

nutribullet.
EVERYGRAIN™
COOKER



User guide.

Important safeguards.

Warning! To avoid the risk of serious injury, carefully read all instructions before operating your NutriBullet®. When using any electrical appliance, basic safety precautions should always be observed, including the following important information.

! Save these instructions!

● FOR HOUSEHOLD USE ONLY

GENERAL SAFETY INFORMATION

- Close supervision is necessary when any appliance is used by or near children. Keep cord out of reach of children. This appliance is not a toy. Do not allow children to play with it.
- To protect against fire, electrical shock, and injury to persons, do not immerse the appliance, cord, or plug in water or any other liquid.
- Unplug appliance from outlet when not in use and detach power cord from the appliance before putting on or taking off parts, and before cleaning or attempting to move the appliance. Allow to cool before putting on or taking off parts.
- Regularly inspect the power cord, plug, and actual appliance for any damage. **Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact NutriBullet® Customer Service for assistance at 1 (800) 523-5993.**
- The use of attachments not recommended or sold by NutriBullet® may cause fire, electric shock, or injury.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. **DO NOT USE OUTDOORS.** Misuse may cause injury.
- Do not let the power cord hang over the edge of a table or countertop.
- Do not let the power cord touch hot surfaces, or become knotted or tangled.
- Do not touch hot surfaces. Use handles or knobs, and use oven mitts when lifting the steaming basket or cooking pot from the base.
- Do not place the cooker on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot food or hot liquids.

- To reduce the risk of electrical shock or injury, cook only in removable cooking pot or steaming pan. Do not pour liquid into base.
- Always attach the plug to the appliance first, and then plug the cord into the wall outlet. To disconnect, press the power button to power "OFF", then remove the plug from the wall outlet.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

ADDITIONAL SAFEGUARDS

- Remove and safely discard any packaging material or promotional labels before using this appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Always make sure the unit is properly and completely assembled before connecting to power outlet and operating.
- Ensure that the surface where the appliance operates is stable, level, clean, and dry.
- Any significant spillage onto the surface under or around the appliance, or onto the appliance itself, should be cleaned and dried before continuing to use the appliance.
- When using this appliance, provide adequate air space above and on all sides for circulation.

During operation, check the appliance regularly. Do not leave the unit unattended for long periods of time when in use.

- Keep hands, fingers, hair, clothing, and utensils away from the appliance during operation.
- Keep the appliance clean. **Refer to the Care and Maintenance section for tips and best practices.**
- Any maintenance other than cleaning should be performed by an authorized NutriBullet® Service Center. Do not attempt to repair or service this appliance yourself. Contact NutriBullet® Customer Service for assistance at **1 (800) 523-5993.**
- If any of the contained instructions or warnings are not understood, please contact NutriBullet® Customer Service for assistance at **1 (800) 523-5993.**

! Save these instructions!

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NutriBullet® EveryGrain™ Cooker Technical Specifications

Item number: NBG50100

Rated power: 600 W | Cooking Pot Capacity: 10 Rice Cups / 33.8oz

Thank you for purchasing the NutriBullet® EveryGrain™ Cooker.

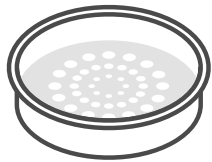
What's included.



