

User Manual of Product 1:

COSORI Toaster Oven Air Fryer Combo, 12-in-1, 26QT
Convection Oven Countertop, Stainless Steel with Toast Bake
and Broil, Smart, 6 Slice Toast, 12" Pizza, 75
Recipes&Accessories;

User Manual of Product 2:

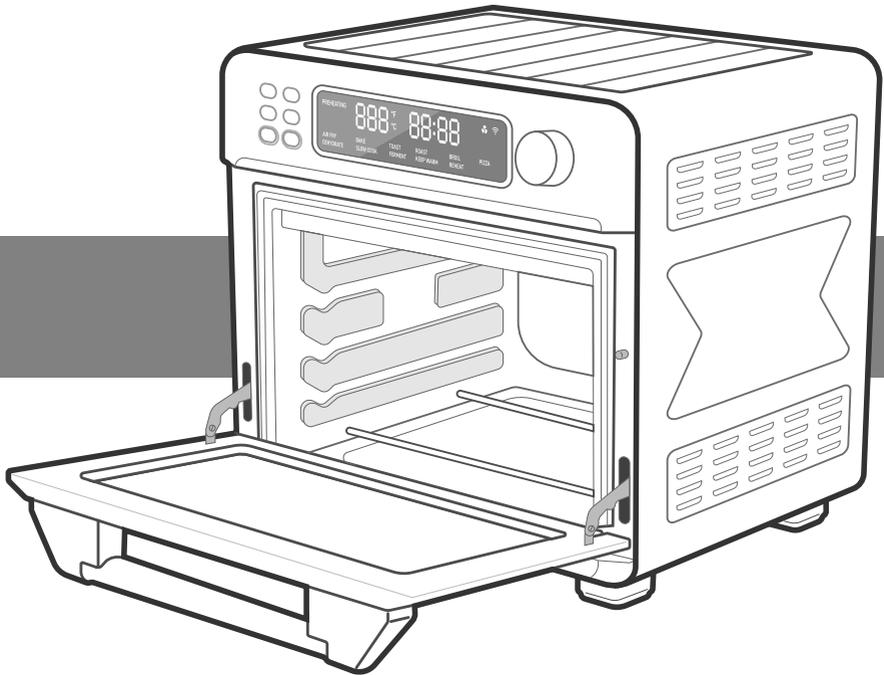
COSORI Rice Cooker Maker 10 cup Uncooked 18 Functions,
Japanese Style Fuzzy Logic Technology, Large Stainless Steel
Steamer, Warmer, Timer, Slow Cooker, Sauté, 1000W, Texture
Optional, 50 Recipes, Olla Arrocera Electrica

COSORI®



User Manual

Smart Air Fryer Toaster Oven



Questions or Concerns?

Mon–Fri, 9:00 am–5:00 pm PST/PDT
support@cosori.com | (888) 402-1684



Thank you for
your purchase!



(We hope you love your new smart air fryer toaster oven as much as we do)



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our recipe gallery
www.cosori.com/recipes



enjoy

weekly, featured recipes
made exclusively by our in-house chefs



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

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On behalf of all of us at COSORI,

Happy cooking!

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VeSync App

To get the most out of your smart air fryer toaster oven and access smart functions, download the free VeSync app.

Scan the QR code or search “VeSync” in the Apple App Store® or Google Play Store.

For app setup instructions, see page 11.



Package Contents

1 x	Smart Air Fryer Toaster Oven
1 x	Wire Rack
1 x	Food Tray
1 x	Fry Basket
1 x	Recipe Book
1 x	User Manual
1 x	Quick Reference Guide

Specifications

Model	CTO-R251S
Power Supply	AC 120V, 60Hz
Rated Power	1800W
Capacity	26 qt / 25 L, 6-Slice Toaster, 12" Pizza
Temperature Range	80°–450°F / 25°–230°C
Time Range	0–24 hr
Weight	22 lb / 9.98 kg (including accessories)
Dimensions	16.3 x 16.9 x 15.5 in / 41.3 x 42.8 x 39.3 cm

Note: If the toaster oven is inactive for 30 minutes, the display will turn off automatically. Use any control to wake up the toaster oven.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

Follow basic safety precautions when using your smart air fryer toaster oven. Read all instructions.

Key Safety Points

- **Do not** touch hot surfaces. Use handle.
- The outside of the oven, including the door, is hot during and after use.
- **Always** use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the oven, including trays, racks, accessories, or containers.
- **Do not** use third-party replacement parts or accessories, as this may cause injuries.
- **Do not** use outdoors.
- **Do not** place the oven or any of its parts on a stove, near gas or electric burners, or inside another heated oven.
- Be extremely cautious when removing a tray, basket, or rack if it contains hot oil, grease, or other hot liquids.
- **Do not** clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.

General Safety

- When the oven is not in use, and before cleaning, press and hold the **TIME/SHADE** for 3 seconds to turn off the display, then unplug from outlet. Allow to cool completely before putting on or taking off parts.
- **Do not** immerse the housing, cord, or plug in water or liquid.
- Close supervision is necessary when the oven is used by or near children.
- Children should be supervised to ensure that they **do not** play with the oven.
- **Do not** use your oven if it is damaged, not working, or if the cord or plug is damaged. Contact **Customer Support** (see page 34).
- Clean the crumb tray after using. Accumulated grease and crumbs can overheat and catch fire.
- **Do not** store anything on top of your oven while it is operating. **Do not** store anything inside your oven other than recommended accessories.
- The oven is not intended to be operated by means of an external timer or separate remote-control system.
- **Only** use as directed in this manual. **Do not** use oven for any purpose other than its intended use.

- This oven 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 oven by a person responsible for their safety.
- **Do not** allow children to clean or perform maintenance on the oven.
- Keep the oven and its cord out of reach of children.
- To turn the oven off, press and hold **TIME/SHADE** for 3 seconds to turn off the oven.
- We recommend allowing a few inches of space for the toaster oven to vent. **DO NOT** cover the air intake vents or air outlet vents while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- Not for commercial use. Household use **only**.

Note: See **Care & Maintenance** for instructions on how to clean accessories (page 28).

While Cooking

- To avoid risk of fire or electric shock, **do not** place oversized foods or metal utensils (except official COSORI accessories) into the oven.
- **Do not** place paper, cardboard, or non-heat-resistant plastic into your oven, or any materials which may catch fire or melt.
- To avoid overheating, **do not** use metal foil in the oven unless directed. Use extreme caution when using foil, and **always** fit foil as securely as possible. If the foil contacts the oven's heating elements, this can cause overheating and risk of fire. **Do not** cover crumb tray or any part of the oven, except for the Food Trays or Racks as directed, with metal foil.
- **Never** put baking or parchment paper into the oven without food on top. Air circulation can cause paper to move and touch heating elements.
- **Always** use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- Keep your oven away from flammable materials (curtains, tablecloths, walls, etc.). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your oven if you see dark smoke coming out. Food is burning. Wait for smoke to clear before opening the oven door.

Caution: 60 minutes "ON" in a 2-hour period.

Note: The heating elements **do not** exceed 60 minutes "on" in a 2-hour period to maintain the set temperature.



CAUTION: Hot surface

Power & Cord

- This oven uses a short power-supply cord to reduce the risk of entangling or tripping.
- Your oven has a polarized plug (one prong is wider than the other), which fits into a polarized outlet only one way. If the plug does not fit, reverse the plug. If it still does not fit, **do not** use the plug in that outlet. **Do not** alter the plug in any way.
- **Do not** let the power cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- If the power supply cord is damaged, it must be replaced by Arovast Corporation or similarly qualified persons in order to avoid an electric or fire hazard. Please contact **Customer Support** (page 34).

Extension Cords

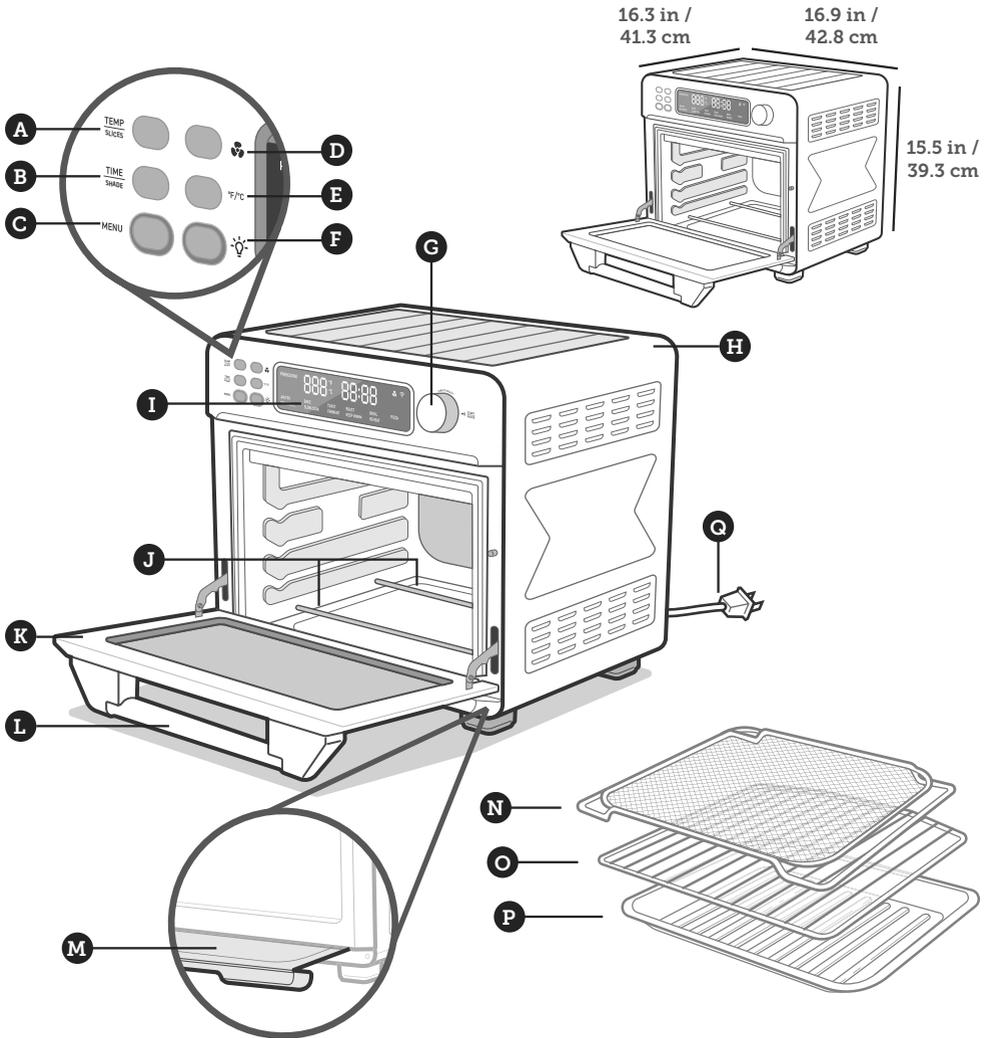
- Longer extension cords are available and may be used if care is exercised in their use.
- If a longer extension cord is used:
 - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the oven.
 - The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
 - The cord should be a grounding-type 3-wire cord.

