

# MultiPot User Guide

M

GOT QUESTIONS?  
WE'RE HERE FOR YOU!

1-800-281-0146  
support@mealhy.com



Meals in Minutes!

www.mealhy.com

Welcome to the  
Mealthy MultiPot, a fun and fast  
way to cook meals in minutes! We are  
glad you've decided to join the Mealthy  
family and are excited for you to get cooking!

Pressure cooking has come a long way, and is very  
safe for home use. Your safety and satisfaction with  
the Mealthy MultiPot are our #1 priority. The following  
guide introduces you to pressure cooking, your  
MultiPot cooker, and all its functions.

*Let's get started!*

# Table of Contents

Safety First!.....	3 - 4
Introduction .....	5
Your MultiPot .....	6
Control Panel.....	7
LCD Display .....	8
Common Messages .....	9
Initial Setup .....	10
Water Test .....	11 - 12
Pressure Cooking .....	13 - 14
Pressure Cooking Preset Programs .....	15
Sauté .....	16
Slow Cook .....	17
Yogurt (Pasteurize).....	18
Yogurt (Culture) .....	19
Delay Start .....	20
Care and Cleaning.....	21
Troubleshooting .....	22 - 24
Limited Warranty.....	25 - 26

**Pictures in this guide are for reference only.**

# Safety First!



Pressure cooking is very safe with your MultiPot, but there are still basic safety guidelines and cautions you must follow.



The Mealthy MultiPot cooks under pressure. **Always** use the removable inner pot for cooking and ensure the lid is locked in place before pressure cooking. **Never** use third party parts or accessories in your MultiPot.



Your MultiPot is intended for household use **only**, and is **not** intended for commercial or outdoor use. Keep away from children.



Your MultiPot is **only** intended for use in **120v~/60Hz** electrical systems in North America. Your MultiPot has a 3-prong grounding plug. **Always** plug power cord into a grounded electrical outlet.



Your MultiPot is **only** intended for countertop use. **Never** place MultiPot unit near a hot gas or electric burner, or inside an oven.



**Always** attach plug to MultiPot before plugging into a wall outlet. Press Cancel to ensure no programs are running before unplugging. **Always** unplug and let MultiPot cool down before cleaning or storing.



**Never** place face, hands, or unprotected skin over the steam release valve when MultiPot is running or when releasing pressure.



**Never** immerse your MultiPot base, cord, or plug in water or liquid.





MultiPot surfaces get hot and stay hot during and after cooking; **never** touch any hot surfaces!



**Always** use the side handles to carry your MultiPot. Use extreme caution if moving MultiPot containing hot liquid. **Never** move cooker while in operation.



**Never** use your MultiPot to deep fry or pressure fry.



Keep MultiPot cord away from hot surfaces; **never** let cord hang over the edge of a table or counter. **Never** operate your MultiPot if the cord or plug is damaged, or if the MultiPot is damaged or is malfunctioning.



**Never** force MultiPot lid open. **Always** open lid after pressure is released and float is in the down position.



**Always** follow the maximum fill lines when pressure cooking. **Never** exceed the max fill lines.



**Always** turn the steam release handle to Sealing before selecting pressure cooking programs.



Certain foods (such as applesauce, cranberries, pearl barley, porridge, oatmeal, cereal, split peas, pasta, noodles, and rhubarb) can create foam or froth under pressure, which can potentially sputter, clog the steam vent, or cause burns. **Only** cook these foods as directed by a Healthy MultiPot recipe.

MODEL	POWER SUPPLY	RATED POWER	VOLUME	CALIBER OF INNER POT	WEIGHT	DIMENSION
MultiPot	120V ~ 60Hz	1000W	6 Quart	6½ x 8½ in	14½ lb	13 x 12¼ x 12½ in

# Introduction

The Mealthy MultiPot is designed with you in mind. Built to anticipate your every cooking need, the MultiPot comes packaged with a steamer basket, steam rack/trivet, an extra silicone gasket (one gasket for savory dishes, one for sweet), silicone mitts to safely remove the inner pot, a rice measuring cup, a rice paddle, a ladle, recipe book, and the MultiPot itself. The MultiPot comes equipped with 9 functions in a single pot: pressure cooking, slow cooking, steaming, warming, rice cooking, sautéing, cake "baking," pasteurizing, and culturing yogurt.

