

Froothie Evolve

USER'S MANUAL



BEST BLENDER YOU WILL EVER BUY

CONTENTS

WELCOME TO YOUR NEW KITCHEN ASSISTANT	1
SAFETY FIRST	1
SAFETY FIRST (CONTINUED)	2
GETTING TO KNOW YOUR FROOTHIE EVOLVE	3
HOW TO TELL THE JUGS APART	4
PRE-SET FUNCTIONS ON THE EVOLVE BLENDER	5
HOW TO USE THE STEAM BASKET?	6
CONTROL PANEL	7
QUICK START	8
USING THE TAMPER TOOL (HARD BASE)	9
GETTING THE MOST FROM YOUR FROOTHIE EVOLVE	9
BLENDER CLEANING AND MAINTENANCE	10
BLUETOOTH AND VOICE ACTIVATION	11
PRODUCT SPECIFICATION	11
HELP! SOMETHING HAS GONE WRONG	12
WARRANTY TERMS & CONDITIONS (INTERNATIONAL)	14

WELCOME TO YOUR NEW KITCHEN ASSISTANT

Congratulations on the purchase of your quality, professional high-speed vortex Froothie Evolve blender. Your new blender is suitable for a variety of domestic applications, and can be used to create amazing smoothies, purées or to chop, blend and grind. You can also use it to make nutritious fruit and vegetable juices, healthy frozen fruit ice-creams, preservative-free nut butters, homemade spreads and dips and nutrient rich hot soups. This blender will prove to be your ultimate kitchen tool enabling you to cook like a five-star chef!

Through its many diverse functions, the Froothie Evolve has the ability to extract more nutrients from your food by breaking down the micro cells and phyto-nutrients of your produce, creating healthy, wholesome and nutritionally-beneficial juices and blends. With its advanced 6 stainless steel blades, strong motor, easy precision speed control, your smoothies will blend in a matter of seconds with a smooth, delicious consistency. For even greater results and more inspirational ideas, visit our website and Facebook page and try the delicious recipes and suggestions featured there.

TO ENSURE YOUR SAFETY AND TO GET THE BEST PERFORMANCE FROM YOUR FROOTHIE EVOLVE, PLEASE READ THESE INSTRUCTIONS CAREFULLY.

SAFETY FIRST

Safety caution:

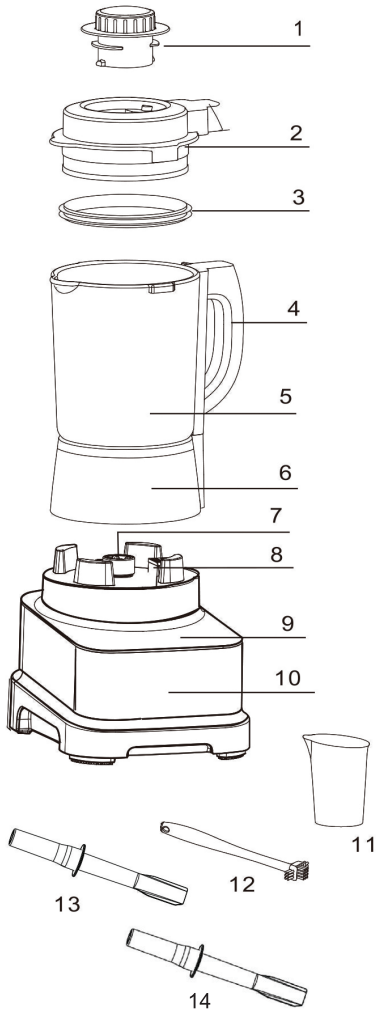
1. Power supply is Region Specific, please check the information panel on the rear of the machine to ensure you are using the correct power voltage and frequency.
2. Avoid electric shock by switching off the power and unplugging the cord before assembling, disassembling or cleaning the blender.
3. Never immerse the blender base, jug or power cord in water or other liquid.
4. Do not use the appliance outdoors.
5. Do not let the cord hang over the edge of a table or counter.
6. Never leave the blender unattended while it is operating.
7. Do not allow children near, or to use or play with the appliance.
8. When not in use, or before assembly or disassembly, turn off the on/off switch and unplug the power lead.
9. Make sure the lid, with the lid plug inserted, is positioned properly on the jug before switching on the blender.
10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.

