

Instant Pot[®]

ULTRA

Series



User Manual

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Pictures in manual are for reference only. Please refer to actual product.

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. 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. Do not use near water or flame. Please keep out of direct sunlight.
5. 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. Do not use outdoors. Not for commercial use. For household use only.
8. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain the appliance is properly closed before operating. Please see the "Getting Started" section.
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. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Please see the "Pressure Cooking" section.
10. Before each use, check the steam release valve/handle, steam release pipe, anti-block shield and float valve for clogging.
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. Please see the "Getting Started" section for instructions to safely remove lid.
12. Do not use this appliance for deep frying or pressure frying with oil.
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.

IMPORTANT SAFEGUARDS

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. Please see the “Troubleshooting” section.
16. Turn the appliance off if steam escapes from the sides of the lid and ensure sealing ring is properly installed. Please see the “Getting Started” section.
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 (0.6 m to 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 the wall outlet. To disconnect, turn appliance “off”, then remove plug from wall outlet.
20. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning or storage.
21. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Customer Care.
22. 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.
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 release the steam again, if necessary, before removing the lid.



Read and save these safety guidelines.
When using pressure cookers, basic safety precautions should always be followed.

IMPORTANT SAFEGUARDS

27. Before inserting the inner pot into the appliance, wipe the outer surface of the inner pot and cooking element to confirm they are dry and free of food debris.
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. Close supervision is necessary when the appliance is used near children.
32. This appliance should not be used by children; by individuals whose physical, sensory or mental abilities may prevent safe use of the appliance; or by individuals with limited knowledge of how to use the appliance. Close supervision is needed when using this appliance near these individuals.
33. To reduce the risk of electric shock and pressure leakage, cook only in a removable container authorized by the manufacturer.
34. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

SAVE THESE INSTRUCTIONS



When in operation or releasing steam/pressure **DO NOT** place unprotected skin over the steam release valve.



Do not move pot when pot is in operation



Do not force lid open when the float valve is **UP**.

Make sure the float valve is **DOWN** when you open the lid.

IMPORTANT SAFEGUARDS

WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

As per UL safety requirements, a short power supply cord (0.6 m to 0.9 m) is provided to reduce the hazards resulting from entanglement and tripping.

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible.

Only use the power cords included upon purchase with Instant Pot® branded pressure cookers.

Note: ensure the plug is pushed into the socket fully; the loose contact could cause the risk of sparks.

WARNING

Spilled food can cause serious burns.

Keep appliance & cord away from children.

NEVER:

- Drape cord over edge of counter.
- Use outlet below counter.
- Use extension cord.



Specifications

Model	Power Supply	Rated Power	Volume	Inner Pot Dimensions	Product Dimensions	Weight
Ultra Mini	120V~60Hz	700 W	3 quart	19.8x12.7cm (7.8x 5 in)	29x25.5x28.5 cm (11.4x10.5x11.2 in)	4.08 kg (8.99 lbs)
Ultra 60		1000 W	6 quart	15.7x23.9cm (6.2 x 9.4 in.)	33x31x32 cm (13 x 12.2 x 12.6 in.)	5.37 kg (11.84 lbs)
Ultra 80		1200 W	8 quart	17.5x26.4cm (6.9 x 10.4 in.)	37.6x33.8x36.1 cm (14.8 x 13.5 x 14.2 in.)	7.12 kg (15.7 lbs)

Working Pressure:

Low Pressure: 5.8 - 7.2 PSI (40 - 50 kPa); High Pressure: 10.2 - 11.6 PSI (70 - 80 kPa)

Keep Warm function: 63 - 78°C (145 ~ 172°F);

Slow Cook function: Low: 82-87.8°C / 180-190°F; Med: 87.8-93°C / 190-200°F;

High: 93-99°C / 200-210°F

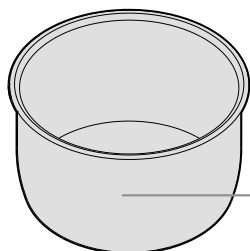
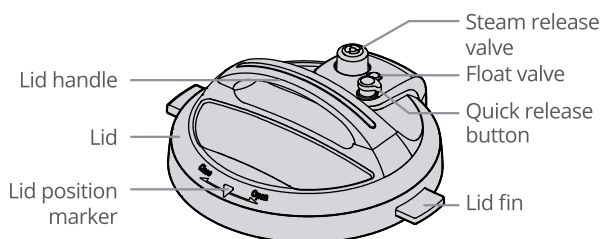
Sauté function: Low: 135 -150°C (275 -302°F); Med: 160 -176°C (320 -349°F);

