



Instant Pot Duo Evo Plus V1 6 and 8 Quart Multi-Use Pressure Cooker User Manual

[Home](#) » [Support](#) » Instant Pot Duo Evo Plus V1 6 and 8 Quart Multi-Use Pressure Cooker User Manual 

Contents

- 1 Instant Pot Duo Evo Plus V1 6 and 8 Quart Multi-Use Pressure Cooker User Manual
- 2 Welcome to the world of Instant cooking.
- 3 IMPORTANT SAFEGUARDS
- 4 Special Cord Set Instructions
- 5 Product Specifications
- 6 Initial Setup
- 7 Product, Parts and Accessories
 - 7.1 Top of Lid
 - 7.2 Bottom of Lid
 - 7.3 Inner Pot
 - 7.4 Cooker Base
 - 7.5 Lid Standing Position
- 8 Control Panel
 - 8.1 Progress Indicator and Status Icons
 - 8.2 Progress Indicator
 - 8.3 Status Messages
- 9 Smart Program Settings
 - 9.1 Manual Keep Warm
 - 9.2 To Adjust the Time During Cooking
 - 9.3 Reset to Factory Default Settings
- 10 Cleaning Before First Use
- 11 Overview of Pressure Control Features
 - 11.1 Pressure Cooking Lid
 - 11.2 Open and Remove the Lid
 - 11.3 Close the Lid
 - 11.4 Sealing Ring
 - 11.5 The Float Valve
- 12 Pressure Cooking With The Duo Evo Plus
- 13 Depressurizing the Cooker
- 14 QuickCool
- 15 References
- 16 Related Posts

Instant Pot Duo Evo Plus V1 6 and 8 Quart Multi-Use Pressure Cooker User Manual



DUO EVO PLUS 6 and 8 Quart Multi-Use Pressure Cookers

Welcome to the world of Instant cooking.

Thank you for welcoming us into your kitchen.

Having families ourselves, we developed the Instant Pot® Duo Evo™ Plus pressure cooker 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 and Chief Innovation Officer



Download the Instant Pot App

- 1000+ Original Recipes
- New User Tips
- Getting Started Videos

Find helpful how-to videos, download the app, or visit our recipe site.

IMPORTANT SAFEGUARDS

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

1. READ THE GETTING STARTED GUIDE AND ALL INSTRUCTIONS, SAFEGUARDS AND WARNINGS BEFORE OPERATING THE APPLIANCE.

FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS MAY RESULT IN INJURY AND/OR PROPERTY DAMAGE.

2. Use only the Instant Pot Duo Evo Plus lid with the Instant Pot Duo Evo Plus pressure cooker base. Using any other pressure cooker lids may cause injury and/or damage. The Instant Pot tempered glass lid, which can be purchased separately, may be used for non-pressure cooking.

3. To reduce the risk of pressure leakage, cook only in an authorized stainless steel Instant Pot inner pot. DO NOT use the appliance without the removable inner pot installed.

4. Always operate the appliance on a stable, non-combustible, level surface.

5. Do not use the appliance for anything other than its intended use. Failure to do so may result in injury or property damage.

6. For household use only. Do not use outdoors. Not for commercial use.

7. CAUTION 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.

8. CAUTION Do not use the appliance near water or flame. Keep out of direct sunlight. Failure to follow these instructions may result in injury or property damage.

9. CAUTION Do not touch hot surfaces. Only use side handles for carrying or moving. Extreme caution must be used when moving the appliance containing hot liquids. Do not move the appliance when it is under pressure.

10. CAUTION The cooker base contains electrical components. To avoid electrical shock, do not put liquid of any kind into cooker base, and do not immerse power cord, plug or the appliance in water or other liquid. Do not rinse the appliance under tap.

11. CAUTION Do not fill over Max PC Fill as indicated on the inner pot.

When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the inner pot over Half Fill line. Overfilling may cause a risk of clogging the steam release pipe and developing excess pressure.

12. WARNING This appliance cooks under pressure. Inappropriate use may result in burns, injury and/or property damage. Make certain the appliance is properly closed before operating.

13. When cooking meat with skin (e.g. sausage with casing), the skin can swell when heated. Do not pierce the skin while it is swollen; this could result in scalding injury.

14. CAUTION When pressure cooking food with a doughy or thick texture, or a high fat/oil content, contents may splatter when opening the lid. Please follow recipe instructions for pressure release method. Refer to Depressurizing the Cooker.

15. CAUTION Before each use, check the steam release valve/handle, steam release pipe, anti-block shield and float valve for clogging. Refer to the Pressure Cooking Basics. Failure to do so may result in injury or property damage.

16. DANGER Do not open the appliance until it has depressurized and all internal pressure has been released. If the float valve is still up and/or the lid is difficult to open, this indicates that the appliance is still pressurized — do not force it open. Any pressure in the appliance can be hazardous. Refer to Depressurizing the Cooker in this manual for information on releasing pressure. Opening appliance while it is still pressurized may lead to sudden release of hot contents and may cause burns or other injuries.

17. Do not use this appliance for deep frying or pressure frying with oil.

18. Do not lean over or place your hands or face over the steam release valve/ handle or float valve when the appliance is in operation or has residual pressure. Do not touch the metal portion of the lid when the appliance is in operation; this could result in injury.

19. Do not cover or obstruct the steam release valve/handle and/or float valve with cloth or other objects.

Obstructing the steam release valve/handle and/or float valve can create a safety issue and may cause injury.

20. Turn the appliance off if steam escapes from the steam release valve/handle and/or float valve in a steady stream for longer than 3 minutes. There may be residual pressure in the appliance. Allow the appliance to depressurize naturally or release all excess pressure before opening. For more information on how to release pressure, refer to Troubleshooting.

21. Turn the appliance off if steam escapes from the sides of the lid and ensure sealing ring is properly installed. Refer to Pressure Cooking Basics for information on checking the sealing ring.

22. To disconnect, select Cancel, then remove plug from power source.

23. 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. Never pull from the power cord.

24. 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 at support@instantpot.com or 1-800-828-7280.

25. CAUTION Do not let the power cord hang over edges of tables or counters, or touch hot surfaces or open flame, including the stovetop.

26. CAUTION Spilled food can cause serious burns. A short power-supply cord is provided to reduce the hazards resulting from grabbing, entanglement and tripping.

- Keep the appliance and cord away from children.
- Never drape the power cord over edges of tables or counters.
- Never use below-counter power outlets, and never use with an extension cord.

27. Intended for countertop use only. Keep the appliance on a stable, heatresistant platform. Do not place on anything that may block the vents on the bottom of the appliance. Do not place on a hot stove.

28. CAUTION Do not use any accessories or attachments not authorized by Instant Brands™ Inc. The use of attachments not recommended by the manufacturer, may cause a risk of injury, fire or electric shock.