The words "pressure cooking" sometimes make people nervous, but, thanks to modern technology, pressure cooking is very safe. Your MultiPot is built to meet and exceed safety and functional standards. Pressure cooking with your MultiPot is fun, fast, and safe. This guide will lead you through the process of pressure cooking and all the other



RICE MEASURING  
CUP



SPARE  
GASKET



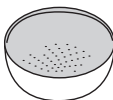
OVEN MITTS  
(2)



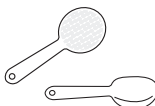
RECIPE  
BOOK



STEAM  
RACK/TRIVET



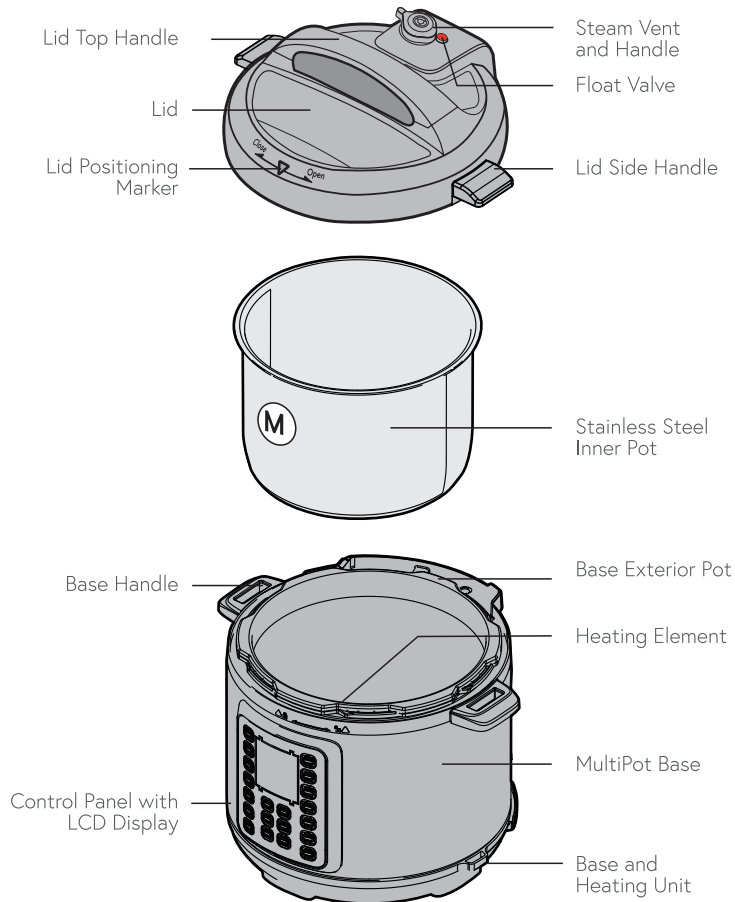
STEAMER  
BASKET



RICE PADDLE  
SOUP LADLE

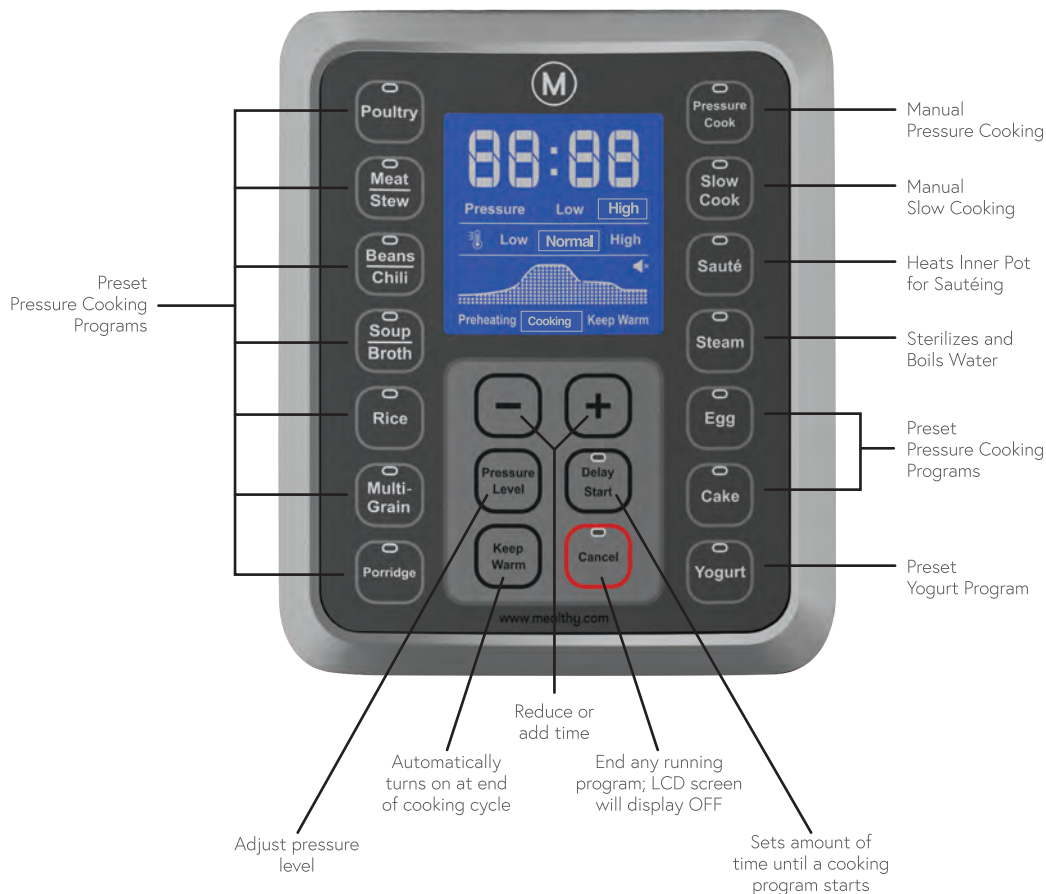


The Mealhy MultiPot consists of a base with a control panel and heating unit, a stainless steel inner pot, and a locking lid.

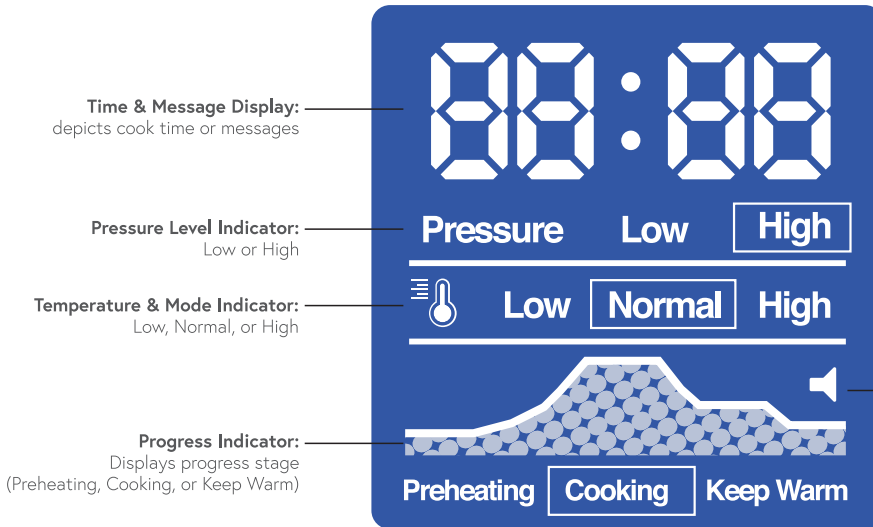


# Control Panel

The MultiPot is programmed with preset cooking functions for varying ingredients, foods, and preparation methods. It also remembers your most recent settings, bringing you a personalized cooking experience. The control panel consists of several buttons and an LCD screen.



The LCD display uses icons, words, and numbers to depict time, pressure levels, modes, cooking progress, and messages.