SAFETY FIRST (CONTINUED)

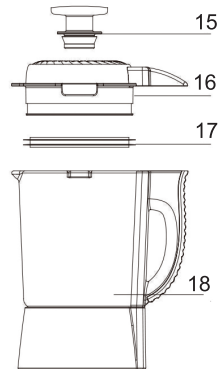
11. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
12. Care shall be taken when handling the sharp cutting blades, emptying the jug and during cleaning.
13. The appliance is meant for household use only. Adhere closely to the instructions and safety measures in this manual and do not use the appliance for any other purposes.
14. Avoid contact with moving parts.
15. Blades are sharp – handle carefully.
16. Do not operate the appliance if the cord or plug is damaged, the blade becomes loose or broken, if the appliance malfunctions, or it is dropped or damaged in any way. Contact the website where you purchased the machine for repair or electrical and/or mechanical adjustment.
17. To reduce the risk of injury or damage to the blender, do not insert anything (other than the tamper tool supplied with your blender) into the jug while the blender is running.
18. Only use the tamper tool if the blender lid (with the lid plug removed) is in place.
19. Never remove the jug while the blender is running.
20. Do not use attachments or accessories other than those supplied with or designed specifically for your blender.
21. Do not fill the jug above the indicated top limit mark.
22. The internals of the appliance are not user serviceable and the appliance should not be opened under any circumstance.
23. Do not touch the cooking jug during use. It will get hot.
24. Do not touch the glass bowl after use, wear oven gloves when removing the glass bowl from the base unit if any hot food has been cooked.
25. Do not add cold liquids into the glass bowl, hot steam will escape and can burn.
26. Do not operate the appliance (heating, blending functions or programs) when the glass bowl is empty
27. Be careful when removing the lid when cooking or steaming, hot steam might escape.
28. Avoid scalding from rising hot steam by lifting the lip in forward direction.
29. Keep the device stable when it contains anything hot.
30. Be careful while pouring hot liquid into the glass bowl as the liquid can be ejected due to sudden steaming.
31. Avoid overflow and water spilling to the connector under the bowl.
32. Do not add any ingredients to the jug while the blender is running.

GETTING TO KNOW YOUR FROTHIE EVOLVE

Cooking Jug



Vacuum Jug



1. Lid Insert
2. Glass Jug Lid
3. Glass Jug Lid Rubber Seal
4. Glass Jug Handle
5. Cooking Glass Body
6. Cooking Glass Jug Base
7. Connector
8. Coupler
9. Control Panel
10. Evolve Machine
11. Measuring Cup
12. Cleaning Brush
13. Tamper Tool (Hard Base)
14. Spatula (Soft Base)
15. Vacuum Lid Insert
16. Vacuum Glass Jug Lid
17. Vacuum Jug Lid Rubber Seal
18. Vacuum Glass Body

HOW TO TELL THE JUGS APART

Blending Jug

The blending jug has a rounded base (internally near the blade) and the measurement markings are printed in black.

The lid for the blending jug is black on the inside and the lid insert is silver with a bottom on one side to release the vacuum seal.

The tamper tool that is used with the blending jug is the hard plastic tamper. This tamper should never be used in the cooking jug. The soft silicon tamper is the one to help you scrap the food from the jugs.

Always remember that the machine will not work unless the jug has some content in it and it is on the base machine. Make sure the lid, with the lid plug inserted, is positioned properly on the jug before switching on the blender. Do not add any ingredients to the jug while the blender is running.

Cooking Jug

The cooking jug has a flat base (internally near the blades) and the measurement markings are clear.

The blending lid is silver on the inside and the lid insert is silver.

If in doubt, just place the jug in the blender and you will see the relevant functions appearing for each jug.

PRE-SET FUNCTIONS ON THE EVOLVE BLENDER

Please note the pre-set functions change on the blender base depending on which jug you have on the unit.

