Thank you for purchasing the C3120-PC Personal Electric Pressure Cooker by Cosori. We are dedicated to providing our customers with high 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 Pressure Cooker
1 x Rice Spoon
1 x Ladle
1 x Measuring Cup
1 x Steaming Tray
1 x Tempered Glass Lid
1 x User Manual
1 x Extra Sealing Ring

Specifications

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Supply:</td>
<td>120V / 60Hz</td>
</tr>
<tr>
<td>Rated Power:</td>
<td>800W</td>
</tr>
<tr>
<td>Capacity:</td>
<td>2.1 Qt (2 L)</td>
</tr>
<tr>
<td>Inner Pot Dimensions:</td>
<td>6.25 x 4 in. (15.8 x 10.1 cm)</td>
</tr>
<tr>
<td>Working Pressure:</td>
<td>10 PSI (70 kPa)</td>
</tr>
<tr>
<td>Keep Warm Temp.:</td>
<td>140-176°F (60-80°C)</td>
</tr>
</tbody>
</table>
Safety Information

IMPORTANT SAFEGUARDS
Please read, understand, and comply with all 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

• **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 any unit 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 with a damaged cord or plug, after the unit malfunctions or if it 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.
• Extreme caution must be used when moving the pressure cooker with hot oil or other hot liquids inside.
• To disconnect the unit from a power source, press ‘Start/Cancel’, then remove the plug from the outlet.
• Always check the pressure release valve and float 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 silicone gasket creates a pressure seal between the lid and the pot. Keep the gasket completely clean and free from any cracks or deterioration.
• **DO NOT** break the silicone gasket. Do not replace it with other rubber gaskets, or use a tension belt to make it 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. 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 float 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 the anti-clog filter and pressure release valve regularly to avoid blockage.
• **DO NOT** open the lid when the float valve is up.
• **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 wearing out.
• **DO NOT** attempt to move the pressure cooker while it is cooking; wait until it cools down to move it. Move the unit using the built-in handle; do not try to hold it from the lid handle.
• **DO NOT** disassemble the unit on your own or try to replace with parts from different brands.
• Make sure air/pressure discharges completely before opening the lid.
• Clean and properly place water the collection cup and 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.**

**HOUSEHOLD USE ONLY**

![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 its handles.](image3)

![Keep out of reach of infants and young children.](image4)
1. Control panel
2. Float valve
3. Float valve sealing ring
4. Pressure release valve
5. Pressure release button
6. Valve reset button
7. Lid handle
8. Handles
9. Housing
10. Inner pot
11. Sealing ring
12. Anti-clog filter
13. Measuring cup
14. Water collection cup
15. Ladle
16. Rice spoon
17. Tempered glass lid
18. Steaming tray
1. Digital display  
2. Adjust indicator  
3. Pressure indicator  
4. Warm indicator  
5. Cooking programs  
6. Adjust button  
7. Slow Cook button  
8. Yogurt button  
9. Start/Cancel button  
10. Menu button  
11. Decrease value  
12. Increase value  
13. Delay Time button  
14. Sauté button  
15. Steam button  
16. Warm button
## Button Functions

<table>
<thead>
<tr>
<th>Button</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Start/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 your food has finished cooking. |
| **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 function. 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. 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 will automatically turn off when you manually select a cooking time.  
  • The adjust function does not work with the Sauté and Yogurt functions. |
| **Menu** | Press the ‘Menu’ button to cycle through the pressure cooker’s different presets. Once you have selected your preset, use the ‘+’ or ‘-’ buttons or the ‘Adjust’ button to add or subtract the total cooking time. Press the ‘Start/Cancel’ button to start cooking. |
Before First Use

Setup

1. Remove all plastic packaging from the outside of the pressure cooker.
2. Grip the lid handle and twist it counterclockwise so that (OPEN) lines up with the white mark at the top of the control panel. Pull up on the handle to open the pressure cooker.
3. Check that the silicone sealing ring is snugly fit on the inside of the lid.
4. Remove any accessories or plastic packaging inside the the pressure cooker.
5. 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 properly operating.

