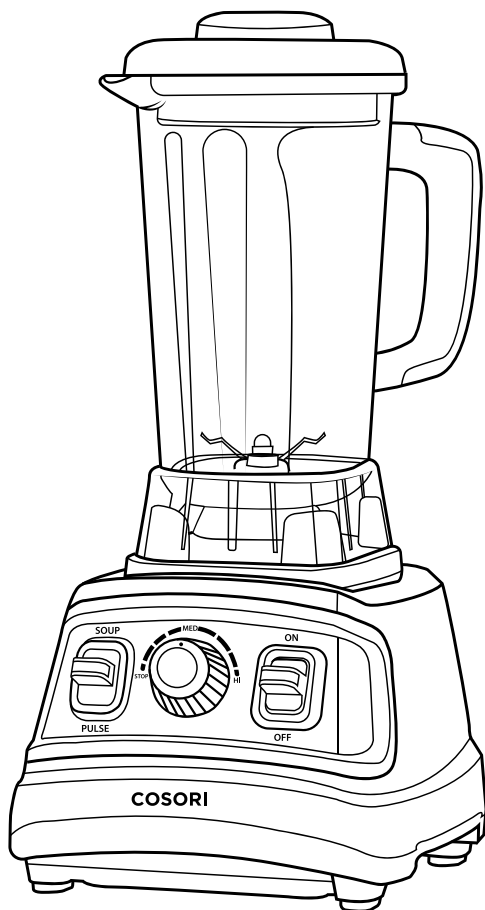


COSORI

Pro-Class Blender

Model No.: C700-PRO



COSORI SUPPORT:

Mon - Fri 9:00 AM - 5:00 PM PST

(888) 402-1684 | support@cosori.com

Thank You.

We thank you for purchasing a new Pro-Class Blender by Cosori, and we're excited to see what you'll cook up very soon.

We're looking forward with you to preparing many fresh meals in your kitchen with minimal operation or effort. And when we say "with you," we mean it—our helpful customer support team is available by phone at 888-402-1684 or by email at support@cosori.com. We're here to lend an ear to your questions and concerns (or your joy over a successful recipe). Happy cooking!

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!

#iCookCosori



@cosoricooks



Cosori Appliances

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

More Cosori Products

Lastly, 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!

Table of Contents

Safety Information	5
Function Diagram	7
Set-up	9
Operation	10
Helpful Hints for Blending	12
Care & Maintenance	13
Troubleshooting	14
Specifications	16
Warranty	16
Customer Support	17

Package Contents

- 1 x Pro-Class Blender
- 1 x Tamper
- 1 x Cleaning Brush
- 1 x Travel Bottle (27 oz)
- 1 x User Manual

Safety Information

IMPORTANT SAFEGUARDS

Please read, understand, and comply with all the instructions provided in this manual before using the device. Failure to comply with the instructions given in this manual and/or using the device in ways other than the ones mentioned in this manual may result in serious injury and/or damage to the product.

Safety Use & Care

- Read all instructions before using this appliance.
- Check if the local power supply voltage matches the voltage indicated on this appliance before use.
- **DO NOT** place any part of this appliance on or near a hot gas or electric burner, or in a heated oven.
- **DO NOT** let cord hang over edge of table or counter; doing so may present a tripping hazard which can result in injury or damage to the blender.
- **DO NOT** operate if the appliance has a damaged cord, or if the appliance itself has malfunctioned or has been damaged. Contact customer support immediately if the appliance malfunctions.
- Avoid contact with any moving parts on the appliance.
- **DO NOT** leave foreign objects, such as spoons, forks, knives or the measuring cap, in the pitcher as this will damage the blades and other components when operating the appliance; doing so may cause injury.
- Handle this appliance with care; the blades are sharp.
- **DO NOT** use attachments from other kitchen appliances on this blender; doing so may cause fire, electric shock, or injury.
- **DO NOT** use any objects to block the air vent at bottom of the base while the blender is operating.
- The pitcher should not be more than two-thirds full when using the tamper. **DO NOT** exceed 30 seconds of continuous blending while using the tamper.
- When making nut butters or oil based foods, do not process for more than one minute after the mixture starts circulating. Over-processing can cause dangerous overheating.
- **DO NOT** start on speeds above the 'MED' setting with hot liquids; escaping steam or splashes may scald and cause injury. Always start blending on low speed, then slowly increase to 'HI.'
- **CAUTION:** The blender can heat room temperature liquids and ingredients up to 140°F or higher when operating for extended periods of time. Use caution when handling hot liquids.
- Make sure all controls are turned off and the blender is unplugged before putting on or taking off parts, and before cleaning.
- Never leave the appliance

unattended while it is on.

