

get started

INSTANT POT®
PIZZA + TOASTER OVEN
WITH INSTANTHEAT™ TECHNOLOGY
USER MANUAL

Instant Pot®

Welcome

to your new Instant Pot® Pizza + Toaster Oven!

This pizza toaster oven can help you make delicious pizza and other foods in a snap. We hope you fall in love with your new pizza oven and enjoy it in your kitchen for years to come!

Get started with your new pizza + toaster oven!



Scan for helpful cooking times for some of your favorite foods.



⚠ WARNING

Before using your new appliance, read all instructions, including the Important Safeguards. **Failure to follow the safeguards and instructions may result in personal injury and/or property damage.**

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IMPORTANT SAFEGUARDS

⚠ WARNING

Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

READ ALL INSTRUCTIONS

Before using your new appliance, please read all instructions, including the Safety Information below. Keep this manual for reference.

Placement

- **DO** place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.
- **DO** make sure all parts are dry and free of food debris before use.
- **DO** use extreme caution when moving the appliance. Always let the appliance cool to room temperature before handling, cleaning or moving.
- **DO NOT** place the appliance on butcher block, other wood surfaces, Formica, laminate or other combustible surfaces.
- **DO NOT** place the appliance or power cord on or close to a gas or electric stovetop or oven. **NEVER** use the appliance on your stove.
- **DO NOT** use the appliance near water, an external heat source or flame.
- **DO NOT** use outdoors. Keep out of direct sunlight.
- **DO NOT** place anything on the appliance. The surface can get very hot, which can cause a fire hazard with items placed on the appliance.
- **DO NOT** move the appliance if it contains hot food or hot liquids.

General Use

- **DO** use oven mitts when removing accessories and handling hot items.
- **DO** place hot accessories on a heat-resistant surface or cooking plate.
- **DO NOT** touch the appliance's hot surfaces or heating elements, or any accessories during or immediately after cooking because they will be hot and may result in burn injuries.

⚠ WARNING

- **DO NOT** move the appliance while it is in use.
- **DO NOT** allow children or persons with reduced physical, sensory or mental capabilities to operate this appliance. Close supervision is necessary when any appliance is used by or near children and persons with reduced physical, sensory or mental capabilities. Children should not play with this appliance.
- **DO NOT** use the appliance for anything other than its intended use. It is intended for household use. It is not intended for commercial use.
- **DO NOT** leave the appliance unattended while in use.
- **DO NOT** use the appliance for more than 60 minutes in a 2-hour period. Exceptions are the Dehydrate function for units that include it.
- **DO NOT** attempt to touch moving parts while appliance is in use.

Cooking Cautions

When the appliance is in operation, hot air is released through the air vents. Keep your hands and face away from the air vents and take extreme caution when removing hot accessories from the appliance.

Failure to do so may result in personal injury and/or property damage.

While cooking, the internal temperature of the appliance reaches several hundred degrees. To avoid personal injury, **NEVER** place unprotected hands inside the appliance until it has cooled to room temperature.

- **DO** use extreme caution when removing the basket/cooking tray or disposing of hot cooking residue.
- **DO NOT** use glass or silicone cooking containers for cooking. This appliance has a maximum heat level that can shatter the glass or cause the silicone to catch fire.
- **DO NOT** use a ceramic-coated or stoneware pot for cooking.
- **DO NOT** cover or block the vents while the appliance is operating. Doing so will prevent even cooking and may cause damage to the appliance. Leave at least 5 in (13 cm) of space around the oven when in use.
- **DO NOT** operate the appliance on or near combustible materials such as tablecloths and curtains.
- **DO NOT** use this appliance for deep frying foods.
- **DO NOT** pour oil into the cooking container. Using excess cooking oil could cause fire and result in personal injury and/or property damage.

⚠ WARNING

- **DO NOT** use oil sprays with a low smoke point (such as flaxseed oil, walnut oil, butter, extra virgin olive oil and hempseed oil). If needed, spray food lightly with oil with a high smoke point (such as refined avocado oil, safflower oil, refined sunflower oil, refined peanut oil, canola oil and refined coconut oil) from a cooking spray before placing in the basket.
- **DO NOT** use this appliance for making popcorn.
- Should the unit emit black smoke during use, press **Cancel** and unplug the appliance immediately. Wait for smoking to stop and for the unit to cool before opening the door, then clean thoroughly. For further information refer to 'Troubleshooting'.

