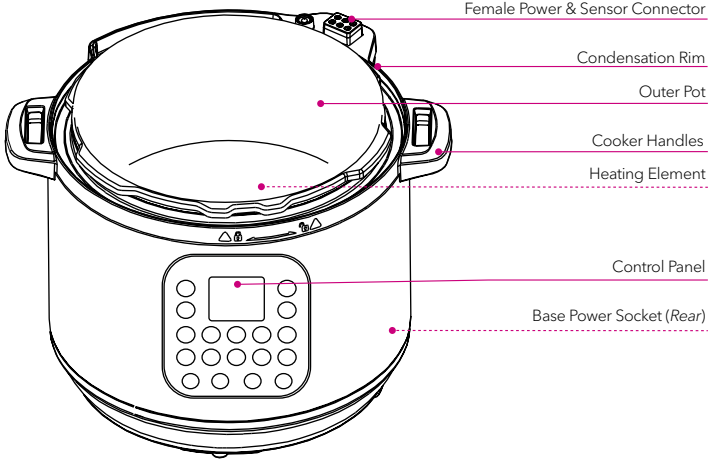
Bottom of Pressure Cooking Lid



Inner Pot



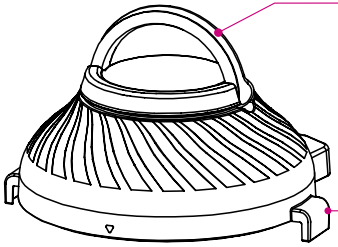
Cooker Base



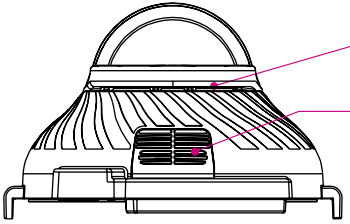
Images are for reference only. Refer to actual product.
See Safety, Maintenance & Warranty for Care & Cleaning instructions.

Product Overview

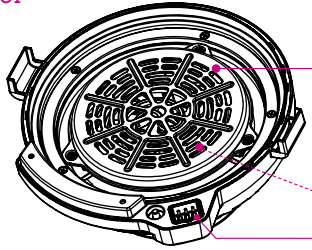
Air Fryer Lid



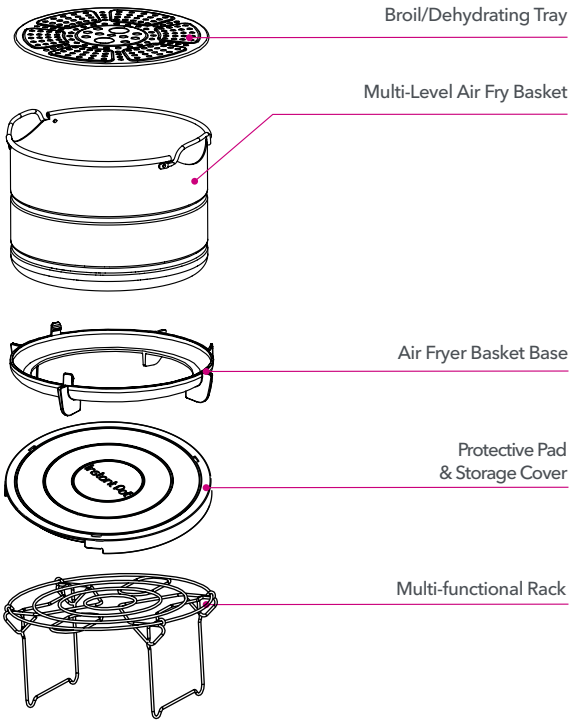
Back



Interior



Accessories



For full instructions on using accessories, view the full manual at instantpot.com/duocrisp
Images are for reference only. Refer to actual product.

Pressure Cooker Lid

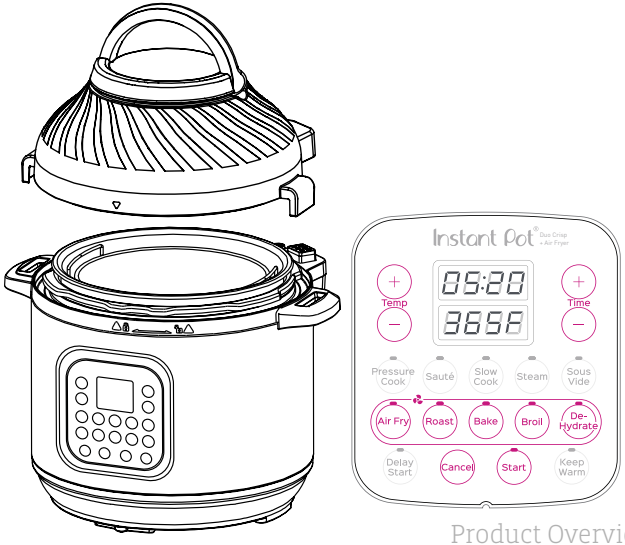
When using the Pressure Cooker Lid, you will only be able to use the Programs associated to that lid which include Pressure Cook, Sauté, Slow Cook, Steam, Sous Vide, Delay Start & Keep Warm. If you touch an Air Fryer Program, “Lid” will appear on the display to indicate you do not have the correct lid for that program.