High: 175 - 210°C (347-410°F)

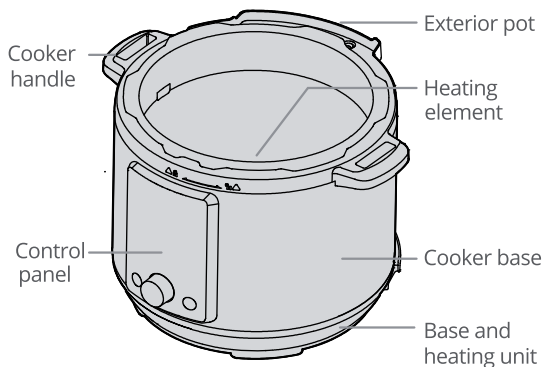
WARNING

Read and save these safety guidelines. When using pressure cookers, basic safety precautions should always be followed.

Overview

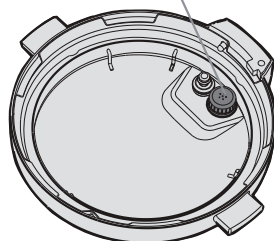


Stainless steel inner pot



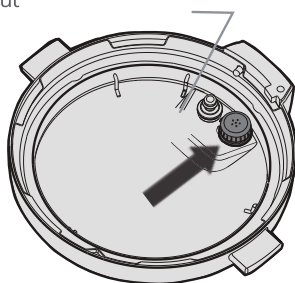
Anti-block shield

To install:
Position the anti-block shield in place and push down



To remove:

Using your thumb, push the side of the anti-block shield towards the lid rim and lift up with some effort. The anti-block shield should pop out



Control and Features

Control Panel

The control panel of your Instant Pot® Ultra Mini/60/80 consists of a large LCD display, a central dial for program selections and adjustments, a **Cancel** button and a **Start** button.



Note that Ultra Mini does not have the Poultry and Multigrain programs.

Cooking Programs

Program Settings

Cancel button to:

- 1) end cooking at any time,
- 2) return to previous program set up step,
- 3) restore factory settings:
 - a) global reset - return to standby mode then press and hold the **Cancel** key until the cooker beeps;
 - b) individual program reset - select a specific cooking program then press and hold the **Cancel** key until the cooker beeps.



Central dial for program selection and systems settings (see page 14)

Time display

LCD display

Cooking Progress Indicator

Start button to begin cooking process at any time

Control and Features



**THIS COOKER
IS SMART!**
Remembers your
personal preferences

Cooking Program Options

Instant Pot® is a programmed smart cooker that has preset cooking instructions for different food ingredients and cooking methods. It also remembers your most recent program setting per function for a more personalized cooking experience.



Ultra: The ultimate cooking tool to allow full user control of pressure and non-pressure cooking conditions. You can adjust different parameters based on your favourite recipes.

Programs	Time Range hr:min	High/ Low Pressure	NO Pressure	Temperature for non-pressure cooking	Delay ON/OFF	Keep Warm ON/OFF	Sound ON/OFF
Ultra	0:00 - 99:50	✓	✓	Low/Med/High/ Custom *	✓	✓	✓
Pressure Cook	0:00 - 6:00	✓	N/A	N/A	✓	✓	✓
Soup/ Broth	0:00 - 6:00	✓	N/A	N/A	✓	✓	✓
Meat/ Stew	0:00 - 4:00	✓	N/A	N/A	✓	✓	✓
Bean/ Chili	0:00 - 4:00	✓	N/A	N/A	✓	✓	✓
Steam	0:00 - 4:00	✓	✓	N/A	✓	✓	✓
Slow Cook	2:00 - 20:00	N/A	✓	Low/Med/High/ Custom *	✓	✓	✓