cooker base



10-cup cooking pot



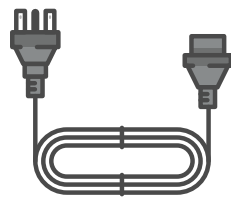
steaming basket



rice/grain
measuring scoop

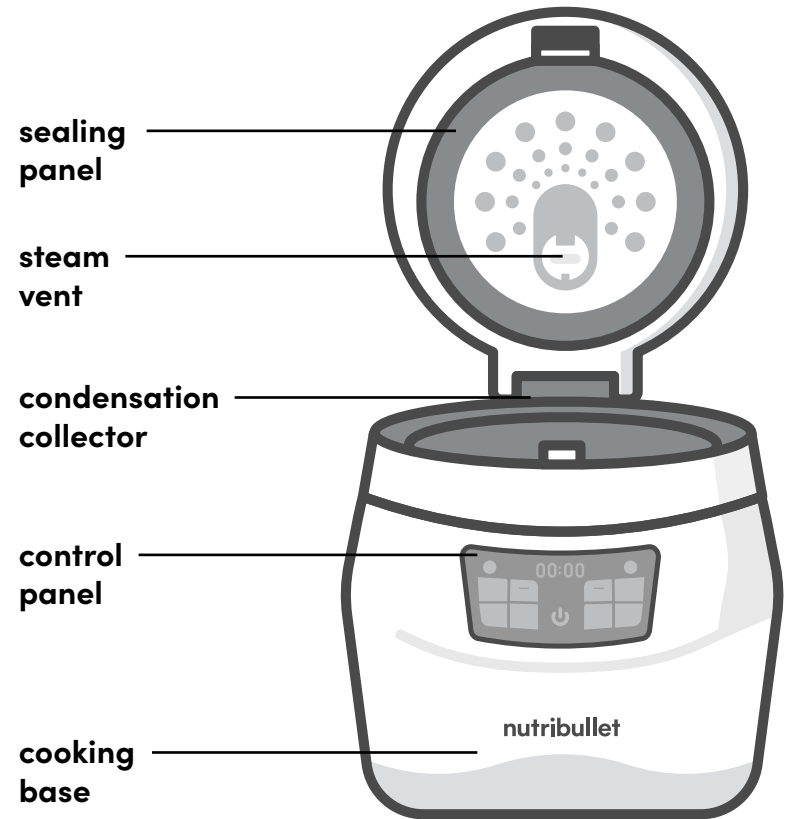
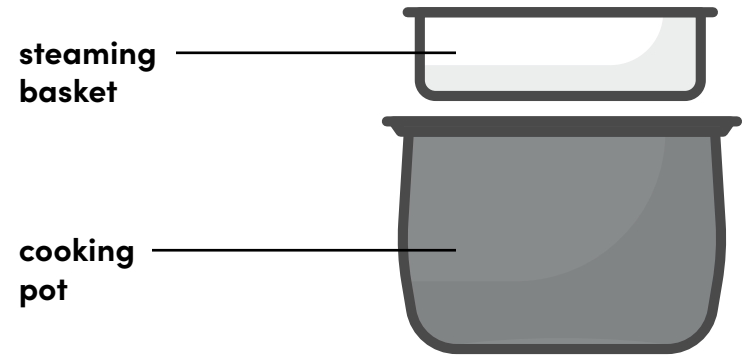


rice spatula



power cord

Assembly guide.

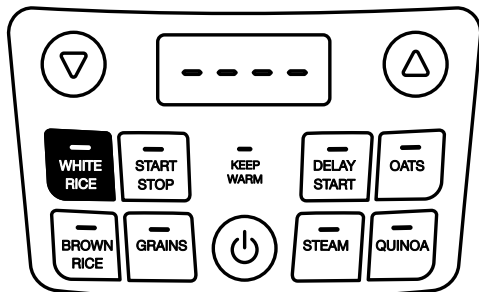


Control panel: cooking programs.

The EveryGrain™ Cooker features **5 Auto-Cook Programs**, plus a **Steam program** if you're steaming food.

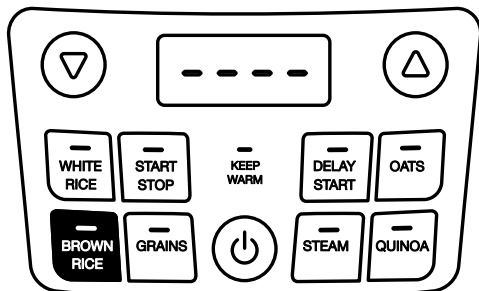
TO SELECT A COOKING PROGRAM:

Select one of the 5 auto-cook programs by pressing the button of the cooking program you desire on the control panel, located on the front of the unit, below the lid. To change programs, just press a different button. Once pressed, the button lights up fully, indicating your chosen program.



