



# OPTIMUM 9400 ESSENTIAL BLENDER



**USER MANUAL**

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## WELCOME TO YOUR NEW KITCHEN ASSISTANT

Congratulations on your purchase of the Optimum 9400 Essential Blender!

This powerful food blender with 1.5l glass jug is easy to use with its intuitive dial featuring 6 presets functions and manual speed control, including a self-cleaning function.

With a durable stainless steel blade assembly, you can rely on its high-quality performance for blending smoothies, nut butters, nut milks, ice crushing, and much more.

The included tamper tool ensures smooth blending, and the optional 1.2L BPA-free plastic chopper and optional grinder jug add to its versatility with food processing.

Discover endless possibilities with the Optimum 9400 Essential blender, from smoothies and shakes to dips, spreads, nut butter, nut milk, grinding nuts and grains, ice cream, baby food, and puree!

FOR ADDITIONAL INSPIRATIONAL IDEAS FOR DELICIOUS RECIPES, PLEASE CHECK OUT OUR FROOTHIETV YOUTUBE CHANNEL [HTTPS://WWW.YOUTUBE.COM/@FROOTHIETV](https://www.youtube.com/@froothietv)



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



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

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. Unplug the blender from the outlet when not in use, before putting on or taking off components, and before cleaning.
3. To protect against the risk of injury due to electric shock, do not immerse the base of the blender in water or any other liquid.
4. This appliance is NOT intended for use by children or people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been given instruction concerning the use of the appliance by a person responsible for their safety.
5. DO NOT blend carbonated liquids. Blending carbonated liquids may result in injury.
6. Do not use the blender for anything other than food or beverage preparation.
7. NEVER place hot ingredients (above 65°C) into the blending jug.
8. DO NOT blend liquids for more than 5 minutes.  
The blender requires a 1-minute rest after continuous operation time from '3 minutes' to '5 minutes'
9. Avoid coming into contact with moving parts.
10. 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.
11. NEVER leave the blender unattended while it is operating.
12. DO NOT let the cord hang over the edge of the table or counter, or touch hot surfaces.
13. Please use the tamper tool to aid with blending when the blender is running at high speeds.
14. DO NOT immerse the motor base in water or any other liquids due to the risk of electrical shock.
15. Keep hands and utensils out of the container while blending to prevent the possibility of severe personal injury and/or damage to the blender. A plastic scraper may be used, but must be used only when the blender is not running.
16. Always handle the blades carefully as they are quite sharp.
17. Always operate the blender with the lid in place.
18. DO NOT clean the blender using a water jet machine. See Cleaning and Maintenance for proper cleaning instructions.
19. Always operate the blender with the cushion pad properly in place.
20. To avoid overflowing, do not fill above the MAX FILL LINE. If the jug overflows remove enough liquid/ ingredients until below the MAX FILL LINE, and continue blending. Do not operate if overflowing.
21. DO NOT use outdoors.
22. Ensure the jug cog and drive socket are connected and secure before operating. If unable to secure, remove the jug and then try again.
23. Do not use attachments or accessories other than those supplied with or designed specifically for your blender.
24. Do not fill the jug above the indicated top limit mark less with thicker ingredients!

## SAFETY FIRST

25. The internals of the appliance are not user serviceable and the appliance should not be opened under any circumstance.
26. Never remove the jug while the blender is running.
27. Place the machine away from hot gas or electrical burners, heated ovens, or any hot surfaces. Any external heat source can damage the machine.
28. When making nut butters or oil based foods, DO NOT blend for more than one minute after mixture starts circulation. This could lead to dangerous overheating. For more information and tips see <https://froothie.com.au/pages/blender-care-maintenance-guide#f15>
29. DO NOT operate with loose or damaged blades – replace immediately. For more information on how to care for your blades, clean, and check them, please visit <https://froothie.com.au/pages/blender-care-maintenance-guide>.

### IMPORTANT

Always ensure the correct jug is used for the intended blending or grinding task.

The glass jug is suitable for blending fruits, vegetables, milkshakes, smoothies, nut milks, protein shakes, nut butter, grinding grains into flour, crushing ice, making ice cream, as well as preparing spreads and dips.

The BPA free plastic jug is ideal for chopping various vegetables and fruits.

