



9400 SECOND GENERATION HIGH-SPEED BLENDER



USER MANUAL

CONTENTS

WELCOME TO YOUR NEW KITCHEN ASSISTANT	1
SAFETY FIRST	2
GETTING TO KNOW YOUR OPTIMUM 9400 SECOND GENERATION	4
CONTROL PANEL	5
OPERATING INSTRUCTIONS	6
BLENDER CLEANING AND MAINTENANCE	7
GENERAL BLENDING TIPS	8
NUT BUTTER TIPS	9
TROUBLESHOOTING	10
PRODUCT SPECIFICATIONS	10
BLADE ASSEMBLY	11
WARRANTY TERMS & CONDITIONS (INTERNATIONAL)	12
CONTACT US	13

WELCOME TO YOUR NEW KITCHEN ASSISTANT

Congratulations on becoming the owner of one of Froothie's most highly rated blenders — the Optimum 9400 2nd Generation High Speed Blender! We are certain that this superstar of a blender will make living a healthier and happier life that much easier for you and your loved ones!

Your purchase doesn't just end here, though. As a cherished member of the Froothie Family, you have lifetime access to our lovely customer service team that is here for anything you may need.

Here are some ways in which you can contact us:

Submit a ticket: <https://athenasolutions.zendesk.com/hc/en-us/requests/new>

Call our Head Office: 1300 309 900

Email: support@froothie.eu

WhatsApp: +61 3 8609 2210

Oh, and don't forget to join our ever growing Froothie Family community where members share amazing tips, videos and recipes related to ALL Optimum appliance s!

Facebook Group: <http://www.facebook.com/groups/froothiefamily>

Instagram: <http://www.instagram.com/froothie>

YouTube: <http://www.youtube.com/froothietv>

Tik Tok: <https://www.tiktok.com/@froothie>

We look forward to connecting with you, and once again, congratulations on your purchase and d



WHEN USING ELECTRICAL APPLIANCES, YOU SHOULD ALWAYS BE AWARE OF AND FOLLOW BASIC SAFETY PRECAUTIONS INCLUDING:

1. Read and follow all instructions and warnings in this manual carefully.
2. Unplug the power cord from the power outlet before assembling, disassembling, cleaning or putting your hands near any moving parts of the appliance to avoid injury.
3. To protect against the risk of injury due to electric shock, do not immerse the base of the Optimum 9400 Second Generation in water or any other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been given instruction concerning the use of the appliance by a person responsible for their safety.
5. Do not blend carbonated liquids.
6. Do not pour boiling water into the blending jug.
7. Do not blend liquids for more than 7 minutes.
8. Do not operate the blender if the power cord or plug are damaged, or if it malfunctions or is damaged in any way. Return the appliance to the nearest authorised service facility for inspection or repair. Do not attempt to repair the appliance yourself to avoid the risk of injury.
9. The use of attachments, including canning jars, is not recommended by the manufacturer and presents a risk of injury.
10. Do not use the blender outdoors.
11. Place the appliance on a flat, stable and level surface, away from any water or heat sources and avoid hanging the cord over the edge. Do not use the appliance on carpets, towels, plastic, paper, or flammable surfaces.
12. Never use your hands or utensils while blending to prevent the risk of injury and damage to the appliance. You can use a plastic scraper but only after the blender has come to a full stop.
13. Exercise extra care when handling the blades, which are very sharp.
14. Never operate the blender without its lid firmly in place.
15. Never leave the blender unattended while it is operating.
16. Use water to clean the appliance and all detachable parts, which come into direct contact with the ingredients, after every use. Do not use abrasive materials, harsh cleansers or corrosive liquids (e.g. acids, acetone, etc.) to clean the appliance.
17. Never operate the blender without the cushion pad. Replace it if it becomes worn.
18. Do not fill the blender above the MAX FILL LINE.
19. If the jar overflows during blending. Stop, remove any liquid/ingredients above the MAX FILL LINE, and resume blending. Do not operate if overflowing.
20. Do not operate the blender in an appliance garage to prevent the risk of injury or fire. When storing in an appliance garage, always unplug the unit from the electrical outlet.
21. The use of ear protection is recommended during extended operating periods.
22. Ensure the jar and motor couplers are aligned and locked before operating. If unable to lock, remove the container and shake the contents before trying again.
23. Do not touch the coupling seal after blending as it may be hot.
24. The content should not exceed 95°C. It will melt the jug after 95°C.