Overfilling

- **DO NOT** overfill the unit. Overfilling may cause food to contact the heating element, which may result in personal injury, fire, and/or property damage. When using a cooking tray, only place food in a single layer and do not stack food. When using a cooking basket, do not fill more than 3/4 full. Best cooking results require air circulating through the food.
- **DO NOT** allow food to contact the heating element.

Accessories

- **DO** use aluminum cooking pans for best results and faster cooking times. You may use steel cooking pans, but these will not deliver the best results.
- **DO** use only accessories or attachments authorized by Instant Pot Brands. The use of parts, accessories or attachments not recommended by the manufacturer may cause a risk of electric shock or other personal injury, fire and/or property damage.
- **DO NOT** use the included accessories in a microwave, convection or conventional oven, on a ceramic, electric or gas cooktop, or with an outdoor grill.
- **DO NOT** cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

Care and Storage

- **DO** let the appliance and heating elements cool to room temperature before cleaning or storage.
- **DO NOT** store any materials in the appliance when not in use.

⚠ WARNING

- **DO NOT** place any combustible materials in the appliance, such as paper, cardboard, plastic, Styrofoam or wood.
- **DO NOT** clean the appliance with metal scouring pads or steel wool. Pieces can break off and touch the electrical parts, causing a risk of shock, burns or other personal injury.

Power Cord

A short power-supply cord is used to reduce the risk resulting from grabbing, entanglement or tripping. **WARNING:** Hot spilled food can cause serious burns.

- **DO** keep appliance and cord away from children.
- **DO** disconnect the power cord from the electrical outlet when not using the appliance and before cleaning.
- **DO NOT** let the power cord hang over edge of tables or counters.
- **DO NOT** let the power cord touch hot surfaces or open flame, including the stovetop.
- **DO NOT** use below-counter power outlets.
- **DO NOT** use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

This appliance has a 3-prong grounding plug. To reduce the risk of electric shock:

- **ONLY** plug the power cord into a grounded electrical outlet.
- **DO NOT** remove the grounding prong on the electrical plug.

Electrical Warning

The appliance contains electrical components that are an electrical shock hazard. **Failure to follow these instructions may result in electric shock and/or death.**

To protect against electrical shock:

- To disconnect, select **Cancel**, then remove plug from power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. **NEVER** pull from the power cord.
- **DO** regularly inspect the appliance and power cord for any signs of damage or fraying.

⚠ WARNING

- **DO NOT** operate the appliance if the power cord or plug is damaged, or after the appliance malfunctions or is dropped or damaged in any manner. For assistance, contact Consumer Care by email at **support@instantpot.com**.
- **DO NOT** attempt to dislodge food while the appliance is plugged in to an electrical outlet as this may lead to electric shock, burns or other personal injury, and/or property damage.
- **DO NOT** insert oversize foods or metal utensils into the appliance as they may cause a fire or the risk of electric shock.
- **DO NOT** attempt to repair, replace or modify components of the appliance, as this may cause electric shock or other personal injury, fire and/or property damage, and will void the warranty. For assistance, contact Consumer Care by email at **support@instantpot.com**.
- **DO NOT** tamper with any of the safety mechanisms, as this may result in personal injury and/or property damage.
- **DO NOT** immerse power cord, plug or the appliance in water or other liquid.
- **DO NOT** clean the appliance by rinsing it under a faucet.
- **DO NOT** use the appliance in electrical systems other than 120 V ~ 60 Hz for North America.

