MultiPot 2.0
User Guide
Welcome to the Mealthy MultiPot 2.0, 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 2.0 are our #1 priority. The following guide introduces you to pressure cooking, your MultiPot cooker, and all its functions.

Let's get cooking!
Important Safeguards - Safety First!
Read all instructions before use; save this guide for future reference!

1. 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.

2. **NEVER** use an extension cord with your Mealthy MultiPot 2.0. The short power cord is specifically made as a safety precaution to reduce the risk of children grabbing or playing with the cord, and to keep you from tripping over a long cord.

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

4. The MultiPot 2.0 is intended for household countertop use only.

5. The MultiPot 2.0 gets very hot when cooking, always use care and caution when handling MultiPot 2.0 and accessories to prevent burns or injury.

6. MultiPot 2.0 surfaces get hot and stay hot during and after cooking; never touch any hot surfaces. **NEVER** move cooker while in operation.

7. **ALWAYS** use the side handles to carry your MultiPot 2.0. Use extreme caution when moving MultiPot containing hot liquid. Moving the MultiPot 2.0 while cooking or carrying without using the side handles can cause damage, injury, and will void your warranty.

8. **ALWAYS** ensure the MultiPot 2.0 is properly positioned on a level, clean, and dry surface before use.

9. **ALWAYS** use caution when operating your MultiPot 2.0. Keep MultiPot 2.0 away from children or individuals whose physical, sensory, or mental abilities may prevent safe use of the appliance.

10. To eliminate a choking hazard for young children, remove and discard any protective film and bags fitted over the device and its accessories.

11. **NEVER** place MultiPot 2.0 on or near hot gas, ceramic, induction, or electric burners. Doing so can cause damage, injury, and will void your warranty.

12. **NEVER** place MultiPot 2.0 in an oven. Doing so can cause damage, injury, and will void your warranty.

13. To prevent electrical shock, **NEVER** immerse cord or MultiPot 2.0 in water or any other liquid. Doing so can cause damage, injury, and will void your warranty.

14. **ALWAYS** use extreme caution to avoid injury when handling hot food and hot surfaces.

15. **NEVER** move MultiPot 2.0 when on and in use. Doing so can cause damage, injury, and will void your warranty.
16. MultiPot 2.0 steamer basket and trivet are extremely hot during and after cooking. **ALWAYS** use protective gloves/mitts.

17. Regularly inspect your MultiPot 2.0 and its power cord and plug. Do not use MultiPot 2.0 if there is damage to the power cord or plug. If your MultiPot 2.0 malfunctions or is damaged in any way, immediately stop use and call Customer Service.

18. The Mealthy MultiPot 2.0 is for household use only. **NEVER** use MultiPot 2.0 for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Doing so can cause damage, injury, and void your warranty.

19. Do not use abrasive cleaners, steel wool, or scouring pads to clean your MultiPot 2.0. Refer to Care and Cleaning for more information.

20. To avoid injury, never drape power cord over counter edge.

21. **NEVER** force MultiPot 2.0 lid open. **ALWAYS** open lid after pressure is released and float is in the down position.

22. 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 Mealthy recipe.

23. **ALWAYS** ensure food does not rise above the MAX lines in the inner steel pot of your MultiPot 2.0. Filling the pot above its capacity can cause damage, injury, and will void your warranty.

24. **NEVER** connect MultiPot 2.0 to an external timer switch or separate remote-control system.

25. **ALWAYS** provide adequate space above and around MultiPot 2.0 for proper air circulation.

26. **NEVER** use MultiPot 2.0 or accessories in a microwave, toaster oven, convection oven, conventional oven, or on a ceramic, electric, gas, or induction cooktop, or outdoor grill. This can damage your MultiPot 2.0 and will void your warranty.

27. **ALWAYS** ensure MultiPot 2.0 is clean before using. **NEVER** let power cord come in contact with hot surfaces.