## Sound Indicator:

displays whether sound is ON or OFF. Safety alerts never turn OFF.

## To turn the sound off:

1. Press Cancel to stop all programs. The LCD screen will display **OFF**.
2. Press and hold the **-** button for at least 4 seconds. The LCD screen will display **SOFF**.

## To turn the sound on:

1. Press Cancel to stop all programs. The LCD screen will display **OFF**.
2. Press and hold the **+** button for at least 4 seconds. The LCD screen will display **S on**.

# Common Messages

Sometimes your MultiPot might want to tell you something. The following images depict the most common messages/displays you'll see on your MultiPot LCD screen:



MultiPot is plugged in;  
no programs are running



MultiPot is preheating



Time Indicator displays  
**Cook Time**, **Delay Start** time,  
and **Keep Warm** elapsed time



**Sauté** preheating is  
complete



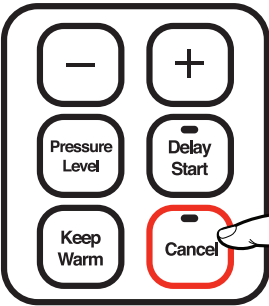
**Yogurt** program is  
complete



Pasteurizing



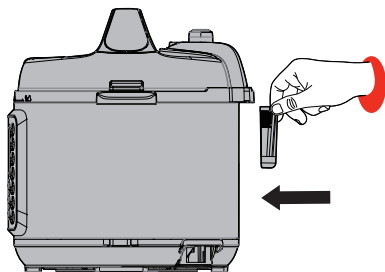
Lid is not locked in  
place



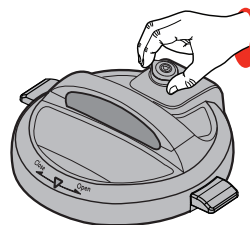
Selected the wrong program?  
No problem! Press Cancel at any  
time to stop a program.