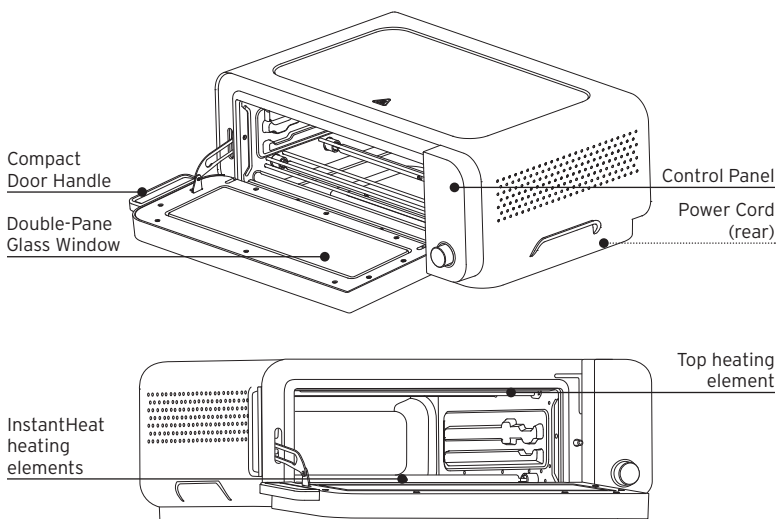
SAVE THESE INSTRUCTIONS

⚠ WARNING

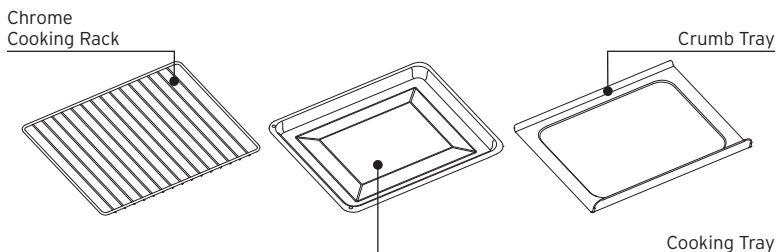
Failure to follow safety instructions may result in personal injury and/or property damage and may void your warranty.

WHAT'S IN THE BOX

Pizza + toaster oven



Accessories



Illustrations are for reference only and may differ from the actual product.

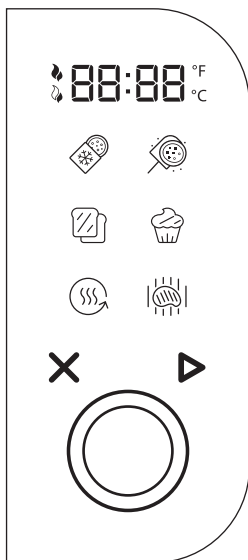
Remember to recycle!

Please recycle everything that can be recycled where you live. Be sure to keep this user manual for reference.

BASIC OPERATION

Control panel

We've designed the control panel to be simple to use and easy to read.



Control Panel buttons and indicators

Smart Programs

Frozen Pizza	Fresh Pizza	Broil	Bake	Toast	Reheat

Controls

Cancel	Start	Control Dial
		
Press to cancel (Red)	Press to start (Green)	Turn to change settings Press to confirm

Indicators

Temp Scale		Cooking Progress		Status Display
				
Celsius	Fahrenheit	Preheating	Cooking	Time, Temperature, Messages

Status messages

The status display shows helpful information when using your Instant InstantHeat.

OFF	Unit is ready to begin
On	Unit is preheating (Bake and Broil only)
Add Food	Unit has reached the selected cooking temperature and you can add food (Bake and Broil only)
End	Smart Program has ended
OPEN	Oven door is open

Changing settings

You can change settings for sound, temperature unit and Smart Programs.

Setting	When to change	How	Notes
Sound ON/ OFF	During Smart Program setup or when the display shows OFF	Press and hold Frozen Pizza  and Fresh Pizza  at the same time for 5 seconds until the display shows either SOFF or S On .	Audible safety alerts (beeps) cannot be turned off.
Temperature F or C	During Smart Program setup or when the display shows OFF	- While the display shows OFF, press and hold Toast  and Bake  at the same time for 5 seconds until display shows either Unit °F or Unit °C. - While a Smart Program is in process, press and hold Toast  and Bake  at the same time for 5 seconds until display shows the temperature with °F or °C.	
Reset a Smart Program	While a Smart Program is in process or when the display shows OFF	- While the display shows OFF, press and hold the Smart Program button you want to reset for 3 seconds until the Smart Program button flashes twice. - While a Smart Program is in process, press and hold the Smart Program button you want to change for 3 seconds until the display shows the original cooking settings.	When you use a Smart Program, the settings you choose become the default. This resets them to the original settings.
Reset all Smart Programs	While the display shows OFF	Press and hold the Control Dial for 3 seconds until all Smart Program buttons flash three times.	This resets all Smart Programs to the original settings.