28. **NEVER** use your MultiPot 2.0 to deep fry foods submerged in oil. Doing so can cause damage, injury, and will void your warranty.

29. To prevent possible illness, always use a thermometer to verify that food is cooked to the temperature recommended by the Food and Drug Administration. Visit www.fda.gov for more information about food safety.
Important Safeguards - Safety First!

30. You Mealthy MultiPot 2.0 is only intended for use in 120v~/60hz electrical systems in North America. Your MultiPot 2.0 has a 3-pronged grounded plug. **ALWAYS** plug power cord into a grounded electrical outlet.

31. **ALWAYS** unplug and let MultiPot 2.0 cool down before cleaning or storing.

32. **NEVER** put sealed canned food into drawer when using MultiPot 2.0. Doing so can cause damage, injury, and will void your warranty.

33. **NEVER** use plastic bags or plastic wrap when using your MultiPot 2.0. Never use slow cooker liners or plastic pot liners when using your MultiPot 2.0. Doing so can cause damage, injury, and will void your warranty.

34. Only use provided or approved accessories with your MultiPot 2.0. Using unapproved or other accessories can cause damage and void your warranty.

35. **NEVER** place MultiPot 2.0 on or near flammable surfaces/materials such as cushions, tablecloths, or curtains. Doing so can cause damage, injury, and will void your warranty.

36. Hot steam can release from the steam vent when MultiPot 2.0 is in use. To avoid injury, always keep hands and face away from vent.

37. To avoid injury, **ALWAYS** use caution when opening MultiPot 2.0 lid.

38. If at any time smoke emits from MultiPot 2.0, immediately unplug the appliance and allow smoke to dissipate before opening drawer.

39. **NEVER** fill the MultiPot 2.0 with oil. Doing so can cause damage, injury, and will void your warranty.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>MMP-650-US</th>
</tr>
</thead>
<tbody>
<tr>
<td>VOLTAGE</td>
<td>120V ~ 60Hz</td>
</tr>
<tr>
<td>RATED POWER</td>
<td>1000W</td>
</tr>
<tr>
<td>WEIGHT/CAPACITY</td>
<td>14½ lbs / 6 Quarts</td>
</tr>
<tr>
<td>DIMENSIONS</td>
<td>13&quot; x 12¼&quot; x 12½&quot;</td>
</tr>
</tbody>
</table>
The Mealthy MultiPot 2.0 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, an 8 ounce (250 milliliter) 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, baking, pasteurizing, and culturing yogurt.

The words pressure cooking can make people nervous, but, thanks to modern technology, pressure cooking is very safe. Your MultiPot 2.0 takes that safety to the next level by adding auto-seal and hands-free steam release to keep you completely at ease when cooking. 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 functions of your MultiPot.
The Mealthy MultiPot 2.0 consists of a base with a control panel and heating unit, a stainless steel inner pot, and a locking lid.
The MultiPot 2.0 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 (Low, High), temperature (Sauté, Low/Medium/High; Slow Cook, Low/High), preset program numbers (Presets 1, 2, 3), pressure/steam release style (Natural, Quick, Auto), a cooking progress indicator (progress bars and cooking stages: Preheat, Cook, Warm), and sound status (On/Off).

- **Lid Locked/Unlocked:** Displays whether lid is locked.
- **Time & Message Display:** Depicts cook time or messages.
- **Pressure Level Indicator:** Low or High.
- **Preset Selection Progress Indicator:** Displays progress stage (Preheat, Cook, or Warm).
- **Temperature Indicator:** Low, Medium, or High.
- **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.
Sometimes your MultiPot 2.0 might want to tell you something. The following images depict the most common messages/displays you’ll see on your MultiPot LCD screen:

- **Off**: MultiPot is plugged in; no programs are running
- **On**: MultiPot is preheating
- **00:00**: Time indicator displays Cook time, Delay Start time, and Keep Warm elapsed time
- **Vent**: Pressure is releasing
- **Hot**: Saute, the pot is hot
- **Yogt**: Yogurt program is complete
- **Boil**: Pasteurizing
- **Lid**: Lid is not locked in place
- **Auto**: Rice preset is preheating

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

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.