Control and Features

Cooking Program Options

Programs	Time Range hr:min	High/ Low Pressure	NO Pressure	Temperature non-pressure cooking	Delay ON/OFF	Keep Warm ON/OFF	Sound ON/OFF
Sauté	0:30	N/A	✓	Low/Med/High *	N/A	N/A	✓
Warm	0:10 - 99:50	N/A	✓	Low/Med/High/ Custom *	✓	✓	✓
Rice	Automatic	✓	N/A	N/A	✓	✓	✓
Porridge	0:00 - 4:00	✓	N/A	N/A	✓	✓	✓
Multigrain	0:00 - 4:00	✓	N/A	N/A	✓	✓	✓
Cake	0:00 - 4:00	✓	✓	N/A	✓	✓	✓
Egg	0:00 - 0:30	✓	N/A	N/A	✓	✓	✓
Sterilize **	0:00 - 4:00	✓	✓	N/A	✓	N/A	✓
Yogurt	0:30 - 99:30	N/A	✓	Low/Med/High/ Custom *	N/A	N/A	✓

* Med setting is not available on Ultra Mini.

** For dairy pasteurization and water canning only. Please refer to '**USDA Complete Guide to Home Canning**'. The Ultra has not been tested by USDA for food safety in pressure canning.**

Getting Started

- 1 Read warning cards and warning labels. Remove all packaging materials and removable warning cards from the cooker and accessories.

Install the condensation collector at the rear of the cooker by aligning the top of the collector with the guides on the cooker and press in.



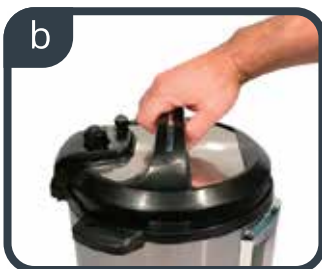
- 2 Install the steam release valve onto the lid if it is not already installed.



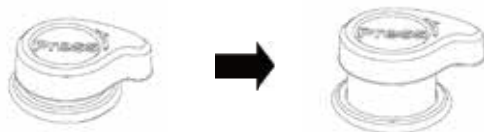
The steam release valve fits loosely. It does not lock tightly into the lid.

Getting Started

- 3 Remove the lid by holding the handle, turning the lid counter-clockwise and lifting the lid.



- 4 Remove the inner pot from the pressure cooker. Add food and liquid into the inner pot as the recipe directs. If steaming, place the steam rack on the bottom of the inner pot first. Always add at least 2 cups (~18 fl oz / 500 mL) of liquid for minimum liquid requirement. See “Cooking and Safety Tips” on page 20-21.
- 5 Make sure the outside of the inner pot is dry prior to placing the inner pot back into the pressure cooker. Make sure there is no food debris on the heating element.
- 6 Make sure the sealing ring rack is completely set in the groove on the inside of the sealing ring. Ensure there is no deformation on the sealing ring rack. Do not attempt to repair a deformed ring rack.
- 7 Place the lid on the pressure cooker, align the ▼ mark on the lid with the 🔓 ▲ (unlock) mark and turn clockwise to the ▲ 🔒 (lock) mark.
- 8 The Quick Release button will automatically reset and pop up to the **Sealing** position when the lid is closed (button up = sealed).



Pressure Cooking



The following are all pressure cooking programs: **Ultra, Pressure Cook, Meat/Stew, Soup/Broth, Bean/Chili, Steam, Sterilize, Rice, Multigrain, Porridge, Egg and Cake.**

- 1 How the **Quick Release** button works: when the lid is closed, the Quick Release button will automatically pop up to the **Sealing Position** (button up = sealed).

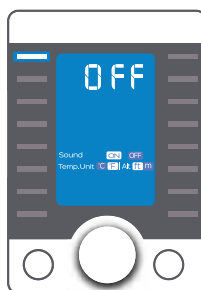
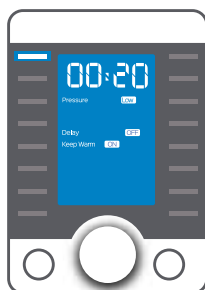
For Quick Release - press down the Quick Release button until it clicks and locks into the Venting position.



To Stop Quick Release - slightly turn the Quick Release button counter-clockwise until it pops up to the Sealing position



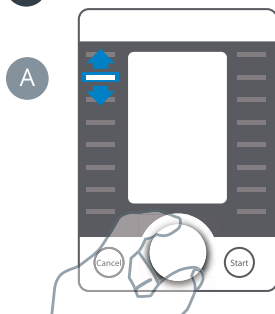
- 2 Connect the power cord. The default cooking program **Pressure Cook** flashes and the LCD displays the program settings. Press **Start** to begin cooking right the way, or adjust program settings according to page 13. When the cooker is idle for 30 seconds, the LCD will display **OFF**, indicating the cooker is in standby mode.