29. CAUTION Before inserting the inner pot into the appliance, clean the outer surface of the inner pot and the heating element located on the inner surface of the outer pot with a clean dry cloth. Ensure they are dry and free of food debris. Refer to Care and Cleaning. Failure to do so may result in injury or property damage.

30. Do not attempt to repair, replace, or modify components of the appliance, as this may cause electric shock, fire or injury, and will void the warranty.

31. Do not tamper with any of the safety mechanisms, as this may result in injury or property damage.

32. Do not use the appliance in electrical systems other than 120 V / 60 Hz for North America. Do not use with power converters or adapters.

33. This appliance is NOT to be used by children or by persons with reduced physical, sensory, or mental capabilities. Close supervision is necessary when any appliance is used near children and these individuals. Children should not play with this appliance.

34. To prevent personal injury and damage to the appliance, only replace the sealing ring with an authorized Instant Pot sealing ring.

35. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

36. Proper maintenance is recommended after each use. Refer to Care and Cleaning. Let the appliance cool to room temperature before cleaning or storage.

37. Never connect this appliance to an external timer switch or separate remote-control system.

38. CAUTION DO NOT touch accessories during or immediately after cooking. To avoid personal injury,

- Always use oven mitts when removing accessories, and to handle the inner pot.
- Always place hot accessories on a heat resistant surface or cooking plate.
- Use extreme caution when disposing of hot grease.
- Failure to do so may result in serious injury or property damage.

39. CAUTION Do not leave the appliance unattended while in use.
40. CAUTION Extreme caution must be used when the inner pot contains hot oil, hot food, or hot liquids. Improper use, including moving the cooker base, may result in personal injury. Do not move the appliance while it is in use.
41. Oversized foods and/or metal utensils must not be inserted into the inner pot 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 range, or outdoor grill.
45. The removable inner pot can be extremely heavy when full of ingredients.
Care should be taken when lifting the inner pot from the cooker base to avoid burn injury.
46. Use caution when removing the lid. Heat and steam escapes as soon as the lid is removed. Never place your face, hands or exposed skin over the appliance opening where heat and steam escapes when removing the lid.

WARNING

Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

SAVE THESE INSTRUCTIONS.

WARNING

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

WARNING

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

WARNING

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

Special Cord Set Instructions

As per safety requirements, a short power supply cord (0.6 m to 0.9 m / 24" to 35") is provided to reduce the hazards resulting from grabbing, entanglement and tripping.

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

Product Specifications



Duo Evo Plus 6
Duo Evo Plus 60



6 Quarts / 5.7 Litres



120 V~60 Hz



1200 W



13.01 lbs / 5.9 kg



13.03" × 12.68" × 12.8"
33.1 cm × 32.2 cm × 32.5 cm

Duo Evo Plus 80	8 Quarts / 7.6 Litres	120 V~60 Hz	1400 W	15.83 lbs / 7.2 kg	14.37" × 13.9" × 14.2" 36.5 cm × 35.3 cm × 36 cm
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Initial Setup

- Read all of the Important Safeguards in this User Manual before using the appliance. Failure to read and follow Important Safeguards may result in damage to the appliance, property damage or personal injury.
- Use only the Instant Pot Duo Evo Plus lid with the Instant Pot Duo Evo Plus pressure cooker base. Using any other pressure cooker lids may cause injury and/or damage. The Instant Pot tempered glass lid, which can be purchased separately, may be used for non-pressure cooking.
- Remove all packaging material and accessories from within and around the appliance.
- Place the appliance on a stable, level surface, away from combustible material and external heat sources. Leave at least 5" / 13 cm of space around the appliance.
- Follow Cleaning Before First Use instructions in this manual to clean the appliance before cooking.

CAUTION

- Do not place the appliance on a stovetop.
- Do not place anything on top of the appliance.
- Do not block or cover the steam release assembly located on the lid.

Product, Parts and Accessories

Duo Evo Plus 6 and 8 Quart Pressure Cooker

Before using the Instant Pot Duo Evo Plus, verify that all parts are accounted for.



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

Top of Lid

Top of Lid

Steam Release Assembly

Steam release assembly must be fully installed before use.

Steam Release Cover

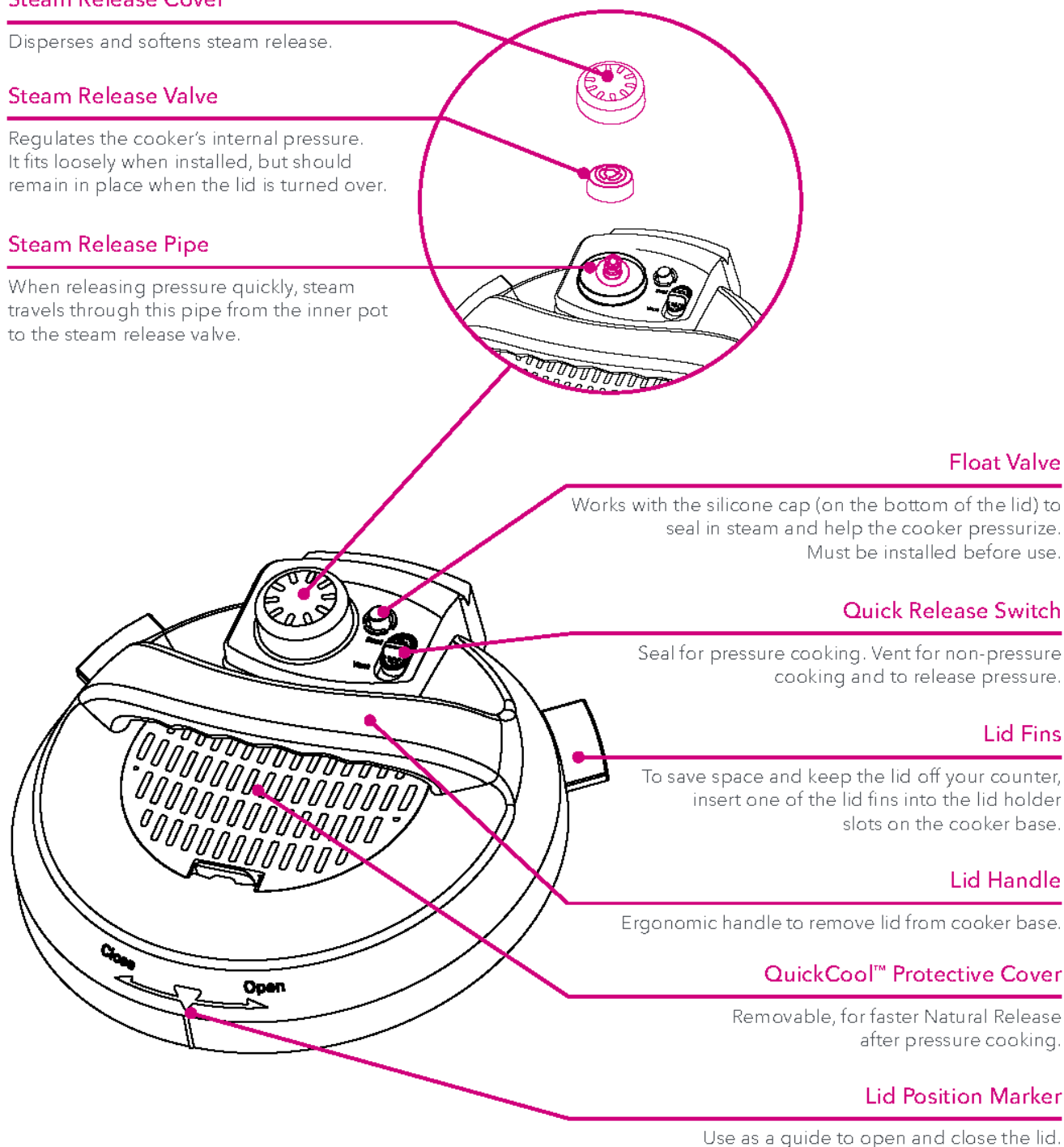
Disperses and softens steam release.