You are able to adjust the time and temperature when using either lid.



Air Fryer Lid

When using the Air Fryer Lid, you will only be able to use the Programs associated to that lid which include Air Fry, Roast, Bake, Broil and Dehydrate. If you touch an Pressure Cooker Program, “Lid” will appear on the display to indicate you do not have the correct lid for that program.

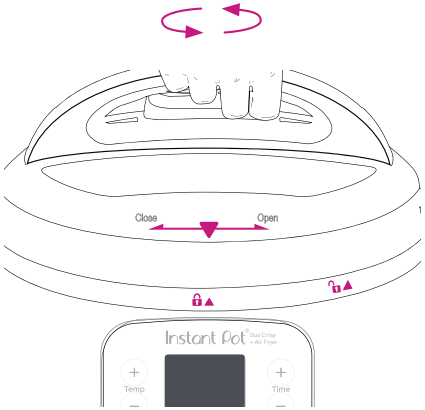



Pressure Cooking

Using the pressure cooking lid

1 Open and close the pressure cooking lid.

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



Open

Open: Grip handle and turn lid counter-clockwise until ▼on lid is aligned with 🔓▲ indicator on the rim of cooker base. Lift lid up and off cooker base.

Note: *Always check the pressure cooking lid for damage prior to cooking.*



Close

Close: Grip handle and align the ▼on lid with 🔓▲ indicator on rim of cooker base. Lower lid into track then turn lid clockwise until ▼on the lid lines up with 🔒▲ indicator on cooker base.

Note: *The cooker will not operate without the lid properly in place. Ensure the lid is fully closed before attempting to operate the cooker.*

⚠WARNING While float valve is **up**, contents of cooker are pressurized. **Do not attempt to remove lid**. Refer to "Venting Methods" section in this guide for information on releasing pressure. Failure to comply with this instruction could cause injuries or property damage.

To check or clean the following parts in Steps 2-7, please make sure unit is unplugged and cool before performing any of these tasks.

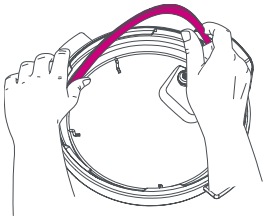
2 Check the Sealing Ring & Sealing Ring Rack

Remove: Pull sealing ring out from behind sealing ring rack.

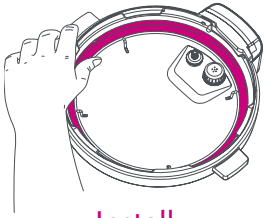
Inspect sealing ring rack. It should be centered in the lid and an even height all the way around.

Sealing ring must be installed before use.

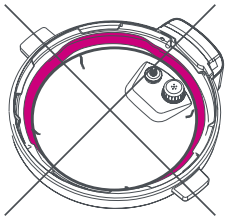
See Safety, Maintenance & Warranty for Care & Cleaning instructions.



Remove



Install



⚠ CAUTION Always check for cuts or deformations in sealing ring prior to cooking. Only use authorized Instant Pot sealing rings. Sealing rings may stretch over time. Do not use a stretched or damaged sealing ring. If puckering occurs, replace sealing ring. Failure to follow these instructions may cause food to discharge, which may lead to personal injury or property damage.

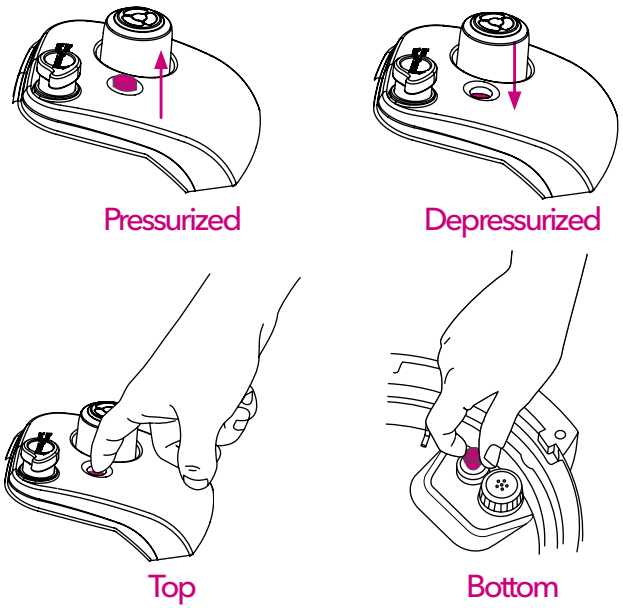
3 Remove & Install Float Valve

The float valve has 2 positions. It **pops up** to indicate when the cooker is pressurized and **lowers into the lid** when the cooker is **depressurized**.