Electromagnetic Fields (EMF)

This oven complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS

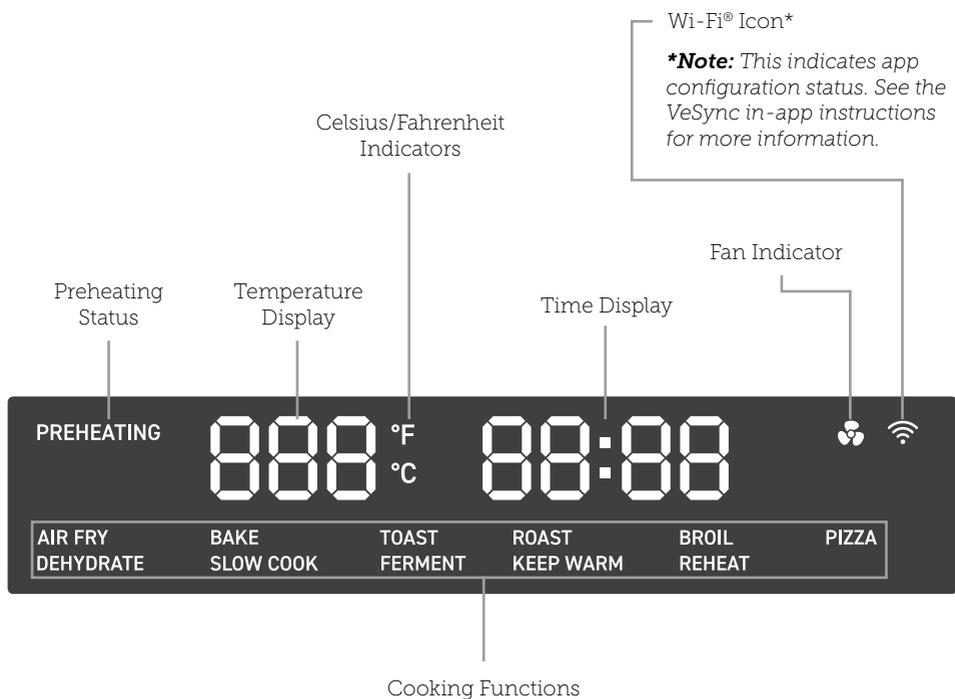
GETTING TO KNOW YOUR SMART AIR FRYER TOASTER OVEN



- | | | |
|------------------------------|--|-----------------------|
| A. Temp/Slices Button | G. Control Knob/Start/Pause/Power | L. Handle |
| B. Time/Shade Button | H. Housing | M. Crumb Tray* |
| C. Menu Button | I. LED Display | N. Fry Basket |
| D. Fan Button | J. Heating Elements | O. Wire Rack |
| E. °F/°C Button | K. Door | P. Food Tray |
| F. Light Button | | Q. Power Cord |

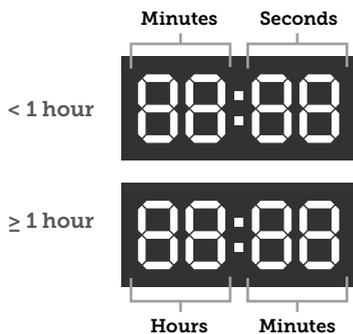
*Located in drawer below the door.

DISPLAY



Wi-Fi Icon*

***Note:** This indicates app configuration status. See the VeSync in-app instructions for more information.



Cook Time Remaining	Display Format
< 1 hour	Minutes : Seconds
≥ 1 hour	Hours : Minutes

Note: When you're setting cook times, the oven display will use the Hours : Minutes format.

CONTROLS

Control Knob/Start/Pause/ Power

- Press the knob to turn on the oven.
- Press and hold **TIME/SHADE** for 3 seconds to turn off the display, can press any button to active the display.
- Press **MENU** and turn the knob to change the cooking function. The current function will blink on the display.
- Press **TEMP/SLICES** and turn the knob to change temperature or number of slices. Turn clockwise to increase and counterclockwise to decrease.
- Press **TIME/SHADE** and turn the knob to change time or toast darkness level. Turn clockwise to increase and counterclockwise to decrease.
- Press the knob to start/pause the cooking function.
- Press and hold knob for 15 seconds to reset cooking functions to default (see **Customizing Cooking Functions**, page 13).

Note: When you open the oven door during cooking, the oven will pause cooking automatically, and the interior light will turn on. When you close the oven door, the oven will resume cooking and the interior light will turn back off.

TEMP/SLICES Button

- Press to adjust temperature or number of slices of toast.
- Turn the control knob clockwise to increase the setting and counterclockwise to decrease the setting.
- Temperature is adjusted in increments of 5°F or 10°F depending on the cooking function.
- Slices of toast is adjusted from 1 to 6.

TIME/SHADE Button

- Press to adjust time or shade of toast.
- Turn the control knob clockwise to increase the setting and counterclockwise to decrease the setting.
- Shade is adjusted from 1 to 7 toast darkness level.

MENU Button

- Press to change the cooking function.
- Turn the control knob to cycle through cooking functions.
- The current function will blink on the display.

Fan Button

- Press to turn the fan on/off.
- The fan can be used with all cooking functions.
- The fan is automatically set when cooking with Air Fry and Dehydrate.
- Press and hold for 5 seconds to pair with the VeSync app. See the VeSync in-app instructions for more information.

°F/°C Button

- Press to switch temperature units between Fahrenheit and Celsius.

Light Button

- Press to turn the interior light on/off.
- The interior light will automatically turn on when you open the door.

BEFORE FIRST USE

Setting Up

1. Remove all packaging around and inside the oven.
2. Place on a stable, level, heat-resistant surface, away from anything that can be damaged by heat.
3. Wash all accessories and clean the oven's interior (see page 28). Dry and place accessories back in oven.

VeSync App Setup

Note: Due to ongoing updates and improvements, the VeSync app may be slightly different than shown in the manual. In case of any differences, follow the in-app instructions.

1. To download the VeSync app, scan the QR code or search "VeSync" in the Apple App Store® or Google Play Store.



Note: For Android™ users, choose "Allow" to use VeSync.

2. Open the VeSync app. If you already have an account, tap **Log In**. To create a new account, tap **Sign Up**.

Note: You must create your own VeSync account to use third-party services and products. These will not work with a guest account. With a VeSync account, you can also allow your family and friends to control your smart air fryer toaster oven.

Test Run

A test run will help you become familiar with your oven, make sure it's working correctly, and clean it of possible residues.

1. Make sure there is no food or packaging in the oven and plug it in.
2. Press the control knob to start the "AIR FRY" cooking function.
3. **MENU** and "AIR FRY" will light up, and the display will show the timer counting down.

3. Turn on Bluetooth® on your phone.
4. Tap **+** in the VeSync app and select your smart air fryer toaster oven.
5. Follow the in-app instructions to finish setting up your oven.

Note:

- Press and hold  (Fan Button) for 5 seconds to pair with the VeSync app.
- You can change the name and icon at any time by going to the smart oven screen and tapping .
- You can use the VeSync app to connect your smart oven to **Amazon Alexa** or **Google Assistant™**.

Disconnecting From Wi-Fi:

- To disconnect Wi-Fi, press and hold the control knob for 15 seconds until the Wi-Fi indicator turns off. This will restore the smart air fryer toaster oven's default settings and disconnect it from the VeSync app.
- To reconnect, please follow the instructions in the VeSync app for adding a device.

COOKING WITH YOUR SMART AIR FRYER TOASTER OVEN

Note: You can use the VeSync app to control your smart air fryer toaster oven, follow in-app recipes, and more.

CAUTION:

- The outer surface of the oven, including the oven door, is hot during and after use. Temperature may be over 212°F (100°C). **Do not** touch hot surfaces. Use handle.
- **Always** use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the oven.

Using the Trays

Four trays are included with your oven: the wire rack, food tray, fry basket, and crumb tray. The cooking functions require different trays, so make sure to use the correct tray. Follow the recipe instructions or the suggestions given in each function section.

Always make sure the crumb tray is properly in place at the bottom of the oven when cooking. [Figure 1.1] The crumb tray is not intended to be used to place food on.

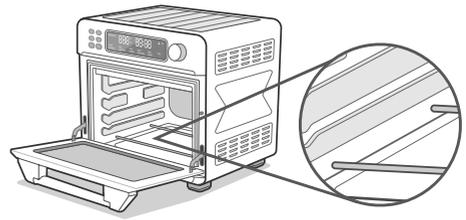


Figure 1.1

Fry Basket

When cooking with oil or air frying greasy food such as beef, chicken, or pork, place the fry basket on the food tray (or insert the food tray underneath the fry basket) to prevent oil from dripping on the heating elements. [Figure 1.2]

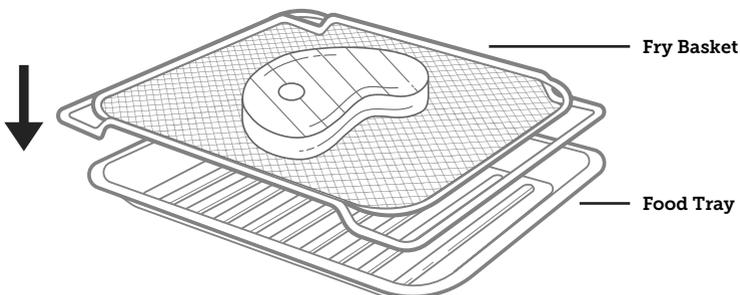


Figure 1.2

Cooking Functions

Cooking functions are programmed with an ideal time and temperature for cooking certain foods. For more information on each cooking function, see its individual section, or the **Cooking Functions Quick Reference Chart** (see page 14).

Customizing Cooking Functions

- You can customize a cooking function's default settings, including time and temperature.
- To change a function's default settings:
 1. When the oven is not cooking or is paused, press **MENU** and turn the control knob to select the function you want to change.
 2. Select the settings you want to set as default.
 - a. For Toast, press **TEMP/SLICES** and/or **TIME/SHADE**, and use the control knob to adjust the number of slices or toast darkness level.
 - b. For other functions, press **TEMP/SLICES** and/or **TIME/SHADE**, and use the control knob to adjust the time and/or temperature.
 3. Press the control knob to start the cooking function. The oven will remember the new settings the next time the cooking function is used.

- To reset one function:
 1. When the oven is not cooking or is paused, press **MENU** and turn the control knob to select the function you want to reset.
 2. Without making any changes, press and hold the **TEMP/SLICES** button for 3 seconds until the oven beeps 1 time.
- To reset all functions:
 1. Press and hold the control knob for 15 seconds. This will reset all cooking functions.

Note: You can also customize and reset functions using the VeSync app.

