

113-2000-01

Generic Instant-Pot Chef Series 8 Qt Multi-Cooker User Manual

Model: 113-2000-01

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Generic Instant-Pot Chef Series 8 Qt Multi-Cooker. Please read all instructions thoroughly before first use and retain this manual for future reference. This appliance combines 7 functions: pressure cooking, slow cooking, sautéing, steaming, rice cooking, egg cooking, and warming.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Ensure unit is properly closed before operating.
- Never force open the lid. Ensure internal pressure is completely released before opening.
- Do not fill the appliance over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill over 1/2 full.

- Always check the pressure release valve and float valve for clogging before use.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your multi-cooker for safe and effective operation.



Image 1: Front view of the Generic Instant-Pot Chef Series 8 Qt Multi-Cooker, showing the control panel and lid.

- **Main Unit:** The outer housing containing the heating element and control panel.
- **Inner Cooking Pot:** 8-quart aluminum pot with non-stick ceramic coating.
- **Lid:** Features a steam release valve, float valve, and sealing ring.
- **Control Panel:** Digital display and touch controls for various cooking functions and settings.
- **Power Cord:** Detachable power cord.

SETUP AND FIRST USE

1. **Unpacking:** Remove all packaging materials, stickers, and labels from the appliance.
2. **Initial Cleaning:**
 - Wash the inner cooking pot, lid, and sealing ring with warm soapy water. Rinse thoroughly and dry completely.
 - Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Lid Assembly:** Ensure the sealing ring is properly seated in the lid's sealing ring rack. Check that the steam release valve and float valve are clear and move freely.
4. **Placement:** Place the multi-cooker on a stable, level surface away from heat sources and flammable materials. Ensure adequate space around the unit for ventilation.
5. **Test Run (Water Test):** Before cooking food, perform a water test to ensure the appliance is functioning correctly and you are familiar with its operation.
 - Add 3 cups of water to the inner pot.
 - Close the lid, ensuring it is locked into place.
 - Select the "Pressure Cook" function and set the time to 5 minutes.
 - Once cooking is complete, allow pressure to release naturally or use the quick release method (refer to Operating Instructions).

OPERATING INSTRUCTIONS

Your multi-cooker offers 7 primary cooking functions. The guided cooking status lights provide clear updates on every cooking stage.

7-in-1 Functionality



7-in-1 Functionality

Pressure cook, slow cook, sauté, rice, steam, warm and egg

Image 2: Visual representation of the 7-in-1 functionality, including Pressure Cook, Slow Cook, Sauté, Rice, Steam, Warm, and Egg.

- **Pressure Cook:** For fast cooking under pressure.
- **Slow Cook:** For traditional slow cooking recipes.
- **Sauté:** For browning or simmering before cooking.
- **Steam:** For steaming vegetables, fish, and more.
- **Rice:** Optimized program for cooking various types of rice.
- **Egg:** Dedicated program for cooking eggs.
- **Warm:** Automatically keeps food warm after cooking.

Basic Operation Steps

1. **Prepare Ingredients:** Place your ingredients and liquid into the inner cooking pot.
2. **Close Lid:** Place the lid on the cooker and turn it clockwise until it locks into position. Ensure the steam release handle is in the "Sealing" position for pressure cooking.

3. **Select Function:** Press the desired cooking function button on the control panel (e.g., "Pressure Cook", "Slow Cook").
4. **Adjust Settings:** Use the "+" and "-" buttons to adjust cooking time or temperature as needed. Some functions may have preset options.
5. **Start Cooking:** The cooker will automatically begin the preheating cycle. Once pressure is reached (for pressure cooking), the cooking timer will begin.
6. **Pressure Release:**



Image 3: Close-up of the lid showing the easy steam release button, designed to keep hands away from the steam vent.

