

get started

INSTANT POT® **DUO™ CRISP**
WITH ULTIMATE LID

Instant™

Welcome

to your new Instant Pot® Duo™ Crisp with Ultimate Lid!

Designed to pressure cook and air fry using a single lid, your Duo Crisp with Ultimate Lid will help you cook healthy, delicious meals more easily and in less time. We hope you fall in love with your Instant Pot Duo Crisp, and enjoy it in your kitchen for years to come!

WARNING

Before using your new Duo Crisp, read all instructions, including the Safety and Warranty document. Failure to follow the safeguards and instructions may result in personal injury and/or property damage.

CONTENTS

What's in the box	10
Using your Duo Crisp with Ultimate Lid	11
Changing Duo Crisp settings	12
Using the Ultimate Lid	14
Initial set up	18
Pressure Cook + Steam	20
Sauté	23
Slow Cook	25
Sous Vide	27
Yogurt	29
Air Fry	31
Bake + Roast	33
Grill	35
Dehydrate + Proofing	36
Keep Warm	38
Cleaning	39
Troubleshooting	40
Error codes	42
Learn more	43
Warranty	44

INSTANT POT®

DUO™ CRISP WITH ULTIMATE LID

Safety Instructions

At Instant Brands™, we want you to feel comfortable using our products. This Instant Pot Duo Crisp with Ultimate Lid was designed with you and your safety in mind.

Read all instructions before using and only use this appliance as directed. Failure to follow these Important Safeguards may result in personal injury and/or property damage and will void your warranty.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, personal injury and/or property damage



IMPORTANT SAFEGUARDS



⚠ WARNING

READ ALL INSTRUCTIONS

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 pot into the multicooker base.

DO NOT place the appliance on or close to a hot gas or electric burner, or a heated oven.

DO NOT use the appliance near water 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 pot is extremely hot during use, and can be extremely heavy when full of ingredients.

DO use oven mitts when handling the inner pot and removing accessories.

DO place hot accessories on a heat-resistant surface or cooking plate.

DO use care when lifting the inner pot from the multicooker base to avoid burn injury.

DO use extreme caution when the inner pot contains hot food, hot oil or other hot liquids.

⚠ WARNING

DO use only the Instant Pot lid that came with this multicooker base. Using any other multicooker lids or air fryer lids may cause personal injury and/or property damage.

DO NOT use the appliance without the removable inner pot installed.

DO NOT touch the metal portion of the lid, the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot. Only use the side handles for carrying or moving.

DO NOT use this appliance for deep 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. Inappropriate use 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.

DO use the lid when pressure cooking. See *Using the Ultimate Lid* for more information.

⚠ WARNING

DO turn the appliance off if steam escapes from the steam vent in a steady stream for longer than 3 minutes.

DO check the steam release valve, steam release pipe, anti-block shield and float valve for clogging before use. *For instructions on how to clean these parts, see the User Manual.*

DO NOT attempt to force the lid off the multicooker base.

DO NOT move the appliance when it is under pressure.

DO NOT cover or obstruct the steam vent 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 vent 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 developing excess pressure.

DO NOT fill the inner pot over the line labelled 'PC MAX – 2/3'.

DO NOT fill the inner pot over the line labelled '– 1/2' when cooking foods that expand during cooking such as rice, 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, sputter, and clog the pressure release device (steam vent). **DO NOT** fill the inner pot higher than the "1/2" line when cooking these foods.

⚠ WARNING

DO NOT place oversized foods into the inner pot as they may cause risk of fire, personal injury and/or property damage.

DO check that sealing ring is properly installed.

Air Frying

When the unit is air frying, hot air is released through the air vents. Keep your hands and face away from the air vents and take extreme caution when removing hot accessories from the appliance. Failure to do so may result in personal injury or property damage.

DO use the included inner pot when air frying.

DO use the lid when air frying. See *Using the Ultimate Lid* for more information.

DO NOT place unprotected hands inside the appliance until it has cooled to room temperature.

DO NOT use a ceramic-coated or stoneware inner pot (such as CorningWare® stoneware) for air frying.

DO NOT block the vents on the bottom of the multicooker base or on the lid. Leave at least 13 cm of space around the lid when in use.

DO NOT place the appliance on a hot stove.

DO NOT operate the appliance on or near combustible materials such as tablecloths and curtains.

DO NOT cover the air vents while air frying. Doing so will prevent even cooking and may cause damage to the appliance.

DO NOT place the lid directly on countertop.

Should the unit emit black smoke when air frying, press **Cancel** and unplug the appliance immediately. Wait for smoking to stop before removing the lid, then clean thoroughly.

⚠ WARNING

Overfill During Air Frying

DO NOT overfill the air fryer basket when air frying. Only fill air fryer basket as high as the basket handles, and no higher.

DO NOT allow food to contact the heating element.

Accessories

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

DO use only an authorised stainless-steel Instant Pot inner 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 and damage to the appliance.

DO NOT use the included accessories in a microwave, toaster oven, convection or conventional oven, or on a ceramic cooktop, electric coil, gas range or outdoor grill.

Care and Storage

DO let the appliance cool to room temperature before cleaning or storage.

DO NOT store any materials in the multicooker base when not in use.

