



# NUTRIFORCE 2.0 EXTRACTOR



## USER MANUAL

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## WELCOME TO YOUR NEW KITCHEN ASSISTANT

Congratulations on purchasing your professional quality, single serve Optimum Nutriforce 2.0 Extractor. The Optimum Nutriforce 2.0 Extractor can be used to create amazing smoothies and purées or to chop, blend and grind. You can also use it to make nutritious fruit and vegetable juices, healthy frozen fruit icecreams, preservative-free nut butters, and homemade spreads and dips.

Designed as a personal single-serve blender, the Optimum Nutriforce 2.0 Extractor is a convenient and ideal companion for busy urban dwellers who need a quick healthy fix for those on-the-go mornings.

This blender will quickly become your ultimate kitchen tool allowing you to make healthy choices, even when time is at a premium. For even greater results and some inspiration, visit our website and Facebook page for delicious recipes and suggestions.

**TO ENSURE YOUR SAFETY AND TO GET THE BEST PERFORMANCE FROM YOUR OPTIMUM NUTRIFORCE 2.0 EXTRACTOR, PLEASE READ THESE INSTRUCTIONS CAREFULLY.**



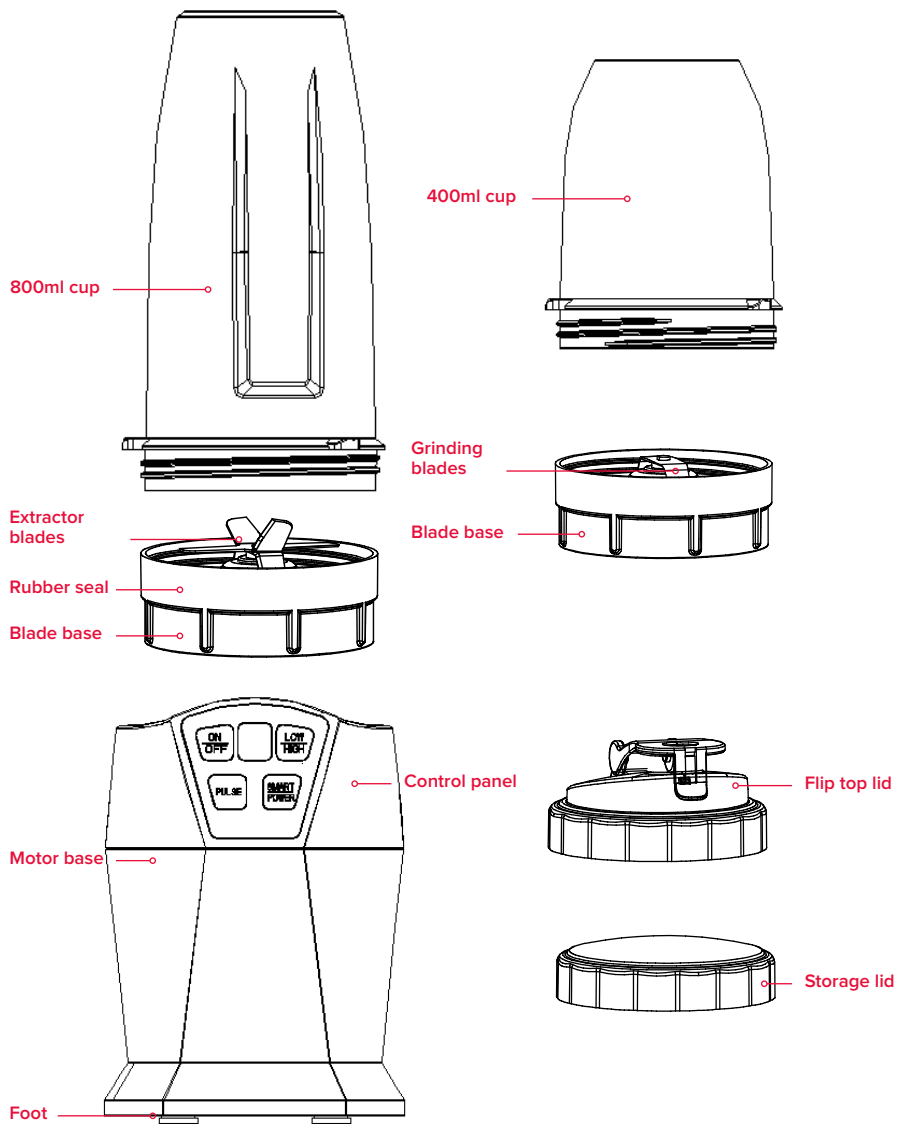
### **WHEN USING ELECTRICAL APPLIANCES, YOU SHOULD ALWAYS BE AWARE OF AND FOLLOW BASIC SAFETY PRECAUTIONS INCLUDING:**

