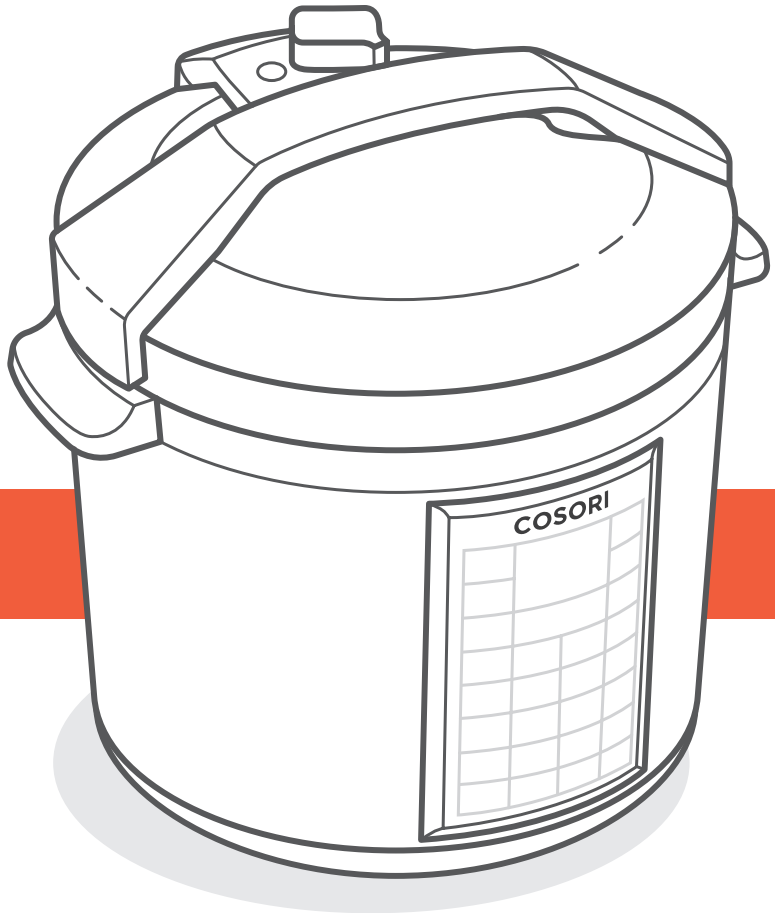
COSORI

Premium 6-Quart Pressure Cooker

Model No.: CP016-PC



Questions or Concerns?

Mon - Fri 9:00 AM - 5:00 PM PT

support@cosori.com | (888) 402-1684

WITH HEARTFELT THANKS

We thank you for purchasing a **Premium 6-Quart Pressure Cooker** by Cosori, and we're excited to see what you'll cook up.

We're looking forward to preparing many easy, fresh meals with you. When we say "with you," we mean it—our helpful Customer Support Team is available at **support@cosori.com**. We're here to listen to your questions and concerns, or your joy over a successful recipe.

We've included a recipe book with this manual. You can also email **recipes@cosori.com** to talk to one of our professional chefs. Happy cooking!

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Package Contents

1 x CP016-PC Premium 6-Quart Pressure Cooker
1 x Rice Spoon
1 x Ladle
1 x Rice Measuring Cup
1 x Water Collection Cup
1 x Glass Lid
1 x Steamer Rack
2 x Sealing Ring (1 Pre-installed)
1 x Recipe Book
1 x Reference Guide
1 x User Manual

Specifications

Power Supply	AC 120V / 60Hz
Rated Power	1000W
Inner Pot Capacity	6.3 qt (6 L)
Working Pressure	5.8-10 PSI (40-70 kPa)
Pressurized Temperature	235°-239°F (113°-115°C)
Keep Warm Temperature	140°-176°F (60°-80°C)

IMPORTANT SAFEGUARDS

Always follow basic safety precautions when using your pressure cooker.
Read all instructions before using.

⚠ CAUTION!

Always properly lock and seal the lid before pressure cooking.

Key Safety Points

Do not allow children to play with the cooker. Always closely supervise children who are near the cooker.

Never place your hands, face, or skin over the pressure release valve when cooking or releasing pressure.

