

Instant IP-DUO60

Instant Pot IP-DUO60 User Manual

Model: IP-DUO60 | Brand: Instant

INTRODUCTION

The Instant Pot IP-DUO60 is a versatile 7-in-1 multi-functional pressure cooker designed to simplify your cooking experience. It combines the functions of a pressure cooker, slow cooker, rice cooker, steamer, saute pan, yogurt maker, and food warmer. Engineered with advanced 3rd generation technology, it ensures consistent and delicious results by intelligently monitoring pressure, temperature, and cooking duration.

KEY FEATURES

- **7-in-1 Functionality:** Pressure Cooker, Slow Cooker, Rice Cooker, Steamer, Sauté Pan, Yogurt Maker, and Food Warmer.
- **Advanced Technology:** Built with 3rd generation technology, the microprocessor monitors pressure, temperature, keeps time, and adjusts heating intensity and duration.
- **Faster Cooking:** Cooks up to 70% faster than traditional cooking methods.
- **Smart Programs:** Features 14 one-touch smart programs for various dishes including ribs, soups, beans, rice, poultry, yogurt, and desserts.
- **Easy to Clean:** Fingerprint-resistant stainless steel exterior and dishwasher-safe components and accessories.
- **Versatile Lid:** Includes an Instant Pot tempered glass lid, ideal for slow cooking, sautéing/browning, or using the keep warm function.

7-in-1 Functionality

Pressure Cook
Slow Cook
Rice
Steam
Sauté
Make Yogurt
Warm



**Get this recipe and more from the
FREE Instant Brands Connect App:**
Creamy Tuscan Chicken Penne Pasta

Figure 1: The Instant Pot IP-DUO60 highlighting its 7-in-1 cooking functions.

COMPONENTS OVERVIEW

The Instant Pot IP-DUO60 comes with essential components designed for optimal performance and ease of use.



Figure 2: Instant Pot IP-DUO60 with its inner pot and included accessories.

Tempered Glass Lid

The included tempered glass lid is a valuable accessory for specific cooking functions. It features a steam release vent to minimize condensation and a large stainless steel knob for easy handling.



Figure 3: Instant Pot Tempered Glass Lid.



Figure 4: Detail of the tempered glass lid's stainless steel knob and steam vent.

SETUP

Before first use, ensure all packaging materials are removed. Wash the inner pot, sealing ring, and lid thoroughly with warm, soapy water. Ensure all components are dry before assembly.

1. Place the Instant Pot base on a stable, level surface away from heat sources.
2. Insert the stainless steel inner pot into the base.
3. Ensure the sealing ring is properly seated in the lid's sealing ring rack.
4. Align the lid with the base and twist clockwise to lock it into place.
5. Connect the power cord to the Instant Pot and then to a grounded electrical outlet.

OPERATING INSTRUCTIONS

The Instant Pot IP-DUO60 offers various cooking functions accessible via its intuitive control panel. Always refer to specific recipes for precise cooking times and liquid requirements.

Smart Programs

The appliance features 14 one-touch smart programs. Simply press the desired program button (e.g., 'Soup', 'Meat/Stew', 'Rice', 'Yogurt') and the Instant Pot will automatically set the optimal pressure, temperature, and cooking time. You can adjust the cooking time using the '+' and '-' buttons if needed.

Pressure Cooking

For pressure cooking, ensure the steam release handle on the lid is set to the 'Sealing' position. The float valve will rise when pressure builds. Once cooking is complete, allow for natural pressure release or perform a quick release as per your recipe's instructions.

Video 1: An overview of the Instant Pot's features and basic operation, including the stainless steel inner pot and safety mechanisms. This video is provided by the seller.

Video 2: A brief demonstration of using the Instant Pot for meal preparation, highlighting its convenience for freezer meals. This video is provided by the seller.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Instant Pot.

- **Inner Pot:** The stainless steel inner pot is dishwasher safe. For stubborn food residue, soak with warm, soapy water before cleaning.
- **Lid:** The lid, including the sealing ring and steam release valve, can be hand-washed with warm, soapy water. The sealing ring is removable for thorough cleaning.
- **Exterior:** Wipe the exterior of the cooker base with a damp cloth. Do not immerse the cooker base in water.
- **Glass Lid:** The tempered glass lid is dishwasher safe and can also be used in the oven up to 220°C (428°F) when placed on the stainless steel inner pot.

TROUBLESHOOTING

If you encounter issues with your Instant Pot, consider the following common solutions:

- **Error Codes:** Consult the official Instant Pot website or your product's specific manual for a list of error codes and their corresponding solutions.
- **Pressure Not Building:** Ensure the lid is properly sealed and the steam release handle is in the 'Sealing' position. Check the sealing ring for proper placement and any damage.
- **Food Sticking:** Ensure sufficient liquid is added for pressure cooking. For sautéing, use appropriate cooking oil or butter.
- **Overheat Protection:** The unit has an overheat protection feature that will stop heating if the inner pot becomes too hot. Allow the unit to cool down before resuming operation.

For persistent issues, please contact Instant Pot customer support.

SPECIFICATIONS

Feature	Detail
Brand	Instant
Model Number	IP-DUO60
Capacity	6 Quarts
Material	Stainless steel
Wattage	1000 watts
Voltage	120 Volts (AC)
Control Method	Touch
Controller Type	Push Button
Operation Mode	Automatic
Dishwasher Safe	Yes (Inner Pot, Lid, Accessories)
Closure Type	Outer Lid

WARRANTY AND SUPPORT

The Instant Pot IP-DUO60 comes with a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions. For product support, troubleshooting, or to register your product, visit the official Instant Pot website or contact their customer service department.

For additional resources and recipes, explore the Instant Pot community online.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question