1. Read and follow all instructions and warnings in this manual carefully.
2. Before using the Nutriforce 2.0 the first time please wash all parts that may come in contact with food. Follow the cleaning instructions outlined in this instruction manual.
3. Always be vigilant when using the blender in close proximity to children.
4. Unplug the blender from the outlet when not in use, before putting on or taking off components, and before cleaning.
5. 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.
6. Do not touch any of the blender's moving parts.
7. 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 authorized service facility for inspection or repair.
8. The use of attachments, including canning jars, is not recommended by the manufacturer as it presents a risk of personal injury.
9. NEVER place hot ingredients (above 65°C) into the blending and grinding cups.
10. Do not use outdoors.
11. Do not let the power cord hang over edge of a table or countertop.
12. Do not let the power cord come in contact with any hot surfaces, including the stove.
13. Always handle the blades carefully as they are quite sharp.
14. The motor is equipped with overheating protection. If the blender stops working, switch off the power and wait for the appliance to cool down.
15. Do not submerge the base and charging cable in water or other liquids to prevent damage and to avoid the risk of electric shock.
16. This appliance has important information on the plug prong. The power cord is not suitable for replacement. If damaged, contact us for servicing in order to avoid hazard.
17. Extension cords should not be used with this appliance.
18. Do not attempt to sharpen the blades.
19. Always use the appliance on a dry and level surface.
20. ONLY use attachments and accessories that are provided with the product or are recommended by us. The use of attachments not recommended or sold by us may cause fire, electric shock, or injury.
21. Do not operate the appliance with an empty container.
22. Do not fill containers past the MAX FILL or MAX LIQUID lines.
23. Do not disinfect your blender in the microwave or hot water above 80°C.
24. Keep hands and utensils out of containers while chopping to reduce the risk of severe personal injury or damage to the blender/food chopper. A scraper may be used only when the blender or processor is not running.
25. Never operate the appliance without lids and caps in place. Do not attempt to tamper the interlock mechanism. Ensure the container and lid are properly installed before operation.
26. Do not expose the containers and accessories to extreme temperature changes. They may experience damage.
27. Never leave the appliance unattended while in use.

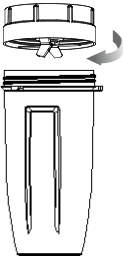
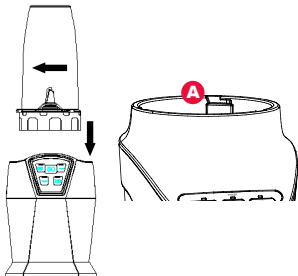
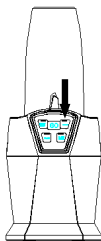
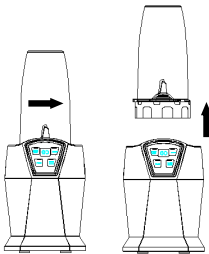


28. If you find unmixed ingredients sticking to the sides of the cup, stop the appliance, remove the lid and use a scraper to dislodge ingredients. Never insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.
29. Do not attempt to remove the container and lids from the motor base while the blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lid and container.
30. Upon completion of blending or processing, ensure the blade assembly is removed before emptying containers contents. Remove the blade assembly by carefully grasping the top of the shaft and lifting it from the container. Failure to remove the blade assembly before emptying the container results in a risk of laceration.
31. Remove the extractor Assembly from the Single-Serve Cup upon completion of blending. DO NOT store ingredients before or after blending them in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases that will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury. For ingredient storage in the cup, only use the storage lid.
32. The maximum wattage rating for this appliance is based on the configuration of the pro extractor blades assembly and single-serve cup. Other configurations may draw less power or current.
33. Do not process dry ingredients without adding liquid to the single-serve-cup. The single-serve-cup is not intended for dry blending.
34. The maximum wattage rating for this appliance is achieved by mixing 350g dried soy beans with 50g oil on (start/stop) for 15 seconds. Other recipes may draw less power or current. The unit is not intended for dry blending.
35. Do not use the Nutri Force Extractor for more than 60 seconds at a time. Wait for 5 minutes before using it again.