PRE SET FUNCTIONS IN BLENDING JUG

Smoothie (Note – Before it starts blending it will Vacuum the contents for 90 secs)

Fruit and Veg (Note – Before it starts blending it will Vacuum the contents for 50 secs)

Sorbet

Nut Butter

Clean

PRE SET FUNCTIONS IN COOKING JUG

Smooth Soup

Chunky Soup

Baby Food

Sauce

Steam

PRE-SET FUNCTIONS ON THE EVOLVE BLENDER

The preset Cleaning function does not work on the Cooking Jug, so please clean using the pulse button, by just adding luke warm water and pulsing it 2-3 times and then repeat if need be. If you wish you can also add some fairy liquid.

PLEASE DO NOT SUBMERGE THE BASE OF THE JUGS IN WATER WHEN CLEANING AS BOTH THE VACUUM FUNCTION AND THE HEATING FUNCTION ARE IN THE BASE OF THE 2 JUGS RESPECTIVELY

MANUAL FUNCTIONS ON THE EVOLVE BLENDER

In both Jugs, you are able to set the speed and the time as you wish. Just place the jug on the base, press the time button to increase time and speed button to increase speed. Then press on button to start the blender.

In addition, in the cooking jug you can also choose the temperature, so same as before, place the jug on the base , then select time, speed and temperature you want and press on to initiate cooking.

Please note that you cannot change the preset functions.

USING THE VACUUM FEATURE

The Vacuum feature is pre-programmed to begin when using the “Smoothie” or “Fruit and Veg” pre-set function on the Blending Jug.

IMPORTANT -- It is extremely important to ensure the lid (inner and outer) is 100% dry before using the Vacuum function to avoid any damage to the vacuum pump within the unit. Also, after using the Vacuum function, to disassemble the jug you will need to press the release button on the top silver lid insert. You will hear the pressure being released and air going back into the jug. Then remove the small lid insert first, then twist off the main lid or just remove it.

Smoothie Vacuum Function

The unit will count down from 2 min 30 secs.

Once it hits 60 secs remaining the unit will start to blend the smoothie.

Fruit and Veg Function

The unit will count down from 1 min 40 secs.

Once it hits 50 secs remaining the unit will start to blend the contents.

HOW TO USE THE STEAM BASKET?

You can use the Steam Function from anywhere between 5 mins and 60 mins or the preset function (20 minutes) if you prefer. To start, add the water into the cooking jug as per the recommendation below, then the ingredients into the stainless steel basket, then place the jug on the machine and choose the function “Steam” then press on or increase the time by pressing time button and press on to initiate cooking.

Depending on how long you are planning on using the Steam Function, this dictates how much water you need in the jug.

If you are steaming over 30 minutes you will need to keep an eye on the water level in the unit to ensure it doesn't boil dry. You would need to start with 1.2 Lt of water in the jug. Minimum amount of water to use when steaming is 600ml. This amount is good for steaming for 20 minutes.

Never over fill the steaming basket with contents. Veggies can be filled to the brim as the contents will shrink when cooked. If cooking rice or items that swell when cooked only fill the steaming basket halfway.

When using the cooking jug, please be careful when opening as some steam might escape when you open the lid, also please don't touch the jug as it could be hot and when removing the steaming basket please use an oven glove as it could be hot.

When Steaming White Rice

Put 200-220gm of Rice in the Steaming Basket and put the basket into the cooking jug. Then fill jug will enough water to be just covering the rice with water.

Place the jug on the base, then choose the steam function (20 minutes) and then press on again. When using the cooking jug, please be careful when opening as some steam might escape when you open the lid, also please don't touch the jug as it could be hot and when removing the steaming basket please use an oven glove as it could be hot.