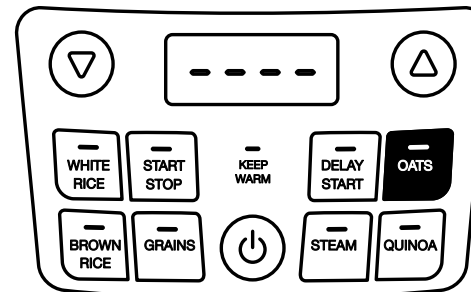
WHITE RICE

This cooking program yields light, fluffy results, whether you're cooking jasmine, basmati, or sushi rice. Measure your scoops add to the **Cooking Pot**, and fill with water to the **White Rice Line** in the **Cooking Pot**. Select the **White Rice Program** and press **Start**.



BROWN RICE

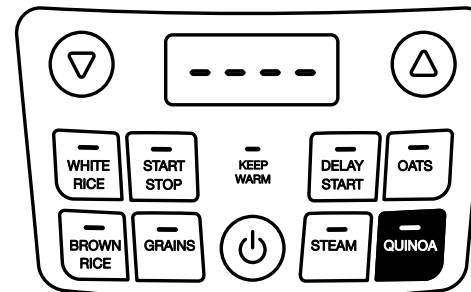
This setting delivers expertly cooked brown rice, every time. Fill the **Cooking Pot** to the **Brown Rice Line** for Whole Grain Brown Rice and for Indian and Pakistani Brown Basmati Rice. Select the **Brown Rice Program** and press **Start**.



OATS

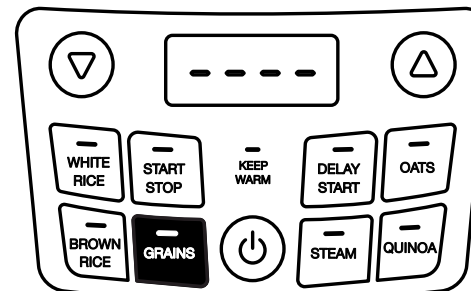
Whether steel-cut or rolled, this cooking program turns your oats into creamy, comforting porridge. Use a 1:2 ratio of oats to water for rolled oats, or measure your oats using the **Measuring Scoop** and fill the **Cooking Pot** with water to the **Oats Line**. Select the **Oats Program** and press **Start**.

Note: Steel cut oats will require a 1:3 oats to water ratio.



QUINOA

This superfood is actually a seed, which makes it high in protein and other nutrients. Quinoa comes in white, black, brown, or multicolored. For all quinoa types, measure your quinoa using the **Measuring Scoop** and fill the **Cooking Pot** with water to the **Quinoa Line**. Select the **Quinoa Program** and press **Start**.

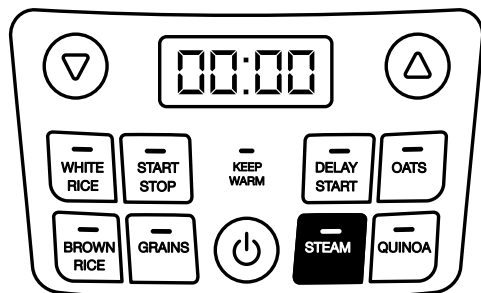


GRAINS

Many ancient grains such as amaranth, farro, spelt, buckwheat and millet offer many health benefits as well as great flavor and texture. Consult our **Measuring Guide** on **Page 8** for water to grain ratios, or simply measure the grain and water as grain package directs. Select the **Grains Program** and press **Start**.

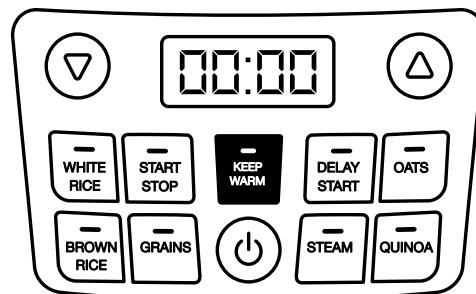
TO USE STEAM PROGRAM:

Press **Steam** if you're only steaming food. The timer will show 0:00. Press (or press and hold) the up/down arrows to adjust steaming time in 1-minute increments (each up/down press will add or subtract 1 minute). The maximum time you can set for steaming is 1 hour.