Steam Release Valve

Regulates the cooker's internal pressure. It fits loosely when installed, but should remain in place when the lid is turned over.

Steam Release Pipe

When releasing pressure quickly, steam travels through this pipe from the inner pot to the steam release valve.



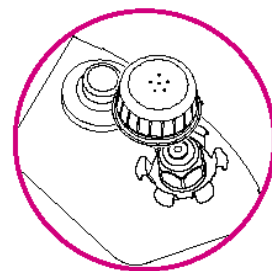
Illustrations are for reference only and may differ from the actual product.

Bottom of Lid

Bottom of Lid

Anti-Block Shield

Prevents food particles from coming up through the steam release pipe, which assists with pressure regulation. Must be installed before use.



Locking Pin

Locks the lid in the closed position when the cooker is pressurized to prevent accidental opening of the lid.

Silicone Cap

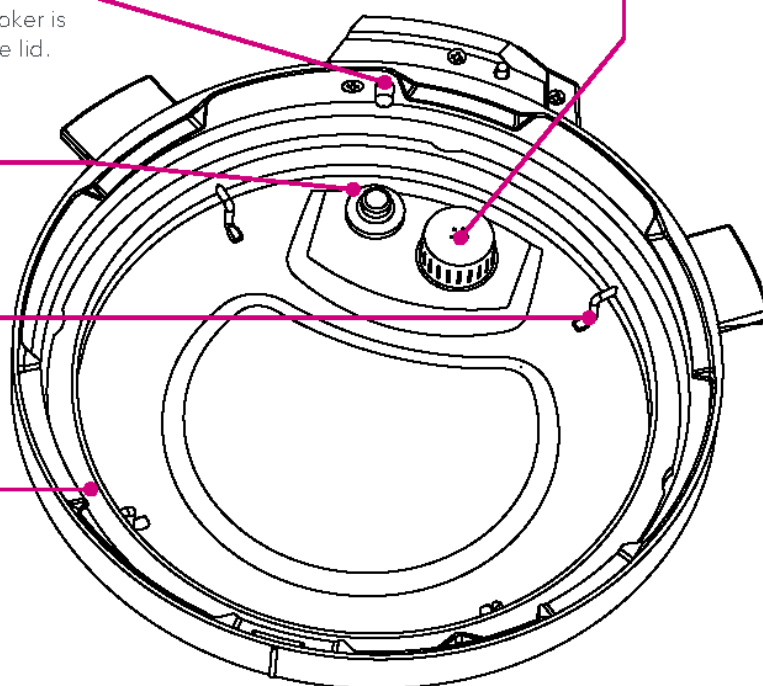
Keeps the float valve in place and assists in pressurization. Must be installed before use.

Sealing Ring Rack

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

Sealing Ring

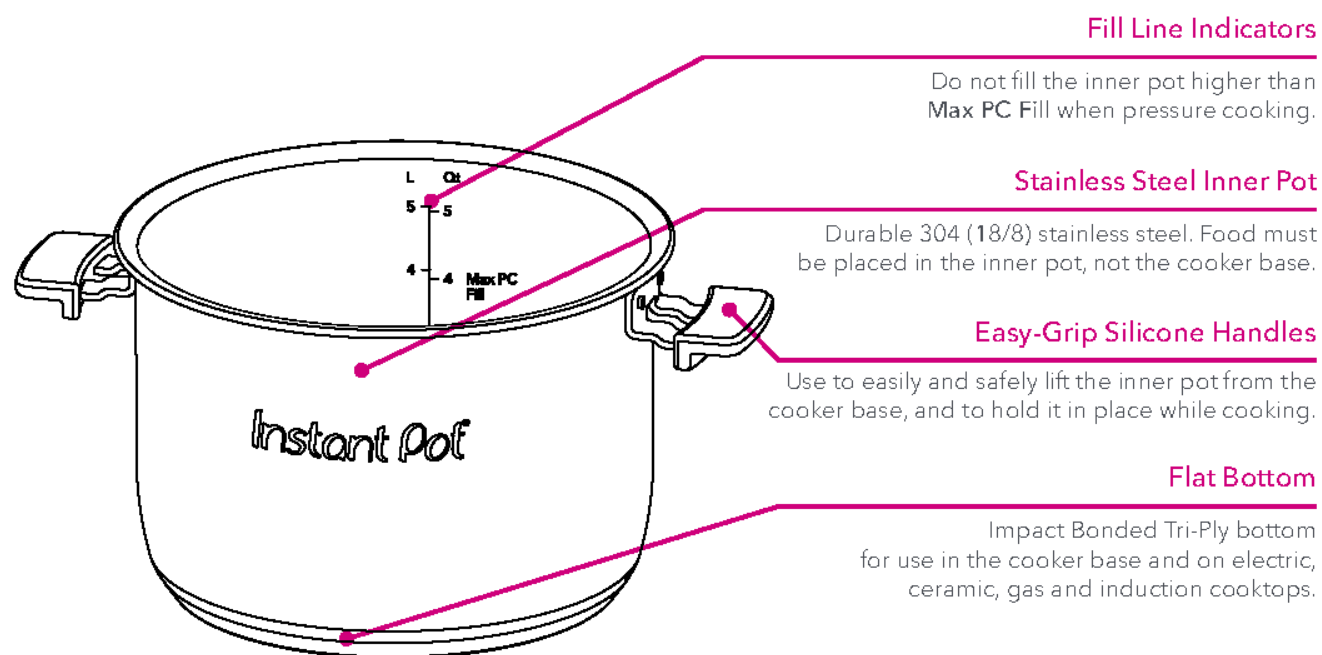
After closing the lid, the sealing ring creates an airtight seal between lid and cooker base. Must be installed before use.



