# Instant

## INSTANT POT XL 7.1 L MULTI-COOKER



#### **Getting Started Guide**

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- 2 What's in the Box
- **3** Using your Instant Pot
- 4 Initial Setup
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## Welcome to your new Instant Pot XL!

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



## Get started with your new Instant Pot XL!

To make your cooking experience with Instant as easy as possible, we have created simple steps with how to videos to guide you.

www.instantbrands.co.uk/get-started



## Download the full User Manual

For more detailed instructions and information, scan the QR code to download the full User Manual.

uk.instantbrands.com/product-manuals/



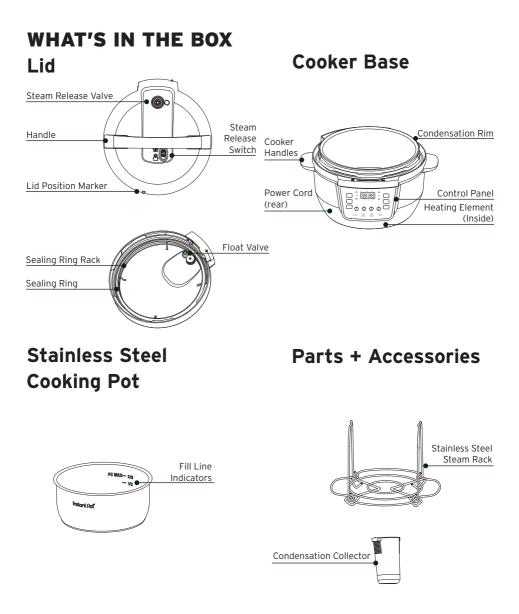
## Need Inspiration?

Download the Instant Brands® Connect app to access 1000+ recipe ideas.

## **Product specifications**

#### **Product specifications**

Volume	Wattage	Power	Working Pressure
7.1 Litres	1000-1200W	220-240V ~ 50/60 Hz	80 kPa
			7.11:1



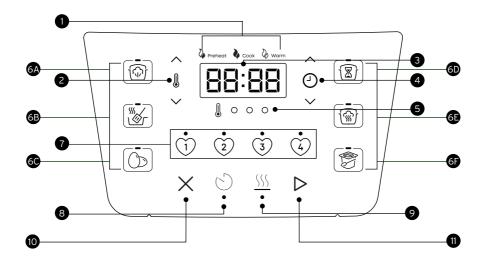
Illustrations are for reference only and may differ from the actual product.

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

## **USING YOUR INSTANT POT XL**

## **Control panel**

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



- 1. Guided Cooking Indicator
  - Cooking stages are active when lit
- 2. Temperature Controls
- 3. Status Display
  - Temperature
  - Cooking time
  - Delay Start time
  - Keep Warm time
  - Status messages
- 4. Time Controls
- 5. Temperature Level Lights

- 6. Smart Program Buttons
  - Light shows the active Smart Program
  - 6A. Pressure Cook
  - 6B. Saute
  - 6C. Egg
  - 6D. Slow Cook
  - 6E. Steam
  - 6F. Yoghurt
- 7. Favourites Buttons
  - Light shows active
- 8. Delay Start
  - Light shows ON
- 9. Keep Warm
  - Light shows ON
- 10. Cancel
- 11. Start

## INITIAL SETUP Clean before use

1. Wash the inner cooking pot with hot water and dish soap. Rinse and use a soft cloth to dry the outside. You can also wash the inner 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.

## Set up the Condensation Collector

The condensation collector sits at the back of the cooker base and accumulates overflow moisture from the condensation rim. It should be installed before cooking, then emptied and rinsed out after each use.

To install the condensation collector, align the grooves on the condensation collector with the tabs on the back of the cooker base and slide the condensation collector into place.

## Check the 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.

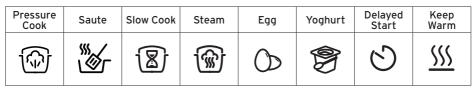
• The sealing ring comes pre-installed on the multi-cooker lid, but you should check

that it's securely installed before each time you cook.