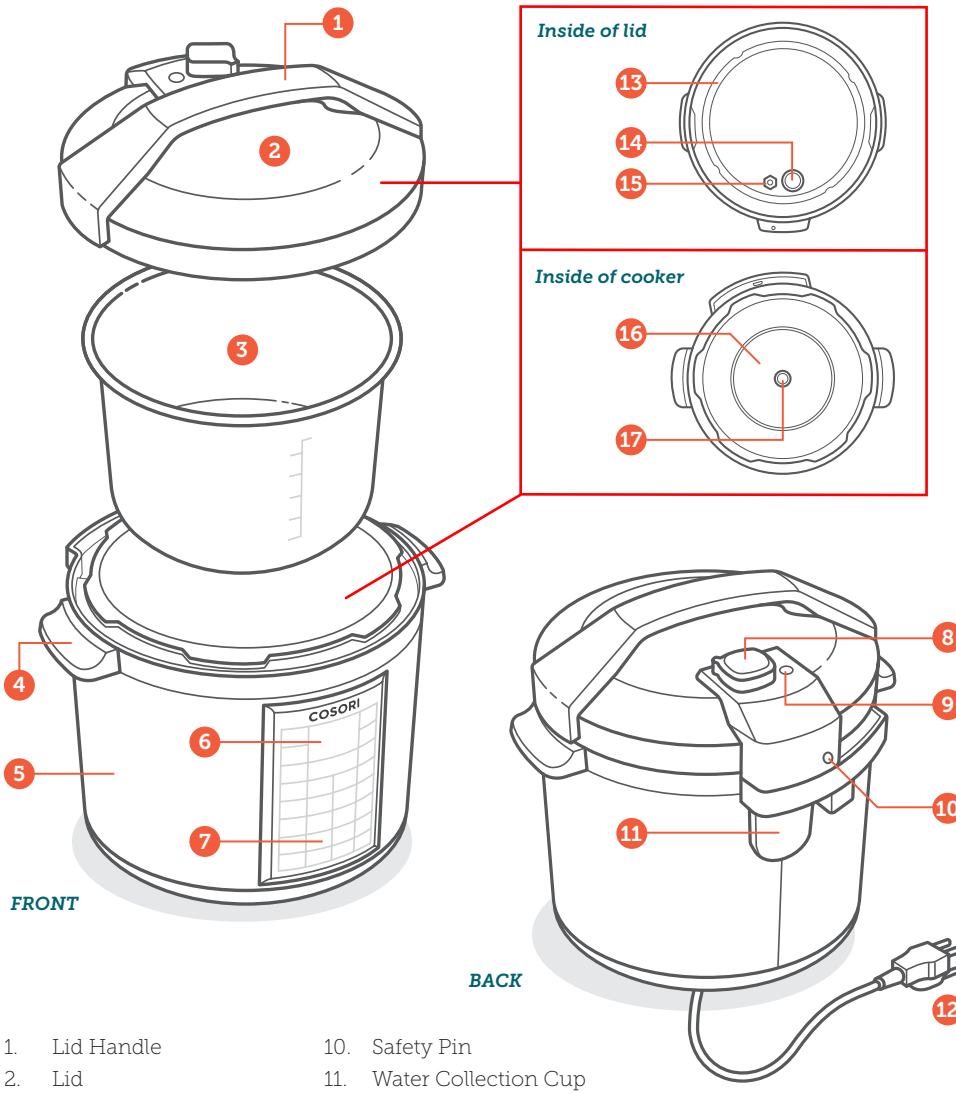
Do not force the lid open. **Only** open the lid after all pressure has been released and the float valve has dropped back down into the lid.

Only use the side handles to move the cooker. **Do not** touch hot surfaces. **Never** move the cooker while it is operating.

- **Do not** immerse your cooker or its plug in water or liquid.
- Unplug when not in use, and before cleaning. Let cool before putting on or taking off parts.
- **Do not** use your cooker if it is damaged or not working correctly (or if the cord or plug is damaged). Contact Customer Support (page 22).
- **Only** cook inside the included inner pot. Cooking without the inner pot will damage the cooker.
- **Do not** use third-party parts or accessories, as this may cause injuries.
- **Do not** use your cooker outdoors. Not for commercial use. Use on countertops only.
- Spilled food can cause serious burns. Your cooker uses a short cord to avoid being tangled, tripped over, or grabbed. Keep away from children. **Do not** let the power cord hang over the edge of a table or counter, or touch hot surfaces. **Do not** use below-counter outlet. **Do not** use with an extension cord.
- **Do not** place your cooker near gas or electric burners, or in a heated oven.
- Be extremely cautious when moving your cooker if it contains hot liquids.
- **Only** use your cooker as directed in this manual.
- Your cooker has a 3-prong grounding plug, and should be used with 120V / 60Hz electrical systems in North America. **Always** plug in to a grounded electrical outlet. **Do not** modify the plug in any way.
- **Do not** exceed the maximum fill line (see page 11).
- **Always** turn the pressure release valve to 🔒 when using pressurized cooking programs.
- **Never** use your cooker for deep frying or pressure frying.
- Cooking certain foods with high starch or liquid contents (such as porridge, soup, and noodles) can create foam or froth under pressure. This can clog the pressure release valve, cause steam to sputter, or cause burns. **Only** cook these foods as directed by a Cosori recipe.