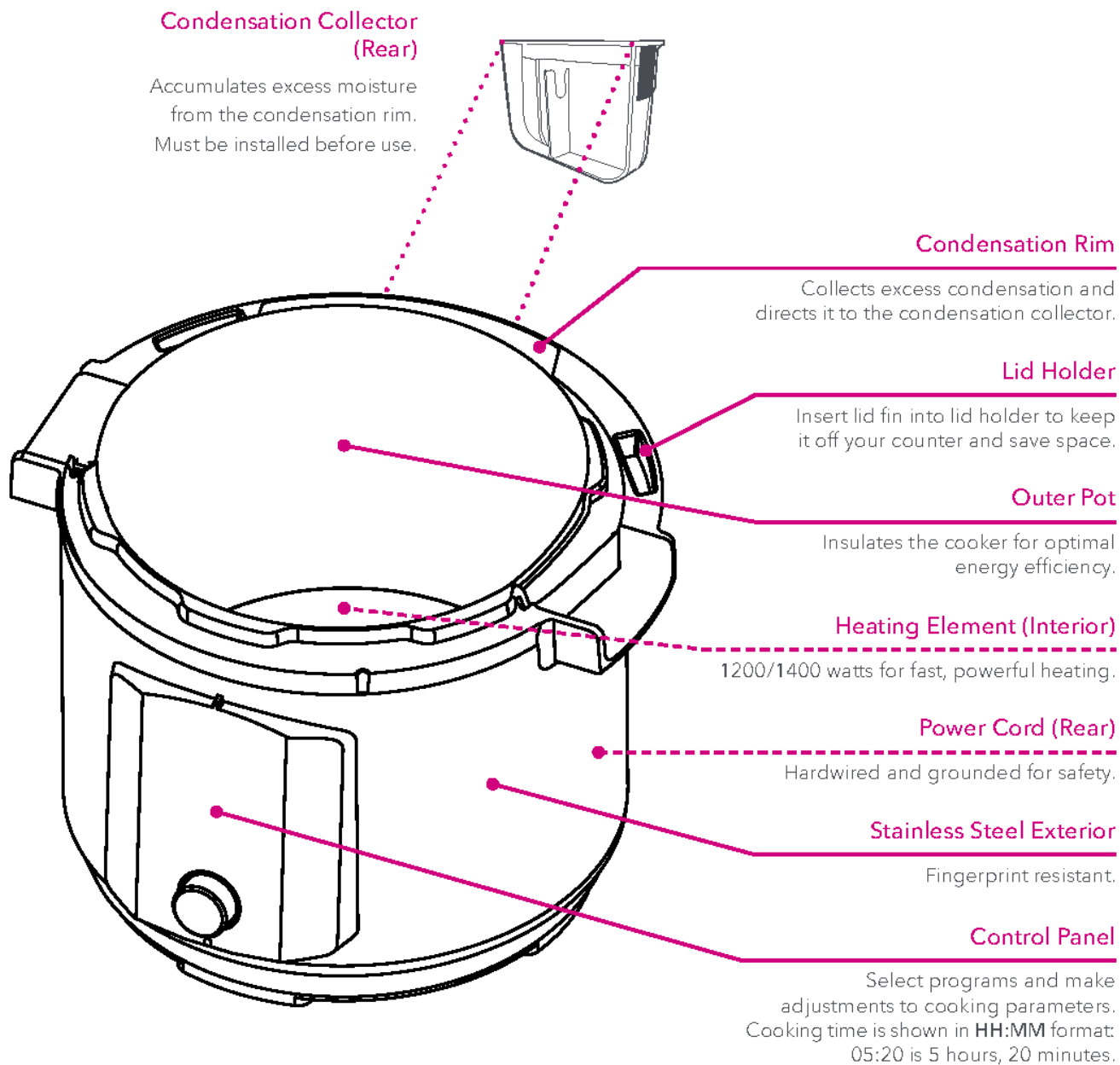
Illustrations are for reference only and may differ from the actual product.

Inner Pot

Inner Pot



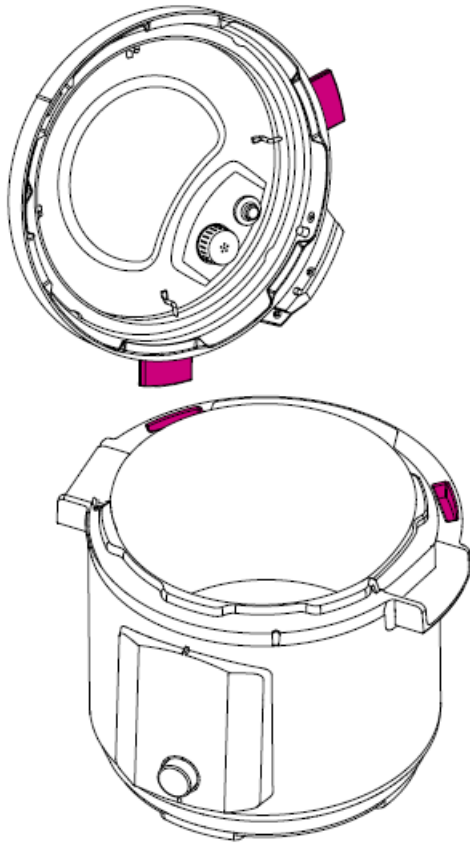
Cooker Base



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

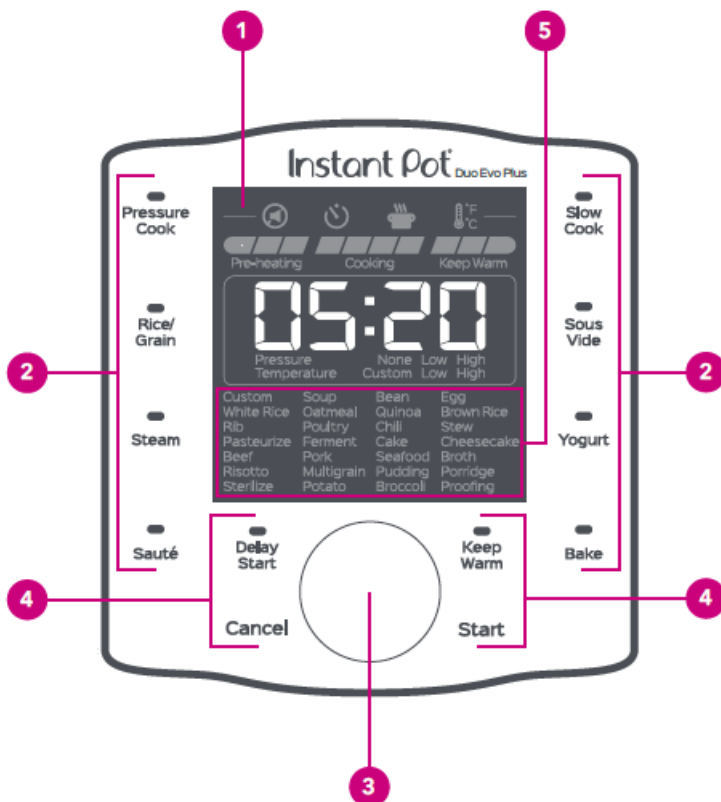
Lid Standing Position

The Duo Evo Plus is equipped with slots on both the left and right side of the cooker base in which to rest the lid when not in use. The inner pot can easily be removed when the lid is in the standing position.