Remove: Place one finger on the flat **top** of the float valve. Turn lid over. Detach silicone cap from the **bottom** side of the float valve. Remove float valve from **top** of lid. Do not discard float valve or silicone cap.

The float valve and silicone cap must be installed before use to seal in pressurized steam.

Install: Drop float valve into float valve hole on **top** of lid. Place one finger on the flat top of float valve. Turn lid over. Attach silicone cap to **bottom** of float valve. Refer to "Venting Methods" in this guide for information on releasing pressure.



⚠WARNING While float valve is **up**, contents of cooker are pressurized. **Do not attempt to remove lid**. Refer to "Venting Methods" section in this guide for information on releasing pressure. Failure to comply with this instruction could cause injuries or property damage.

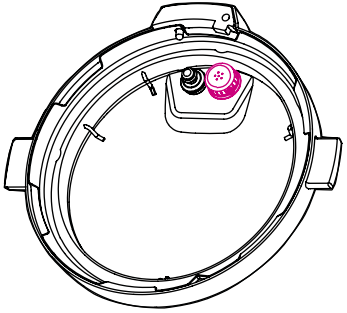
4 Remove & Install Anti-Block Shield

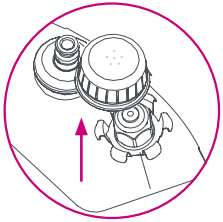
Remove: Grip lid and press firmly against side of anti-block shield (pressing towards side of lid and up) until it pops off the prongs underneath.

Anti-block shield must be installed before use and cleaned frequently.

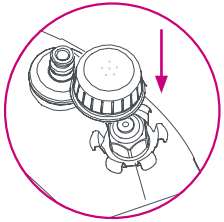
Install: Place anti-block shield over prongs and press down until it snaps into position.

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





Remove



Install

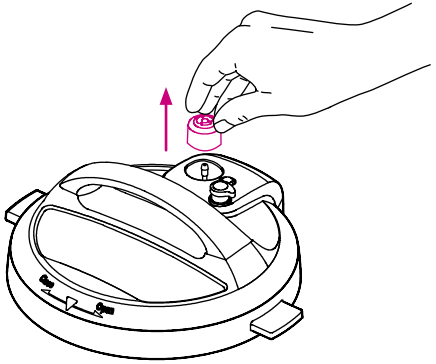
See Safety, Maintenance & Warranty for Care & Cleaning instructions.

5 Remove & Install Steam Release Valve

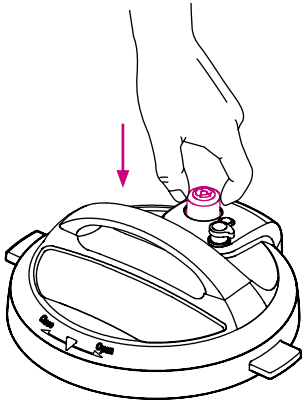
Remove: Pull steam release valve up and off steam release pipe.

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

Install: Place steam release valve on steam release pipe and press down. Fits loosely when installed properly, but remains in place when the lid is turned over.



Remove



Install

See Safety, Maintenance & Warranty for Care & Cleaning instructions.

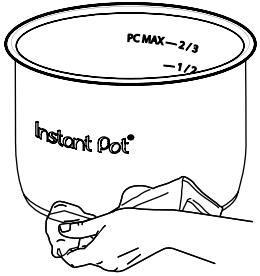
⚠ CAUTION If release valve is not installed water will spatter out of the steam release pipe which may lead to burns and injury

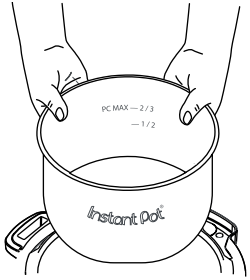
6 Remove & Clean Inner Pot

Remove inner pot from cooker base and wash with hot water and dish soap before first use.

Clean the outer surface of inner pot and the heating element located on the inner surface of the outer pot with a clean dry cloth to ensure it is dry and free of food debris. Failure to do so may damage the cooker.

Place inner pot into cooker base before cooking. Food must be placed only in the inner pot, not cooker base.





Note: *Always check the inner pot for dents or deformations prior to cooking. If inner pot is dented or deformed, stop using the cooker. Visit instantpot.com/support*

⚠ CAUTION	The inner pot is an integral part of product safety. Always use an authorized stainless steel Instant Pot® inner pot made for this model when cooking. Failure to do so may cause personal injury or property damage. To avoid risk of personal injury and/or property damage, do not pour food or liquid into cooker base.

