Thank you for purchasing the Electric Pressure Cooker by Cosori. Prepare fresh meals with minimal operation or effort.

Should you have any questions or concerns while using your new pressure cooker, feel free to reach out to our helpful customer support team at 888.402.1684 or by email at support@cosori.com. We hope you enjoy your new appliance!
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SAFETY INFORMATION

IMPORTANT SAFEGUARDS: Please read, understand, and comply with all of the instructions provided in this manual before using the device. Failure to comply with the instructions given in this manual and/or using the device in ways other than the ones mentioned in this manual may result in serious injury and/or damage to the product.

Safety Use & Care
• This product is for household use only. Do not use outdoors.
• **DO NOT** use the pressure cooker for other than the intended use.
• To cancel any mode on the pressure cooker, press ‘Keep Warm/Cancel’. To turn off the pressure cooker, unplug the power cable.
• **DO NOT** place the pressure cooker on or near hot gasses, electric burners or a heated oven.
• **DO NOT** operate the pressure cooker near water or fire or leave under direct sunlight.
• Keep out of reach of children. Keep close supervision when using near children.
• **DO NOT** operate the pressure cooker on an unstable table surface. Never operate the pressure cooker on or near flammable materials such as newspaper or paper plates.
• **DO NOT** operate near walls, furniture, plants, or areas exposed to oil splatter.
• Keep the pressure cooker away from potential electrical shock. Do not immerse any electrical component in water or other liquids.
• Make sure the lid is properly fastened before each use. Do not operate the pressure cooker if the lid appears to be cracked, broken or bent.
• **DO NOT** operate the pressure cooker if the cord or plug appear to be damaged. Do not operate the pressure cooker if the device malfunctions during normal operation. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
• **DO NOT** attempt to replace any parts on the pressure cooker as it may cause shock, fire or serious injury.
• **DO NOT** let the cord hang over the edge of a table or counter or touch hot surfaces.
• To reduce the risk of electrical shock, cook only in the provided inner pot. Do not attempt to replace the container or substitute it with another container.
• Always check the pressure anti-block shield, lid lock, and heating plate for any damage or clogging before each use.
• Be aware that certain foods such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, spaghetti, and froth may clog the anti-block shield. When cooking these foods, make sure to only fill the pressure cooker’s inner pot with no more than 3 liters of contents (do not completely fill).
• Keep all parts of the pressure cooker clean after each use in order to prolong and maintain the appliance’s service life.
• **DO NOT** fill the unit over ⅔ full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over ½ full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure.
• This device cooks with high pressures. Improper use may result in serious burning or scalding.
• **DO NOT** use the pressure cooker to deep fry or pressure fry foods with oil. Doing so may cause a fire and/or serious injury.
• **DO NOT** move the pressure cooker or remove the lid while in operation.
• Use extreme caution when moving the pressure cooker when containing hot liquid or contents.
• **DO NOT** place your hands or face over the anti-block shield while the pressure cooker is in operation.
• After cooking, use extreme caution when removing the lid. Always open the lid away from you to avoid skin contact with any heat or steam.
• When opening the lid after cooking, do not directly touch the inner pot with your hand(s). Doing so may cause harmful burning or scalding.
• **DO NOT** open the cooker’s lid until the cooker has completely cooled and all the internal pressure has been released. If the handles are too difficult to push apart, an indication light will turn on, indicating that the cooker still contains pressure. Please wait for the light to turn off to open the device.
• **DO NOT** use the pressure cooker to store food or oil.
• **DO NOT** use abrasive detergents or scouring pads to remove burnt food. Soak the inner pot in warm, soapy water, then remove excess food with a regular sponge.
• **DO NOT** touch the pressure cooker’s stainless steel surface while it’s cooking or heating.
• Operate only with a standard 120V US socket.
• **DO NOT** place foreign objects (such as any type of metal or plastic) in the pressure cooker. The pressure cooker is intended only for food.
• **DO NOT** attempt to repair or modify the internal components or pieces in any way. Doing so may void your warranty.
• **DO NOT** immerse or sprinkle with water or other liquids.
• **DO NOT** attempt to unplug the pressure cooker with wet hands. Do not unplug by forcefully pulling on the cable.
• **DO NOT** exceed the max food level when filling the inner pot.
• Always unplug the cooker from the outlet when not in use, before removing parts, or cleaning. Allow it to cool off before removing parts or cleaning.
• The use of accessory attachments is not recommended, as this may cause injuries.
• A short power supply cord is provided to reduce injuries resulting from entanglement and tripping. An extension cord may be used if proper care is exercised. If an extension cord is used, the electrical rating of the cord must be at least 20 A and 120 V. The extension cord must be arranged so that it will not drape over the edge of a table or counter where it can be pulled by children or accidentally tripped over.
• **DO NOT** attempt to modify the fitted plug in any way.
• 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.

