Instant Pot®
Smart WiFi



User Manual

Includes

- Important Safeguards
- Helpful Links
- Getting Started
- Control Panel
- WiFi Pairing
- Venting Methods
- Initial Test Run (Water Test)
- Pressure Cooking
- Non-Pressure Cooking
  - Slow Cook
  - Sauté
  - Yogurt
- Care & Cleaning
- Warranty

Download Instant Pot Cooker Control & Recipe App

- 1000+ Recipes
- New User Tips
- Getting Started Videos

Download on the App Store

GET IT ON Google Play

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed:

1. READ ALL INSTRUCTIONS.

2. Do not touch hot surfaces. Only use side handles for carrying or moving

3. **⚠CAUTION** Do not place the appliance on or in close proximity to a hot gas or electric burner, or a heated oven; heat from an external source will damage the appliance.

4. **⚠CAUTION** Do not use near water or flame. Please keep out of direct sunlight.

5. **⚠CAUTION** Extreme caution must be used when moving the appliance containing hot liquids. Do not move the appliance when it is under pressure.

6. Do not use appliance for anything other than intended use.

7. For household use only. Do not use outdoors. Not for commercial use.

8. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain the appliance is properly closed before operating. Refer to "Getting Started".

9. Do not fill the appliance over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the appliance over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure. Refer to "Pressure Cooking".

10. Before each use, check the steam release valve/handle, steam release pipe, anti-block shield and float valve for clogging. Refer to "Getting Started".

11. Do not open the appliance until the appliance has depressurized and all internal pressure has been released. If the float valve is still up and/or the lid is difficult to open, this indicates that the appliance is still pressurized – do not force it open. Any pressure in the appliance can be hazardous. Refer to "Venting Methods" for information on releasing pressure.1

12. Do not use this appliance for deep frying or pressure frying with oil.

⚠WARNING Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

IMPORTANT SAFEGUARDS

13. Do not lean over or place your hands or face over the steam release valve/handle or float valve when the appliance is in operation or has residual pressure. Do not touch the metal portion of the lid when the appliance is in operation; this could result in injury.

14. Do not cover or obstruct the steam release valve/handle and float valve with cloth or other objects. Obstructing the steam release valve/handle and float valve can create a safety issue and may cause injury.

15. Turn the appliance off if steam escapes from the steam release valve/handle or float valve in a steady stream for longer than 3 minutes. There may be residual pressure in the appliance. Allow the appliance to depressurize naturally or release all excess pressure before opening. Refer to "Troubleshooting". soupape à flotteur dans un jet constant pendant plus de 3 minutes. L'appareil contient peut-être une pression résiduelle. Laissez l'appareil se dépressuriser naturellement

16. Turn the appliance off if steam escapes from the sides of the lid and ensure sealing ring is properly installed. Refer to "Getting Started".

17. **⚠CAUTION** To protect against electrical shock, do not immerse the power cord, plugs, or appliance in water or other liquid.

18. A short power supply cord (35 in / 0.9 m) is provided to reduce the hazards resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

19. Always attach plug to appliance first, then plug cord into power source. To disconnect, select Cancel, then remove plug from power source.

20. Unplug from outlet when not in use and before cleaning. Allow to cool before adding or removing parts, and prior to cleaning or storage.

21. Do not operate any appliance with a damaged cord or plug. Do not operate if the appliance malfunctions or has sustained damage of any kind, including damage to the rim or bottom of the inner pot. Contact the Customer Care Team.

⚠WARNING Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

IMPORTANT SAFEGUARDS

22. **⚠CAUTION** Do not let power cord hang over edge of table or counter or touch hot surfaces.

23. Intended for countertop use only. Keep the appliance on a stable, heat-resistant platform. Do not place on anything that may block the vents on the bottom of the appliance. Do not place on hot stove.

24. **⚠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.

25. When cooking meat with skin (e.g. sausage with casing), the skin can swell when heated. Do not pierce the skin as long as it is swollen; this could result in scalding injury.