DO NOT place any combustible materials in the multicooker base, such as paper, cardboard, plastic, Styrofoam or wood.

Power Cord

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

⚠ WARNING

WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children.

Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

DO NOT let the power cord touch hot surfaces or open flame, including the stovetop.

DO NOT use with power converters or adapters, timer switches or separate remote-control systems.

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 ground.

Electrical Warning

The multicooker base contains electrical components that are an electrical shock hazard. Failure to follow these instructions may result in electric shock.

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. **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 **support@instantpot.com.au** or by phone at **1800 251 643** or **(02) 9317 1000**. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

⚠ WARNING

DO NOT attempt to repair, replace or modify components of the appliance, as this may cause electric shock, fire or fire, personal injury 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 or property damage.

DO NOT put liquid or food of any kind into multicooker base without the inner pot.

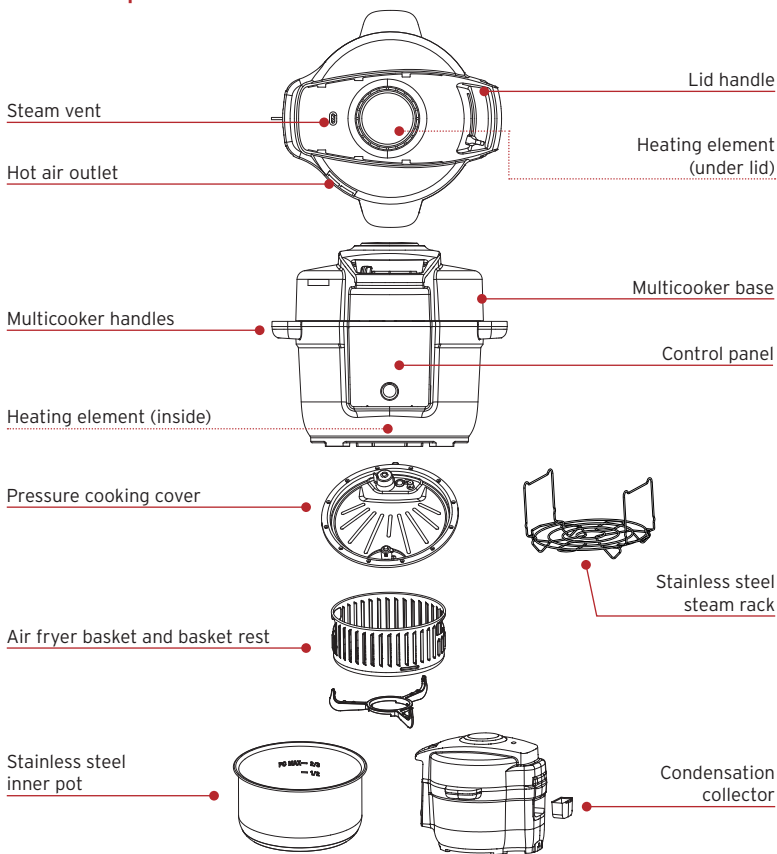
DO NOT immerse power cord, plug or the appliance in water or other liquid.

DO NOT use the appliance in electrical systems other than 220-240 V~ 50-60 Hz.

SAVE THESE INSTRUCTIONS

WHAT'S IN THE BOX

Duo Crisp with Ultimate Lid



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

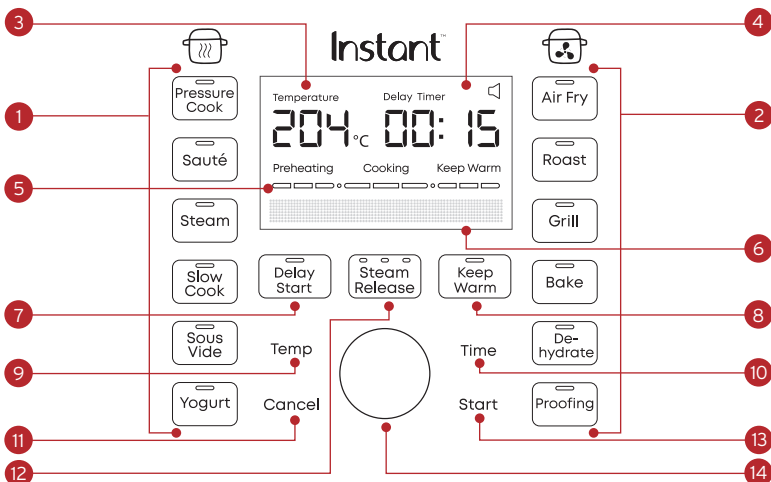
Remember to recycle!

We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live. Be sure to keep this user manual for reference.

USING YOUR DUO CRISP WITH ULTIMATE LID

Control panel

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



1. Pressure Cooking smart programmes
 - Light shows the active smart programme
2. Air Frying smart programmes
 - Light shows the active smart programme
3. Temperature Display
 - Choose Fahrenheit or Celsius
4. Time Display
 - Cook time countdown
 - Keep Warm count
5. Cooking Progress Bar
6. Message Bar
 - Displays status messages
7. Delay Start
 - Can also serve as Kitchen Timer
8. Keep Warm
 - On or Off
9. Temperature
10. Time
11. Cancel
12. Steam Release Control Button
 - Lights show type of steam release selected
13. Start
14. Control Dial
 - Adjust time and temperature

Cooking Progress Bar

1. **Preheating:** multicooker is heating to the set temperature. Display shows cooking time.
2. **Cooking:** multicooker has started the smart programme. Display counts down cooking time.
3. **Keep Warm:** turns on automatically after cooking stops. When done, display shows **End**.