- **DO NOT** immerse the blender base or power cord in water or other liquids, doing so may cause electric shock or injury.
- **DO NOT** put hands or other objects into the pitcher while the blender is operating. Keep hands and utensils out of the pitcher while blending to avoid the risk of severe injury or damage to the blender.
- If necessary, only use a rubber spatula or wooden spoon to remove food from the sides of the pitcher. Make sure to turn the power off and unplug the blender from the electrical outlet before scraping the sides of the pitcher.
- Always operate blender with the lid in place.
- **DO NOT** blend non-food items in the blender.
- **DO NOT** open the lid until the blades come to a complete stop to avoid hazard or injury.
- To extend product lifetime, it is recommended to run the blender for no more than 6 minutes when blending on the 'HI' setting. Allow the blender to rest for at least 10 minutes before starting your next recipe.
- This appliance should not be used by children ages 8 and younger or by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge, unless they are supervised or are given instruction concerning use of this appliance in a safe way and understand the hazards involved. Children shall not play

with the appliance.

- **DO NOT** allow children to clean or maintain the blender.
- **DO NOT** use outdoors.
- **DO NOT** attempt to remove the blade assembly on the blender for any reason. Doing so will void the warranty for this appliance.
- **DO NOT** attempt to use the Pro-Class Blender blade assembly on another blender.
- **DO NOT** remove or replace the blade assembly from another blender to your Pro-Class Blender.
- **DO NOT** operate the blender if the blade assembly is not properly attached.

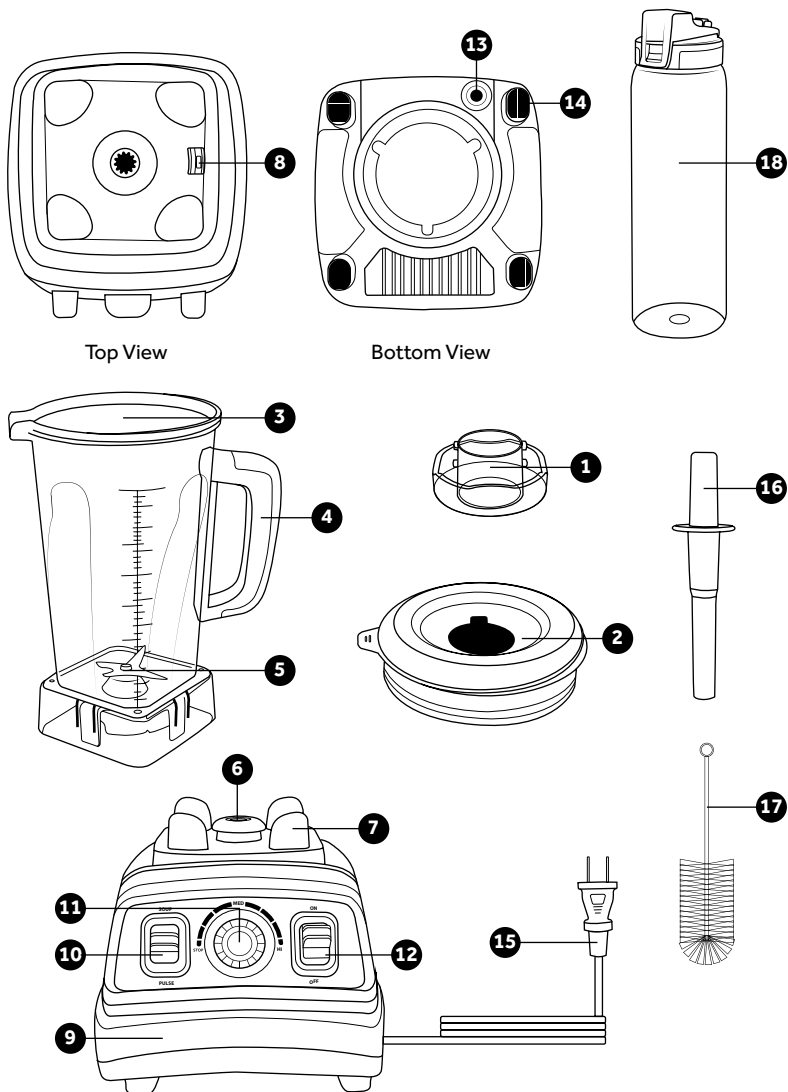
NOTE FOR PLUG:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Function Diagram



