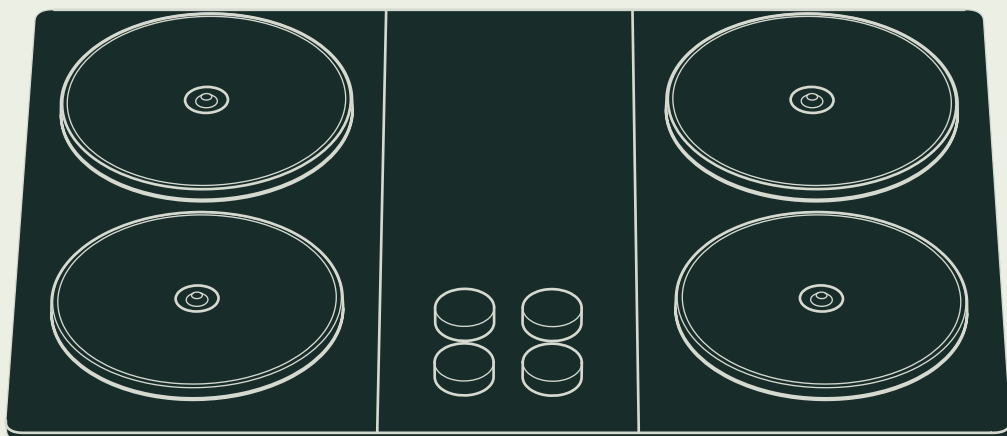


User Manual



impulse

OUR MISSION

We're building the most powerful and precise appliances on the planet and powering a clean energy future.

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The Impulse Cooktop is more powerful and cooks more efficiently than most traditional appliances. Please familiarize yourself with all warnings and instructions for use in this User Guide before using the Cooktop.



You can find the unabridged user manual and additional information at: <https://resources.impulselabs.com>

1. Important safety instructions

1.1. SAFETY DEFINITIONS

WARNING: This indicates that death or serious injuries may occur as a result of non-observance of this warning.

CAUTION: This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE: This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

NOTE: This alerts you to important information and/or tips.

1.2. GENERAL INFORMATION

- › Read this manual carefully.
- › Keep the user manual, product information, and installation guide safe for future reference or for the next owner.
- › Do not connect the appliance if it has been damaged in transit.

1.3. INTENDED USE

- › Only a qualified electrician may connect appliances without plugs.
- › The manufacturer is not responsible for damage caused by incorrect installation or connections.
- › The appliance can only be used safely if it is correctly installed according to the installation instructions.
- › The installer is responsible for ensuring that the appliance functions properly at its installation location.
- › Only use this appliance to prepare meals and drinks, and in private households or enclosed spaces in a residential environment.
- › Only use up to an altitude of 9,842 ft (3,000 m) above sea level.
- › Only use this appliance in its intended form with the battery attached. The cooktop should never be used without the battery installed.

1.4. SAFE USE

WARNING

- › Improper use of this appliance may present a risk of burns, electric shock, fire, and bodily injury. Read instructions carefully before use to reduce such risk. Follow basic safety precautions, including those in the following pages.
- › Always use cookware appropriate for the surface element.
- › Controls may be operated unintentionally by spills covering the control panel.
- › Cookware handles should be turned inward and not extend over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- › Do not place metallic objects such as knives, forks, spoons, and lids on the cooktop surface as they can get hot.
- › Wear proper apparel. Secure loose garments. Loose-fitting or hanging garments should never be worn while using the appliance.

WARNING

- › Never use the appliance for warming or heating the room.

WARNING

- › Supervise the cooking process.

WARNING

- › Each surface element has a max output of 10 kW.
- › Induction heats faster than other cooking methods.
- › Overheating may cause serious injury, fire, damage to cookware, and damage to cooktop.
- › Do not overheat empty pots or pans.
- › Use appropriate power levels suitable for your cooking.

WARNING

- › Do not use induction adapters, silicone pads, silicone protectors, cloth, spacers, or other material between the surface element and the cookware. Usage of these materials can create unsafe high temperatures. The temperature sensor must have direct contact with the cookware.

WARNING

- › Overheating materials can cause fire or burns.
- › Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers.
- › Do not allow pans to boil dry.
- › Always have a working smoke detector near the kitchen and an appropriate fire extinguisher available, nearby, and easily accessible.