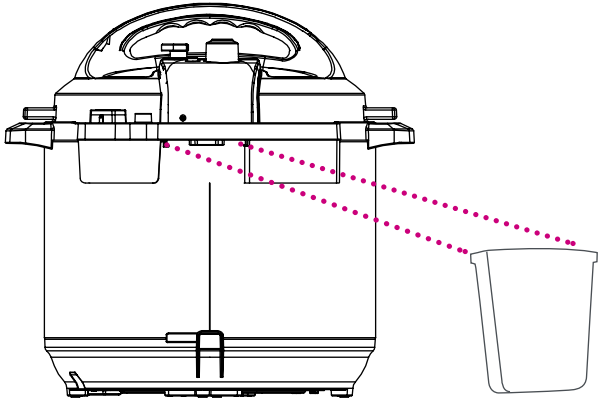
⚠ WARNING	Do not fill the inner pot higher than the **PC MAX — 2/3 line** (Pressure Cooking Maximum), as indicated on the inner pot. Exercise extreme caution when cooking and venting food such as applesauce, cranberries, pearl barley, oatmeal, split peas, noodles, etc., as these foods may foam, froth, or spatter, and may clog the steam release pipe and/or steam release valve. Do not fill the inner pot higher than the — 1/2 line when cooking these foods. Failure to do so may cause personal injury or property damage.

7 Install Condensation Collector

Install: On back of cooker base, align grooves on condensation collector over tabs and push condensation collector into place.

The condensation collector accumulates excess water and should be installed before cooking. Must be emptied and rinsed after use. Failure to install will result in water dripping on to your countertop.

Remove: Pull condensation collector away from cooker base. Do not pull down on condensation collector.



See Safety, Maintenance & Warranty for Care & Cleaning instructions.



Venting Methods

Venting Methods

When closing the lid, the quick release button will automatically reset to the popped up “Seal” position.



Seal



Vent

Natural Release (NR)

Leave the steam release in the "**Seal**" position. The cooker dissipates heat so pressure releases naturally over time.

This method must be used when cooking food such as soups, stews or chilis, as well as food that expands, such as beans and grains.

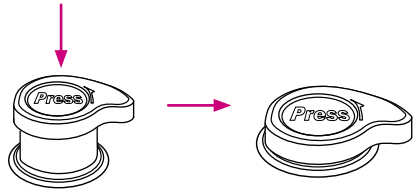
Note: Depressurization time varies based upon volume of food and liquid. May take 10-40 minutes, or longer.

Quick Release (QR)

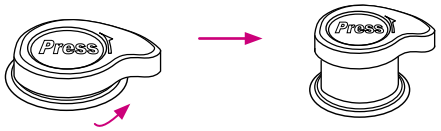
Vent: Press quick release button down until it clicks.

When depressed, a continuous stream of steam is released through the steam release valve until the float valve drops into the lid.

Note: It will be loud!



If spatter occurs, turn quick release button to reset it to the "Seal" position, and try again after a few minutes. If spatter continues, use NR to vent remaining pressure.



⚠ WARNING			
Do not lean over the steam release valve.	Do not place unprotected skin over the steam release assembly	Do not cover the steam release valve.	The float valve drops when the cooker has depressurized. Do not attempt to open the lid while the float valve is still popped up.
Failure to follow these instructions may lead to injury or damage.			

Initial Test Run

Complete this test to familiarize yourself with pressure cooking in the Duo Crisp. Approximate time: 20 minutes

1. Add 3 cups (24 oz / 750 mL) water to inner pot.
2. Insert inner pot into cooker base.
3. Connect power cord to a 120V power source.

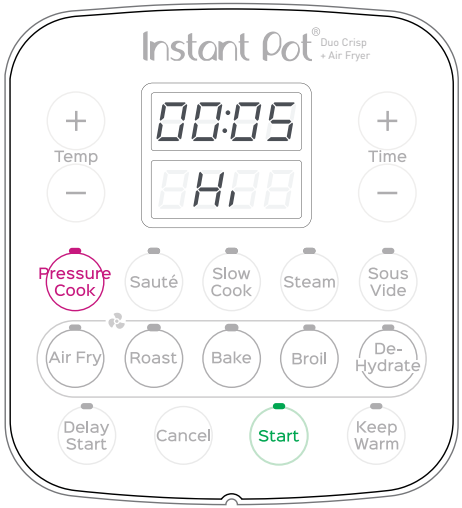
   Display indicates "**OFF**".
4. Align ▼ on lid with 🔓▲ on cooker base.

   Lower lid into track, then turn lid clockwise to align ▼ with 🔒▲ until jingle sounds.