GETTING TO KNOW YOUR OPTIMUM NUTRIFORCE 2.0 EXTRACTOR



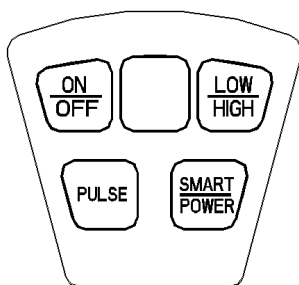
## USING YOUR OPTIMUM NUTRIFORCE 2.0 EXTRACTOR

1	 <p>Place the food into the blending cup. Then place the extractor blade base onto the cup (blades down) and rotate clockwise until tight.</p> <p><b>Note:</b></p> <ul style="list-style-type: none"> <li>▶ Do not put food exceeding the blender's maximum capacity of 800ml.</li> <li>▶ Make sure the blade base and the blending cup are closed tightly, otherwise the blender will leak.</li> <li>▶ Always cut hard food into small pieces.</li> </ul>
2	<p>Place the assembled blade base and blending cup onto the main base and rotate clockwise until tight. You will hear a sound once secured.</p> <p><b>Note:</b></p> <ul style="list-style-type: none"> <li>▶ There is a safety switch (A) on the base that will prevent the blender from functioning if the base blade/blending cup is not secured properly.</li> <li>▶ Do not prevent the functioning of the safety switch or you risk damaging the blender.</li> </ul> 
3	 <p>If using a preset program, select the program that best suits your recipe. The preset feature will automatically stop the unit at the end of the program. To pause the unit at any time, press the on/off button. Reference page 6 for program descriptions.</p>
4	<p>To remove the cup, ensure that the motor has stopped running. Then turn the cup counterclockwise and pull straight up to remove.</p> 
5	<p>Turn the cup upright and remove the Nutriforce Extractor Blades Assembly by twisting the Pro Extractor Blades Assembly counterclockwise. Be sure to store the Extractor Blades Assembly attached to an empty cup when not in use.</p>
6	<p>Twist the Sip &amp; Seal lid onto the cup to enjoy your drink on the go. Press flip top cap firmly into the opening to get the best seal. The flip-top cap locks open when pressed backwards.</p>
7	<p>Make sure that the motor base is unplugged when not in use.</p>
8	<p>To remove the motor base unit, tip the unit forward from the rear to easily disengage the suction cups.</p>

## NUTRIFORCE 2.0 PROGRAMS

### Notice:

- ▶ Do not use the Nutriforce 2.0 for more than 60 seconds at a time. Wait 5 minutes before using it again.
- ▶ To remove the blending cup/blade base from the main base, hold both parts firmly and rotate counterclockwise.
- ▶ To remove the blending cup from the blade base, hold both parts firmly and rotate counterclockwise to access the ingredients.
- ▶ When you are done blending, unplug the power cord from the outlet.
- ▶ Do not put food exceeding the blender's maximum capacity of 800ml.
- ▶ Make sure the blade base and the blending cup are closed tightly, otherwise the blender will leak.
- ▶ Always cut hard food into small pieces.



### MANUAL SETTINGS:

#### ON/OFF

Press once to start running, press again to stop.

#### LOW/HIGH

When you press the LOW/HIGH button either "L" or "H" will show on the display. If "L" is shown and you wait 3 seconds the blender will start blending at LOW speed. If "H" is shown after 3 seconds it will blend at HIGH speed. Press the ON/OFF button to stop blending. To resume blending press the LOW/HIGH button as desired.

#### SMART/POWER

SMART : Working time is 45s

POWER : Working time is 60s

When you press the SMART/POWER button either "45" or "60" will show on the display. If "45" is shown and you wait 3 seconds the blender will start blending for 45 seconds. If "60" is shown after 3 seconds it will blend for 60 seconds. Press the ON/OFF button to stop blending. To resume blending press the SMART/POWER button as desired.

The smart and power blend are pre-set functions especially useful for making smoothies. The speed fluctuates for the best outcome.