26. When pressure cooking food with a doughy or thick texture, or a high fat/oil content, contents may splatter when opening the lid. Please follow recipe instructions for pressure release method. Once steam is fully released, gently shake the appliance with extreme caution and then, if necessary, release the steam again before attempting to open the lid. Refer to the "Venting Methods".

27. **⚠CAUTION** Before inserting the inner pot into the appliance, wipe the outer surface of the inner pot and heating element to ensure they are dry and free of food debris. Refer to "Care & Cleaning".

28. Do not attempt to repair, replace, or modify components of the appliance, as this may cause electric shock, fire or injury, and will void the warranty.

29. Do not tamper with any of the safety mechanisms.

30. Do not use appliance in electrical systems other than 120V/60Hz for North America. Do not use with power converters or adapters.

31. This appliance is NOT to be used by children or by persons with reduced physical, sensory, or mental capabilities. Close supervision is necessary when any appliance is used near children and these individuals. Children should not play with this appliance.

⚠WARNING Read this manual carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

IMPORTANT SAFEGUARDS

32. To reduce the risk of pressure leakage, cook only in an authorized Instant Pot inner pot.

33. To prevent personal injury and damage to the appliance, only replace the sealing ring with an authorized Instant Pot sealing ring. Refer to Getting Started Guide.

34. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

SAVE THESE INSTRUCTIONS.

This equipment has been assessed to be compliant with Industry Canada RF exposure related rules for a minimum distance of 20cm between the user and the equipment.

Helpful Links

Read the full Manual:
instantpot.com/portfolio_entries/smart-wifi

Register your Instant Pot:
instantpot.com/support/register

Getting Started:
instantpot.com/getting_started_2/

Initial Test Run (Water Test)
instantpot.com/initial-test-run

Cooking Program Options:
instantpot.com/cooking-program-options

Troubleshooting:
instantpot.com/troubleshooting

Find tips, videos, and FAQs:
instantpot.com/faq/#resources

Cooking Time Tables:
instantpot.com/instantpot-cooking-time

Glossary of Terms:
instantpot.com/faq/instant-pot-glossary

For inquiries or support, contact the Customer Care Team:
Create a Ticket: **support.instantpot.com**
Live Chat: **instantpot.com/#Chat**

RSS-210 Warning

The installer of this radio equipment must ensure that the antenna is located or pointed such that it does not emit RF field in excess of Health Canada limits for the general population; consult Safety Code 6, obtainable from Health Canada's website www.hc-sc.gc.ca/rpb.

Product Specifications



Smart WiFi 60



1000W



120V ~ 60Hz



6 Quart
5.7 Litre



11.51 lb
5.22 kg

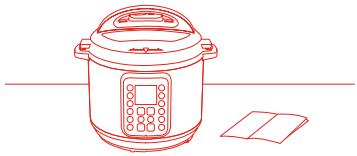


in: 13.2L x 12.2W x 12.5H
cm: 33.5L x 31W x 31.7H

⚠WARNING Read this manual carefully and completely, and retain for future reference.
Failure to adhere to safety instructions may result in serious injury.

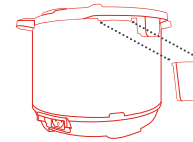
Getting Started

1 Read Manual & Place Cooker



Read all Important Safeguards. Do not remove warning or identifications stickers from cooker. Place cooker on a stable surface.

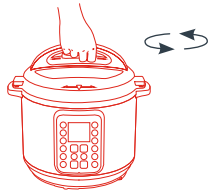
2 Install Condensation Collector



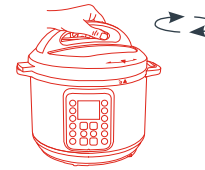
Install: Align grooves on condensation collector over tabs on back of cooker base, and push into place.

⚠CAUTION Do not place appliance on or in close proximity to a hot gas or electric burner, or a heated oven; heat from an external source will damage appliance.