Pressure Cooking



3 To begin cooking, follow these steps:

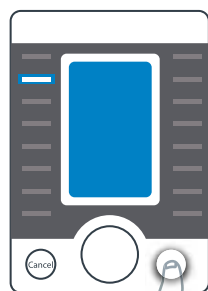


Turn dial to the desired cooking program.

Quick and Easy Start



C

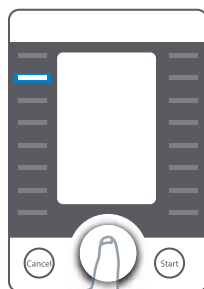


Press Start to begin cooking.

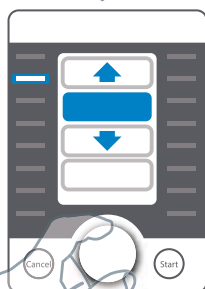
B **Program Settings** (Optional)



6



Press dial to select.



Turn dial to desired parameter. Press to select.



Turn dial to adjust values. Press to confirm. Repeat to adjust other parameters.



At any time if an error is made, press Cancel to go back to the previous step

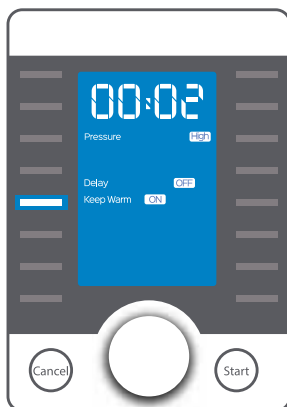
Pressure Cooking



Systems Settings (Sound ON/OFF, Temperature Unit: °F/°C and Altitude: ft/m) Press the **Cancel** button to return the cooker to standby mode displaying **OFF**. Push and hold the central dial for 5 seconds and then release the hold. Rotate to select the parameter you wish to change, press the central dial and rotate to make adjustments. Press central dial again to confirm the change. Press **Start** button to exit.

Initial Test Run (Optional)

- 4 Add 3 measuring cups of water to the inner pot (~ 25 fl oz / 750 mL).
- 5 Plug-in the cooker. Rotate the central dial to **Steam**, set cooking time to 2 minutes. See diagram below.



- Inner pot should not be more than 2/3 full. For food that expands during cooking such as rice or dried vegetables, inner pot should not be more than 1/2 full. Please note that certain foods such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, pasta and rhubarb can foam, froth or sputter and can clog the steam release valve.
- Make sure the steam release valve, float valve and anti-block shield are clean and free from debris.

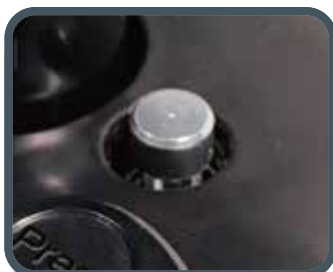
Pressure Cooking



- 6 Depending on the amount of food and its temperature, the preheating cycle can last from 10 to 40 minutes. As the cooker heats up and pressure builds, the float valve will rise. When working pressure is reached, the cooker enters the cooking cycle and the LCD displays the remaining cooking time.
- 7 When cooking is finished, the cooker will either be in **Keep Warm** mode or in standby mode displaying **OFF**.
- 8 Release pressure using one of the following methods (refer to recipe):

Natural Release: Allow the cooker to cool down naturally until the float valve drops down. This may take 10 to 40 minutes, or even more, depending on the amount of food in the cooker. Place a wet towel on the metal part of lid to speed up cooling (do not cover the steam release valve).

Quick Release: Press the quick release button until it clicks into the **Venting** position. Let steam out until the float valve drops down. Never pull out the steam release valve while releasing steam as escaping steam is extremely hot and can cause scalds. For food with large liquid volume or starch content, use **Natural Release** instead as thick liquid may splatter.