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 into position on the lid. The steam vent 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 lid handle, turn counter-clockwise, and lift. Another tune will play when you remove the lid.

⚠️ CAUTION

Never attempt to force lid open.
Performing the water test is vital to familiarize yourself with your MultiPot 2.0 and verify that it is functioning properly. Complete the following steps to perform the water test:

1. Place stainless steel inner pot into MultiPot base. Plug MultiPot in.

2. Pour 3 cups (720 milliliters) cold water into stainless steel inner pot.

3. Lock lid in place and select Pressure Cook.

4. Select Quick as release style, and High for pressure level. Set timer for 2 minutes.

5. The red float should eventually rise and the progress indicator will go from Preheat to Cook. No steam should escape from the vent during the cook phase. After the cycle is complete the pot will automatically quick-release all steam from the pot. When the red float falls to its original position all steam is released from the pot.

**CAUTION**

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

Your MultiPot 2.0 supports three pressure release styles: Natural, Quick, and Auto. After you select a program you can adjust the pressure release style by pressing the Pressure Release button:

Natural: When Natural release is selected, pressure releases on its own, which can take anywhere from 5 to 30 minutes. Natural release is ideal for foods that will toughen if using quick release, such as stew meats or roasts - these foods can get tough. When the red float descends to its down position the lid will unlock. Never attempt to force the lid open before the float falls to its original position.

Quick: When Quick release is selected, pressure releases at a quicker pace, which can take a few seconds or up to 2 minutes. Steam will briefly release, then pause, then release again after a few seconds until all steam is released from the pot. Quick release is great for foods that need to stop cooking right away, like hard or soft boiled eggs. When the red float descends to its down position the lid will unlock. Never attempt to force the lid open before the float falls to its original position.

Auto: When Auto is selected, steam is released at regular programmed intervals, which can take several seconds to 3 minutes. This is ideal for foods that foam, such as rice, soups, and beans. When the red float descends to its down position the lid will unlock. Never attempt to force the lid open before the float falls to its original position.

Manual Pressure Release
You can manually release steam from your MultiPot 2.0 by completing the following steps:

1. Press Cancel to stop the cooking cycle.

2. Press Pressure Release once to relieve a short burst of steam. Press and hold Pressure Release for at least 3 seconds to have steam release continuously.

CAUTION

Never attempt to force the lid open before the float falls to its original position.
Your MultiPot 2.0 comes equipped with the following preset pressure cooking programs: Poultry, Meat/Stew, Beans/Chili, Soup/Broth, Rice, Multi-Grain, Porridge, Egg, Steam, and Cake. Each preset button has 3 preset program options. For example, press the Meat/Stew button once to select Preset 1, select Meat/Stew again to select Preset 2, and press again to select Preset 3. You can also manually set your own custom program by using the Pressure Cook button. 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 pot.

⚠️ **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.

Always place the inner steel pot into MultiPot base before adding ingredients to the pot! Never place ingredients in MultiPot base without inner steel pot in place. Doing so can cause damage, injury, and will void your warranty.

3. Lock the lid in place and select your desired program. Adjust time, release style, and pressure level according to your needs and recipe.
4. After 10 seconds your MultiPot will beep 3 times and the selected program will start. The LCD screen will display the time, preset number, pressure level, 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 12 hours the MultiPot automatically switches to OFF.

**CAUTION**

Never block the steam vent or attempt to open the lid while the MultiPot is running or when releasing pressure. Doing so can cause damage, injury, and void your warranty.
Your MultiPot 2.0 comes with over 30 preset programs! For each preset you can select 1 of 3 different options. Each preset, except for Rice, is customizable; you can adjust the time, pressure level, and pressure release style to suit your needs. The table below outlines the presets as they come from the factory. For presets programmed to Auto Release, steam may come out of the vent in short bursts at various points in the cooking cycle.