3 Open & Close Lid



Open: Grip handle and turn counter-clockwise. Align position indicator symbol on lid with "open" symbol on rim of cooker base. Lift lid up and off.



Close: Align position indicator symbol on lid with "open" symbol on rim of cooker base. Grip handle and turn clockwise to align lid fins over cooker base handles.

4 Remove & Install Steam Release Handle



"**Sealing**" position



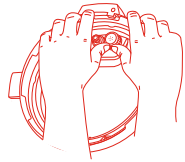
"**Venting**" position



Remove: Pull steam release handle up and off steam release pipe.

Install: Place steam release handle on steam release pipe and press down. Steam release handle will fit loosely.

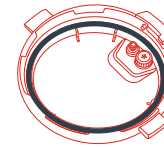
5 Remove & Install Anti-Block Shield



Remove: Grip lid and press firmly against side of anti-block shield (pressing towards side of lid and up) until it pops off prongs underneath.

Install: Place anti-block shield over prongs and press down until it snaps into position.

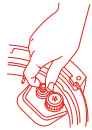
6 Check Sealing Ring & Sealing Ring Rack



Remove: Pull sealing ring out from behind sealing ring rack.

Install: Place sealing ring over sealing ring rack and press into place. Ensure sealing ring is tight.

7 Remove & Install Float Valve & Silicone Cap



Remove: Detach silicone cap from float valve and remove from top of lid. Do not discard.



Install: Drop float valve into top of lid. Attach silicone cap to bottom of float valve.



Down: Cooker is depressurized



Up: Cooker is pressurized

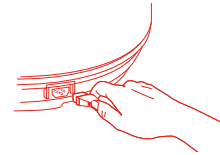
⚠CAUTION While float valve is up, contents of cooker are pressurized. Do not attempt to remove lid. Refer to "Venting Methods" for releasing pressure.

8 Remove & Clean Inner Pot



Remove inner pot from cooker base and wash before first use. Wipe outer surfaces of inner pot and heating element to ensure they are dry and free of debris.

9 Secure Power Cord



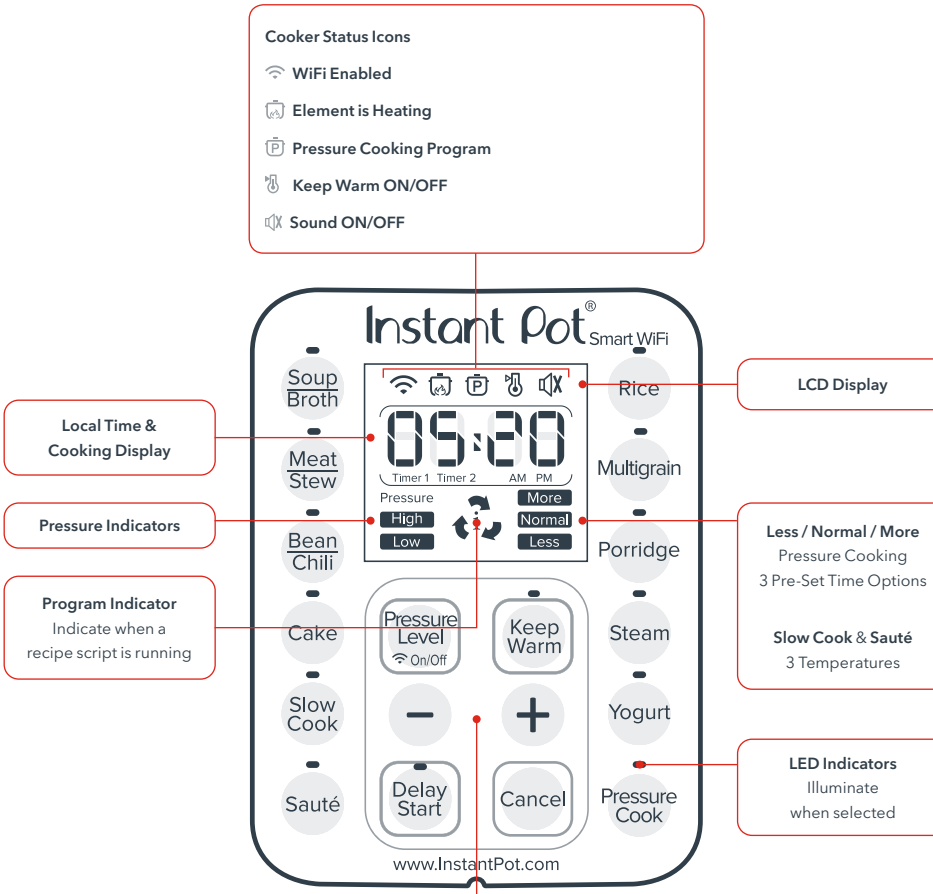
Secure detachable power cord to base power socket. Connect to a 120V power source. Cooker will display "**OFF**" to indicate Standby mode.