   Steam release automatically resets to "**Seal**" position when the lid is closed.
5. Select Smart Program: **Pressure Cook**.
6. Use + / – keys to adjust cook time to "**00:05**" minutes.

Note: The Instant Pot saves customizations made to cook time.

Press "Start", the display indicates "On" and cooker begins Preheating.



For details on Smart Programs and operation instructions, refer to the full User Manual at instantpot.com/duocrisp.

7. Float valve rises when cooker has pressurized.

   Once pressurized, **Cooking** begins and display changes from "**On**" to cook time countdown.

8. When the Smart Program completes, cooker begins **Keep Warm** or display indicates "**End**".

9. Press quick release button down until it clicks into "**Vent**" position.

   Pressurized steam releases through top of steam release valve.

   ⚠ CAUTION Steam is hot! Avoid exposure to skin. Failure to follow this instruction may result in burn injury.

   Float valve drops when pressure has been fully released.

10. To open, grip handle and turn lid counter-clockwise until ▼ on lid is aligned with 🔓▲ indicator on the rim of cooker base. Lift lid up and off cooker base.

11. Discard water and dry inner pot.

12. Start cooking!

For details on Smart Programs and operation instructions, refer to the full User Manual at instantpot.com/duocrisp.



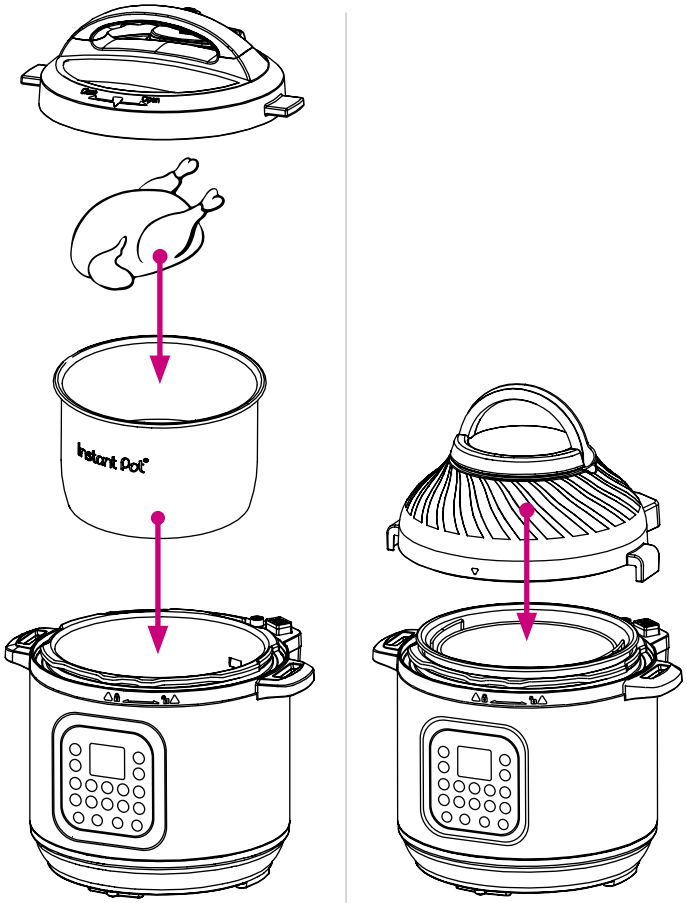
Air Frying

A

Pressure Cook Your Food First

After completing the initial test run, follow the instructions for your favorite pressure cooker recipes at **recipes.instantpot.com** or download our recipe app at **instantpot.com/app**.

After all pressure has been released, remove the pressure cooker lid and follow the air frying instructions on page 23 starting with Step 1.



B

Air Fry Only

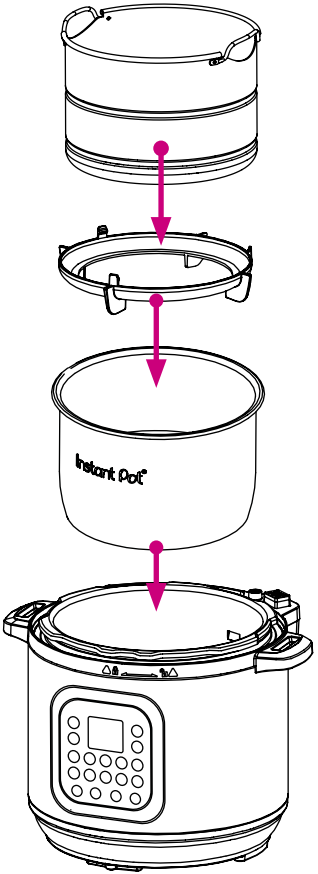
STEP 1: If not pressure cooking first, insert the stainless steel inner pot into the Instant Pot cooker base.