INITIAL SET UP

Unpack

1. Remove your new pizza + toaster oven from the box.
2. Remove all the packaging material from in and around the appliance.
3. Make sure to remove all the accessories from inside the oven chamber.
4. Don't remove the safety warning stickers or the rating label from the appliance.

Clean before use

1. Wipe the interior with a damp cloth. Use a clean, soft cloth to dry.
2. Wash the accessories with hot water and dish soap. Rinse with warm, clear water and use a soft cloth to dry.

Placement

1. Place your pizza oven on a stable, level surface, away from combustible material and external heat sources. Do not place your pizza oven on top of another appliance.
2. Make sure to leave at least 5 in / 13 cm of space above and around all sides of the appliance to allow for sufficient air flow.

Test run

Before using your new pizza + toaster oven for the first time, you should perform a test run to ensure the unit is working properly.

Step	What to do	Result
1	Insert the Crumb Tray into the oven, under the bottom heating element.	
2	Plug the electrical cord into an outlet.	Display shows OFF
3	Press Frozen Pizza  .	Smart Program button flashes and default cooking time and temperature display
4	Press Start  .	Cooking  displays
5	When the Smart Program completes, the unit beeps.	Display shows End
6	Unplug the unit and let it fully cool before cleaning or storing. <i>If you don't open the door, the unit beeps once a minute for 10 minutes to remind you.</i>	

Now you're ready to cook a meal in your Instant Pot InstantHeat
Pizza +Toaster Oven!

SMART PROGRAMS

Each Smart Program is designed for specific types of food. Use these recommendations for how to cook in your appliance.

Program	How it cooks	Types of foods	Cook in/on	Cooking tips
Frozen Pizza	Crisps crust and melts and browns cheese	Frozen pizza	Cooking Rack	Follow package guidelines for temperature, but reduce cooking time by 25-50%. Watch pizza carefully while it is cooking.
Fresh Pizza	Crisps crust and melts and browns cheese	Fresh pizza	Cooking Tray	Use the cooking tray to support the dough and ingredients. For take-and-bake pizzas, use the cooking tray or cooking rack, and follow package guidelines for temperature and cooking time, but watch pizza carefully while cooking.
Bake	Bakes and browns baked goods	Cookies, cakes, brownies and pastries	Cooking Tray or metal baking dish on Cooking Rack	Follow package or recipe instructions for temperature. Most baked goods should be done at suggested cooking time or slightly before.
Broil	Browns tops of food	Nachos, thin cuts of meat, fish and browning casseroles	Cooking Tray	
Toast	Toasts both sides of food	Bread and bagels	Cooking Rack	
Reheat	Heat leftovers	Leftover meals and snacks	Cooking Tray or metal baking dish on Cooking Rack	

What to cook in

Cooking utensil	How it works
Cooking Rack	Allows air to circulate under and around your food for even heating and the perfect crisp. You can place food right on the Cooking Rack, without using foil or other coverings.
Cooking Tray	Provides a solid surface for foods that need that support, and catches any drippings. You can place food right on the Cooking Tray, without using foil or other coverings.
Metal Baking Dish	Hold foods, like batter for cakes and dough for breads. Place the baking dish on the Cooking Rack, leaving approximately 1"/ 2.5 cm of space around all sides of the baking dish to allow heat to circulate evenly. Aluminum delivers the most even heating and the best cooking results. Other metals can cause burn marks on food.
Glass or Ceramic Baking Dish	DO NOT use. The high heating temperatures can cause glass and ceramic baking dishes to shatter.
Silicone Baking Dish	DO NOT use. The high heating temperatures can cause silicone baking dishes to burn.

Program settings

Each Smart Program has default cooking settings, designed for best results with a wide variety of foods. You can adjust the settings for specific foods and recipes.

