Thank you for purchasing the C2126-PC Electric Pressure Cooker by Cosori. We are dedicated to providing our customers with quality products to live life tastefully. Should you have any questions or concerns about using your new product, feel free to reach out to our helpful Customer Support Team at support@cosori.com. We hope you enjoy your new product!
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Package Contents

1 x Electric Pressure Cooker
1 x Rice Spoon
1 x Ladle
1 x Measuring Cup
1 x Glass Lid
1 x Extra Sealing Ring
1 x Steaming Rack
1 x User Manual

Specifications

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Supply:</td>
<td>AC 120V/60Hz</td>
</tr>
<tr>
<td>Rated Power:</td>
<td>1000W</td>
</tr>
<tr>
<td>Capacity:</td>
<td>6 Qt.</td>
</tr>
<tr>
<td>Inner Pot Dimensions:</td>
<td>7.6 x 6 in. (19.3 x 15.2 cm)</td>
</tr>
<tr>
<td>Working Pressure:</td>
<td>5.8–10 PSI (40–70 kPa)</td>
</tr>
<tr>
<td>Keep Warm Temp.:</td>
<td>140–176°F (60–80°C)</td>
</tr>
</tbody>
</table>
SAFETY USE & CARE:

- **DO NOT** touch hot surfaces. Use handle and pot holders when necessary.
- To protect against electrical shock, do not immerse cord, plugs, or the unit in water or other liquid.
- Close supervision is necessary when this appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
- **DO NOT** operate the pressure cooker if the cord or plug is damaged, if the unit malfunctions, if the unit has been damaged in any manner. If the unit is malfunctioning, please contact Customer Support.
- Using other accessories that are not compatible with the pressure cooker is not recommended. Doing so may damage the unit or cause injury.
- The pressure cooker is intended for indoor use only.
- **DO NOT** place on or near a hot gas or electric burner and/or in a heated oven.
- Use extreme caution when moving the pressure cooker if it contains hot oil or other hot liquids.
- To disconnect the unit from a power source, press ‘Start/Cancel’, then remove plug from the outlet.
- Always check the pressure release valve and floater valve for any clogging before use.
- **DO NOT** place any object above the pressure release valve while the steam is being released from the pressure cooker.
- **DO NOT** use the unit for anything other than its intended use.
- If you cook meat with a casing, such as sausage, swelling can occur when cooked under pressure. Piercing the skin after cooking can lead to bursts of hot liquid.
- **DO NOT** lean over the pressure cooker at any time while it is cooking.
- This pressure cooker should not be used for any medical purposes. It is not designed to reach the required temperature for sterilization.
• The sealing ring creates a pressure seal between the lid and the pot. Keep the sealing ring completely clean and free from any cracks or deterioration.

• **DO NOT** break the sealing ring. Do not replace it with other sealing rings or use a tension belt to make the pressure cooker seal.

• It is extremely important to fill the pressure cooker with liquid prior to operation. Never cook without liquid; doing so can cause the unit to overheat and damage the safety mechanisms.

• When cooking frozen foods, especially meat and fish, always add an extra 5-10 minutes to the instructed cooking time. Also make sure to adjust liquid ratios to account for frozen water/liquid.

• In case of overheating, never remove the pressure cooker from the heat source. Instead, shut it off immediately and let it cool.

• Make sure all parts of the pressure release valve and floater valve are clean and properly assembled.

• **DO NOT** alter the safety mechanisms or attempt to repair the pressure cooker as this will void the warranty. Please refer to the Care & Maintenance section on page 16 on how to maintain the pressure cooker.

• **DO NOT** place the unit close to flammable materials, heating units, or wet environments.

• Check and wash anti-clog filter and pressure release valve regularly to avoid any blockage.

• **DO NOT** attempt to open the lid when the float valve is down.

• **DO NOT** put anything on or use other objects to replace the pressure release valve.

• Never use a towel to clog the gap between the lid and edge of the housing.

• The bottom of the inner pot and heating plate should be kept clean. Do not put the inner pot on other heat sources. Do not replace the inner pot with other containers.

• Only use wood or plastic ladles or spoons to prevent the stainless steel pot from being scratched.

• **DO NOT** attempt to move the pressure cooker while it is cooking; wait until it cools down to move it. Only move the pressure cooker using the included handle.

• **DO NOT** disassemble the unit on your own or try to replace with parts from different brands.

• Make sure pressure completely discharges before opening the lid after cooking has finished.