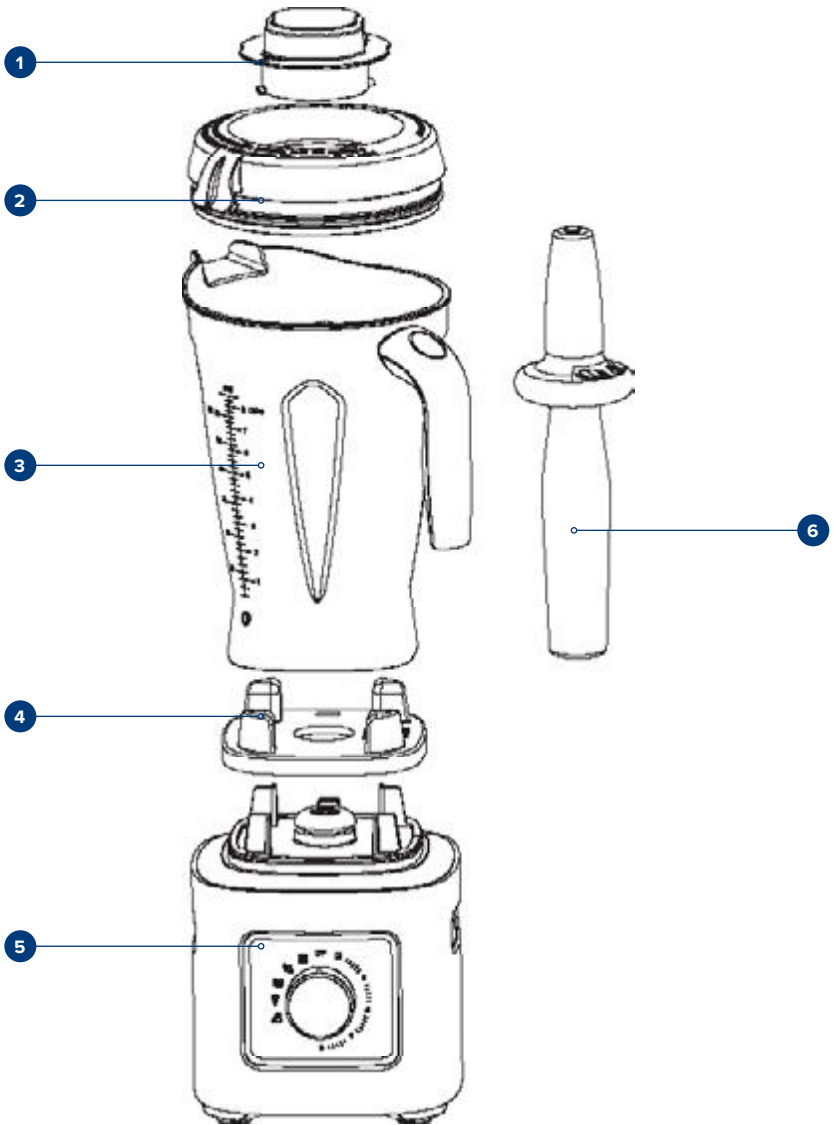
Note: The blending time varies based on the quantity and content temperature.

TO RESET THE UNIT

The 9400 Second Generation blender is equipped with an intelligent protection chip to protect the motor. If the motor shuts down, unplug the blender and let it rest for approximately 15 minutes. Then, plug the blender again and resume blending. If your blender still doesn't work properly, following this procedure, stop using it and contact the distributor.