WARNING

- › Hot oil is capable of causing extreme burns and injury.

- › To avoid bubbling and splattering, heat oil slowly.
- › Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.
- › Spills of hot food may cause burns.
- › Hold the handle of the pan when stirring or turning food. This helps prevent spills and movement of the pan.
- › Surface units may be hot, even when they are off due to residual heat.

WARNING

- › Do not touch surface units or areas near units when the hot indicator is on. Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns due to residual heat. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.

WARNING

- › Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.

WARNING

- › Flammable materials should not be stored on the appliance or near surface units.

WARNING

- › Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

WARNING

- › If the display does not work when a cooking area is heating up, disconnect the circuit breaker or fuse in the electrical panel. Contact customer service for support.

WARNING

- › Do not cook on a broken cooktop. If the cooktop or surface element should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Discontinue use and contact customer service immediately.

1.5. RESTRICTIONS ON USER GROUP

- › 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.
- › Do not let children play with this appliance. Children should be supervised to ensure that they do not play or tamper with this appliance.

WARNING

- › Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use.
- › When children become old enough to use this appliance, it is the responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

WARNING

- › Do not allow anyone to climb, stand, lean, sit, or hang on any part of the appliance. This could damage the appliance, potentially causing severe injury.

CAUTION

- › Do not store items of interest to children anywhere around the appliance. Children climbing on the appliance to reach items could be seriously injured.
- › Do not leave children alone or unattended in the area where the appliance is in use.
- › Children should never be allowed to sit or stand on any part of the appliance.

WARNING

- › To avoid the risk of suffocation, do not allow children to play with packaging material.

1.6. ELECTROMAGNETIC INTERFERENCE**WARNING**

- › This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with FCC Rules for ISM equipment. See section 6.2 for additional information regarding FCC compliance.

WARNING

- › People with a pacemaker or similar medical device should exercise caution when standing near an induction cooktop while it is in use.
- › Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields from an induction cooktop.

1.7. PROPER INSTALLATION AND MAINTENANCE**WARNING: PRODUCT WEIGHT**

- › The cooktop with the integrated battery weighs a combined ~ 160 lbs (~ 72.5 kg). Safe installation requires 2 people. Make sure to read the installation instructions and use the accessories provided.

WARNING: POWER OFF IN EVENT OF MALFUNCTION

- › In the event of a malfunction, it may be necessary to turn off the power.
- › Have the installer show you the circuit breaker or fuse. Mark it for easy reference.
- › To avoid electrical shock hazard, before servicing the appliance, turn power

off at the service panel and lock the panel to prevent the power from being switched on accidentally.

WARNING: PROPER INSTALLATION

- › Ensure installation has been done properly – improper installation or grounding can cause electric shock
- › Only use the provided power supply cord – 120 V or 240 V cable.
- › The appliance must be properly installed and grounded by a qualified technician.
- › Connect only to a properly grounded outlet or junction box.
- › Refer to installation instructions for details.

WARNING: SERVICE OF PARTS

- › Do not repair or replace any part of the appliance unless specifically recommended by the manufacturer in this manual.
- › All other servicing should be referred to the manufacturer or authorized service provider.
- › If the power cable is damaged, it must be replaced by the manufacturer, authorized service provider, or similar qualified persons in order to avoid hazard.

WARNING: COOLING FANS AND REQUIRED VENTILATION GAPS

- › The cooktop is equipped with cooling fans on its underside. Materials may be sucked into the fan and compromise the cooling of the appliance or damage the fan.
- › This appliance should only be used with proper ventilation. Please review the Installation Guide for ventilation requirements.

WARNING: BATTERY


- › Do not install or use this appliance if the battery has been damaged. Signs of damage include cracks, dents, leaking electrolytes, unusual noise, smell, or smoke.
- › Contact the fire department or other required emergency response team and evacuate the area in case of fire.

WARNING: DO NOT OPERATE THE APPLIANCE IF IT IS NOT WORKING PROPERLY, OR IF IT HAS BEEN DAMAGED

- › Contact the manufacturer or an authorized service provider.

1.8. STATE OF CALIFORNIA PROPOSITION 65 WARNINGS

- › This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

	STATE OF CALIFORNIA PROPOSITION 65 WARNINGS
	WARNING Cancer and Reproductive Harm - www.P65Warnings.ca.gov

2. Preventing material damage

CAUTION

- › Do not place items on the center display.