**SAVE THESE INSTRUCTIONS**  

![DO NOT use any other lid.](image1)  
![DO NOT touch the lid or stainless steel surface while heating or cooking.](image2)  
![When moving, hold the pressure cooker by the handles.](image3)  
![Keep out of reach of infants and young children.](image4)
1. Lid
2. Lid position mark
3. Lid handle
4. Exhaust valve
5. Float valve
6. Sealing ring
7. Anti-block shield
8. Water collector
9. Heat plate
10. Outer pot
11. Inner pot
12. Measurement marks
13. Pressure cooker housing
14. Control panel
15. Cooker handles
16. Base
17. Power cord
Control Panel

1. Digital display
2. Delay timer button
3. Pressure level selection
4. Keep warm/cancel
5. Cooking timer button
6. Decrease value ‘-’
7. Manual setup
8. Menu
9. Increase value ‘+’
10. Preset modes
11. Pressure level indication
12. Preset mode on
13. Cooking timer on
### Button Controls

<table>
<thead>
<tr>
<th>Button</th>
<th>Function</th>
<th>Operation</th>
</tr>
</thead>
</table>
| ![Delay Timer](image) | Set cooking delay time. | **Manual Cooking Mode**  
While in manual cooking mode, press ‘Delay Timer’ to set the delay time by increments of 10 minutes before cooking using the ‘-’ and ‘+’ buttons. |
| ![Keep Warm Cancel](image) | Keep food contents warm (140°F - 176°F / 60°C-80°C); Off/Cancel. | **Preset Cooking Mode**  
After selecting a preset mode, press ‘Delay Timer’ to set the delay time by increments of 10 minutes before cooking using the ‘-’ and ‘+’ buttons. |
| ![Manual Setting](image) | Manual cooking mode. | While on standby mode, press ‘Manual Setting’ to enter manual cooking mode and adjust pressure level, cooking and delay time. |
| ![Pressure Level](image) | Adjust pressure level (Low, Medium, High). | While in manual setting mode, press the ‘Pressure Level’ button repeatedly to adjust the cooking pressure level between high, medium and low. |
| ![Cooking Timer](image) | Set manual cooking time. | While in manual cooking mode, press ‘Cooking Timer’ to set the pressure cooking time by minutes, using the ‘-’ and ‘+’ buttons. (Default time is 30 mins; adjustment range is 1~60mins) |
| ![Menu](image) | Preset cooking mode. | Press the ‘Menu’ button to enter preset cooking mode, then use the ‘-’ and ‘+’ buttons to select the desired preset mode. |
| ![Increase Value](image) | Increase value. | Use the ‘+’ button while selecting a preset mode or setting delay time or cooking time to increase the value. |
| ![Decrease Value](image) | Decrease value. | Use the ‘-’ button while selecting a preset mode or setting delay time or cooking time to decrease the value. |
**Digital Display**

<table>
<thead>
<tr>
<th>Display</th>
<th>Message</th>
</tr>
</thead>
<tbody>
<tr>
<td>- - - -</td>
<td>Pressure cooker is on standby.</td>
</tr>
<tr>
<td>OH</td>
<td>Pressure cooker on 'Keep Warm' mode.</td>
</tr>
<tr>
<td>2:00</td>
<td>Pressure cooker heating for cooking cycle in 'Manual' mode.</td>
</tr>
<tr>
<td>2:00</td>
<td>Pressure cooker on 'Delay Timer' mode.</td>
</tr>
<tr>
<td>❗️</td>
<td>Countdown time after entering pressure status.</td>
</tr>
<tr>
<td>P01 - P15</td>
<td>Pressure cooker is in 'Menu' mode (adjustment range is P01~P15).</td>
</tr>
<tr>
<td>30</td>
<td>Pressure cooker cooking time in 'Manual' mode.</td>
</tr>
</tbody>
</table>
Preparing to Cook

**NOTE:**
- Thoroughly wash the inner pot before use. When you open or close the lid, a warning chime will occur.
- The minimum amount of liquid needed for cooking is 320 mL. Note that some recipes call for less than the minimum amount, but this is acceptable because the liquid in the food counts toward the minimum amount. 320 mL is two full cups of the included measuring cup.