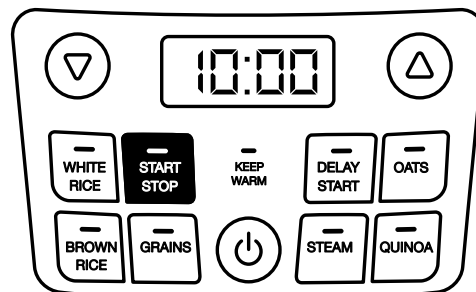
STEAM

The EveryGrain™ cooker lets you steam foods in one of two ways: you can steam items and cook grains simultaneously, or you can steam items on their own. To steam items on their own, simply fill the **Measuring Scoop** with water and add to the cooker, select the **Steam Program**, and set the timer for the length of time your food requires to cook. For tender green vegetables, remove promptly and shock in ice cold water to stop cooking.



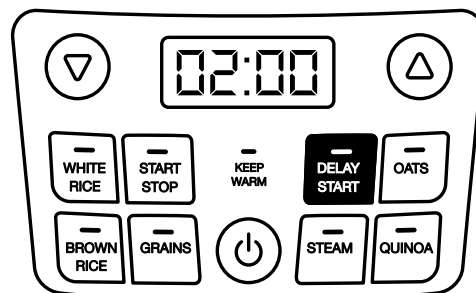
KEEP WARM

All programs, will automatically switch to **Keep Warm** once the cooking program has completed, for up to 3 hours. This will keep your grains at an ideal temperature for when you are ready to eat. The timer will count up in the **Keep Warm** stage to let you know how long cooked foods have been resting. Remove tender foods from heat immediately after the end of the cooking program to ensure they will not overcook.



START STOP

Use the **Start/Stop** button to start a cooking cycle after choosing a program, cancel a cooking program, or end the **Keep Warm** stage.



DELAY START

After selecting your desired cooking program, you can choose to delay cooking for up to 12 hours! This will ensure grains or rice are ready on your schedule. Select your desired cooking program, then press **Delay Start**, set your time (the timer defaults to 2 hours, but can be adjusted up to 12 hours. Use the arrows to move up and down in increments of 15 minutes.) After setting to your desired delay time, select **Start**, and the countdown to commence cooking will begin.

Measuring & cook time guide.

Reference the full measuring & cook time guide included separately with your NutriBullet® EveryGrain™ Cooker for more details.

Grain or Rice Type	Cooking Program	Grain to Liquid Ratio	Serving Size (uncooked)	1 scoop		2 scoops		3 scoops	
				Automatic Cook Time (minutes)	Cooked Yield (cups)	Automatic Cook Time (minutes)	Cooked Yield (cups)	Automatic Cook Time (minutes)	Cooked Yield (cups)
White Rice	White Rice	1:2	¼ Cup	28	2	31	3¾	34	5½
Brown Rice	Brown Rice	1:2½	¼ Cup	53	2	56	4	60	5½
Quinoa	Quinoa	1:2	¼ Cup	38	2⅓	40	4	39	6
Oats	Oats	1:1¾	½ Cup	50	2⅔	51	3⅓	51	4¾
Farro	Grains	1:3½	¼ Cup	39	1	53	2	Do not cook more than 2 scoops to avoid overfilling the cooking pot	
Barley	Grains	1:2	¼ Cup	53	2¼	57	5	Do not cook more than 2 scoops to avoid overfilling the cooking pot	
Millet	Grains	1:2	¼ Cup	50	2½	54	3¼	58	7¾
Amaranth	Grains	Pilaf – 1:1½ Cereal – 1:2½	¼ Cup	50	1¼	53	2¾	54	4⅓
Jasmine Rice	White Rice	1:1½	¼ Cup	50	2	52	4	55	5⅓
Texmati	Grains	1:2¼	¼ Cup	54	2¼	58	3	62	6
Spelt	Grains	1:3	¼ Cup	54	1⅓	62	3⅓	73	5⅓
Teff	Grains	1:1½	¼ Cup	47	2	50	4	51	6
Buckwheat	Grains	1:2	¼ Cup	50	2	53	4	56	6
Red Rice	Brown Rice	1:1¾	¼ Cup	54	2¼	55	4¼	61	6½
Black Rice	Brown Rice	1:1¾	¼ Cup	53	1¼	56	3½	59	5⅓

Steam time guide.