Product Diagram

- | | | |
|-------------------|----------------------------|--------------------------|
| 1. Measuring Cap | 7. Support Pad | 13. Reset Button |
| 2. Lid | 8. Pitcher Sensor | 14. Anti-Skid Pads |
| 3. Pitcher | 9. Motor Base | 15. Power Cord |
| 4. Handle | 10. Soup/Pulse Switch | 16. Tamper |
| 5. Blade Assembly | 11. Variable Speed Control | 17. Cleaning Brush |
| 6. Drive Socket | 12. On/Off Switch | 18. 27 oz. Travel Bottle |

Control Panel

Button/Dial	Cause
On/Off Switch	Controls the power to the blender. When the blender is plugged in, it will beep when turned on to indicate that it is on standby mode.
Variable Speed Control	Use the Variable Speed Control to select a blending speed to best mix your ingredients. The blender will run until you set the dial to 'STOP.' Please note that the Soup/Pulse Switch must be in the neutral position for the blender to work. CAUTION: The blender can heat room temperature liquids and ingredients up to 140°F or higher when operating for extended periods of time.
Soup/Pulse Switch	SOUP: The 'SOUP' function will set the blender to run on low speed for 15 seconds, then continue to run on high speed. The blender will automatically turn off after 6 minutes. Flip the switch back to the neutral position to turn off this function. NOTE: The Variable Speed Control does not work when the Soup function is on.
	PULSE: Press and hold down the switch to activate the 'PULSE' function. The blender will run at high speed until the switch is released.

Blending Times & Temperatures

	Low	Medium	High	Soup
3 min.	84°F	111°F	121°F	103°F
6 min.	96°F	135°F	158°F	142°F

NOTE:

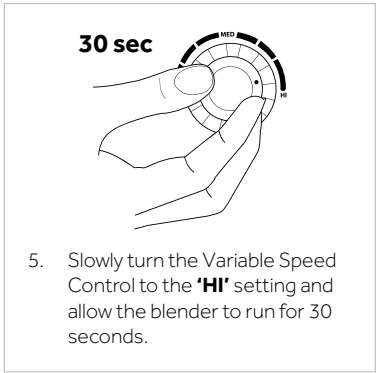
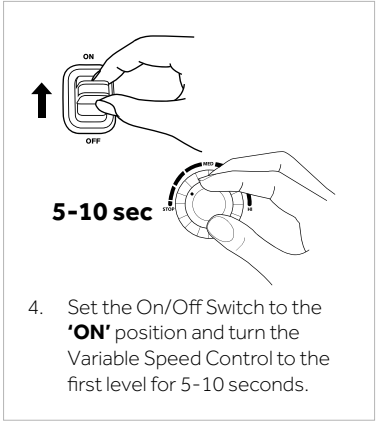
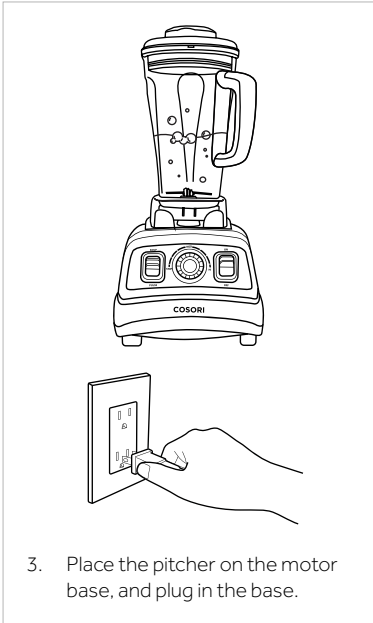
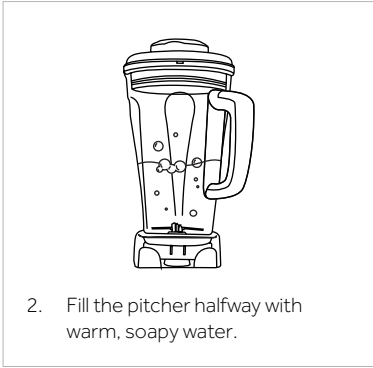
- To extend product lifetime, it is recommended to run the blender for no more than 6 minutes when blending on the '**HI**' setting. Allow the blender to rest for at least 10 minutes before starting your next recipe.
- These temperatures are based on blending 5 cups of water at room temperature.