1. If the lid is not already opened, grip the lid handle and twist it counterclockwise so that (OPEN) lines up with the white 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 2 cups of water into the inner pot.
Before First Use (cont.)

3. To close the lid, place it back down onto the pressure cooker housing. Grip the lid handle and twist it clockwise so that "CLOSE" lines up with the white mark at the top of the control panel.

![Image of a pressure cooker]

4. Plug in the pressure cooker and press ‘Steam.’
5. Press ‘Start/On’ 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, the unit 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 ‘Stop/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 the pressure release button to release any remaining pressure.
3. Open the lid once the float valve has gone down. Remember to press the valve reset button after releasing all of the pressure inside the pot.

Quick Release:
1. Press the pressure release button immediately after cooking has finished.
2. Allow the pressure to release until the float valve goes down.
3. Open the lid once the float valve has gone down. Remember to press the valve reset button after releasing all of the pressure inside the pot.

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.
Preparing to Cook

NOTE:

- Thoroughly wash the inner pot before each use.
- The minimum amount of ingredients needed to cook in the pressure cooker is ¼ of the capacity of the inner pot, which is roughly 1 cup.

1. Open the lid and remove the inner pot from the pressure cooker.
2. Prepare food according to recipe directions and place food and liquids into the pot. Food and water should not exceed ¾ height of the pot. If the food easily expands in water, do not let it exceed ¾ height of the inner pot.

3. Before placing pot back into the pressure cooker, be sure to wipe down the bottom of the pot and the surface of the heating plate with a dry cloth. Make sure the unit is off when placing the pot back into the pressure cooker housing.
4. Place the pot back into the pressure cooker and close the lid. Turn the lid handle counterclockwise so that CLOSE is lined up with the white mark at the top of the control panel.
Operation (cont.)

5. Once the lid is locked in, make sure the pressure release valve is level.
6. 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.

7. Plug the pressure cooker into an electric power supply. The LCD will show “--:--” and the unit will go into 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. Keep pressing 'Menu' to cycle through the different cooking programs. You can also press 'Steam,' ‘Yogurt,’ ‘Sauté,’ and ‘Slow Cook’ to select their respective cooking functions.

3. (OPTIONAL): Before pressing the ‘Start/Cancel’ button, you can customize your cooking time by using the ‘Delay Time’ button to change the cooking start time and use the ‘Adjust’ or ‘+’ or ‘-’ buttons to extend or shorten your cooking time.

4. 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.

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

6. It is recommended to wait at least 10-15 minutes before opening the pressure cooker. Refer to the Safely Releasing Pressure section on page 10.

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

### Cooking Times

<table>
<thead>
<tr>
<th>Program/Function</th>
<th>Default time (minutes)</th>
<th>Min. Time</th>
<th>Max. Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat/Stew</td>
<td>40</td>
<td>1</td>
<td>1:40</td>
</tr>
<tr>
<td>Rice</td>
<td>10</td>
<td>1</td>
<td>1:40</td>
</tr>
<tr>
<td>Bake</td>
<td>40</td>
<td>1</td>
<td>1:40</td>
</tr>
<tr>
<td>Beans</td>
<td>20</td>
<td>1</td>
<td>1:40</td>
</tr>
<tr>
<td>Porridge</td>
<td>20</td>
<td>1</td>
<td>1:40</td>
</tr>
<tr>
<td>Multigrain</td>
<td>40</td>
<td>1</td>
<td>1:40</td>
</tr>
<tr>
<td>Poultry</td>
<td>20</td>
<td>1</td>
<td>1:40</td>
</tr>
<tr>
<td>Soup</td>
<td>25</td>
<td>1</td>
<td>1:40</td>
</tr>
<tr>
<td>Steam</td>
<td>5</td>
<td>1</td>
<td>1:40</td>
</tr>
<tr>
<td>Yogurt</td>
<td>8 hours</td>
<td>6 hours</td>
<td>12 hours</td>
</tr>
<tr>
<td>Sauté</td>
<td>5</td>
<td>1</td>
<td>20</td>
</tr>
<tr>
<td>Slow Cook</td>
<td>4 hours</td>
<td>2 hours</td>
<td>12 hours</td>
</tr>
<tr>
<td>Delay Time</td>
<td>0</td>
<td>0</td>
<td>24 hours</td>
</tr>
</tbody>
</table>
**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. Only use the glass lid for this feature.
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 the ‘Slow Cook’ button.
5. Press the ‘Adjust’ to select a preset cooking time and temperature (see table below).