CAUTION

- › Do not place items over 480 °F (250 °C) on the cooking element, such as a hot pan from an oven.

CAUTION

- › Induction heats faster than other cooking methods.
- › Overheating can damage cookware. Do not heat empty pots or pans.
- › Cookware with rough bottoms can scratch the glass ceramic surface. Check the bottom of the cookware before setting it down.
- › Salt, sugar, or grains of sand can scratch the glass ceramic surface. Never use the cooktop as a working surface or for setting things down.
- › Hot cookware can cause the electronics to overheat. Never set down hot pans and pots on the center display.
- › When hard or sharp objects fall on the cooktop, they can cause damage. Do not let hard or pointed objects fall on the cooktop.
- › Do not let aluminum foil and plastic come into contact with hot cooking zones. Do not use cooktop protective film.
- › Unsuitable cleaning agents can harm the glass ceramic surface. Refer to the cleaning recommendations in this manual.

2.1. OVERVIEW OF THE COMMON TYPES OF DAMAGE AND HOW TO AVOID

Here you can find an overview of common types of damage and suggestions on how to avoid them.

STAINS

- › Cause: Boiled-over food
- › How to avoid: Remove boiled-over food immediately with appropriate cleaning agents.
- › Cause: Unsuitable cleaning agents
- › How to avoid: Use appropriate cleaning agents for the surface elements and center display. See section 7.

SCRATCHES

- › Cause: Salt, sugar, and sand

- › How to avoid: Do not use the cooktop as a work surface or storage space.
- › Cause: Cookware with rough bases
- › How to avoid: Check the cookware.
- › Cause: Unsuitable cleaning agents
- › How to avoid: Do not use abrasive scrubs, abrasive sponges, or harsh cleaning agents. Follow recommended cleaning instructions in section 7.

DISCOLORATIONS

- › Cause: Unsuitable cleaning agents
- › How to avoid: Follow the recommended cleaning and maintenance instructions in section 7.
- › Cause: Pot abrasion (e.g. aluminum)
- › How to avoid: Lift pots and pans when moving them. Do not drag the cookware across the surface.

BLISTERS

- › Cause: Sugar, food with high sugar content
- › How to avoid: Remove boiled-over food immediately with appropriate cleaning agents. See section 7.

3. Environmental protection and energy-saving

3.1. DISPOSAL OF PACKAGING

- › Packaging materials are environmentally compatible and can be recycled and/or composted.
- › Sort the individual components by type and dispose of them separately.

3.2. SAVING ENERGY

- › Tips to follow to ensure your appliance consumes less energy:
- › Close cookware with a well-fitting lid; cooking with a lid consumes less energy.
- › Only lift the lid when necessary or use a glass lid.
- › Use cookware with a solid flat bottom; curved cookware bases increase energy consumption.
- › Use a cookware size that matches the amount of food you want to cook. Large cookware with little content consumes more energy.
- › Select a lower power level when suitable for cooking needs.

4. Induction cooking

4.1. ADVANTAGES OF INDUCTION COOKING

- › Experience unparalleled efficiency and control with our state-of-the-art induction cooktop. Unlike traditional methods, our cooktop uses electromagnetic technology to heat your cooktop directly, offering a multitude of benefits:
- › Faster speed: boil water and cook food faster than ever before.
- › Energy efficiency: save on utility bills with precise heat transfer.
- › Easy cleaning: spills don't burn onto the surface, making cleanup much easier.
- › Responsive control: enjoy instant temperature adjustments for perfect results every time.
- › Enhanced safety: the cooking zone automatically shuts off when cookware is removed.
- › Cool-to-touch surface: the area around your cookware stays cool, reducing accidental burns.
- › Active temperature sensing: maintain precise temperature control.

4.2. COMPATIBLE COOKWARE

- › Only ferromagnetic cookware is suitable for induction cooking. For example: enameled steel cookware, induction compatible stainless steel cookware, cast iron cookware.
- › To find out whether your cookware is suitable for induction cooking, check whether a magnet is attracted to the base of the cookware.

PARTIALLY FERROMAGNETIC COOKWARE

- › It is strongly recommended that you do not use induction cookware that does not have a fully ferromagnetic base.
- › If the base of the cookware is only partially ferromagnetic, only the area that is ferromagnetic will heat up. This may mean that heat will not be distributed evenly. The non-ferromagnetic area may not heat up to a sufficient temperature for cooking. The ferromagnetic area will also be reduced if the material from which the base of the cookware is made contains aluminum, for example. This may mean that the cookware will not become sufficiently hot or even that it will not be detected by the cooktop.