Cooking Functions Quick Reference Chart

Name	Use	Suggested Accessory & Position	Range
AIR FRY	<ul style="list-style-type: none"> • Cooks using intense heat and maximized airflow • Cook food such as french fries and chicken wings • Includes preheat 	Fry basket at top position	<ul style="list-style-type: none"> • 150°–450°F / 65°–230°C • 1 min–2 hr
BAKE	<ul style="list-style-type: none"> • Cook food evenly throughout • Bake cakes, muffins, pastries • Includes preheat 	Food tray or wire rack at mid position	<ul style="list-style-type: none"> • 150°–450°F / 65°–230°C • 1 min–2 hr
TOAST	<ul style="list-style-type: none"> • Toast or brown bread 	Wire rack at top position	<ul style="list-style-type: none"> • Darkness Level 1–7 • Slices 1–6 • Time and temperature are automatic
ROAST	<ul style="list-style-type: none"> • Cook a variety of meats and poultry • Food will be tender and juicy on the inside and well-roasted on the outside. • Includes preheat 	Food tray at low position	<ul style="list-style-type: none"> • 150°–400°F / 65°–205°C • 1 min–2 hr
BROIL	<ul style="list-style-type: none"> • Cook open-faced sandwiches, thin cuts of meat (such as bacon), poultry, fish, sausages, and vegetables • Brown the tops of casseroles, gratins, and desserts • Includes preheat 	Food tray at top position	<ul style="list-style-type: none"> • 150°–450°F / 65°–230°C • 1 min–2 hr
KEEP WARM	<ul style="list-style-type: none"> • Keep food warm at the recommended temperature to prevent bacterial growth (160°F / 71°C or above) 	Food tray or wire rack at low position	<ul style="list-style-type: none"> • 140°–230°F / 60°–110°C • 1 min–1 hr
DEHYDRATE	<ul style="list-style-type: none"> • Evenly dry out food without cooking • Dry fruit or vegetable chips 	Wire rack or fry basket at top position	<ul style="list-style-type: none"> • 100°–180°F / 40°–80°C • 30 min–24 hr
PIZZA	<ul style="list-style-type: none"> • Melt and brown cheese and toppings while crisping crust • Includes preheat 	Wire rack at mid position	<ul style="list-style-type: none"> • 150°–450°F / 65°–230°C • 1 min–2 hr

<p>SLOW COOK</p>	<ul style="list-style-type: none"> • Simmer food for long periods of time at low temperatures • Cook soup <p>Note: Usually requires placing cookware on top of tray or rack.</p>	<p>Food tray or wire rack at low position</p>	<ul style="list-style-type: none"> • 150°–250°F / 65°–120°C • 30 min–12 hr
<p>REHEAT</p>	<ul style="list-style-type: none"> • Reheat leftovers 	<p>Food tray at mid position</p>	<ul style="list-style-type: none"> • 150°–400°F / 65°–205°C • 1 min–2 hr
<p>FERMENT</p>	<ul style="list-style-type: none"> • Precisely hold low temperatures • Proof bread, rolls, pizza, and dough • Make yogurt 	<p>Food tray or wire rack at low position</p>	<ul style="list-style-type: none"> • 80°–110°F / 25°–45°C • 30 min–12 hr

Tray Positions

Each cooking function has a recommended tray position, which are slots that you can slide a tray into (the wire rack, food tray, or fry basket). The standard recommended positions are indicated on the front of the oven [Figure 2.1]. The three positions are Top, Mid, and Low. [Figure 2.2].

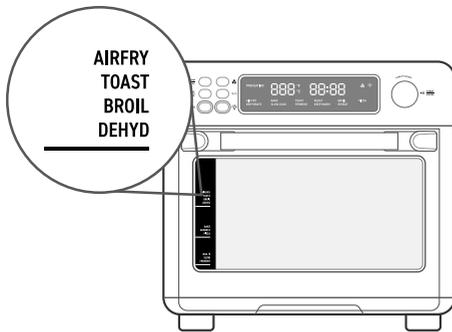


Figure 2.1

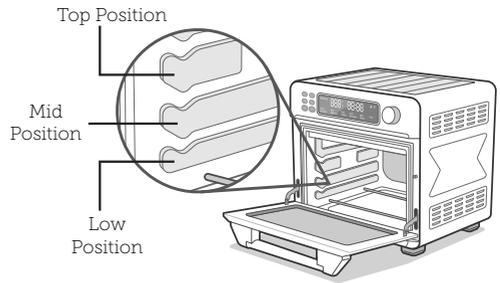


Figure 2.2

VeSync App Functions

The VeSync app allows you to access additional smart functions, including those listed below.

Remote Control

- All oven functions can be controlled remotely (except for starting cooking, for safety reasons).
- Cooking progress can be monitored from a distance.

In-App COSORI Recipes

- Pre-programmed recipes made by COSORI's in-house chefs are available in the app. Selecting a recipe automatically sets the recommended time and temperature.
- Create and save custom recipes.

Third-Party Voice Control

- Compatible with Amazon Alexa and Google Assistant™ for voice commands.

Note: The VeSync app is continually updated and app features will expand.

Super Convection Fan

The fan circulates hot air in the oven for faster and more even cooking. Use the fan for crispier results, and for air frying. You can turn the fan on/off at any time during cooking.

Note: The fan is always on for the Air Fry and Dehydrate functions.

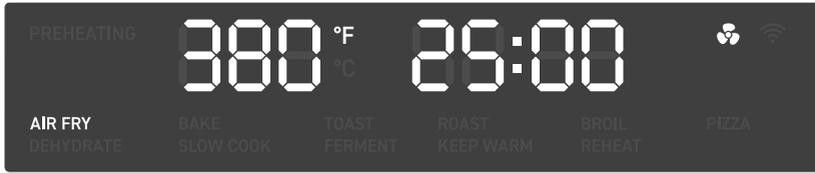
Preheating

The following cooking functions automatically include preheat: **Air Fry, Bake, Roast, Pizza, Broil, and Slow Cook**.

1. Press **MENU** and turn the control knob to select a cooking function that includes preheat.
2. Press the control knob to start the cooking function.
3. **PREHEATING** will blink on the display and the oven will begin preheating.
4. When preheating is finished, the oven will beep 3 times. The temperature will show on the display.
5. Open the oven door and place food inside, then close the oven door to start cooking.

Note: The oven will start cooking immediately after preheating. Food placed in the oven before preheating will automatically go through preheating and cooking stages.

Air Fry Function (“AIR FRY”)



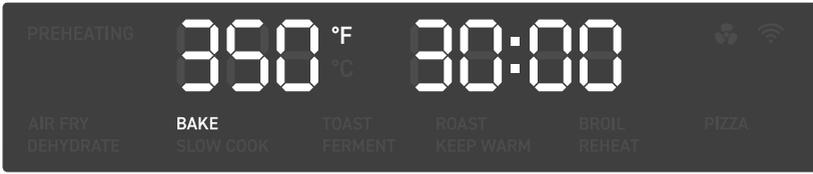
This function is ideal for cooking a variety of food, including french fries and chicken wings. Uses intense heat and maximized airflow.

Heating Elements: Upper heating elements cycle on and off.

Rack Position: Top

1. Press **MENU** and turn the control knob to “**AIR FRY**”, which will blink on the display.
2. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press **TEMP/SLICES** to adjust temperature. Turn the control knob to adjust the temperature between 150°–450°F / 65°–230°C.
 - b. Press **TIME/SHADE** to adjust time. Turn the control knob to adjust the time between 1 min–2 hr.
3. Press the control knob to start the cooking function.
4. **PREHEATING** will blink on the display and the oven will begin preheating. When preheating is finished, the oven will beep 3 times.
5. Place food in the fry basket.
 - a. Avoid overfilling the fry basket, or food may not air fry correctly.
 - b. When air frying fatty foods (such as chicken wings), place the fry basket on the food tray (or insert the food tray underneath the fry basket) to prevent oil from dripping on the heating elements.
6. Insert at top position.
7. Close the oven door to start cooking. **MENU** and the selected cooking function will light up, and the display will show the timer counting down.
8. The oven will stop heating and beep several times when finished.

Bake Function (“BAKE”)



This function cooks food evenly throughout. Ideal for baking cakes, muffins, brownies, and pastries. Also ideal for cooking pre-packaged frozen meals, including lasagna and pot pies.

Heating Elements: 2 upper and all bottom heating elements cycle on and off.

Rack Position: Mid

1. If using the wire rack, insert at mid position and close the oven door.
2. Press **MENU** and turn the control knob to “**BAKE**”, which will blink on the display.
3. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press **TEMP/SLICES** to adjust temperature. Turn the control knob to adjust the temperature between 150°–450°F / 65°–230°C.
 - b. Press **TIME/SHADE** to adjust time. Turn the control knob to adjust the time between 1 min–2 hr.
4. Press the control knob to start the cooking function.
5. **PREHEATING** will blink on the display and the oven will begin preheating. When preheating is finished, the oven will beep 3 times.
6. Place food inside the oven. If using the food tray, insert at mid position.

Note:

- Citric acid (from oranges, lemons, and other foods) may damage the porcelain enamel finish of the trays or racks. Line the trays with foil or baking paper.
- Use extreme caution when using foil, and **always** fit foil as securely as possible. To avoid overheating and risk of fire, make sure foil does not contact the heating elements.

7. Close the oven door to start cooking. **MENU** and the selected cooking function will light up, and the display will show the timer counting down.
8. The oven will stop heating and beep several times when finished.

Toast Function (“TOAST”)



This function browns the outside of your bread while keeping the inside soft. Also ideal for English muffins and frozen waffles.

Heating Elements: 2 upper and all bottom heating elements cycle on and off.

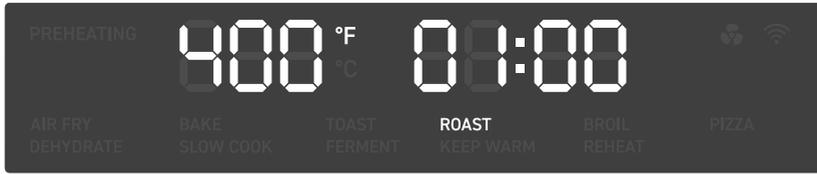
Rack Position: Top

1. Place slices of bread on the wire rack. Insert the wire rack at top position and close the oven door.
2. Press **MENU** and turn the control knob to **“TOAST”**, which will blink on the display.
3. Optionally, customize the number of slices and toast darkness level. You can only do this before cooking starts.
 - a. Press **TEMP/SLICES** and turn the control knob to adjust the number of slices between 1–6.
 - b. Press **TIME/SHADE** and turn the control knob to adjust the darkness level between 1–7.
 - c. Use 1–2 for a light toast, 3–5 for a medium toast, and 6–7 for a dark toast.

Note:

- When setting the darkness level, consider the type, thickness, and freshness of the bread.
 - Try lighter settings for raisin toast, white bread, and thinly-sliced bread.
 - Try darker settings for rye, whole wheat, heavier-textured bread, and fresh bread.
 - Time and temperature are set automatically. Time increases with darkness level. Temperature is set to the highest level (450°F / 230°C).
4. Press the control knob to start the cooking function. **MENU** and the selected cooking function will light up, and the display will show the timer counting down.
 5. The oven will stop heating and beep several times when finished.

