

Optimum 9400

QUALITY YOU CAN TRUST

USER'S MANUAL



HIGH-SPEED VORTEX BLENDER

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WELCOME TO YOUR NEW KITCHEN ASSISTANT

Congratulations on the purchase of your quality, professional high-speed vortex Optimum 9400 blender. Your new blender is suitable for both commercial and domestic applications, you'll even find it featured in cafes, commercial kitchens and smoothie outlets. The Optimum 9400 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 Optimum 9400 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-blade stainless steel 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. You will also find hundreds of free recipes and recipe ideas available online by simply searching 'Optimum 9400 Recipes' on Google.

TO ENSURE YOUR SAFETY AND TO GET THE BEST PERFORMANCE FROM YOUR OPTIMUM 9400, PLEASE READ THESE INSTRUCTIONS CAREFULLY.

IMPORTANT SAFEGUARDS



WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED INCLUDING THE FOLLOWING:

1. Read all instructions.
2. To protect against risk of electrical shock do not put the base of the blender in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter
11. Do not let cord contact hot surface, including the stove.
12. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
13. Blades are sharp. Handle carefully.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR OPTIMUM 9400



USING YOUR OPTIMUM 9400 – BASIC OPERATION

On/Off Switch

The main power switch of the machine, please note that unless this switch is in the “ON” position, the blender will not function at all.

Speed dial

The speed dial controls the speed of the blades (RPM) and the power delivered to the jug contents, a detailed explanation of the use of this dial can be found on page 9.

Pulse Switch

As a safety precaution, the blender will not allow the pulse switch to operate without the main switch being in the “ON” position. This is due to the very high RPM the Pulse button is able to achieve, this is to improve stability of the machine and the attached jug and increase the safety of the machine to comply to safety standards.

Tamper Tool

Allows you to push thick contents inside the jug, down onto the blade assembly to be thoroughly chopped. Please read the guide on page 7 to use the tamper effectively.

Jug Lid

Use caution when attaching the lid to the jug, you must ensure that the lid rim is clipped in under the tabs on each side of the jug opening, ensuring the lid will not come off during the blending process. For your own safety (and retaining a clean kitchen) ensure the lid is firmly attached before you proceed in blending.



DO NOT FILL JUG ABOVE THE LIMIT MARK.

QUICK START

1. Ensure blender power switch is in the “OFF” Position.
2. Check the speed dial is set to ‘1’, lowest speed.
3. Plug the blender into mains power.
4. Place foodstuff to be blended into jug, starting with liquids/softer ingredients and then add solids.
5. 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.
6. Correctly position the jug on the base.
7. Switch the blender’s power switch to the “ON” position using the on/off switch.
8. Begin blending at speed “1” and gradually increase to the desired speed (thick contents should be blended on speed “10”).
9. To add food while the blender is operating, switch to a lower speed and remove the lid plug. Slowly add the liquid or chopped foods.
10. To stir food during blending, remove the lid plug and insert the tamper tool supplied with your blender.
11. When you have finished blending, switch off the blender and wait for the blade to come to a complete stop.
12. Once the blade has stopped spinning, lift the jug from the base.
13. Open the jug lid by pressing with your thumb on the side of the lid, and then lift off.
14. Pour out the blended liquid, or use a scraper to scrape out the blended contents.



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

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 Optimum 9400 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.



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 OPTIMUM 9400

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 hot liquids:

1. Pour the hot liquids into the jug no higher than the top jug fill mark (2 Litres).
2. Securely insert the lid (with the lid plug in position).
3. To heat cool liquids, begin blending at a LOW speed then increase to HIGH. Continue blending on HIGH for several minutes until the contents begin heating.

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 at LOW speed and increase to HIGH speed (7 or 8 on the speed dial) 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 LOW speed and slowly increase the speed to HIGH (10 on the speed dial) until the ice is at the desired consistency.

USING THE SPEED DIAL

LOW speeds (1 to 5 on the speed dial): Use to chop and slice. Always switch to LOW speed when adding food or liquid during blending.

HIGH speeds (5 to 10 on the speed dial): Use to refine grains, break down ice, and to blend frozen fruit, whole fruits and vegetables.

Please Note: Always start blending on LOW speed to prepare food, and then gradually increase to the required speed.

Outcome	Speed dial	Blending time*
Dips and Spreads	5-7	10-20 seconds
Purées	5-7	20-30 seconds
Smoothies & Shakes	5-10	10-30 seconds
Frozen Mixtures	10	10-30 seconds
Cocktails	5-10	10-30 seconds
Smooth Sauces	10	45-60 seconds
Fruit and Vegetable Juices	10	45-60 seconds
Refined Grains	10	60-90 seconds
Nut Milk	10	60-90 seconds
Nut Butters	10	1-2 minutes
Hot Soups	10	4-6 minutes

* Blending times are approximations. Times will vary depending on type of ingredients used and desired consistency.



OVER-BLENDING CAN OVERHEAT YOUR MACHINE IT MAY ALSO CAUSE LOSS OF HEALTHY NUTRIENTS.

BLENDER CLEANING AND MAINTENANCE

You must always clean your blender after use, this is for hygiene and ensuring the longevity of your investment in an Optimum™ high-speed vortex blender. Leaving food in the blender is a health risk as bacteria can grow and cause staining to your 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.
3. Wipe the cushion pad using a mild detergent and damp cloth, you can submerge this section into a sink if required.
4. After cleaning, towel-dry.
5. Clean the top of the blender base under the cushion pad, 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 top of the blender using the opposite method to above.