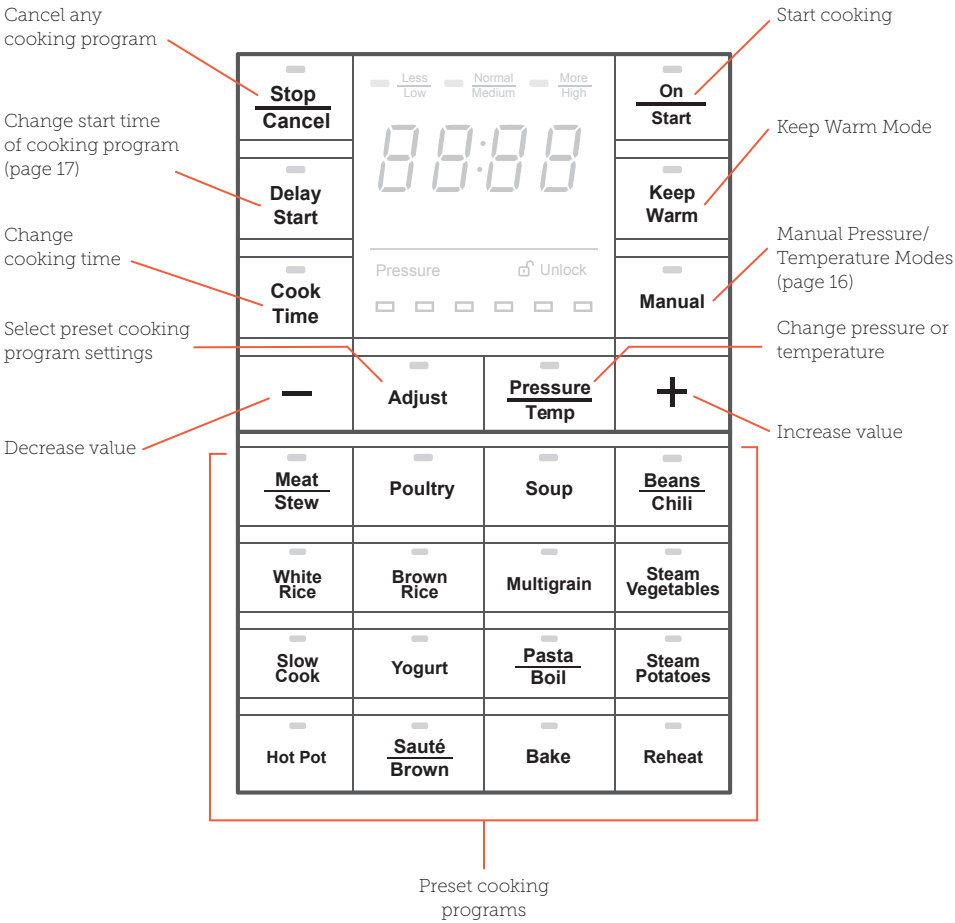
SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR PRESSURE COOKER

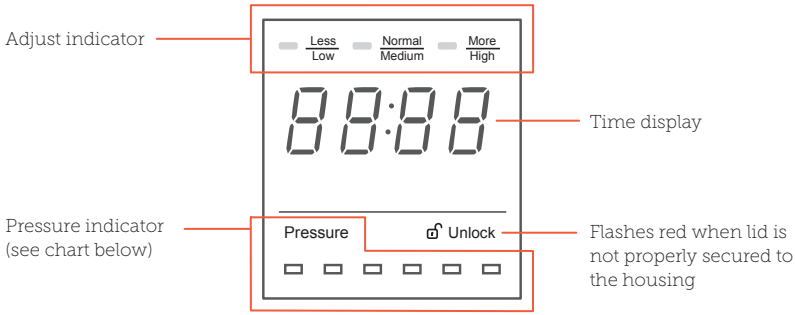


1. Lid Handle
2. Lid
3. Inner Pot
4. Handles
5. Housing
6. Display
7. Control Panel
8. Pressure Release Valve
9. Float Valve
10. Safety Pin
11. Water Collection Cup
12. Power Cord
13. Sealing Ring
14. Anti-Clog Filter
15. Float Valve Sealing Ring
16. Heating Plate
17. Inner Pot Sensor

CONTROL PANEL



DISPLAY



Number of indicator bars	Pressure	Temperature
1	5.8 psi / 40 kPa	228°F / 109°C
2	6.5 psi / 45 kPa	230°F / 110°C
3	7.3 psi / 50 kPa	232°F / 111°C
4	8.0 psi / 55 kPa	234°F / 112°C
5	8.7 psi / 60 kPa	235°F / 113°C
6	9.4-10.2 psi / 65-70 kPa	237°F-239°F / 114-115°C

Display Messages

Pressure cooker is on standby.

A cooking program has been turned off.

Pressure cooker is heating up / pressurizing.

Lid is not closed properly.

Display time for pressurized cooking programs.

Display for non-pressurized cooking programs. Time and temperature switch every 2 seconds.

Yogurt program selected.

Pasteurization program selected.

Fermentation (Jiu Niang) program selected.

BEFORE FIRST USE

Setting Up

1. Remove all packaging from the pressure cooker and its accessories, including any temporary stickers. Make sure everything is included (see **Package Contents**, page 3).