CHANGING DUO CRISP SETTINGS

Turning sound On/Off

You can choose to have audible cooking alerts on or off.

- When in Ready mode, press and hold the **Time** and **Temperature** buttons for 5 seconds until the display shows **Sound On** or **Sound Off**.

Audible safety alerts (beeps) cannot be turned off.

Choosing temperature scale

You can choose to show cooking temperature in either Fahrenheit or Celsius.

- When in Standby mode, press and hold the **Temp** button for 5 seconds until the display shows **Temp Unit F** or **Temp Unit C**.

Delay the start of cooking

You can use Delay Start to delay cooking for a minimum of 10 minutes or a maximum of 24 hours.

4. Select a smart programme, adjust the settings as you want, then press **Delay Start**.
5. When the time flashes, use the **Control Dial** to adjust the delay time.
6. Press **Start** and the timer counts down.
7. When Delay Start ends, the smart programme begins, and the display shows cooking time.
8. Delay Start is not available with the **Air Fry, Sauté, Yogurt, Sous Vide, Roast, Grill, Bake, Dehydrate, Proofing** or **Keep Warm** smart programmes.

Set a timer

You can set a cooking timer for a minimum of 1 minute or a maximum of 1 hour.

1. When in Ready mode, press **Delay Start**.
2. When the time flashes, use the **Control Dial** to adjust the delay time.
3. Press **Start** and the timer counts down.
4. When the timer ends, the display shows **Ready**.

Reset Smart Programmes to original settings

Reset smart programmes

- While in Ready mode, press and hold one smart programme button for over 3 seconds until the smart programme button blinks twice.
The smart programme's settings are restored to the factory default setting.
- While in Cooking mode, press and hold the currently-used smart programme button for over 3 seconds until the smart programme button blinks twice.
The smart programme's settings are restored to the factory default setting.

Reset all settings

- While in Ready mode, press and hold the Control Dial for over 3 seconds until the smart programme buttons blink 3 times and the display shows **Ready**.
All settings are restored to the factory default setting.

USING THE ULTIMATE LID

You'll use the Ultimate Lid for both pressure cooking and air frying, as well as other types of cooking. Always use the lid that came with this Instant Pot Duo Crisp multicooker base.

⚠ WARNING

Do not open the lid until all pressure is released and the the message says "Ok to open lid." Opening the lid before pressure is released, may result in burns, personal injury and/or property damage. Do not lean over steam vent. Hot steam may release and result in burns or personal injury.

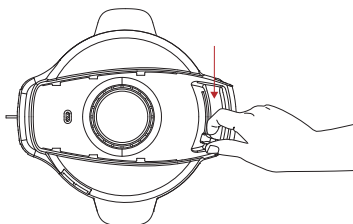
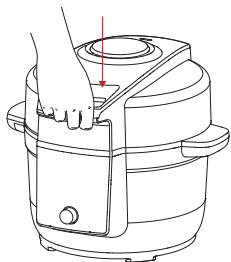
Open the Lid

1. After pressure cooking, be sure to release the steam before opening. See **How to Release Steam** on page 17.
2. Turn the Lid Lock Switch to the **Unlock** position.
3. Use the lid handle to raise the lid from the multicooker base.

Close and lock the Lid

For pressure cooking, the lid must be securely locked into place to prevent steam from escaping.

1. Use the lid handle to lower the lid onto the cooker base, and press the lid down.
2. For pressure cooking turn the Lid Lock Switch to the **Lock** position.

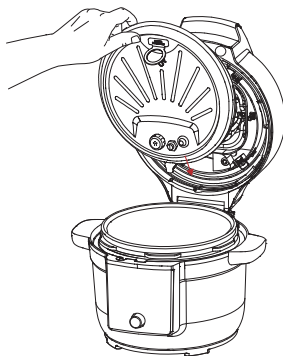
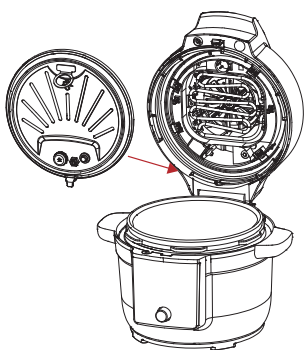


How to use the Pressure Cooking Cover

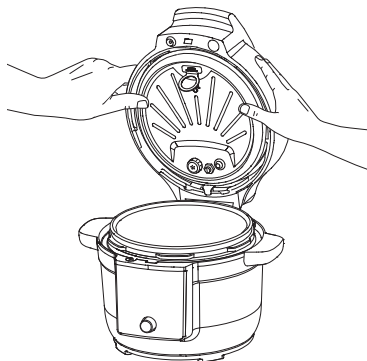
For pressure cooking and other smart programmes that use the pressure cooking functions of the Ultimate Lid, you'll need to install the pressure cooking cover.