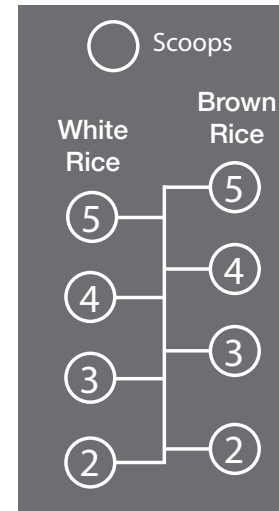
When using the **Steam Program**, The **EveryGrain™ Cooker** will automatically preheat before it begins the timer countdown. Preheating takes between 5-9 minutes

Food	Steam Time (Minutes)	Food Cut Size Suggestions
Broccoli	8	Trimmed florets of 1 small bunch
Squash	12	¾-1" cubes
Zucchini	7	Quartered lengthwise and then ½" thick
Carrots	12	¼" thick coins
Asparagus	6	Thick asparagus
Cauliflower	8	Trimmed florets of 1 small bunch
Green Beans	8	Trimmed
Bok Choy	4	Trimmed and leaves cut into quarters
Spinach	3	3 large handfuls
Mushrooms	8	Whole White Button or Cremini Mushroom
Sweet Potatos	12	¾-1" cubes
White Potatoes	12	¾-1" cubes
Cabbage	11	½ large head, cut into 1½" wedges
Salmon	9	2 8-ounce pieces
White Fish	11	2 8-ounce pieces
Chicken	23	2 medium-sized split breasts

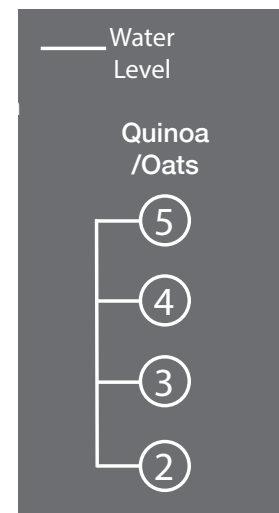
*Always use a cooking thermometer to ensure the internal temperature has reached 165°F

Inner pot markings.

On the inside of the EveryGrain™ **Cooking Pot**, there are markings that serve as a useful cooking guide, indicating how much water to put in the pot for the grain type and number of scoops you're cooking. Always be sure to add your rice or grains first, and then add water.



NUMBER INSIDE A CIRCLE
Indicates how many scoops of grains (how much uncooked food) you're putting into the pot.



LINE CONNECTED TO A CIRCLE
Indicates how much water you should put into the pot for that amount of grain.

Assembly & use.

Before first use.

Before using your NutriBullet® EveryGrain™ Cooker for the first time, please take a moment to perform the steps below.

1. UNPACK

Open the box and remove the appliance with its various components, placing all parts on a flat, level, and dry surface.

2. CLEAN

The **Steaming Basket**, **Spatula**, and **Measuring Scoop** are all dishwasher safe, or you can rinse them with warm, soapy water to clean. Rinse the **Cooking Pot** with warm soapy water, and clean the **Cooker Base** with a clean, damp cloth.

WARNING: Never submerge the **Cooker Base** in water or any other liquid.

Assembly.

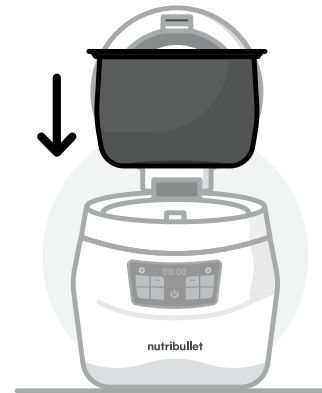
Review all warning and caution statements in the Important Safeguards section (pages 2-3) and above before proceeding to Step 1.