• Clean and properly place the water collection cup. Clean the lid before each use.

• You may experience some smoke coming out the unit during the first few uses due to the initial heating of the materials; this is normal.
• **DO NOT** let power cord hang over the edges of tables or counters, or touch hot surfaces.

• A short power supply cord is provided to reduce injuries resulting from entanglement and tripping. If an extension cord is used, the electrical rating of the cord must be at least 120V/20A. The extension cord must be arranged so that it will not hang over the edge of a table or counter where it can be pulled or accidentally tripped over.

**SAVE THESE INSTRUCTIONS**

**DO NOT** use any other lid.

**DO NOT** touch the lid or stainless steel surface while heating or cooking.

When moving, hold the pressure cooker by the handle.

Keep out of reach of infants and young children.
1. Float valve
2. Pressure release valve
3. Pressure release button
4. Inner pot
5. Pressure cooker handle
6. Control panel
7. Pressure cooker housing
8. Float valve sealing ring
9. Sealing ring
10. Anti-clog filter
11. Measuring cup
12. Rice spoon
13. Soup ladle
14. Water collection cup
15. Tempered glass lid
1. Digital display
2. Adjust indicator
3. Pressure level indicator
4. Pressure button
5. Decrease value
6. Increase value
7. Adjust button
8. Delay Time button
9. Menu button
10. Keep Warm button
11. Start/Cancel button
12. Cooking programs
<table>
<thead>
<tr>
<th>Button Controls</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Start</strong>/<strong>Cancel</strong></td>
<td>Starts or cancels any cooking process; also cancels any selections that are made.</td>
</tr>
</tbody>
</table>
| **Keep Warm** | The warming function keeps food warm for up to 24 hours when the unit is finished cooking. Press the ‘Keep Warm’ button, then the ‘Start/Cancel’ button to turn on the Warm Mode. The display will show “bb,” indicating that the unit is in the warming mode.  
**NOTE:**  
• **DO NOT** cook foods using the warming mode.  
• The pressure cooker will automatically switch to this mode when cooking has finished. |
| **Delay Time** | Press the ‘Delay Time’ button to adjust the start time of your cooking. Use the ‘+’ and ‘-’ buttons to set your desired time, then use the ‘Menu’ button to select your cooking program. Press ‘Start/Cancel’ when you are ready to start. The unit will beep when it starts cooking. You can preset the pressure cooker for up to 24 hours. |
| **Adjust** | This function allows you to select a pre-programmed cooking time for most cooking programs on the pressure cooker.  
1. Select a cooking program by pressing the ‘Menu’ button. The Adjust indicator will default to Normal time. (E.g., Select the Rice program and the display will show “00:10.”)  
2. Press the ‘Adjust’ button to select Less, Normal, or More. The appropriate light for each setting will light up, indicating that the cooking time has been changed accordingly. (E.g., For the Rice program Less is 7 minutes, Normal is 10 minutes, and More is 13 minutes.)  
3. Close the lid and press the ‘Start/Cancel’ button.  
4. See page 13 for cooking times for the pressure cooker’s different cooking programs.  
**NOTE:**  
• The adjust function does not work with the Sauté and Yogurt programs. |
| **Menu** | Press the ‘Menu’ button to cycle through the pressure cooker’s different programs. See the Preset Cooking Modes section on page 10 to set up the pressure cooker using the ‘Menu’ button. |
Setup

- Remove all plastic packaging from the outside of the pressure cooker.
- Grip the lid handle and twist it counterclockwise so that OPEN lines up with the mark at the top of the control panel. Pull up on the handle to open the pressure cooker.
- Check that the silicone sealing ring is snugly fit on the inside of the lid.

- Remove any accessories or plastic packaging inside the the pressure cooker.
- Wash the inner pot and all accessories with warm soapy water and dry all parts thoroughly with a clean dry cloth.

Water Test

The water test will help you get acquainted with how to operate the pressure cooker and checks if the pressure cooker is operating properly.

1. If the lid is not already opened, grip the lid handle and twist it counterclockwise so that OPEN lines up with the mark at the top of the control panel. Pull up on the handle to open the pressure cooker.
2. Place the cleaned inner pot back into the pressure cooker. Pour 4 cups of water into the inner pot.
3. To close the lid, place it back down onto the pressure cooker housing. Grip the lid handle and twist it clockwise so that \( \text{CLOSE} \) is aligned with \( \text{▲} \) at the top of the control panel.