Install the pressure cooking cover

1. Insert the pressure cooking cover into the slot on the underside of the Ultimate Lid, bottom first.

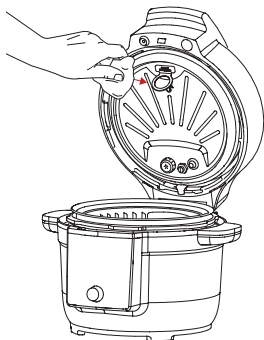


2. Push the pressure cooking cover fully into place. When the pressure cooking cover is in place, you will hear a locking sound.

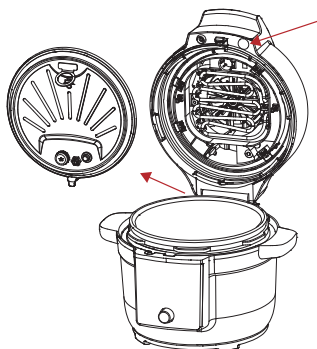


Remove the pressure cooking cover

1. Open the Ultimate Lid, and then grasp the pressure cooking cover holder loop.
2. *Be sure to hold the pressure cooking cover holder loop with a kitchen cloth or protective gear since it may still be hot.*



3. Press the red button on top of the lid, and the pressure cooking cover will release.



How to release steam

Your Duo Crisp can release steam in 3 different ways. Use the one that best fits the type of food you're cooking.

Choose	Natural Release	Pulse Release	Quick Release
How?	Releases steam gradually over time (up to 40 minutes or more) after cooking stops	Releases timed bursts of steam in quick puffs after cooking stops	Quickly releases steam after you press the steam release button
Use for	Foods that can simmer, like stews, chili, pasta, oatmeal, beans and grains	Foods like rice and grains	Foods that tend to overcook, like vegetables and seafood

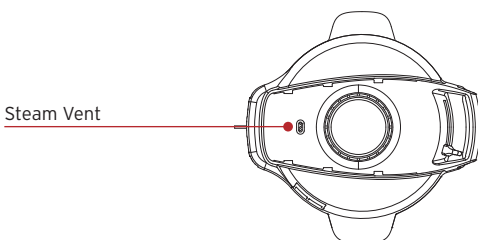
How to release steam

1. Press the Steam Release on the front control panel to toggle between Natural Release, Pulse Release and Quick Release.

You can change the steam release type any time: before, during, or after cooking.

2. When all steam is released the display shows **OK to open lid**.
3. After steam release, you can use the lid handle to open the lid.

Hot steam releases from the steam vent; do not place your hands or face near the vent when steam is releasing.



INITIAL SET UP

Clean before use

1. Wash the inner pot with hot water and soap. Rinse and use a soft cloth to dry the outside. The inner pot is also dishwasher safe.
2. Wipe the heating element inside the multicooker base and the inside of the Ultimate Lid with a soft cloth to ensure there are no stray packaging particles.

Using the condensation collector

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

Remove the condensation collector

- Pull the condensation collector away from the multicooker base; do not pull down.

Note the tabs on the multicooker base and the grooves on the condensation collector.

Install the condensation collector

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

Using the Air Fryer Basket

Before using the air fryer basket, you'll need to attach the basket to the basket base.

Assembling the air fryer basket

1. Place the air fryer basket base on a stable surface.
2. Position the air fryer basket over the base and press down firmly. The teeth on the base should pop into the groove on the outside of the basket.

You must use the air fryer basket with the inner pot.

Test run

Before using your new Duo Crisp for the first time, you must perform a pressure cooking test run to ensure everything is working correctly.

To perform a test run:

1. Follow the instructions for pressure cooking on page 20.
2. Fill the inner pot with water to the first fill line, but do not add food.
3. Select **Pressure Cook**
4. Set the cooking time to 5 minutes.
5. Select **Quick Steam Release** under the steam button.
6. Press **Start**.
7. When done, appliance will release steam.
8. After steam is released, message bar will show **Ok to open lid**.
9. Wash and dry the inner pot.

Now you're ready to cook a meal in your Duo Crisp!

PRESSURE COOK + STEAM

Both programmes use pressurised steam to quickly and evenly cook foods. Use Pressure Cook for most pressure cooking recipes and use Steam as you would a regular stovetop steamer, boiling liquid to cook food with hot steam.

⚠ WARNING

MUST USE INNER POT

Inner pot must always be used. To prevent personal injury, do not place food or liquid into multicooker base.

DO NOT OVERFILL

Over-filling the inner pot may lead to personal injury or property damage.

Do not fill the inner pot higher than the PC Max - 2/3 line as indicated in the inner pot.

Do not fill the inner pot higher than the -1/2 line when cooking foods that expand, such as uncooked beans, applesauce, oatmeal, barley, and noodles.

DO NOT REMOVE LID WHEN PRESSURE COOKING

Do not open lid when pressure cooking. Removing the lid before pressure is released may result in burns, personal injury, and/or property damage.

