



# walmart 8QT Power Cooker Plus User Guide

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## Walmart 8QT Power Cooker Plus Quick Start Guide



## Walmart 8QT Power Cooker Plus Quick Start Guide

\*See owner's manual for complete instructions and important safety information before using this product.

### Step 1



Place Inner Pot into the unit.

### Step 2



Add ingredients.

### Step 3



Place Lid on Cooker with Handle and Recessed Valve pointed to the "10:00 o'clock" position. Rotate Lid counter-clockwise until you feel a click.

### Step 4



Rotate Pressure Valve to the lock position.

### Step 5



Follow your recipe for correct cook time.

### Step 6



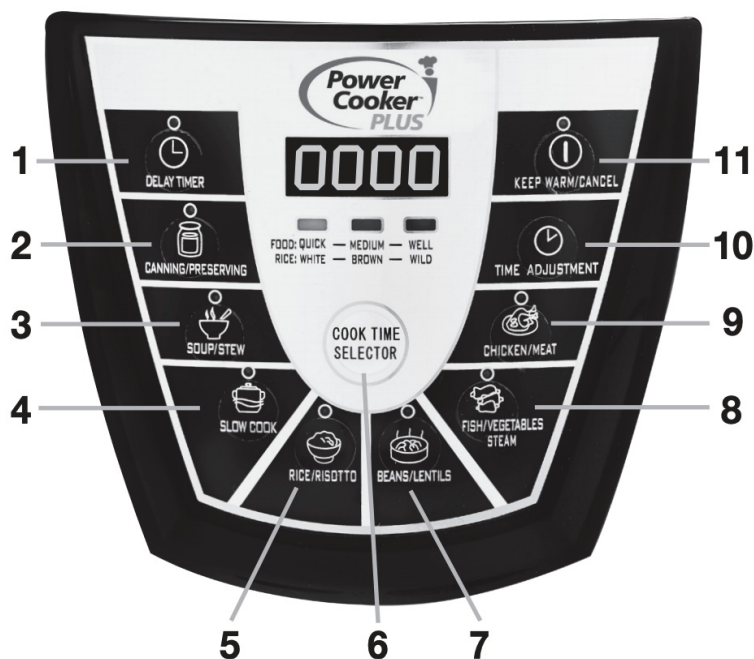
For easiest cleanup, wash Power Pressure Cooker parts immediately after cooking. Place dishwasher safe parts on the top rack only.

**NOTE: The Power Cooker Plus will take 15 - 17 minutes to pressurize before it starts to cook.**

## Wash All Components Before First Use

## Digital Control Panel – Overview

The Power Cooker Plus has up to seven basic cooking modes that may be used alone or in combination to produce an infinite variety of results. This Quick Start Guide provides Step-By-Step instructions.



**WHEN THE UNIT IS PLUGGED IN**, 0000 will appear on the LED Display. When a cooking process is selected, such as COOK, the default time will blink 5 times. Then, rotating double zeros may appear on the left side of the screen to signify it is building pressure. Once pressure is built, the zeros will stop rotating and begin counting down the time. The unit will beep, and the LED Display will be blank. Enter KEEP WARM mode once the time has expired until cancelled. **NOTE: Go to page 6 of the manual for complete control information.**

MODE	DESCRIPTION
<b>1</b>  DELAY TIMER	DELAY TIMER Button — Delays the cooking start time. It will change in 30-minute increments.
<b>2</b>  CANNING/PRESERVING	CANNING / PRESERVING Button — Higher pressure setting used mainly for Canning & Preserves. It can be changed in 10-minute increments.
<b>3</b>  SOUP/STEW	SOUP / STEW Button — Medium Pressure. It can be changed in 1-minute increments.
<b>4</b>  SLOW COOK	SLOW COOK Button — Low Pressure. It can be changed in 30-minute increments.
<b>5</b>  RICE/RISOTTO	RICE / RISOTTO Button — Medium Pressure. Pre-set time & pressure for white rice, brown rice, & wild rice. It can be changed in 1-minute increments.
<b>6</b>  COOK TIME SELECTOR	COOK TIME SELECTOR Button — Use to scroll through each button's pre-selected times – Quick, Medium, Well.
<b>7</b>  BEANS/LENTILS	BEANS / LENTILS Button — Medium Pressure. It can be changed in 1-minute increments.
<b>8</b>  FISH/VEGETABLES STEAM	FISH / VEGETABLES STEAM Button — Medium Pressure. It can be changed in 1-minute increments.
<b>9</b>  CHICKEN/MEAT	CHICKEN / MEAT Button — Medium Pressure. It can be changed in 1-minute increments.
<b>10</b>  TIME ADJUSTMENT	TIME ADJUSTMENT Button — Use to change default times on preset buttons. Scroll up only.
<b>11</b>  KEEP WARM/CANCEL	KEEP WARM / CANCEL Button — While the unit is in a cooking cycle, pressing the button will stop the cooking cycle.