Set-Up

Before First Use

Follow the steps below to effectively clean the pitcher and break in the motor inside the blender.

1. Remove all packaging and labels from the blender. Inspect the blender for damage and check to see if all parts are included.



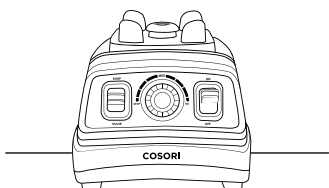
6. Rinse all parts thoroughly and allow them to dry completely.

Operation

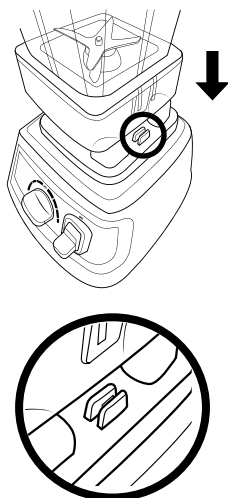
Blending Mixtures

WARNING:

DO NOT put hands or other objects into the pitcher while the blender is operating; doing so may result in serious injury and may damage the blender.

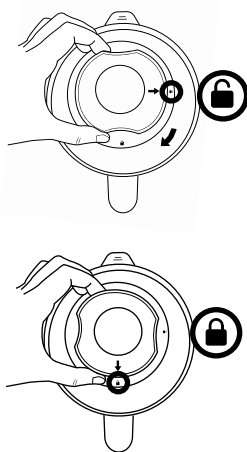


1. Place the motor base on a flat, level surface.

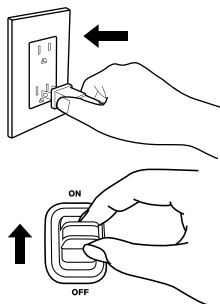


2. Place the pitcher onto the base. The pitcher should press down on the pitcher sensor.

3. Place all ingredients into the container. For best results, food should be cut into $\frac{1}{2}$ inch pieces and the ingredients should not exceed the MAX level on the container.

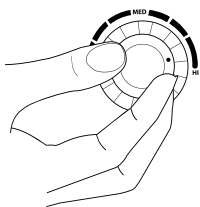
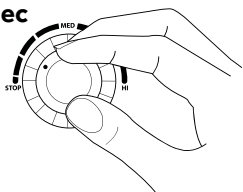


4. Place the lid onto the pitcher. To completely close the pitcher, align the two slots on the measuring cap with the lid, then turn the cap clockwise. The arrows on the measuring cap should align with the lock symbols on the lid.

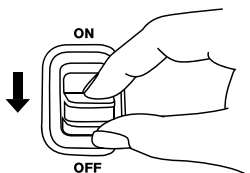
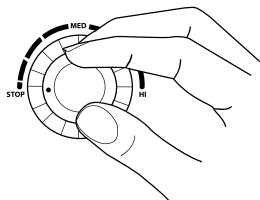


5. Plug the blender into an electrical outlet and set the On/Off switch to the 'ON' position.

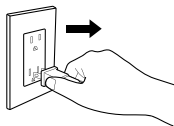
10 sec



6. Turn the Variable Speed Control dial to the first level and allow the mixture to blend for 10 seconds, then slowly move the dial to your desired level. You can also use the Soup/Pulse switch to blend your ingredients.



7. When all of your ingredients have been blended to your desired consistency, turn the Variable Speed Control to **'STOP'**, and set the On/Off Switch to the **'OFF'** position.



8. Unplug the blender and remove the pitcher.

9. Serve immediately, or pour your creation into the included travel bottle to take it on the go.
10. Clean all parts and accessories immediately after each use.

NOTE:

- The blender may emit a faint odor when being used for the first time; this is normal.
- **CAUTION:** Moving parts may become hot with extended use. Allow moving parts to cool down before handling.
- **DO NOT** remove the pitcher while the motor is on. Make sure the blender is not running before removing the pitcher.