4. Plug in the pressure cooker and press ‘Menu’ until the Steam program has been selected.

5. Press ‘Start/Cancel’ to start cooking. The display will show “00:05” to indicate that the pressure cooker is heating up. Trace amounts of steam will release from either valve until the float valve pops up during this initial heating process. Once the unit reaches optimal cooking pressure, it will beep once and the display will show “P0:05.”

6. When the cooking program has finished, the pressure cooker will beep 5 times. Press ‘Start/Cancel’ to set the pressure cooker to standby mode.

**Safely Releasing Pressure**

**CAUTION:**
- **DO NOT** lean over the pressure cooker or place exposed skin over the pressure release valve when releasing the pressure inside the pot.
- **DO NOT** open the lid until the pressure inside the pot has been completely released. For your safety, the lid will remain locked until the float valve drops down.
- **DO NOT,** under any circumstance, force the float valve down while it is still up.

There are 2 ways to release the pressure inside the pot after cooking has finished.

**Natural Release:**
1. Allow the pressure cooker to rest for about 10–15 minutes.
2. After that time, press and hold the pressure release button to release any remaining pressure.
3. Open the lid once the float valve has gone down.

**Quick Release:**
1. Press and hold the pressure release button immediately after cooking has finished.
2. Hold the pressure release button until the float valve goes down.
3. Open the lid once the float valve has gone down.

**NOTE:**
- The quick release method is not suitable for foods that have a large liquid volume or a high starch content (e.g., soups, porridge, fruit jams). It is recommended to use the natural release method when cooking liquids such foods. Immediately releasing pressure may result in food spraying out through pressure release valve.
Preparation to Cook

NOTE:
- Thoroughly wash the inner pot before each use.
- The minimum amount of ingredients needed to cook in the pressure cooker is ⅕ of the capacity of the inner pot.
- The minimum amount of liquid needed for cooking is 1 cup (250 mL). This may vary depending on the recipe you are following.

1. Open the lid and remove the inner pot from the pressure cooker.
2. Place your ingredients into the inner pot. Ingredients and water/liquid should not exceed ⅘ height of the inner pot. If the ingredients expand easily in water, then the total amount should not exceed ⅗ height of the inner pot.
3. Place the inner pot in the housing; be sure to wipe down the inner pot before placing it back into the pressure cooker.
4. Close the lid and properly lock it into onto the pressure cooker. The mark on the lid should now line up with the top of the control panel, indicating that the lid is locked into place.
5. Attach the water collection cup onto the back of the pressure cooker. Attach the water collection cup onto the back of the pressure cooker by aligning the top of the cup with the guides on the pressure cooker. Secure the cup by gently pressing until it snaps into place.

6. Plug the pressure cooker into a powered electrical outlet. The unit will beep and the display will show “--:--” indicating that the unit is in standby mode.

Preset Cooking Programs

1. If the unit is not already plugged in, connect it to a power source. The unit will beep, indicating it is in standby mode.
2. Press the ‘Menu’ button to select a preset cooking program on the pressure cooker.
3. (Optional): Press ‘Adjust’ to select a pre-programmed cooking time or use ‘+’ or ‘-’ to manually set your cooking time. If desired, press ‘Delay Start’ and use ‘+’ or ‘-’ to delay the start time of your cooking.
4. Press the ‘Start/Cancel’ button to begin the cooking process. The display will show the image below, indicating that the unit is pressurizing. Please note that it may take 5-30 minutes to reach working pressure.
5. Press the ‘Start/Cancel’ button to start cooking. The unit will beep when it reaches the optimal cooking pressure and the display will read “P0” along with the programmed cooking time.

**NOTE:** Some steam may come out of the pressure release valve along with occasional sputtering; this is normal.

6. When cooking has finished, the pressure cooker will beep 5 times and will automatically go into the Warm Mode.

7. It is recommended to wait at least 10-15 minutes before opening the pressure cooker. Refer to the **Safely Releasing Pressure** section on page 11 to safely remove the pressure cooker lid after cooking.