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

Control Panel



1. Display – The LCD display includes the following:

- Status Icons show cooker status as described in Progress Indicator and Status Icons below
- Progress Indicator – Pre-heating/Cooking/Keep Warm
- Timer displays Cooking time, time before Delay Start and time in Keep Warm
- Pressure Level – None/Low/High
- Temperature Level – Custom/Low/High

2. Smart Programs – The 8 Smart Programs provide 48 preset cooking times, temperatures, and pressure levels to choose from.

Pressure Cooking

Pressure Cook

Rice/Grain

Bake

Non-Pressure Cooking

Steam

Sauté

Slow Cook

Sous Vide

Yogurt

Bake (Custom/Proofing)

Manual Keep Warm

3. Control Dial

Turn the dial to scroll through Smart Programs, modify status icons, adjust time, temperature and pressure levels. The dial is also a button. Press the dial to confirm your selection.

4. System settings

- Delay Start – Enables the delayed start of a Smart Program up to 24 hours. Can also be used as a kitchen timer.
- Keep Warm – Press to enable or disable manual or automatic Keep Warm function.
- Cancel – Press at any time to stop a Smart Program and return the cooker to Standby mode (display indicates OFF).
- Start – Press to start a Smart Program or begin Delay Start timer.

5. Preset Cooking Options

Once you select a Smart Program you can choose from a variety of preset options using the dial to scroll to the preset of your choice.

Progress Indicator and Status Icons

Status Icons



Sound On/Off icon



Delay Start icon



Keep Warm icon



°F / °C indicator

Progress Indicator



When the cooker begins to heat, the progress bar indicates that Pre-heating is in progress. The display indicates On while pre-heating.



When cooker reaches the pressure or temperature required by the Smart Program the progress bar indicates that Cooking is in process. The display indicates the cooking time remaining and current pressure/temperature level.



When the cooking process is complete and Keep Warm is on, the progress bar displays Keep Warm and the timer counts up the elapsed time to a maximum of 10 hours.
When Keep Warm completes, the display indicates End.

Status Messages

OFF

Indicates that the cooker is in Standby mode.

Lid

Indicates that the pressure cooker lid is not properly secured or missing.

On

Indicates that the cooker is in **Preheat** mode.

05:20

Display timer indicates one of the following:

- When a Smart Program is running, the display timer counts down to indicate the cooking time remaining in the Smart Program.
- When Delay Start is running, the display timer counts down until the Smart Program begins.
- When Keep Warm is running, the display timer counts up to indicate how long food has been warming.

Auto

Indicates that the Rice Smart Program is running.

boil

Indicates that the Yogurt Smart Program is in the pasteurizing cycle (i.e., the Yogurt Smart Program is set to More).

Hot

Indicates that the Sauté Smart Program has reached cooking temperature and food may be added to the inner pot.

End

Indicates that a Smart Program has ended and Keep Warm is off.

Food
burn

Indicates overheating in the cooking chamber. Refer to [Troubleshooting](#).

E

Indicates that an error has occurred. Refer to [Troubleshooting](#).

Smart Program Settings

Turn Sound On or Off




With the cooker in Standby mode (display indicates OFF), press and hold the dial until the Sound icon blinks in the upper left corner of the display. Turn the dial to toggle between on and off. Press and hold the dial for 5 seconds to save the change.

All sounds except error alerts can be turned on or off.

Change Temperature Scale (°F or °C)

With the cooker in Standby mode (display indicates OFF), press and hold the dial until the sound icon blinks as

indicated above. Press the dial to toggle to the temperature scale setting . Turn the dial to toggle between Fahrenheit (°F) and Celsius (°C). Press and hold the dial for 5 seconds to save the change.

Manual Keep Warm

Manual Keep Warm may be set from a minimum of 10 minutes to a maximum of 24 hours, and is perfect for reheating meals or keeping food warm for a long period of time.

Offering a customizable setting, manual Keep Warm allows you to choose a warming temperature from a range of 25°C–90°C / 77°F–194°F.

1. When in Standby mode, press Keep Warm to select the Keep Warm program.
2. When the warming time flashes, you may press the dial to select the default time, or turn the dial to adjust the cooking time. Press the dial to confirm the change and go to the next field.
3. When the temperature level flashes, you may press the dial to select the default temperature, or turn the dial to toggle between Custom, Low and High settings. Press the dial to confirm the change
4. If you select Custom, you may press the dial to select the default temperature, or turn the dial to adjust the temperature in Fahrenheit (°F) or Celsius (°C). Press the dial to confirm your selection.
5. Press Start to begin warming.
6. When Keep Warm completes, the display indicates End.

To Adjust the Time During Cooking

Press the dial. When the cook time flashes, turn the dial to adjust the cooking time up or down. Press Start to resume the Smart Program.

Note: Cooking will resume after 10 seconds if Start is not pressed.

To Adjust the Pressure or Temperature Level During Cooking

Press the dial. When the cook time flashes, press the dial again to toggle to Pressure or Temperature, depending on the Smart Program.

Pressure: Turn the dial to toggle between None, Low and High pressure.

Press Start to resume the Smart Program.

Temperature: Turn the dial to toggle between Custom, Low and High temperature. Press Start to resume the Smart Program.

Note: Cooking will resume after 10 seconds if Start is not pressed.

Reset to Factory Default Settings

Reset Individual Smart Programs

Turn Sound on. With the cooker in Standby mode (display indicates OFF), press and hold the Smart Program button you wish to reset.

The cooker will beep and restore the Smart Program's pressure level, cooking time and/or temperature to factory default settings.

Reset All Smart Programs

With the cooker in Standby mode (display indicates OFF), press and hold Cancel until the cooker beeps. All Smart Program pressure levels, cooking times and/or temperatures are restored to factory default settings.