Using liquid for pressure cooking

Pressure cooking requires liquid in the inner pot to produce the steam needed. For this Duo Crisp, here are the minimum amounts you'll need:

Instant Pot Size	Minimum Liquid for Pressure Cooking*
6.5 Litres	2 cups (500 mL)

**Unless otherwise specified in recipe.*

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

Programme settings

Choose from these settings for each smart programme:

Smart Programme	Temperature	Default Cook Time	Min. Cook Time	Max. Cook Time
Pressure Cook	Automatically set	10 minutes (00:10)	0 minutes (00:00)	4 hours (04:00)
Steam	Automatically set	10 minutes (00:10)	0 minutes (00:00)	1 hour (01:00)

How to pressure cook or steam

Prep

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

Preheat

1. Place the inner pot into the cooker base.
2. Add ingredients to the inner pot.
3. Make sure the pressure cooking cover is installed in the Ultimate Lid.
4. Close the lid on the multicooker base and lock it.
See 'Close and lock the lid' for full details.
5. Press **Pressure Cook** or **Steam**. The indicator light blinks.
6. The default or last-used cooking time displays. To change it, press **Time** and turn the **Control Dial** to change it, then press **Control Dial** to select it.

7. For the Pressure Cook smart programme, Keep Warm is **On** by default. If you want to turn it off, press **Keep Warm**.
8. The default or last-used steam release type is displayed. To change it, press the **Steam Release** button as needed to toggle through the options.

See 'How to release steam' for full details.

9. Press **Start**. The Progress Bar shows **Preheating** and the Duo Crisp starts heating. The display shows Preheating.

It can take 10-15 minutes to preheat for cooking. Preheating time can be longer than 15 minutes for 2/3 max. Frozen foods increase the preheating time. The cooking time you choose will be the new setting the next time you use that smart programme.

Cook

1. When the pressure is ready, the Duo Crisp starts pressure cooking. The unit displays **Cooking** and the cooking timer starts counting down.
2. When the timer reaches 00:00, cooking stops.
3. When the display shows **Ok to Open Lid**, you can open the lid.
4. Press **Cancel** if you want to finish cooking before the timer stops.

Keep Warm

When the Pressure Cook smart programme completes and Keep Warm is turned on, the timer begins counting from 00:00 up to 10 hours (10:00). If Keep Warm is turned off, the display shows End.

SAUTÉ

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

Choose from these settings to sauté:

Default Temp.	Min. Temp.	Max. Temp.	Default Cook Time	Min. Cook Time	Max. Cook Time
Level 1	Level 1	Level 6	30 minutes (00:30)	1 minute (00:01)	1 hour (01:00)

How to sauté

Prep

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

Preheat

1. Place the inner pot into the multicooker base.
2. Keep the lid open during the entire Sauté cooking process.
3. Press **Sauté**. The indicator light blinks.
4. The default or last-used cooking time displays. To change it, press **Time** and turn the **Control Dial** to change it, then press **Control Dial** to select it.
5. The default or last-used cooking temperature displays. To change it, press **Temp** and turn the **Control Dial** to change it, then press **Control Dial** to select it.
6. Press **Start**. The Progress Bar shows **Preheating** and the Duo Crisp starts heating. The display shows **Preheating**.

Cook

1. When display shows **Add Food**, add ingredients.
2. The unit displays **Cooking**.
3. When timer ends, display shows **End**.
4. Press **Cancel** if you want to finish cooking before the timer stops.

Deglazing

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

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

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 pot now before switching to **Pressure Cook** or **Slow Cook** (see **Deglazing**).*
3. Select the smart programme you want to use to cook.

SLOW COOK

Slow Cook lets you make your favourite simmering and stewing recipes. This programme does not use pressure to cook food.

Choose from these settings for slow cooking:

Default Temp.	Min. Temp.	Max. Temp.	Default Cook Time	Min. Cook Time	Max. Cook Time
High	Low	High	4 hours (04:00)	30 minutes (00:30)	24 hours (24:00)

How to slow cook

Prep

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

Preheat

1. Place the inner pot into the multicooker base.
2. Add ingredients to the inner pot.
3. Make sure the pressure cooking cover is installed in the Ultimate Lid.
4. Close the lid on the multicooker base and lock it.
See 'Close and lock the lid' for full details.
5. Press **Slow Cook**. The indicator light blinks.
6. The default or last-used cooking time displays. To change it, press **Time** and turn the **Control Dial** to change it, then press **Control Dial** to select it.
7. The default or last-used cooking temperature displays. To change it, press **Temp** and turn the **Control Dial** to change it, then press **Control Dial** to select it.
8. Keep Warm is **On** by default. If you want to turn it off, press **Keep Warm**.

9. Press **Start**. The Progress Bar shows **Preheating** and the Duo Crisp starts heating. The display shows **Preheating**.
10. When the pressure is ready, the Duo Crisp starts slow cooking. The unit displays **Cooking** and the cooking timer starts counting down.
11. When the timer reaches 00:00, cooking stops.
12. Press **Cancel** if you want to finish cooking before the timer stops.

Keep warm

When cooking completes and Keep Warm is turned on, the timer begins counting from **00:00** up to 10 hours (**10:00**). If Keep Warm is turned off, the display shows **End**.

SOUS VIDE

Sous Vide cooks food underwater in an air tight, food-safe bag, for a long period of time. Food cooks in its own juices and comes out delicious and very tender. This programme does not use pressure to cook food.