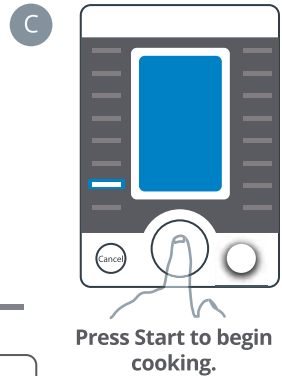
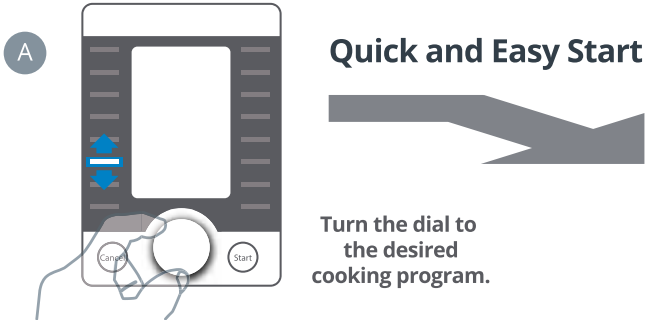
Turn the lid counterclockwise and lift. Make sure the float valve is down before opening the lid.

Non-Pressure Cooking

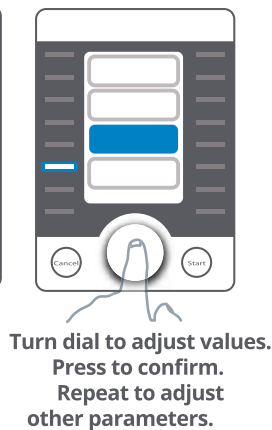
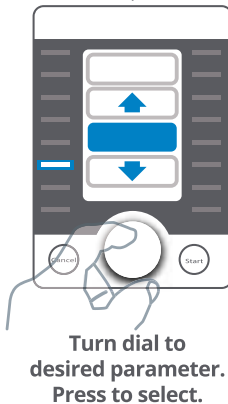
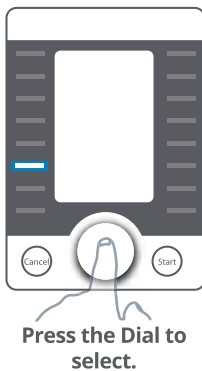


The following are non-pressure cooking programs:
Sauté, Yogurt, Ultra, Slow Cook, and Warm.

- 1 Connect the power cord. The default cooking program **Pressure Cook** flashes.



- B **Program Settings** (Optional)



At any time if an error is made, press Cancel to go back to the previous step

Non-Pressure Cooking



Slow Cook, Warm and Ultra

An Instant Pot® glass lid may be used. If using the pressure cooking lid, make sure the steam release valve is in **Venting** position.



Sauté

Choose temperatures between **Med** (for stir-frying), **Low** (for simmering or thickening sauce) and **High** (for pan searing or browning meat).

When working temperature has reached, the LCD displays **Hot**.

Add food to the inner pot and begin sautéing. Do not use any lid for the **Sauté** program or there will be a warning sound.

The sauté time is set at 30 minutes as a safety precaution.

Non-Pressure Cooking



Making Yogurt

1. Heat Milk

- a) Add milk to the inner pot.
- b) Connect the power cord. The LCD displays **OFF** indicating that the cooker is in standby state.
- c) Rotate the central dial to locate the **Yogurt** program, and then press to select it.
- d) Press the central dial again to set the desired heating **Time**. Set the time and press central dial to confirm.
- e) Rotate the central dial to **Temp** and press the central dial. Select High temperature for **boil**. Press **Start** and let the milk heat.
- f) When the cooking cycle has finished, the LCD displays **Yogt**.



To make yogurt in containers instead of the inner pot, modify step 1 (Heat Milk): fill containers to 90% full with milk, add 1 cup (~8.5 fl oz / 250 mL) of water to the inner pot, place containers on a steam rack in the inner pot, close the lid, the quick release button will automatically reset to **Sealing** position. Use the central dial to select the **Steam** function and set the cooking time to 2 minutes. Once complete, use the natural release method then open the lid and continue with steps 2 to 4.

Non-Pressure Cooking



2. Cool Milk

- a) Remove the inner pot and place it on a wire rack.
- b) Allow the milk to cool to 115°F/46°C. Test the milk temperature with a thermometer.

3. Add Starter Culture

- a) Add starter culture to the warm milk in the inner pot. Stir.
- b) Place the inner pot back into the cooker and close the lid.

Non-pressure cooking, the steam release valve can be in **Venting** or **Sealing** position.