EMPTY COOKWARE OR COOKWARE WITH A THIN BASE

- › Do not heat empty cookware and do not use cookware with a thin base.
- › If an excessive temperature is reached, the base of the cookware may warp. In this event, switch off the cooking zone; do not touch the cookware. If the cooking zone no longer works after cooling down, contact customer service.

COOKWARE DETECTION

- › The cooktop uses the temperature sensor and ferromagnetic material of the base to automatically detect the cookware being used. The cooktop determines that a pan is detected if the temperature sensor is depressed and the cookware responds to a low power check.

COOKWARE SIZE AND WEIGHT

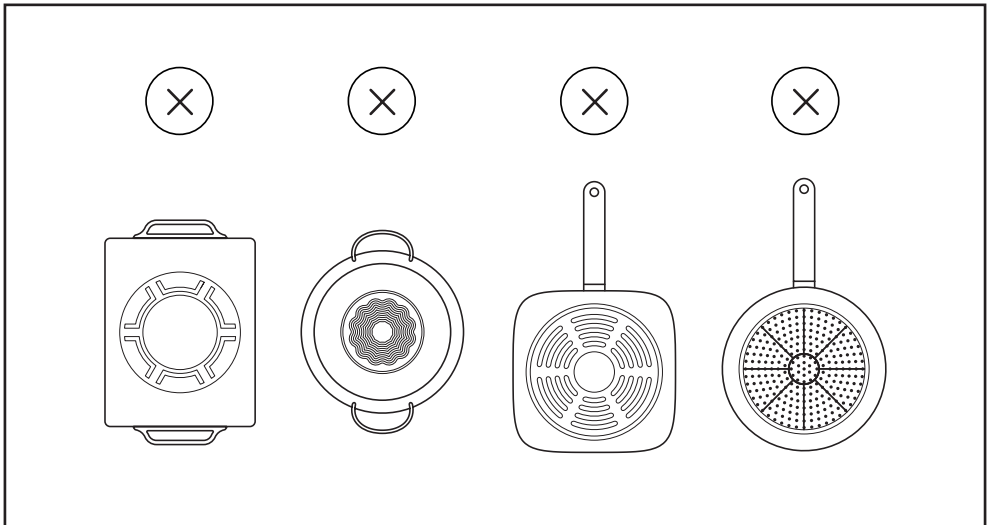
- › The cookware must be large and/or heavy enough so that the temperature sensor is depressed and the cookware sits level on the surface element.
- › Cookware must touch the temperature sensor. Center the cookware on the temperature sensor for correct temperature control.
- › Cookware must have a smooth and clean bottom.
- › You can use compatible cookware that is not round or is a different size than the cooking element. This does not affect the functioning of the cooktop.

