Thank you for your purchase!

(We hope you love our new blender as much as we do.)

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Penny Plates | Quick Cuisines | Easy One-Pot

Explore our recipe gallery
www.cosori.com/recipes

CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

Email: recipes@cosori.com
Toll-Free: (888) 402-1684
M-F: 9:00am - 5:00pm PT

On behalf of all of us at Cosori,

Happy blending!
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Package Contents
1 x Professional Blender
1 x Tamper
1 x Travel Bottle
1 x Recipe Book
1 x User Manual
1 x Warranty Card

Specifications

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Power Supply</strong></td>
<td>AC 120V, 60Hz</td>
</tr>
<tr>
<td><strong>Rated Power</strong></td>
<td>1400W</td>
</tr>
<tr>
<td><strong>Motor Speed</strong></td>
<td>25000 RPM</td>
</tr>
<tr>
<td><strong>Capacity</strong></td>
<td>1.9 US qt / 1.8 L</td>
</tr>
<tr>
<td><strong>Travel Bottle</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Capacity</strong></td>
<td>20 US oz / 600 mL</td>
</tr>
</tbody>
</table>
IMPORTANT SAFEGUARDS

Always follow basic safety precautions when using your blender. Read all instructions.

General Safety

- **Do not** run the blender without the cover in place.
- To protect against electrical shock, **do not** put the cord, plug, or power base in water or other liquid.
- This blender is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and given instructions by a person responsible for their safety.
- Closely supervise children near the blender. **Do not** allow children to play with the blender.
- Turn the blender off and unplug when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with any moving parts.
- **Do not** use the blender if it is dropped, damaged, not working correctly, or if the cord or plug is damaged. Contact Customer Support (page 12).
- Using third-party parts, attachments, or accessories (included canning jars) may cause injuries.
- **Do not** use outdoors.
- Keep hands and utensils (other than the tamper provided) out of container while blending, to reduce the risk of severe injury, or damage to the blender. The cover must remain in place when using the tamper through the cover opening.
- **Only** use a scraper when the blender is off.
- Blades are sharp. Handle carefully.
- **Do not** blend hot liquids.
- **Only** use the blender as directed in this manual.
- Not for commercial use. Household use only.

Plug and Cord

- To unplug, grasp the plug and pull from the outlet. **Do not** pull from the power cord.
- **Do not** let cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- Your blender has a 3-prong grounding plug, and should only be used with 120V, 60Hz electrical systems in North America. **Always** plug in to a grounded electrical outlet. **Do not** modify the plug in any way.
- This blender uses a short power-supply cord to reduce the risk of entangling or tripping. Use extension cords with care. The marked electrical rating of an extension cord should be at least as high as the rating of the blender (page 3).

SAVE THESE INSTRUCTIONS
GETTING TO KNOW YOUR BLENDER

Your Cosori Professional Blender is safe, fast, powerful, and easy to use.

Blender Diagram

1. Measuring Cap
2. Lid
3. Blender Pitcher
4. Handle
5. Blades
6. Pitcher Sensor
7. Motor Base
8. On/Off Switch
9. Pulse Switch
10. Speed Control Knob
11. Anti-Slide Feet
12. Reset Button
13. Tamper
GETTING TO KNOW YOUR BLENDER (CONT.)

Control Panel

- Use the ON/OFF switch to start or stop blending.
- Use the speed control knob to change the blending speed.

NOTE: The PULSE switch must be in the neutral position for the speed control knob to work.

- Hold the PULSE switch down to use the pulse function. The blender will run at the highest speed setting until you release the PULSE switch.

BEFORE FIRST USE

Setting Up

1. Remove all packaging from your blender.
2. Fill the pitcher halfway with warm, soapy water.
3. Place the pitcher on the motor base. Plug in.
4. Turn the speed control knob to the lowest setting. Use the ON/OFF switch to start the blender, and let it run on the lowest setting for 5-10 seconds.

NOTE: There may be a faint odor when using the blender for the first time. This is normal.

5. Slowly turn the speed control knob to the highest setting and allow the blender to run for 15 seconds.
6. Turn off and unplug the blender. Rinse all parts and allow them to dry completely.
Operation

1. Place the motor base on a flat, level surface.
2. Secure the pitcher on the base. You should hear a slight click as the base of the pitcher presses down on the pitcher sensor.
3. Place ingredients into the pitcher. Food should be cut into ½-inch or smaller pieces. Do not fill the pitcher above the “MAX” line.
4. Secure the lid firmly on the pitcher. Insert the measuring cap into the lid, and turn clockwise to secure. [Figure 1.1]
5. Plug in. Turn the speed control knob to the lowest setting.