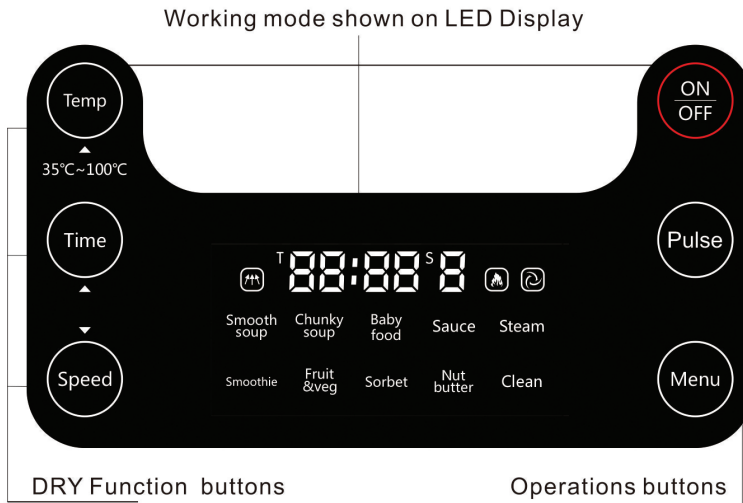
Very simple, please add the ingredients you would like in the cooking jug, then add water

HOW TO COOK SOUPS?

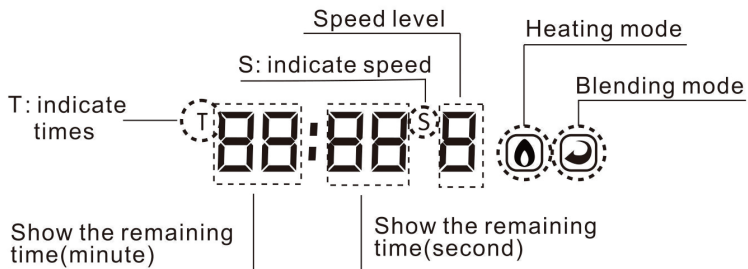
covering completely the ingredients plus an additional 2-4 cm of water depending how liquidly you like your soup then close the jug and place it on the machine. With the menu button choose smooth or chunky soup depending on the texture you like and press on to initiate cooking. The machine will cook your food and then blend them for a delicious soup. When using the cooking jug, please be careful when opening it as some steam might escape when you open the lid, also please don't touch the jug as it could be hot and be very careful not to drop hot liquid on yourself.

Please make sure you do not overfill the jug when doing soups.

CONTROL PANEL



Description for operation buttons and display



To turn on the blender, activate selected function or to stop that function.



To Pulse blend.



To select and increase or decrease the cooking or steaming temperature on the chosen setting.



Press this button to select desired auto programme.



To increase or decrease the time.

QUICK START

1. The panel has a protective seal to avoid scratches. Please remove it carefully.
2. Plug the blender into main power.
3. Place foodstuff to be blended into jug, starting with liquids/softer ingredients and then add solids.
4. Attach the lid, with lid plug inserted, by sealing any side of the lid to the jug's edge and pressing down on the opposite side. Make sure the lid and lid plug are properly in place before you operate the blender.
5. Correctly position the jug on the base.
6. Select your desired function - Automatic or manual.

Note : Adjust temp, time and speed for cooking function

7. Do not add food while the blender is operating,
8. To stir food during blending, remove the lid plug and insert the tamper tool supplied with your blender.

NOTE : DO NOT USE TAMPER WHEN CONTENT IS HOT

9. When you have finished blending, switch off the blender and wait for the blade to come to a complete stop.
10. Once the blade has stopped spinning/ cooking lift the jug from the base.
11. Each time you need to remove the jug lid, please remove first the lid insert and then the lid. This is important especially for the vacuum jug as it allows for the air to go back onto the jug and reduces the pressure. So please always remove the lid insert first.
12. Pour out the blender liquid, or use a scraper to scrape out the blended contents.
13. We recommend the use of the Vacuum Jug for cold blending, and not for hot blending, Therefore, we recommend the use of the Cooking Jug for hot blending.



WHEN BLENDING HOT FOOD, ALWAYS ENSURE THE LID PLUG IS INSERTED IN THE LID AND THE LID IS SECURELY POSITIONED ON THE JUG.

USING THE TAMPER TOOL (HARD BASE)

COLD BLENDING FUNCTIONS ONLY

Use the tamper tool to push ingredients into the blades and prevent thick or frozen mixtures from sticking to the sides of the jug.