1. Remove the lid from the pressure cooker, turning it counter-clockwise in order to unlock.
2. Check the sealing ring, float valve, anti-block shield, water collector and exhaust valve in order to ensure they are clean and properly installed.
3. Remove the inner pot from the pressure cooker and place the food contents/ingredients in the container, making sure you don’t exceed the marked maximum capacity.
4. Place the inner pot back into the pressure cooker.

**NOTE:** Make sure there is no food or liquid left inside the pressure cooker in the space between the inner and outer pot. If there is any food or moisture, wipe the surface clean before proceeding.

5. Place the lid on the pressure cooker, aligning the Δ with the Ω on the lid. Turn the lid clockwise to align the Δ with the Ω to lock the lid in place.
6. Ensure the water collector is empty and properly installed on the pressure cooker.
7. Set the exhaust valve to the steam sealing setting.

Continued on page 10
### Setting and Function

<table>
<thead>
<tr>
<th>Setting</th>
<th>Function</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Steam Seal</strong></td>
<td>Seal steam created from high temperature and pressure.</td>
</tr>
<tr>
<td><strong>Steam Exhaust</strong></td>
<td>The pressure cooker will naturally vent steam created by high temperature and pressure.</td>
</tr>
</tbody>
</table>

**NOTE:** While the pressure cooker is operating in the steam exhaust setting, keep your face and hands away from the exhaust valve. Direct contact to steam may cause burning/scalding.

### Glass Lid

The professional grade tempered glass lid is specifically designed for use with electric pressure cookers. Put your electric pressure cooker in ‘Keep Warm’ mode and cover the inner pot with this glass lid to watch your food cook without having to remove the lid. It can also be used in Sauté mode to prevent cooking oil droplets from soiling your countertop. This lid also features a steam-release vent and stainless steel rim for maximum convenience and durability. To reduce cleanup time, this glass lid is dishwasher safe.
Manual Cooking Mode

**NOTE:**
- Keep the pressure cooker's lid locked in order to operate the control interface. For your safety, the pressure cooker will lock the control interface when the lid is unlocked. To cancel settings at any time, press the Keep Warm/Off button.
- The default settings for Manual Mode are 30 minutes and High Pressure.

1. Plug the pressure cooker cable into a powered outlet. The pressure cooker will automatically turn on. The digital display will blink ‘- - - - ’, indicating that the pressure cooker is on standby.
2. Press the ‘Manual Setting’ button to enter manual cooking mode.

3. Press ‘Cooking Timer’ and use the ‘-’ and ‘+’ buttons to set the cooking time by minutes.
4. Press ‘Pressure Level’ repeatedly to select the cooking pressure.
5. Once you've selected a preset, wait for 10 seconds and the digital display will beep 3 times, indicating confirmation.

**NOTE:** The pressure cooker will continue to display ‘- - - - ’ after confirmation as the cooker warms up and the pressure inside increases. Once the cooker reaches operating pressure, the cooking time counts down to indicate the remaining time in minutes.
Preset Cooking Mode

NOTE:
- Do not touch the pressure cooker’s stainless steel surface while it’s cooking or heating.
- All presets are programmed for high pressure, except for sauté and slow cook, which do not have pressure applied.

1. Plug in the pressure cooker cable into a powered outlet. The pressure cooker will automatically turn on. The digital display will blink ‘- - - -’, indicating that the pressure cooker is on standby.
2. Press ‘Menu’ to enter preset selection.
3. Use the ‘-’ and ‘+’ buttons to select the number of your desired preset.
4. Once you’ve selected all of your settings, wait for 10 seconds and the digital display will beep 3 times, indicating confirmation.

NOTE: The pressure cooker will continue to display the preset number after confirmation as the cooker warms up and the pressure inside increases. Once the cooker reaches operating pressure, the cooking time counts down to indicate the remaining time in minutes.
Delay Timer

**NOTE:** The Delay Timer function is not available with the Sauté or Slow Cook preset cooking modes.

The delay timer function is available if you want to delay the time cooking start time by a number of hours or minutes (10 minute intervals).

While in manual cooking mode, or after selecting a cooking preset, press ‘Delay Timer’ once to set the delay time before cooking by minutes (increments of 10) using the ‘-’ and ‘+’ buttons. Once you've selected all of your settings, wait for 10 seconds and the digital display will beep 3 times, indicating confirmation.

Keep Warm

The pressure cooker will automatically revert to ‘Keep Warm’ mode after cooking is complete. The default time for ‘Keep Warm’ mode is 12 hours. For best results, do not leave the ‘Keep Warm’ mode on for over 2 hours. The cooker will keep the contents warm at 140°F - 176°F (60°C - 80°C).

