

get started

INSTANT® **SUPERIOR COOKER**
CHEF SERIES

USER MANUAL

Instant®

Welcome

to your new Instant Superior Cooker Chef Series!

This Instant Superior Cooker can help you cook healthy, delicious meals more easily and in less time. We hope you fall in love with Instant cooking and enjoy it in your kitchen for years to come!.

**Get started online with your new
Instant Superior Cooker!**



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IMPORTANT SAFEGUARDS

⚠ WARNING

Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

READ ALL INSTRUCTIONS

Before using your new appliance, please read all instructions, including the Safety Information below. Keep this manual for reference.

Placement

- **DO** place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.
- **DO** make sure all parts are dry and free of food debris before placing the inner cooking pot on the cooker base.
- **DO NOT** place the appliance on or close to a gas or electric burner, or oven. **NEVER** use the appliance on your stove.
- **DO NOT** use the appliance near water, an external heat source or flame.
- **DO NOT** use outdoors. Keep out of direct sunlight.
- **DO NOT** place on anything that may block the vents on the bottom of the appliance.

General Use

The removable inner cooking pot is extremely hot during use and can be extremely heavy when full of ingredients.

- **DO** use oven mitts when handling the inner cooking pot and metal accessories.
- **DO** use care when removing the glass lid and silicone accessories from the inner cooking pot, including the silicone sling, to avoid burn injury. Always remove the glass lid using the lid knob after cooking to avoid burn injury, as the glass will be hot.
- **DO** place hot accessories on a heat-resistant surface or cooking plate.

⚠ WARNING

- **DO** use care when lifting the cooking pot from the cooker base to avoid burn injury.
- **DO** use extreme caution when the cooking pot contains hot food, hot oil or other hot liquids.
- **DO NOT** use the appliance without the removable inner cooking pot installed.
- **DO NOT** touch the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot. Only use the appliance's side handles for carrying or moving.
- **DO NOT** use this appliance for deep frying or frying with oil.
- **DO NOT** move the appliance while it is in use and use extreme caution when disposing of hot grease.
- **DO NOT** allow children or persons with reduced physical, sensory or mental capabilities to operate this appliance. Close supervision is necessary when any appliance is used by or near children and persons with reduced physical, sensory or mental capabilities. Children should not play with this appliance.
- **DO NOT** use the appliance for anything other than household use. It is not intended for commercial use.

Cooking

- This appliance cooks using high heat and steam. Inappropriate use may result in burns, personal injury and/or property damage.
- **DO NOT** remove the lid with unprotected hands.
- **DO NOT** lean over the appliance when removing the lid.

Overfill During Cooking

- **DO NOT** overfill the cooking pot. **DO** leave at least 1" of free space at the top of the pot to allow for expansion during cooking.
- **DO** be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb or spaghetti can foam, froth and sputter when cooking. **DO** use caution when opening the lid.
- **DO NOT** place oversized foods into the inner cooking pot as they may cause risk of fire, personal injury and/or property damage.
- **DO** make sure the glass lid can cover the entire pot during cooking.

⚠ WARNING

Accessories

- **DO** use only accessories or attachments authorized by Instant Pot Brands. The use of parts, accessories or attachments not recommended by the manufacturer may cause a risk of electric shock or other personal injury, fire and/or property damage.
- **DO** use only an authorized Instant Pot Brands inner cooking pot to reduce the risk of personal injury/property damage.
- **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.
- **DO NOT** use the silicone lid for cooking; only use it for covering the pot for food storage.

Care and Storage

- **DO** let the appliance cool to room temperature before cleaning or storage.
- **DO NOT** store any materials, other than the inner cooking pot, in the cooker base when not in use.
- **DO NOT** place any combustible materials in the cooker base, such as paper, cardboard, plastic, Styrofoam or wood.

Power Cord

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children.

- **DO NOT** drape cord over edge of counter or use outlet below counter.
- **DO NOT** use with an extension cord.
- **DO NOT** let the power cord touch hot surfaces or open flame, including the stovetop.
- **DO NOT** use with power converters or adapters, timer switches or separate remote-control systems.