<table>
<thead>
<tr>
<th>PROGRAM</th>
<th>WHY SELECT THIS PRESET PROGRAM?</th>
<th>WHAT’S THE DEFAULT SETTING?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pressure Cook</td>
<td>You can’t tell me what to do; I’m programming this however I want!</td>
<td>Whatever time you set!</td>
</tr>
<tr>
<td>Poultry</td>
<td>P1 I only eat tiny pieces of chicken or chicken wings.</td>
<td>10 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P2 Give me a drumstick!</td>
<td>15 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P3 The whole bird, please! No turkeys.</td>
<td>20 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td>Meat Stew</td>
<td>P1 Cooks meat to just tender.</td>
<td>20 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P2 Cooks meat to very tender.</td>
<td>35 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P3 That meat will fall off the bone!</td>
<td>45 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td>Beans Chill</td>
<td>P1 Let’s get this magical fruit party started with a 1-minute pre-soak!</td>
<td>1 minutes on High, followed by <strong>QR</strong></td>
</tr>
<tr>
<td></td>
<td>P2 I like my reasonably-sized (kidney, black, pinto) beans perfectly tender.</td>
<td>15 minutes on High, followed by <strong>NR</strong></td>
</tr>
<tr>
<td></td>
<td>P3 Those big tough beans need a little extra time (garbanzo, Lima, broad)!</td>
<td>20 minutes on High, followed by <strong>NR</strong></td>
</tr>
<tr>
<td>Soup Broth</td>
<td>P1 I’ll have a clear broth, thank you.</td>
<td>20 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P2 I like meaty soups with veggies.</td>
<td>30 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P3 This is going to make the richest bone broth ever!</td>
<td>4 hours on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td>Rice</td>
<td>P1 Mmmmmm this is perfect WHITE RICE!</td>
<td>3 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P2 BROWN RICE is my jam!</td>
<td>15 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P3 I’m feeling WILD, just like my WILD RICE!</td>
<td>25 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td>Multi-Grain</td>
<td>P1 I want al dente wild rice, brown rice, or mung beans. YOLO!</td>
<td>20 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P2 I love my wild rice, brown rice, and mung beans perfectly soft.</td>
<td>40 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P3 I only eat the toughest grains and they need to cook forever.</td>
<td>45 min pre-soak, 60 min on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td>Porridge</td>
<td>P1 Give me my morning porridge, preferably with a little bite.</td>
<td>5 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P2 My steel cut oats are cooked to perfection!</td>
<td>20 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P3 I want to mix tough grains and beans into my porridge!</td>
<td>30 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td>Egg</td>
<td>P1 Hard boiled eggs - watch those shells jump right off!</td>
<td>5 minutes on High, followed by <strong>QR</strong></td>
</tr>
<tr>
<td></td>
<td>P2 Soft boiled eggs - perfect on toast!</td>
<td>3 minutes on Low, followed by <strong>QR</strong></td>
</tr>
<tr>
<td></td>
<td>P3 I’m in the mood for a frittata!</td>
<td>10 minutes on High, followed by <strong>QR</strong></td>
</tr>
<tr>
<td>Steam</td>
<td>P1 Let’s steam some veggies!</td>
<td>3 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P2 Time for some fish and seafood.</td>
<td>10 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td></td>
<td>P3 Meat, it’s what’s for dinner.</td>
<td>15 minutes on High, followed by <strong>AR</strong></td>
</tr>
<tr>
<td>Cake</td>
<td>P1 Time for a cheesecake!</td>
<td>30 min on High, 10 min <strong>NR</strong> followed by <strong>QR</strong></td>
</tr>
<tr>
<td></td>
<td>P2 Time for an even bigger cheesecake, New York style!</td>
<td>40 min on High, 10 min <strong>NR</strong> followed by <strong>QR</strong></td>
</tr>
<tr>
<td></td>
<td>P3 I make my cakes in mason jars, thankyouverymuch. #hipster</td>
<td>10 min on High, 10 min <strong>NR</strong> followed by <strong>QR</strong></td>
</tr>
</tbody>
</table>
You can easily sauté ingredients in your MultiPot 2.0, 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), Medium (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.