- **Natural Release:** Allow the cooker to cool down naturally. The float valve will drop when pressure is fully released. This is recommended for foamy foods or large cuts of meat.
 - **Quick Release:** Carefully turn the steam release handle to the "Venting" position or press the steam release button (if available) to quickly release pressure. Keep hands and face away from the steam vent.
7. **Open Lid:** Once the float valve has dropped, turn the lid counter-clockwise and lift it off.

Customizable Presets

One-pot meals made easier

Customize recipes your way



Save the setting
for your favorites
& cook with the
touch of a button

Image 4: The control panel highlighting the customizable preset buttons (labeled 1-4) for saving favorite cooking settings.

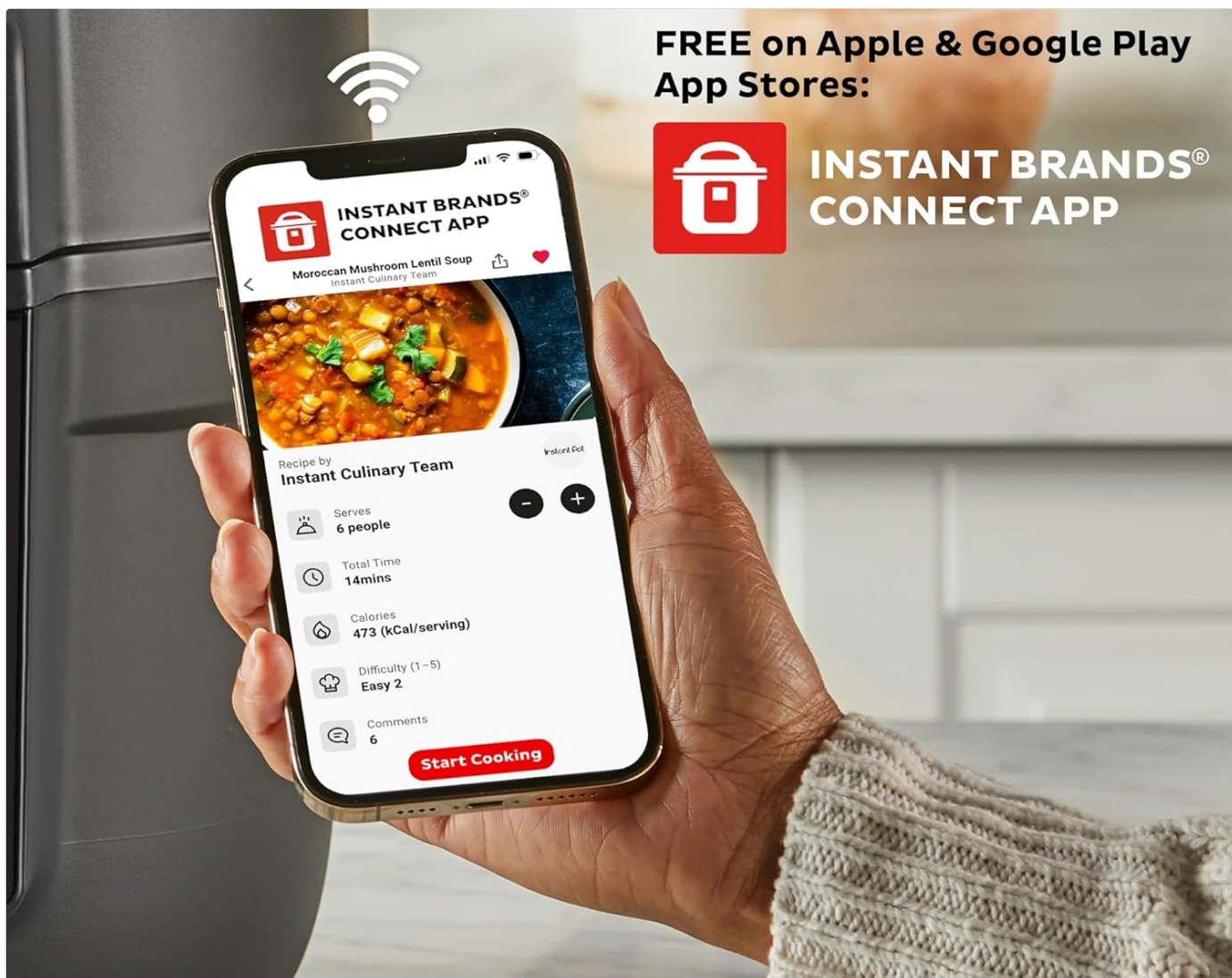
The multi-cooker allows you to save your favorite cooking settings for quick access. After setting your desired time and temperature for a specific function, press and hold one of the numbered preset buttons (1-4) until it beeps to save the setting. To use a saved preset, simply press the corresponding numbered button.