Remove all packaging from the MultiPot and its accessories prior to use. Make sure all parts and accessories are accounted for, undamaged, and free of debris. Ensure that the silicone gasket sits snugly inside the lid. Wash the stainless steel pot, accessories, and inside lid before use. Do not submerge the lid in water.

If not already installed, align the top of the condensation collector at the rear of the MultiPot with the guides and press in.



If not already installed, press steam vent handle into position on the lid. The steam vent handle will not lock tightly in place; it will fit loosely.



To lock the lid in place, align the ▼ mark on the lid with the 🔒▲ mark at the top of the MultiPot base and turn the lid clockwise to the ▲🔒 mark. If the sound is turned on and your MultiPot is plugged in, a little tune plays to let you know the lid is secure.

To remove the lid after pressure cooking, the cooking cycle must be complete and all pressure from inside the pot released. Hold the handle, turn the lid counter-clockwise, and lift. Another tune will play when you remove the lid.



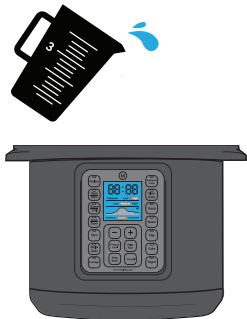
**Never** attempt to force lid open.



# Water Test

Performing the water test is vital to familiarize yourself with the MultiPot and verify that it is functioning properly. Complete the following steps to perform the water test:

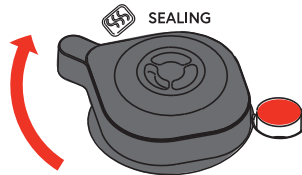
1. Place the stainless steel inner pot into the MultiPot base. Plug MultiPot in.
2. Pour 3 cups of water into the stainless steel inner pot.
3. Lock lid in place and turn the steam vent handle to Sealing.
4. Select Steam.



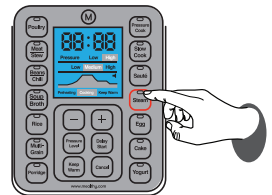
ADD 3 CUPS WATER



LOCK LID



TURN TO SEALING



SELECT STEAM

5. Press the **–** button to adjust time to 2 minutes. The program will begin after 10 seconds with the **Preheating** cycle and **On** will display on the LCD screen. Steam will release until the float is fully raised. When pressure is reached the timer will begin counting down. When the program is complete, the MultiPot will beep and automatically switch to **Keep Warm**.



**ADJUST TIME**  
(PRESS – BUTTON TO ADJUST TIME TO 2 MINUTES)



**AFTER CYCLE COMPLETES, TURN  
TO VENTING FOR QUICK RELEASE**

You can let the pressure release naturally or use the quick release functionality.

**Natural Release:** do nothing, the pressure releases on its own. When the float is returned to its down position the lid will unlock. Do not attempt to force open the lid.

**Quick Release:** turn the steam vent handle to Venting (keeping your fingers away from the actual steam vent); pressure releases at a quicker pace. When the float is returned to its down position the lid will unlock. Do not attempt to force open the lid.

## **CAUTION**

**Never** place face, hands, or unprotected skin over the steam release valve when MultiPot is running or releasing pressure.

# Pressure Cooking

Your MultiPot comes equipped with the following preset pressure cooking programs: Poultry, Meat/Stew, Beans/Chili, Soup/Broth, Rice, Multi-Grain, Porridge, Egg, Steam, and Cake. You can also manually set your own custom program by using the Pressure Cook function. Complete the following steps to run a pressure cooking program:

1. Place the steel pot inside the base and plug in your MultiPot. The LCD screen will display OFF.
2. Place your prepared ingredients into the pot, ensuring that there is at least 1 cup of liquid in the recipe.

## CAUTION

Oils and oil-based liquids do **not** have sufficient water content to account for the required liquid volume. Acceptable liquids include water, wine, beer, stock, broth, and juice.

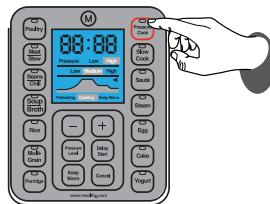
3. Lock the lid in place, turn the steam vent handle to Sealing, and select your preset program or Pressure Cook. Adjust time and pressure according to your needs and recipe.