Roast Function (“ROAST”)



This function is ideal for cooking a variety of meats and poultry. Food will be tender and juicy on the inside and well-roasted on the outside.

Heating Elements: 2 upper and all bottom heating elements cycle on and off.

Rack Position: Low

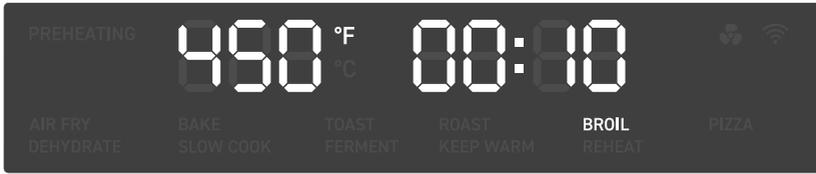
1. Press **MENU** and turn the control knob to “**ROAST**”, which will blink on the display.
2. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press **TEMP/SLICES** to adjust temperature. Turn the control knob to adjust the temperature between 150°–400°F / 65°–205°C.
 - b. Press **TIME/SHADE** to adjust time. Turn the control knob to adjust the time between 1 min–2 hr.
3. Press the control knob to start the cooking function.
4. **PREHEATING** will blink on the display and the oven will begin preheating. When preheating is finished, the oven will beep 3 times.
5. Place food inside the oven. Insert the food tray at low position.

Note:

- Citric acid (from oranges, lemons, and other foods) may damage the porcelain enamel finish of the trays or racks. Line the trays with foil or baking paper.
- Use extreme caution when using foil, and **always** fit foil as securely as possible. To avoid overheating and risk of fire, make sure foil does not contact the heating elements.

6. Close the oven door to start cooking. **MENU** and the selected cooking function will light up, and the display will show the timer counting down.
7. The oven will stop heating and beep several times when finished.

Broil Function (“BROIL”)



This function is ideal for cooking open-faced sandwiches, thin cuts of meat (such as bacon), poultry, fish, sausages, and vegetables.

Can also be used to brown the tops of casseroles, gratins, and desserts.

Heating Elements: Upper heating elements cycle on and off.

Rack Position: Top

1. Press **MENU** and turn the control knob to “**BROIL**”, which will blink on the display.
2. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press **TEMP/SLICES** to adjust temperature. Turn the control knob to adjust the temperature between 150°–450°F / 65°–230°C.
 - b. Press **TIME/SHADE** to adjust time. Turn the control knob to adjust the time between 1 min–2 hr.
3. Press the control knob to start the cooking function.
4. **PREHEATING** will blink on the display and the oven will begin preheating. When preheating is finished, the oven will beep 3 times.
5. Place food on the food tray.
 - a. Optionally, lightly grease the enamel food tray or line with foil to prevent food from sticking.
 - b. Use extreme caution when using foil, and **always** fit foil as securely as possible. To avoid overheating and risk of fire, make sure foil does not contact the heating elements.
6. Insert the food tray at top position.
 - a. Insert at mid position instead for:
 - Bulky food that may touch the upper heating elements
 - Thicker food such as burger patties
 - Marinated food such as chicken wings
 - Food requiring a gentler broil
7. Close the oven door to start cooking. **MENU** and the selected cooking function will light up, and the display will show the timer counting down.
8. The oven will stop heating and beep several times when finished.

Keep Warm Function (“KEEP WARM”)



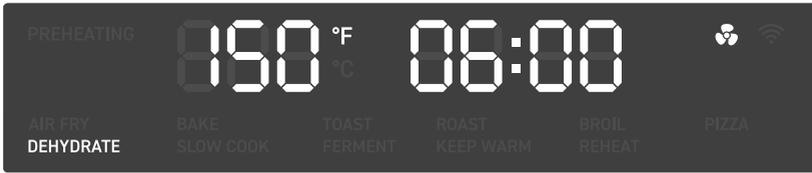
This function is designed to keep food warm at the recommended temperature to prevent bacterial growth (160°F / 71°C or above).

Heating Elements: Bottom heating elements cycle on and off.

Rack Position: Low

1. Place hot food in a heat-safe container. Cover and place on the food tray or wire rack. Insert at low position and close the oven door.
2. Press **MENU** and turn the control knob to “**KEEP WARM**”, which will blink on the display.
3. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press **TEMP/SLICES** to adjust temperature. Turn the control knob to adjust the temperature between 140°–230°F / 60°–110°C.
 - b. Press **TIME/SHADE** to adjust time. Turn the control knob to adjust the time between 1 min–1 hr.
4. Press the control knob to start the cooking function. **MENU** and the selected cooking function will light up, and the display will show the timer counting down.
5. The oven will stop heating and beep several times when finished.

Dehydrate Function (“DEHYDRATE”)



This function combines low and stable heat with steady airflow to evenly dry out foods without cooking. Ideal for drying fruit or vegetable chips.

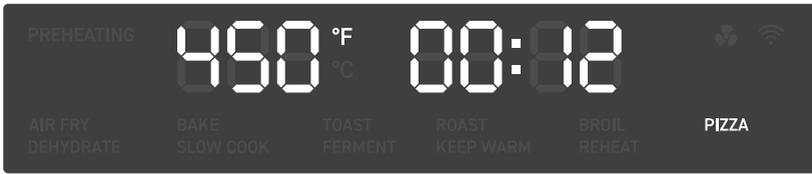
Heating Elements: Bottom heating elements cycle on and off.

Rack Position: Top

1. Place food on the wire rack or fry basket.
 - a. When dehydrating foods that may drip, such as marinated jerky, place the food tray in the low rack position to catch drippings.
 - b. Optionally, to prevent staining when dehydrating certain foods (such as beets or marinated meats with dark sauces), line the rack or basket with baking paper.
2. Insert wire rack or fry basket at top position. Close the oven door.
3. Press **MENU** and turn the control knob to “**DEHYDRATE**”, which will blink on the display.
4. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press **TEMP/SLICES** to adjust temperature. Turn the control knob to adjust the temperature between 100°–180°F / 40°–80°C.
 - b. Press **TIME/SHADE** to adjust time. Turn the control knob to adjust the time between 30 min–24 hr.
5. Press the control knob to start the cooking function. **MENU** and the selected cooking function will light up, and the display will show the timer counting down.
6. The oven will stop heating and beep several times when finished.

Note: Never put baking or parchment paper into the oven without food on top. Air circulation can cause paper to move and touch heating elements.

Pizza Function (“PIZZA”)



This function melts and browns cheese and toppings while crisping crust.

Heating Elements: 2 upper and all bottom heating elements cycle on and off.

Rack Position: Mid

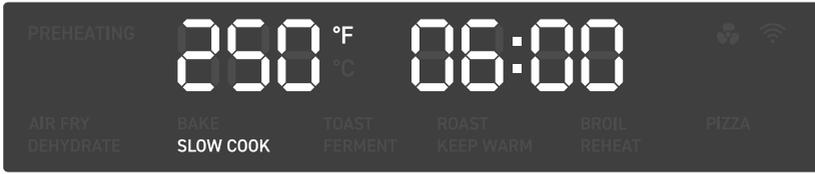
1. Insert wire rack at mid position and close the oven door.
2. Press **MENU** and turn the control knob to **“PIZZA”**, which will blink on the display.
3. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press **TEMP/SLICES** to adjust temperature. Turn the control knob to adjust the temperature between 150°–450°F / 65°–230°C.
 - b. Press **TIME/SHADE** to adjust time. Turn the control knob to adjust the time between 1 min–2 hr.
4. Press the control knob to start the cooking function.
5. **PREHEATING** will blink on the display and the oven will begin preheating. When preheating is finished, the oven will beep 3 times.
6. Remove any cardboard, plastic, paper, or other flammable materials. Place pizza on a pan, and place the pan on the wire rack.
7. Close the oven door to start cooking. **MENU** and the selected cooking function will light up, and the display will show the timer counting down.

Note: For large pizzas, open the oven door halfway through cooking and carefully rotate the pizza 90 degrees for more even browning.

8. The oven will stop heating and beep several times when finished.

Note: Try a slightly longer cooking time for pizzas with thicker crust, and an even longer cooking time for frozen pizzas.

Slow Cook Function (“SLOW COOK”)



This function is ideal for simmering food for long periods of time at low temperatures, such as when cooking soup.

Heating Elements: Bottom heating elements cycle on and off.

Rack Position: Low

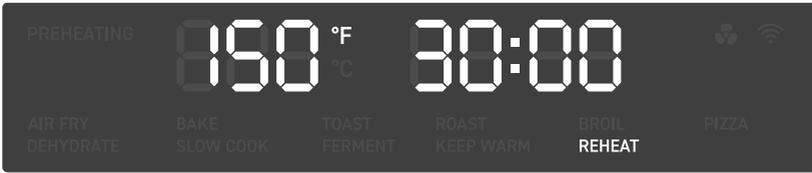
1. Place food in a heat-safe container. Cover and place on the food tray or wire rack. Insert at low position and close the oven door.

Note:

- Make sure cookware is oven-proof and does not weigh over 6 lb when full.
- Fill container to a minimum of halfway and a maximum of $\frac{3}{4}$ full to avoid spilling and over- or under-cooking.
- **Always** slow cook with a lid on the container to prevent food from drying out.
- **Do not** slow cook frozen foods.
- Cut large pieces of meat in half to allow even heating.

2. Press **MENU** and turn the control knob to “**SLOW COOK**”, which will blink on the display.
3. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press **TEMP/SLICES** to adjust temperature. Turn the control knob to adjust the temperature between 150°–250°F / 65°–120°C.
 - b. Press **TIME/SHADE** to adjust time. Turn the control knob to adjust the time between 30 min–12 hr.
4. Press the control knob to start the cooking function. **MENU** and the selected cooking function will light up, and the display will show the timer counting down.
5. The oven will stop heating and beep several times when finished.

Reheat Function (“REHEAT”)



This function is designed to reheat leftovers.

Heating Elements: 2 upper and all bottom heating elements cycle on and off.

Rack Position: Mid

1. Place food on the food tray. Insert at mid position and close the oven door.
2. Press **MENU** and turn the control knob to “**REHEAT**”, which will blink on the display.
3. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press **TEMP/SLICES** to adjust temperature. Turn the control knob to adjust the temperature between 150°–400°F / 65°–205°C.
 - b. Press **TIME/SHADE** to adjust time. Turn the control knob to adjust the time between 1 min–2 hr.
4. Press the control knob to start the cooking function. **MENU** and the selected cooking function will light up, and the display will show the timer counting down.
5. The oven will stop heating and beep several times when finished.

Ferment Function (“FERMENT”)



This function is designed to precisely hold low temperatures, providing an ideal environment for proofing bread, rolls, pizza, and dough.

Can also be used for making yogurt with an appropriate recipe (using 110°F / 45°C temperature and 12 hr time).

Heating Elements: Bottom heating elements cycle on and off.