When using the tamper tool, the jug should be no more than 2/3 full. Point and move the tamper to the sides of the jug, rather than in a straight up-and-down motion.

To avoid heating frozen contents; only use the blender in conjunction with the tamper tool for a maximum of 30 seconds. As friction creates heat, the Froothie Evolve will raise the contents of the jug by 4 degrees every 30 seconds. If you blend for too long you will need to add additional ice to freeze the contents again. When making nut butter, etc. you will need to use the tamper for a longer time and this will cause no damage to the machine, there will still be the same amount of heat rise however.



DO NOT PLACE ANYTHING IN THE JUG OTHER THAN FOOD OR LIQUID WHILE THE BLENDER IS OPERATING. TO STIR FOOD DURING BLENDING, USE THE TAMPER TOOL SUPPLIED WITH YOUR BLENDER.

GETTING THE MOST FROM YOUR FROOTHIE EVOLVE

To get the best results, place food in the jug in the following order:

1. First liquids.
2. Then soft foods/vegetables.
3. Last add frozen produce and ice.

To process vegetables:

1. For best results, cut the food material into small pieces. You do not need to remove peel, kernels or seeds as the blender will blend these completely.
2. Put the pieces into the blender jug, and then add water until the jug is 2/3 full.
3. Securely insert the lid (with the lid plug in position).
4. Begin blending on SLOW speed and increase to FAST speed until the food is at the desired consistency.

To process ice:

1. Place the ice in the jug.
2. Add water to about three-quarters full and allow the ice to float to the top.
3. Securely insert the lid (with the lid plug in position).
4. Begin blending at SLOW speed and slowly increase the speed to FAST until the ice is at the desired consistency.

TO ORDER REPLACEMENT PARTS PLEASE CONTACT THE SELLER THAT SOLD YOU THE MACHINE OR YOUR LOCAL FROOTHIE DISTRIBUTOR.

BLENDER CLEANING AND MAINTENANCE

Read thoroughly the instructions prior to cleaning the machine and follow accordingly.

1. Please use the cleaning function you have in the preset functions to clean the machine. Do not expose the base of either jugs to water as both the vacuum pump and the heating element are built inside the base of the jug. Exposing them to water might damage them. If you wish you can add some dishwashing soap for the first wash and then repeat the function with water.
2. Both the jugs are not dishwasher safe because the vacuum pump is built in the vacuum jug and the heating pump is built in the heating jug. So please just use the preset cleaning function in order to clean the jugs.
3. Always clean the machine immediately after each use.
4. Do not use scourer, abrasive detergents or corrosive liquids (such as petrol or Acetone) to clean the machine.
5. Clean and wipe the machine body and the external of the glass Jug with wet cloth. Never immerse the body of the machine and the glass Jug into the water or other liquids. Never sprinkle or wash them under running water. Otherwise the machine will be damaged and leakage of electricity may occur.
6. Wash the entire glass Jug assembly and all corresponding parts exposing to food ingredients during processing with clean water. Empty the glass Jug first. The blade is extremely sharp, so be careful when cleaning the blade, the glass Jug and all the relative parts.
7. Make sure not to touch the blade with bare hands. This may lead to injury. It is recommended to use the cleaning brush or simply apply the built-in auto Clean function of the Multi-Function Food Processor.

(Quick wash: Add adequate clean water in the glass Jug. Install the top feeder cover into the glass Jug lid and lock tightly to form the glass Jug lid assembly unit. Install the glass Jug assembly unit onto the machine body. Power on the machine. Press the "Function" button and select the "Clean" function, and then press the On/Off button. This will take the machine enter into the auto cleaning operation mode. Once cleaning is complete, unplug the appliance, remove the glass Jug from the machine body, and pour all water out of the glass Jug. Finish off the cleaning by wiping the machine with a clean cloth or allow itself to dry in the airy environment).

8. Before keeping the Multi-Functional Food Processor in storage when not in use, make sure the appliance is clean and dry. Place it in an airy, dry and solar resistant environment.

BLUETOOTH AND VOICE ACTIVATION

1. The machine is equipped with Bluetooth and voice activation smart technology.
2. All preset functions can be switched on remotely using the phone without going to the kitchen.
3. The machine can also be activated by voice allowing hands-free blending.