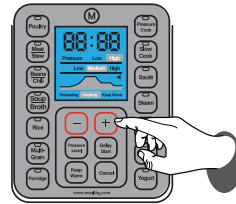
LOCK LID



TURN TO SEALING



SELECT PROGRAM  
(PRESS AGAIN TO CHANGE MODE)

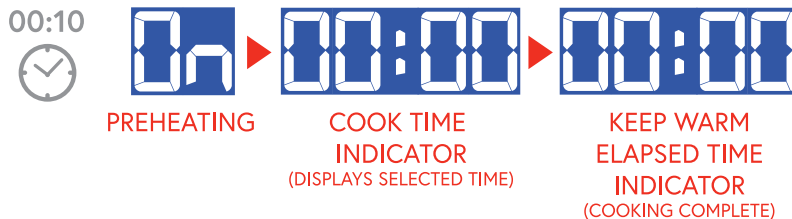


ADJUST TIME  
(OPTIONAL)

4. After 10 seconds the MultiPot will beep 3 times and your program will start. The LCD screen will display the time, pressure level, mode, and preheating progress indicator. Depending on the amount of ingredients and temperature, the preheating portion of the program can last anywhere from 2 to 40 minutes. As the cooker heats and pressure builds, the float will rise. When pressure is reached, the progress indicator will display Cooking and the timer will begin.

**Note:** it is normal for some steam to release during the preheating phase; don't worry!

5. When cooking is complete, the MultiPot will beep several times and switch to Keep Warm. The LCD screen then displays the elapsed time. After 24 hours the MultiPot automatically switches to OFF.



## CAUTION

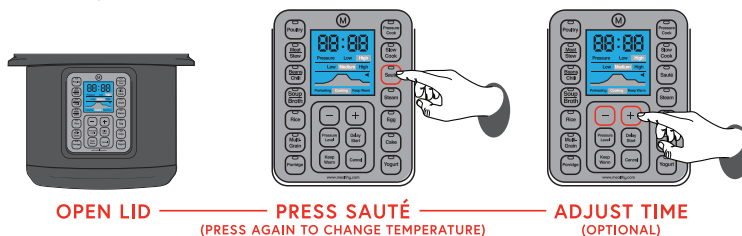
**Never** block the steam vent or try to open the lid while the MultiPot is running or when releasing pressure.

# Pressure Cooking Preset Programs

PROGRAM	MODE	WHY SELECT THIS MODE?	HOW LONG WILL IT COOK?
 Pressure Cook	—	You can't tell me what to do; I'm programming this however I want!	Whatever time you set!
 Poultry	LOW	I only eat tiny pieces of chicken or chicken wings.	10 minutes on High
	NORMAL	Give me a drumstick!	15 minutes on High
	HIGH	The whole bird, please! No turkeys.	25 minutes on High
 Meat Stew	LOW	Cooks meat to just tender.	20 minutes on High
	NORMAL	Cooks meat to very tender.	35 minutes on High
	HIGH	That meat will fall off the bone!	45 minutes on High
 Beans Chili	LOW	I like my beans with a little crunch.	25 minutes on High
	NORMAL	Beans are getting softer.	30 minutes on High
	HIGH	Dang, those beans are tender!	40 minutes on High
 Soup Broth	LOW	I'll have a clear broth, thank you.	20 minutes on High
	NORMAL	I like meaty soups with veggies.	30 minutes on High
	HIGH	This is going to make the richest bone broth ever!	4 hours on High
 Rice	LOW	Al dente rice (for rice that bites back).	8 minutes on Low
	NORMAL	Let's get that rice thoroughly steamed!	12 minutes on Low
	HIGH	I like my rice super soft!	15 minutes on Low
 Multi-Grain	LOW	I want al dente wild rice, brown rice, or mung beans. YOLO!	20 minutes on High
	NORMAL	I love my wild rice, brown rice, and mung beans perfectly soft.	40 minutes on High
	HIGH	I only eat the toughest beans and they need to cook forever.	45 min pre-soak, then 60 min High
 Porridge	LOW	Give me my morning porridge, preferably with a little bite.	5 minutes on High
	NORMAL	My steel cut oats are cooked to perfection!	20 minutes on High
	HIGH	I want to mix tough grains and beans into my porridge!	30 minutes on High
 Egg	LOW	Soft boiled eggs – perfect on toast!	4 minutes on High
	NORMAL	Medium boiled eggs are delicious!	5 minutes on High
	HIGH	Hard boiled eggs can't be beat!	6 minutes on High
 Steam	LOW	Let's steam some veggies!	3 minutes on High
	NORMAL	Time for some fish and seafood.	10 minutes on High
	HIGH	Meat; it's what's for dinner.	15 minutes on High
 Cake	LOW	I'd like a nice, moist cake.	25 minutes on High
	NORMAL	I'd like a denser, moist cake.	40 minutes on High
	HIGH	I want a New York cheesecake, baby!	50 minutes on High

You can easily sauté ingredients in your MultiPot, eliminating the need for extra pots and pans! Follow these steps to use Sauté.