4. Ferment Yogurt

- a) Rotate the central dial to locate the **Yogurt** program, and then press to select.
- b) Press the central dial again to set the desired fermentation **Time**. Press central dial to confirm.
- c) Move selection frame to **Temp** to adjust fermentation temperature. Press central dial to confirm.
- d) Press the **Start** button. The fermentation process starts.
- e) When the cooking cycle has finished, the LCD displays **Yogt**.
- f) Remove the lid by turning it counterclockwise and then lifting.
- g) Store yogurt in clean jars and refrigerate.



Cooking and Safety Tips

Safety Tips



- **Extreme caution should be taken when pressing the Quick Release button.** Keep hands and face away from the steam release openings. Failure to comply may result in scalding or serious injury.
- When opening the lid, the inner pot may adhere to the lid. This is caused by vacuum due to cooling. To release the vacuum, press the Quick Release button to the **Venting** position.
- If the float valve is stuck, press the Quick Release button to the **Venting** position. Once all the steam is released, push the float valve down with a pen or long stick.

Cooking and Safety Tips

- Follow the recipe instructions for releasing pressure. With the Quick Release method, begin immediately upon completion of pressure cooking; otherwise the food may be overcooked. With the Natural Release method, wait for the amount of time specified in the recipe. Typically, the Quick Release method is used for delicate foods such as custards and fresh vegetables; the Natural Release method is used for meats, soups and grains.
- Always add at least 2 cups (~18 fl oz / 500 mL) of water or other liquids so enough steam can be generated to cook under pressure. Liquids include cooking sauces, wine, beer, stocks, fruit juices and vegetable juices, etc.
- Oils and oil-based sauces do not have enough water content and will not account for the required liquid volume.
- For extra flavor, use the **Sauté** function as you would when cooking with conventional cookware. For example, brown the meat and vegetables for a stew before adding liquids and cooking under pressure.
- Time to pressure and cooking time will vary according to the temperature and quantity of the ingredients. Food that is cold or frozen will take longer to cook than food that is at room temperature.
- When using the **Delay** program, allow sufficient cooling down time before serving.
- The **Delay** program is not recommended for porridge, oatmeal or other foamy and thick liquids. Cooking progresses should be monitored when cooking these foods.

Care and Cleaning



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

- **The inner pot and lid are both dishwasher safe**

- Remove the inner pot and lid and wash with detergent. Rinse with clear water and wipe dry with a soft cloth.

- Wipe the pressure cooker base rim and slot dry with cloth to prevent rusting of the exterior pot rim.

- Remove the sealing ring and anti-block shield from the underside of the lid. Wash with warm, soapy water, rinse with clear water and wipe dry with a soft cloth.

- **The sealing ring must always be properly positioned on the underside of the lid.**

- Clean the outer body with a damp soft cloth or sponge.

- Never use harsh chemical detergents, scouring pads or powders on any of the parts or components.

- Periodically check that the steam release valve and float valve are in good working order and free of debris.

Troubleshooting

If you experience any problems with the cooker, need technical assistance or product return information, please contact the Instant Pot support team using the methods below:

- Create a support ticket: www.InstantPot.com/support/
- Email: support@instantpot.com
- Call 1-800-828-7280 ext 2 for the customer care team.

You can also find tips, videos and FAQs on www.InstantPot.com/faq/

The issues in the following tables do not always indicate a faulty cooker. Please examine the cooker carefully before contacting the support team.

Problem	Possible reason	Solution
Difficulty with closing the lid	Sealing ring not installed properly	Position the sealing ring
	Float valve in the popped-up position	Slightly press the float valve downward
Difficulty with opening the lid	Pressure inside the cooker	Position the steam release handle to the venting position to release the internal pressure. Open the lid after the pressure is completely released
	Float valve stuck at the popped-up position	Ensure steam is completely released by turning steam release handle to Venting position, Press the float valve lightly with a long utensil. Open the lid cautiously and clean the float valve and lid before the next use.
Steam leaks from the side of the lid	No sealing ring	Install the sealing ring
	Sealing ring damaged	Replace the sealing ring
	Food debris attached to the sealing ring	Clean the sealing ring
	Lid not closed properly	Open then close the lid again