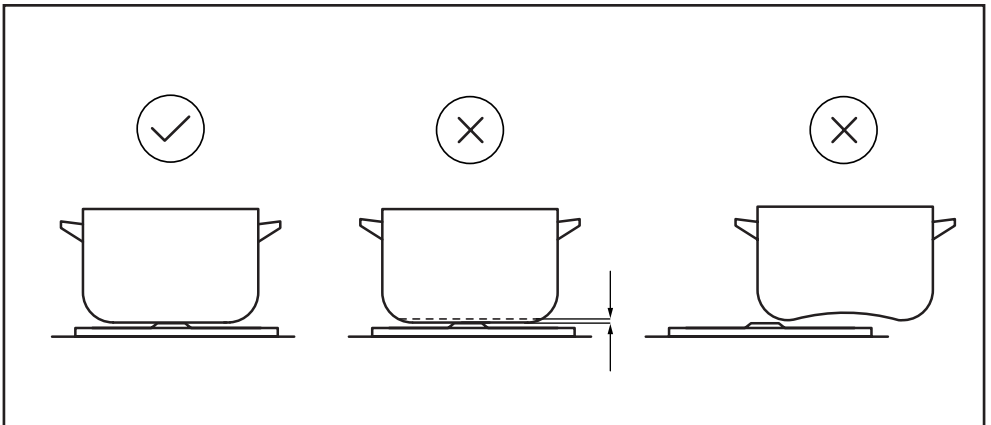
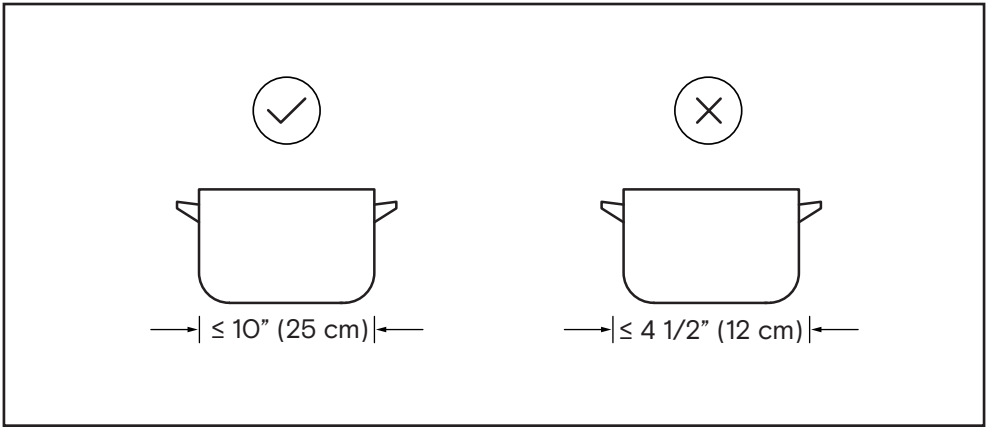
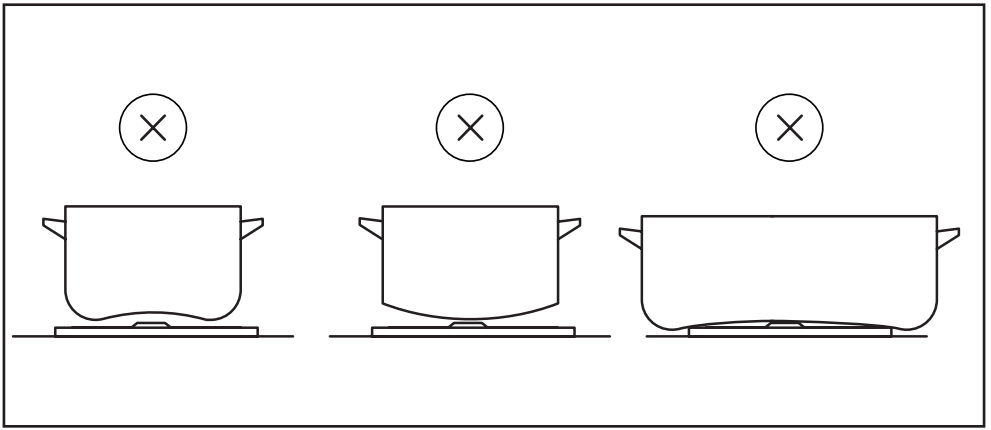
NOTICE

- › Do not use cookware with an excessively curved base, concave or convex. The uneven surface may cause spills and/or incorrect temperature sensing. Do not use cookware where the base curvature covers the side of the surface element, which may damage the LED ring.
- › Cookware with a base smaller than 4 1/2" (12 cm) may not work.
- › For the most even heating, the cookware base should be $\leq 10"$ (25 cm).
- › You can use compatible cookware that is not round or is a different size than the cooking element. This does not affect the functioning of the cooktop.

NOTICE

- › Cookware of different sizes and shapes may have areas that do not heat evenly.