1. Place the steel pot inside the base and plug in your MultiPot. The LCD screen will display OFF.
2. Select Sauté. Press Sauté again to change the temperature to either Low (simmering or thickening sauces), Normal (default; browning or sautéing), or High (searing or stir-frying).
3. After 10 seconds the program will begin. Your MultiPot will beep 3 times and the LCD screen will display ON to indicate that the MultiPot is preheating. The LCD screen will display HOT when preheating is complete.
4. Add ingredients to the stainless steel pot and cook according to your recipe.
5. When you are finished using Sauté, press Cancel. The LCD screen will display OFF.



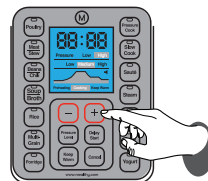
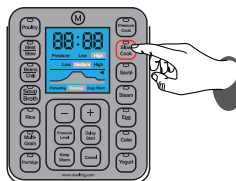
## ! CAUTION

**Never** put lid on when using Sauté. As a safety precaution, warning alerts will sound and the display will flash if the lid is put on during Sauté. The MultiPot automatically switches to OFF after 30 minutes if you do not press Cancel.

# Slow Cook

The Slow Cook function is great for recipes that you want to cook over an extended period of time. Follow these steps to use Slow Cook:

1. Place the steel pot inside the base and plug in your MultiPot. The LCD screen will display OFF.
2. Place your prepared ingredients into the stainless steel pot.
3. Lock the lid in place and turn the steam vent handle to Venting.
4. Select Slow Cook. Press Slow Cook again to adjust temperature (Less, Normal (default), High). Press **+/-** buttons to adjust cooking time.
5. After 10 seconds the program will begin. Your MultiPot will beep 3 times and the LCD screen will display ON to indicate that the MultiPot is preheating. When preheating is complete the LCD screen will display the remaining cook time.
6. When cooking is complete, the MultiPot beeps several times and automatically switches to Keep Warm. The LCD screen will now display the elapsed time after cooking complete. After 24 hours, the MultiPot will automatically switch to OFF.
7. Press Cancel and remove the lid.



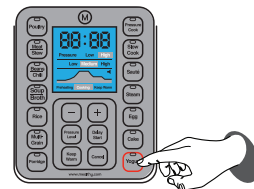
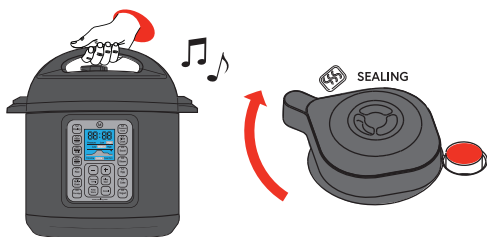
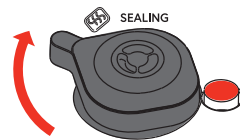
**LOCK LID** ——— **TURN TO VENTING** ——— **PRESS SLOW COOK** ——— **ADJUST TIME**  
(PRESS AGAIN TO CHANGE MODE) (OPTIONAL)

# Yogurt (Pasteurize)

Making yogurt is simple and fun using your MultiPot. All you need is some milk and a bit of active culture yogurt! The process consists of two parts: Pasteurizing the milk and culturing the yogurt. Complete the following steps to make yogurt:

## Pasteurize

1. Place the steel pot inside the base and plug in your MultiPot. The LCD screen will display OFF.
2. Pour milk into the steel pot according to your recipe.
3. Lock the lid in place and turn the steam vent handle to Sealing.
4. Select Yogurt. Press Yogurt again until the LCD screen flashes Boil.
5. After 10 seconds the MultiPot will beep 3 times and the LCD screen will display Boil.
6. When cooking is complete, the MultiPot will beep and the LCD screen will display Yogt.
7. Remove steel pot with milk, place pot on a wire rack, and cool until milk reaches 112°F.