Each time you change the settings for a Smart Program, those become the memorized settings the next time you use the program. You can return to the default settings at any time (see 'Changing Settings' on page 21.)

Program	Default Temp	Temp Range	Default Time	Time Range	Preheat
Frozen Pizza	400°F 204°C	250°F - 450°F 121°C - 232°C	10 min	1 min - 1 hr	No
Fresh Pizza	425°F 218°C	300°F - 500°F 148°C - 260°C	8 min	1 min - 30 min	No
Bake	350°F 176°C	250°F - 450°F 121°C - 232°C	20 min	1 min - 1 hr	Yes
Broil	450°F 232°C	350°F - 500°F 176°C - 260°C	5 min	1 min - 30 min	Yes
Reheat	250°F 121°C	200°F - 350°F 93°C - 176°C	15 min	1 min - 1 hr	No

Program	Toast Level	Slices/Pieces	Time Range	Preheat
Toast	L1 – light L2 L3 L4 – medium L5 L6 L7 – dark Default L3	Can toast from 1 to 6 slices Default 4 slices	Can range from 3 to 4 minutes, depending on slices and darkness level	No

Cooking temperature minimums

Product	Min Internal Temp	Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145°F (62.8°C)	3 minutes minimum
Ground Meats	160°F (71.1°C)	
Ground Poultry	165°F (73.9°C)	
Ham Fresh or smoked (uncooked)	145°F (62.8°C)	3 minutes minimum
Fully Cooked Ham (to reheat) Packaged in USDA-inspected plants	140°F (60°C)	
Fully Cooked Ham (to reheat) Not packaged in USDA-inspected plants	165°F (73.9°C)	
All Poultry Breasts, whole bird, legs, thighs, wings, ground poultry, giblets, and stuffing	165°F (73.9°C)	
Eggs	160°F (71.1°C)	
Fish & Shellfish	145°F (62.8°C)	
Leftovers	165°F (73.9°C)	
Casseroles	165°F (73.9°C)	

Source and for more information: USDA Safe Minimum Internal Temperature Chart (May 11, 2020) - <https://www.fsis.usda.gov/safetempchart>

USING A SMART PROGRAM

Your Instant Pot Pizza + Toaster Oven uses InstantHeat technology to rapidly crisp and cook food, in a fraction of the standard cooking time.

About faster InstantHeat cooking

The Pizza + Toaster Oven uses InstantHeat technology to cook food faster, usually with no preheating time. Because of this, you'll want to use shorter cooking times for recipes. You can find information about InstantHeat cooking times at www.instantpot.com.

⚠ WARNING

HOT SURFACES

The inside of the oven and the external surfaces will be hot during and after cooking. Always exercise extreme caution when removing food or cooking containers from the oven. Touching hot surfaces may result in personal injury and/or property damage.

MUST ALLOW AIR FLOW

To prevent personal injury, do not block air intake or air vents.

How to cook

Step	What to do	Result
1	Make sure the Crumb Tray is inserted into the oven, under the bottom heating element.	
2	Plug the electrical cord into an outlet.	Display shows OFF
3	If needed, insert the Cooking Rack. Place food on the Cooking Tray or metal baking dish, open the door and insert the cooking utensil with food into the oven, then close the door. <i>For Bake or Broil, you'll add food once the unit is preheated.</i>	
4	Press the button for a Smart Program.	Smart Program button flashes and memorized cooking settings display
5	<i>To change the memorized cooking temperature:</i> While the temperature is flashing, turn the Control Dial to adjust the temperature. Press the Control Dial to confirm. <i>For Toast, you cannot adjust the cooking temperature.</i>	Temperature stops flashing and time starts flashing
6	<i>To change the memorized cooking time:</i> While the time flashes, turn the Control Dial to adjust the time.	Time stops flashing
7	Press Start ▷. <i>The InstantHeat heating element will turn on and off during cooking to maintain the chosen cooking temperature.</i>	Preheat 🔥 or Cooking 🔥 displays
8 Add food	<i>For Bake or Broil:</i> When the display shows Add Food , open the door and carefully add food. Close the door. <i>Preheating is very fast. If you don't add food, cooking automatically starts after 10 seconds.</i>	Cooking 🔥 displays and cooking timer starts
9	When the Smart Program completes, the unit beeps. <i>The fan may continue running for a couple of minutes after cooking ends to cool internal electronics.</i>	Display shows End
10	Open the door and carefully remove your food. Close the door, unplug the unit and let it fully cool before cleaning or storing. <i>If you don't open the door, the unit beeps once a minute for 10 minutes to remind you.</i>	While door is open, display shows OPEN

Changing cooking settings

You can change the cooking time or temperature while cooking, or even stop cooking.