• You should clean the sealing ring after each use.

• Sealing rings stretch over time with normal use. To keep your product safe, replace the sealing ring every 12 to 18 months. Replace sooner if you notice stretching, deformation, or damage.

## Familiarise yourself with the Icons



## **PERFORMING A TEST RUN**

Setting up your new Instant Pot for a test run is a great way to familiarise yourself with how the unit works before you cook a meal.

## To Perform A Test Run

1. Place the inner cooking pot into the cooker base.

2. Add 750ml water to the cooking pot (500ml is the minimum liquid level required to pressure cook)

3. Place the lid on top of the cooking pot and ensure it is in the locked position.

4. Select the pressure cooking function  $\bigoplus$  and set the time to 5 minutes using the  $\bigotimes$  up and down arrows.

5. Keep Warm <u>S</u> setting is ON by default. Press Keep Warm <u>S</u> again to turn it off.

6. Press Start  $\bigcirc$  . The Preheat status light is ON, the display shows On and the Instant Pot is building pressure.

7. When the pressure is ready, your Instant Pot starts cooking and the cooking timer starts counting down. When the timer reaches 00:00, cooking stops.

You can press Cancel  $\bigotimes$  to stop a Smart Program at any time

8. Once cooking has ended, perform a QPR (Quick Pressure Release) by setting the steam release switch to the Vent position. The float valve drops into lid when all steam is released.

9. After steam release, turn lid anticlockwise and remove the lid.

10. Discard any remaining water, then wash and dry the inner cooking pot.

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

## **A**WARNING

## **Pressure Cooking Caution**

This appliance uses pressure to cook. Allow the appliance to release all excess pressure and steam before opening the lid. Opening the lid before pressure is released may result in burns, personal injury and/or property damage. Read more in the 'Important Safeguards' section.



## Download the full User Manual

For more detailed information and instructions on using your Instant Pot, please read the full User Manual.

#### uk.instantbrands.com/product-manuals/

#### FUNCTIONS PRESSURE COOK

## Three of the Smart Programs use pressure to cook food: Pressure Cook, Steam and Egg. Choose from these settings in the Smart Programs that use pressure cooking.

Smart Program	Default Cook Time	Min Cook Time	Time Max Cook Time
Pressure Cook	10 minutes (00:10)	0 minutes (00:00)	4 hours (04:00)
Steam	10 minutes (00:10)	0 minutes (00:00)	4 hours (04:00)
Egg	5 minutes(00:05)	0 minutes (00:00)	1 hours (01:00)

## SAUTÉ

Use Sauté in place of a frying pan or saucepan. Sautéing can deepen the flavours of your food, or can simmer, thicken or reduce sauces. Choose from these settings in the Sauté Smart Program:

Setting	Default	Low	Med	High
Temperature	High (190°C)	105°C	150°C	190°C

### SLOW COOK

This program does not use pressure to cook food so you'll want to set the steam release to Vent. Choose from these settings in the Slow Cook Smart 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)	Med	Low Med High

#### **SET AND KEEP WARM**

You can use Keep Warm to reheat foods or keep them warm until you're ready to serve them. The Keep Warm setting turns on automatically after cooking on all Smart Programs except Sauté.

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 Med High

## **YOGHURT**

Easily make delicious, fermented dairy and non-dairy yoghurt.

Process	Default cook time	Default temp	Custom
Pasterise	3 minutes (00:03)	High	N/A
Ferment (dairy)	8 hours (08:00)	Low	N/A
Ferment	8 hours (08:00)	Low	Min 30 minutes (00:30). Max 99
(non-dairy, custom)	Adjustable	Adjustable	hours, 30 minutes (99:30)

## C DELAY START

You can set a Delay Start timer for a minimum of 10 minutes or a maximum of 24 hours, in 10-minute increments (the default is 6 hours).

Delay Start is not available with the Sauté Smart Program.

#### FAVOURITES

You can set and save 4 custom programs as Favourites for one-touch access to recipes.