⚠ WARNING

Electrical Cautions

The cooker base contains electrical components that are an electrical shock hazard. **Failure to follow these instructions may result in electric shock and/or death.**

To protect against electrical shock:

- To disconnect, select **Cancel**, then remove plug from power source. Always unplug 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.
- **DO** 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 Consumer Care by email at **support@instantpot.com**.
- **DO NOT** attempt to repair, replace or modify components of the appliance, as this may cause electric shock or other personal injury, fire and/or property damage, and will void the warranty. For assistance, contact Consumer Care by email at **support@instantpot.com**.
- **DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.
- **DO NOT** put liquid or food of any kind into cooker base without the inner cooking pot.
- **DO NOT** immerse the power cord, plug or the appliance in water or other liquid.
- **DO NOT** clean the appliance by rinsing it under a faucet.
- **DO NOT** use the appliance in electrical systems other than 120 V ~ 60 Hz for North America.

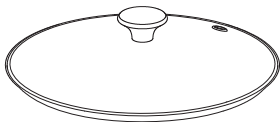
SAVE THESE INSTRUCTIONS

⚠ WARNING

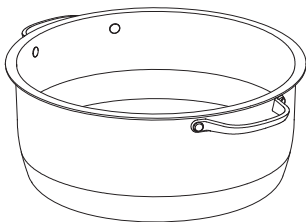
Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

WHAT'S IN THE BOX

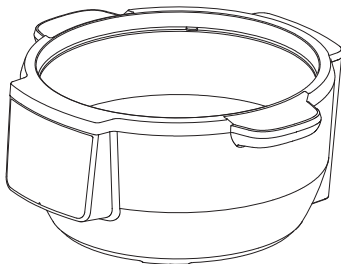
Lid



Aluminum Cooking Pot with Ceramic Non-Stick Coating



Cooker Base



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

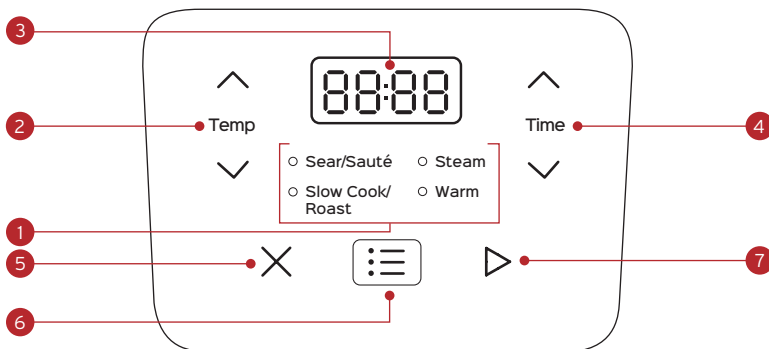
Remember to recycle!

We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live.

USING YOUR INSTANT SUPERIOR COOKER

Control panel

We've designed the Instant Superior Cooker control panel to be simple to use and easy to read.



1. Smart Program indicators
 - Light shows the active Smart Program
2. Temperature controls
 - Increase
 - Decrease
3. Status display
 - Temperature
 - Cooking time
 - Keep Warm time
 - Status messages
4. Time controls
 - Increase
 - Decrease
5. Cancel
6. Menu
 - Select Smart Programs
7. Start

Status messages

The control panel shows information you need to know when using your Instant Superior Cooker.

OFF	Unit is ready
OFF	Unit is in low-power Standby mode
On	Preheat mode
H ₁	Temperature set to high
Lo	Temperature set to low
End	Smart Program ended (Keep Warm is off)
05:20	Time <ul style="list-style-type: none">• Smart Program: cooking time remaining• Keep Warm: time food has been warming Time controls
Hot	Sauté Smart Program is ready to add food
E*	Error: see Error Codes on page 21

Turning the sound On/Off

Turn sound on

- When in Standby mode, press and hold **Time Up** and **Time Down** arrows until display shows **S On**.

Turn sound off

- When in Standby mode, press and hold **Time Up** and **Time Down** buttons until display shows **SOFF**.

Audible safety alerts (beeps) cannot be turned off.

Reset Smart Programs to original settings

Reset Individual Smart Programs

- With the cooker in Cooking Setting mode, press and hold **Menu** and **Cancel** until the cooker returns to Standby and shows **OFF**.

The Smart Program's pressure level, cooking time and temperature are restored to the factory default setting.

Reset All Smart Programs

- With the cooker in Standby mode, press and hold **Cancel** until the cooker beeps.

All Smart Program pressure levels, cooking times and temperatures are restored to the factory default setting.