5. Familiarizing yourself with your appliance

5.1. COOKING SURFACES

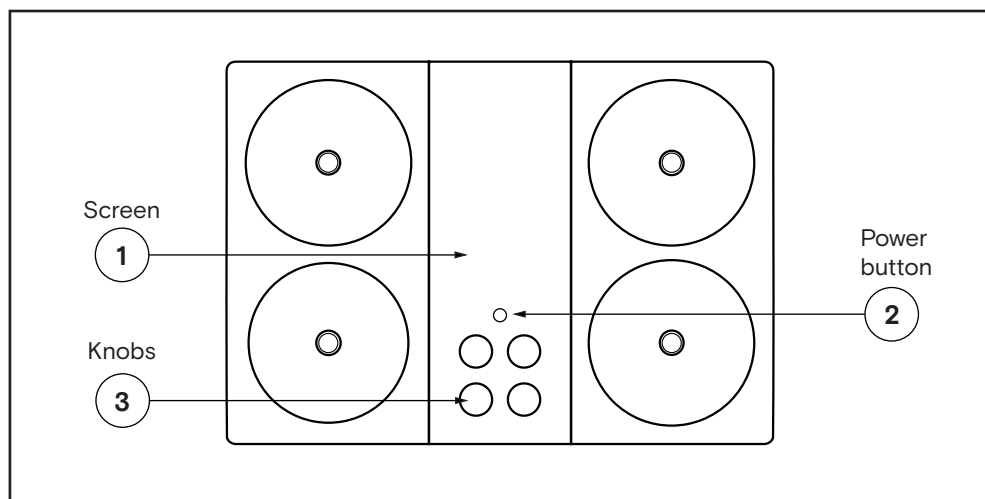
- › There are 4 induction burners with temperature sensing technology. You can place the cookware on top of any burner, centering it as much as possible on the temperature sensor. You can heat up to 4 items, one on each burner, at the same time.

5.2. DISPLAY AND KNOB CONTROL PANEL

- › You can use the control panel to configure all functions of the cooktop and to obtain information about the operating status.
- › The control panel consists of one LCD screen, a power button, and 4 knobs.
- › The LCD screen gives an overview of the cooking surface and is controlled by the knobs.
- › The LCD screen is not a touchscreen.
- › Each knob controls an individual induction burner.

5.3. OVERVIEW OF MENUS AND OPERATION

- › The intuitive menu structure helps you find your way around the control panel of your appliance. You can find more information about the most important menus at: <https://resources.impulselabs.com>



6. Internet connectivity

- › This appliance is network-capable. Wi-Fi connectivity is required to use this appliance. Connecting your appliance to wi-fi enables safety precautions and software updates.
- › You can find information about internet connectivity, software updates, and diagnostics at: <https://resources.impulselabs.com>

6.1. PRIVACY

- › The Impulse Cooktop is connected to the internet and collects certain diagnostic and other information as described in our Impulse Cooktop Privacy Policy, including to monitor performance, troubleshoot and improve its features. For more information, see our Impulse Cooktop Privacy Policy at: <https://resources.impulselabs.com>

6.2. FCC COMPLIANCE

- › The cooktop contains transmitters:
FCC ID XPYMAYAW2A
FCC ID XPYUBX19KM01
FCC ID 2ATPO-RA-01SH
- › This device complies with part 18 of the FCC Rules.
- › This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
 - › Reorient or relocate the receiving antenna.
 - › Increase the separation between the equipment and receiver.
 - › Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
 - › Consult the dealer or an experienced radio/TV technician for help.

NOTICE

- › Changes or modifications not approved could void your authority to use this equipment.

7. Cleaning and maintenance

7.1. CLEANING THE STOVE FRAME AND CENTER DISPLAY

CAUTION

- › To maintain the pristine condition of your cooktop, it is essential to use appropriate cleaning agents:
- › Use gentle cleaning agents such as dish soap with warm water.
- › Use a soft cloth, soft sponge, or towel.
- › Do not use harsh chemicals. Abrasive cleaners, scouring pads, or harsh chemicals may damage the surface.
- › Do not use abrasive cleaners, such as steel wool or rough sponges. This may scratch and damage the protective coating of the metal and display glass.
- › Do not use bleach, cleaners containing ammonia, strong acidic or basic cleaners like vinegar and baking soda, strong solvents, petroleum based cleaners, and harsh chemical cleaners.

UNSUITABLE CLEANING AGENTS:

- › Glass cleaners which contain ammonia or chlorine bleach. These cleaners may damage or permanently stain the cooktop.
- › Caustic cleaners such as Easy-Off®. These cleaners may stain the cooktop surface.
- › Abrasive cleaners.
- › Metal scouring pads. These cleaners may scratch the cooktop surface and/or leave metal marks.
- › Abrasive scrub sponges such as Scotch-Brite®. These cleaners may scratch the cooktop surface.
- › Soap-filled scouring pads such as S.O.S.®. These cleaners may scratch the cooktop surface.
- › Powderly cleaners containing chlorine bleach. These cleaners may permanently stain the cooktop surface.
- › Flammable cleaners such as lighter fluid or WD-40®.