#### WARRANTY

Proof of original purchase date and, if requested, return of your appliance is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with the written instructions included with the appliance (which are also available at instantbrands.co.uk), the Company will, at its sole discretion, either: (i) repair defects in materials and workmanship; or (ii) replace the appliance. In the event the appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase (UK only).

The Company is not responsible for shipping costs for warranty service.

#### **Limitation and Exclusions**

Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and may result in serious injury and damage. Any modification or attempted modification to your appliance or any part thereof will void the warranty, unless such modification(s) or alteration(s) were expressly authorised by the Company.

This warranty does not cover (1) normal wear and tear; (2) damage resulting from negligent, unreasonable or misuse of the appliance, improper assembly or disassembly, use contrary to the operating instructions, failure to provide reasonable and necessary maintenance, Acts of God (such as fire, flood, hurricanes and tornadoes), or repair or alteration by anyone, unless expressly directed and authorised by the Company; and (3) repairs where your appliance is used for other than normal household use and in a manner contrary to published user or operator instructions.

To the extent permitted by applicable law, the liability of the Company, if any, for any allegedly defective appliance or part shall be limited to repair or replacement of the appliance or part thereof, and shall not exceed the purchase price of a comparable replacement appliance.

Except as expressly provided herein and to the extent permitted by law, (1) the Company makes no warranties, conditions or representations, express or implied, usage, custom of trade or otherwise with respect to the appliance or parts covered by this warranty and (2) the Company shall not be responsible or liable for indirect, incidental or consequential damages arising out of or in connection with the use or performance of the appliance or damages with respect to any economic loss, loss of property, loss of revenues or profits, loss of enjoyment or use, costs of removal, installation or other consequential damages of any nature or kind.

You may have rights and remedies under applicable laws, which are in addition to any right or remedy which may be available under this limited warranty

#### WARRANTY

Please visit instantbrands.co.uk/product-registration/ to register your appliance. You will be asked to provide your name, your email address, the store name, date of purchase, model number and serial number (both of which are found on the appliance). This 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 understood the instructions for use and warnings accompanying the appliance.

#### **Warranty Service**

To obtain warranty service, please contact our Customer Care Department by creating a support ticket online at Instantbrands.co.uk/support/. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant 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.

Within the UK	Within the EU	
Instant Brands (EMEA) Limited, 1 Christchurch Way, Woking, Surrey, GU216JG, UK.	Instant Brands (Ireland) Limited, Suite 6, Rineanna House, Shannon Free	
Email: UKSupport@instantbrands.com	Zone,Shannon, Co Clare, Ireland,	
Telephone: +44 (0) 3331 230051	V14 CA36.	
	Email: EUSupport@instantbrands.com	
	Telephone: +44 (0) 3331 230051	

This warranty was last updated on 1 September 2019 for all products sold from [1 November 2019]. If your product comes with our older warranty version, your warranty will continue to be honoured.

#### Recycling

This appliance complies with the WEEE Directive 2012/19/EU on the disposal of electrical and electronic equipment (WEEE). This appliance complies with the European directive for electromagnetic compatibility (EMC) 2014/30/EU and its revisions, as well as Low Voltage Directive (LVD) 2014/35/EU and its revisions. This marking indicates that this product should not be disposed of with other household waste throughout the UK and EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material sources. To return your used device, please use the return and collection systems or contact Customer Care for further recycling and WEEE information.



## IMPORTANT SAFEGUARDS

#### 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 or power cord on or close to a gas or electric stovetop 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 appliance.

#### **General Use**

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

**DO** use oven mitts when handling the inner cooking pot and removing accessories.

**DO** place hot accessories on a heat-resistant surface or cooking plate.

**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** use only the Instant Pot lid that came with this cooker base. Using any other pressure cooker lids may cause personal injury and/ or property damage.

**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 pressure frying with oil.

**DO NOT** move the appliance while it is in use and use extreme caution when disposing of hot grease.

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**DO NOT** allow children under 8 years old 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.