2. Unlock and remove the lid by turning the handle counterclockwise until the 🔓 symbol lines up with ▲ at the top of the control panel. [*Figure 1.1*]

3. Make sure the pressure release valve is on the lid. The valve will have a loose fit and will not lock in place.

4. Make sure that the sealing ring is fit snugly inside the lid.

5. Install the water collection cup onto the back of the cooker. Line up the rim of the cup with the guides, then push in. [*Figure 1.2*]

NOTE: *The water collection cup catches condensation released from the cooker.*

6. Wash the inner pot, accessories, and the inside of the lid. Do not submerge lid in water. Dry thoroughly.

7. Before cooking, complete the **Water Test** (page 9).

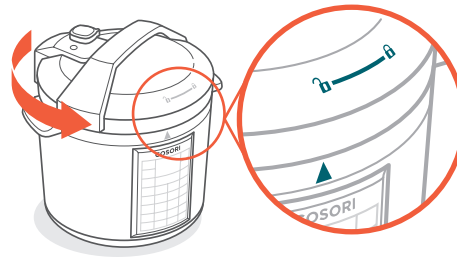


Figure 1.1

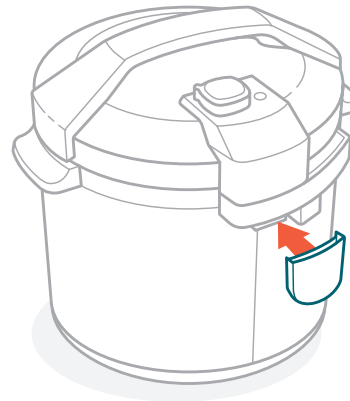


Figure 1.2

Water Test

Make sure you perform the Water Test before using your pressure cooker. This will help you learn how to use the cooker, and make sure it's working properly.

1. Put the inner pot into the cooker. Plug in. [*Figure 2.1*]

2. Pour in 4 cups (960 mL) of water.

3. Secure the main lid onto the cooker by turning the lid clockwise until 🔒 lines up with ▲. [*Figure 2.2*]

NOTE: *When the cooker is plugged in, there will be a chime when you lock or unlock the lid.*

4. Turn the pressure release valve to 🔒. [*Figure 2.3*]

5. Press **Steam Vegetables**, then press **Cook Time**. Use the **–** button to change the time to 3 minutes.

6. Press **On/Start**. The display will show "[_ _ _]" as the cooker builds pressure.

NOTE: *Some steam may come from the valves until the red float valve pops up.*

7. The cooker will beep once when pressurized, and the timer will count down.

8. To finish, release pressure by following a method in **Safely Releasing Pressure** (page 10).

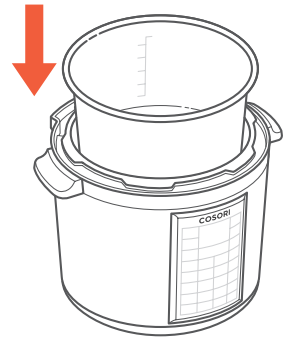


Figure 2.1

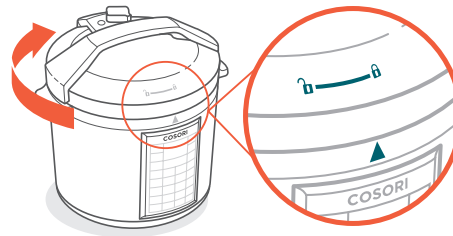


Figure 2.2

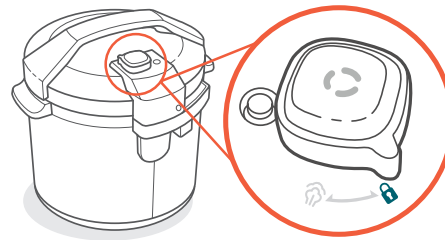


Figure 2.3

SAFELY RELEASING PRESSURE

You can wait for pressure to release naturally, or use quick release.

⚠ CAUTION!

- **Do not** place hands, face, or skin over the pressure release valve.
- **Do not** open the lid until steam is finished releasing. The lid will stay locked until the float valve drops down.
- **Never** force the float valve down while it is still up.
- To avoid dangerous food splatter, always use natural release for foods that have a large liquid volume or high starch content (such as soup, porridge, or fruit jam).

Natural Release

Let the cooker rest until the float valve drops down [*Figure 3.1*]. This will take 10-40 minutes, or longer for large amounts of food.

Quick Release

Keeping your fingers away from the vent on the pressure release valve, carefully turn the valve to [*Figure 3.2*]. Steam released will be **hot**.

NOTE: *The lid will unlock when the float valve drops down.*

NOTE: *The float valve rises as the cooker builds pressure. The float valve is all the way UP when the cooker is pressurized, and DOWN when pressure is fully released.*

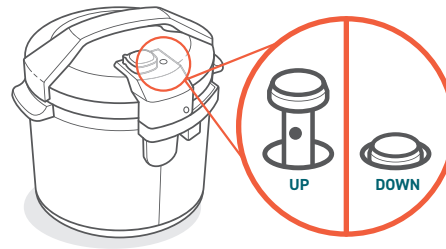


Figure 3.1

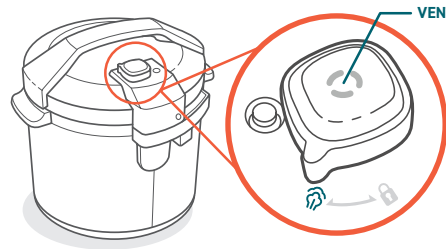


Figure 3.2

COOKING WITH YOUR PRESSURE COOKER

Pressure Cooking

The preset pressure cooking programs are Meat/Stew, Poultry, Soup, Beans/Chili, White Rice, Brown Rice, Multigrain, Steam Vegetables, Steam Potatoes, and Bake.

