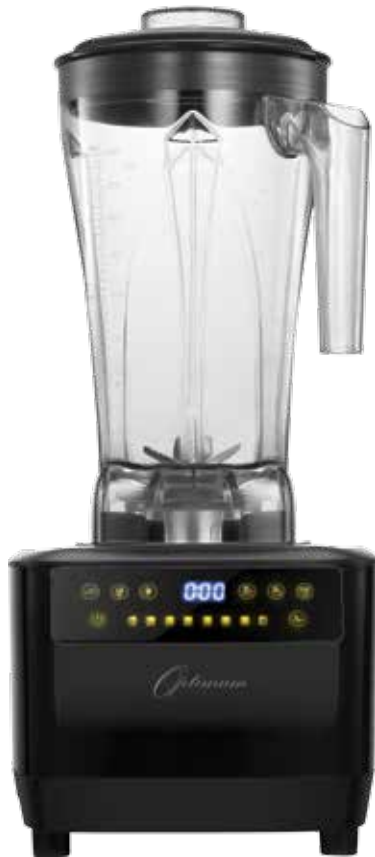


Optimum **G2.3**
QUALITY YOU CAN TRUST

USER'S MANUAL



OPTIMUM G2.3 — PLATINUM SERIES INDUCTION BLENDER

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WELCOME TO YOUR NEW KITCHEN ASSISTANT

Congratulations on your purchase of the next generation of blenders with the superior Platinum Series and the ultimate upscale blender yet – the Optimum 2.3 Platinum Series Induction Blender.

The sleek, sophisticated and practical Optimum G2.3 Platinum Series Induction Blender, features new induction motor technology combined with a mini, single-serve jug for small quantities and the thickest of recipes. Your new blender is suitable for both commercial and domestic applications, you'll even find it featured in cafes, commercial kitchens and smoothie outlets. Your high-quality stainless steel Optimum G2.3 will assist with numerous "smart and versatile" functions. The LED touchscreen panel offers clear instructions to help you select the right menu option. The Optimum G2.3 can be used to create perfect smoothies, sorbets, nut milks, soups, sauces or ground nuts or coffee using the five automatic, one-push button programs, all of which are set to the exact parameters you require.

With its advanced 6-blade stainless steel assembly, easy precision speed control, your smoothies will blend in a matter of seconds with a smooth, delicious consistency. An additional feature of the Optimum G2.3 is the 1 litre, multipurpose wet/dry jug, which allows you to create nut butters, hummus, baby food, dips, thick shakes and more.

Finally, the simple-to-clean, innovative design makes cleaning your Optimum G2.3 Platinum Series Induction Blender easy – there is no need to remove the blades!

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 OPTIMUM G2.3, PLEASE READ THESE INSTRUCTIONS CAREFULLY.

SAFETY FIRST



BEFORE USING YOUR OPTIMUM G2.3, PLEASE READ THESE SAFETY INSTRUCTIONS CAREFULLY.

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 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. Ensure close supervision when used by or near children.
8. When not in use, or before assembly or disassembly, turn off the on/off switch, set the speed to "1" 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, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
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. Do not use the blender for anything other than food or beverage preparation.
14. Avoid contact with moving parts.
15. 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. For support and warranty related issues contact Froothie Warranty and Support via www.froothieinternational.com and select your country.
16. To reduce the risk of severe 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.
17. Only use the tamper tool if the blender lid (with the lid plug removed) is in place.
18. Never remove the jug while the blender is running.
19. Never place the blades on the base without first properly attaching the jug.
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.

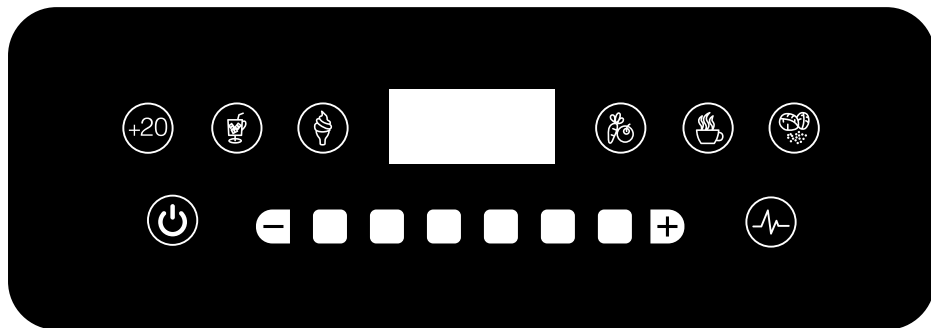
FAILURE TO FOLLOW SAFETY INSTRUCTIONS AND WARNINGS COULD RESULT IN SERIOUS INJURY. MISUSE OF YOUR BLENDER MAY DAMAGE YOUR APPLIANCE AND VOID YOUR WARRANTY.