Insert the air fry basket with the basket base or oven-safe cookware into the inner pot.

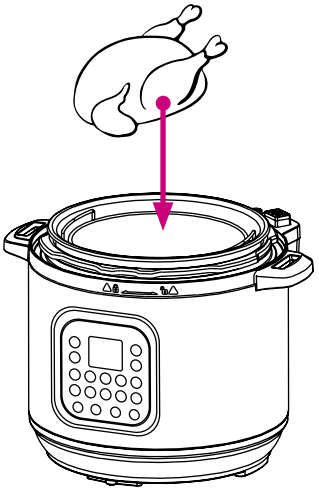
STEP 2: Add your food into the air fryer basket. Follow instructions on page 23.

Note: *All oven-safe cookware is safe to use in the inner pot. The provided air fry basket features multiple levels to suit your cooking needs. Refer to the full User Manual on instantpot.com/duocrisp for detailed cooking instructions. For best results, use the air fryer basket.*

STEP 1



STEP 2

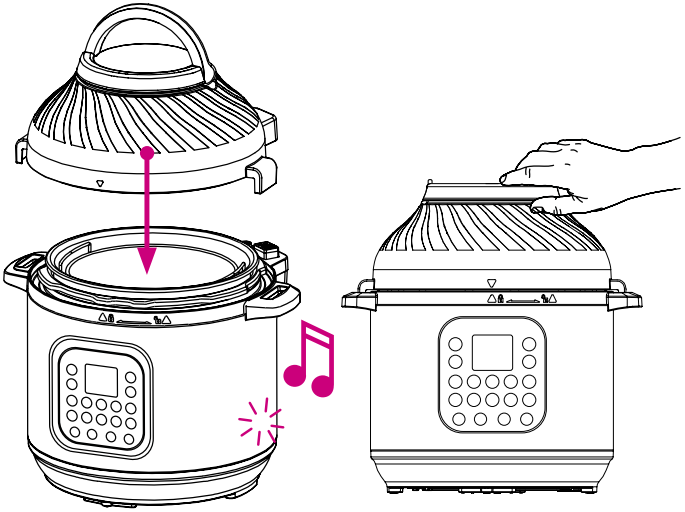


1

Place the Air Fryer Lid on the cooker base by lining up the lid fins and inserting them into the base handles.

Press Air Fryer Lid down to ensure the power and sensor parts are fully connected to each other.

A jingle sounds when the lid is placed properly and the display indicates "OFF".



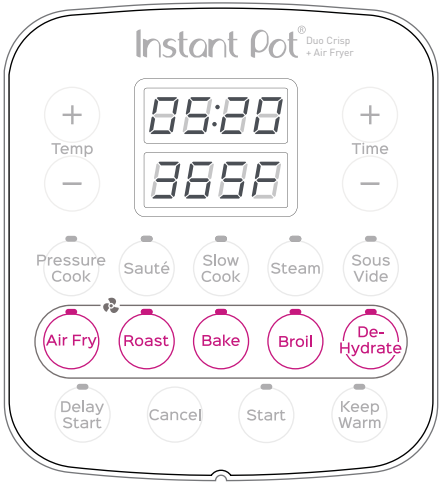
⚠WARNING If the power and sensor parts are not fully connected, you may get a Lid message or C9 error. Failure to ensure they are properly connected could result in damage to the cooker.

2

Select a Smart Program:

Air Fry, Broil, Bake, Roast or **Dehydrate**.

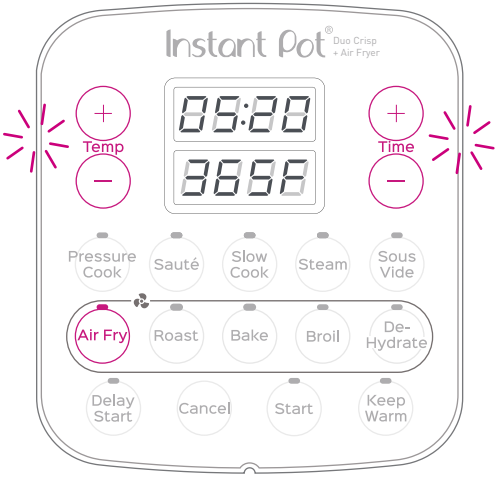
For details on Smart Programs and operation instructions, refer to the full User Manual at instantpot.com/duocrisp.



3

Use the + / – keys to adjust the **Time** and **Temperature**.