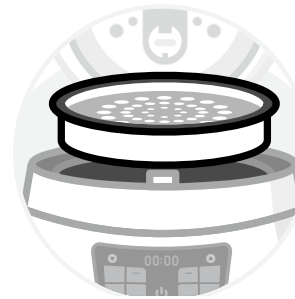
- 1 Place the Cooker Base unit on a clean, dry, level surface, like a countertop or table.**



- 2 Open the Cooker Lid by pressing the round button located on the front area of the lid.** The lid will open, and stay in this open position until manually closed.



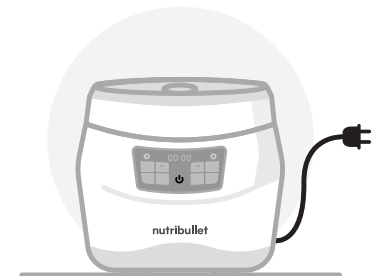
- 3 Insert the Cooking Pot into the Cooker Base.** Make sure the **Cooking Pot** is seated on top of the inner heating plate, located inside of the **Cooker Base** at the bottom.



If you wish to steam food, either with or without ingredients in the pot, place the **Steaming Basket** into the **Cooking Pot**. The basket should drop easily into the top area of the pot without effort. Make sure the basket sits level inside the pot.

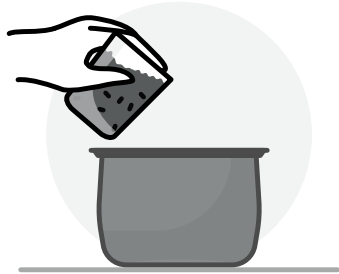


- 4 Close the Cooker Lid, by pushing it all the way down until it clicks to indicate it's fully closed and locked.**



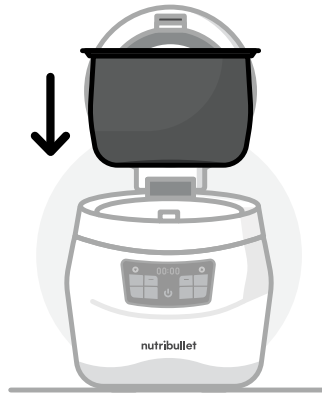
- 5 Attach the Power Cord to Cooker Base. Insert the plug into an outlet.** An audible beep will be heard when the cooker is plugged in, and the **Power Button** will light up, indicating it needs to be pressed to turn on the unit.

Usage instructions.



- 1 Place food into the Cooking Pot and add water.** Put up to 5 scoops of rice or other grains, or up to 4 scoops of quinoa or oats into the **Cooking Pot** and then add water. Use the inner pot markings as a guide for how much water to add for the amount of rice or grains you're cooking (see Inner Pot Markings section on page 15).

For example, if cooking 4 cups of white rice, add water up to the line connected to the circled "4" in the column titled "white rice."



- 2 Open the Cooker Lid and insert the Cooking Pot into the Cooker Base.** Push the button on top of the **Cooker Lid** to open it. Insert the **Cooking Pot** into the **Cooker Base**, making sure it's seated and level on top of the inner heating plate.

NOTE: The heating plate is located inside the **Cooker Base** at the very bottom.



- 3 If desired, place food into Steaming Basket and insert basket into the Cooking Pot.** You can steam foods using the **Steaming Basket**, with or without grains cooking in the pot. In other words, you have 3 options: cook in the pot only, steam in the basket only, or simultaneously cook and steam. If you are doing both at once, foods in the basket will steam while the rice or other grains cook in the pot below.



- 4 Close the Cooker Lid and press the Power Button to turn the unit on.** When you press the **Power Button**, the cooker turns on, the **Power Button** illuminates blue, and your available cooking programs will illuminate white, indicating they are now able to be selected.



- 5 Select program (cooking program or Steam program).** See pages 8-11 for detailed information.



- 6** If desired, press **Delay Start** to delay the onset of cooking/steaming. If you press **Delay Start**, a default time (2:00) is displayed on the timer, indicating 2 hours until cooking or steaming starts.

To adjust the **Delay Start** time, press the up/down arrows. Each press adjusts time by 15 minutes. Delay time can go as low as 15 minutes (minimum delay time) or as high as 12 hours (maximum delay time).

Once the **Delay Start** timer countdown reaches 0:00, the cooking or steaming program begins.