<table>
<thead>
<tr>
<th></th>
<th>Less</th>
<th>Normal</th>
<th>More</th>
</tr>
</thead>
<tbody>
<tr>
<td>Time</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 pressing ‘Slow Cook,’ you can also press the ‘+’ or ‘-’ buttons to manually adjust the cooking time anywhere from 2 to 12 hours. Please note that the temperature cannot be adjusted when manually setting the cooking time.

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

**Sauté:** This function 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 ‘Sauté’ button and 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 when the programmed cooking time has finished counting down. Carefully remove your ingredients from the inner pot, or add additional ingredients if you are still cooking.

**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 ‘Sauté’ then 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.
   e. 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 power cord and allow pressure cooker to completely cool before cleaning.
2. Wipe the housing of the pressure cooker with a clean cloth. Do not immerse the cooker into water or spray with water.
3. Remove water collection cup and pour out any excess water inside. Clean collection cup with a damp towel and place it back onto 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. Remove the sealing ring from lid and wash with warm soap and water. Rinse thoroughly with warm water. See Sealing Ring Installation on how to remove and install the sealing ring.
7. Clean the inner pot with a sponge or non-metallic soft brush, and dry with a clean cloth.
8. If necessary, wipe down the control panel with a damp cloth, and dry immediately with a clean, dry cloth.

Sealing Ring Installation

NOTE: Make sure sealing ring has no cracks or is damaged.

Removal

1. Lift up the hinge, then twist the lid to OPEN.
2. Remove the lid from the pressure cooker.
3. 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 sealing ring’s groove as shown below. Continue pushing the sealing ring all around until it is secured by the metal ring.
3. Place lid back onto pressure cooker by aligning OPEN with white mark at the top of the control panel.
4. Twist the lid to CLOSE and lower the hinge.
## Basic Recipe Guide

### Rice / Grains

<table>
<thead>
<tr>
<th>Setting</th>
<th>Time</th>
<th>Quantity of Ingredients</th>
<th>Quantity of Liquid</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brown Rice</td>
<td>13-15 minutes</td>
<td>1 c brown rice</td>
<td>1 ½ c water</td>
</tr>
<tr>
<td>Jasmine Rice</td>
<td>3 minutes</td>
<td>1 c basmati or jasmine rice</td>
<td>1 c water</td>
</tr>
<tr>
<td>White Rice</td>
<td>4-6 minutes</td>
<td>1 c white rice</td>
<td>1 ½ c water</td>
</tr>
<tr>
<td>Steel Cut Oats</td>
<td>20-25 minutes</td>
<td>½ c steel cut oats</td>
<td>2 c water</td>
</tr>
<tr>
<td>Quinoa</td>
<td>6 minutes</td>
<td>1 c quinoa</td>
<td>2 c water</td>
</tr>
</tbody>
</table>

### Vegetables / Produce

<table>
<thead>
<tr>
<th>Setting</th>
<th>Time</th>
<th>Quantity of Ingredients</th>
<th>Quantity of Liquid</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke</td>
<td>9-11 minutes</td>
<td>1 artichoke cut in half</td>
<td>1 c water</td>
</tr>
<tr>
<td>Fingerling/Russet Potatoes</td>
<td>19-23 minutes</td>
<td>up to 18 oz</td>
<td>1 c water</td>
</tr>
<tr>
<td>Baked Potato</td>
<td>25-30 minutes</td>
<td>14 oz (about 1-2 potatoes)</td>
<td>1 c water</td>
</tr>
</tbody>
</table>
# Meats / Proteins