NOTE:

- ***Do not*** *fill the pot above the "MAX" line. If ingredients expand easily in water (such as dry rice or pasta),* ***do not*** *fill pot over halfway.*
- ***Always*** *use at least 1 US cup (240 mL) of water-based liquid (such as water, sauce, juice, wine, beer, or stocks), so the cooker can produce enough steam for pressure cooking. Oil and oil-based liquids (and thick sauces) will not work for this requirement.*

Rice Cup

- *The "RICE CUP" water lines inside the pot [Figure 4.1] and the rice measuring cup should only be used when cooking rice (or similar grains). The rice cup holds 169 mL (about 1 serving). Do not use for standard measurements.*
- ***Use:*** *Add rice using the rice cup. Add water up to the matching "RICE CUP" water line (for 2 cups of rice, add water up to the "2" line).*

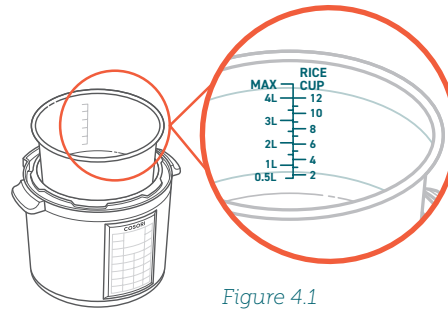


Figure 4.1

1. Put the inner pot into the cooker. Plug in. Add ingredients.
2. Secure the lid. Turn the pressure release valve to 🔒. Select a pressure cooking program.
3. Press **Adjust** to select a pre-programmed cooking time (see page 12).
4. Optionally, press **Cook Time** and use the **+** or **–** buttons to change the time, or press **Pressure/Temp** and use the buttons to change the pressure level.
5. Press **On/Start**. The display will show "[- - -]" as the cooker builds pressure. This will take 2-10 minutes, or up to 40 minutes for large amounts of food.
6. The cooker will beep once when pressurized. The cooking program will start, and the timer will count down.

NOTE: *Some steam may come from the valves until the red float valve pops up.*

7. The cooker will beep 3 times when cooking is finished, and will switch to Keep Warm.

Program	Adjust Setting	What You Can Make	Cooking Time
Meat/Stew	Less/Low	Stewed meat	**25 minutes**
	Normal/Medium	Tender, juicy meats	**30 minutes**
	More/High	So tender it falls off the bone	**45 minutes**
Poultry	Less/Low	Chicken wings or drumettes	**8 minutes**
	Normal/Medium	Tender breasts, thighs, and drumsticks	**15 minutes**
	More/High	A whole chicken	**25 minutes**
Soup	Less/Low	Clear, refreshing broth	**15 minutes**
	Normal/Medium	Vegetable soups	**25 minutes**
	More/High	Hearty soups with meat	**35 minutes**
Beans/Chili	Less/Low	Soaked beans with a bit of a crunch	**5 minutes**
	Normal/Medium	Soaked beans, slightly firm	**11 minutes**
	More/High	Soft beans (also perfect for cooking unsoaked beans)	**30 minutes**
White Rice	Less/Low	Jasmine rice	**3 minutes**
	Normal/Medium	Basmati and white rice	**6 minutes**
	More/High	Soft, fluffy rice	**8 minutes**
Brown Rice	Less/Low	Firm brown rice	**13 minutes**
	Normal/Medium	Perfectly cooked brown rice	**15 minutes**
	More/High	Soft, thoroughly cooked brown rice	**20 minutes**
Multigrain	Less/Low	Great for quinoa	**6 minutes**
	Normal/Medium	Steel-cut oats	**10 minutes**
	More/High	Steamed dumplings	**20 minutes**
Bake	Less/Low	Fluffy and moist cakes	**20 minutes**
	Normal/Medium	Fudgy brownies	**25 minutes**
	More/High	Thick cheesecakes	**30 minutes**
Steam Vegetables	Less/Low	Broccoli and cauliflower	**2 minutes**
	Normal/Medium	Large whole carrots	**7 minutes**
	More/High	Beets, gourds, and pumpkins	**12 minutes**
Steam Potatoes	Less/Low	Cubed potatoes	**10 minutes**
	Normal/Medium	2-3 whole potatoes	**25 minutes**
	More/High	Potatoes ready to be mashed	**30 minutes**

Non-Pressurized Cooking

These preset cooking programs do not use pressure:
Slow Cook, Yogurt, Pasta/Boil, Hot Pot, Sauté/Brown, and Reheat.

NOTE:

- *The glass lid may be used for all non-pressurized programs, except Yogurt culturing.*
- ***Never** use the main cooker lid with Sauté/Brown.*

Slow Cook, Hot Pot, Sauté/Brown, and Reheat

1. Put the inner pot into the cooker. Plug in. Add ingredients.
2. Select **Slow Cook**, **Hot Pot**, **Sauté/Brown**, or **Reheat**.
3. Press **Adjust** to select a pre-programmed cooking time and temperature.
4. Optionally, press **Cook Time** and use the **+** or **–** buttons to change the time, or press **Pressure/Temp** and use the buttons to change the temperature.
5. Press **On/Start**. The display will show "[- - -]" as the cooker heats up (except for **Slow Cook**, which will begin cooking immediately).
6. The cooker will beep 5 times when heating is finished. The cooking program will start, and the timer will count down.
7. The pressure cooker will alert you with 3 beeps when cooking has finished.