### Cooking Times

<table>
<thead>
<tr>
<th>Programs &amp; Functions</th>
<th>Default Pressure Level</th>
<th>Adjust Setting (hours:minutes)</th>
<th>Time (hours:minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice</td>
<td>4</td>
<td>Less 00:07, Normal 00:10, More 00:13</td>
<td>Min. 00:01, Max. 01:40</td>
</tr>
<tr>
<td>Yogurt</td>
<td>N/A</td>
<td>N/A 08:00, N/A 00:30</td>
<td>00:30, 12:00</td>
</tr>
<tr>
<td>Soup/Porridge</td>
<td>6</td>
<td>Less 00:15, Normal 00:25, More 00:50</td>
<td>Min. 00:01, Max. 01:40</td>
</tr>
<tr>
<td>Multigrain</td>
<td>6</td>
<td>Less 00:35, Normal 00:40, More 00:45</td>
<td>Min. 00:01, Max. 01:40</td>
</tr>
<tr>
<td>Slow Cook</td>
<td>N/A</td>
<td>08:00, 06:00, 04:00</td>
<td>01:00, 12:00</td>
</tr>
<tr>
<td>Bake</td>
<td>4</td>
<td>Less 00:30, Normal 00:40, More 00:50</td>
<td>Min. 00:01, Max. 01:40</td>
</tr>
<tr>
<td>Steam</td>
<td>6</td>
<td>Less 00:03, Normal 00:05, More 00:07</td>
<td>Min. 00:01, Max. 01:40</td>
</tr>
<tr>
<td>Sauté</td>
<td>N/A</td>
<td>N/A 00:05, N/A 00:01</td>
<td>00:20</td>
</tr>
<tr>
<td>Reheat</td>
<td>N/A</td>
<td>00:15, 00:10, 00:05</td>
<td>Min. 00:01, Max. 01:40</td>
</tr>
<tr>
<td>Poultry</td>
<td>5</td>
<td>00:15, 00:20, 00:25</td>
<td>Min. 00:01, Max. 01:40</td>
</tr>
<tr>
<td>Beans</td>
<td>6</td>
<td>00:15, 00:20, 00:25</td>
<td>Min. 00:01, Max. 01:40</td>
</tr>
<tr>
<td>Meat/Stew</td>
<td>6</td>
<td>00:20, 00:40, 00:50</td>
<td>Min. 00:01, Max. 01:40</td>
</tr>
<tr>
<td>Delay Time</td>
<td>N/A</td>
<td>N/A 01:00</td>
<td>24:00</td>
</tr>
</tbody>
</table>

**NOTE:**
- The working pressure for level 1 is 5.8 PSI (40 kPa), while the pressure for level 6 is 10 PSI (70 kPa).
Operation (cont.)

Glass Lid

The professional grade tempered glass lid is specifically designed for use with the Cosori Electric Pressure Cooker. Use the lid for cooking while using the Sauté program to prevent any oil from splattering, or place the lid on the pressure cooker while using the Slow Cook program. The lid can be used for food presentation even when keeping food warm just before serving. It also features a steam-release vent and stainless steel rim for maximum convenience and durability. It is dishwasher safe for easy cleanup.

**NOTE:** ONLY use the glass lid when cooking using the Sauté and Slow Cook programs or the Warm Mode. Do not use the glass lid for cooking with any other mode.

Manual Cooking Programs

The following cooking programs have no pressure applied when selected.

**Slow Cook:** This program allows you to use your pressure cooker like a traditional slow cooker.
1. Open the pressure cooker and detach the lid. Place the inner pot into the pressure cooker.
2. Connect the pressure cooker to a power source.
3. Place your ingredients in the inner pot and place the glass lid on top.
4. Press ‘Menu’ repeatedly until you reach Slow Cook.
5. Press the ‘Adjust’ to select a preset cooking time and temperature (see table below).

<table>
<thead>
<tr>
<th>Time</th>
<th>Less</th>
<th>Normal</th>
<th>More</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>8 hours</td>
<td>6 hours</td>
<td>4 hours</td>
</tr>
<tr>
<td>Temperature</td>
<td>193°F (89°C)</td>
<td>200°F (93°C)</td>
<td>204°F (95°C)</td>
</tr>
</tbody>
</table>

**NOTE:** After selecting ‘Slow Cook,’ you can also press the ‘+’ or ‘-’ buttons to manually adjust the cooking time anywhere from 1 to 12 hours. Please note that the temperature cannot be adjusted when manually setting the cooking time.

6. Press the ‘Start/Cancel’ button to start cooking. The pressure cooker will beep 5 times when the programmed cooking time has finished counting down and will automatically switch to the Warm Mode.