For grinding dry ingredients into powder, such as coffee beans, nuts, and grains, as well as making nut butter, spreads, and dips, utilize the stainless steel grinding jug.

Should there be any questions regarding the appropriate jug for a specific task, please don't hesitate to contact our support team at [support@froothie.com.au](mailto:support@froothie.com.au).

### IMPORTANT INFORMATION ABOUT THE THERMAL PROTECTION:

- The built-in thermal protector monitors the motor's temperature and will alert the user to a heating issue. Eventually, the protector will automatically shut down the motor. If that happens remove the jug from the motor and unplug the blender until it has sufficiently cooled, which typically takes about 10-20 minutes. Once the resting period has elapsed, plug the power cord back into the outlet and continue blending. If your blender does not function properly following this procedure, discontinue use and contact your distributor.
- If your recipe consistently triggers a thermal protection, it may be due to the mixture being too thick or having too many ingredients in the jug. You may want to consider adding more liquid or adjusting your recipe quantities accordingly.

### IMPORTANT UNPACKING INSTRUCTIONS

1. Place the box containing the blender on a flat, sturdy surface before unpacking.
2. Open the box and remove the instruction manual, and any other printed materials from the box.
3. Remove any packing materials and all the components.  
**CAUTION:** The blades of the blender are very sharp and are stored in the blending cup.
4. Return all the packing materials to the box and save them in case you have to return the appliance in the future.

# GETTING TO KNOW YOUR OPTIMUM 9400 ESSENTIAL BLENDER



1L stainless steel grinding jug  
(Optional jug available for purchase separately)



1.2L BPA-free chopper jug  
(Optional jug available for purchase separately)

## OPERATING INSTRUCTIONS - CONTROL PANEL

1. Place the motor base on a flat, sturdy surface.
2. Ensure the surface is clean and dry.
3. Place all the necessary ingredients into the blending jug and secure the lid.
4. Place the blending jug on the motor base.
5. Plug the power cord into an electrical outlet.
6. Switch on the blender via the ON/OFF/START button. Then select your desired function and start blending.
7. To stir food during blending, remove the lid plug and insert the tamper tool supplied with your blender.
8. When you have finished blending, switch off the blender and wait for the blades to come to a complete stop. To add ingredients while the blender is operating, switch to a lower speed and remove the lid plug. Slowly add the liquid or chopped foods then secure the lid insert.
9. Once the blades have stopped spinning, lift the jug from the base.
10. Open the jug lid by pressing with your thumb on the side of the lid, and then lift off.
11. Pour out the blended liquid, or use a scraper to remove blended contents.

### DIAL (SPEED CONTROL DIAL)



### VARIABLE SPEED CONTROL

When a jug is attached to the blender base, a blue light will illuminate indicating the blender is in standby mode. If the jug handle is not locked securely to the blender base, the blue light will flash.

To start blending, make sure the blender is in standby mode with the blue light illuminated. Then press the ON/OFF/START button located in the middle of the dial. A red light will flash indicating you can now turn the dial clockwise to start blending with variable speeds.

Blending speeds can be adjusted using the dial from high to low, turning the dial clockwise and counterclockwise. The variable speed blending cycle will last for 3 minutes, after which the blender will automatically turn off. The red light will change back to a blue light indicating the blender is in standby mode.







## OPERATING INSTRUCTIONS - CONTROL PANEL

### PRESET FUNCTIONS

The Optimum 9400 Essential comes with six preset functions including: smoothie, fruit and vegetable, grinding, ice-crushing, pulse and cleaning. To start one of the preset functions with the blender in standby mode, turn the speed control dial counterclockwise to the preset function.

Then start the preset function by pressing the ON/OFF/START button. A red light will illuminate indicating the preset function is running. Once complete, the red light will change back to blue indicating the blender is in standby mode.

See below for each function's running time.

ICON	FUNCTION	DURATION	NOTES
	<b>Smoothie</b>	48 seconds	Designed to blend ingredients and achieve a perfectly textured and creamy smoothie.
	<b>Puree</b>	118 seconds	Blend a combination of fruits and vegetables effortlessly to create smooth purees.
	<b>Grinding</b>	60 seconds	Efficiently grind dry ingredients like coffee beans, nuts and grains into flours (max 400g), pastes and nut butter (max 350g).
	<b>Ice &amp; Sorbet</b>	47 seconds	Transform ice cubes into perfectly crushed ice, ideal for making sorbets, icy treats, and refreshing frozen beverages and cocktails.
	<b>Pulse</b>	38 seconds	Instant high-speed blending for precise control over textures and consistencies.
	<b>Cleaning</b>	44 seconds	Simply add a drop of dish liquid and water to automatically mix and remove residue.