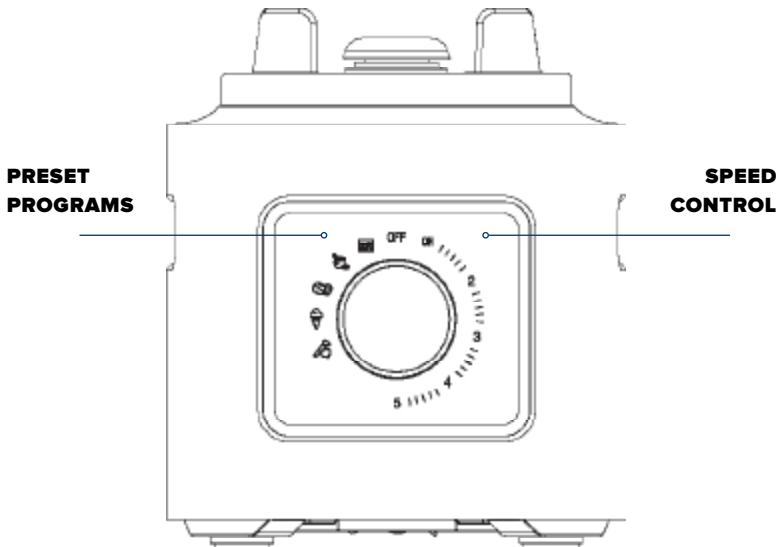
FAILURE TO FOLLOW SAFETY INSTRUCTIONS AND WARNINGS COULD RESULT IN SERIOUS INJURY. MISUSE OF YOUR BLENDER MAY DAMAGE YOUR APPLIANCE AND VOID YOUR WARRANTY.

GETTING TO KNOW YOUR OPTIMUM 9400 SECOND GENERATION



1. Small lid and 130ml measuring cup.
2. Tight-seal blending jug lid.
3. Blending Jug: 2 litre BPA free jug made by Eastman Tritan. Includes Imperial and Metric graduation.
4. Removable cushion pad.
5. Motor base, which houses the high performance motor.
6. Tamper: using the tamper maintains circulation by preventing air pockets from forming during blending.

CONTROL PANEL



OPERATING INSTRUCTIONS

1. Place the blender base on a clean, dry, flat, and sturdy surface.
2. Place the blending jug on the motor base.
3. Place all the ingredients in the jug and cover the jug with the lid. Secure the measuring cup to the lid by turning it counter-clockwise. You can add soft ingredients during the blend cycle by removing the measuring cup and dropping ingredients through the fill area but always close the lid with the measuring cup after adding any ingredient. Do not add ice or hard ingredients while the blender is running.
4. Plug the power cord into an electrical outlet. Do not put your hands in jar when the blender is plugged in.
5. Make sure the dial is in the OFF position. Then, turn the dial to select the preferred manual mode or preset program.
6. Start blending.

MANUAL MODES

SPEED Simply turn the dial clockwise to activate and increase the speed of the blender and counter-clockwise to decrease and stop blending.

TIME Turn the dial clockwise and allow the blender to run for the desired amount of time, turn the dial counter-clockwise when the operation is completed.






Important: Do not blend liquids for more than 7 minutes.

OPERATING INSTRUCTIONS

PRESET PROGRAMS

The Optimum 9400 Second Generation blender comes with six (5) preset functions (Ice and Cleaning, Juice, Milkshake, Nuts and Hot Soup) for quick results.

To use one of the preset functions, simply turn the dial to the corresponding icon. The blender will stop automatically when the operation is completed. See below for each function's running time.

ICON	FUNCTION	DURATION
	Ice and Cleaning	45 seconds
	Juice	60 seconds
	Milkshake	80 seconds
	Nuts	70 seconds
	Hot Soup	Seven minutes (Be sure not to exceed the MAX FILL LINE)

BLENDER CLEANING AND MAINTENANCE

Always clean your Optimum 9400 Second Generation after each use for hygiene purposes and to ensure its longevity. Leaving food in the blender is a health risk as bacteria can grow. It can also cause the blending jug to stain. Bacteria and residual food acids can also damage the seals and shaft of the blades.