**Sauté:** This program allows you to sauté or simmer ingredients inside the inner pot.
1. Open the pressure cooker and detach the lid. Only use the glass lid for this feature.
2. Connect the pressure cooker to a power source.
3. Press the ‘Menu’ button until you reach Sauté. You can adjust the cooking time anywhere from 1 to 20 minutes using the ‘+’ or ‘-’ buttons.
4. Press the ‘Start/Cancel’ button and place the ingredients you wish to sauté into the inner pot.
5. The pressure cooker will beep 5 times the programmed cooking time has finished counting down and will automatically switch to the Warm Mode. Carefully remove your ingredients from the inner pot, or add additional ingredients if you are still cooking.
**Reheat:** This program allows you to reheat food inside the pressure cooker.

1. Connect the pressure cooker to a power source.
2. Press the 'Menu' button until you reach Reheat.
3. Press the 'Adjust' to select a preset cooking time and temperature (see table below).

<table>
<thead>
<tr>
<th>Less</th>
<th>Normal</th>
<th>More</th>
</tr>
</thead>
<tbody>
<tr>
<td>Time</td>
<td>15 minutes</td>
<td>10 minutes</td>
</tr>
<tr>
<td>Temperature</td>
<td>212°F (100°C)</td>
<td>248°F (120°C)</td>
</tr>
</tbody>
</table>

**NOTE:** After selecting ‘Reheat,’ you can also press the ‘+’ or ‘-’ buttons to manually adjust the cooking time anywhere from 1 to 12 hours. Please note that the temperature cannot be adjusted when manually setting the cooking time.

4. Press the ‘Start/Cancel’ button and place the food you want to reheat into the inner pot.
5. The pressure cooker will beep 5 times the programmed cooking time has finished counting down and will automatically switch to the Warm Mode. Carefully remove your food from the inner pot.

**Yogurt:** This program allows you to hold milk at a stable temperature to create fresh yogurt at home.

1. Pasteurizing the Milk
   a. Place the inner pot into the housing. Pour the necessary amount of milk according to your recipe into the inner pot.
   b. Press ‘Menu’ repeatedly until you reach Sauté. Press ‘+’ to set the cooking time to 10 minutes.
   c. Press ‘Start/Cancel.’ Heat the milk until it reaches 180°F (95°C).
   d. Once the milk reaches the proper temperature, press ‘Start/Cancel’ to turn off the Sauté program.
   e. Allow the milk to cool below 115°F (46°C).

2. Yogurt Incubation
   a. Add in yogurt starter or fresh yogurt to your cooled milk.
   b. Press the ‘Yogurt’ button and use ‘+’ and ‘-’ to select a cooking time anywhere from 6 to 12 hours (the default time is 8 hours).
   c. Press ‘Start/Cancel’ to start the incubation process.
   d. When the Yogurt program is complete, the pressure cooker will beep 5 times and go into standby mode.
3. Open the lid and serve your yogurt directly from the pressure cooker, or place your yogurt into containers and chill in the refrigerator.

**NOTE:** If your yogurt is too thin, run it through a strainer before serving.
Care & Maintenance

1. Unplug the pressure cooker and allow it to completely cool before cleaning.
2. **DO NOT** immerse the base in water or spray any water in it. If necessary, wipe the inside and outside of the base with a clean, damp cloth.

3. Remove the water collection cup. Rinse it out with clean water and wipe it dry with a clean cloth. Place it back onto the side of the pressure cooker.
4. Detach the lid from the pressure cooker body by lifting up the hinge and then twisting the lid to **OPEN**. Lift up the lid to remove it from the pressure cooker body.

5. Thoroughly wash and rinse all parts of the lid including the pressure release valve, anti-clog filter, and float valve. Wipe dry with a clean cloth.
6. All parts inside the lid can be hand washed separately with water and should always be checked to make sure they are not damaged or cracked.
7. The sealing ring can be removed from the lid. Wash the sealing ring with liquid detergent and warm water, and dry it with a clean cloth. (Refer to the Sealing Ring Installation section on how to remove and install the sealing ring.)
8. Use a sponge or non-metallic soft brush to clean the inner pot, then wipe the surface with a clean cloth.
Sealing Ring Installation

**NOTE:** Make sure the sealing ring is not cracked or damaged in any way.

**Removal**
1. Rotate lid counterclockwise as shown on page 10 to detach lid from pressure cooker.
2. While holding the lid in place, gently pull out the sealing ring.