Rack Position: Low

1. Place dough in a heat-safe container. Cover and place on the food tray or wire rack. Insert at low position and close the oven door.
2. Press **MENU** and turn the control knob to **"FERMENT"**, which will blink on the display.
3. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press **TEMP/SLICES** to adjust temperature. Turn the control knob to adjust the temperature between 80°–110°F / 25°–45°C.
 - b. Press **TIME/SHADE** to adjust time. Turn the control knob to adjust the time between 30 min–12 hr.
4. Press the control knob to start the cooking function. **MENU** and the selected cooking function will light up, and the display will show the timer counting down.
5. The oven will stop heating and beep several times when finished.

CARE & MAINTENANCE

Clean oven accessories (including trays, etc.) and oven interior after every use.

Note:

- **Do not** use abrasive cleaners, metal scouring pads, or metal utensils on any part of the oven, including trays and other accessories. These will scratch or damage their surfaces.
 - This oven contains no user-serviceable parts. Any repairs should be performed by an authorized service representative.
1. Before cleaning, turn off and unplug the oven, and allow it to cool completely. Open the door for faster cooling.
 2. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp cloth or sponge (not the oven surface) and wipe all parts of the oven, especially the oven interior. **Do not** use a dry cloth on the display screen, or it may be scratched.

Note: Make sure you clean the top of the oven interior after every use. If this is not cleaned, cooking residue will burn onto the oven interior and be difficult to remove.

3. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft, plastic scouring pad.
4. Let all surfaces dry completely before plugging in or turning on the oven.

Cleaning the Accessories

Note: After each use, slide out the crumb tray and discard crumbs.

1. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp sponge or soft, plastic scouring pad (not the accessory surface). Wipe accessories and soak in warm, soapy water if necessary.
2. For stubborn grease:
 - a. In a small bowl, mix 2 US tbsp / 30 mL of baking soda with 1 US tbsp / 15 mL of water to form a spreadable paste.
 - b. Use a sponge to spread the paste on the trays and scrub. Let the trays sit for 15 minutes before rinsing.
 - c. Wash trays with soap and water.
3. Dry thoroughly.
4. Replace the crumb tray into the oven before plugging in or turning on the oven.

Storage

1. Clean and dry the oven and all accessories.
2. Insert the crumb tray into the oven. Insert the rack at mid position. Make sure the oven door is closed.
3. Store the oven in an upright position. **Do not** store anything on top.

TROUBLESHOOTING

Problem	Possible Solution
The oven will not turn on.	Make sure the oven is plugged in.
Food is not completely cooked.	Increase cooking temperature or time.
Food is overcooked or burned.	Decrease cooking temperature or time.
	Make sure food items are not too large and are not touching the heating elements.
Food is cooked unevenly.	Make sure food items are not too closely packed into a tray, rack, or other container.
White smoke or steam is coming out of the oven.	The oven may produce some white smoke or steam during cooking. This is normal.
	During first use, dust from the packing process may cause white smoke. This is normal for toaster ovens and many other kitchen appliances. To eliminate any dust, see Test Run (page 11).
	Excess oil or fatty foods may produce white smoke. Make sure the inside of the oven is cleaned properly and isn't greasy.
Dark smoke is coming out of the oven.	Immediately press the control knob to pause cooking and unplug your oven. Food is burning. Wait for smoke to clear before opening the oven door.
A thermometer shows that the oven temperature is different from the oven setting.	Commonly used thermometers usually have low sensitivity and take over 10 minutes to measure the correct temperature. This will not affect cooking.
Display shows Error Code "E01".	There is an open circuit in the temperature monitor. Contact Customer Support (see page 34).
Display shows Error Code "E02".	There is a short circuit in the temperature monitor. Contact Customer Support (see page 34).
Display shows Error Code "E04".	The oven has been plugged into an incorrect power source, such as a 220–240V outlet. Unplug the oven. Only use the oven with 120V, 60Hz outlets, such as those in North America.

If your problem is not listed, please contact **Customer Support** (see page 34).

VESYNC APP TROUBLESHOOTING

Problem	Possible Solution
Why isn't my oven connecting to the VeSync app?	During the setup process, you must be on a secure 2.4GHz Wi-Fi® network. Confirm that the network is working correctly.
	Make sure the Wi-Fi® password you entered is correct.
	Turn on Bluetooth® on your phone (for Android™ users, make sure Location is turned on as well).
	Make sure your oven and phone are within 30 ft / 10 m of each other.
	Reset the oven by pressing and holding the control knob for 15 seconds, then try connecting again.
My oven is offline.	Make sure the oven is plugged in. The oven may appear to be offline if it is unplugged, or if the outlet does not have power.
	Refresh the VeSync menu by swiping down on the screen.
	Make sure your router is connected to the internet and your phone's network connection is working.
	Delete the oven from the VeSync app. Swipe left (iOS)® or press and hold (Android), then tap Delete . Reconfigure your oven with the VeSync app.

Note: Power outages, internet outages, or changing Wi-Fi routers may cause your toaster oven to go offline.

If your problem is not listed, please contact **Customer Support** (see page 34).

FCC SUPPLIER'S DECLARATION OF CONFORMITY (SDOC)

Arovast Corporation hereby declares that this equipment is in compliance with FCC requirements. The declaration of conformity may be consulted in the support section of our website, accessible from www.cosori.com

FEDERAL COMMUNICATION COMMISSION INTERFERENCE STATEMENT - PART 15

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

NOTE: 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.

FCC Caution: Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate this equipment.

FCC RADIATION EXPOSURE STATEMENT

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. End users must follow the specific operating instructions for satisfying RF exposure compliance. To maintain compliance with FCC RF exposure compliance requirements, please follow operation instructions as documented in this manual. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter. This equipment should be installed and operated with a minimum distance of 20 cm between the radiator and your body. The availability of some specific channels and/or operational frequency bands are country dependent and are firmware programmed at the factory to match the intended destination. The firmware setting is not accessible by the end user.

WARRANTY INFORMATION

Product	<i>Smart Air Fryer Toaster Oven</i>
Models	<i>CTO-R251S</i>
For your own reference, we strongly recommend that you record your order ID and date of purchase.	
Order ID	
Date of Purchase	

TERMS & POLICY

COSORI Limited Product Warranty

Register your products at <https://warranty.cosori.com/warranty> to stay up to date with important product information such as product updates, limited warranties, usage and maintenance recommendations, and notifications concerning safety warnings or product recalls. Registration is not required to claim your limited warranty.

Two (2) Year Limited Consumer Product Warranty

Arovast Corporation ("Arovast") warrants that the product shall be free from defects in material and workmanship for a period of **2 years from the date of original purchase** ("Limited Warranty Period"), provided the product was used in accordance with its use and care instructions (e.g. in the intended environment and under normal circumstances).

Your Limited Warranty Benefits

During the Limited Warranty Period and subject to this limited Warranty Policy, Arovast will, in its sole and exclusive discretion, either (i) refund the purchase price if the purchase was made directly from the online COSORI store, (ii) repair any defects in material or workmanship, (iii) replace the product with another product of equal or greater value, or (iv) provide store credit in the amount of the purchase price.

Who Is Covered?

This limited warranty extends only to the original consumer purchaser of the product and is not transferable to any subsequent owner of the product, regardless of whether the product transferred ownership during the specified term of the limited warranty. The original consumer purchaser must provide verification of the defect or malfunction and proof of the date of purchase to claim the Limited Warranty Benefits.

Be Aware of Unauthorized Dealers or Sellers

This limited warranty does not extend to products purchased from unauthorized dealers or sellers. Arovast's limited warranty only extends to products purchased from authorized dealers or sellers that are subject to Arovast's quality controls and have agreed to follow its quality controls. Please be aware, products purchased from an unauthorized website or dealer may be counterfeit, used, defective, or may not be designed for use in your country. You can protect yourself and your products by making sure you only purchase from Arovast or its authorized dealers.

If you have any questions about a specific seller, or if you think you may have purchased your product from an unauthorized seller, please contact our Customer Support via support@cosori.com.

What's Not Covered?

- Normal wear and tear, including parts that might wear out over time (e.g. batteries, filters, cleaning brush, essential oil pads, etc.).
- If the proof-of-purchase has been altered in any way or is made illegible.
- If the model number, serial number or production date code on the product has been altered, removed or made illegible.
- If the product has been modified from its original condition.
- If the product has not been used in accordance with directions and instructions in the user manual.
- Damages caused by connecting peripherals, additional equipment or accessories other than those recommended in the user manual.

- Damages or defects caused by accident, abuse, misuse, or improper or inadequate maintenance.
- Damages or defects caused by service or repair of the product performed by an unauthorized service provider or by anyone other than Arovast.
- Damages or defects occurring during commercial use, rental use, or any use for which the product is not intended.
- If the unit has been damaged, including but not limited to damage by animals, lightning, abnormal voltage, fire, natural disaster, transportation, dishwasher, or water (unless the user manual expressly states that the product is dishwasher-safe).
- Incidental and consequential damages.
- Damages or defects exceeding the cost of the product.

Claiming Your Limited Warranty Service in 5 Simple Steps:

1. Make sure your product is within the specified limited warranty period.
2. Make sure you have a copy of the invoice and order ID or proof-of-purchase.
3. Make sure you have your product.
DO NOT dispose of your product before contacting us.
4. Contact our Customer Support team via support@cosori.com.
5. Once our Customer Support team has approved your request, please return the product with a copy of the invoice and order ID.

Sole and Exclusive Remedy

THE FOREGOING LIMITED WARRANTY CONSTITUTES AROVAST CORPORATION'S EXCLUSIVE LIABILITY, AND YOUR SOLE AND EXCLUSIVE REMEDY, FOR ANY BREACH OF ANY WARRANTY OR OTHER NONCONFORMITY OF THE PRODUCT COVERED BY THIS LIMITED PRODUCT WARRANTY STATEMENT. THIS LIMITED WARRANTY IS EXCLUSIVE, AND IN LIEU OF ALL OTHER WARRANTIES. NO EMPLOYEE OF AROVAST CORPORATION OR ANY OTHER PARTY IS AUTHORIZED TO MAKE ANY WARRANTY IN ADDITION TO THE LIMITED WARRANTY IN THIS LIMITED PRODUCT WARRANTY STATEMENT.

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TO THE FULLEST EXTENT PROVIDED BY APPLICABLE LAW, IN NO EVENT WILL AROVAST CORPORATION, ITS AFFILIATES, OR THEIR LICENSORS, SERVICE PROVIDERS, EMPLOYEES, AGENTS, OFFICERS, OR DIRECTORS BE LIABLE FOR:

(a) DAMAGES OF ANY KIND ARISING OUT OF OR IN CONNECTION WITH PRODUCTS PURCHASED FROM AROVAST CORPORATION IN EXCESS OF THE PURCHASE PRICE PAID BY THE PURCHASER FOR SUCH PRODUCTS, OR

(b) INDIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL, OR PUNITIVE DAMAGES EVEN IF AROVAST CORPORATION OR ONE OF ITS SUPPLIERS HAS BEEN ADVISED OF THE POSSIBILITY OR LIKELIHOOD OF SUCH DAMAGES.