Troubleshooting

Problem		Possible reason	Solution
Float valve unable to rise		Too little food or water in inner pot	Add water according to the recipe
		Float valve obstructed by the lid locking pin	Close the lid completely, see "Getting Started" section
Steam comes out from the steam release valve non-stop		Steam release valve not in sealing position	Turn the steam release handle to the sealing position
		Pressure control fails	Contact support
Steam leaks from float valve for over 2 minutes		Food debris on the float valve silicone seal	Clean the float valve silicone seal
		Float valve silicone ring worn- out or missing	Replace the float valve silicone ring
Display remains blank after connecting the power cord		Bad power connection or no power	Inspect the power cord to ensure a good connection, check if the power outlet is active
		Cooker's electrical fuse has blown	Contact support
All LCDs flash with a code appearing on screen and the warning beep is ON	C1	Faulty temperature sensor	Contact support
	C2	Faulty temperature sensor	Contact support
	C5	Temperature is too high because inner pot is not placed into the cooker base	Insert the inner pot properly
		Temperature is too high because there is no water in inner pot	Put food and water in the inner pot
	C6	Faulty pressure sensor	Contact support
	C6H	Faulty HIGH pressure sensor	
	C6L	Faulty LOW pressure sensor	
Rice is half cooked or too hard		Too little water	Adjust dry rice and water ratio according to recipe
		Lid opened too early	After cooking cycle completes, leave the lid on for 5 more minutes
Rice is too soft		Too much water	Adjust dry rice and water ratio according to recipe

Troubleshooting

Problem	Possible reason	Solution
Occasional ticking or light cracking sound	The sound of power switching and expanding pressure board when changing temperature	This is normal
	Bottom of the inner pot is wet	Wipe bottom of the inner pot dry before cooking
Self-diagnosed Warning Displays	The word "Food burn" or 'burn' is displayed because food is burnt on inner pot	Remove food from cooker and deglaze inner pot, then reintroduce food
	The word "no Pr" is displayed because there is not enough pressure	Add a minimum 1.5 cups (375 mL) of a thin liquid to the inner pot
	The word "PrSE" is displayed because of excess pressure.	If pressure has not fully released after 60 minutes contact the Customer Care Team.
	The word "Lid" is displayed because lid is not placed properly	Make sure the lid is closed properly. Do not use the lid during the Sauté Smart Program

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 Instant Pot Company ("IPC") representative, return of your appliance as IPC may direct at IPC's expense, is required to obtain service under this Limited Warranty.

When this appliance is operated and maintained in accordance with written instructions attached to or furnished with the product, Instant Pot Company will pay for either (i) repair labor to correct defects in materials or workmanship that existed when this appliance was purchased or (ii), at its sole and exclusive discretion, replace the appliance for a period of one (1) year from the date of purchase. In the event that your appliance is replaced, the Limited Warranty on the replacement appliance will expire at the original date (i.e. 12 months from the original purchase date).

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 from its factory settings unless such alterations or modifications were expressly authorized by an IPC representative.

IPC is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your appliance as provided herein.

Limitation and Exclusions

The liability of IPC, 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 Pot Representative.
2. Repairs where your appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions.
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.

Warranty

Disclaimer of Implied Warranties

IMPLIED WARRANTIES, INCLUDING ANY WARRANTIES OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE HEREBY LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states or provinces do not allow limitations to the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you.

Disclaimer of Representations Outside of Warranty

IPC makes no representation about the quality, durability, or need for service or repair of this appliance other than the representations contained in this warranty.

Limitation of Remedies; Exclusion of Incidental and Consequential Damage

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. IPC SHALL NOT BE LIABLE FOR 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 CONSEQUENTIAL DAMAGES OF WHATSOEVER NATURE.

You the buyer may have other rights and remedies under your state's or province's applicable laws, which are in addition to any right or remedy which may be available under this limited warranty.

Warranty Registration and Service

Please visit <http://instantpot.com/support/register/> to register your new Instant Pot and validate your warranty within thirty (30) days of purchase. You will be asked to provide the store name, date of purchase and model number (found on the base of your cooker) along with your name and 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 to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

To obtain service under this warranty, please call the Customer Care Team at 1-800-828-7280. If IPC is unable to resolve the problem, you may be asked to send your appliance to the Appliance Service Department for quality inspection. IPC 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, address, phone number, proof of the original purchase date as well as a description of the problem you are encountering with the appliance.

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