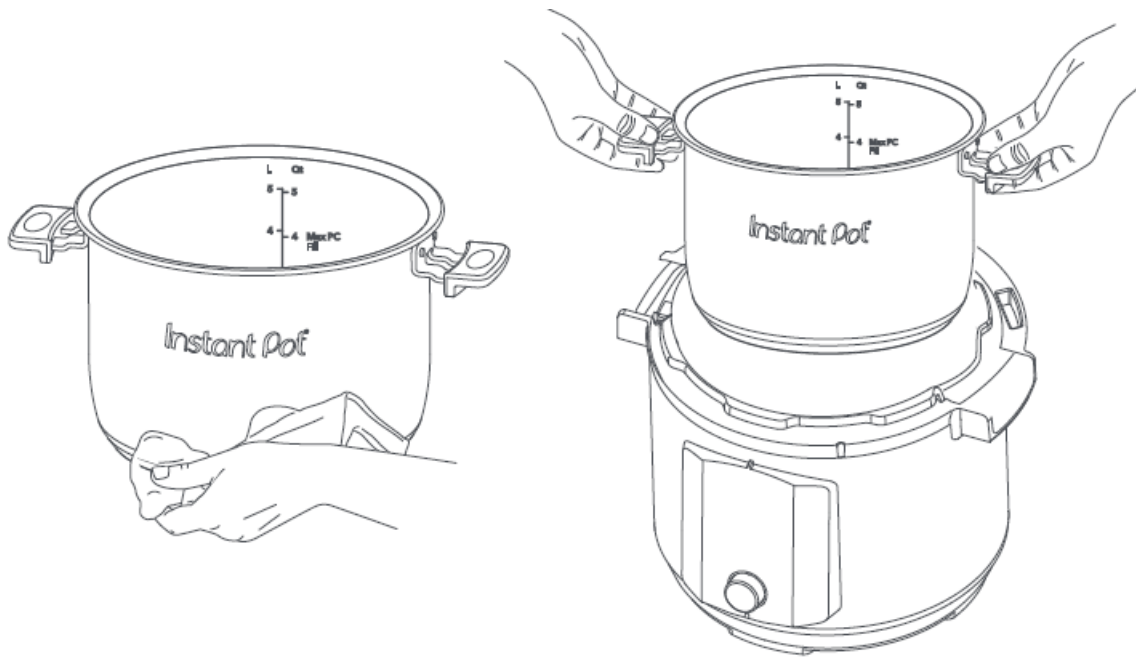
Cleaning Before First Use

Remove & Clean Inner Pot

Remove the inner pot from the cooker base and wash it with hot water and dish soap. Rinse with warm, clear water and use a soft cloth to dry the outside of the inner pot.

Note: The inner pot is dishwasher safe.

Wipe the heating element to ensure it is dry and free of stray packing material before returning the inner pot to the cooker base. Failure to do so may damage the cooker.



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

CAUTION

To avoid risk of personal injury and/or property damage, food must be placed in the inner pot, and never directly in the cooker base. Always use an authorized Instant Pot inner pot made for the Duo Evo Plus when cooking.

CAUTION

The inner pot is an integral part of product safety. To avoid personal injury or damage to the appliance, replace a dented, deformed or damaged inner pot with an authorized Instant Pot inner pot made for the Duo Evo Plus. Do not use an inner pot made for a different model in the Duo Evo Plus cooker base. Failure to do so may cause personal injury or property damage.

WARNING

Do not fill the inner pot higher than the Max PC Fill (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 Half Fill line when cooking these foods.

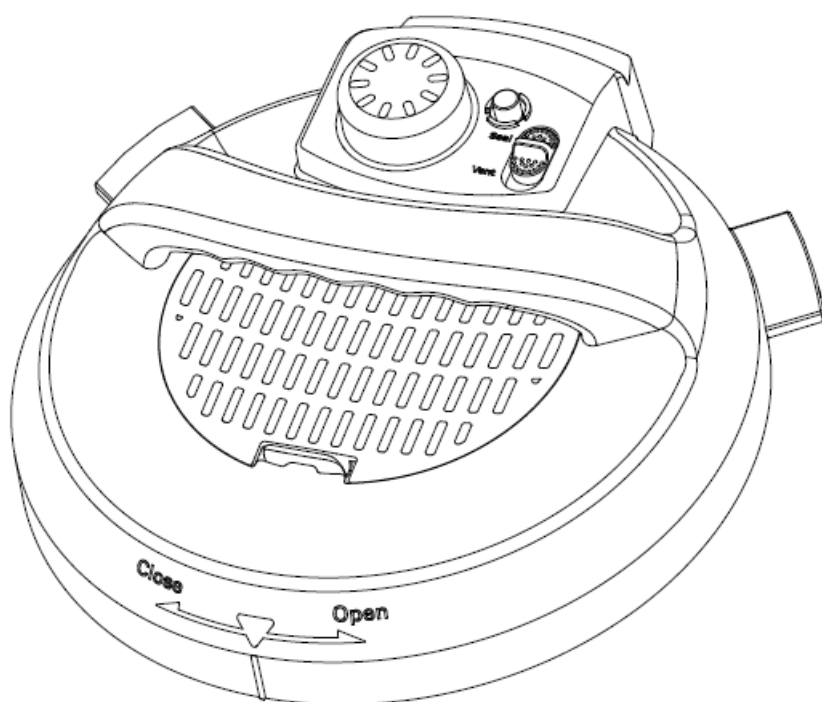
Overview of Pressure Control Features

Get familiar with your Duo Evo Plus control features.

Pressure Cooking Lid

The Instant Pot Duo Evo Plus pressure cooking lid is one of a kind. Improving upon previous designs, the ergonomic handle is comfortable to use whether you are left or right handed, and best of all, the lid is designed to close easily over the handles on the newly designed inner pot.

Ensure that you are using the Duo Evo Plus lid included in the package. Do not use any other Instant Pot pressure cooking lid, or any other non-Instant Pot lid.



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

CAUTION

Use only the Instant Pot Duo Evo Plus lid with the Instant Pot Duo Evo Plus pressure cooker. Using any other pressure cooker lid may cause injury and/or damage.

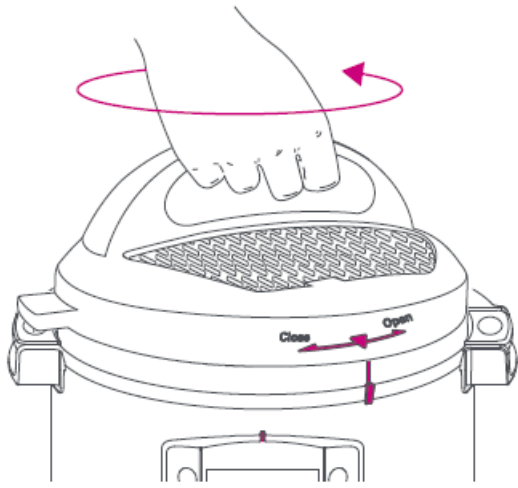
Open and Remove the Lid

When the cooker is plugged in, it will play a jingle when the lid is opened and closed.

Grip the handle and turn the lid counter-clockwise until the cooker base. Lift the lid up and off of cooker base.