INITIAL SETUP

Clean before use

1. Wash the cooking pot with hot water and soap. Rinse and use a soft cloth to dry the outside. Or you can wash the cooking pot in the dishwasher.
2. Wipe the heating element inside the cooker base with a soft cloth to ensure there are no stray packaging particles.

Plug in cord

When you're ready to use your Instant Superior Cooker, plug the electrical cord into an electrical outlet.

Now you're ready to cook a meal in your Instant Superior Cooker!

SLOW COOK/ROAST

The Slow Cook/Roast program lets you make many of your favorite recipes, using the low heat, simmering cooking of a traditional slow cooker, but with easier control. You'll get deep flavor and more tender results.

About slow cooking

- Food cooks at lower temperatures, so there is little loss of liquids due to evaporation. Because of this, there is little sticking, even if you don't stir.
- You don't need to open the lid; keeping the lid closed keeps the heat inside. If you open the lid, add 15 to 30 minutes to cooking time.

Foods	Cooking Tips
Meats	<ul style="list-style-type: none">• You can use the Sauté program before slow cooking to brown for a more roasted texture. Or use it after slow cooking to reduce the sauce in the pot.• Leaner meats (chicken, pork) take less time to cook.• Hearty meats (pot roast, brisket) take longer to cook.• Bone-in meats take the longest cooking time (7 to 10 hours).• Fill the pot at least half full for the best cooking results.• To roast meats, use any 'wet roasting' recipe for best results.
Vegetables	<ul style="list-style-type: none">• Be sure to use enough liquid to fully cover the vegetables.• You can use the Sauté program after cooking to brown if you want.• Root vegetables take longer to cook; place them at the bottom of the pot if you're cooking them with meat.

Cooking Settings

Choose from these settings in the Slow Cook/Roast Smart Program. The program uses the default settings or the settings you selected the last time you used the Slow Cook/Roast program.

Default Cook Time	Min Cook Time	Max Cook Time	Default Temp	Temp Options
6 hours (06:00)	30 minutes (00:30)	24 hours (24:00)	High	Low High

Other settings

- Keep Warm is set to ON by default.

How to Slow Cook

Prep and Cook

1. Cut, chop, season or marinate your ingredients according to your recipe.
2. Place the cooking pot into the cooker base.
3. Add ingredients to the cooking pot.
4. Place the lid on top of the cooking pot.
5. Press **Menu** to toggle to the **Slow Cook/Roast** program.
6. The default cooking time will display. Press the **Time Up** and **Down** arrows to adjust the cooking time.
7. Press the **Temp Up** and **Down** arrows to select **Lo** or **Hi** temperature.
8. Press **Start**. Cooking time starts counting down.

*You can adjust the cooking Time or Temp at any time during preheating or cooking. Press **Start** to confirm the changes.*

*You can cancel the program at any time during preheating, cooking or Keep Warm. Press **Cancel** to stop cooking.*

End cooking

When cooking completes, Keep Warm begins and the Warm time starts counting up.

- When Keep Warm is done, the display shows **End**.
- Press **Cancel** to end the program or Keep Warm. The display shows **OFF**. You can remove the cooking pot.

STEAM

Use Steam as you would a regular stovetop steamer, boiling liquid to cook food with hot steam.

Choose from these settings in the Steam Smart Program. The program uses the default settings or the settings you selected the last time you used the Steam program.

Default Cook Time	Min Cook Time	Max Cook Time
10 minutes (00:10)	0 minute (00:00)	4 hours (04:00)

Other settings

- Temperature is not adjustable.
- Keep Warm is not available.

How to steam

Prep

Cut or chop your ingredients according to your recipe.

Cook

1. Place the cooking pot into the cooker base.
2. Add liquid and ingredients to the cooking pot.
3. Place the lid on top of the cooking pot.
4. Press **Menu** to toggle to the **Steam** program.
5. The default cooking time will display. Press the **Time Up** and **Down** arrows to adjust the cooking time.
6. Press **Start**. Preheating starts. When the unit reaches the selected cooking temperature, the cooking time starts counting down.

*You can adjust the cooking Time at any time during preheating or cooking. Press **Start** to confirm the changes.*

*You can cancel cooking at any time during preheating or cooking. Press **Cancel** to stop cooking.*

End cooking

When cooking completes, the display shows **End**.

- Press **Cancel** to end the program. The display shows **OFF**. You can open the lid and remove the cooking pot.