NOTE:

- If the pitcher is not correctly placed, the blender will not turn on.
- The blender will automatically stop running if the pitcher is removed from the base.
- If you place the pitcher back on the base, the blender will automatically start running again.
6. Use the ON/OFF switch to start the blender. Run the blender on low for 10 seconds for better results.
7. Slowly turn the speed control knob to the speed level you want. You can also use the PULSE switch to blend your ingredients.
8. When finished, turn the speed control knob to the lowest setting and use the ON/OFF switch to stop the blender.
10. Serve, or pour your blended mixture into the travel bottle to take it with you.
11. Clean all parts and accessories after using.

WARNING:

- Do not put hands or other objects (other than the tamper) into the pitcher while blending. This may cause serious injury or damage the blender.
- Do not remove the pitcher while the motor is on.
- Allow to cool before handling. Moving parts may become hot with extended use.

Figure 1.1
USING YOUR BLENDER (CONT.)

Blending Ingredients

1. Add liquid or yogurt first.
2. Add smaller ingredients like berries or nuts second.
3. Add larger and heavier ingredients and ice last.

NOTE: Ice is best placed on top of all other ingredients. Cubed ice will work better than crushed ice.

Using the Tamper

The tamper helps speed up blending thick or frozen mixtures and gets rid of air pockets.

NOTE:

• The pitcher should not be more than $\frac{2}{3}$ full when using the tamper.
• To avoid overheating, do not use the tamper for more than 30 seconds at once.
• Do not try to force the entire tamper through the lid opening. The splash guard on the tamper and the lid is meant to make sure the tamper will not touch the blades.

1. Turn the speed control knob to the lowest setting.
2. Remove the measuring cap from the lid. Insert the tamper through the lid opening.
3. Use the tamper to push out any air pockets and push down unblended foods in the pitcher. Point the tamper towards the sides and corners of the pitcher and push ingredients towards the blades.
4. Remove the tamper and replace the measuring cap.

Blending Tips

• Blending on the lowest setting for too long may cause the motor to overheat, especially with thick, dense mixtures. Avoid blending on low for longer than 3 minutes.
• Blend on the highest setting as often as possible to avoid overheating. Blending on the highest setting will also give your mixtures the most even consistency.
• Allow hot ingredients to cool to room temperature before blending.
• If necessary, unplug the blender and use a rubber spatula to scrape food from the sides of the pitcher.
CARE & MAINTENANCE

NOTE:
• Do not immerse the blender base in water or other liquids.
• Do not try to open, maintain, or service the blender. If there are any problems, contact Customer Support (page 12).

1. Always unplug before cleaning. Clean the blender after every use.
2. The lid, measuring cap, pitcher, and tamper are all dishwasher-safe. They can also be washed with warm, soapy water. Rinse under running water and dry.
3. Use a damp cloth or sponge to wipe off any excess food on the base, and immediately dry the base.

TROUBLESHOOTING

Resetting the Blender

This blender is equipped with automatic overload protection to prevent the motor from overheating. This includes both overheating protection (which causes the blender to shut down until cooled) and overcurrent protection (which causes the blender to shut down for a short time, until reset).

If the motor suddenly shuts off while the blender is running, follow these steps.

1. Turn off and unplug the blender. Remove the pitcher.
2. Press the reset button on the back of the blender.
3. If the blender will not turn on after resetting, allow the blender to cool down for about 30 minutes. Then press the reset button again.

General Troubleshooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The blender will not turn on.</td>
<td>Plug in the blender and use the <strong>ON/OFF</strong> switch.</td>
</tr>
<tr>
<td></td>
<td>Reset the blender (see above).</td>
</tr>
<tr>
<td></td>
<td>The blender may be damaged or malfunctioning. Contact Customer Support (page 12).</td>
</tr>
<tr>
<td>Problem</td>
<td>Possible Solution</td>
</tr>
<tr>
<td>------------------------------------------------------------------------</td>
<td>-------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Blender stops mixing ingredients, or unevenly chops ingredients.</td>
<td>Use the tamper to push out any air pockets.</td>
</tr>
<tr>
<td></td>
<td>Make sure that the pitcher is not filled above the “MAX” line. If the pitcher is overfilled, take out some ingredients.</td>
</tr>
<tr>
<td>Blender suddenly turns off while running.</td>
<td>Make sure the pitcher is securely placed on the base. If the pitcher is not securely placed, the blender will automatically stop running.</td>
</tr>
<tr>
<td></td>
<td>Reset the blender (page 9).</td>
</tr>
<tr>
<td>Food spills out of container while blending on higher speeds.</td>
<td>Make sure the lid and measuring cap are properly secured on the pitcher. Start blending on the lowest speed setting, then slowly increase the speed.</td>
</tr>
<tr>
<td>Blade assembly in pitcher is loose.</td>
<td>Retainer nut holding blades is loose or broken. Stop using the blender and contact Customer Support (page 12). <strong>Do not</strong> try to fix the blade assembly.</td>
</tr>
<tr>
<td>Blender produces a strange smell while running.</td>
<td>This is normal if the motor is heating up for the first time.</td>
</tr>
<tr>
<td></td>
<td>The motor may be starting to overheat. Unplug the blender and allow it to cool down for 5-10 minutes.</td>
</tr>
<tr>
<td>Blender produces a strong burning smell after multiple uses.</td>
<td>The blender may be damaged or malfunctioning. Contact Customer Support (page 12).</td>
</tr>
<tr>
<td>Blender leaves a black residue on working surface after blending.</td>
<td></td>
</tr>
</tbody>
</table>
WARRANTY INFORMATION

<table>
<thead>
<tr>
<th>Product Name</th>
<th>Professional Blender</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model Number</td>
<td>C900-PRO</td>
</tr>
<tr>
<td>Default Warranty Period</td>
<td>1 year</td>
</tr>
</tbody>
</table>

For your own reference, we strongly recommend that you record your order number and date of purchase.

Date of Purchase

Order Number

This warranty does not apply to the following:

- Damage due to abuse, accident, alteration, misuse, tampering, or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

Cosori and its subsidiaries assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which may vary from state to state.

ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Additional 1-Year Warranty

You can extend your 1-year warranty by an additional year. Log onto www.cosori.com/warranty and enter your order number (e.g., from Amazon or Houzz) to register your new product for the extended warranty.

If you are unable to provide the order number for your product, please type a short note in the order number field along with the date you received your product.

Defective Products & Returns

Should your product prove defective within the specified warranty period, please contact Customer Support via support@cosori.com with your order number. DO NOT dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the unit with a copy of your invoice and order number.

TERMS & POLICY

Cosori warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the end of the warranty period.

Cosori will replace any product found to be defective due to manufacturer flaws based on eligibility. Refunds are available within the first 30 days of purchase. Refunds are only available to the original purchaser of the product. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. Cosori is not responsible in any way for any damages, losses, or inconveniences caused by equipment failure by user negligence, abuse, or use noncompliant with the user manual or any additional safety or usage warnings included in the product packaging and manual.

For your own reference, we strongly recommend that you record your order number and date of purchase.
We’re Here to Help!

If you encounter any issues or have any questions regarding your new product, please contact our helpful Customer Support Team. Your satisfaction is our goal!

**Customer Support**

**Arovast Corporation**
1202 N. Miller St., Suite A
Anaheim, CA 92806

**Email:** support@cosori.com  
**Toll-Free:** (888) 402-1684

**Support Hours**
Monday - Friday  
9:00 am - 5:00 pm PT

* Please have your order confirmation number ready before contacting Customer Support.
SHOW US WHAT YOU’RE MAKING

We hope this has been helpful to you. We can’t wait to see your beautiful results, and we think you’ll want to share glam shots! Others already in the community await your uploads—just pick your platform of choice below. Snap, hashtag, and tag away, COSORI chef!

Considering what to mix up? Many recipe ideas are available, both from us and the COSORI community.

#iCookCosori

@cosoricooks

Cosori Appliances

Considering what to cook? Many recipe ideas are available, both from us and the COSORI community.

MORE COSORI PRODUCTS

If you’re happy with this blender, the line doesn’t stop here. Check out www.cosori.com for a line of all our beautiful and thoughtfully designed cookware. They might be right at home in your kitchen, too!