



QUALITY YOU CAN TRUST

USER MANUAL



OPTIMUM BON APPETIT
ESSENTIAL STAND MIXER

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WELCOME TO YOUR NEW OPTIMUM STAND MIXER

Congratulations on purchasing your Optimum Stand Mixer. The Optimum Stand Mixer will quickly become your new kitchen assistant that delivers professional results to all your baking and home cooking.

With a dough hook for kneading that perfect pizza crust, a beater for mixing up your favorite cookie dough and a whisk for whipping up perfect meringues, you've now got everything to make a wide range of delicious creations.

Whether you're making luscious cakes, perfect pastries, smooth frosting, or even homemade ice cream, the Optimum Stand Mixer will save you time and effort while achieving exceptional results. Get ready to create some incredible masterpieces and discover a whole new world of baking delight.

For your safety and to achieve the best results, take a moment to read through the instructions in this user manual.

SAFETY FIRST

Before using the Optimum Stand Mixer, please read these instructions thoroughly. Be sure to keep the instructions, warranty, receipt, original box and packaging. If you pass this mixer on to someone else, remember to include this user manual and store these instructions for future reference.

1. The Optimum Stand Mixer is designed exclusively for private domestic use and for the envisaged purpose. This appliance is not fit for commercial use.
2. Check if the voltage indicated on the Optimum Stand Mixer corresponds to the local mains voltage before you connect the appliance.
3. Appliances can be dangerous if they are used incorrectly. Please ensure that anyone who uses the Optimum Stand Mixer clearly understands how to operate it safely to avoid potential hazards.
4. Your Optimum Stand Mixer is not a toy. Do not allow children to use it and keep it and the cord that comes with it out of their reach.
5. Switch off your Optimum Stand Mixer and disconnect it from any power supply before you change the attachments or handle any moving parts.
6. Do not insert the mains plug of the mixer into the power socket without having installed all the necessary attachments.
7. When cleaning or putting it away, or if the Optimum Stand Mixer is not being used, switch off the appliance and always pull out the plug from the socket and not the cable and remove the attached accessories.
8. Do not operate the Optimum Stand Mixer without supervision. If you should leave the workplace, always switch the mixer off or remove the plug from the socket. Pull the plug itself, not the cord.
9. Check the Optimum Stand Mixer and the cord for damage on a regular basis. Do not use the appliance if it is damaged. Do not try to repair the appliance on your own. Always contact an authorized technician. If the cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
10. Any damage to components – including the main body, mixing bowl, dough hook, beater, whisk – can make your appliance less safe to use. Regularly check all components for damage and if you find something wrong, please stop using the appliance and contact our after sales service centre.
11. Accessories, other than those supplied with the Optimum Stand Mixer, should not be used when operating the appliance. Misuse may damage your appliance and void your warranty.
12. Do not use the Optimum Stand Mixer outdoors.
13. Keep the Optimum Stand Mixer away from sources of heat, direct sunlight, humidity and sharp edges.
14. Do not use the Optimum Stand Mixer with wet hands, never dip it into any liquid. If the appliance is humid or wet, unplug it immediately to avoid electrical shock.
15. Thoroughly clean the parts that will come into contact with food before you use the Optimum Stand Mixer for the first time.
16. Always put the Optimum Stand Mixer on a flat, dry and clean surface.
17. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
18. Don't use your attachment and the Optimum Stand Mixer if it has been damaged. You should contact an approved service centre.
19. Dropping your Optimum Stand Mixer or allowing it to fall can seriously damage it. Please place it on a stable, flat, heat-resistant surface like a bench or table, and ensure that it is at a safe distance from the edge to avoid falling. Please be aware that when you use the unit to knead dough or cut food, vibration may cause it to move, so do not leave it operating unsupervised.
20. If your Optimum Stand Mixer stops unexpectedly or appears to malfunction, switch off the power supply, unplug it from the mains and stop using it immediately. Seek professional advice from the manufacturer, its service agent or a similarly qualified person to identify the fault and make any repairs.
21. In order to ensure your children's safety, please keep all packaging, plastic bags, boxes, polystyrene out of their reach. **CAUTION:** Do not allow small children to play with the foil as there is a danger of suffocation.