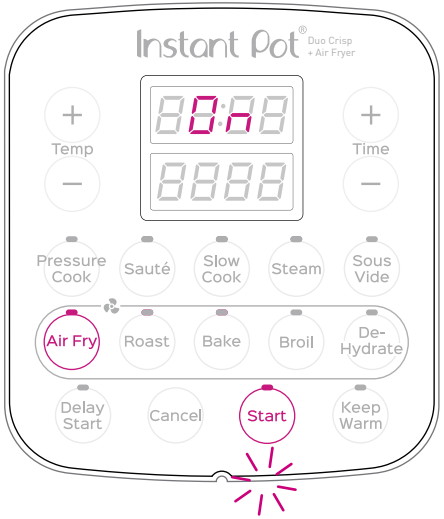
Note: *The cooker saves customizations made to the cook time or temperature.*



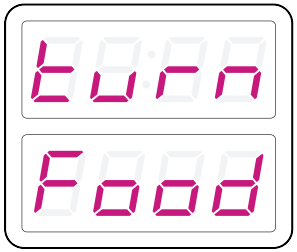
4

Press **Start**.

The display indicates "**On**" as the Air Fryer Lid **Preheats**. After preheating, the display will change to the set time and start to count down.

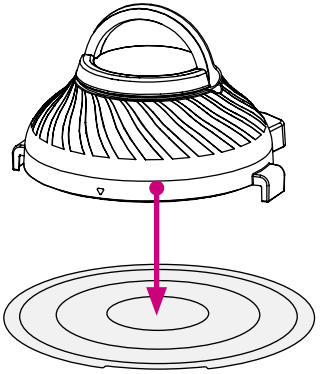


5 For **Air Fry** and **Roast** Smart Programs only, the cooker beeps part way through the cooking cycle and the display indicates "**turn Food**".



6 Lift the Air Fryer Lid off the Instant Pot cooker base and place it on the protective pad provided.

Lifting the lid automatically pauses cooking.

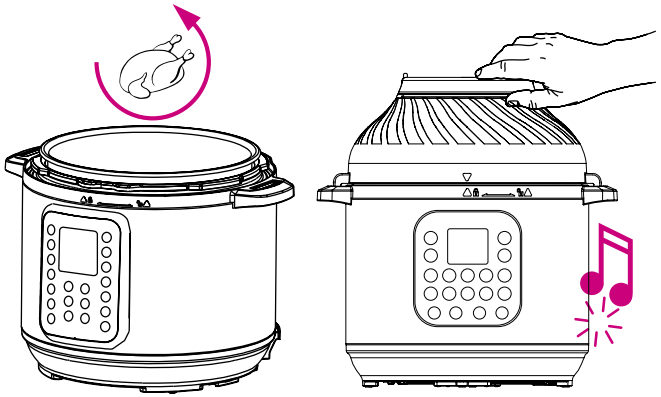


⚠ CAUTION To avoid personal injury or damage to property, only place the lid on the protective pad provided.

7

Use oven mitts and/or accessories to turn, flip, or rotate your food, then press Air Fryer Lid down to ensure the power and sensor parts are fully connected to each other.

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



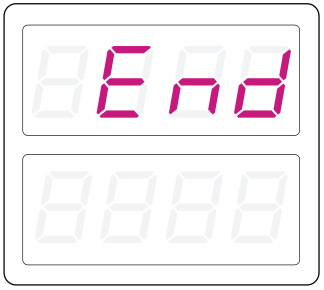
⚠CAUTION Appliance and contents will be hot. Failure to follow this instruction may result in burn injury.

⚠WARNING If the power and sensor parts are not fully connected, you may get a Lid message or C9 error. Failure to ensure they are properly connected could result in damage to the cooker.

8

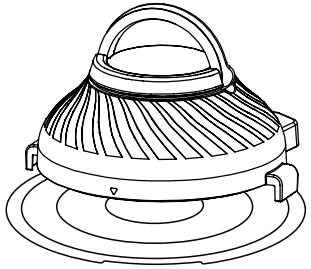
The display will count down by seconds when there is one minute left in cooking time.

When the Smart Program completes, the lid beeps and the display indicates "**End**".



9 Lift the Air Fryer Lid off the Instant Pot cooker base and place it on the protective pad, or, let the Air Fryer Lid keep your food warm for up to 1 hour.

Note: *The Air Fryer Lid will beep to remind you that cooking has ended 5 minutes, 20 minutes, and 60 minutes after cooking has completed.*



⚠CAUTION The inner accessories will be hot during and after cooking. To avoid injury, use oven mitts and do not touch the inner pot accessories with bare skin.

10 To store your Air Fryer Lid, after your lid has fully cooled, wipe clean with damp cloth. Flip the Protective Pad over the so the grooved side is up and attach it to the Air Fryer Lid.