Choose from these settings to sous vide:

Default Temp.	Min. Temp.	Max. Temp.	Default Cook Time	Min. Cook Time	Max. Cook Time
56°C	25°C	90°C	3 hours (03:00)	30 mins (00:30)	99 hours, 30 mins (99:30)

What you need to sous vide

- Tongs
- Food safe, airtight, re-sealable food pouches
OR
- Vacuum sealer and food-safe vacuum bags

How to sous vide

Prep

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

Preheat

1. Place the inner pot into the multicooker base.
2. Make sure the pressure cooking inner cover is installed in the Ultimate Lid.
3. Close the lid on the multicooker base and lock it.
See 'Close and lock the lid' for full details.
4. Press **Sous Vide**. The indicator light blinks.
5. The default or last-used cooking time displays. To change it, press **Time** and turn the **Control Dial** to change it, then press **Control Dial** to select it.

6. The default or last-used cooking temperature displays. To change it, press **Temp** and turn the **Control Dial** to change it, then press **Control Dial** to select it.
7. Press **Start**. The Progress Bar shows **Preheating** and the Duo Crisp starts heating. The display shows **Preheating**.

Cook

1. When display shows **Add Food**, unlock and open the lid and add cooking pouch.
2. Reclose and lock the lid. The unit displays **Cooking**.
3. When timer ends, display shows **End**.
4. Press **Cancel** if you want to finish cooking before the timer stops.

Keep warm

Keep warm not available for Sous Vide.

Remove food

When cooking completes, the display shows End. Use the tongs to carefully remove the cooking pouch.

YOGURT

You can use your Duo Crisp to easily make delicious, fermented dairy and non-dairy yogurt.

Choose from these settings for making yogurt:

Pasteurising Temperature	Fermenting Temperature	Pasteurising Time	Default Fermenting Time	Min Fermenting Time	Max Fermenting Time
Automatically set	Automatically set	Automatically set 30 minutes (00:30)	8 hours (08:00)	6 hours (06:00)	24 hours (24:00)

How to make yogurt

Making yogurt is a 3-step process, starting with pasteurising the milk, then adding yogurt starter, and finally cooling the yogurt. Be sure to follow a trusted recipe.

Prep

1. Prepare the ingredients according to your recipe.
2. Place the ingredients into the inner pot.

Pasteurise

1. Place the inner pot into the multicooker base.
2. Make sure the pressure cooking cover is installed in the Ultimate Lid.
3. Close the lid on the multicooker base and lock it.
4. See 'Close and lock the lid' for full details.
5. Press **Yogurt**. The indicator light blinks.
6. Press **Start**. The first Progress Bar displays under Cooking and the Duo Crisp starts heating. The display shows **Step 1. Pasteurise**.
7. When pasteurisation is done, the Duo Crisp starts cooling down, and the second Progress Bar displays under Cooking. Open lid to cool down faster, takes approximately one and half hours. The display shows **Cooling Down**.

Ferment

1. When the Duo Crisp reaches the correct temperature for fermentation, the display shows **Add Yogurt Starter**. Add the yogurt starter and close lid.
2. You have 30 minutes to add the yogurt starter. If you do nothing, the Yogurt programme will automatically stop.
3. The default or last-used fermenting time displays. To change it, press Time and turn the Control Dial to change it, then press Time again to select it.
4. Press Start. The third Progress Bar displays under Cooking. The display shows **Step 2. Ferment**.
5. When the fermenting step is finished, the display shows **End**.
6. Press Cancel if you want to finish cooking before the timer stops.

Cool

1. Allow yogurt to cool.
2. Place in refrigerator for 12-24 hours to develop flavours.

How much to make?

Instant Pot Size	Minimum Milk Volume	Maximum Milk Volume
6.5 Litres	4 Cups (1 L)	3.8 L

AIR FRY

You can air fry all sorts of foods, fresh or frozen, for a crisp finish without all the oil.

Choose from these settings for air frying:

Default Temp	Min. Temp	Max. Temp	Default Cook Time	Min. Cook Time	Max. Cook Time
204°C	82°C	204°C	20 minutes (00:20)	1 minute (00:01)	1 hour (01:00)

How to air fry

Prep

Prepare the ingredients according to your recipe and have them ready.

Preheat

1. Place the inner pot into the multicooker base.
2. Place the air frying basket inside the inner pot.
3. Make sure the pressure cooking inner cover is NOT installed in the Ultimate Lid.
4. Close the lid on the multicooker base.
See 'How to lock the lid' for full details.
5. Press **Air Fry**. The indicator light blinks.
6. The default or last-used cooking time displays. To change it, press **Time** and turn the **Control Dial** to change it, then press **Control Dial** to select it.
7. The default or last-used cooking temperature displays. To change it, press **Temp** and turn the **Control Dial** to change it, then press **Control Dial** to select it.
8. When the unit displays **Add Food**, open the lid, add the prepared food, and close the lid.

9. The Duo Crisp starts air frying, and the unit displays **Cooking**.
10. When the unit displays **Turn Food**, open the lid, turn the food, and close the lid.
11. When the timer reaches 00:00, cooking stops.
12. Press **Cancel** if you want to finish cooking before the timer stops.

BAKE + ROAST

You can bake foods like breads, cakes and pastries, or roast meats and vegetables.