To disconnect, press **Cancel** then remove plug from power source.

⚠CAUTION To avoid risk of personal injury and/or property damage, do not pour food or liquid into cooker base. Always cook in an Instant Pot inner pot.

Control Panel



Smart Programs

Pressure Cooking

- Soup/Broth
- Meat/Stew
- Bean/Chili
- Cake
- Rice
- Multigrain
- Porridge
- Steam
- Pressure Cook

Non-Pressure Cooking

- Slow Cook
- Sauté
- Yogurt
- Keep Warm

Programs Settings

- Pressure Level & WiFi On/Off
- Keep Warm
- + / – keys adjust time
- Delay Start
- Cancel

Control Panel

Pressure Level

Select a pressure cooking program and press to toggle between **High** (10.2~11.6psi) and **Low** (5.8~7.2psi). Higher pressure results in higher temperature.

Cancel Key & Standby Mode

When cooker is plugged in but not in operation, display will read "**OFF**" to indicate Standby mode.
Press **Cancel** to stop a Program at any time—cooker will go to Standby.

Keep Warm

Available on all Programs except **Sauté** and **Yogurt**. When enabled, will turn ON after cook cycle and remain ON for up to 10:00 hours.

ON by default. To turn OFF press **Keep Warm**.

Delay Start

Available on all Programs except **Sauté** and **Yogurt**.

1



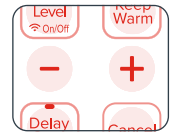
Select **Delay Start**.

2



Use **Pressure Level** to toggle between '**Hour**' and '**Minute**' fields.

3



Use **+** / **-** keys to adjust Timer 1 start time up or down.

4



Select **Delay Start** to toggle to Timer 2.

5



Press and hold **Delay Start** 3 seconds, until a long beep. Display will indicate "**OFF**".

Sound On/Off

Sound ON – Press and hold "**+**" key for 3 seconds. Display will indicate "**S On**".

Sound OFF – Press and hold "**-**" key for 3 seconds. Display will indicate "**SOFF**".

Clock

Cooker automatically syncs with local time during WiFi pairing—includes daylight savings time.

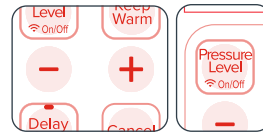
Set Clock Manually

1



Press and hold **Delay Start** for 10 seconds, cooker will beep.

2



When clock flashes, use **+** / **-** keys to set time, and **Pressure Level** to toggle between '**Hour**' and '**Minute**' fields.

3



Press and hold **Delay Start** for 3 seconds to set clock time.

WiFi Pairing

New Users

Download the app

Use one of the following methods:

1. Scan the QR code at the bottom of this page
2. Visit **www.instantpot.com/app**
3. Search Apple App Store / Google Play Store for "Instant Pot"

New users: "Sign Up" to create an account

Current users: "Sign In"

Follow the steps below to start the pairing process.