- 7** Press the **Start/Stop** button to begin the cooking or steaming process. Press again to stop. After selecting a cooking program or **Steam** program (and selecting **Delay Start**, if desired), press the **Start/Stop** button to begin the **Delay Start** timer (if used) or the cooking/steaming program. Press the **Start/Stop** button again to stop the current program.



- 8** Monitor cooking/steaming progress on the control panel screen.

While the unit is cooking or steaming, the control panel screen shows lines moving in a cascading pattern, which indicates that your program is active and the unit is working to complete it.

If cooking: A countdown timer will begin when the cooking program has 10 minutes remaining.

- CAUTION:** Never touch the area near the steam vent during cooking or warming process.

A beep will occur, and the control panel screen will show time counting down, starting from 10 minutes.

If steaming: After setting time and pressing the **Start/Stop** button, the cooker will automatically preheat before it begins the timer countdown. Preheating takes between 5–9 minutes. Once preheating has completed, the timer will begin counting down immediately.

NOTE: cooking times will vary depending on the type of food and quantity used. To review how long cooking will take for a particular grain and quantity, see the included Measuring & Time Guide included with your EveryGrain™ Cooker.



9 When cooking/steaming is complete, the unit enters Keep Warm program.

Once cooking/steaming is done, the cooker with automatically enter **Keep Warm** program, one beep will occur, and the timer will start counting up (to indicate time elapsed since your program completed).

The cooker will remain in **Keep Warm** program for up to 3 hours.



10 When you're ready, remove your food and enjoy (or store for later).

Push the button on top of the **Cooker Lid** to open it. Carefully use the **Spatula** to remove contents from the **Cooking Pot** and/or **Steaming Basket** (to eat, or store for later). Dispose of any leftover food in the pot/basket, then clean the pot/basket and other accessories.

CAUTION: Food, **Cooking Pot**, **Steaming Basket** (if used), and inner heating plate will be **HOT** after cooking! Handle carefully; wear oven mitts to protect your hands while handling hot cooker items. Do not touch or clean the inner heating plate until the plate has completely cooled down.

NOTE: Clean **Cooking Pot**, **Steaming Basket**, **Spatula**, **Measuring Scoop**, and heating plate regularly to avoid food residue buildup.

Tips & tricks.

GENERAL TIPS

- After you press down on the button to open the Cooker Lid, the lid will automatically rise up and stay in an upright position on its own.

CAUTION: Do not overload the pot with food and water. Keep its contents below the highest line shown on the inner pot markings.

- Clean the outside of the Cooking Pot before putting it into the Cooker Base.
- When closing the Cooker Lid, make sure to press the lid all the way down, until you hear a click to indicate that the lid is locked in place.
- The cooker automatically enters Keep Warm program for up to 3 hours after the cooking cycle completes, so grains are always warm and ready to eat.

DON'T USE METAL UTENSILS OR METAL SCOOP

To protect the non-stick coating on the Cooking Pot and other parts of the cooker, don't use a metal spoon or other metal utensils when using this product. Use the included Spatula, or wood/plastic utensils.

AFTER COOKING IS DONE

To avoid rice sticking together, stir within 30 minutes in Keep Warm program.

Unplug appliance when not in use for a prolonged period of time.

Make sure the power is off, unit is unplugged, and the cooker has completely cooled down before cleaning, moving, or storing this product.

Troubleshooting.

PROBLEM: Cooker does not power on.

SOLUTION: Make sure the Power Cord is plugged into an electrical outlet.

An audible beep will be heard when the appliance is plugged in.

The Power Button will be illuminated blue, indicating it needs to be pressed in order to turn on the unit.

PROBLEM: Cooker will not operate (lid open).

The unit won't operate if the Cooker Lid is not fully closed and locked.

SOLUTION: Make sure lid is all the way down; listen for a click to ensure lid is fully closed and locked.

PROBLEM: Cooker will not operate (no cooking program or Steam program selected).

The unit won't operate if you have not selected a cooking program or Steam program.

SOLUTION: Decide on a cooking program or Steam program, then press its button on the control panel.

PROBLEM: Food sticks inside Cooking Pot, hard to clean.