#### PULSE

Runs only while pressed down. Short presses make short pulses.

Timer counts up by seconds as long as pressed down.

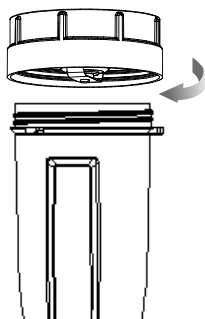
Maximum time 60s

## USING THE GRINDING CUP

1

Place the required amount of dry ingredients into the grinding cup. Do not exceed the maximum capacity of the grinding cup, which is 120g.

2



Place the grinder blades base onto the grinding cup (blades down) and rotate clockwise until tight.

3

Plug the Nutriforce 2.0 Extractor into a power outlet, then press the ON/OFF button.

4

When you press the LOW/HIGH button either "L" or "H" will show on the display. If "L" is shown and you wait 3 seconds the blender will start blending at LOW speed. If "H" is shown after 3 seconds it will blend at HIGH speed. Press the ON/OFF button to stop blending. To resume blending press the LOW/HIGH button as desired.

5

Press and release the PULSE button to pulse at high speed. If you want to pulse more, press and release the button again.

6

After 60 seconds of continuous operation, the Nutriforce 2.0 Extractor will stop automatically. It needs to rest for 5 minutes to prevent overheating. After 5 cycles of operation/rest, let it cool down completely.

### Notice:

- ▶ Do not use the Nutriforce 2.0 Extractor for grinding ingredients for more than 60 seconds at a time. Wait 5 minutes before using it again.
- ▶ To remove the grinding cup/blade base from the main base, hold both parts firmly and rotate counterclockwise.
- ▶ To remove the grinding cup from the blade base, hold both parts firmly and rotate counterclockwise to access the ingredients.
- ▶ When you are done blending, unplug the power cord from the outlet.

## BLENDER CLEANING AND MAINTENANCE

Always clean your Optimum Nutriforce 2.0 Extractor 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 your cups 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.
3. Use a dry soft cloth to thoroughly dry the blender.

### TO CLEAN THE CUPS:

1. After each use, rinse the cups thoroughly with warm soapy water (not hot).
2. Place one or two drops of dish soap in your cups and fill them halfway with warm water.
3. Secure the lid and mount on the base.
4. Start the blender at LOW and slowly increase to HIGH speed.
5. Run on HIGH 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 cup upside down and let air dry.
8. The rubber seal sits within the Blade Base (refer to page 3), please ensure it remains in place throughout the cleaning process.

### HOW TO CARE FOR YOUR BLADE ASSEMBLY:

When cleaning the Nutriforce 2.0 after use please ensure that the underside of the blade assembly (that meets the Nutriforce base) remains DRY at all times.

Do not put the cup with the blade assembly attached in the fridge as the bearings in the blade assembly will be exposed to moisture.

### 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 cups and let them soak for between 12 and 24 hours. Pour the contents out and rinse thoroughly. Then follow the appropriate cleaning instructions above.



**PLEASE DO NOT PUT ANY PARTS IN THE DISHWASHER**

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 contents (dates, nut butters, etc.) the appliance must be used on the highest dial setting. 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 cup may be over-loaded or may have trapped an air bubble. You can carefully remove the lid and try adding more liquid or reducing the quantity in the cup.
Why is my cup cloudy or stained? How can I clean it?	The minerals from fruits and vegetables, such as leafy greens, can cause a film on your cup. Follow the instructions for a deep cleaning on page 8.
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.
The blades are now stiff and won't rotate	Stop using the unit and contact Support / Warranty - support@froothie.com.au
My blades are leaking	Stop using the unit and contact Support / Warranty - support@froothie.com.au
There is grease on the top of my blender base	Stop using the unit and contact Support / Warranty - support@froothie.com.au
I dropped my cup and it cracked.	Replacement cups can be purchased on the Froothie website.

PRODUCT SPECIFICATIONS

Product	Blender
Model	Nutriforce 2.0
Rated voltage	220-240V
Rated frequency	50/60Hz
Rated power	1200W
Weight	3kg
Dimension	14 x 38 cm



**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.



## WARRANTY TERMS & CONDITIONS (INTERNATIONAL)

### Effective as of 1st January 2014

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

1. Optimum® warrants 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. 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.
13. 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 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.