Note: *You must be signed into the app to continue the pairing process.*

For troubleshooting issues, go to: **https://instantpot.com/smart-wifi-60-pairing/**

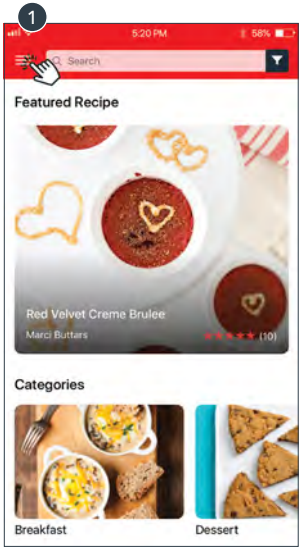
Instant Pot Smart WiFi Cooker App Requirements

Mobile Devices

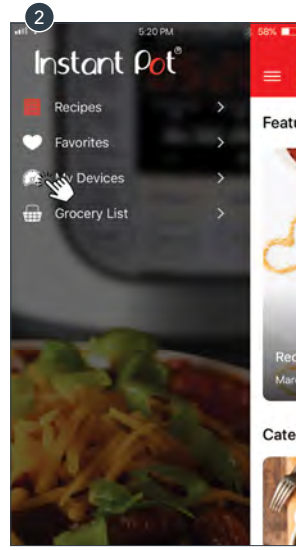
- *Android: 5.0 or later*
- *iOS: 9.0 or later*

Cooker requires 2.4GHz frequency band to function with App

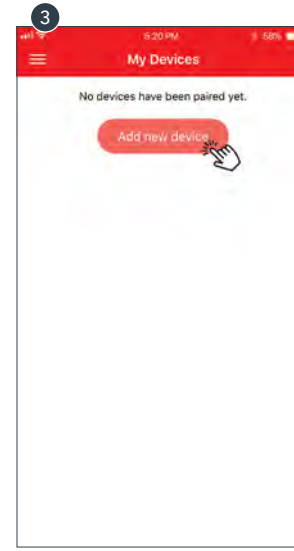
Instant Pot App



Step 1
Start the App.



Step 2
After App is launched, go to main menu and tap "**My Devices**".



Step 3
On "**My Devices**" screen, tap "**Add new device**" and follow on-screen instruction to perform pairing.

Download on the App Store

GET IT ON Google Play

Venting Methods & Initial Test Run (Water Test)

Venting Methods



Natural Release (NR)

No action is taken. Allow cooker to cool naturally, dissipating heat and pressure over time until float valve drops.



Quick Release (QR)

To vent, turn steam release handle from "**Sealing**" to "**Venting**" position. Float valve will drop into lid when cooker has depressurized.

If spatter occurs, turn steam release handle back to "**Sealing**" position, and try again after a few minutes.

⚠ CAUTION: NR		
Used when cooking high-starch dishes, such as stews, potatoes, pasta, oatmeal, porridge or congee.	Used when cooking foods that contain high volume of thick or foamy liquid.	Used when cooking foods that expand, such as beans, lentils, and grains.

⚠ CAUTION: QR
Not suitable for food with high liquid volume or high starch content such as: oatmeal, porridge, beans, sticky liquids, and starchy soups, as food contents may splatter use NR.

Initial Test Run (Water Test)

1



Add 3 cups water (750mL / 24oz) to inner pot.

2



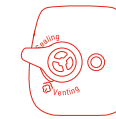
Insert inner pot into cooker base.

3



Place and close lid.

4



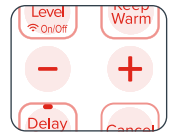
Turn steam release handle to "**Sealing**" position.

5



Select **Pressure Cook**.

6



Use **+** / **–** keys to adjust cook time to 5 minutes (**00:05**).

7



After 10 seconds, cooker will beep 3 times and begin. Display will show "**On**" while cooker heats.

8



When the countdown completes, use the QR venting method to release pressure.

Pressure Cooking

When pressure cooking, add at least 1½ cups (375 mL / 12 oz) of liquid to inner pot, unless otherwise specified in recipe.

