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Demeyere 1023137

Demeyere Resto 8.5-qt Stainless Steel 7-In-1 Multi-Pot Instruction Manual

Model: 1023137

INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Demeyere Resto 8.5-qt Stainless Steel 7-In-1 Multi-Pot. Please read all instructions carefully before first use and retain this manual for future reference.

PRODUCT OVERVIEW

The Demeyere Resto 8.5-qt Stainless Steel 7-In-1 Multi-Pot is a versatile cooking vessel designed for various culinary tasks. Its construction from high-quality 18/10 stainless steel with an aluminum core sandwich base ensures excellent heat retention and distribution. The multi-pot includes two colander inserts for simultaneous cooking of different foods.



Image: The Demeyere Resto 7-In-1 Multi-Pot, showcasing the main pot, glass lid, and the two removable colander inserts.

Key Features:

- **8.5-quart capacity:** Suitable for family meals and entertaining.
- **18/10 Stainless Steel Construction:** Durable and corrosion-resistant.
- **Aluminum Core Sandwich Base:** Provides even heat distribution and retention.
- **Two Removable Colander Inserts:** Allows for cooking two different foods simultaneously, such as pasta and vegetables.
- **Tempered Glass Lid:** For monitoring cooking progress and locking in moisture.
- **Capacity Filling Scale:** Clearly marked on the pot interior for accurate measurements.
- **Induction Compatible:** Suitable for all stovetops, including induction.
- **Dishwasher Safe:** For convenient cleaning.

SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling hot cookware.
- Do not leave cookware unattended on a hot stovetop.
- Ensure handles are securely attached before lifting.
- Avoid sudden temperature changes, such as placing a hot pot under cold water, as this may cause warping or damage.
- Keep out of reach of children.
- Do not use abrasive cleaners or metal scouring pads, as these can scratch the surface.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the multi-pot and its components.
2. **Initial Cleaning:** Before first use, wash the pot, lid, and colander inserts thoroughly with warm, soapy water. Rinse well and dry completely.
3. **Seasoning (Optional):** While not strictly necessary for stainless steel, some users prefer to lightly oil the interior before first use to enhance non-stick properties over time.

OPERATING INSTRUCTIONS

General Cooking:

- Place the multi-pot on a stovetop burner that matches the base size.
- Add desired ingredients and liquids. The interior of the pot features a capacity filling scale for accurate measurement.
- Adjust heat as needed. The aluminum core base provides even heating.
- Use the tempered glass lid to retain heat and moisture.

Using Colander Inserts for Simultaneous Cooking:

1. Fill the main pot with water or broth to the desired level, ensuring it will cover the items in the colanders.
2. Bring the liquid to a boil or simmer.
3. Place the colander inserts into the main pot. The removable handles allow for easy insertion and removal.
4. Add different ingredients to each colander. For example, pasta in one and vegetables in the other.
5. Cover with the tempered glass lid.
6. Monitor cooking times for each ingredient. Once cooked, carefully lift the colanders using their handles to drain.



Image: Demonstrates cooking pasta and broccoli at the same time using the two colander inserts within the multi-pot.

Deep Frying:

- Ensure the pot is clean and dry.
- Fill the pot with cooking oil to a safe level, typically no more than one-third full.
- Heat the oil to the desired temperature. Use a thermometer for accuracy.
- Carefully place food into the colander inserts and lower them into the hot oil.
- Fry until golden brown and cooked through.
- Carefully lift the colanders to drain excess oil.



Image: A person deep frying food in the multi-pot, showing the colander insert being used to hold the food in hot oil.

Steaming:

- Add a small amount of water to the bottom of the pot (approximately 1-2 inches).
- Place the colander inserts with vegetables or other items to be steamed into the pot, ensuring the water does not touch the food.
- Cover with the tempered glass lid and bring the water to a boil.
- Steam until food is tender-crisp.

Stovetop Compatibility:

This multi-pot is suitable for use on all stovetops, including gas, electric, ceramic, and induction. For induction cooking, ensure the burner size matches the pot's base for optimal efficiency.

Video Demonstration:



Video: An official demonstration of the Demeyere Resto 7-In-1 Multi-Pot, showcasing its various functions including deep frying, steaming, and simultaneous cooking with the colander inserts. This video highlights the versatility and ease of use of the product.

MAINTENANCE AND CLEANING

Daily Cleaning:

- After each use, allow the pot to cool completely before cleaning.
- Wash with warm, soapy water using a soft sponge or cloth.
- Rinse thoroughly and dry immediately to prevent water spots.

Dishwasher Use:

The Demeyere Resto Multi-Pot and its components are dishwasher safe. However, hand washing is recommended for best results and to maintain the longevity of the cookware's finish.

Removing Stubborn Stains:

- For food residue, soak the pot in warm, soapy water before cleaning.
- For stubborn stains or discoloration, a stainless steel cleaner or a paste made of baking soda and water can be used. Apply, let sit for a few minutes, then scrub gently with a non-abrasive pad.
- To remove white mineral deposits (from hard water), boil a solution of water and white vinegar (1 part vinegar to 3 parts water) in the pot, then wash as usual.

Storage:

The colander inserts feature removable handles for compact storage. Store the pot and its components in a dry place.



Image: The multi-pot with its colander inserts and lid, illustrating how the handles can be removed for more compact storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pot.	Insufficient oil/fat, heat too high, or food added to a cold pan.	Use adequate oil/fat. Preheat the pot before adding food. Reduce heat if necessary.
White spots or mineral deposits.	Hard water residue.	Boil a solution of water and white vinegar (1:3 ratio) in the pot, then wash.
Rainbow discoloration (heat tint).	Overheating the pot.	This is harmless and can often be removed with a stainless steel cleaner or a vinegar solution. Avoid excessive heat.

SPECIFICATIONS

- **Model Number:** 1023137
- **Capacity:** 8.5 quarts (8.06 Liters)
- **Material:** 18/10 Stainless Steel with Aluminum Core Sandwich Base
- **Dimensions:** 13.78 x 9.57 x 10.04 inches
- **Item Weight:** 6.11 pounds
- **Stovetop Compatibility:** All stovetops, including Induction
- **Oven Safe:** Yes
- **Dishwasher Safe:** Yes
- **UPC:** 813248016074



Image: Technical drawing of the Demeyere Multi-Pot with key dimensions indicated for reference.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the manufacturer's official website or contact their customer service department. Keep your proof of purchase for any warranty claims.

Manufacturer: DEMEYERE

Website: www.demeyere.be (Please note: This is a general link to the brand's website and may not lead directly to support for this specific model.)

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