AND REGARDLESS OF WHETHER CAUSED BY TORT (INCLUDING NEGLIGENCE), BREACH OF CONTRACT, OR OTHERWISE. OUR LIABILITY SHALL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT, NOR SHALL WE UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES, WHETHER DIRECT OR INDIRECT.

EXCEPT AS COVERED BY THIS LIMITED PRODUCT WARRANTY STATEMENT, AROVAST CORPORATION SHALL NOT BE LIABLE FOR COSTS ASSOCIATED WITH THE REPLACEMENT OR REPAIR OF PRODUCTS PURCHASED FROM IT, INCLUDING, BUT NOT LIMITED TO, LABOR, INSTALLATION, OR OTHER COSTS INCURRED BY THE USER AND, IN PARTICULAR, ANY COSTS RELATING TO THE REMOVAL OR REPLACEMENT OF ANY PRODUCT.

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ALTHOUGH THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, YOU MAY HAVE OTHER RIGHTS IN YOUR JURISDICTION. THIS STATEMENT OF LIMITED WARRANTY IS SUBJECT TO APPLICABLE LAWS THAT APPLY TO YOU AND THE PRODUCT. PLEASE REVIEW THE LAWS IN YOUR JURISDICTION TO UNDERSTAND YOUR RIGHTS FULLY.

CHANGES TO THIS POLICY

We may change the terms and availability of this limited warranty at our discretion, but any changes will not be retroactive.

This warranty is made by:

AROVAST CORPORATION

1202 N. Miller St., Suite A
Anaheim, CA 92806
USA

CUSTOMER SUPPORT

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team.

Arovast Corporation

1202 N. Miller St., Suite A
Anaheim, CA 92806
USA

Support Hours

Mon–Fri, 9:00 am–5:00 pm PST/PDT

Email: support@cosori.com

Toll-Free: (888) 402-1684

** Please have your invoice and order ID ready before contacting Customer Support.*

MORE COSORI RECIPES

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



**Scan the QR code
to get the app.**

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COSORI®

Questions or Concerns?

Mon–Fri, 9:00 am–5:00 pm PST/PDT
support@cosori.com | (888) 402-1684

COSORI®

User Manual

5.0-Quart Rice Cooker



Questions or Concerns?

support@cosori.com | (888) 402-1684
Mon-Fri, 9:00 am-5:00 pm PST/PDT



Thank you for
your purchase!



(We hope you love your new rice cooker as much as we do)



join

the COSORI Cooks Community on Facebook
[facebook.com/groups/cosoricooks](https://www.facebook.com/groups/cosoricooks)



explore

our recipe gallery
www.cosori.com/recipes



enjoy

weekly, featured recipes
made exclusively by our in-house chefs



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

Mon–Fri, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at COSORI,

Happy cooking!

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Package Contents

1 x 5.0-Quart Rice Cooker
1 x Nonstick Inner Pot
1 x 3.0-Quart Steam Basket
1 x Standing Rice Paddle
1 x Measuring Cup
1 x Recipe Book
1 x User Manual
1 x Quick Reference Guide

Specifications

Model	CRC-R501-KUS
Power Supply	AC 120V, 60Hz
Rated Power	1000W
Capacity	5 qt / 10 cup* (uncooked rice)
Weight	9.3 lbs / 4.2 kg
Dimensions	12.3D x 10.6W x 9.2H in / 31.2D x 26.9W x 23.4H cm

*using the included rice measuring cup, which is approximately 6.1 oz / 180 mL.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

Follow basic safety precautions when using your rice cooker.

Read all instructions.

Key Safety Points

- **Do not** touch hot surfaces.
- **Do not** touch the steam vent or the area near the steam vent while cooking or in Keep Warm mode. **Do not** cover the area with a cloth.
- **Always** use heat-resistant gloves, pads, or oven mitts when moving the rice cooker, handling hot materials, and when placing items in or removing items from the rice cooker, including the inner pot, steam basket, and accessories.
- **Never** use the rice cooker without the inner pot in place.
- Children should be supervised to ensure that they do not play with the rice cooker.
- **Do not** allow children to clean or perform maintenance on the rice cooker.
- **Do not** use your rice cooker if it is damaged, not working, or if the cord or plug is damaged. Contact **Customer Support** (see page 21).
- Using accessories or replacement parts not recommended by COSORI may cause injuries.

General Safety

- To protect against electric shock, **do not immerse the rice cooker**, cord, or plug in water or liquid.
- **Do not** use the rice cooker in water or under running water.
- Unplug when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning or storage.
- **Do not** put food, liquid, or foreign objects on the heating plate.
- Ensure the heating plate is clean and the underside of the inner pot is dry before inserting the inner pot.
- Close supervision is necessary when the rice cooker is used by or near children.
- **Do not** use outdoors.
- **Do not** place the rice cooker or any of its parts on or near hot gas or electric burners, or in a heated oven.
- **Do not** use the included accessories and inner pot in a microwave, on a stove or grill, or in an oven.
- Be extremely cautious when moving the rice cooker or inner pot if it contains hot oil or other hot liquids.
- The rice cooker is not intended to be operated by means of an external timer or separate remote-control system.
- This rice cooker 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 rice cooker by a person responsible for their safety.

- **Only** use as directed in this manual. **Do not** use for any purpose other than its intended use.
- Not for commercial use. Household use **only**.
- **Do not** block any ventilation openings. Hot steam is released through openings. Keep your hands and face clear of openings.
- **Do not** leave the rice cooker unattended while in use.

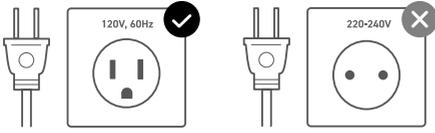
Note: See **Care & Maintenance** for instructions on how to clean accessories (page 17).

While Cooking

- **CAUTION:** Risk of electric shock. Cook **only** in the removable inner pot. **Do not** put any liquid directly into the rice cooker.
- Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- The removable inner pot is extremely hot during use and can be heavy when full of ingredients.
- Be careful when handling the inner pot or steam basket when it contains hot food, hot oil, or other hot liquids.
- Place hot accessories on a heat-resistant surface or potholder.
- **Do not** place anything on top of your rice cooker while it is operating. **Do not** store anything inside your rice cooker other than recommended accessories.
- **Do not** touch the metal portion of the lid, hot surfaces, or any accessories during or immediately after cooking because they will be hot.
- **Do not** place paper, cardboard, or plastic into your rice cooker, or any materials which may catch fire or melt.
- **Do not** use this rice cooker for deep frying with oil.
- This rice cooker uses a short power-supply cord to reduce the risk of being pulled on by children, entangling, or tripping.
- To turn the rice cooker off, tap **CANCEL** to stop cooking, then unplug. To unplug, grasp the plug and pull from the outlet. **Never** pull from the power cord.
- **Do not** use with an extension cord. This rice cooker is intended for countertop use only.
- **Do not** let the power cord hang over the edge of a table or counter or touch hot surfaces.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- **Never** use an outlet below the counter when plugging in your rice cooker.
- Your rice cooker has a polarized plug (one prong is wider than the other), which fits into a polarized outlet only one way. If the plug does not fit, reverse the plug. If it still does not fit, **do not** use the plug in that outlet. **Do not** alter the plug in any way.
- Keep the rice cooker and its cord out of reach of children.

Power & Cord

- Your rice cooker should **only** be used with **120V, 60Hz** electrical systems. **Do not** plug into another type of outlet.



- If the power supply cord is damaged, it must be replaced by Arovast Corporation or similarly qualified persons in order to avoid an electric or fire hazard. Please contact **Customer Support** (page 21).

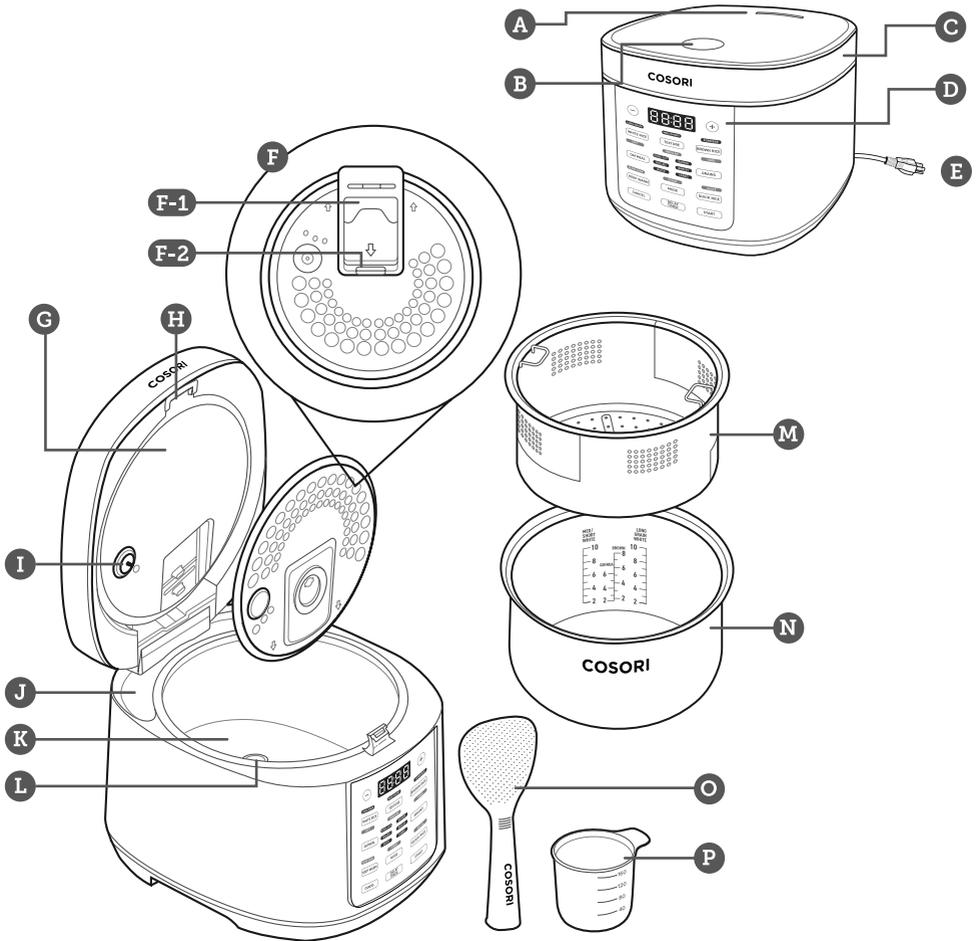
Electromagnetic Fields (EMF)