SOLUTION: Soak inside of pot with water for a while before cleaning.

Water should loosen stuck food residue over time. Hot water is even more effective; and hot soapy water should be the most effective. If the residue is stuck on hard, try applying dishwashing liquid directly onto the residue and let it sit for a few minutes before soaking the area in water.

PROBLEM: Rice is sticking together.

SOLUTION: Stir rice within 30 minutes in Keep Warm program.

Care & maintenance.

Cleaning the EveryGrain™ Cooker is quick and easy. The Steaming Basket, Spatula, and Measuring Scoop are dishwasher safe or can be cleaned by rinsing in warm, soapy water. The Cooking Pot should always be cleaned by hand with warm, soapy water in order to preserve its nonstick coating.

STEP 1: After cooking is completed, remove contents from the Cooking Pot or Steaming Basket (to store or eat).

STEP 2: Dispose of any leftover food in the Cooking Pot or Steaming Basket, and rinse the pieces in warm, soapy water (or place the Steaming Basket in the dishwasher).

STEP 3: Once the unit has cooled down completely, clean the inner heating plate with a clean, damp cloth.

CAUTION: Never clean the heating plate immediately after cooking. Unplug the cooker and allow the heating plate to cool completely before cleaning.

Clean the Cooking Pot, the Steaming Basket (if used), and the heating plate after each use. Regular cleaning helps keep food residue from building up inside the pot or basket.

If food sticks inside the Cooking Pot, soak pot with water for a while before cleaning.

Clean the Sealing Panel, Steam Vent, and Condensation Collector thoroughly every time you use the Cooker. Use a damp cloth or sponge and warm, soapy water to wipe the Sealing Panel and Condensation Collector clean. Remove the Steam Vent plug and rinse with warm water. Clean inside of the Steam Vent with a damp cloth.

WARNING: Do not clean the Cooking Pot, Sealing Panel, or other parts of the cooker with steel wool pads/balls.

The Cooker Base should only be cleaned by wiping it with a damp cloth.

CAUTION: Never submerge the Cooker Base in water or any other liquid.

How to store.

Before storing or moving the unit, make sure power is off, unit has cooled down, and the unit is unplugged.

CAUTION: make sure the appliance is off and has cooled to room temperature before storing.

Store unit upright in a cool, dry location. Keep accessories and power cord with cooker.

Replacement parts.

To order additional parts and accessories, please visit our website at nutribullet.com/shop/accessories or feel free to contact Customer Service: **1 (800) 523-5993**.

NutriBullet® EveryGrain™ Cooker one-year limited warranty.

LIMITED WARRANTY FOR NUTRIBULLET®

NutriBullet's limited warranty obligations are confined to the terms set forth below:

NutriBullet, LLC ("NutriBullet") warrants this NutriBullet® against defects in materials and workmanship for a period of one year from the date of original retail purchase. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge, however shipping and processing fees will be incurred for returns, replacements and or refunds.

If a defect exists, and NutriBullet® is obligated under this limited warranty, at its option NutriBullet® will (1) repair the product at no charge, using new or refurbished replacement parts, (2) exchange the product with a product that is new or that has been manufactured from new or

serviceable used parts and is at least functionally equivalent to the original product, or (3) refund the purchase price of the product. A replacement product assumes the remaining warranty of the original product. A repaired product has a one-year warranty from the date of repair. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes NutriBullet's property. When a refund is given, your product becomes NutriBullet's property.

OBTAINING WARRANTY SERVICE

For limited warranty service, simply call our customer service department at 1 (800) 523-5993 or contact us via email from our website at nutribullet.com; click the Contact Us link, fill out and submit the customer contact form, and we will be glad to help you. When you contact our customer service department, you will be asked to provide your name, address,

telephone number, and proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate NutriBullet® serial number(s). Before sending your product for limited warranty service, please make sure to keep a copy of all relevant documents for your files (receipt, etc.). It is always recommended to purchase product insurance and tracking services when sending your product for service. Remember, shipping and processing fees will be incurred and are not covered by the one-year limited warranty.

EXCLUSIONS & LIMITATIONS

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How to find serial number under the motor base.

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