SAUTÉ

Use Sauté in place of a frying or saucepan. Sautéing can deepen the flavors of your food, or can simmer, thicken or reduce sauces.

Choose from these settings in the Sauté Smart Program:

Default Cook Time	Min Cook Time	Max Cook Time	Default Temp	Temp Options
30 minutes (00:30)	1 minute (00:01)	1 hour (01:00)	320 F / 160 C	320 F / 160 C 275 F / 135 C 230 F / 110 C

Other settings

- Keep Warm is not available.

How to sauté

Prep

Cut, chop, season or marinate your ingredients according to your recipe.

Preheat

1. Place the cooking pot into the cooker base.
2. Add cooking oil to the cooking pot.
3. Press **Menu** to toggle to the **Sauté** program.
4. The default cooking time will display. Press the **Time Up** and **Down** arrows to adjust the cooking time.
5. Press the **Temp Up** and **Down** arrows to select the cooking temperature.
6. Press **Start**. The display shows **On**.

Cook

1. When display shows **Hot**, add your prepared ingredients.
2. The display will begin counting down the time.

*You can adjust the cooking Time or Temp at any time during preheating or cooking. Press **Start** to confirm the changes.*

*You can cancel cooking at any time during preheating or cooking. Press **Cancel** to stop cooking.*

End cooking

When cooking completes, the display shows **End**.

- You can open the lid and remove the cooking pot.

Sautéing before Slow Cooking

Quite often, you'll want to sauté foods to brown them before further cooking them.

1. Sauté ingredients according to the instructions above.
2. Press **Cancel**.

*You can deglaze the cooking pot at this point before switching to Slow Cooking (see '**Deglazing**' below).*

3. Start the Slow Cook/Roast Smart Program.

Deglazing

Deglazing is the process of adding a liquid to a hot pan, releasing all of the delicious, caramelized pieces stuck to the bottom.

1. Remove food from cooking pot.
2. Add water, broth, or wine.
3. Use wooden spoon or silicone spatula to loosen food stuck to bottom of the cooking pot.

WARM

Use warm to reheat food or to keep food ready to serve after the Slow Cook/Roast and Steam programs.

Choose from these settings in the Warm Smart Program. The program uses the default settings or the settings you selected the last time you used the Warm program.

Default Cook Time	Min Cook Time	Max Cook Time	Default Temp	Temp Options
10 hours (10:00)	10 minutes (00:10)	10 hours (10:00)	High	Low High

How to heat food

1. Place the cooking pot into the cooker base.
2. Add ingredients to the cooking pot.
3. Place the lid on top of the cooking pot.
4. Press **Menu** to toggle to the **Warm** program.
5. The default cooking time will display. Press the Time **Up** and **Down** arrows to adjust the cooking time.
6. Press the Temp **Up** and **Down** arrows to select **Lo** or **Hi** temperature.
7. Press **Start**. Heating time starts counting down.

*You can adjust the heating Time or Temp at any time. Press **Start** to confirm the changes.*

*You can cancel heating at any time. Press **Cancel** or open the lid to stop heating.*

How to keep warm after cooking

1. When automatic warming begins at the end of a cooking program, the timer shows the time passed, up to 10 hours.
2. To turn automatic warming off during warming, press **Cancel** or open the lid.

CLEANING

Clean your Instant Superior Cooker after each use. Always unplug the unit and let all parts cool to room temperature before cleaning. Before use or storing, make sure all surfaces are dry.

Part	Cleaning instructions
Lid	<ul style="list-style-type: none">• Hand wash with hot water and mild dish soap or wash in dishwasher.• Dry all surfaces before storing.• After cleaning, you can store the lid on the cooking pot.
Cooking pot	<ul style="list-style-type: none">• Wash after each use.• Hand wash with hot water and mild dish soap or wash in dishwasher*.• Hard water stains may need a vinegar-dampened sponge and scrubbing to remove.• For tough or burned food residue, soak in hot water for a few hours before cleaning.• Dry all exterior surfaces before placing in cooker base.
Power cord	<ul style="list-style-type: none">• Use a barely-damp cloth to wipe any particles off cord. Always disconnect from power source before cleaning power cord.
Cooker base	<ul style="list-style-type: none">• Wipe the inside of the cooker base as well as the condensation rim with a barely-damp cloth, and allow to air dry.• Clean the outside of the cooker base and the control panel with a soft, barely-damp cloth or sponge.