How to use the Voice activation:

1. Put the machine ON
2. To activate the machine, say, Hey Froothie.
3. Order the following commands as per your requirement:

(Note: Do not change the order names below)

Make my smoothie

Make my soup

Make my Chunky soup

Make my baby food

Make my sauce

Make my sorbet

Make steam

Make my fruit & veg

Make Nut butter

Clean blender

PRODUCT SPECIFICATION

Model No.	FE9600
Rated Voltage/Frequency	220V / 50Hz
Rated Power	Heating: 900W / Blending : 1400W
Rated Capacity	Heating: 1400mL / Blending : 1750mL
Net Weight	9.2kg



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

HELP! SOMETHING HAS GONE WRONG

PROBLEM	SOLUTION
It's not working!	Check that the machine is plugged in to the wall and the power point is on. make sure to place the jug properly on the base.
My blender stopped working half way through blending...	Your blender may have overheated, when blending thick contents (dates, making nut butter) the machine must be used on the highest setting FAST, basically blend on low speed for few seconds and then go on high speed. Allow the machine to cool for 30-45 minutes before turning back on.
The jug contents are stuck to the side and not blending!	Switch off the blender, remove the lid plug and insert the tamper tool supplied with your blender. Move the tamper at an angle to push the food down off the jug sides. Adding more liquid can also assist with a better blend. You can also use the tamper while you are blending to push the contents into the blades and blend more effectively.
During blending, the contents do not appear to be moving!	The jug may be over-loaded or may have trapped an air bubble. You can carefully remove the lid plug (insert) and use the tamper tool. If the food still does not circulate, try adding more liquid or reducing the quantity in the jug.
My blender is emitting a strong electrical smell.	For the first few uses there is always a slight burning smell with all high speed blenders, this is from the lubricants used in the manufacturing process, this wears off after a few uses and the lubricants wear off (20-50 cycles). Over the next 1-3 months the electrical ozone (strong smell) will subside, this is from the windings on the motor curing.
That smell has come back again!	When the blender is under high load (thick/very thick contents) or used for a long period (making soups) the smell may return. This is due to heat saturation of the motor but will also reduce over time. This is typical with all high speed blenders and nothing to be concerned about.

HELP! SOMETHING HAS GONE WRONG

ERROR CODES	
E1 OR E5	When the blender is under high load (thick/very thick contents). The Thermistor might have been damaged. PLEASE CONTACT FROOTHIE SUPPORT.
E2	The lid or inner lid is not inserted properly and jug is not closed properly. – Please check the plunger mechanism /make sure lid is properly inserted.
E3	The grid voltage is too high – Please wait 24hrs and try again. Please also try at different times of the day.
E4	The grid voltage is too low - Please wait 24hrs and try again. Please also try at different times of the day.
E10	Jug base overheated, please stop blending or cooking and wait for few minutes. Before you continue using the blender please ensure you have enough liquid in the jug to avoid overheating. For example when you steam rice.
E19	The temperature inside of the jug exceeded 80 degrees, please stop and allow the ingredients to cool down.

WARRANTY TERMS & CONDITIONS (INTERNATIONAL)

This warranty as outlined below solely covers distributors. Please contact your distributor for full product warranty.

1. Optimum® warrants this appliance to be free from defects in materials and workmanship and to perform satisfactorily in household use and commercial use for a period of 24 months from the date of purchase when used in accordance with the accompanying instruction book.
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 manufacturers' 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 the cost of the return of the product to Optimum® (or their approved service provider) and also the cost of return to the customer.
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 appliance has been subjected 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, unauthorised 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 unauthorised 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. Warranty does not cover damage done to any product by using the machine with an alternate power source (solar, inverter, generator, etc.) and the use of these devices to power your appliance is not recommended.
13. You must keep your purchase docket/receipt as proof of purchase and as proof of the date on which the purchase was made. The purchase docket or receipt must be presented when making a claim under this warranty. 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.
14. This warranty does not imply, intend to or detract 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.

CONTACTING US

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