**Note:** Blending consistencies may vary depending on quantities and ingredients used. For example, if you're incorporating a significant amount of hard ingredients like nuts, dates or grains, you may find it necessary to blend for longer after the preset function has finished to achieve desired consistencies.



## OPERATING INSTRUCTIONS - USING THE BLENDER WITH GLASS JUG

1. Ensure the blender is switched off, then place the glass jug with blade assembly onto the motor base.
2. Core the fruit or vegetables and then cut them into small pieces no larger than 3cm. Place the pieces into the jug. Some liquid such as water should be added to facilitate smooth operation. Ensure the mixture does not exceed the maximum level indicated on the jug. **Note: Never use boiling liquids or operate the appliance empty.**
3. Securely place the lid on the jug and close it tightly.
4. Connect the plug to the wall outlet and set the speed control dial to your desired setting.
5. 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.
6. To stir food during blending, remove the lid plug and insert the tamper tool supplied with your blender.
7. Do not run the appliance for more than 5 minutes at a time. Allow for a minimum 1-minute rest period between two consecutive cycles.
8. Once the mixture has reached your desired consistency, turn the speed control dial to the OFF position.
9. Remove the jug from the motor unit, carefully remove the jug lid, then pour and serve.

**Note:** The Grinding function is not available when using the glass jug. The machine will not operate and the red light will flash.

### 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 tool to the sides of the jug, rather than in a straight up-and-down motion.

To avoid heating frozen contents (ice cream should only be made in the glass jug); only use the blender in conjunction with the tamper tool for a maximum of 30 seconds. As friction creates heat, the Optimum 9400 Essential 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 (only to be made in the grinding jug), you will need to use the tamper tool more frequently. The same amount of heat will be generated and do not operate the grinding jug for more than 1 minute per cycle, after 3 consecutive uses, allow the grinding jug to rest for 10 minutes.

## OPERATING INSTRUCTIONS - USING THE BLENDER WITH GRINDING JUG (OPTIONAL)

For enhanced versatility, an optional 1L BPA-free stainless steel grinder jug is available and can be purchased through our website.



1. After placing ingredients into the grinding jug, connect the lid to the grinding jug with the snap ring shown in photos **1** and **2**.

### Caution:

- a. Ensure the capacity does not exceed 400 ml (less than 2/3 of the container) to prevent the risk of overflowing
  - b. Do not operate the grinding jug for more than 1 minute per cycle, after 3 consecutive uses, allow the grinding jug to rest for 10 minutes.
  - c. This grinding jug is not designed for blending or chopping functions.
  - d. Never use hot materials or carbonated water in the grinding jug.
  - e. Be cautious when opening the lid at a 90-degree angle if the snap ring is still attached to the edge to avoid breakage.
2. Lock the lid onto the handle switch as shown in photo **3**.
  3. After placing the grinding jug on the blender base, turn the jug clockwise to lock it into the blender base as demonstrated in photo **4**.
  4. Once assembled, with the grinding jug handle positioned on the right side of the blender base as shown in photo **5**, the blender can be started.

**Note:** The Smoothie, Fruit, and Vegetable functions are not available when using the grinding jug. The machine will not operate, and the red light will flash.

## OPERATING INSTRUCTIONS - USING THE BLENDER WITH CHOPPER JUG AND GARLIC PEELER (OPTIONAL)

For enhanced versatility, an optional 1.2L BPA-free plastic food processor (chopper) is available, along with an optional garlic peeler, both of which can be purchased through our website.

With this chopper jug, blending all kinds of vegetables and fruits becomes effortless, offering added versatility to your kitchen tasks.