Setting	When to change	How	Notes
Change temperature	During Preheating or Cooking	Press the Control Dial ; the time flashes. Turn the Control Dial to increase or decrease the temperature, then press Start ▷.	
Change time	During Preheating or Cooking	Press the Control Dial twice; the time flashes. Turn the Control Dial to increase or decrease the time, then press Start ▷.	
Stop cooking	During Preheating or Cooking	Press Cancel ✕.	Depending on the internal temperature of the unit, the fan may keep running to cool the cooker.

Smoke in the oven

Because InstantHeat cooks quickly and at high temperatures, you may see steam or even light smoke during cooking. This is normal. If you see heavier smoke, see Troubleshooting for information on how to resolve.

Opening the oven door

If you need to turn or flip food, open the oven door and close it again when you're done. While the door is open, the oven will pause and then restart when door is closed.

CLEANING

Clean your pizza + toaster oven after each use. Always unplug the unit and let all parts cool to room temperature before cleaning. Before use or storing, make sure all surfaces are dry.

WARNING

To prevent electric shock, unplug before cleaning. **DO NOT** immerse power cord, plug or the appliance in water or other liquid, which may result in electric shock, personal injury and/or property damage.

Part	Cleaning instructions	Dishwasher safe?
Cooking Rack	• Wash after each use. • Hand wash with hot water and mild dish soap for best results. • Safe for cleaning with nylon or silicone scrub brushes. • Never use metal scrub brushes to clean. • Never use harsh chemical detergents or powders to clean. • Allow to air dry completely before using.	Yes
Cooking Tray Crumb Tray	• Wash after each use. • Hand wash with hot water and mild dish soap for best results. • Safe for cleaning with nylon or silicone scrub brushes. • Never use metal scrub brushes to clean. • Never use harsh chemical detergents or powders to clean. • Allow to air dry completely before using. • We don't recommend cleaning in the dishwasher (because discoloration can occur), but it will not affect the safety or performance of the tray.	No

Cooking chamber	• Be sure the oven is completely cool before cleaning the cooking chamber. • The lower heating element flips up so you can access the base of the cooking chamber. Be sure the upper and lower heating elements are fully cool before starting to clean inside the cooking chamber. • Clean with a damp cloth and mild dish soap. • Always check the upper and lower heating elements and cooking chamber walls for oil spatter and food debris, and clean as needed. • Ensure the heating elements are dry before turning on the oven. • To remove baked-on grease and food residue, spray with a mixture of baking soda and vinegar and wipe clean with damp cloth. For stubborn stains, allow the mixture to sit on the affected area for several minutes before scrubbing clean. <i>Be careful to not spray into the air holes to avoid getting the inside of the oven wet.</i>	No
Power cord	• Use a barely-damp cloth to wipe any particles off cord.	No

TROUBLESHOOTING

Problem	Cause	Solution
Pizza oven will not turn on	The appliance is not properly plugged in.	Make sure the power cord is plugged into the outlet firmly.
	Outlet is not powered.	Plug another appliance into the same outlet to test the circuit.
Black smoke is coming from the pizza oven	Using an oil with a low smoke point.	Cancel the Smart Program, unplug the oven and allow it to cool to room temperature. Choose a neutral oil with a high smoke point, such as Canola, Avocado, Soybean, Safflower, or Rice Bran.
	Food residue on the heating coil, in the cooking chamber or on the accessories.	Cancel the Smart Program, unplug the oven and allow it to cool to room temperature. Remove all accessories from the cooking chamber and clean the cooking chamber and all accessories thoroughly.
	Appliance malfunction.	Contact Consumer Care.
White smoke is coming from the pizza oven	Cooking foods with a high fat content, such as bacon, sausage, and hamburger.	Avoid air frying foods with a high fat content. Check the cooking chamber for excess oil and/or fat and carefully remove as needed before cooking.
	Water is vaporizing, producing thick steam.	Pat dry moist food ingredients before air frying. Do not add water or other liquid to the cooking chamber when cooking.
	Seasoning on food has blown into element.	Be mindful when seasoning food. Spray vegetables and meats with oil before seasoning to help the seasoning stick.