For further operation instructions, refer to the full User Manual online at instantpot.com/duocrisp


More Controls

More Controls

Cancel	Press to stop a Smart Program at any time. Display returns to Standby and indicates "**OFF**".
Delay Start "Pressure Cooking Lid Only"	Postpone cooking up to 24 hours. Select a Smart Program and if desired, adjust the cook time and temperature, then press **Delay Start** to turn the setting on. Use the + / - keys to adjust the time of delay before cooking beings.
Keep Warm	Setting is on by default on **Pressure Cook, Slow Cook & Steam Smart Programs.** Once a Smart Program is selected, press Keep Warm to turn the setting off.
Reset to Factory Settings	When in Standby "**OFF**", press and hold **Cancel** until the cooker beeps. All Smart Programs are reset to default settings.
Smart Program Reset	When in Standby "**OFF**", press and hold the individual Smart Program until the cooker beeps. The desired Smart Program is reset to default settings.
Sound On/Off	When in Standby "**OFF**", press and hold + on Time until the display indicates "**S On**" (Sound On) or "**S OFF**" (Sound Off). *Note: Error alerts cannot be silenced.*
Temp. Display °F/°C	When in Standby "**OFF**", press and hold + above Temp until the display indicates "**F**" or "**C**". The unit indicated is the current selection.


Smart Programs

Smart Programs Using Pressure Cooking Lid

Smart Program	Level	Time Range hh:mm	Default Time hh:mm	Default Temp/ or Pressure	Temperature Range	Auto Keep Warm	Notes
Pressure Cook	Low Hi	00:00 – 04:00 00:00 – 04:00	00:35 0:35	40kPa 80kPa	N/A	Yes Yes	Use pressure cooking lid. Ensure quick release button is set to "**Seal**" position.
Saute	Low Hi	00:01 – 00:30 00:01 – 00:30	00:30 00:30	105°C/220°F 169°C/335°F	N/A	No No	Do not use a lid when using Sauté. When display switches from "**On**" to "**Hot**", add recipe ingredients. If ingredients are added before "**Hot**" message appears, it may not appear at all.
Slow Cook	Low Hi**	00:30 – 24:00 00:30 – 24:00	06:00 06:00	98°C/208°F 98°C/208°F	N/A	Yes Yes	Pressure cooking lid or a glass lid*. Works like a traditional slow cooker. Ensure quick release button is set to "**Vent**" position.
Steam	Low Hi	00:00 – 04:00 00:00 – 04:00	00:30 00:30	40kPa 80kPa	N/A	Yes Yes	Pressure cooking lid or a regular glass lid. Works like a traditional steamer. Use a steam rack to elevate food from cooking liquid. Use Quick Release to prevent food from overcooking.
Sous Vide	N/A	00:30 – 99:30	03:00	56°C/133°F	21°-93°C 70°F - 200°F	No	Pressure cooking lid. Salt lightly and use garlic powder rather than raw garlic. If your dish is not going to be consumed immediately, plunge pouches into ice water to reduce temperature quickly, then keep refrigerated.
Keep Warm	Low Hi		10:00 10:00	56°C/133°F 74°C/165°F	N/A	No No	

* *For glass lid or additional accessories go to store.instantpot.com.*

** *Low and High refer to the speed it takes to get to the target temperature of 98C/208F. High takes 3.5 hrs and Low takes 4.5 hrs and then the temperature will remain the same for the duration of the program.*

Smart Programs Using Air Fryer Lid

Smart Program	Level	Time Range hh:mm	Default Time hh:mm	Default Temp or Pressure	Temperature Range	Auto Keep Warm	Notes
Air Fry	N/A	00:01 – 01:00	00:18	204°C/ 400°F	180°F-400°F 82°C-204°C	No	Air Fryer Lid.
Roast	N/A	00:01 – 01:00	00:40	193°C/ 380°F	180°F-400°F 82°C-204°C	No	Air Fryer Lid.
Bake	N/A	00:01 – 01:00	00:30	185°C/ 365°F	180°F-400°F 82°C-204°C	No	Air Fryer Lid. Pour cake batter into springform pan and cover for baking.
Broil	N/A	00:01 – 00:40	00:08	204°C/ 400°F	N/A	No	Air Fryer Lid. Assemble air fry basket and place food on broil/ dehydrating tray.
Dehydrate	N/A	01:00 – 72:00	07:00	52°C/ 125°F	105°F- 65°F 41°C-74°C	No	Air Fryer Lid. Assemble air fry basket and place food beneath the broil/dehydrating tray.

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

Visit instantpot.com/duocrisp for full User Manual and operation instructions.



Enjoy time well spent with the Instant family of small appliances.

Instant Pot®

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

Full Manual and how-to videos:
instantpot.com/duocrisp

Copyright © 2019 Instant Brands™ Inc

Instant Brands Inc.
11 - 300 Earl Grey Dr., Suite 383
Ottawa, Ontario
K2T 1C1
Canada

Contact Customer Care:
1-800-828-7280
support@instantpot.com
instantpot.com/#Chat

instantpot.com
store.instantpot.com

634-0302-41