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.
The Slow Cook function is great for recipes that you want to cook over an extended period of time. The MultiPot 2.0 has True Slow-Cook Technology with High and Low settings. 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 prepared ingredients into the stainless steel pot.

**CAUTION**

Never use MultiPot without inner steel pot in place. Never place ingredients in pot without inner steel pot in place. Doing so can cause damage, injury, and will void your warranty.

3. Lock the lid in place or place tempered glass lid on pot.

4. Select Slow Cook. Press Slow Cook again to adjust temperature (Low / 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.

**NOTE:** If using the MultiPot Lid locked in place (not the glass lid), steam will occasionally release from the vent to keep the pot from coming to pressure and to maintain the correct temperature for slow cooking. This is normal and will occur automatically!

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 lid.
Making yogurt is simple and fun using your MultiPot 2.0. 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 steel pot in MultiPot base and plug in. The LCD screen will display OFF.

2. Pour milk into steel pot according to your recipe.

3. Lock lid in place.


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. The temperature of the milk should be at least 180°F (82°C). If it is less than 180°F (82°C), select Saute and heat until the temperature is 180°F (82°C).

7. Remove steel pot with milk, place pot on a wire rack, and cool until milk reaches 112°F (44°C).
**Culture**

1. Stir active culture into warm milk according to your recipe. Return steel pot to MultiPot base.

2. Lock the lid in place.

3. Select Yogurt; press Yogurt again until Medium 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.
Delay Start

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.

⚠️ CAUTION

Never place ingredients directly into MultiPot base; always ensure inner steel pot is in place. Placing ingredients directly into the base can cause damage, injury, and will void your warranty.

3. Lock lid in place, select your program, pressure level, and release style.

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.

⚠️ CAUTION

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.
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, lid, 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 silicone gasket in vinegar for 10 to 20 minutes to remove any residual scents. Wash after soaking.

Clean 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.

**TIP!**
Store MultiPot with lid upside-down to keep the silicone ring gasket fresh.
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.