This rice cooker complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS

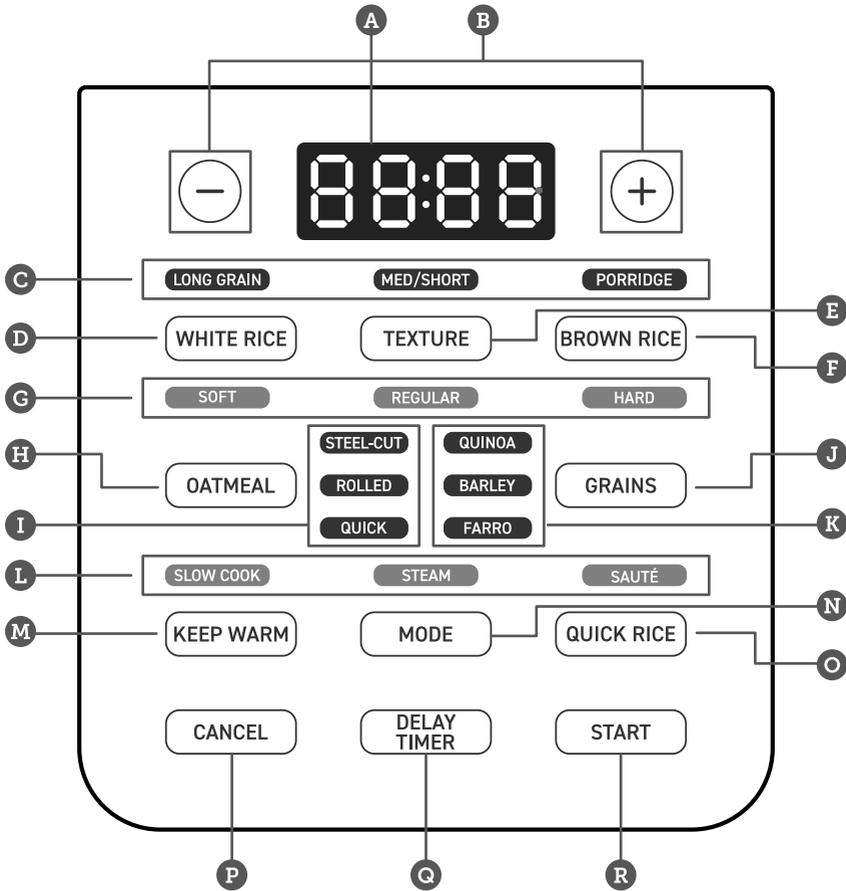
GETTING TO KNOW YOUR RICE COOKER

Rice Cooker Diagram



- | | | |
|------------------------------------|-------------------------------------|----------------------------------|
| A. Steam Vent | G. Radiator Plate | M. 3.0-Quart Steam Basket |
| B. Open Button | H. Inner Lid Release Button | N. Nonstick Inner Pot |
| C. Lid | I. Top Temperature Sensor | O. Standing Rice Paddle |
| D. Control Panel | J. Condensation Collectors | P. Measuring Cup |
| E. Power Cord | K. Heating Plate | |
| F. Inner Lid | L. Bottom Temperature Sensor | |
| 1. Steam Cap | | |
| 2. Steam Cap Release Button | | |

Control Panel



- | | |
|----------------------------------|-------------------------------|
| A. Display | J. Grains Button |
| B. Increase/Decrease Time | K. Grain Type |
| C. Rice Type | L. Cooking Modes |
| D. White Rice Button | M. Keep Warm Button |
| E. Rice Texture Button | N. Cooking Mode Button |
| F. Brown Rice Button | O. Quick Rice Button |
| G. Rice Texture | P. Cancel Button |
| H. Oatmeal Button | Q. Delay Timer Button |
| I. Oatmeal Type | R. Start Button |

BEFORE FIRST USE

Setting Up

1. Remove all packaging around and inside the rice cooker.
2. Place on a stable, level, heat-resistant surface. Keep away from areas that can be damaged by steam (such as walls or cupboards).
3. Remove the inner lid (see page 17). **[Figure 1.1]**
4. Wash the inner lid, steam cap, inner pot, steam basket, rice paddle, and measuring cup with hot, soapy water and a non-abrasive sponge.
5. Dry the parts and reinstall the inner lid. Place the inner pot in the rice cooker.

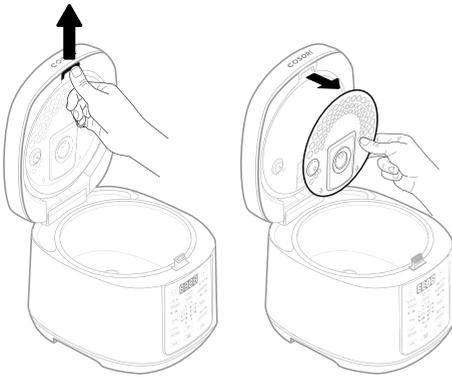


Figure 1.1

Test Run

A test run will help you become familiar with your rice cooker, make sure it's working correctly, and clean it of possible residues.

1. Make sure there is no food or packaging in the rice cooker and plug it in.
2. Add water to the inner pot up to the "**STEAM**" water level marking. Close the lid.
3. Tap **MODE** twice to select "**STEAM**".
4. Tap **START** to start the Steam function.
5. The rice cooker will beep several times when finished.
6. Open the lid, carefully remove the inner pot, and discard the remaining water.
7. Let the rice cooker cool for 15 minutes. Wipe the inner lid and outside of the rice cooker with a dry cloth.

COOKING WITH YOUR RICE COOKER

Cooking Functions

Note:

- Cook time is an estimate. Actual cook time may vary depending on factors such as amount of grain and water, room temperature, water temperature, and voltage.
- The inner pot **does not** have water level markings for 1 cup. If you are cooking 1 cup, use the "Grain : Water Ratio" column to determine the correct amount of water.

Cooking Functions Quick Reference Charts

Grain Type	Function	Water Level Marking	Grain : Water Ratio	Cups*	Estimated Cook Time (Minutes)
Long Grain White Rice	WHITE RICE LONG GRAIN	Long Grain White	1 : 1 $\frac{1}{6}$	1	35–45
				5	45–55
				10	55–65
Medium/Short Grain White Rice	WHITE RICE MED/SHORT	Med/Short White	1 : 1 $\frac{1}{8}$	1	32–42
				5	41–51
				10	51–61
White Rice Porridge	WHITE RICE PORRIDGE	Porridge	1 : 5	$\frac{1}{2}$	35–45
				1	45–55
				1 $\frac{1}{2}$	50–60
				2	55–65
				2 $\frac{1}{2}$	60–70
Quick White Rice**	QUICK RICE	Long Grain White	1 : 1 $\frac{1}{6}$	1	27–37
				5	39–49
				10	50–60
Jasmine White Rice	WHITE RICE LONG GRAIN	Long Grain White	1 : 1 $\frac{1}{6}$	1	35–45
				5	40–50
				10	50–60
Sushi Rice	WHITE RICE MED/SHORT	Med/Short White	1 : 1 $\frac{1}{8}$	1	32–42
				5	41–51
				10	51–61
Long Grain Brown Rice	BROWN RICE LONG GRAIN	Brown	1 : 1 $\frac{3}{8}$	1	59–69
				4	65–75
				8	72–82

Grain Type	Function	Water Level Marking	Grain : Water Ratio	Cups*	Estimated Cook Time (Minutes)
Medium/Short Grain Brown Rice	BROWN RICE MED/SHORT GRAIN	Brown	1 : 1¼	1	60-70
				4	66-76
				8	73-83
Brown Rice Porridge	BROWN RICE PORRIDGE		1 : 3½	½	55-65
				1	60-70
				1½	65-75
				2	70-80
				2½	75-85
Steel-Cut Oatmeal	OATMEAL STEEL-CUT	Steel Cut Oatmeal	1 : 3	1	35-45
				2	40-50
				4	50-60
Rolled Oatmeal	OATMEAL ROLLED	Rolled Oatmeal	1 : 3	1	21-31
				2	28-38
				4	40-50
Quick Oatmeal	OATMEAL QUICK	Rolled Oatmeal	1 : 3	1	14-24
				2	20-30
				4	30-40
Quinoa	GRAINS QUINOA	Quinoa	1 : 1¼	1	37-47
				3	42-52
				6	46-56
Barley	GRAINS BARLEY	Barley	1 : 1¼	1	50-60
				3	54-64
				6	60-70
Farro	GRAINS FARRO	Farro	1 : 1¼	1	65-75
				3	68-78
				6	73-83

*1 rice measuring cup is approximately 6.1 oz / 180 mL.

**The Quick Rice function cooks white rice faster but may result in slightly harder rice.

Function	Time Range	Default Time	Default Temperature
Slow Cook	5 min-24 hr	30 min	212°F / 100°C
Steam	1 min-1 hr	10 min	212°F / 100°C
Sauté	1 min-30 min	5 min	320°F / 160°C
Keep Warm	10 min-24 hr		158°F / 70°C
Delay Timer	10 min-24 hr		

White Rice / Brown Rice

1. Use the measuring cup to measure uncooked rice. Overfill the cup, then level it off to get an accurate measurement. [Figure 2.1]

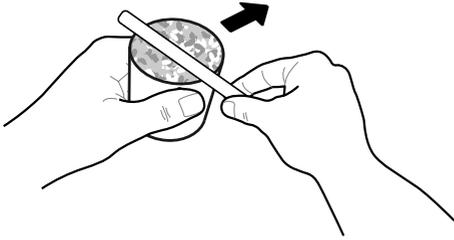


Figure 2.1

2. Place rice in a separate container or fine mesh sieve. Wash rice until the water appears clear.
3. Transfer washed rice to the inner pot and add the appropriate amount of water. You can reference the water level markings printed on the inside of the inner pot.
4. Place the inner pot in the rice cooker. Close the lid.
 - a. Make sure that the inner lid and steam cap are properly installed.
5. Plug in the rice cooker. Tap **WHITE RICE** or **BROWN RICE**. "**LONG GRAIN**" is automatically selected. Continue tapping to select "**MED/SHORT GRAIN**" or "**PORRIDGE**". The estimated cook time will show on the display.
 - a. If you're cooking porridge, you can adjust the cook time from 40 min–2 hr.
6. "**REGULAR**" rice texture is automatically selected. Optionally, tap **TEXTURE** to select "**SOFT**" or "**HARD**".
7. Optionally, tap **DELAY TIMER** and use **+** and **-** to delay cooking for up to 24 hours. Cooking will automatically start after counting down.
8. Tap **START** to start the cooking function.
9. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
 - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked rice in the rice cooker for more than 5 hours.

Quick Rice

1. Use the measuring cup to measure uncooked rice. Overfill the cup, then level it off to get an accurate measurement.
2. Place rice in a separate container or fine mesh sieve. Wash rice until the water appears clear.
3. Transfer washed rice to the inner pot and add the appropriate amount of water. You can reference the water level markings printed on the inside of the inner pot.
4. Place the inner pot in the rice cooker. Close the lid.
 - a. Make sure that the inner lid and steam cap are properly installed.
5. Plug in the rice cooker. Tap **QUICK RICE**. The estimated cook time will show on the display.
 - a. The Quick Rice function cooks rice faster but the texture may be slightly harder.
6. Tap **START** to start the cooking function.
7. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
 - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked rice in the rice cooker for more than 5 hours.