**Installation**
1. Line up sealing ring on top of metal ring.
2. Gently push down on sealing ring, ensuring that the metal ring is inside the ring’s groove as shown above. Continue pushing the sealing ring all around until it is secured by the metal ring.
3. Place lid back onto pressure cooker.
## Troubleshooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Difficulty closing lid.</td>
<td>Sealing ring may not be placed correctly.</td>
<td>Correctly place the sealing ring inside the lid.</td>
</tr>
<tr>
<td></td>
<td>Pressure release valve may be blocking the push rod.</td>
<td>Make sure the push rod at the side of the lid is aligned correctly to the base.</td>
</tr>
<tr>
<td>Difficulty opening lid.</td>
<td>Pressure release valve may not be falling down properly.</td>
<td>Push pressure release button.</td>
</tr>
<tr>
<td></td>
<td>Pot may still be under pressure.</td>
<td></td>
</tr>
<tr>
<td>Steam leaking from cooker lid.</td>
<td>Some ingredients may be stuck to sealing ring.</td>
<td>Clean sealing ring.</td>
</tr>
<tr>
<td></td>
<td>Sealing ring may be broken.</td>
<td>Replace the sealing ring.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>If necessary, purchase additional sealing rings from Amazon.com (search for “Cosori 6 Quart Sealing Ring”)</td>
</tr>
<tr>
<td>Steam leaking from float valve sealing ring.</td>
<td>Some ingredients may stick to the anti-clog filter.</td>
<td>Clean the anti-clog filter.</td>
</tr>
<tr>
<td></td>
<td>Float valve sealing ring may be broken.</td>
<td>Replace float valve sealing ring.</td>
</tr>
<tr>
<td>Floater does not rise up.</td>
<td>There may not be enough ingredients / water to generate enough pressure.</td>
<td>Add the minimum amount of solid ingredients and liquids to the inner pot.</td>
</tr>
<tr>
<td></td>
<td>Steam leaking from lid or pressure release valve.</td>
<td>Unit may be defective. Contact Customer Support.</td>
</tr>
</tbody>
</table>

## Contact Customer Support if any of these errors occur

<table>
<thead>
<tr>
<th>Code</th>
<th>E1</th>
<th>E2</th>
<th>E3</th>
<th>E4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Error</td>
<td>Broken circuit in sensor.</td>
<td>Short circuit in sensor.</td>
<td>Unit is overheating.</td>
<td>Signal switch broken.</td>
</tr>
</tbody>
</table>
Warranty Information

<table>
<thead>
<tr>
<th>Product</th>
<th>Electronic Pressure Cooker</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model Number</td>
<td>C2126-PC</td>
</tr>
<tr>
<td>Default Warranty Period</td>
<td>1 Year</td>
</tr>
</tbody>
</table>

For your own reference, we strongly recommend that you record your order number and date of purchase.

**ORDER NUMBER**

**DATE OF PURCHASE**

**TERMS & POLICY**

Cosori warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the end of the warranty period.

Cosori will replace any product found to be defective due to manufacturer flaws based on eligibility. Refunds are available within the first 30 days of purchase. Refunds are only available to the original purchaser of the product. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. 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 or use warnings included in the product packaging and manual.

**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 in 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.

**ALL EXRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.**
Warranty Information (cont.)

Additional 1-Year Warranty

You can extend your one-year warranty by an additional year. Log onto www.cosori.com/warranty and enter your order number (e.g., from Amazon or Houzz) to register your new product for the extended warranty.

If you are unable to provide the order number for your product, please email a copy of your invoice to Customer Support at support@cosori.com.

Defective Products & Returns

Should your product prove defective within the specified warranty period, please contact Customer Support via support@cosori.com with your order number. Once our customer service team has approved your request, please return the unit with a copy of the invoice or your order number.
Customer Support

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
1202 N. Miller St., Ste. A
Anaheim, CA 92806

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

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

* Please have your order confirmation number ready before contacting customer support.

Show Us What You’re Making

We hope this has been helpful to you. We can’t wait to see your beautiful results, and we think you’ll want to share glam shots! Others already in the community await your uploads—just pick your platform of choice below. Snap, hashtag, and tag away, Cosori chef!

#iCookCosori

@cosoricooks Cosori Appliances

Considering what to cook? Many recipe ideas are available, both from us and the Cosori community.

More Cosori Products

Lastly, if you’re happy with this pressure cooker, the fun doesn’t stop here. Check out www.cosori.com for a line of all our beautiful and thoughtfully designed cookware. They might be right at home in your kitchen, too!