Suitable Liquids: Water, broth/stock, fruit/vegetable juice, beer/wine (low alcohol content), and water-based cooking sauces.

⚠CAUTION **Do not fill** inner pot higher than "**PC MAX — 2/3**" line indicated on inner pot.
When cooking foods that expand such as rice or beans, do not fill the appliance over "**— 1/2**" line indicated on inner pot.

⚠CAUTION Liquids must be water-based. To avoid scorching or scalding injury, be cautious when cooking with more than 1/4 cup oil, oil-based sauces, condensed cream-based soups, and thick sauces.
Add suitable liquid to thin sauces. Avoid recipes that call for more than 1/4 cup of oil or fat content.

1



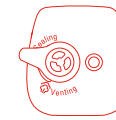
Add ingredients to inner pot and insert into cooker base.

2



Place and close lid.

3



Turn steam release handle to "**Sealing**" position.

4



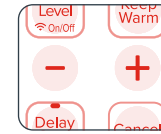
Select pressure cooking program, for instance, **Steam**.

5



Press again to toggle between "**Less / Normal / More**" pre-set cook times.

6



Use **+** / **–** keys to adjust cook time.

7



Use **Pressure Level** to adjust between **High** and **Low** pressure.

8



Press **Keep Warm** to toggle OFF or ON.

9



After 10 seconds, cooker will beep 3 times and begin heating. Display will read "**On**".

⚠WARNING Until cooker pressurizes and float valve has popped up, lid will be removable. Once pressurized, lid will lock. To avoid scalding injury, do not attempt to force lid open while cooker is pressurized.

Non-Pressure Cooking: Slow Cook

1



Add ingredients to inner pot and insert inner pot into cooker base.

2



Close stainless steel lid, or use a tempered glass lid with steam vent to release moisture.

3



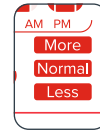
Turn steam release handle to "**Venting**" position.

4



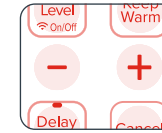
Select **Slow Cook**.

5



Press again to toggle between "**Less / Normal / More**" temperature settings.

6



Use **+ / –** keys to adjust cook time.

7



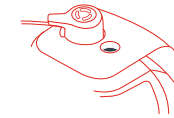
Press **Keep Warm** to toggle OFF or ON.

8



After 10 seconds, cooker will beep 3 times and begin countdown.

9



Note: *Float valve will not rise during non-pressure cooking Programs – lid is removable throughout the cook cycle.*

Smart Program	Setting	Suggested Use	Note
Slow Cook	Less	Corresponds to LOW on most temperature controlled slow cookers	Follow recipe directions for slow cooking. You may use the Instant Pot tempered glass lid. If using the stainless steel lid, ensure steam release handle is set to "**Venting**" position.
	Normal	Corresponds to MEDIUM on some temperature controlled slow cookers	
	More	Corresponds to HIGH on most temperature controlled slow cookers	

Non-Pressure Cooking: Sauté

1



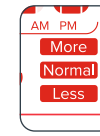
Insert inner pot into cooker base.

2



Select **Sauté**.

3



Press again to toggle between "**Less / Normal / More**" temperature settings.

4



After 10 seconds, the cooker will beep 3 times and display "**On**" to indicate that it has begun heating.

5



When the display reads "**Hot**", add recipe ingredients.

6



Press **Cancel** when finished cooking, or wait for the cook time to complete. Cooker will beep 10 times and return to Standby.

Smart Program	Setting	Suggested Use	Note
Sauté	Less	Simmering, thickening and reducing liquids	The display switching from "**Hot**" to "**On**" indicates cooker is maintaining temperature. If recipe ingredients are added before "**Hot**" message appears, it may not appear at all. As a safety precaution, maximum time is 30 minutes and cannot be adjusted.
	Normal	Pan searing or sautéing	
	More	Stir-frying or browning meat	

⚠WARNING When sautéing, food may burn if unmonitored. To avoid burning, do not leave cooker unattended and do not use a lid.