7.2. CLEANING THE GLASS BURNERS

WARNING

- › Do not clean when the cooking surface is hot.
- › For daily cleaning:
- › Ensure the cooktop is cool before cleaning.
- › Wipe down with a damp cloth and mild dish soap or other recommended cleaning agent.

- › Dry thoroughly with a clean soft cloth to avoid streaks.
- › For spills and boil-overs:
- › Remove spills with a soft cloth as soon as it is cool enough and safe to do so.
- › Follow with a glass cooktop cleaner to restore shine.
- › For stubborn stains and debris, use a non-abrasive cooktop cleaner, Ceramabryte®, or other ceramic glass cleaners specifically designed for induction cooktops.

CAUTION

- › Do not use ceramic glass cleaners on the display glass. The glass on the display is different from the glass on the cooking element/burner. Please refer to section 7.1 for instructions on cleaning the center display.

7.3. CLEANING THE TEMPERATURE SENSORS

- › To clean temperature sensors:

WARNING

- › Ensure the hot indicator is off and the cooktop is cool.

CAUTION

- › Do not pour water or other liquid onto the temperature sensor.

CAUTION

- › Gently press down on the temperature sensor using a soft cloth. Do not force the temperature sensor in a direction.
- › While pressing the temperature sensor, gently wipe around the sensor with your other hand. Wipe in a circle around the sensor, focusing on the lowest point of the silicone diaphragm.
- › Lightly wetting the cloth can help catch crumbs.

7.4. CLEANING THE KNOBS

- › The control knobs on your appliance are removable for easy cleaning.

CAUTION

- › Clean the knobs by hand using a soft cloth dampened with mild soap and lukewarm water. Dry each knob with a soft cloth before reattaching them to the appliance.
- › Avoid using hot water.
- › Do not submerge knobs in water or other liquid. Do not wash knobs under the faucet.
- › Do not clean knobs in a dishwasher or use abrasive materials and harsh chemicals.

7.5. MAINTENANCE

- › Perform routine cleaning after each use to maintain the cooktop's appearance and functionality.

- › Clean your stove regularly. Dirt and food particles sitting on the stove surface for days can harbor germs and damage the stove finish.
- › Clean with a mild dish soap and water. Use a soft foam sponge or a microfiber towel.
- › Avoid all abrasive scrubbing pads such as Scotch-Brite®.
- › Avoid all abrasive cleaning agents such as SoftScrub®, Bar Keepers Friend®.
- › Avoid ammoniated products such as window cleaner, tile cleaners, etc.
- › Avoid bleach.

8. Disposal

8.1. DISPOSING OF YOUR OLD APPLIANCE

- › Environmentally compatible disposal allows valuable raw materials to be recycled. Dispose of the appliance in an environmentally responsible manner.
- › Information about current disposal methods can be obtained from your specialist dealer or local authority.

9. Additional information

- › You can find more information about troubleshooting and FAQ at: <https://resources.impulselabs.com>
- › All marks in this user manual other than the Company's trademarks are the trademarks of the registered owner. Inclusion of those trademarks is for informational purposes only, and nothing herein is meant to suggest any affiliation with or endorsement by the registered trademark owner.

10. Customer service

- › If you have questions on use, are unable to eliminate an issue in the appliance yourself, or the appliance needs to be repaired, please contact our customer service.
- › With any warranty repair, we will make sure your appliance is repaired by an authorized service provider using genuine replacement parts. Detailed information on the warranty period and terms of warranty can be found in the user manual and at: <https://resources.impulselabs.com>
- › Before calling customer service, please make a note of the model and production number of your appliance.
- › support@impulselabs.com
- › <https://www.impulselabs.com>

10.1. NAMEPLATE LOCATION, MODEL, AND PRODUCTION NUMBER

- › You can find the nameplate on the underside of the appliance. [A]
- › The model and production number is on the nameplate.
- › You can find the battery information on the side of the battery pack. [B]

Electrical rating
 AC only
 Voltage: 120 V
 Max current rating: 12.5 A
 Max power rating: 1.5 kW
 Voltage: 240 V
 Max current rating: 8.3 A
 Max OCPD rating: 30 A
 Max power rating: 2 kW
 Frequency: 60 Hz

impulse

MODEL: Impulse 30" Cooktop
 Designed in California, assembled in China
 Impulse Labs, Inc.