▼ on the lid is aligned with ■ indicator on the rim of

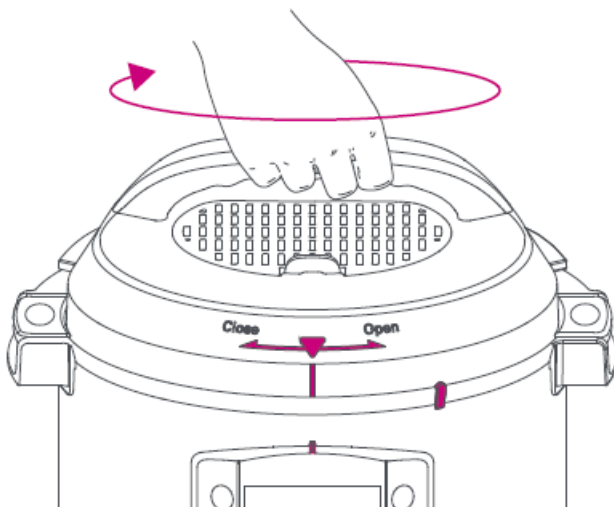
Note: Always check the lid for damage prior to cooking.



Close the Lid

Grip the handle and align the ▼ on the lid with the indicator on the rim of the cooker base. Lower the lid into the track then turn clockwise until the end of the turn. The quick release switch automatically sets to Seal when the lid is closed.

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



Sealing Ring

When the pressure cooking lid is closed, the sealing ring installed on the underside of the lid creates an air-tight seal between the lid and the cooker base.

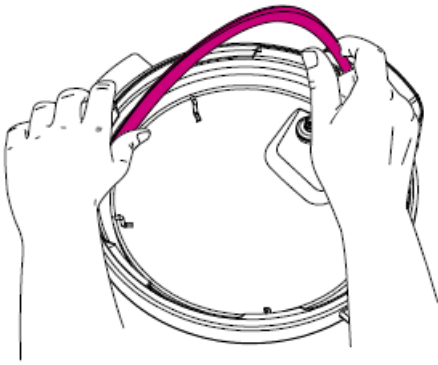
The sealing ring must be installed before using the cooker and should be cleaned after each use. Only 1 sealing ring should be installed in the lid when using the cooker.

Sealing rings stretch over time with normal use. As an integral part of product safety, the sealing ring should be replaced every 12-18 months or sooner if stretching, deformation, or damage is noticed.

Remove the Sealing Ring

Grip the edge of the silicone and pull the sealing ring out from behind the circular stainless steel sealing ring rack. With the sealing ring removed, inspect the rack to ensure it is secured, centered and an even height all the way around the lid. Do not attempt to repair a deformed sealing ring rack.

Remove

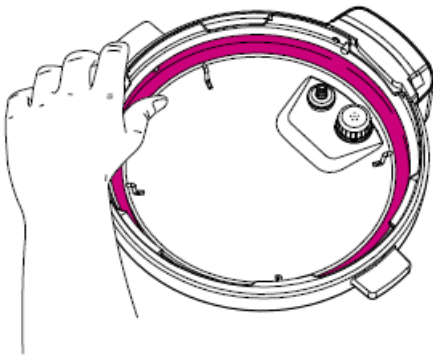


Install the Sealing Ring

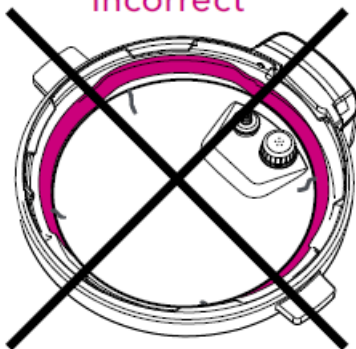
Place the sealing ring over the sealing ring rack and press it into place. Press down firmly to ensure there is no puckering.

When installed properly, the sealing ring is snug behind the sealing ring rack and should not fall out when the lid is turned over.

Install



Incorrect



Instant Tip: Silicone is porous, so it may absorb strong aromas and certain flavors. Keep extra sealing rings on hand to limit the transfer of those aromas and flavors between dishes. Visit our store to color code your cooking.

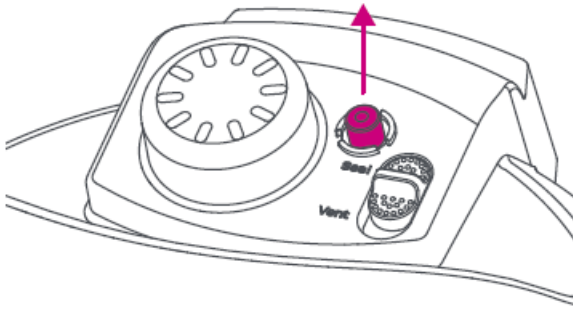
CAUTION

Always check for cuts, deformation, and correct installation of the sealing ring prior to cooking. Do not use a stretched or damaged sealing ring. Only use authorized Instant Pot sealing rings. Failure to follow these instructions may cause food to discharge, which may lead to personal injury or property damage.

The Float Valve

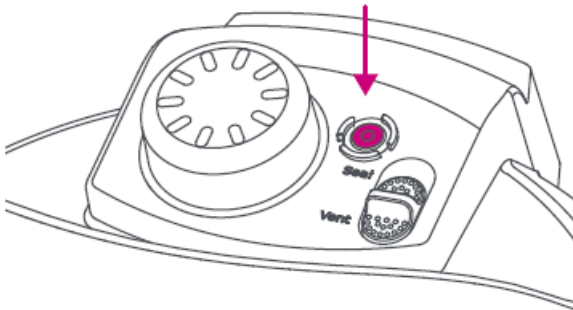
Pressurized

When the float valve is popped up, it indicates the cooker is pressurized.



Depressurized

When it is lowered into the lid, it indicates the cooker is depressurized.



Remove the Float Valve from the Lid

Place one finger on the top of the float valve, then turn the lid over. Detach the silicone cap from the bottom side of the float valve. Remove the float valve from the top of the lid.

Do not discard the float valve or silicone cap.

Install the Float Valve

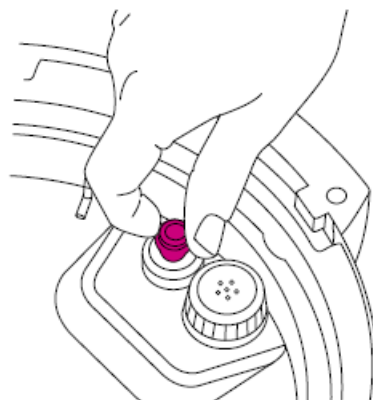
Drop the narrow end of the float valve into the float valve hole on the top of the lid.

Place one finger on the top of the float valve, then turn the lid over. Firmly attach the silicone cap to the bottom of the float valve.