TO CLEAN THE BASE:

1. Switch off and unplug the blender from the power outlet.
2. Using a soft, damp cloth, wipe the surface of the blender's base. You can use a mild detergent to remove dried food if required. Never immerse the motor base in water or other liquids.
3. Use a dry soft cloth to thoroughly dry the blender.

TO CLEAN THE BLENDING JUG:

1. After each use, rinse the blending jug thoroughly with warm soapy water (not hot).
2. Place one or two drops of dish soap in the jug and fill it halfway with warm water.
3. Secure the lid and mount on the base.
4. Start the blender at LOW and slowly increase to level 5 speed.
5. Run on level 5 for 10-60 seconds (depending on what was blended; thick contents take longer to clean).
6. Pour the contents out and rinse thoroughly.
7. Turn the blending jug upside down and let air dry.

Remember: The blending jug, blade assembly and lid assembly are all dishwasher safe (place on the top shelf of the dishwasher only).

FOR A DEEP CLEAN, PERFORM THE FOLLOWING STEPS MONTHLY OR AS NEEDED:

Place 2 cups of cool water and 2 cups of white vinegar into the blending jug and let them soak for between 12 and 24 hours. Pour the contents out and rinse thoroughly. Then follow the appropriate cleaning instructions above.

GENERAL BLENDING TIPS

START LOW!

When blending a smoothie, you always start by using a lower speed and quickly work your way to a higher speed, if the blades are touching all the ingredients. Depending on the ingredients you are blending, you may have to reach the highest speed of the appliance to obtain the perfect, creamy texture.

USE THE TAMPER

A tamper tool (also called a plunger) is used to accelerate the blending process of a smoothie, puree, or a raw soup, by forcefully moving the ingredients in the jug towards the rotating blades. It is always recommended that you utilise your tamper when blending thick ingredients such as frozen bananas, thick soups or when grinding ingredients such as nuts or flours.

LOAD AND LAYER CORRECTLY!

Always add liquids first, followed by dry goods, leafy greens, fruits and vegetables, ice and frozen ingredients last. This will help ensure that your recipe is blended in the most efficient manner.

COVER THE BLADES

We recommend always using enough ingredients or content in your blender in order to ensure that the blender can work in an efficient manner. As a general rule of thumb, you'll want to ensure that your ingredients cover the blades which will help create the perfect vortex for blending!

FULL-CONTAINER BLENDING

Cooking for a crowd? Optimum blenders are powerful enough to pulverise a full container of ingredients. Then, when they start to blend down, you can add even more through the lid plug opening while the machine is running.

DROP CHOPPING

For a quick dice, drop ingredients like onion, garlic, or carrot through the lid plug opening into the spinning blades.

WET CHOPPING

Here's a way to quickly mince or "rice" large amounts of veggies like cauliflower. Break the veggie into large chunks, place them in the blending container, and fill it with enough water so that the veggies are floating above the blades. Then simply pulse the blender until the desired texture is reached, strain the water out, and you're ready to go.

KEEP IT CLEAN

Always clean your Optimum 9400 2nd Generation Blender after each use for hygiene purposes and to ensure its longevity. Leaving food in the blender is a health risk as bacteria can grow. It can also cause the blending jug to stain. All you have to do is add a few drops of dish soap, fill the jug halfway with warm water and run on high for 30-60 seconds.

NUT BUTTER TIPS

The Optimum 9400 2nd Generation High Speed Blender is the only thing you will need to prepare healthy and fresh homemade nut butters. Here are some tips to get you started!

Before you make your blended butter, read through these tips:

- ▶ Gather ingredients - if you're roasting the nuts, let them cool completely before blending.
- ▶ Add the recommended amount of nuts, followed by oil if your recipe calls for it (optional).
- ▶ Start on the Optimum 9400 2nd Generation's lowest speed, then quickly adjust to its highest speed.
- ▶ Use the tamper to help press ingredients toward the blades.
- ▶ Blend to your desired texture — it won't take more than a few minutes!