contains transmitters
with FCC ID
W151 KPH18V55KMG01
LORA 2A1PO-RA-Q1SH



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MET
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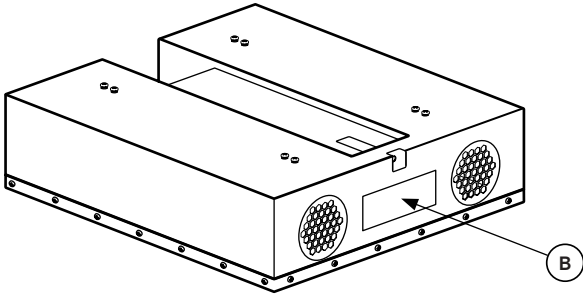
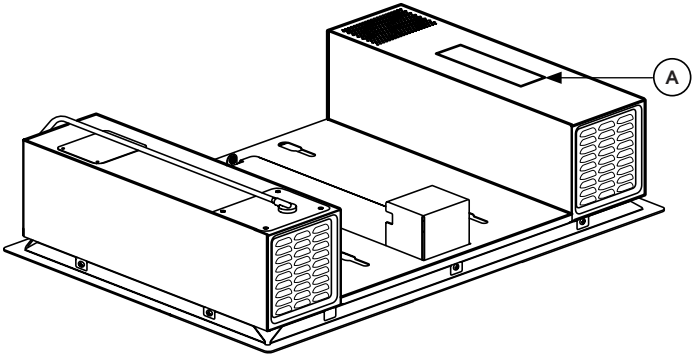
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UL 858
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CAUTION
HIGH VOLTAGE
AVIS



QR CODE
MMAABCDDEEEFG



11. Product warranty

- › Our Goods are guaranteed against manufacturing defects three (3) years from the original date of purchase, including a ten (10) year warranty that relates solely to the battery. Our sole obligation in the event of such defects during this period is to repair or replace the defective part or product with a comparable part or product at our sole discretion. This does not include any associated labor costs, which you will be responsible for. Except for such repair or replacement, the sale, processing or other handling of this product is without warranty, condition or other liability even though the defect or loss is caused by negligence or other fault. Damage resulting from use, accident, modification, or normal wear and tear is not covered by this or any warranty. We assume no liability for any accident, injury, death, loss, or other claim related to or resulting from the use of this product. In no event shall we be liable for incidental or consequential damages relating to or resulting from the use of this product or any of its parts. Returns or replacements of parts and/or products may be subject to shipping, handling, replacement and/or restocking fees. To make a valid warranty claim, the Good must be (and have been) connected to the internet for the majority of time you have owned the Good. If your Good has not been continuously connected to the internet, Impulse may deny your warranty claim at its sole discretion. Additional warranty details can be found at: docs.impuselabs.com
- › EXCEPT AS EXPRESSLY SET FORTH IN THE WARRANTY SECTION ABOVE (A) THE GOODS ARE PROVIDED WITHOUT ANY WARRANTIES OR SUPPORT OF ANY KIND, WHETHER ORAL OR WRITTEN, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, TITLE OR NON-INFRINGEMENT, AND NO OTHER REPRESENTATIONS OR CLAIMS OF ANY KIND WILL BE BINDING ON OR OBLIGATE US; (B) THE GOODS ARE EXPRESSLY PROVIDED TO YOU "AS IS"; (C) IF ANY TECHNICAL SUPPORT OR ASSISTANCE IS PROVIDED WITH RESPECT TO THE GOODS AND THE USE THEREOF, IT IS PROVIDED "AS IS", WITHOUT WARRANTIES, REPRESENTATIONS OR CONDITIONS OF ANY KIND, EXPRESS OR IMPLIED; (D) COMPANY DOES NOT WARRANT THAT THE USE OR OPERATION OF THE GOODS WILL BE UNINTERRUPTED OR ERROR FREE; AND (E) YOU BEAR ALL RISKS RELATING TO THE USE OF THE GOODS AND THE QUALITY AND PERFORMANCE OF THE GOODS AND SERVICES AND ASSUME THE ENTIRE COST OF ALL NECESSARY SERVICING, REPAIRS OR CORRECTIONS. THESE TERMS STATE YOUR SOLE AND EXCLUSIVE REMEDIES.
- › You can find more information about Impulse Terms and Conditions at: <https://resources.impuselabs.com>

Instinctively Better.™