### USING THE CHOPPER JUG WITH GARLIC PEELER: STEP-BY-STEP GUIDE

Please clean the chopper jug and garlic peeler before use. Here are the steps to prepare them:

1. Open the lid of the chopper and remove the blade assembly fixed inside. Then, assemble the garlic peeler according to the instructions provided in photo **1**.
2. Place 60 grams of fully dried garlic in the jug and put the lid on.
3. Attach the chopper jug to the motor base by aligning it and turning the cup to the locked position on the main machine until it cannot be turned further, ensuring a secure connection. Refer to photo **2** for guidance.
4. Rotate the dial clockwise to the lowest speed position on the right. Refer to photo **3**. The machine will run at the lowest speed for approximately 10 seconds. Ensure the speed is not too high to avoid breaking the garlic.



**Note:** The results may vary depending on the drying state of the garlic. If the running time is too long, the garlic may break, so please observe its condition closely.

## HELPFUL REMINDERS

- ▶ Always secure the lid when the unit is in operation.
- ▶ Always use the blender on a clean, sturdy, dry surface
- ▶ Do not place hands or any implements in the blending jug when the unit is plugged in or in operation.
- ▶ Never hit the jug against the surface to loosen the ingredients.
- ▶ Remove the jug from the base and use a rubber/silicone spatula to remove thick mixtures from the bottom. Never use metal utensils, as damage may occur to the blending jug or blades.
- ▶ Please refrain from shaking or rattling the jug while it's in use.
- ▶ Do not place the blender jug on the motor base while the motor is running or remove it before the blender has stopped running.
- ▶ Always ensure the jug is in place before starting the motor.
- ▶ When blending, place liquid ingredients into the jug first, followed by the softest ingredients. Ice or frozen fruit should be placed in the jug last.
- ▶ Blending herbs may cause some clouding to appear on the inside of the blending jug, but will not affect the blenders performance.
- ▶ Do not exceed the MAX FILL LINE when adding food or liquids to the blending jug.
- ▶ Always ensure the correct jug is used for the intended blending or grinding task.  
The **glass jug** is suitable for blending fruits, vegetables, milkshakes, smoothies, nut milks, protein shakes, crushing ice, making ice cream, nut butter (max 350g), grinding grains into flour (max 400g) as well as preparing spreads and dips.  
The bpa free **plastic jug** is ideal for chopping various vegetables and fruits.  
For grinding dry ingredients into flour, such as coffee beans, nuts, and grains, as well as making nut butter, spreads, and dips, utilize the **grinding jug**.
- ▶ Should there be any questions regarding the appropriate jug for a specific task, **please don't hesitate to contact our support team at support@froothie.com.au.**
- ▶ Do not blend boiling liquids.
- ▶ Do not store food or liquids in your blending jug.
- ▶ Be careful not to over-process foods.
- ▶ Do not use any utensil inside the blender jug when the motor is on. Unplug the blender before reaching into the blending jug.
- ▶ Never use carbonated liquids in a blender jug. Using carbonated liquids in the blender may result in injury.
- ▶ Do not place your jug in the dishwasher or fully submerge it in water, as this will harm the blade assembly components and bearings.
- ▶ If you notice any change in the machine's sound, inspect for a loose blade assembly or damaged blades. If needed, replace the blades with caution and care. **For more information please visit our guide: <https://froothie.com.au/pages/blender-care-maintenance-guide#p6> or contact our support team at support@froothie.com.au**

**IMPORTANT:** NEVER place hot ingredients (above 65°C) into the blender.

## BLENDING TIPS

### How can I prevent my machine from overheating?

For the first few uses, there can always be a slight burning smell, this is from the lubricants used in the manufacturing process. The smell will wear off after continued use of 20-50 cycles.

If you've been using the blender for a longer period of time and you experience a burning smell, it means the blender is overheating. When you run a blender at high or low speeds for an extended period of time, it will become overworked. It will heat up and produce a burning smell.

To prevent your blender from overheating please read through the below tips carefully:

### Use the Tamper Tool Effectively

Optimum blenders come with a tamper tool specifically designed to help you improve the flow of food in your blender and to remove air pockets.

If the ingredients are not freely circulating, the tamper tool needs to be used to improve the flow of food. Whilst the machine is running and the lid is firmly in place, insert the tamper tool through the lid plug opening and hold it in one of the corners of the jug and the tamper tool will direct the food straight onto the blades. If there is an air pocket around the blade, the tamper tool will release the air pocket and create a continuous flow of food through the blades.

### Check Your Speed

The Optimum blenders work best at a high speed to pulverize food and process thick mixtures, do not blend thick contents at a low speed as it will cause the blender to overload and the overload switch may activate.