FULLER FLAVOR

- ▶ Roast nuts on a baking sheet at 350 degrees for 10-15 minutes to give nut butters a deeper flavor, creamier texture and to release oils more easily.
- ▶ Vary your nut selection based on your favorite flavors – mix almonds, cashews, pecans, walnuts, pistachios, macadamia and various seeds to create your own blend.

SWEETEN IT UP

Sweeten your blend with honey, maple syrup, vanilla, cocoa, cinnamon or dates. Be sure to use liquid ingredients in moderation as adding too much water to a primarily oil-based paste may cause your nut butter to split.

SILKY SMOOTH

The smoothest nut butter will be made from skinless nuts, so if you're in it for a silky, velvety spread, take the extra time to remove the skins from almonds, walnuts, and hazelnuts. Simply bundle the just-roasted nuts in a kitchen towel and then rub vigorously until the skins fall off.

MIX IT UP

You can combine multiple types of nuts (and seeds, like sunflower, pumpkin, and sesame) in the same batch of nut butter, but keep in mind that they'll roast at different rates and that bolder-flavoured nuts might overpower milder varieties.

SAVE IT FOR LATER

Store your fresh homemade nut butter in an airtight container in the fridge, or freeze. Because no additives have been added, you may find that your nut butter separates after sitting for a while. Fret not, all you have to do is stir or shake it and it'll be as good as new!

TROUBLESHOOTING

PROBLEM	SOLUTION
It's not working!	Check that the blender is plugged into the outlet and that the power is on.
My blender stopped working half way through blending...	Your blender may have overheated. When blending thick ingredients (dates, nut butters, etc.) the appliance must be used at the highest speed. Allow the machine to cool down for 30-45 minutes before turning it back on.
During blending, the contents do not appear to be moving.	The blending jar may be overloaded or there may be a trapped air bubble. You can carefully remove the lid and try adding more liquid or reducing the quantity of ingredients in the jar.
Why is my jar cloudy or stained? How can I clean it?	The minerals from fruits and vegetables, such as leafy greens, can cause a film to build up on the inside of the blending jar. Follow the instructions for cleaning.
My blender is emitting a strong electrical smell.	The smell will dissipate after a few uses and the lubricants will wear off after 20-50 cycles.

PRODUCT SPECIFICATIONS

Product Optimum 9400 Second Generation

Model 9400A

Rated voltage 220-240V

Rated frequency 50-60Hz

Rated power 1500W

Max motor power 2400W

Weight 5.3kg

Dimensions 191×191×456mm



Only for EU countries. Do not dispose of electric appliances with household waste material! As stipulated by European Directive 2002/96/EC on waste electrical and electronic equipment and in accordance with national laws, electric appliances that have reached the end of their life cycle must be collected separately and returned to an environmentally compatible recycling facility.

DOES MY BLADE ASSEMBLY NEED REPLACING?

Even the toughest blade assemblies eventually wear out and need replacing. Replacement frequency is based on use. We recommend that you inspect your blade assembly once a week, following the instructions below. If the inspection shows you need a replacement blade assembly contact us at www.internationalwarrantysupport.com.

- ▶ If any of the following are present, your assembly needs replacing: nicks, cracks or gouges in the outer surface.
- ▶ Inspect the gears of the blade assembly; the teeth that mesh with the motor unit should be deep and have continuous edges.
- ▶ Inspect the seal, on the bottom of the blade assembly below the gear; if it is missing, lifting or torn, replace the assembly.
- ▶ With the blade assembly in your hand, rotate the blade, checking that it moves smoothly with a constant and slight resistance.
- ▶ Check the blade assembly for vertical movement: holding the assembly in one hand, use the other to push up and down on the gears. If you feel any vertical movement, it's time to replace the blade.