Helpful Hints for Blending

Filling up your Container

The following tips can help you effectively create blended creations with your new blender.



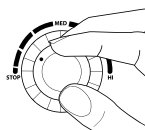
1. Add liquids or yogurt first (Add liquid in small increments until you have reached your desired consistency.)
2. Smaller ingredients like berries or nuts in the middle.
3. Place ice or larger ingredients last.

NOTE:

It might seem that ice should sit on the bottom right by the blades, but the weight of ice is best utilized when it rests atop all other ingredients. For that reason, cubed ice (as opposed to crushed ice) also works better.

Using the Tamper

The tamper allows you to accelerate the process of blending thick and/or frozen mixtures and prevents air pockets from forming. Only insert the tamper through the lid opening as you create nut butters, fruits purée.



1. While the blender is operating, set the blender to the lowest speed setting.



2. Remove the measuring cap from the lid and insert the tamper through the opening.

3. Use the tamper to push out any air pockets in the mixtures. Push down any unblended foods in the pitcher. If necessary, point the tamper toward the sides and corners of the pitcher.
4. Remove the tamper from the pitcher and replace the measuring cap.

NOTE:

- The pitcher should not be more than two-thirds full when using the tamper.
- **DO NOT** use the tamper for more than 30 consecutive seconds to avoid overheating.
- **DO NOT** try to force the entire tamper through the lid opening. The splash guard on the tamper and the lid ensure that the tamper will not make contact with the blades.

Other Helpful Tips

- Always make sure the lid is secured to the pitcher.
- When making nut butters or oil based foods, do not process for more than one minute after the mixture starts circulating. Over-processing can cause the blender to overheat and possibly malfunction.
- For best results, blend on **'HI'** to achieve the most uniform consistency for your mixtures.
- Blending on the lowest speed setting for too long will cause the motor to overheat.
- When blending cold drinks like margaritas or smoothies, make sure ice cubes are ½ inch with a 2:3 ratio of ice to liquid in the container.
- Frozen fruit makes a great replacement for ice and adds sweetness to your mixtures.
- Always make sure ingredients are room temperature before blending. Allow hot ingredients to cool for 3-5 minutes before placing them into the pitcher.
- Make sure to use no more than 7 ounces (200 g) of ingredients when grinding foods like coffee beans.
- If necessary, use a rubber spatula or a wooden spoon to remove food from the sides of the container. Make sure to turn the power off and unplug the blender from the electrical outlet before scraping the sides of the pitcher.
- To extend product lifetime, it is recommended to run the blender for no more than 6 minutes when blending on the 'HI' setting. Allow the blender to rest for at least 10 minutes before starting your next recipe.

Care & Maintenance

Cleaning the Pitcher

1. After use, reassemble the blender and fill the pitcher with 2 cups of warm water along with a couple drops of dish detergent.
2. Turn on the blender and turn the Variable Speed Control for low speed. Slowly increase the speed to **'HI'** and allow it to run for 30 seconds. Alternatively, you can hold down the **'PULSE'** switch for 30 seconds.
3. Turn off the blender and remove the pitcher. Rinse the pitcher under clean running water.
4. Allow the pitcher to dry before storing.

NOTE:

For added convenience, the pitcher, lid, measuring cap, and tamper can all be placed on the top rack of the dishwasher for easy cleanup.

Sanitization for Long-Term Storage

1. Follow the cleaning instructions above.
2. Fill the pitcher halfway with clean water along with 1½ teaspoons of bleach.
3. Place the lid and measuring cap on top of the pitcher; make sure the lid is secured onto the pitcher.
4. Place the pitcher onto the motor base.
5. Turn on the blender and turn the Variable Speed Control to the lowest speed setting. Slowly increase the speed to **'HI'** and allow it to run for 30 seconds.

- Turn off the blender and pour the mixture out.
- Allow the pitcher to air dry. **DO NOT** rinse the pitcher after sanitizing.

Cleaning the Lid, Measuring Cap, and Tamper:

The lid, measuring cap, and tamper can all be washed with warm soapy water. Rinse all components under clean running water and dry with a clean cloth.

NOTE:

The pitcher, lid, measuring cap, and tamper can also be placed on the top rack of the dishwasher for easy cleanup.