To cancel the ‘Keep Warm’ mode or a cooking setting or cycle at any time, press the ‘Keep Warm’ button.
Safely Removing the Lid

**NOTE:** For your safety, open the lid slowly. Do not open the lid before all pressure has escaped through the exhaust valve and the float valve has completely fallen back into the lid.

Once cooking is complete, turn off the pressure cooker's power by unplugging the power cable. You can safely remove the lid following either of the two methods described below:

**Method 1:**
1. Let the cooker cool down on its own. Wait approximately 10 minutes until the float valve drops down before opening the lid.
2. Turn the lid counterclockwise to unlock, then carefully lift the lid away from your face. Keep the lid over the pressure cooker to allow any remaining steam to escape.
3. Completely remove the lid, keeping your face and exposed skin at a safe distance from the heat released from the pressure cooker.

**Method 2:**
1. If set to the (steam seal), carefully move the exhaust valve to (steam exhaust), allowing the steam to gradually escape from the pressure cooker (for solid food only).
2. The float valve will drop back into the lid when it is safe to open the pressure cooker.
3. Turn the lid counterclockwise to unlock, then carefully lift the lid away from your face. Keep the lid over the pressure cooker to allow any remaining steam to escape.
4. Completely remove the lid, keeping your face and exposed skin at a safe distance from the heat released from the pressure cooker.

**Auto-Off Safeguard**

The pressure cooker will automatically power off if it begins to overheat in order to protect the unit from a circuit overload or a potential fire. This is an irreversible safeguard that cannot be overridden.
**SPECIFICATIONS**

Capacity: 6 quarts
Power Supply: AC 120V 60Hz
Rated Power: 1000W
Container Size: 8.66"
Working Pressure: 70 kPa
Keep Warm Temperature: 140°F - 176°F (60°C - 80°C)
Product Weight: 14.33kg
Product Dimensions: 320 x 320 x 354mm

**Packaging Contents**

1 x Electric Pressure Cooker
1 x Spoon
1 x Ladle
1 x Measuring Cup
1 x Glass Lid
1 x Sealing Ring
1 x User Manual
## Mode Durations

<table>
<thead>
<tr>
<th>Mode</th>
<th>Duration (minutes)</th>
<th>Mode</th>
<th>Duration (minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat</td>
<td>20</td>
<td>Broth</td>
<td>15</td>
</tr>
<tr>
<td>Poultry</td>
<td>20</td>
<td>Curry</td>
<td>20</td>
</tr>
<tr>
<td>Vegetable</td>
<td>5</td>
<td>Soup</td>
<td>30</td>
</tr>
<tr>
<td>Steam</td>
<td>10</td>
<td>Multigrain</td>
<td>22 - 28</td>
</tr>
<tr>
<td>Saute</td>
<td>30</td>
<td>Congee</td>
<td>40</td>
</tr>
<tr>
<td>Slow Cook</td>
<td>480</td>
<td>Chili</td>
<td>30</td>
</tr>
<tr>
<td>White Rice</td>
<td>14 - 18</td>
<td><strong>High Pressure</strong> (Manual Mode)</td>
<td>30</td>
</tr>
<tr>
<td>Brown Rice</td>
<td>22 - 28</td>
<td><strong>Medium Pressure</strong> (Manual Mode)</td>
<td>30</td>
</tr>
<tr>
<td>Beans</td>
<td>40</td>
<td><strong>Low Pressure</strong> (Manual Mode)</td>
<td>30</td>
</tr>
</tbody>
</table>
NOTE: Allow the pressure cooker to cool down before cleaning any part of the unit.

Inner Pot

Do not use abrasive detergents or scouring pads to remove burnt food. Soak the inner pot in warm, soapy water, then remove excess food with a regular sponge. Rinse and dry the container thoroughly before next use.

Sealing Ring Cleaning

After each use, clean off excess oil and food from the lid and sealing ring with detergent and a soft brush. To remove the sealing ring, gently pull the ring upwards, removing in from the inner lip of the lid. To re-install the ring, gently press the ring into the inner lip of the lid, making sure it's fully wrapped around the inner metal ring of the lid.

NOTE:
- For your safety, check to ensure the sealing ring is properly installed before each use.
- Do not operate the pressure cooker if the sealing ring is damaged.

Float Valve

Keep the float valve clean between uses. To remove, gently slip off the plastic covering and slide the pin out of the lid. Soak the plastic cover and plug in warm soapy water to clean, then rinse and dry thoroughly. To re-install the pin, slide the pin back into the lid from the top, then re-apply the plastic cover.