Choose from these settings for each smart programme:

Smart Programme	Default Temp.	Min. Temp.	Max. Temp.	Default Cook Time	Min. Cook Time	Max. Cook Time
Bake	185°C	82°C	204°C	30 mins (00:30)	1 min (00:01)	1 hour (01:00)
Roast	193°C	82°C	204°C	40 mins (00:40)	1 min (00:01)	1 hour (01:00)

How to bake or roast

Prep

1. Prepare the ingredients according to your recipe.
2. If baking, place the ingredients into an oven-safe metal baking dish that fits in the Duo Crisp multicooker base.

Leave approximately 2.5 cm of space around all sides of the baking dish to allow heat to circulate evenly.

3. If roasting, place the ingredients into the air frying basket.

Cook

1. Place the inner pot into the multicooker base, and then place the air frying basket inside the inner pot.
2. Make sure the pressure cooking inner cover is NOT installed in the Ultimate Lid.
3. Close the lid on the multicooker base.
See 'How to lock the lid' for full details.
4. Press **Bake** or **Roast**. The indicator light blinks.
5. The default or last-used cooking time displays. To change it, press **Time** and turn the **Control Dial** to change it, then press **Control Dial** to select it.

6. The default or last-used cooking temperature displays. To change it, press **Temp** and turn the **Control Dial** to change it, then press **Control Dial** to select it.
7. Press **Start**. The Progress Bar shows **Preheating** and the Duo Crisp starts heating. The display shows **Preheating**.
8. When the unit displays **Add Food**, open the lid, place air frying basket inside the inner pot, and close the lid.
9. The Duo Crisp starts baking/roasting. The unit displays **Cooking** and the cooking timer starts counting down.
10. When the timer reaches 00:00, cooking stops.
11. Press **Cancel** if you want to finish cooking before the timer stops.

GRILL

You can grill foods like meats, seafood and vegetables.

Choose from these settings for grilling:

Default Temp.	Min. Temp.	Max. Temp.	Default Cook Time	Min. Cook Time	Max. Cook Time
204°C	Not adjustable	Not adjustable	6 minutes (00:06)	1 min (00:01)	40 mins (00:40)

How to grill

Prep

1. Prepare the ingredients according to your recipe.
2. Place the ingredients into the air frying basket.

Cook

1. Place the inner pot into the multicooker base.
2. Place the air frying basket inside the inner pot.
3. Make sure the pressure cooking inner cover is NOT installed in the Ultimate Lid.
4. Close the lid on the multicooker base.
See 'How to lock the lid' for full details.
5. Press **Grill**. The indicator light blinks.
6. The default or last-used cooking time displays. To change it, press **Time** and turn the **Control Dial** to change it, then press **Control Dial** to select it.
7. Press **Start**. The Duo Crisp starts grilling, and the unit displays **Cooking** and the cooking timer starts counting down.
8. When the timer reaches 00:00, cooking stops.
9. Press **Cancel** if you want to finish cooking before the timer stops.

DEHYDRATE + PROOFING

You can dehydrate foods like fruit and vegetables or proof dough before baking.

Choose from these settings for each smart programme:

Smart Programme	Default Temp.	Min. Temp.	Max. Temp.	Default Cook Time	Min. Cook Time	Max. Cook Time
Dehydrate	51°C	40°C	73°C	7 hours (07:00)	1 hour (01:00)	72 hours (72:00)
Proof	25°C	23°C	35°C	1 hour (01:00)	30 mins (00:30)	3 hours (03:00)

How to dehydrate or proof

Prep

1. Prepare the ingredients according to your recipe.
2. Place the ingredients into the air frying basket.

Cook

1. Place the inner pot into the multicooker base.
2. Place the air frying basket inside the inner pot.
3. Make sure the pressure cooking inner cover is NOT installed in the Ultimate Lid.
4. Close the lid on the multicooker base.
See 'How to lock the lid' for full details.
5. Press **Dehydrate** or **Proof**. The indicator light blinks.
6. The default or last-used cooking time displays. To change it, press **Time** and turn the **Control Dial** to change it, then press **Control Dial** to select it.
7. The default or last-used cooking temperature displays. To change it, press **Temp** and turn the **Control Dial** to change it, then press **Control Dial** to select it.

8. Press **Start**. The Duo Crisp starts dehydrating/proofing, and the unit displays **Cooking** and the cooking timer starts counting down.
9. When the timer reaches 00:00, cooking stops.
10. Press **Cancel** if you want to finish cooking before the timer stops.

KEEP WARM

You can choose to turn Keep Warm on automatically after cooking on many smart programmes. You can also use Keep Warm to reheat food. Choose from these settings in the Keep Warm smart programme:

Default Temp	Min. Temp	Max. Temp	Default Cook Time	Min. Cook Time	Max. Cook Time
None	Low (62°C)	High (77°C)	10 hours (10:00)	10 mins (00:10)	10 hours (10:00)

How to reheat

Prep

Place the food to be reheated into the inner pot.