SAFETY FIRST

22. When using the accessory beater or whisk, the Optimum Stand Mixer can be used by children aged 8 years and above if they have been given supervision or instruction concerning the use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged 8 years and above and are supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
23. The Optimum Stand Mixer can be used by personal with reduced physical, sensory or mental capabilities or with a lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and if they understand the hazards involved.
24. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut out, the Optimum Stand Mixer must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
25. Do not interfere with any safety switches.
26. Do not insert anything into the rotating hooks while the mixer is working.
27. **CAUTION:** Ensure that the Optimum Stand Mixer is switched off before removing the bowl from the stand.
28. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the Optimum Stand Mixer during operation to prevent injury and damage to the appliance.
29. Do not operate the Optimum Stand Mixer unattended or near edge of work surface. When used for heavy loads or at high speeds, the appliance may move on the work surface.
30. Do not place hands, fingers or utensils in the bowl of the Optimum Stand Mixer unless the appliance is unplugged and the motor has come to a complete stop.
31. To avoid personal injury never use hands or fingers to move ingredients in the bowl whilst the mixer is running.
32. Should a scraper or other object drop into the bowl, turn the motor before removing it to avoid personal injury and damage to the mixer.
33. The use of attachments not recommended by Optimum may cause fire, electrical shock or injury.
34. Please note that the tilt head must be completely down before locking. Before mixing, make sure the lock is in position by attempting to raise head.
35. Do not use an extension cord.
36. When making dough with the Optimum Stand Mixer, never operate the mixer continually for more than 10 minutes.
37. Be certain the attachment is secure and the knob is tighten prior to using mixer to avoid any possibility of the attachment falling into the bowl during mixing.
38. Be careful when lifting the Optimum Stand Mixer as it is heavy.
39. Use the Optimum Stand Mixer only for its intended function.
40. Use only genuine Optimum spare parts.

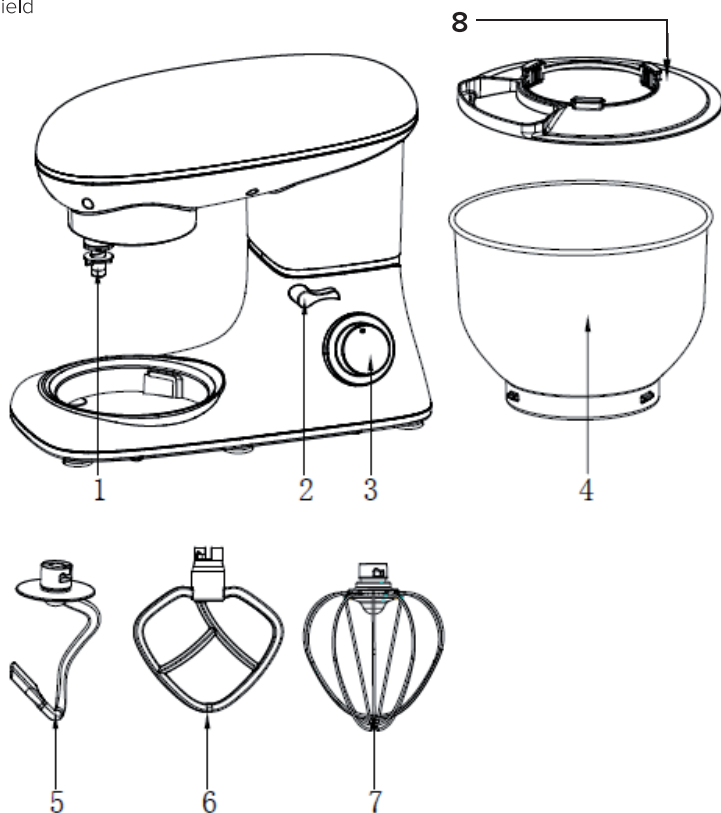
ELECTRICAL REQUIREMENTS: Your Optimum Stand Mixer operates on a regular 220-240 volt A.C., 50 hertz house current. The wattage rating is determined by using the attachment that draws the greatest power. Other recommended attachments may draw significantly less power.

IMPORTANT: FAILURE TO FOLLOW THESE SAFETY INSTRUCTIONS AND WARNING COULD RESULT IN SERIOUS INJURY. ADDITIONAL, MISUSING YOUR OPTIMUM STAND MIXER MAY CAUSE DAMAGE AND VOID YOUR WARRANTY.

GETTING TO KNOW YOUR OPTIMUM STAND MIXER

Parts and accessories

1. Motor shaft
2. Tilt handle
3. Variable speed dial
4. Mixing bowl
5. Dough hook
6. Beater
7. Whisk
8. Splash shield



HOW TO USE YOUR OPTIMUM STAND MIXER

Before use, wipe the exterior with a clean, damp cloth and wash the accessories with warm soapy water. Rinse and dry them thoroughly. Set the Optimum Stand Mixer on a flat, stable surface for operation.



To lift the mixer head, press the tilt hand downwards. The upper body will automatically rise.



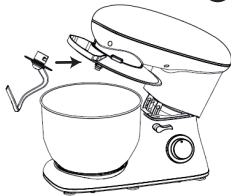
Position the splash shield on the mixer head and rotate it to secure.



Set the mixing bowl onto the stand and rotate it clockwise until it locks securely in place.



Attach your chosen accessory by inserting the top into the motor shaft and turning it counterclockwise until it locks into place.