Do not attempt to operate the pressure cooker without the float valve and/or silicone cap properly installed in the pressure cooking lid.



Top



Bottom

DANGER

While the float valve is up, contents of cooker are under extreme pressure. Do not attempt to remove the lid. All pressure must be released, and float valve must be down before opening the lid. Refer to Depressurizing the Cooker for information on releasing pressure. Failure to follow these instructions may result in property damage and/or personal injury.

Pressure Cooking With The Duo Evo Plus

Introduction to Pressure Cooking

Pressure cooking uses steam pressure to raise the boiling point of water above 100°C / 212°F. This energy-efficient cooking method is the fastest way to thoroughly cook a variety of your favorite meals.

Pressure cookers go through 3 stages when pressure cooking:

1. Pre-Heating and Pressurization

The display indicates On while the cooker pre-heats, vaporizing liquid in the inner pot to create steam. Once enough steam has built up inside the inner pot, the float valve pops up and locks the lid of the cooker in place for safe pressure cooking.

When the float valve pops up, the silicone cap attached to the bottom of the float valve (on the underside of the lid) seals the steam inside the cooking chamber (the inner pot) and allows the pressure to rise even higher. A higher pressure means a higher cooking temperature.

While it is normal to see some steam escaping through the float valve during Pre-Heating, if you see steam escaping from around the sides of the lid, press Cancel and refer to Troubleshooting.

Note: The time it takes your cooker to pressurize is determined by a variety of factors, including food and liquid volume.

2. Cooking

After the float valve pops up, the cooker needs a few minutes to finish building pressure. When the required pressure level is reached, cooking begins. The display switches from On to the cooking countdown timer, displayed in HH:MM (hours and minutes).

Smart Program settings (e.g., cooking time, temperature and/or pressure level, and whether Keep Warm will come on automatically or not) can be adjusted at any time during cooking. Refer to Smart Program Settings for details.

3. Depressurizing

After pressure cooking completes, follow your recipe instructions to select a venting method for depressurizing the cooker.

If automatic Keep Warm is on after cooking completes, the timer counts up from 00:00 to indicate the elapsed time up to 10 hours. If not, the cooker returns to Standby and displays End.

Note: The cooker cools and depressurizes faster if automatic Keep Warm is off.
See Depressurizing the Cooker for information on releasing pressure after cooking.

DANGER

While the float valve is up, contents of cooker are under extreme pressure. Do not attempt to remove the lid while the float valve is still up. All pressure must be released, and float valve must be down before attempting to remove the lid. Never attempt to force the lid open. Failure to follow the instructions may result in property damage and/or

personal injury.

Depressurizing the Cooker

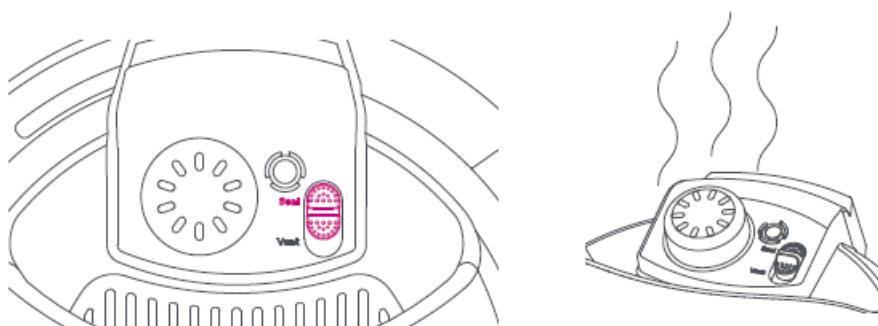
Always follow recipe instructions for depressurizing the cooker.

Venting Methods

Once cooking completes, there are several methods to release pressure:

Natural Release (NR)

Leave the quick release switch in the Seal position. The cooker dissipates heat so pressure releases naturally over time.

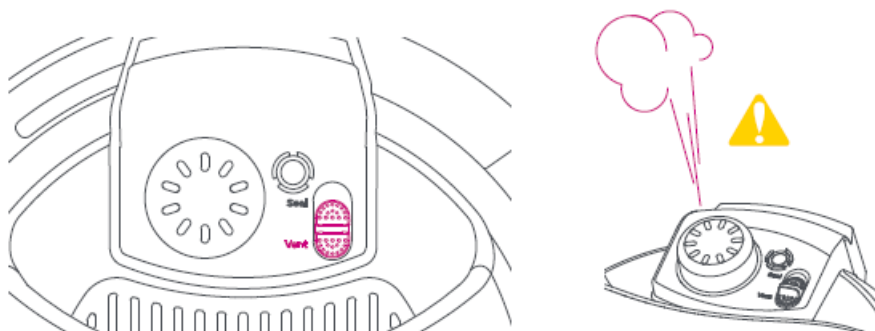


NOTICE

Use NR to depressurize the cooker after cooking high-starch foods (e.g., soups, stews, chilis, pasta, oatmeal and congee) or after cooking foods that expand when cooked (e.g., beans and grains).

Quick Release (QR)

Move the quick release switch from Seal to Vent. Steam releases continuously through the top of the steam release valve.



Note: It will be loud!

If spatter occurs, move the quick release switch back to Seal, and try again after a few minutes. If spatter continues, use NR to vent remaining pressure.

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

NOTICE

Do not use QR when cooking high-starch foods (e.g., stews, chilis, pasta and congee) or when cooking foods that

expand when cooked (e.g., beans and grains).

10-Minute NR

Typically used when cooking rice.

Leave the quick release switch in the Seal position for 10 minutes after cooking has completed, then move the quick release switch into the Vent position. Steam releases continuously through the top of the steam release valve.

If continuous spatter occurs while venting, set the quick release switch back to Seal and wait an additional 5 minutes before trying to QR again. If spatter continues, use NR to safely release remaining pressure.

DANGER

While the float valve is up, contents of cooker are under extreme pressure. Do not attempt to remove the lid while the float valve is still up. All pressure must be released, and float valve must be down before attempting to remove the lid. Never attempt to force the lid open. Failure to follow the instructions may result in property damage and/or personal injury.

WARNING

- Do not lean over or touch the steam release assembly.
- Do not place unprotected skin over the steam release assembly.
- Do not cover or obstruct the steam release valve or cover.

QuickCool

The Duo Evo Plus lid is equipped with QuickCool technology, which, when paired with the QuickCool Tray*, allows you to release pressure naturally up to 50% faster.

To remove the QuickCool protective cover

Grip the tab, push it towards the lid handle and pull up, then pull the cover towards you and off. Set aside.

Add ice to the QuickCool Tray, or add water and freeze the tray, then position the tray on the exposed metal of the lid. Wait for the float valve to drop into the lid, then remove the QuickCool Tray and open the lid.

*QuickCool tray sold separately at store.instantpot.com. Available in January 2020.

References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)