As a general rule, the blade assembly should be replaced when:

- ▶ The seal is damaged and missing or bearings are visible
- ▶ The blades move vertically
- ▶ The blades move side-to-side
- ▶ There are noises from the blade assembly
- ▶ The blade spins without any resistance when testing by hand
- ▶ The blade is either difficult to spin or will not spin at all, when testing by hand

CAUSES FOR BLADE ASSEMBLY WEAR

While many factors can cause the blade assembly to wear out, the following are often to blame:

- ▶ Washing incorrectly, either in a dishwasher or by using a bleach sanitizer stronger than 100 ppm
- ▶ Blending abrasive products (sand, etc.)
- ▶ Using parts not approved by Optimum
- ▶ Operating the blender with foreign objects in the container
- ▶ Incorrect operation of the blender, including: removing or placing the container on the drive socket while it is spinning, forgoing the use of the centering pad, rocking or tilting the blender while in operation
- ▶ Worn drive sockets can also cause damage to the blade assembly

WARRANTY TERMS & CONDITIONS (INTERNATIONAL)

This warranty as outlined below solely covers distributors of the Optimum range of products. Please contact your distributor for full product warranty.

Effective as of 1st January 2014

1. Optimum® warranties this product against defects in materials and workmanship for a period of 2 years from the original date of purchase when used in accordance with the accompanying instruction manual.
2. Any warranties exceeding this standard period are offered as extended terms by the selling distributor and claimable only through that provider.
3. Defects that occur within this manufacturer's warranty period, under normal use and care will be repaired or replaced at our discretion only if the selling distributor is unable to do so. This is done solely at our option with no charge for parts. This warranty does not extend to accessories included or purchased separately. Replacements can be offered for major faults as determined by your distributor and at their own discretion.
4. In the event that the goods requiring repair are under warranty, and this distributor is unable to provide the repairs; the customer is responsible for any freight charges to or from Optimum® (or their approved service provider).
5. Whilst in transit the goods are at the owner's risk and any further damage during this transportation is not covered under warranty.
6. Customers should ensure that the product being returned is properly packaged so as to ensure that no damage occurs to the product during transit. To be able to process the warranty claim ensure you have included an explanation of any problem, Optimum® will not fault-find and will only repair described faults as covered under warranty.
7. This full warranty is void if this product has been subject to abuse, negligence, accident, alteration, failure to follow operating instructions, or the product has been exposed to abnormal or extreme conditions.
8. Cosmetic changes that do not affect performance, such as discolouration of parts of the product in the hands of the user or the effects of the use of abrasive cleaners will not be warranted or considered defects. The cleaning or removal of food products along with any damage caused by allowing them to build up is not covered by this full warranty.
9. This warranty does not cover normal wear and tear of the product or parts.
10. This warranty does not cover any defect caused by an accident, misuse, abuse, improper installation or operation, lack of reasonable care, unauthorized medication, loss of parts, tampering or attempted repair by a person not authorized by Optimum®.
11. The warranty will not apply if damage, malfunction or failure resulting from alterations, accident, misuse, abuse, fire, liquid spillage, maladjustment of customer controls, use on an incorrect voltage, power surges and dips, thunderstorm activity, acts of God, voltage supply problems, tampering or unauthorized repairs by any persons, use of defective or incompatible accessories, exposure to abnormally corrosive conditions or entry by any insect, vermin or foreign object in the product.
12. This warranty does not cover damage resulting from the use of an alternate power source (e.g. solar, inverter, generator) and the use of these devices to power your appliance is not recommended.
13. You must keep your purchase receipt as proof of purchase and as proof of the date on which the purchase was made. The purchase receipt must be presented when making a claim under this warranty.
14. In the event the receipt of purchase is not presented, then this warranty is invalid. Consumer Law allows us to request reasonable proof of purchase to service a warranty claim.
15. This warranty does not imply, intend to or detract from any consumer rights listed in and able to be enforced from Regulated Consumer Law, any condition which is found to be in breach of the consumer law, the single condition shall be void only and all other conditions remain in place.

CONTACT US

Please contact the distributor located in the country where you made your original purchase for all Support, Servicing and Warranty.