## FAQS

### What is a power cooker plus?

Highlights. The Tristar 8-Quart Power Cooker Plus **locks in the nutrients. Infuses meat and seafood with intense flavor without unwanted fat. Saves time and energy.** The air-tight lid locks into place and traps the super-heated steam inside.

## What is the difference between power cooker and power cooker XL?

The main difference between the two are the **variety of size offerings**. The Power Pressure Cooker Plus is only available in an 8-quart size and a silver color. The Power Pressure Cooker XL is available in three sizes; 6 quarts, 8 quarts and 10 quarts.

## How many quarts is the power cooker plus?

The Power Cooker Plus comes in **6 quarts** only. Can I adjust the cooking time on them? Yes, there is a Time Adjust button.

## What brand of pressure cooker exploded?

2020, a federal lawsuit was filed against Sunbeam after its **Crock-Pot Express** Pressure Cooker was alleged to explode and burn users or anyone nearby.

## Whats the difference between an Instapot and a pressure cooker?

The biggest difference between a traditional pressure cooker and an Instant Pot is **the level of PSI or pressure that can be reached**. A traditional pressure cooker can reach a PSI of 15 on the stove top, while most Instant Pot models (except the most expensive Max model), can only reach a PSI of 12.

## Why is my power cooker not pressurizing?

SOLUTION: Open the Instant Pot and make sure there's enough liquid. **If too much liquid has evaporated**, the Instant Pot won't pressurize, so add more liquid if necessary. Close the Instant Pot and resume pressure cooking. If you have trouble closing the lid, move the steam release handle to the VENTING position.

## What happened to Power Pressure Cooker XL?

A family from Texas has filed a product liability lawsuit after their Tristar Power Pressure Cooker XL **exploded and spewed hot, burning gumbo on them**, despite a number of purported safety features the manufacturer claimed were supposed to prevent such accidents from occurring.

## Is power cooker plus dishwasher safe?

**Yes, the inside is both removable and dishwasher safe.**

## What company makes Power Pressure Cooker XL?

In anticipation of Thanksgiving and the winter holidays, Invention Company **Tristar Products, Inc.**, makers of the Power Pressure Cooker XL, is reminding customers how to get the most out of their units.

## Is steaming the same as pressure cooking?

Perhaps the most interesting distinction between a pressure cooker and a dedicated steamer, however, is **how much faster and more effective pressure cooking is than steaming food**. Pressure cookers are often around ten times more efficient and faster than many other methods of cooking!

## How long should vegetables be steamed?

**Asparagus, green beans: 3 to 5 minutes.** Collard greens, kale, Swiss chard, and other hearty, leafy greens: 5 to 7 minutes. Cauliflower, broccoli: 8 to 10 minutes. Beets, carrots, potatoes, turnips, and other root vegetables: 10 to 15 minutes.

## How long does it take to cook vegetables in a pressure cooker?

Place a trivet or steamer basket into your Instant Pot along with 1/2 cup of water. **For slices: Cook on high pressure for 4-5 minutes and perform a quick release. For cubes: Cook on high pressure for slightly longer at 6-7 minutes** and perform a quick release.

## Can you use foil in pressure cooker?

Almost any food which can be cooked in steam or water-based liquids can be cooked in a pressure cooker. **Foil-**

wrapped meat analogues that are typically baked or steamed can also be cooked in a pressure cooker, but different rules apply. The high pressure steam of pressure cooking has two major effects: 1.


What happens if you put too much water in a pressure cooker?

Overfilling a pressure cooker has various effects, including **loss of flavor and texture**. This is caused by the excessive pressure generated by the glut of liquid. Too much pressure breaks down food. As for the risks it is also possible for the food to block the pressure valve if the pot is filled too high.



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Documents / Resources

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