GETTING TO KNOW YOUR OPTIMUM G2.3








AUTOMATIC, ONE-TOUCH PROGRAMS

Optimum G2.3 Platinum Series induction blender offers the convenience of a LED touchscreen panel providing clear instructions to help you select the right menu option. The Optimum G2.3 can be used to create perfect smoothies, sorbets, nut milks, soups, sauces or ground nuts or coffee using the five automatic, one-push button programs, all of which are set to the exact parameters you require.



Time

	Smoothie: Create nutritious fruit smoothies quick and easy with a silky smooth consistency.	60 seconds
	Sorbet: Create deliciously smooth healthy sorbet.	90 seconds
	Vegetable and Fruit: Create nutritious fruit juices quick and easy with a silky smooth consistency.	90 seconds
	Soup: Create smooth and creamy nutrient rich hot soups.	6 minutes
	Grind: Grind various nuts, grains and seeds with ease and simplicity.	35 seconds



For a range of recipes, refer to the Frootie Healthy Eats recipe book featuring desserts and treats, breads, crackers, milk, cheese and much more.

USING YOUR OPTIMUM G2.3

STANDBY MODE

Place the jug onto the blender base and plug in the power cord. The power indicator light will light up, to indicate the blender is turned on and active.

ACTIVATED MODE

While in Standby mode, press the  button once. The power indicator light will display 0:00, which means you can then select your desired menu function to operate the blender. To place the blender back in standby, push the  button again once the cycle has completed.

OPERATING MODE


While in the activated mode, press the desired recipe function button. The LED display will indicate the time change, while the motor will operate. In the operating mode, the blender will notify you with the light indication.

Important note: Use one hand to hold the jug lid while using the other hand to press the blender operating button. It is important to use this technique when blending hard foods, such as nuts. Keep a hand on the lid until the substance is smoothly turning.

USING YOUR OPTIMUM G2.3 (CONTINUED)

IMPORTANT: If the power is interrupted or the jug is removed from the blender, all operating functions will be cancelled. Simply re-press the function after power is restored or the jug is back in place. To avoid error, signalled on the LED display as "ERROR," simply press the centre function button to avoid hitting a wrong command.

BUTTON

Press the  button to switch the blender On or Off. The power button light will blink when the blender is in activated or operating mode. Use the button to stop or cancel an action.

The blender features five automatic programmed functions: Smoothie, Sorbet, Vegetable and Fruit and Soup and Grind.

- If you wish to pause the blender activity while it is operating, press the automatic program function button once to suspend activity. To restart the function, simply press the button again.
- The five automatic functions are each preset with a designated time and speed. During operation, the speed can not be adjusted. The time can be adjusted by pressing the "Time+" button.
- The speeds for each automatic function is preset and cannot be used with the the manual speed setting function.

MANUAL SPEED BUTTON

Increase the speed from left to right and decrease the speed from right to left. There are 8 speeds available, each preset with a 1-minute operating time.

- This function is designed for the manual setting. Choose a 1-minute preset speed by considering the food quantity and taste you desire. Press the "+20" button to increase the total operating time.
- If you wish to adjust the speed while the blender is operating, simply touch the buttons one by one or slide directly.

PULSE BUTTON

- The pulse button activates the blender at top speed and is intended to be used in short bursts to break down large or grind hard ingredients.
- To utilize the pulse function, press and hold the button and release when the desired consistency is achieved.
- If another function is already operating, the pulse button cannot be activated.

TIME SETTING +20S

Each press of the "+20s" button means the operating time will be increased by 20 seconds.

- The maximum amount for the function is 10 minutes.
- The operating time for all functions, can be increased while in operation.

USING THE 1 LITRE ROTATING JUG

The single serve blending jug is specifically designed for blending smoothies, sauces and dressings, baby food and smaller quantities. The rotating lid component is intended to manually rotate to achieve the thickest of blends such as nut butters, sorbet and much more.

OPERATIONS STEPS:

1. To use the 1 Litre Rotating Jug, simply add ingredients and position the lid on the jug. Select the required blending time and power level according to the ingredient variety.
2. While the blend cycle is running twist the lid counter-clockwise.
3. The twisting motion forces the ingredients from the sides of the jar back onto the blade, allowing you to achieve a perfect blend every time.
4. When the blending cycle has finished, use the specifically designed spatula to assist with removing the smoothly blended contents.

BLENDER CLEANING AND MAINTENANCE

You must always clean your blender after use, this is for hygiene and ensuring the longevity of your Optimum™ high-speed vortex blender. Leaving food in the blender is a health risk as bacteria can grow and cause staining on the jug. Bacteria and residual food acids can also damage the seals and shaft to the blade.

To clean the base:

1. Unplug the blender from the power.
2. Using a soft, damp cloth, wipe the surface of the blender base, you can use a mild detergent to remove dried food if required.
3. Use a dry soft cloth to thoroughly dry the blender.