[Instant Brands Connect App](#)

**FREE on Apple & Google Play
App Stores:**



**INSTANT BRANDS®
CONNECT APP**



- **Free app with 2000+ recipes**
- **Guided step-by-step cooking instructions**
- **Save and organize recipes into collections**

Image 5: A smartphone displaying the Instant Brands Connect App with a recipe, illustrating guided cooking instructions. Enhance your cooking experience with the Instant Brands Connect App, available on Apple and Google Play App Stores. The app provides access to over 2000 recipes and guided step-by-step cooking instructions. You can also save and organize your favorite recipes into collections.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your multi-cooker.



DISHWASHER-SAFE (TOP RACK)
MULTI COOKER LID

DISHWASHER-SAFE ALUMINUM
COOKING POT

Easy cleanup

Dishwasher-safe lid and cooking pot for quick and easy cleaning

Image 6: Exploded view of the multi-cooker showing the dishwasher-safe lid and inner cooking pot.

- **Inner Cooking Pot:** The aluminum cooking pot with non-stick ceramic coating is dishwasher-safe. For best results, wash with warm soapy water or place in the dishwasher.
- **Lid:** The multi-cooker lid is dishwasher-safe (top rack recommended). Remove the sealing ring and steam release valve for separate cleaning.
- **Sealing Ring:** Wash the silicone sealing ring with warm soapy water. Ensure it is completely dry before reinserting.
- **Steam Release Valve & Float Valve:** Clean these components regularly to prevent blockages. Ensure they are free of food debris.
- **Exterior:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or other liquids.
- **Storage:** Ensure all parts are clean and dry before storing the appliance.

TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, please contact customer

support.

Problem	Possible Cause	Solution
Cooker not turning on.	Power cord not properly connected; no power from outlet.	Ensure power cord is securely plugged into the cooker and a working electrical outlet. Check household circuit breaker.
Steam leaking from lid during pressure cooking.	Sealing ring not properly installed; food debris on sealing ring or rim; steam release valve in "Venting" position.	Check and re-install sealing ring; clean sealing ring and lid rim; ensure steam release valve is in "Sealing" position.
Lid cannot be opened after cooking.	Internal pressure has not been fully released.	Allow pressure to release naturally or use the quick release method. Do not force the lid open.
Food burn error message.	Insufficient liquid; food stuck to bottom of inner pot.	Add more liquid as per recipe; ensure inner pot is clean and food is not sticking.

SPECIFICATIONS

- **Brand:** Generic
- **Model Number:** 113-2000-01
- **Capacity:** 8 Quarts
- **Material:** Aluminum with Non-Stick Ceramic Coating
- **Color:** Black
- **Product Dimensions:** 14.76"D x 14.76"W x 15.75"H
- **Wattage:** 1200 watts
- **Voltage:** 120 Volts
- **Item Weight:** 15.1 Pounds
- **Control Method:** Touch
- **Special Features:** Dishwasher Safe (Lid & Pot), Non-Stick Coating, Guided Cooking Status Lights

WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your purchase or contact the manufacturer directly. For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Generic customer service.

Customer Support: Please visit the manufacturer's website or refer to your purchase documentation for contact details.