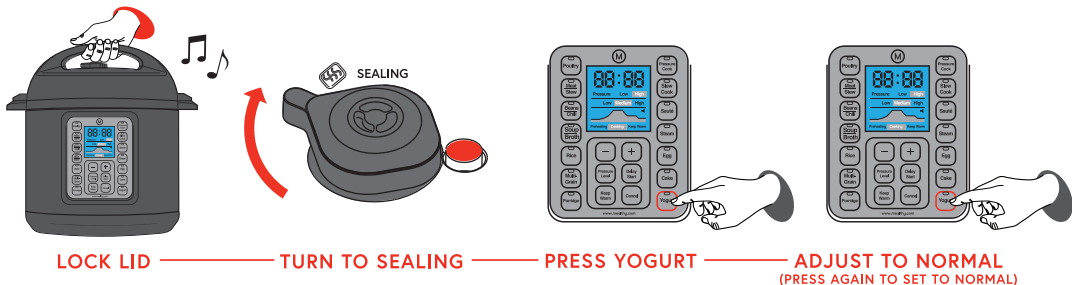


**LOCK LID ——— TURN TO SEALING ——— PRESS YOGURT ——— ADJUST TO HIGH**  
(PRESS YOGURT AGAIN TO SET TO HIGH)

# Yogurt (Culture)

## Culture

1. Stir active culture into warm milk according to your recipe. Return steel pot to MultiPot base.
2. Lock the lid in place. The steam vent handle can be turned to either Sealing or Venting.
3. Select Yogurt; press Yogurt again until Normal displays with an 8 hour timer on the LCD screen. Use the +/- buttons to adjust cooking time.
4. After 10 seconds the MultiPot will beep 3 times and the LCD screen will display the timer (the yogurt timer will start at zero and count up to the time you selected).
5. When cooking is complete, the MultiPot beeps several times and the LCD screen displays Yogt. Transfer yogurt to containers and refrigerate as directed by your recipe.



Want to get your ingredients in the MultiPot but start cooking later? Use Delay Start. Complete the following steps to run Delay Start:

1. Place the steel pot inside the base and plug in your MultiPot. The LCD screen will display OFF.
2. Place your prepared ingredients into the pot.
3. Lock the lid in place, turn the steam vent handle to Sealing or Venting according to the program you will select, and select your program.
4. Press Delay Start. Use the **+/-** buttons to set the number of hours you wish to delay start. Press Delay Start again to set the number of minutes.
5. After 10 seconds the MultiPot will beep 3 times and the Delay Start timer will begin. After the timer is through, the MultiPot will automatically switch to your selected program.



**Do not** use Delay start for foamy or thick foods (such as porridge or oatmeal). Always monitor cooking progress when working with foamy or thick foods.

## Care and Cleaning

You're done cooking and it's time for everyone's favorite task: cleanup! Follow these guidelines and tips to get your MultiPot squeaky clean:

Always unplug and let your MultiPot cool to room temperature before cleaning.

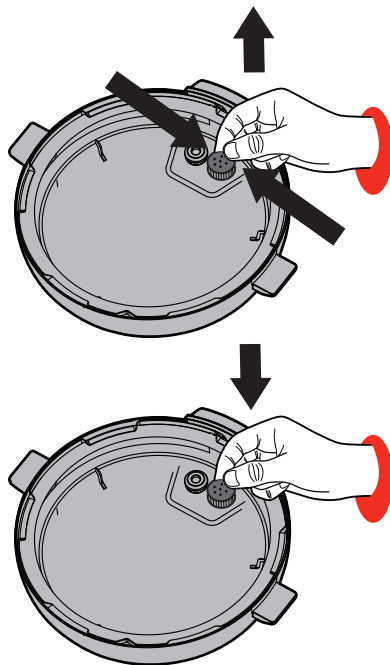
The stainless steel pot, silicone gasket, steam rack, and steamer basket are all dishwasher safe. Additionally, the measuring cup, ladle, and rice paddle are top-rack dishwasher safe.

Remove the gasket by pulling it out and away from the inside of the lid. After washing the gasket, return it securely to its original position by pressing it firmly into place.

**Tip:** Soak the silicone gasket in vinegar for 10 to 20 minutes to remove any residual scents. Wash after soaking.

Clean the outer body of the MultiPot with a damp cloth or sponge. Check that the steam vent and float are free of debris or food. Wipe the inner base rim with a dry cloth to prevent rusting.

The anti-block shield occasionally needs cleaning to remove blockages or debris. To remove the anti-block shield, grip on either side and pull up. Wash with warm soapy water and dry with a soft cloth. To replace the shield, press it firmly back into place.



# Troubleshooting

**GOT QUESTIONS?  
WE'RE HERE FOR YOU!**

**1-800-281-0146  
support@mealthy.com**







The issues outlined in the following table below do not necessarily indicate a faulty MultiPot. If you need additional support, we are ready to assist you.