Add your ingredients to the bowl but be sure not to overfill it and exceed 1.5 kg of dough.



Lower the mixer head by pressing it down until it locks securely in place.

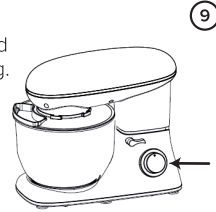


HOW TO USE YOUR OPTIMUM STAND MIXER

Plug the power cord into the power point and switch it on.




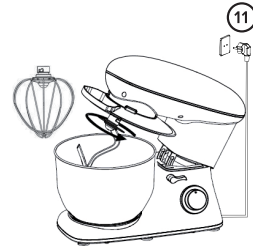
Set the variable speed dial to desired speed to start mixing. Once you're done, turn the variable speed dial to 0.






Press the tilt handle downwards to lift the mixer head. Rotate the mixing bowl counterclockwise to remove it from the stand, then take out your dough and contents.



 Turn off the power point and unplug the power cord before changing accessories.



SPEED CONTROL GUIDE

ATTACHMENT	PICTURE	SPEED	TIME	MAXIMUM	OPERATION
Dough hook		1 - 3	3 mins - 5 mins	1000g flour and 540ml water	Start on speed 1 for 30 seconds, then switch to speed 2 for 30 seconds. Next, use speed 3 for 2-3 minutes to achieve a smooth dough. Do not operate for more than 10 minutes continuously.
Beater		2 - 4	3 mins - 10 mins	660g flour and 840ml water	Run on speed 2 for 20 seconds, then switch to speeds 3-4 and operate for up to maximum of 10 minutes.
Whisk		5 - 6	3 mins - 10 mins	Minimum 3 egg whites	Run on speed 5-6 for 3-10 minutes, with a maximum time of 10 minutes.

QUANTITIES MAY NEED ADJUSTING AND ONLY USE THE DOUGH HOOK FOR MIXTURES UP TO 1.5KG

CLEANING

<p>Mixer cleaning</p>	<ul style="list-style-type: none"> • Do not immerse the mixer in water or spray water directly onto it. This helps prevent water from entering the mixer body and avoids risks of short circuits, electric shock, leaks, rust and other issues. • Avoid using a soaking wet towel to clean the mixer. • Avoid using detergent, vinegar, salt, or any corrosive strongly acidic, or alkaline cleaning products on the mixer body to prevent damaging its surface. • Avoid using sharp and abrasive tools, such as steel wool as they can damage the surface.
<p>Accessory cleaning</p>	<ul style="list-style-type: none"> • Do not place cast aluminum parts in the dishwasher or wash them with corrosive, strongly acidic, or alkaline cleaners. Only stainless steel parts, Teflon coated surfaces and electrophoresis treated components are dishwasher safe. • Avoid soaking accessories in detergent, salt water, vinegar or other corrosive liquids. • Avoid using sharp and abrasive tools, such as steel wool to clean accessories as they can damage the surface. • Handwash all accessories with warm, soapy water, rinse thoroughly and dry completely before using again.
<p>Special cleaning</p>	<ul style="list-style-type: none"> • The rotating motor shaft may produce some black residue from high speed and friction during operation. After each use, clean it with a damp cloth and ensure the area is kept dry. • Be careful of the sharp blades and edges of accessories.
<p>Preservation and maintenance</p>	<ul style="list-style-type: none"> • When not in use, cover the mixer with a bag or tea towel and store it in a dry place.



WARNING ELECTRICAL SHOCK HAZARD

Always unplug the mixer before cleaning it to avoid the risk of electrical shock.

Wipe the mixer with a damp cloth.

Do not immerse it in water.

Frequently wipe off the motor shaft to remove any residue that may accumulate.

TROUBLESHOOTING

ISSUE	POSSIBLE CAUSE	SOLUTION
Mixer suddenly stops working while in use	The mixer may have run for too long or been operating at a high temperature causing the motor to overheat. As a result, the mixer has activated its overheating protection and has automatically shut down.	Set the variable speed dial to 0, unplug the power and wait for the mixer to cool down before restarting. This usually takes 30-45 minutes depending on the temperature.
Turning the variable speed dial does not start the mixer	<p>Make sure the plug is securely connected to the power point.</p> <p>Check there is power to the power point.</p> <p>Check if the tilt handle has returned to its original position.</p>	<p>Confirm the power cord is securely connected to the power point.</p> <p>Make sure power is available before operating the mixer.</p> <p>Check the mixer head is properly secured in the downward position.</p>
Unusual loud noise during operation	<p>The mixer will operate more loudly on high speed compared to low speed.</p> <p>An excessive amount of ingredients may overload the mixer.</p> <p>Voltage instability can affect performance.</p> <p>Extended working time can contribute to increased noise.</p>	<p>Select the appropriate speed for stirring food as recommended in the speed control guide.</p> <p>Reduce the quantity of food being stirred.</p> <p>If the voltage is unstable, wait until it stabilizes before using the mixer.</p> <p>If the working time is over 10 minutes, stop the mixer and allow it to cool down before resuming use.</p>
Mixer speed decreases or fluctuates	<p>Check if low room temperature has caused the lubricant in the mixer to harden.</p> <p>Ensure ingredients being mixed are not too hard or in excess quantities which could overload the mixer.</p> <p>Verify if there is a sudden drop in voltage.</p>	<p>Remove the mixing bowl and let the mixer idle for 5 minutes to allow the lubricant to soften and restore speed stability.</p> <p>Reduce the mixing volume and operate the mixer within recommended workloads.</p> <p>Once the voltage stabilizes, resume using the mixer.</p>