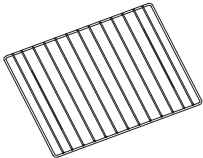
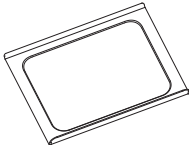
ERROR CODES

If the control panel displays an error code from this list, there is an issue with the pizza + toaster oven. Here are the actions you should take to fix the problem.

Problem	Cause	Solution
E1	Open circuit.	Contact Consumer Care.
E2	Temperature sensor short circuit.	Contact Consumer Care.

REPLACEMENT PARTS

We offer genuine replacement parts for your InstantHeat Pizza + Toaster Oven, if you need them. Visit www.instantpot.com to order.

	Part	Part number
	Chrome Cooking Rack	210-1375-01
	Aluminum Cooking Tray	210-1483-01
	Crumb Tray	210-1480-01
	User Manual	399-1385-03US

LEARN MORE

There's a whole world of Instant Pot® cooking information and help just waiting for you. Here are some of the most helpful resources.

Register your product

Instantpot.com/register

Contact Consumer Care

In the Instant Connect™ App

Instantpot.com/customer-care-center

support@instantpot.com

Download the Instant Connect™ App

Discover guided cooking and recipes

Available at iOS and Android app stores

Cooking charts and more recipes

Instantpot.com

How-to videos, tips and more

Instantpot.com

Replacement parts and accessories

Instantpot.com

Join the community



Product specifications

Model	Volume	Wattage	Power
IHT01051-SS	10.5 QT / 9.9 L	1700 W	120 V/60 Hz
IHT01051-BK	10.5 QT / 9.9 L	1700 W	120 V/60 Hz
IHT01051-TE	10.5 QT / 9.9 L	1700 W	120 V/60 Hz

WARRANTY

One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made one year from the purchase date or delivery date, whichever is later, from authorized retailers of Instant Pot Brands by the original appliance owner and is not transferable. Proof of original purchase date and, if requested by Instant Pot Brands, return of your appliance, is required to obtain service under this Limited Warranty. Provided the appliance was used in accordance with the use & care instructions, Instant Pot 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 twelve (12) months from the date of receipt. Failure to register your product will not reduce your warranty rights. The liability of Instant Pot Brands, if any, for any allegedly defective appliance or part will not exceed the purchase price of a comparable replacement appliance.

What is not covered by this warranty?

- Products purchased, used, or operated outside of the United States and Canada.
- Products that have been modified or attempted to be modified.
- 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 Brands representative.
- Use of unauthorized parts and accessories.
- Incidental and consequential damages.
- The cost of repair or replacement under these excluded circumstances.

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY APPLICABLE LAW, INSTANT POT 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: (1) the exclusion of implied warranties of merchantability or fitness; (2) limitations on how long an implied warranty lasts; and/or (3) the exclusion or limitation of incidental or consequential damages; so these limitations 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. The limitations of warranties, liability, and remedies apply to the maximum extent permitted by law. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

Product Registration

Please visit **www.instantpot.com/register** to register your new Instant Pot Brands appliance. Failure to register your product will not diminish your warranty rights. 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 and 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 warranty service, please contact our Consumer Care Department by email to **support@instantpot.com**. You can also create a support ticket online at **www.instantpot.com**. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Instant Pot Brands is not responsible for shipping costs related to warranty service. 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.

⚠ WARNING

DO NOT place this appliance on or close to a gas or electric burner, or inside an oven. **NEVER** use on your stove. Always operate this appliance on a stable, non-combustible, level surface, such as a kitchen countertop.



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