

*get started*

INSTANT™ **SUPERIOR**  
**SLOW COOKER**  
USER MANUAL

Instant™

# Welcome

to your new Instant™ Slow Cooker!

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

**Get started with your new Slow Cooker!**



## Scan to Get Started!

To make your cooking experience with Instant™ as easy as possible, we have created 4 simple steps with how-to videos to guide you. Scan the QR code and follow the steps to become an Instant™ Chef in no time!

**[instantbrands.com.au/pages/getting-started](https://instantbrands.com.au/pages/getting-started)**



Download the **Instant Brands® Connect app** to access 1000's of recipe ideas.



Visit the **Instant Brands ANZ YouTube channel** for how-to videos and recipe inspiration.

## **⚠ WARNING**

Before using your new Slow Cooker, read all instructions, including the Safety and Warranty document. Failure to follow the safeguards and instructions may result in personal injury and/or property damage.

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# IMPORTANT SAFEGUARDS



## ⚠ WARNING

### Safety Instructions

At Instant™, we want you to feel comfortable using our products. This Instant™ Slow Cooker was designed with you and your safety in mind.

**Read all instructions before using and only use this appliance as directed. Failure to follow these Important Safeguards may result in personal injury and/or property damage and will void your warranty.**

*When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, personal injury and/or property damage.*

### 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 cooking pot on the cooker base.
- **DO NOT** place the appliance on or close to a hot gas or electric burner, or a heated oven.
- **DO NOT** use the appliance near water 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 Us

The removable 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 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.

## **⚠ WARNING**

- **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 glass lid, the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot. Only use the side handles for carrying or moving.
- **DO NOT** use this appliance for deep frying.
- **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.
- **DO NOT** leave the appliance unattended while in use.
- **DO NOT** use appliance for anything other than intended 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.
- **DO NOT** touch the heating element surface after use as it is subject to residual heat.

### **Overfill During Cooking**

- **DO NOT** overfill the cooking pot. **DO** leave at least 2.5cm of free space at the top of the pot to allow for expansion during cooking.
- **DO NOT** place oversized foods into the cooking pot. **DO** make sure the lid can cover the entire pot during cooking.

### **Accessories**

- **DO** use only accessories or attachments authorised by Instant Brands. The use of parts, accessories or attachments not

## **⚠ WARNING**

recommended by the manufacturer may cause a risk of personal injury, property damage, fire and/or electric shock.

- **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.

### **Care and Storage**

- **DO** let the appliance cool to room temperature before cleaning or storage.
- **DO NOT** store any materials, other than the multicooker 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. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never 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. This appliance has an earthed plug. To reduce the risk of electric shock: **ONLY** plug the power cord into a earthed electrical outlet.
- **DO NOT** remove EARTH.
- If the unit includes a detachable power cord:
- To connect, always attach the power cord to the appliance first, then plug the power cord into the wall outlet.

### **Electrical Warning**

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

To protect against electrical shock:

- Disconnect, select **Cancel**, then remove plug from power source. Always unplug when not in use, as well as before adding or removing

## **⚠ WARNING**

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 Customer Care by email at [support.au@instantbrands.com](mailto:support.au@instantbrands.com)
- **DO NOT** attempt to repair, replace or modify components of the appliance, as this may cause electric shock, fire or personal injury, 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** put liquid or food of any kind into cooker base without the inner cooking pot.
- **DO NOT** immerse power cord, plug or the appliance in water or other liquid.
- **DO NOT** use the appliance in electrical systems other than 220-240 V ~, 50-60 Hz for Australia and New Zealand.
- **DO NOT** clean the appliance by rinsing it under a tap.

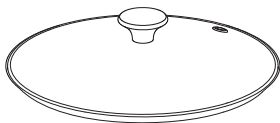
## **SAVE THESE INSTRUCTIONS**

## **⚠ WARNING**

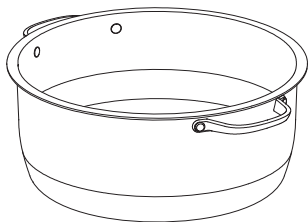
**Failure to adhere to safety instructions may result in personal injury and/or property damage and may void your warranty.**