Preheat

1. Place the inner pot into the multicooker base.
2. Make sure the pressure cooking cover is installed in the Ultimate Lid.
3. Close the lid on the multicooker base and lock it.
See 'Close and lock the lid' for full details.
4. Choose **Keep Warm** on the **Control Panel**. The default or previous time and temperature settings display.
5. To change the reheating time, press **Time**, then turn the **Control Dial** to select a new reheating time.
6. To change the cooking temperature, press **Temperature**, then turn the **Control Dial** to select a new cooking temperature.
7. Press **Start**. The Progress Bar shows **Keep Warm** and the timer starts counting down.
8. When reheating completes, the display shows **End**.

CLEANING

Clean your Duo Crisp with Ultimate Lid 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.

⚠ WARNING

DO NOT immerse power cord, plug or the appliance in water or other liquid, which may result in electric shock.

Part	Cleaning instructions
Accessories <ul style="list-style-type: none">• Steam Rack• Air Fry Basket• Condensation Collector• Pressure Cooking Cover	<ul style="list-style-type: none">• 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
Ultimate Lid	<ul style="list-style-type: none">• Use a barely-damp cloth to wipe any particles
Inner Pot	<ul style="list-style-type: none">• Wash after each use.• Hand wash with hot water and mild dish soap or wash in dishwasher*• Hard water stains may need a vinegar-dampened sponge and scrubbing to remove• For tough or burned food residue, soak in hot water for a few hours before cleaning• Dry all exterior surfaces before placing in multicooker base
Power cord	<ul style="list-style-type: none">• Use a barely-damp cloth to wipe any particles off cord
Multicooker base	<ul style="list-style-type: none">• Wipe the inside of the multicooker base as well as the condensation rim with a barely-damp cloth, and allow to air dry• Clean the outside of the multicooker base and the control panel with a soft, barely-damp cloth or sponge

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

TROUBLESHOOTING

Problem	Cause	Solution
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.
	Multicooker's electrical fuse has blown	Contact Consumer Care.
Steam leaks from side of lid	Lid not closed properly	Open, then close lid.
	Inner pot rim may be misshapen	Check for deformation and contact Consumer Care.
Difficulty closing lid	Contents in multicooker are still hot	Press Steam Release on the Control Panel, then lower lid onto multicooker base and wait for steam and temperature to reduce before attempting to close the lid.
Difficulty opening lid	Pressure inside the multicooker	Release pressure according to recipe; only open lid after the display shows "OK to open lid".
Inner pot is stuck to lid when multicooker is open	Cooling of inner pot may create suction, causing inner pot to adhere to the lid	To release the vacuum, press Steam Release on the Control Panel and wait for food content inside inner pot to cool down.
	Too little liquid in the inner pot	Check for scorching on bottom of inner pot. Add thin, water-based liquid to the inner pot: 1 1/2 cups (375 mL)

Problem	Cause	Solution
Minor steam leaking/ hissing from steam vent during cook cycle	Lid not set to Lock position	Check Lid Lock to ensure it's set to Lock.
	Multicooker is regulating excess pressure	This is normal; no action required.
Steam gushes from steam vent	Not enough liquid in the inner pot	Add thin, water-based liquid to the inner pot: 1 1/2 cups (375 mL)
	Pressure sensor control failure	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 multicooker base.

ERROR CODES

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

Code	Cause	Solution
C1, C3	Faulty sensor	Contact Consumer Care.
C6	Fault pressure switch	Contact Consumer Care.
C7	Loss of pressure	Cancel cooking, turn the multicooker off, then turn the multicooker back on to try to reset. If this doesn't solve the problem, contact Consumer Care.

LEARN MORE

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

Learn all about your Duo Crisp with Ultimate Lid



Register your product

<https://www.instantpot.com.au/pages/product-registration>

Contact Consumer Care

www.instantpot.com.au

sales@cdbgoldair.com

03 9365 5100



Join the community



@instant.anz

Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
SLC065000	6.5 Litres	1500 W (Air Fry), 1200 W (Pressure Cooker)	220-240 V ~ 50-60 Hz	10.6 kg	cm: 39.4 x 39.2 x 34

WARRANTY



one (1) year limited replacement warranty statement.

If your product becomes defective due to faulty material or workmanship within a period of 1 year from the date of purchase, we warrant to do the following:

For New Zealand Consumers: We will replace the product with a new product, free of charge, or repair the product at our cost, at our discretion.

For Australian Consumers: 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 for 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.

YOUR WARRANTY IS SUBJECT TO THE FOLLOWING CONDITIONS:

- **DO NOT** operate the appliance with a damaged plug or cord, or if the unit has been dropped, damaged or dropped in water. To avoid the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard. Incorrect reassembly or repair can cause a risk of electric shock or injury to persons when the appliance is used.
- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear.
- The item has not been used for trade, professional or hire purposes.
- The item has not sustained damage through foreign objects, substances or accident.

WARRANTY

YOUR WARRANTY DOES NOT COVER:

- Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.
- Unauthorised/improper maintenance/handling or overload is excluded from this warranty.
- For guarantee claims, you will need to submit a proof of purchase in the form of a valid receipt that displays date and place of purchase.

This warranty does not replace but is in addition to your statutory rights.

This warranty does not apply to accessories supplied with the item.

This warranty applies only to the original purchaser and may not be transferred.

Replacement items will be covered by the limited warranty for the balance of the warranty period from the date of the original purchase.

PLEASE NOTE: Only the defective product or parts returned to place of purchase will be replaced under this warranty.