Non-Pressure Cooking: Yogurt

Pasteurize Milk

1



Add milk to inner pot, then insert inner pot into cooker base.

2



Place and close lid.

3



Turn steam release handle to "**Venting**" position.

4



Select **Yogurt**.

5



Press again to toggle to "**More**". Display will read "**boiL**".

6



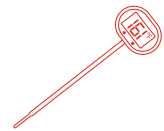
After 10 seconds cooker will beep 3 times.

7



When the target temperature is reached, the cooker will beep 10 times, return to Standby and display "**yogt**".

8



Remove lid and use thermometer to check temperature.

9



Milk must reach a minimum of 161°F (72°C) for pasteurization to occur.

Smart Program	Setting	Suggested Use	Note
Yogurt	Less	For Jiu Niang, a sweet fermented glutinous rice dessert	Default fermentation time is "**24:00**" hours. Adjust time based on recipe.
	Normal	Fermenting milk after culture has been added	Default fermentation time is "**08:00**" hours. Adjust as desired up to "**99:30**" hours. "**yogt**" will be displayed on-screen when completed.
	More	Pasteurizing milk	"**boiL**" will be displayed while Program is running. "**yogt**" will be displayed when completed.

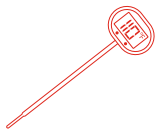
Non-Pressure Cooking: Yogurt

Add Starter Culture

Purchase a yogurt starter culture or use store-bought yogurt as a starter. If using store-bought yogurt as a starter, ensure flavor is "plain" and cultures are "active".

- **Yogurt Starter Culture**: Follow instructions on packaging
- **Store-Bought Yogurt**: Add 2 tablespoons (30mL) yogurt for every 1/2 gallon (1.8L) of milk

1



Cool pasteurized milk to just below 110°F (43°C).

2



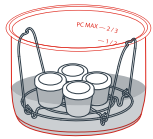
Follow instructions for adding starter culture, and incorporate into cooled milk.

3



Leave mixture in inner pot, or portion yogurt into sealable yogurt cups.

4



If using yogurt cups, seal and place cups on steam rack within inner pot, and add enough water that cups are halfway submerged.

5



Insert inner pot into cooker base.

6



Place and close lid.

Ferment Yogurt

1



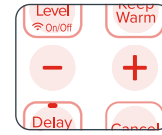
Select **Yogurt**.

2



Press again to toggle to "**Normal**". Display will read "**08:00**".

3



Use **+** / **-** keys to adjust fermentation time. 8 hours is standard, but a longer fermentation period will result in tangier yogurt.

4



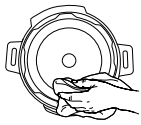
After 10 seconds cooker will beep 3 times and begin to count up to the set time.

Care & Cleaning

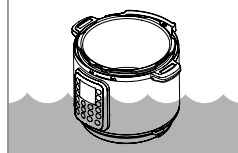
Unplug the Instant Pot and let it cool to room temperature before cleaning.

Cleaning Method	Part	Cleaning Tip
Dishwasher Safe or Hand Wash	**Accessories** • Steam Rack • Soup Spoon • Rice Paddle • 160 mL / 5.4 oz Measuring Cup • Silicone Mini Mitts • Condensation Collector	Never use harsh chemical detergents, powders or scouring pads on accessories Place on top rack of dishwasher Wash after each use
	Lid **Small Parts** • Anti-Block Shield • Sealing Ring • Steam Release Handle • Float Valve • Float Valve Silicone Cap	Remove small parts from lid before washing Inspect and clean steam release pipe regularly Wash after each use with hot water and mild dish soap, and allow to air dry All small parts should be removed once every few cooking cycles for routine cleaning, and any time there is visible food particles
	Inner Pot	Do not use abrasive cleaners or scouring pads on inner pot Acute hard water staining may require scrubbing with vinegar dampened sponge Wash after each use Ensure all surfaces are dry before placing in cooker base
Damp Wash Only	**Detachable Power Cord**	Use a barely-damp cloth to wipe any particles off power cord
	Cooker Base	Wipe the inside of the outer pot as well as the condensation rim with a barely-damp cloth, and allow to air dry Clean cooker base and control panel with a soft, barely-damp cloth or sponge

⚠ WARNING



Ensure heating element remains dry at all times.