<table>
<thead>
<tr>
<th></th>
<th>Setting</th>
<th>Time</th>
<th>Quantity of Ingredients</th>
<th>Quantity of Liquid</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>Steam</td>
<td>7 minutes</td>
<td>6 eggs</td>
<td>1 c water</td>
</tr>
<tr>
<td>Chicken (bone-in thigh and drumstick)</td>
<td>Poultry</td>
<td>13-16 minutes</td>
<td>1 ¾ lbs chicken</td>
<td>½ c broth</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>½ c BBQ sauce</td>
</tr>
<tr>
<td>Chili Verde</td>
<td>Poultry</td>
<td>8 minutes</td>
<td>2 breasts totaling 1 lb 6 oz</td>
<td>16 oz chili verde salsa</td>
</tr>
<tr>
<td>Chicken Breast</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(boneless, skinless)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Frozen Chicken</td>
<td>Poultry</td>
<td>12 minutes</td>
<td>14 oz chicken tenders</td>
<td>½ c water</td>
</tr>
<tr>
<td>Breast Tenders</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>BBQ Chicken</td>
<td>Poultry</td>
<td>13-15 minutes</td>
<td>2 breasts totaling 1 lb 7 oz</td>
<td>1 c chicken broth,</td>
</tr>
<tr>
<td>Breast (boneless, skinless)</td>
<td></td>
<td></td>
<td></td>
<td>1 c BBQ sauce</td>
</tr>
<tr>
<td>Beef Stew</td>
<td>Meat/Stew</td>
<td>Sauté meat, oil, flour, salt and pepper for 10 m; then pressure cook for 25 minutes</td>
<td>1 lb chuck roast stew meat cut into one-inch pieces</td>
<td>2 c broth ½ cup red wine</td>
</tr>
<tr>
<td>Chickpeas</td>
<td>Beans</td>
<td>10-13 minutes</td>
<td>1 c chickpeas soaked overnight (12 hours)</td>
<td>3 c water</td>
</tr>
<tr>
<td>Black Beans</td>
<td>Beans</td>
<td>5-7 minutes</td>
<td>1 c soaked black beans (for 8 hours)</td>
<td>3 c water</td>
</tr>
<tr>
<td>Pinto Beans</td>
<td>Beans</td>
<td>7-10 minutes</td>
<td>1 c soaked pinto beans (for 8 hours)</td>
<td>3 c water</td>
</tr>
</tbody>
</table>
## Troubleshooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lid not closing properly.</td>
<td>Lid is not properly positioned on body.</td>
<td>Properly position lid onto the housing.</td>
</tr>
<tr>
<td></td>
<td>Sealing ring is not properly installed.</td>
<td>Check sealing ring to make sure it is properly aligned inside the lid.</td>
</tr>
<tr>
<td></td>
<td>Float valve is being blocked.</td>
<td>Check to make sure float valve is clean. Clean if necessary.</td>
</tr>
<tr>
<td>Lid does not open.</td>
<td>Float valve doesn’t fall after pressure is released.</td>
<td>Check to make sure float valve is clean. Clean if necessary.</td>
</tr>
<tr>
<td>Steam leaking from pressure cooker lid.</td>
<td>No sealing ring.</td>
<td>Install sealing ring.</td>
</tr>
<tr>
<td></td>
<td>Food sticking to sealing ring.</td>
<td>Clean sealing ring.</td>
</tr>
<tr>
<td></td>
<td>Sealing ring is broken.</td>
<td>Part needs to be changed. Contact customer support.</td>
</tr>
<tr>
<td></td>
<td>Lid is not closed in right position.</td>
<td>Make sure lid is properly closed.</td>
</tr>
<tr>
<td>Steam leaking from float valve.</td>
<td>Food sticking to float valve’s sealing ring.</td>
<td>Clean the float valve’s sealing ring.</td>
</tr>
<tr>
<td></td>
<td>Float valve’s sealing ring is broken.</td>
<td>Contact customer support.</td>
</tr>
<tr>
<td>Float valve not able to rise.</td>
<td>Insufficient amount of food and water.</td>
<td>Put as much food and water as noted on recipe.</td>
</tr>
<tr>
<td></td>
<td>Steam leaking from pressure cooker lid or pressure valve.</td>
<td>Contact customer support.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Error 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>
TERMS & POLICY

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

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 EXPRESSED 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!