To clean the cushion pad:

1. Disassemble the blender by lifting the jug from the base.
2. Remove the cushion pad from the base by grasping each corner of pad in turn and lifting away from the base unit.
3. Wipe the cushion pad using a mild detergent and damp cloth, you can submerge this section into a sink if required.
4. Towel dry after cleaning.
5. Clean the top of the blender base under the cushion pad with mild detergent and a damp cloth, any liquid or food residue left on the base can be sucked into the motor and cause significant damage.
6. Put the cushion pad back on the base unit by fitting each corner of the pad and pushing downwards until it is flush with the base unit. This cushion pad must be attached firmly and securely to the base unit before use, and ensure that the drive socket is has clearance above the cushion pad.



DO NOT PUT ANY PART OF YOUR BLENDER IN THE DISHWASHER OR IMMERSE THE BLENDER BASE IN WATER.

JUG CLEANING AND MAINTENANCE

To clean the 2 Litre and 1 Litre Rotating jug:

1. After each use, rinse the jug thoroughly with warm soapy water (not hot).
2. Place one to two drops of dish soap in your jug and fill it halfway with warm water.
3. Secure the lid in place.
4. Press and hold 'pulse' for a few seconds (depending on what was blended, thick contents take longer to clean).
5. Pour contents out and rinse thoroughly.
6. Turn the jug upside down and let air dry.
7. Check the base of the jug where the cog is (bit that connects blade to bender motor) if this section has been wet by this process; please thoroughly dry it with a towel to ensure the bearing is not water damaged.

For a deep clean, perform the following steps monthly or as needed:

Fill the blending jugs with one third of cool water and another third with white vinegar and let it soak for between 12 and 24 hours. Pour contents out and rinse thoroughly. Then, follow the appropriate cleaning instructions above.

If the blade assembly tarnishes:

Quite often a surface build-up does occur even with stainless steel (orange tarnishing/going dull) and often you can soak the jug for 24 hours with neat white vinegar just covering the blade assembly and then follow the appropriate cleaning instructions above. Anything left on the blade after this process in respect to discolouration will not affect anything blended or come off into your jug contents.



DO NOT SUBMERGE YOUR JUG IN A SINK OR ATTEMPT TO WASH IT IN A DISHWASHER. THIS WILL CAUSE IRREVERSIBLE DAMAGE TO THE BEARINGS.

HELP, SOMETHING'S GONE WRONG!

PROBLEM	SOLUTION
My blender stopped working half way through blending...	Your blender may have been overloaded or overheated. If blending thick contents (dates, making nut butter, etc.) and the blender stops working the silicon spatula can be used to release the ingredients around the blades and then you may continue blending. If your machine has overheated 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 (if possible) can also assist with a better blend.
During blending, the contents do not appear to be moving.	The jug may be overloaded 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.
Why is my Jug cloudy or stained? How can I clean it?	The minerals from fruits, produce, and leafy greens can cause a film on your jug. We recommend following the Jug Deep Clean instructions on page 9.
My blade assembly has surface tarnishing, has an orange patch or gone dull, I thought it was Stainless Steel?	Your blade assembly is definitely Stainless Steel (Grade 304 to be exact). Stainless Steel is actually the name of the Alloy the material is made of. It merely resists tarnishing, corrosion and rust. Despite its name it is not fully stain-proof. A surface build-up can occur with stainless steel and often you can soak the blades for 24 hours by pouring undiluted (neat) white vinegar into the jug, just covering the blade assembly and then follow normal jug cleaning process on page 9 before you resume using it.
What is the bearing in the jug made of?	It is made of Chrome-Steel. It can not be made from Stainless Steel as it is not strong enough when made as thin as required. Chrome-Steel resists rusting. However, to ensure the seal around the bearing is not damaged please make sure the bearing is kept dry at all times.
I left something I shouldn't have in the blender and damaged the blade assembly.	The blade assemblies are fully replaceable in the jugs. You can order one from Froothie and replace it yourself without having to buy a whole new jug.

SPECIFICATIONS

Product	Blender
Model	G2.3
Rated Power	1000W
Max Motor Power	1500W
Product weight	9kg
Dimensions	21cm(L) x 22cm(W) x 46cm(H)



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.

Effective as of 1st January 2014

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 for a period of 2 years and in commercial use for a period of 12 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 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. The bearings and drive socket will only deteriorate through abuse and misuse and therefore are not covered by this warranty for more than 30 days after purchase date.
5. 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.
6. Whilst in transit the goods are at the owner's risk and any further damage during this transportation is not covered under warranty.
7. 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.
8. 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.
9. 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.
10. This warranty does not cover normal wear and tear of the product or 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 a person not authorized by Optimum®.
12. 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.
13. 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.
14. 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.
15. 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.
16. 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.

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