## WHAT'S IN THE BOX

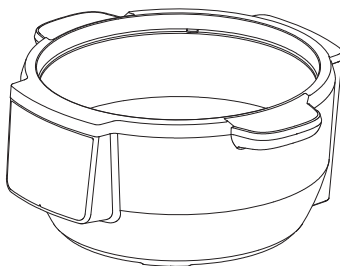
### Lid



### Aluminium Cooking Pot with Ceramic Non-Stick Coating



### Cooker Base



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

### Remember to recycle!

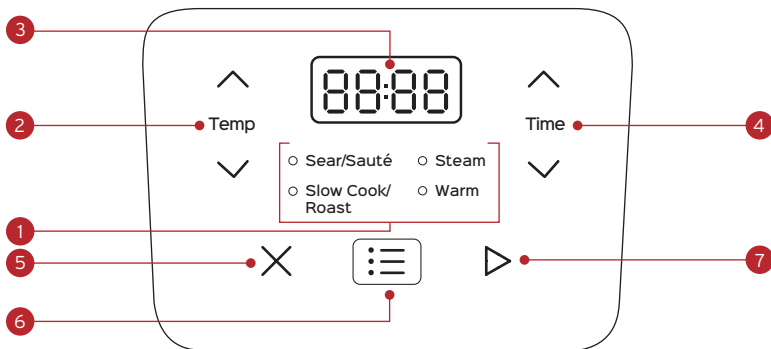
We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live.



# USING YOUR INSTANT SUPERIOR SLOW COOKER

## Control panel

We've designed the Instant™ Superior Slow 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 Cooker.

OFF	Unit is ready
OFF [dimmed]	Unit is in low-power Standby mode
On	Preheat mode
H <sub>1</sub>	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"><li>• Smart Program: cooking time remaining</li><li>• Keep Warm: time food has been warming</li></ul>
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**.

*All Smart Program's 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's 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.

## Plug in cord

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

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

## SLOW COOK

The Slow Cook 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 flavour 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"><li>• 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.</li><li>• Leaner meats (chicken, pork) take less time to cook.</li><li>• Hearty meats (pot roast, brisket) take longer to cook.</li><li>• Bone-in meats take the longest cooking time (7 to 10 hours).</li><li>• Fill the pot at least half full for the best cooking results.</li><li>• To roast meats, use any 'wet roasting' recipe for best results.</li></ul>
Vegetables	<ul style="list-style-type: none"><li>• Be sure to use enough liquid to fully cover the vegetables.</li><li>• You can use the Sauté program after cooking to brown if you want.</li><li>• Root vegetables take longer to cook; place them at the bottom of the pot if you're cooking them with meat.</li></ul>

### Cooking Settings

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

## Deglazing

Deglazing is the process of adding a liquid to a hot pan, releasing all of the delicious, caramelised 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 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**.

## CLEANING

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

*\*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 Slow Cooker. Here are the actions you should take to fix the problem.

Problem	Cause	Solution
C1	Faulty sensor	Contact Consumer Care.

## LEARN MORE

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

### Register your product

<https://www.instantpot.com.au/pages/product-registration>

### Contact Consumer Care

[w] [www.instantpot.com.au](http://www.instantpot.com.au)

[e] [sales@cdbgoldair.com](mailto:sales@cdbgoldair.com)



[ph] 0393 655 100



### Download the Instant Brands Connect App

- Recipes
- New User Tips
- Getting Started Videos



### Join the community

  @Instant.anz

  @Instantanz

### Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
SCMC8000	7.1 Liters	800W	220-240V~ 50-60 Hz	3.54 kg	cm: 38.5 x 35.6 x 26.0

## WARRANTY



### *one (1) year limited replacement warranty statement.*

**If your product becomes defective due to faulty material or workmanship within a period of 1 year from the date of purchase, we warrant to do the following:**

**For New Zealand Consumers:** We will replace the product with a new product, free of charge, or repair the product at our cost, at our discretion.

**For Australian Consumers:** Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

#### **YOUR WARRANTY IS SUBJECT TO THE FOLLOWING CONDITIONS:**

- **DO NOT** operate the appliance with a damaged plug or cord, or if the unit has been dropped, damaged or dropped in water. To avoid the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard. Incorrect reassembly or repair can cause a risk of electric shock or injury to persons when the appliance is used.
- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear.
- The item has not been used for trade, professional or hire purposes.
- The item has not sustained damage through foreign objects, substances or accident.



# WARRANTY

## *YOUR WARRANTY DOES NOT COVER:*

- Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.
- Unauthorised/improper maintenance/handling or overload is excluded from this warranty.
- For guarantee claims, you will need to submit a proof of purchase in the form of a valid receipt that displays date and place of purchase.

**This warranty does not replace but is in addition to your statutory rights.**

**This warranty does not apply to accessories supplied with the item.**

**This warranty applies only to the original purchaser and may not be transferred.**

**Replacement items will be covered by the limited warranty for the balance of the warranty period from the date of the original purchase.**

**PLEASE NOTE:** Only the defective product or parts returned to place of purchase will be replaced under this warranty.