**Some discoloration may occur after machine washing, but this will not affect the cooker's safety or performance.*

TROUBLESHOOTING

Problem	Cause	Solution
Display remains blank after connecting the power cord	Bad power connection or no power.	Inspect power cord for damage. If damage is noticed, contact Consumer Care. Check outlet to ensure it is powered.
Display remains blank after connecting the power cord	Cooker's electrical fuse has blown.	Contact Consumer Care.
Occasional clicking or light cracking sound	The sound of power switching and expanding pressure board when changing temperatures.	This is normal; no action needed.
Occasional clicking or light cracking sound	Bottom of the cooking pot is wet.	Wipe exterior surfaces of inner pot. Ensure heating element is dry before inserting inner pot into cooker base.
Error code appears on display and cooker beeps continuously	There is an issue with the cooker.	See Error Codes on page 20.

ERROR CODES

If the control panel displays an error code from this list, there is an issue with the Instant Superior Cooker. Here are the actions you should take to fix the problem.

Problem	Cause	Solution
C1	Faulty sensor	Contact Consumer Care.

REPLACEMENT PARTS

We offer genuine replacement parts for your Instant Superior Cooker Chef Series, if you need them. Visit www.instantpot.com to order.

	Part	Part number
	Aluminum Pot	212-1257-01
	Glass Lid	213-1257-01
	Manual (U.S.)	399-1257-03US

LEARN MORE

There's a whole world of Instant cooking information and help just waiting for you. Here are some of the most helpful resources.

Register your product

Instantpot.com/register

Contact Consumer Care

In the Instant Connect™ app
Instantpot.com/customer-care-center
support@instantpot.com

Download the Instant Connect™ app

Discover guided cooking and recipes
Available at iOS and Android app stores

Cooking charts and more recipes

Instantpot.com

How-to videos, tips and more

Instantpot.com

Replacement parts and accessories

Instantpot.com

Join the community



Product specifications

Model	Volume	Wattage	Power
SCMC8000	7.5 Quarts 7.1 Liters	800 W	120 V/ 60 Hz

WARRANTY

One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Instant Pot Brands by the original appliance owner and is not transferable. Proof of original purchase date and, if requested by Instant Pot Brands, return of your appliance, is required to obtain service under this Limited Warranty. Provided the appliance was used in accordance with the use & care instructions, Instant Pot Brands will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire twelve (12) months from the date of receipt. Failure to register your product will not reduce your warranty rights. The liability of Instant Pot Brands, if any, for any allegedly defective appliance or part will not exceed the purchase price of a comparable replacement appliance.

What is not covered by this warranty?

- Products purchased, used, or operated outside of the United States and Canada.
- Products that have been modified or attempted to be modified.
- Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God, or repair by anyone unless directed by an Instant Pot Brands representative.
- Use of unauthorized parts and accessories.
- Incidental and consequential damages.
- The cost of repair or replacement under these excluded circumstances.

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY APPLICABLE LAW, INSTANT POT BRANDS MAKES NO WARRANTIES, CONDITIONS OR REPRESENTATIONS, EXPRESS OR IMPLIED, BY STATUTE, USAGE, CUSTOM OF TRADE OR OTHERWISE WITH RESPECT TO THE APPLIANCES OR PARTS COVERED BY THIS WARRANTY, INCLUDING BUT NOT LIMITED TO, WARRANTIES, CONDITIONS, OR REPRESENTATIONS OF WORKMANSHIP, MERCHANTABILITY, MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for: (1) the exclusion of implied warranties of merchantability or fitness; (2) limitations on how long an implied warranty lasts; and/or (3) the exclusion or limitation of incidental or consequential damages; so these limitations may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law. The limitations of warranties, liability, and remedies apply to the maximum extent permitted by law. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

Product Registration

Please visit www.instantpot.com/register to register your new Instant Pot Brands appliance. Failure to register your product will not diminish your warranty rights. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address. The registration will enable us to keep you up to date with product developments and recipes, and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understand the instructions for use, and warnings set forth in the accompanying instructions.

Warranty Service

To obtain warranty service, please contact our Consumer Care Department by email to support@instantpot.com. You can also create a support ticket online at www.instantpot.com. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Pot Brands is not responsible for shipping costs related to warranty service. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

⚠ WARNING

DO NOT place this appliance on or close to a gas or electric burner, or inside an oven. Always operate this appliance on a stable, non-combustible, level surface, such as a kitchen countertop.



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