Program	Adjust Setting	Default Time	Default Temperature
Slow Cook	Less/Low	8 hours	**193°F (89°C)**
	Normal/Medium	6 hours	**200°F (93°C)**
	More/High	4 hours	**204°F (95°C)**
Hot Pot	Less/Low	2 hours	**100°F (38°C)**
	Normal/Medium		**130°F (54°C)**
	More/High		**248°F (120°C)**
Sauté/Brown	Less/Low	20 minutes	**266°F (130°C)**
	Normal/Medium		**284°F (140°C)**
	More/High		**302°F (150°C)**
Reheat	Less/Low	10 minutes	**165°F (74°C)**
	Normal/Medium		**212°F (100°C)**
	More/High		**248°F (120°C)**

Pasta/Boil

The temperature for this program is 212°F (100°C) and cannot be changed.

1. Put the inner pot into the cooker. Plug in. Add liquid.
2. Select **Pasta/Boil**. Press **Adjust** to change the power mode.

NOTE: *The cooker will bring liquids to boil using High Power, then will switch to the chosen Power Mode.*

3. Optionally, press **Cook Time** and use the **+** or **–** buttons to change the time.
4. Press **On/Start**. The display will show "[ ]" as the cooker heats up.
5. The cooker will beep 5 times when it reaches boiling temperature. The Pasta/Boil program will start, and the timer will count down.
6. The cooker will beep 3 times when cooking is finished.

Program	Adjust Setting	Default Time	Default Power Mode
Pasta/Boil	Less/Low	30 minutes	**Low**
	Normal/Medium		**Medium**
	More/High		**High**

Yogurt

Your cooker can make yogurt using a 2-step process: heating milk to pasteurize it, and culturing the yogurt. You'll need a yogurt recipe, milk, and yogurt starter.

Step 1: Heating the Milk

1. Put the inner pot into the cooker. Plug in. Add milk.
2. Select **Yogurt**. The display will show "Yogt". Use the **Adjust** button to select "**More/High**". The display will now show "boil".
3. Press **On/Start**. The display will show "[ ]" as the cooker heats up.
4. The cooker will beep 5 times when heating is finished. The program will start, and the timer will count down.
5. The cooker will beep 3 times when cooking is finished.

Step 1: Heating the Milk (cont.)

6. Use a thermometer to check the temperature of the milk. The temperature should be 180°F (82°C) or higher.

NOTE: *If the milk is not at the right temperature, you may optionally use* ***Pasta/Boil*** *(page 14) to heat the milk.*

7. Let the milk cool. Use a thermometer to check the temperature. The milk is ready when the temperature is below 115°F (46°C).

Step 2: Culturing Yogurt

1. Stir yogurt starter in with the milk.
2. Secure the main lid.
3. Press **Yogurt**. The display will show "YoGt". Optionally, press **Cook Time**, and use the **+** or **–** buttons to change the time.
4. Press **On/Start**. The cooking program will start, and the timer will count down.
5. The cooker will beep 3 times when the Yogurt program is finished. Refrigerate yogurt.

Program	Adjust Setting	Default Time	Default Mode
Yogurt	Less/Low	24 hours	**Fermentation / Jiu Niang**
	Normal/Medium	8 hours	**Incubation**
	More/High	10 minutes	**Boil**

Fermentation (Jiu Niang)

Your cooker can hold foods at very low heat to ferment them. The default time for fermentation is 24 hours.

1. Clean and dry all utensils that you'll be using, to get rid of any foreign bacteria.
2. Put the inner pot into the cooker. Plug in. Add ingredients into the inner pot, making sure liquid covers all ingredients.
3. Secure the main lid.
4. Press **Yogurt**. Then press **Adjust** twice. The display will show "JIUN". Optionally, press **Cook Time**, and use the **+** or **–** buttons to change the time.
5. Press **On/Start**. The Fermentation program will start, and the timer will count down.
6. The cooker will beep 3 times when the Fermentation program is finished.

Manual Cooking

Use the Manual function to customize your own cooking program. Choose from Pressure or Temperature modes.

Manual Pressure Mode

1. Put the inner pot into the cooker. Plug in. Add ingredients.
2. Secure the lid. Turn the pressure release valve to .
3. Press **Manual** once to select Manual Pressure Mode.
4. Press **Pressure/Temp** and use the **+** or **–** buttons to select the pressure level.

NOTE: *Low Pressure is 1-3 bars on the pressure indicator. High Pressure is 4-6 bars (see page 7).*

5. Press **Cook Time** and use the **+** or **–** buttons to select the cooking time.
6. Press **On/Start**. The display will show "[- - -]" as the cooker builds pressure.
7. The cooker will beep once when pressurized. The cooking program will start, and the timer will count down.
8. The cooker will beep 3 times when cooking is finished, and will switch to Keep Warm.