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 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. Start the machine on Variable Speed 1, slowly increase to Variable Speed 10.
5. Run on High for 10-60 seconds (depending on what was blended, thick contents take longer to clean).
6. Pour contents out and rinse thoroughly.
7. Turn the jug upside down and let air dry.
8. Check the base of the jug where the cog is (bit that connects blade to blender 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:

Place 4 cups of cool water and 4 cups of white vinegar into the jug 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.

REPLACING THE DRIVE SOCKET

1. Unplug your Optimum 9400 from the power.
2. Locate cushion pad on top of machine and remove.
3. Locate small hole in side of blender top, just below drive socket.
4. With the hole at eye level, turn the drive socket by hand (this will not cause damage to the motor) until you can see the Phillips head screw through the hole.
5. Insert small Phillips head screwdriver into hole (Small/PH1 screwdriver) and turn counter-clockwise (anti-clockwise) for 4-5 full rotations. You can use your other hand to check after each turn if the drive socket will come off freely by gently trying to lift it off. Please note: undoing the screw too far may have the screw fall out into the blender, please ensure care is taken to avoid this from occurring.
6. Gently pull the drive socket up off the motor shaft.
7. Inspect drive socket, ensure the plastic socket still has a square shape to match the motor shaft. If this is not the case the drive socket has been stripped out and requires replacement.
8. Check that top of motor is free of debris and identify hole for screw to go back into.
9. Place replacement drive socket, if required back onto blender. Ensure screw lines up with both the hole in the side of the blender casing and the locating hole in the motor shaft.
10. Push drive socket down firmly and tighten screw back up firmly.
11. Place cushion pad back on blender, ensuring the "FRONT" is located to the front of the blender (controls end). Please ensure the cushion pad is firmly fastened down in all places including around drive socket, if not secured firmly the drive socket may rub on the cushion pad can cause smoke and damage to both drive socket and cushion pad.

TO ORDER REPLACEMENT PARTS VISIT
WWW.FROOTHIEINTERNATIONAL.COM
AND SELECT YOUR PREFERRED COUNTRY.

TECHNICAL INFORMATION

1. **Lid:** Avoids spillage from the jug and with its removable plug/insert.
2. **Lid Plug/Insert:** Prevents liquid from spilling out of the top of the jug, the plug does not fit snugly in place to allow steam to vent while blending hot contents. It is removable to allow adding ingredients while blending and also to use the tamper device.
3. **Jug/Bowl:** The jug contains foods and liquids while blending. Markers on the side of the jug indicate quantities and maximum fill level.
4. **Blade Assembly:** This is the business end of the blender, allowing the chopping and blending of contents. It's unique design makes it suitable for blending both wet and dry contents. Blade assemblies are made of Grade 304 (1/18 Stainless Steel).
5. **Rubber Cushion Pad:** Secures the jug snugly on the top of the blender to ensure safety while blending, it also reduces vibration while blending.
6. **Tamper Device:** Allows you to push contents into the blade assembly to ensure a smooth consistency, it is required to make recipes for Nut Butter and also blending frozen contents effectively.
7. **Blender Base:** Contains the high quality motor and associated electronics to ensure the blender performs at its peak and can protect itself to avoid overheating.
8. **Motor/Control Board:** Controlled by a PCB to regulate blending speed, contains highly developed technology to raise the RPM of the blades in case of stalling (blades stopping due to thick contents). Also contains a warning buzzer to warn user of potential overheating and excess load on the motor.
9. **Overload Protection Switch:** This button, located on the base of the blender ensures the motor is protected from rapid heat rise.
10. **Blade Removal Tool:** Assists with the removal of the Blade Assembly as directed by the Warranty and Support team, www.froothiesupport.com.
11. **Nut Milk Bag:** Specifically designed to filter nut milks and separate juice and pulp to create delicious pulp-free juice.

HELP, SOMETHING'S GONE WRONG!

PROBLEM	SOLUTION
It's not working!	Check that the machine is plugged in to the wall and the power point is on. Check the overload switch on the base of the blender has not tripped, if so ensure the blender is unplugged from power and press the button back in.
My blender has stopped and is making a beeping noise?	The control board is informing you that there is excess heat rise within the machine, you must use a higher speed setting to reduce the load on the motor. Selecting a higher speed also makes the cooling fan spin faster and will dissipate more heat and correct the issue. The blender will stop working when this buzzer sounds and action must be taken, reducing jug contents can help.
My blender stopped working half way through blending...	Your blender may have overheated, when blending thick contents (dates, making nut butter, etc.) the machine must be used on the highest dial setting "10". Allow the machine to cool for 30-45 minutes before turning back on, please also check the overload switch on the base has not activated.
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 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.
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 11.

HELP, SOMETHING'S GONE WRONG! (CONTINUED)

PROBLEM	SOLUTION
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.
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 11 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 it does not rust 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.

WARRANTY TERMS & CONDITIONS (INTERNATIONAL)

Effective as of 1st January 2014

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

- 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 instructions listed in this instruction manual.
- Any warranties exceeding this standard period are offered as extended terms by the selling distributor and claimable only through that provider.
- 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.
- 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.
- Whilst in transit the goods are at the owner's risk and any further damage during this transportation is not covered under warranty.
- 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.
- 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.
- 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.
- This warranty does not cover normal wear and tear of the product or parts.
- This warranty does not cover any defect caused by an accident, misuse, abuse, improper installation or operation, lack of reasonable care, unauthorized modification, loss of parts, tampering or attempted repair by a person not authorized by Optimum®.
- 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.
- 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.
- 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.
- 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.