Do not immerse cooker base in water or attempt to cycle through dishwasher.



Do not submerge detachable power cord at any time.



Do not wet prongs of detachable power cord.

Warranty

Limited Warranty

This Limited Warranty is effective for one year from the date of original consumer purchase. Proof of original purchase date and, if requested by an authorized representative of Instant Brands Inc. ("Instant Brands"), return of your appliance, is required to obtain service under this Limited Warranty. Provided that this appliance is operated and maintained in accordance with written instructions attached to or furnished with the appliance, Instant Brands will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship; or (ii) replace the appliance. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire 12 months from the date of original consumer purchase.

This Limited Warranty extends only to the original purchaser and use of the appliance in the United States of America and Canada. This warranty does not cover units that are used outside of the United States of America and Canada.

Any modification or attempted modification to your appliance may interfere with the safe operation of the appliance and will void this Limited Warranty. This Limited Warranty does not apply in respect of any appliance or any part thereof that has been altered or modified unless such alterations or modifications were expressly authorized by an Instant Brands representative.

Limitation and Exclusions

The liability of Instant Brands, if any, for any allegedly defective appliance or part shall in no circumstances exceed the purchase price of a comparable replacement appliance.

This Limited Warranty does not cover:

1. Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God or repair by anyone unless directed by an Instant Brands Representative;
2. Repairs where your appliance is used for other than normal, personal use or when it is used in a manner that is contrary to published user or operator instructions; or
3. Use of unauthorized parts and accessories, or repairs to parts and systems resulting from unauthorized repairs or modifications made to this appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by you.

Disclaimer of Implied Warranties

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY LAW, INSTANT BRANDS MAKES NO WARRANTIES, CONDITIONS OR REPRESENTATIONS, EXPRESS OR IMPLIED, BY STATUTE, USAGE, CUSTOM OF TRADE OR OTHERWISE WITH RESPECT TO THE APPLIANCES OR PARTS COVERED BY THIS WARRANTY, INCLUDING BUT NOT LIMITED TO, WARRANTIES, CONDITIONS, OR REPRESENTATIONS OF WORKMANSHIP, MERCHANTABILITY, MERCHANTABLE QUALITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for the exclusion of implied warranties of merchantability or fitness, so this limitation may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law.

Warranty

Limitation of Remedies; Exclusion of Incidental and Consequential Damage

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE APPLIANCE REPAIR OR REPLACEMENT AS PROVIDED HEREIN. INSTANT BRANDS SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH THE USE OR PERFORMANCE OF THE APPLIANCE OR DAMAGES WITH RESPECT TO ANY ECONOMIC LOSS, PERSONAL INJURY, LOSS OF PROPERTY, LOSS OF REVENUES OR PROFITS, LOSS OF ENJOYMENT OR USE, COSTS OF REMOVAL, INSTALLATION OR OTHER INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY NATURE OR KIND.

Warranty Registration

Please visit **www.instantpot.com/support/register** to register your new Instant Brands™ appliance and validate your warranty within thirty (30) days of purchase. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address. The registration will enable us to keep you up to date with product developments, recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understand the instructions for use, and warnings set forth in the accompanying instructions.

Warranty Service

To obtain service under this warranty, please contact our Customer Service Department by phone at 1-800-828-7280 or by email to support@instantpot.com. You can also create a support ticket online at www.instantpot.com/support. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Brands is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance from Canada or within the 48 contiguous states and the District of Columbia of the United States of America, as provided herein. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

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