TROUBLESHOOTING

ISSUE	POSSIBLE CAUSE	SOLUTION
Mixer sways and shakes during operation	Check if any of the foot pads on the base are missing. Make sure the mixer is placed on a smooth, flat countertop.	Reattach any missing foot pads to the base. Move the mixer to a smooth, flat countertop surface.
Mixer head doesn't return to its original position after placing splash shield and mixing bowl	Check that the splash shield is securely in place and the mixing bowl is properly connected.	Attach the splash shield by rotating it into position and then securely place the mixing bowl.
Dough darkens after use	Black powder is falling onto the dough from the mixing head.	Ensure that the mixing head and hook are dry and free of water or dust before use.

TECHNICAL SPECIFICATIONS

Product	Optimum Bon Appetit Essential Stand Mixer
Model	BONESS
Voltage	220-240V
Frequency	50-60Hz
Rated Power	1100W
Gross Weight	6,4kg
Net Weight	5,3kg
Dimensions	23,8 x 38,9 x 33,6cm

DISPOSAL



Do not dispose of this device with normal household waste. When it reaches the end of its service life, it must be taken to a designated collection point for recycling electrical and electronic equipment. The materials in this product are recyclable as indicated by their labels. By properly recycling or repurposing this device, you help protect the environment. Contact your local municipal to find out where the nearest disposal facility is located.

WARRANTY

The warranty outlined below only covers distributors of the Optimum range of appliances. Please contact your distributor for a full product warranty.

Effective as of 1st January 2014

1. Optimum® (“we”) warrants this appliance to be free from defects in materials and workmanship. As long as you use it according to this instruction book, Optimum® warrants that it will perform satisfactorily in household use for a period of 1 year.
2. Any warranties beyond this standard period are offered as extended terms by the selling distributor. This means you can only claim them through that provider.
3. We will repair, replace your appliance if any defects occur under normal use and care within this manufactures warranty period at our discretion and only if the selling distributor cannot do so. This is done solely at our option with no charge for parts. This warranty does not extend to any accessories whether included or purchased separately. If your distributor determines that your appliance has a major fault, they may offer a replacement at their own discretion.
4. If your appliance needs repair while it is under warranty and your distributor cannot provide the repairs, you are responsible for the cost of returning it to us (or an approved service provider), and also for the cost returning it back to you.
5. Whilst your appliance is in transit, you assume all risk for it. The warranty does not cover any further damage during transportation.
6. You must ensure that you properly package your appliance when you return it to avoid any damage to it during transit.
7. To enable us to process your warranty claim, ensure you include an explanation of any problem. We will not look for faults for you and will only repair described faults as covered under warranty.
8. This full warranty is void if your appliance has been subjected to abuse, negligence, accident, alteration, failure to follow operating instructions, or exposed to abnormal or extreme conditions.
9. Cosmetic changes that do not affect performance will not be considered defects or fall under this warranty. These changes include discoloration of any parts of your appliance, or the effects of using abrasive cleaners. The warranty does not cover cleaning or removing any food products from your appliance, or repairing any damage caused by allowing them to build up.
10. This warranty does not cover normal wear and tear on your appliance or its parts.
11. 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 anyone we have not authorized to make repairs.
12. The warranty will not apply if the damage, malfunction or failure results 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, exposure to abnormally corrosive conditions or entry by any insect, vermin or foreign object in the product.
13. The warranty does not cover damage from using your mixer with an alternate power source (e.g. solar, inverter, generator, etc). We do not recommend using these devices to power your appliance.
14. You must keep your purchase docket and receipt as both proof purchase, and proof of the date on which you made the purchase. You will need to present your purchase docket or receipt when making a claim under this warranty.
15. If you do not present your receipt of purchase, this warranty is invalid. Consumer Law allows us to request reasonable proof of purchase to service a warranty claim.
16. This warranty does not imply, intend to or detract from any consumer rights listed in, and able to be enforced from, Regulated Consumer Law. If any condition is found to be breach of the Consumer Law, only that single condition shall be void, and all other conditions will remain in place.

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