Cleaning the Motor Base

WARNING:

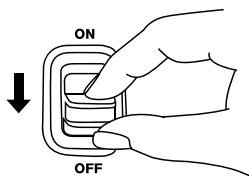
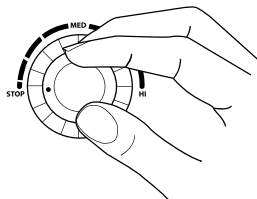
Always unplug the motor base before cleaning. Failure to do so may result in electrical shock or possible injury and even death. **DO NOT** immerse the blender base in water or liquids, doing so may damage the appliance.

- Unplug the motor base.
- Use a damp clean cloth or sponge to wipe off any excess food on the base.
- Immediately dry the base with a dry clean cloth.
- If necessary, clean the switches with a moistened cotton swab to remove any buildup in the grooves of the switches.

Troubleshooting

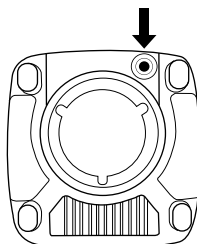
Automatic Overload Protection

This blender is equipped with automatic overload protection to prevent the motor from overheating. If the motor suddenly shuts off while the blender is operating follow the steps below.



- Turn the Variable Speed Control to **'STOP'**, then set the On/Off switch to **'OFF.'** Remove the pitcher and set aside.

- Unplug the blender and allow it to cool down for 5-10 minutes.



- Turn the base over to reveal the underside of the blender, then press the reset button.

General Troubleshooting

Problem	Cause	Solution
Blender does not power on.	Power cord is not connected to a powered electrical outlet.	Connect power cord to powered electrical outlet.
	On/Off switch is not set to the 'ON' position.	Turn switch to 'ON' position.
Blender stops mixing ingredients, unevenly chops ingredients, or suddenly turns off while operating.	Air pockets have formed in the mixture.	Use the tamper to push out any air pockets.
	Too much food inside the pitcher.	Take out food until ingredients pitcher is only filled up to the MAX line.
	The motor has overheated.	Turn off and unplug the blender, allow it to cool down, and press the reset button (see Automatic Overload Protection).
Food spills out of container while blending on 'HI.'	The lid is not secured properly or measuring cap is not placed onto the lid.	Ensure that the lid and measuring cap are properly secured onto the pitcher. Start blending on the lowest speed setting, then slowly increase the speed to 'HI.'
Blade assembly in pitcher is loose.	Retainer nut holding blade is loose or broken.	Discontinue use and immediately contact customer service. DO NOT attempt to fix the blade assembly.
Blender emits a strange odor while operating.	Motor is heating up for the first time.	Set the variable speed dial to low setting, then slowly turn the dial to your desired speed.
Blender continues to emit a strange odor while in operation.	Motor is starting to overheat.	Unplug the blender and allow it to cool down for 5-10 minutes.
Blender continuously emits a strong burning odor after multiple uses.	Blender may be broken or defective.	Contact Customer Support.
Blender leaves a black residue on working surface after blending.		

Specifications

Power Supply:	AC 120V / 60Hz
Rated Power:	1500W
Motor Speed:	30000 RPM
Capacity:	0.5 gal. (2 L)

Warranty

Cosori warrants all products to be of the highest quality in material, craftsmanship and service for a minimum of 1 year, effective from the date of purchase. Under the limited warranty, Cosori will replace or refund any product found to be defective due to manufacturer flaws based on eligibility. Refunds will be issued within 30 days of the date of purchase, otherwise, Cosori will replace products determined to be defective for the remaining warranty period. This warranty extends only to personal use and does not extend to any product that has been used for commercial use, rental use, or any other use in which the product is not intended for. There are no warranties other than that 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 or by user negligence, abuse, or use noncompliant with the user manual or any additional safety, use, or warnings included in the product packaging and manual.

Furthermore, Cosori is not liable for incidental or consequential damages of any nature resulting from the use of this product.

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 above and 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.

Customer Support

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

CUSTOMER SUPPORT

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

Phone: (888) 402-1684
Email: support@cosori.com

SUPPORT HOURS

Monday - Friday: 9:00 am - 5:00 pm PST

*Please have your order confirmation number ready before contacting customer support.

COSORI

COSORI SUPPORT:

Mon - Fri 9:00 AM - 5:00 PM PST

(888) 402-1684 | support@cosori.com