Water Collector

The water collector contains the excess steam when the pressure cooker is in use. To keep odor-free, make sure to empty and wash the water collector with detergent and warm water. Rinse and dry thoroughly before replacing the water collector in the pressure cooker.
<table>
<thead>
<tr>
<th>Issue</th>
<th>Reason</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unable to close lid</td>
<td>Sealing ring is not installed</td>
<td>Gently press the ring into the inner lip of the lid, making sure it’s fully wrapped around the inner metal ring of the lid.</td>
</tr>
<tr>
<td></td>
<td>properly.</td>
<td></td>
</tr>
<tr>
<td>Steam leaking from lid</td>
<td>Sealing ring not installed</td>
<td>Turn off the pressure cooker and wait for it to cool. Then, remove the lid from the pressure cooker to gently press the ring into the inner lip of the lid, making sure it’s fully wrapped around the inner metal ring of the lid.</td>
</tr>
<tr>
<td></td>
<td>properly.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sealing ring not clean.</td>
<td>Turn off the pressure cooker and wait for it to cool. Then, remove the sealing ring and wash with warm water and gentle detergent, then re-install the sealing ring into the lid.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sealing ring damaged.</td>
<td>Do not operate the pressure cooker with a damaged sealing ring.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lid is not sealed properly.</td>
<td>Turn off the pressure cooker and wait for it to cool. Then, carefully remove the lid. Place the lid on the pressure cooker, aligning the with the on the lid. Turn the lid clockwise to align the with the to lock the lid in place.</td>
</tr>
<tr>
<td>Float valve not raising from pressure</td>
<td>Not enough food content in the pressure cooker container.</td>
<td>Add water and food to the inner pot according to the recipe.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Steam leaks from the lid or</td>
<td>Make sure the exhaust valve is in the steam seal setting and that the lid is properly sealed.</td>
</tr>
<tr>
<td></td>
<td>exhaust valve.</td>
<td></td>
</tr>
<tr>
<td>Steam escaping from exhaust valve</td>
<td>The exhaust valve is in steam exhaust position.</td>
<td>Use a utensil to carefully move the exhaust valve to the steam seal setting.</td>
</tr>
</tbody>
</table>
### Error Codes

<table>
<thead>
<tr>
<th>Error Code</th>
<th>Reason</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>E1</td>
<td>Bottom sensor failure.</td>
<td>Do not operate the pressure cooker; contact customer support.</td>
</tr>
<tr>
<td>E2</td>
<td>High temperature with no contents inside the inner pot.</td>
<td>Unplug the pressure cooker to power it off. Add food contents before powering on.</td>
</tr>
<tr>
<td>C1</td>
<td>Pressure switch failure.</td>
<td>Do not operate the pressure cooker; contact customer support.</td>
</tr>
<tr>
<td>E8</td>
<td>Not enough water in container.</td>
<td>Add water accordingly.</td>
</tr>
<tr>
<td>E8</td>
<td>Lid opened too soon.</td>
<td>After the cooking cycle completes, leave the lid on for an additional 5 minutes.</td>
</tr>
<tr>
<td>E8</td>
<td>Too much water.</td>
<td>Reduce water or add rice accordingly.</td>
</tr>
</tbody>
</table>
Should you encounter any issues or have any questions regarding your new product, feel free to contact our helpful Customer Support Team. Your satisfaction is ours.

CUSTOMER SUPPORT

Cosori Corporation
1202 N Miller St. Suite A
Anaheim, CA 92806

Phone: (888) 402-1684
Email: support@cosori.com

SUPPORT HOURS

Monday - Friday: 9:00 am - 5:00 pm PST

*Please have your order number ready before contacting customer support.
Policy & Terms

Cosori warrants all products to be of the highest quality in material, craftsmanship and service for a minimum of 1 year, effective from the date of purchase. Under the limited warranty, Cosori will replace or refund any product found to be defective due to manufacturer flaws based on eligibility. Refunds will be issued within 30 days of the date of purchase, otherwise, Cosori will replace products determined to be defective under the remaining warranty period. This warranty extends only to personal use and does not extend to any product that has been used for commercial use, rental use, or any other use in which the product is not intended for. There are no warranties other than that expressly set forth with each product. This warranty is non-transferable. Cosori is not responsible in any way for any damages, losses or inconveniences caused by equipment failure or by user negligence, abuse, or use noncompliant with the user manual or any additional safety, use, or warnings included in the product packaging and manual.

Furthermore, Cosori is not liable for incidental or consequential damages of any nature resulting from the use of this product.

This warranty does not apply to the following:
- Damage due to abuse, accident, alteration, misuse, tampering or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

Cosori and its subsidiaries assume no liability for damage caused by the use of the product other than for its intended use or as instructed above and within the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.