<table>
<thead>
<tr>
<th>THE ISSUE</th>
<th>POSSIBLE CAUSE(S)</th>
<th>HOW DO I RESOLVE THE ISSUE?</th>
</tr>
</thead>
<tbody>
<tr>
<td>The lid won’t close</td>
<td>The silicone gasket is out of place.</td>
<td>Press gasket firmly into place.</td>
</tr>
<tr>
<td></td>
<td>The float is stuck in the raised position.</td>
<td>Gently press the float down.</td>
</tr>
<tr>
<td>The lid won’t open</td>
<td>There is pressure inside the MultiPot.</td>
<td>Wait for the pressure to release naturally or press and hold Pressure Release. When pressure is fully released the lid will unlock.</td>
</tr>
<tr>
<td></td>
<td>The float is stuck in the raised position.</td>
<td>Gently press the float down.</td>
</tr>
<tr>
<td>Steam is leaking from the side of</td>
<td>The silicone gasket is not in place.</td>
<td>Press gasket firmly into place.</td>
</tr>
<tr>
<td>the lid</td>
<td>The silicone gasket is damaged.</td>
<td>Replace the silicone gasket.</td>
</tr>
<tr>
<td></td>
<td>Food or debris is on the silicone gasket.</td>
<td>Clean the silicone gasket.</td>
</tr>
<tr>
<td></td>
<td>The lid is not locked in place.</td>
<td>Re-position lid to lock properly in place.</td>
</tr>
<tr>
<td>Steam leaks from the float for</td>
<td>There is food debris on the float silicone seal on the inside of the lid.</td>
<td>Clean the float silicone seal on the inside of the lid.</td>
</tr>
<tr>
<td>more than 2 minutes</td>
<td>The float silicone seal on the inside of the lid is damaged or worn-out.</td>
<td>Replace the float silicone seal.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Contact customer support.</td>
</tr>
<tr>
<td>Steam rises non-stop from the steam</td>
<td>Pressure control is failing.</td>
<td>Contact customer support.</td>
</tr>
<tr>
<td>vent</td>
<td></td>
<td></td>
</tr>
<tr>
<td>The float doesn’t rise</td>
<td>There’s not enough food and liquid in the pot.</td>
<td>Add water and ingredients according to the recipe, doubling if necessary. Never exceed max fill lines.</td>
</tr>
<tr>
<td></td>
<td>The float is obstructed by the lid locking pin – the lid is not closed correctly.</td>
<td>Re-position lid to lock properly in place.</td>
</tr>
<tr>
<td>LCD repeatedly flashes Lid</td>
<td>The lid is not in the correct position for the selected program.</td>
<td>Lock lid in place for pressure cooking programs. Remove lid for Sauté.</td>
</tr>
<tr>
<td>The MultiPot makes clicking or</td>
<td></td>
<td></td>
</tr>
<tr>
<td>light crackling sounds</td>
<td>The power switching and expanding pressure while changing temperature can cause</td>
<td>This is a normal sound.</td>
</tr>
<tr>
<td></td>
<td>clicking noises.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>The outside base of the inner pot is wet.</td>
<td>Wipe inner pot and inside of base dry before using your MultiPot.</td>
</tr>
</tbody>
</table>
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.

<table>
<thead>
<tr>
<th>ERROR CODE</th>
<th>POSSIBLE CAUSE(S)</th>
<th>HOW DO I RESOLVE THE ERROR?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Err1</td>
<td>The MultiPot may have a faulty temperature sensor.</td>
<td>Contact customer support.</td>
</tr>
<tr>
<td>Err2</td>
<td>The MultiPot may have a faulty temperature sensor.</td>
<td>Contact customer support.</td>
</tr>
<tr>
<td>Err3</td>
<td>The temperature is too high; inner pot is not properly positioned or not in the base.</td>
<td>Place the stainless steel pot properly in the base.</td>
</tr>
<tr>
<td></td>
<td>The temperature is too hot; inner pot contains no liquid.</td>
<td>Remove the inner pot from the base and let cool. Add ingredients to the cooled pot and re-position pot properly in the base.</td>
</tr>
<tr>
<td>Err4</td>
<td>The MultiPot may have a faulty pressure sensor.</td>
<td>Contact customer support.</td>
</tr>
<tr>
<td>Err5</td>
<td>The MultiPot may have a faulty HIGH pressure sensor.</td>
<td>Contact customer support.</td>
</tr>
<tr>
<td>Err6</td>
<td>The MultiPot may have a faulty LOW pressure sensor.</td>
<td>Contact customer support.</td>
</tr>
</tbody>
</table>
Limited Warranty

Your satisfaction is very important to us at Mealthy, which is why we offer a 1-year limited warranty on our MultiPot 2.0.

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.
Limited Warranty

Disclaimer of Implied Warranties

IMPLIED WARRANTIES, INCLUDING ANY WARRANTIES OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE HEREBY LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states 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

Visit www.mealthy.com/productreg (or scan this QR code) within 30 days of purchase to register your Mealthy MultiPot 2.0 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.
Join the Mealthy® Movement!

Get inspired on

GOT QUESTIONS?
WE'RE HERE FOR YOU!
1-800-281-0146
support@mealthy.com

Download the Mealthy® app or visit www.mealthy.com for recipes, tips, tricks, and how-to videos!

www.mealthy.com