Manual Temperature Mode

NOTE: *The Manual Temperature Mode is for non-pressurized cooking. Use the glass lid, if desired.*

1. Put the inner pot into the cooker. Plug in. Add ingredients.
2. Press **Manual** twice to select the Manual Temperature Mode. The display will alternate between "**00:30**" and "**212°F**".
3. Press **Pressure/Temp** and use the **+** or **–** buttons to change the temperature. You can select a temperature between 104°F–320°F (40°C–160°C).
4. Press **Cook Time** and use the **+** or **–** buttons to select the cooking time.

NOTE: *If you select a temperature of 248°F (120°C) or higher, the maximum time you can set is 30 minutes (normally 4 hours).*

5. Press **On/Start**. The display will show "[- - -]" as the cooker heats up.
6. The cooker will beep 5 times when heating is finished. The cooking program will start, and the timer will count down.
7. The cooker will beep 3 times when cooking is finished.

Other Functions

Delay Start

This lets you add ingredients now, but start cooking later. Delay Start will not work with Yogurt, Pasta/Boil, Hot Pot, Sauté/Brown, Reheat, or Manual modes. Do not use with foamy or thick foods (such as oatmeal).

1. Follow directions for the desired cooking program.
2. After you select the cooking program, press **Delay Start** and use **+** or **–** to select a start time.
3. Press **On/Start**. The display will show the programmed time, and the timer will count down. Once the countdown has finished, the cooker will start your selected cooking program.

Keep Warm

This keeps your food warm after cooking is complete. Do not cook raw foods using Keep Warm.

1. Press **Keep Warm**, then press **Cook Time**, and use the **+** or **–** buttons to change the time. Optionally, press **Pressure/Temp**, and use the **+** or **–** buttons to change the temperature.
2. Press **On/Start**. The display will show the programmed time, and the timer will count down. Once the countdown has finished, the cooker will go into standby.

NOTE: *Your cooker will automatically switch to Keep Warm when cooking is finished, unless you are using Pasta/Boil, Yogurt, or Hot Pot. The default time is 6 hours.*

Changing Temperature Units

The default temperature units for the cooker are Fahrenheit (**F**), but can be switched to Celsius (**C**). If desired, follow the steps below to switch to Celsius.

1. While the cooker is on standby (" - -:- - "), press **+** and **–** at the same time.
2. The display will show "**C**", and the temperature units will now be Celsius.
3. To switch back to Fahrenheit, press **+** and **–** again.

Cancelling Programs

Press **Stop/Cancel** at any time to cancel the active cooking program. The display will show " OFF ". After 3 minutes of inactivity, the cooker will beep once and go into standby (" - -:- - ").

CARE & MAINTENANCE

1. Unplug the cooker and allow it to completely cool before cleaning.

2. Remove the water collection cup and rinse it out. Place it back onto the cooker.

3. Take the sealing ring out of the lid.

4. The inner pot, glass lid, sealing ring, and steamer rack are easy to clean and dishwasher safe. The rice spoon, ladle, and rice cup can be washed on the top rack of the dishwasher.

5. Clean the inside of the main lid. Make sure to remove any food debris from the anti-clog filter. **Do not** submerge lid in water.

6. If necessary, the parts inside the lid can be removed for cleaning. These parts are small and easy to lose, so be careful.

    a. Remove the anti-clog filter by gripping it from either side, then pulling it up. [*Figure 5.1*] Rinse and dry the anti-clog filter and replace it inside the lid.

    b. Remove the float valve sealing ring from the red float valve. The float valve may drop out unexpectedly without the sealing ring, so remove carefully. [*Figure 5.2*] Rinse both parts with clean water, and secure the float valve back onto the lid using the float valve sealing ring.

7. Wipe the inside and outside of the cooker with a clean, damp cloth. **Do not** immerse the base of the cooker in water or spray water inside the cooker. [*Figure 5.3*]