**DO NOT** leave the appliance unattended while in use.

#### **Pressure Cooking**

This appliance cooks under pressure. Allow the appliance to depressurise naturally or release all excess pressure before opening. Failure to follow these instructions may result in burns, personal injury and/or property damage.

**DO** make sure the appliance is properly closed before operating.

**DO** check that the steam release valve is installed properly.

**DO** use the pressure cooking lid when pressure cooking.

**DO** turn the appliance off if steam escapes from the steam release valve and/or float valve in a steady stream for longer than 3 minutes. If steam escapes from the sides of the lid, turn the appliance off. Once steam stops, pressure is released and the cooker has cooled, carefully make sure the sealing ring is properly installed.

**DO** ensure the sealing ring is in good condition and installed properly.

**DO** check the steam release valve, steam release pipe, anti-block shield and float valve for clogging before use.

**DO NOT** remove the pressure cooking lid with unprotected hands.

**DO NOT** attempt to force the lid off the Instant Pot cooker base.

**DO NOT** move the appliance when it is pressurised.

**DO NOT** cover or obstruct the steam release valve and/or float valve with cloth or other objects.

**DO NOT** attempt to open the appliance until it has depressurised, and all internal pressure has been released. Attempting to open the appliance while it is still pressurised may lead to sudden release of hot contents and may cause burns, personal injury and/or property damage.

**DO NOT** place your face, hands or exposed skin over the steam release valve or float valve when the appliance is in operation or has residual pressure, and do not lean over the appliance when removing the lid.

#### **Overfill During Pressure Cooking**

Overfilling may cause a risk of clogging the steam release pipe and valve, developing excess pressure.

**DO NOT** fill the inner cooking pot over the line labeled 'PC MAX' or 'Max PC Fill'.

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**DO NOT** fill the inner cooking pot over the line labeled '1/2' when cooking foods that expand during cooking such as rice, dried beans or dried vegetables.

**DO** be aware that certain foods, such as apple sauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth and sputter, and clog the steam release pipe and valve.

**DO NOT** fill the inner cooking pot over the line labeled '1/2' when cooking foods that expand during cooking such as rice, dried beans or dried vegetables.

**DO NOT** place oversized foods into the inner cooking pot as they may cause risk of fire, personal injury and/or property damage.

#### Accessories

**DO** use only accessories or attachments authorized by Instant 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 inner cooking pot to reduce the risk of pressure leakage.

**DO** only replace the sealing ring with an authorized Instant Pot sealing ring to prevent personal injury, property damage, and/or damage to the appliance.

**DO NOT** use the included accessories in a microwave, toaster oven, convection or conventional oven, on a ceramic, electric or gas cooktop, or with an outdoor grill.

#### **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 hazards resulting from grabbing, entanglement or tripping.

**WARNING:** Hot spilled food can cause serious burns.

**DO** keep appliance and power cord away from children.

**DO NOT** let the power cord hang over edges of tables or counters.

**DO NOT** let the power cord touch hot surfaces or open flame, including a stovetop.

**DO NOT** use below-counter power outlets. This appliance has a 3-prong grounding plug. To reduce the risk of electric shock.

## 

**ONLY** plug the power cord into a grounded electrical outlet.

**DO NOT** remove the grounding prong on the electrical plug.

**DO NOT** use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

If the unit includes a detachable power cord: always attach the power cord to the appliance first, then plug the power cord into the wall outlet.

#### **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 for any signs of damage or fraying.

**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 UKSupport@instantbrands.com (if located in the UK) or EUSupport@instantbrands.com (if located in the EU) or by phone on: +44 (0) 3331 230051.

**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.

**DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.

**DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.

**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 220-240 V ~ 50/60 Hz.

## SAVE THESE INSTRUCTIONS

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

Get the full User Manual uk.instantbrands.com/product-manuals/



#### Recipes

Download the Instant Brands Connect App



#### **Replacement parts and accessories**

instantbrands.co.uk/product-category/instant/

#### Contact Customer Care

Instantbrands.co.uk/support/ UKSupport@instantbrands.com EUSupport@instantbrands.com +44 (0) 3331 230051

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