THE ISSUE	POSSIBLE CAUSE(S)	HOW DO I RESOLVE THE ISSUE?
The lid won't close	The silicone gasket is out of place.	Press gasket firmly into place.
	The float is stuck in the raised position.	Gently press the float down.
The lid won't open	There is pressure inside the MultiPot.	Wait for the pressure to release naturally or turn the steam vent handle to Venting. When pressure is fully released the lid will unlock.
	The float is stuck in the raised position.	Gently press the float down.
Steam is leaking from the side of the lid	The silicone gasket is not in place.	Press gasket firmly into place.
	The silicone gasket is damaged.	Replace the silicone gasket.
	Food or debris is on the silicone gasket.	Clean the silicone gasket.
	The lid is not locked in place.	Re-position lid to lock properly in place. 🎵
Steam leaks from the float for more than 2 minutes	There is food debris on the float silicone seal on the inside of the lid.	Clean the float silicone seal on the inside of the lid.
	The float silicone seal on the inside of the lid is damaged or worn-out.	Replace the float silicone seal. Contact customer support.
Steam rises non-stop from the steam vent	Steam vent handle is not in Sealing position.	Turn the steam vent handle to Sealing.
	Pressure control is failing.	Contact customer support.

THE ISSUE	POSSIBLE CAUSE(S)	HOW DO I RESOLVE THE ISSUE?
The float doesn't rise	There's not enough food and liquid in the pot.	Add water and ingredients according to the recipe, doubling if necessary. Never exceed max fill lines.
	The float is obstructed by the lid locking pin – the lid is not closed correctly.	Re-position lid to lock properly in place. 🎵
LCD repeatedly flashes <b>Lid</b>	The lid is not in the correct position for the selected program.	Lock lid in place for pressure cooking programs. Remove lid for Sauté.
The LCD displays <b>NoPr</b>	The MultiPot is not coming to pressure during preheating.	Check for steam leaks and lid leaks as indicated in previously listed troubleshooting issues. If you are cooking frozen food in the pressure cooker, restart your selected program.
The LCD displays <b>aa</b>	The inner pot overheated.	Press Cancel. Check pot to make sure it is not damaged or burned. Let pot cool to room temp before running the program again.
The MultiPot beeps intermittently	The MultiPot is overheating and has reduced the heating temperature. Starch deposits at the bottom of the inner pot might be preventing even heat distribution.	Press Cancel. Inspect and remove any deposits on the bottom of the inner pot.
The MultiPot makes clicking or light crackling sounds	The power switching and expanding pressure while changing temperature can cause clicking noises.	This is a normal sound.
	The outside base of the inner pot is wet.	Wipe inner pot and inside of base dry before using your MultiPot.



In certain rare situations every program button light will flash simultaneously and a code will appear on your LCD screen. Use this table to determine the cause of the error and its corresponding solution.

ERROR CODE	POSSIBLE CAUSE(S)	HOW DO I RESOLVE THE ERROR?
	The MultiPot may have a faulty temperature sensor.	Contact customer support.
	The MultiPot may have a faulty temperature sensor.	Contact customer support.
	The temperature is too high; inner pot is not properly positioned or not in the base.	Place the stainless steel pot properly in the base.
	The temperature is too hot; inner pot contains no liquid.	Remove the inner pot from the base and let cool. Add ingredients to the cooled pot and re-position pot properly in the base.
	The MultiPot may have a faulty pressure sensor.	Contact customer support.
	The MultiPot may have a faulty HIGH pressure sensor.	Contact customer support.
	The MultiPot may have a faulty LOW pressure sensor.	Contact customer support.

# Limited Warranty

Your satisfaction is very important to us at Mealthy, which is why we offer a 1-year limited warranty on our MultiPot.

When this appliance is operated and maintained in accordance with written instructions attached to or furnished with the product, Mealthy, Inc., 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 (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. This warranty does not cover units that are used outside of the United States of America.

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 Mealthy representative.

Mealthy 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 Mealthy, 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 other than an authorized Mealthy 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.

## **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 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**

Mealthy, Inc. 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. MEALTHY 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**

Please visit [www.mealthy.com](http://www.mealthy.com) within 30 days of purchase to register your Mealthy MultiPot and validate your warranty. You will be asked to provide the store name and date of purchase, along with your name and address. Your registration will enable Mealthy 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.



**GOT QUESTIONS?  
WE'RE HERE FOR YOU!**

**1-800-281-0146  
support@mealthy.com**

## Join the Mealthy Movement!

Download the Mealthy app or visit  
[www.mealthy.com](http://www.mealthy.com) for recipes, tips, tricks,  
and how-to videos!

[www.mealthy.com](http://www.mealthy.com) • Get inspired on



Mealthy, Inc.  
Los Angeles, CA  
USA, Earth 🌍

**Mealthy**