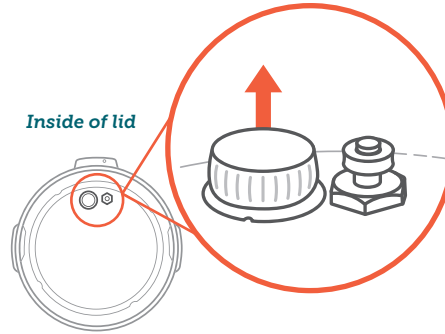


Figure 5.1

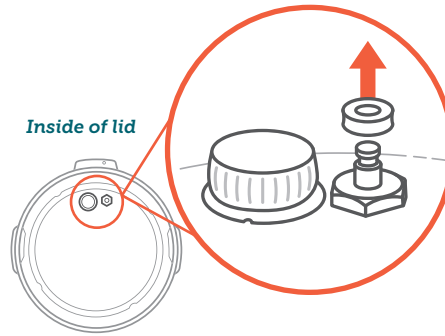


Figure 5.2

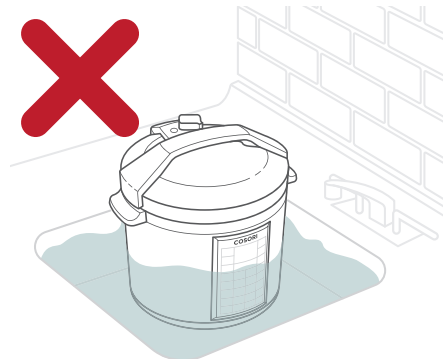


Figure 5.3

TROUBLESHOOTING

Problem	Cause	Solution
Trouble closing the lid.	Sealing ring is not placed correctly.	Press the sealing ring firmly into place inside the lid.
	Lid is not properly placed onto the housing.	Align the mark on the lid with above the control panel. Turn the lid clockwise to secure it onto the housing.
Trouble opening the lid.	Pot is still under pressure. Float valve has not dropped back down into the lid.	Set the pressure release valve to the position to let out any remaining pressure.
		Allow the cooker to completely cool down. If the float valve remains up after the cooker has completely cooled, contact Customer Support (page 22).
Display is blank after connecting the pressure cooker to an outlet.	There is a bad power connection or no power from the outlet.	Inspect the power cord to ensure it has a good connection. Check if the outlet is still active.
	Pressure cooker has a hardware malfunction.	Unplug the cooker. Contact Customer Support (page 22).
Steam comes out from pressure release valve non-stop after the cooking program starts, or when the float valve is up.	Pressure release valve is set to .	Turn pressure release valve to .
	Pressure release valve is damaged or faulty.	Contact Customer Support (page 22).
Steam is leaking from the lid.	Ingredients are stuck to the sealing ring.	Clean the sealing ring.
	Sealing ring is not in place.	Put sealing ring in place (see **Setting Up**, page 8).
	Sealing ring is broken.	Replace the sealing ring. If necessary, purchase a new sealing ring from *Amazon.com* (search for "Cosori 6qt Sealing Ring").
	Lid is damaged or defective.	Contact Customer Support (page 22).
Steam is leaking from the float valve for more than 2 minutes.	Ingredients are stuck to the float valve sealing ring.	Remove and clean the float valve sealing ring.
	Float valve sealing ring is broken.	Contact Customer Support (page 22) to replace the float valve sealing ring.
Float valve does not rise up.	There are not enough liquids in the inner pot, or liquids are too thick.	Add 1 US cup (240 mL) of water or water-based liquid.

TROUBLESHOOTING (CONT.)

Problem	Cause	Solution
Rice is half-cooked, too hard, or burned.	There is not enough water added.	Add more water according to your recipe.
	Cooker was opened too soon after cooking has finished.	After cooking has finished, leave the lid on for 5-10 minutes.
Rice is too soft.	Too much water was added before cooking.	Adjust the amount of dry rice and water according to your recipe.
Burning smell is coming from the pressure cooker while it is operating.	There is not enough water added, and food is burning.	Add more water according to your recipe.
	There is food debris on the heating plate or on the bottom of the inner pot.	Turn off cooker, allow it to cool down, and clean the heating plate or bottom of the pot.
	There is water on the heating plate or on the bottom of the pot.	Thoroughly dry the exterior of the inner pot before each use.
Display shows Error Code "**E1**".	Broken circuit in the pressure sensor.	Immediately stop using the cooker. Contact Customer Support (page 22).
Display shows Error Code "**E2**".	Short circuit in the pressure sensor.	Immediately stop using the cooker. Contact Customer Support (page 22).
Display shows Error Code "**E3**".	Pressure cooker is overheating because the inner pot has not been placed properly, or has not been placed inside the housing.	Properly place the inner pot into the housing.
	Pressure cooker is overheating because there is not enough food or liquid inside the inner pot.	Stop the cooker and add more ingredients and liquid. At least 1 US cup (240 mL) of water or water-based liquid is required for pressure cooking.
Display shows Error Code "**E4**".	Broken signal switch.	Immediately stop using the cooker. Contact Customer Support (page 22).

WARRANTY INFORMATION

Product Name	Premium 6-Quart Pressure Cooker
Model Number	CP016-PC
Default Warranty Period	1 year
For your own reference, we strongly recommend that you record your order number and date of purchase.	
Date of Purchase	
Order Number	

TERMS & POLICY

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

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

This warranty is non-transferrable. Cosori is not responsible in any way for any damages, losses, or inconveniences caused by equipment failure by user negligence, abuse, or use noncompliant with the user manual or any additional safety or usage 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.

Additional 1-Year Warranty

You can extend your 1-year warranty by an additional year. Log onto **www.cosori.com/warranty** and enter your order number (e.g., from Amazon or Houzz) within the first 14 days of your purchase to register your new product for the extended warranty.

If you are unable to provide the order number for your product, please type a short note in the order number field along with the date you received your product.

WARRANTY INFORMATION (CONT.)

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. **DO NOT** dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the unit with a copy of the invoice and your order number.

CUSTOMER SUPPORT

We're Here to Help!

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 our goal!

Customer Support

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

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

Support Hours

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

* 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 know you'll want to share your glam shots! Others already in the community are awaiting your uploads—just pick your platform of choice below. Snap, tag, and hashtag 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

If you're happy with this Premium 6-Quart Pressure Cooker, the fun doesn't have to stop here. Check out **www.cosori.com** for the full line of all our beautiful and thoughtfully designed cookware. They might fit right at home in your kitchen!

COSORI

Questions or Concerns?
Mon - Fri 9:00 AM - 5:00 PM PT
support@cosori.com | (888) 402-1684