Oatmeal

1. Use the measuring cup to measure uncooked oats. Overfill the cup, then level it off to get an accurate measurement.
2. Place oats in the inner pot and add the appropriate amount of water. You can reference the water level markings printed on the inside of the inner pot.
3. Place the inner pot in the rice cooker. Close the lid.
 - a. Make sure that the inner lid and steam cap are properly installed.
4. Plug in the rice cooker. Tap **OATMEAL**. "**STEEL-CUT**" is automatically selected. Continue tapping to select "**ROLLED**" or "**QUICK**". The estimated cook time will show on the display.
5. Optionally, tap **DELAY TIMER** and use **+** and **-** to delay cooking for up to 24 hours. Cooking will automatically start after counting down.
6. Tap **START** to start the cooking function.
7. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
 - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked oatmeal in the rice cooker for more than 3 hours.

Grains

1. Use the measuring cup to measure uncooked grains, such as quinoa. Overfill the cup, then level it off to get an accurate measurement.
2. Place grains in the inner pot and add the appropriate amount of water. You can reference the water level markings printed on the inside of the inner pot.
3. Place the inner pot in the rice cooker. Close the lid.
 - a. Make sure that the inner lid and steam cap are properly installed.
4. Plug in the rice cooker. Tap **GRAINS**. "QUINOA" is automatically selected. Continue tapping to select "BARLEY" or "FARRO". The estimated cook time will show on the display.
5. Optionally, tap **DELAY TIMER** and use + and - to delay cooking for up to 24 hours. Cooking will automatically start after counting down.
6. Tap **START** to start the cooking function.
7. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
 - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked grain in the rice cooker for more than 3 hours.

Slow Cook

1. Place food in the inner pot.
 - a. **Do not** fill past the 10-cup long grain white rice water level marking.
2. Place the inner pot in the rice cooker. Close the lid.
 - a. Make sure that the inner lid and steam cap are properly installed.
3. Plug in the rice cooker. Tap **MODE** to select "**SLOW COOK**".
4. Tap + and - to adjust the cook time.
5. Optionally, tap **DELAY TIMER** and use + and - to delay cooking for up to 24 hours. Cooking will automatically start after counting down.
6. Tap **START** to start the cooking function.
7. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
 - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked food in the rice cooker for more than 3 hours.

Steam

1. Add water to the inner pot up to the "STEAM" water level marking.
2. Place food in the steam basket, then place the steam basket in the inner pot.
 - a. **Do not** overfill the steam basket.
3. Place the inner pot in the rice cooker. Close the lid.
 - a. Make sure that the inner lid and steam cap are properly installed.
4. Plug in the rice cooker. Tap **MODE** twice to select "STEAM".
5. Tap **+** and **-** to adjust the cook time.
6. Optionally, tap **DELAY TIMER** and use **+** and **-** to delay cooking for up to 24 hours. Cooking will automatically start after counting down.
7. Tap **START** to start the cooking function. "PrE" will show on the display and the rice cooker will begin preheating. When preheating is finished, the display will show the timer counting down.
8. The rice cooker will beep several times when finished and automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.
 - a. Keep Warm can last up to 24 hours, but we recommend that you avoid leaving cooked food in the rice cooker for more than 3 hours.

Sauté

1. Place the inner pot in the rice cooker. You can leave the lid open or close the lid for faster preheating.
2. Plug in the rice cooker. Tap **MODE** three times to select "SAUTE".
3. Tap **+** and **-** to adjust the cook time.
4. Tap **START** to start the cooking function. "PrE" will show on the display and the rice cooker will begin preheating. When preheating is finished, the display will show the timer counting down.
 - a. You can add oil to the inner pot before or after preheating.
 - b. If food is added to the inner pot before preheating finishes, the countdown may not appear.
5. Place food in the inner pot to begin cooking.
6. When finished, tap **CANCEL** to stop the cooking function.

Keep Warm

1. Place the inner pot in the rice cooker. Close the lid.
 - a. Make sure that the inner lid and steam cap are properly installed.
2. Plug in the rice cooker. Tap **KEEP WARM**.
3. Tap **+** and **-** to adjust the time.
4. Tap **START** to start the cooking function.

Note: After every cooking function (except **"SAUTE"**), the rice cooker will automatically switch to the Keep Warm function. The display will show how much time has passed since cooking finished. Tap **CANCEL** twice to stop the Keep Warm function.

Delay Timer

1. Before cooking, tap **DELAY TIMER** to set a delay timer.
 - a. You **cannot** set a delay timer in **"KEEP WARM"**, **"SAUTE"**, or **"QUICK RICE"** functions.
2. Tap **+** and **-** to delay cooking for up to 24 hours.

Note: This is not a delayed start. Food will **finish** cooking when the delay timer ends.

3. Tap **START** and cooking will automatically start after counting down.

CARE & MAINTENANCE

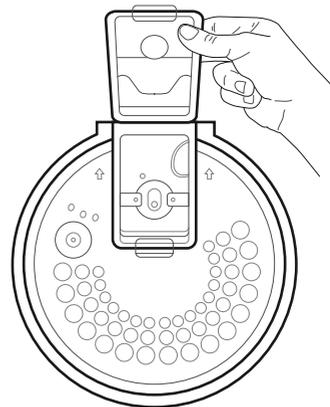
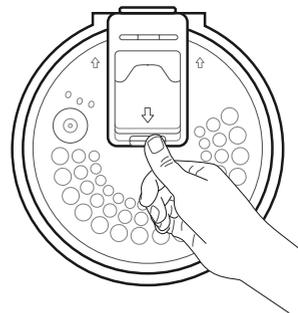
Note:

- **Always** clean the inner pot and accessories after every use.
- The inner pot has a nonstick coating for easy cleaning.
- **Do not** use abrasive cleaners, metal scouring pads, or metal utensils on any part of the rice cooker, including inner pot and other accessories. These will scratch or damage their surfaces.
- This rice cooker does not contain any user-serviceable parts. For any repairs, contact **Customer Support** (see page 21).

1. Before cleaning, turn off and unplug the rice cooker and allow it to cool completely.
2. Wipe the outside and inside of the rice cooker with a moist cloth.
3. Press the Inner Lid Release Button, then pull the inner lid to remove it. If necessary, press the Steam Cap Release Button to empty and clean the steam cap.
4. Wash the inner lid, steam cap, inner pot, steam basket, rice paddle, and measuring cup with hot, soapy water and a non-abrasive sponge. Soak if necessary.
 - a. Accessories are also dishwasher-safe on the top rack.
5. Dry the parts and reinstall the inner lid. Place the inner pot in the rice cooker.
6. Let all surfaces dry completely before plugging in or turning on the rice cooker.

Emptying the Steam Cap

1. Press the Steam Cap Release Button located on the inner lid.
2. Empty the water that is collected in the steam cap.
3. Clean the steam cap with hot, soapy water and a non-abrasive sponge.
 - a. If necessary, you can remove the steam cap for easy cleaning and drying.



Storage

1. Clean and dry the rice cooker and all accessories.
2. Place the inner pot in the rice cooker. Close the lid.
3. Store the rice cooker in an upright position. **Do not** store anything on top.

TROUBLESHOOTING

Problem	Possible Solution
The rice cooker will not turn on.	Make sure the rice cooker is plugged into a powered outlet.
The rice cooker has a plastic smell.	Any rice cooker may have a plastic smell from the manufacturing process. This is normal. Follow the instructions for a Test Run (page 9) to decrease the plastic smell. If the plastic smell does not decrease, contact Customer Support (see page 21).
Food is undercooked, too soft, or too hard.	Make sure the food to water ratio is correct.
	Make sure you select the correct cooking function for the food you are cooking.
Food boils over while cooking.	Make sure the food to water ratio is correct.
	Make sure the inner lid and steam cap are properly installed.
Display shows Error Code "E1\E3".	There is an open circuit in the temperature monitor. Contact Customer Support (see page 21).
Display shows Error Code "E2\E4".	There is a short circuit in the temperature monitor. Contact Customer Support (see page 21).

If your problem is not listed, please contact **Customer Support** (see page 21).

FEDERAL COMMUNICATION COMMISSION INTERFERENCE STATEMENT - PART 15

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

NOTE: 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.

FCC Caution: Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate this equipment.

FCC SUPPLIER'S DECLARATION OF CONFORMITY (SDOC)

Arovast Corporation hereby declares that this equipment is in compliance with FCC requirements. The declaration of conformity may be consulted in the support section of our website, accessible from www.cosori.com

WARRANTY INFORMATION

Product Name	5.0-Quart Rice Cooker
Model	CRC-R501-KUS
<i>For your own reference, we strongly recommend that you record your order ID and date of purchase.</i>	
Date of Purchase	
Order ID	

TERMS & POLICY

Arovast Corporation ("Arovast") warrants this product to the original purchaser to be free from defects in material and workmanship, under normal use and conditions, for a period of 2 years from the date of original purchase.

Arovast agrees, at our option during the warranty period, to repair any defect in material or workmanship or furnish an equal product in exchange without charge, subject to verification of the defect or malfunction and proof of the date of purchase.

There is no other express warranty. This warranty does not apply:

- If the product has been modified from its original condition;
- If the product has not been used in accordance with directions and instructions in the user manual;
- To damages or defects caused by accident, abuse, misuse or improper or inadequate maintenance;
- To damages or defects caused by service or repair of the product performed by an unauthorized service provider or by anyone other than Arovast;
- To damages or defects occurring during commercial use, rental use, or any use for which the product is not intended;
- To damages or defects exceeding the cost of the product.

Arovast will not be liable for indirect, incidental, or consequential damages in connection with the use of the product covered by this warranty.

This warranty extends only to the original consumer purchaser of the product and is not transferable to any subsequent owner of the product regardless of whether the product is transferred during the specified term of the warranty.

This warranty does not extend to products purchased from unauthorized sellers. Arovast's warranty extends only to products purchased from authorized sellers that are subject to Arovast's quality controls and have agreed to follow its quality controls.

All implied warranties are limited to the period of this limited warranty.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

If you discover that your product is defective within the specified warranty period, please contact Customer Support via **support@cosori.com**. **DO NOT** dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the product with a copy of the invoice and order ID.

Every Cosori product automatically includes a 2-year warranty. To make the customer support process quick and easy, register your product online at www.cosori.com/warranty

This warranty is made by:

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

CUSTOMER SUPPORT

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team.

Arovast Corporation

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

Email: support@cosori.com

Toll-Free: (888) 402-1684

Support Hours

Mon–Fri, 9:00 am–5:00 pm PST/PDT

**Please have your invoice and order ID 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! Our community awaits your uploads—just pick your platform of choice below.

Snap, tag, and hashtag away, COSORI chef!

#LiveLifeTastefully #iCookCOSORI

@COSORICooks



@COSORI



MORE COSORI RECIPES

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



Scan the QR code
to get the app.

COSORI®

Questions or Concerns?

Mon–Fri, 9:00 am–5:00 pm PST/PDT
support@cosori.com | (888) 402-1684