However running your blender at high speed for too long will overwork your motor, and your Optimum will start to heat up, producing an electrical smell. This might happen when producing nut butter.

To avoid this please follow all the tips outlined here

### Check Your Recipe/Quantity

Every blender jug has a 'Max Line' indicating the maximum level you should add your ingredients to. Anything above the line is overloading and could cause overheating.

(Please note: when blending thick/frozen ingredients such as preparing nut butter in the grinding jug or blending frozen fruits in the glass jug, fewer ingredients should be added)

The blender is also equipped with an automatic overload switch that may cause it to either not start or stop unexpectedly, often due to overloading. To resolve this, reduce the quantity of ingredients and wait for a few minutes before switching it on again

For best results please follow an Optimum recipe or one designed for our high-speed blenders until you have a good grasp of quantities and methods. It is important to note that some ingredients will require different methods and preparations depending on varietal differences, freshness and quality.

Processing cooked potatoes, cooked rice or cooked beans creates a heavier-than-normal load on the motor. You may want to consider reducing the food quantity placed in the jug by half (depending on how much food you started with) and possibly adding a bit of liquid.

## BLENDING TIPS

We also advise you to be careful when blending big chunks of frozen fruit or veggies such as frozen acai blocks, frozen spinach blocks and similar.

Let them thaw for a few minutes and break them into a few smaller pieces to avoid the ingredients getting trapped between the blades preventing the blades from normal functioning.

### **Follow the Correct Order to put Ingredients in the Blender**

Always start with the liquid ingredients first (water, juice), followed by softer ingredients (tofu, yoghurt), then juicer fruits and vegetables (grapes, cucumbers), firmer fruits and vegetables (apples, carrots), frozen ingredients (frozen berries) and finally ice.

### **Avoid Air Pockets**

Letting the blender run with an empty jug will cause blade malfunction and your blender will overheat. The same happens when you create air pockets with your ingredients.

This can be caused for example when adding leafy ingredients on the base of the jug, creating air pockets, preventing the blades from normal functioning, and causing your blender to produce a burning smell due to overheating.

Solution: Follow the tips outlined above

### **Another important reminder:**

Avoid tilting the jug or removing the jug from the base while the blender is still running at high speed as this can cause damage to the blades and the drive socket.

If you have followed all the above tips and your blender is still producing a burning smell please contact our customer support team.

## BLENDER CLEANING AND MAINTENANCE

For detailed information please refer to the guide on our website:  
<https://froothie.com.au/pages/blender-care-maintenance-guide>



Always clean your Optimum 9400 Essential 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 the blending jug to stain. Bacteria and residual food acids can also damage the seals and shaft of the blades.

### **TO CLEAN THE BASE:**

1. Turn off the blender and unplug it 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. Never immerse the motor base in water or other liquids.
3. Use a dry soft cloth to thoroughly dry the blender.

### **TO CLEAN THE BLENDING JUG:**

1. After each use, rinse the blending jug thoroughly with warm soapy water (not hot).
2. Place one or two drops of dish soap in the jug and fill it halfway with warm water.
3. Secure the lid and mount on the base.
4. Select the cleaning function and start.
5. Pour the contents out and rinse thoroughly.
6. Turn the blending jug upside down and let it air dry.

**Remember:** DO NOT place the jug in the dishwasher.

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

## BLADE ASSEMBLY

### DOES MY BLADE ASSEMBLY NEED REPLACING?

Even the toughest blade assemblies eventually wear out and need replacing. Replacement frequency is based on use. We recommend that you inspect your blade assembly once a week, following the instructions below. If the inspection shows you need a replacement blade assembly contact us at <https://athenasolutions.zendesk.com/hc/en-us/requests/new>

- ▶ If any of the following are present, your assembly needs replacing: nicks, cracks or gouges in the outer surface.
- ▶ Inspect the gears of the blade assembly; the teeth that mesh with the motor unit should be deep and have continuous edges.
- ▶ Inspect the seal, on the bottom of the blade assembly below the gear; if it is missing, lifting or torn, replace the assembly.
- ▶ With the blade assembly in your hand, rotate the blade, checking that it moves smoothly with a constant and slight resistance.
- ▶ Check the blade assembly for vertical movement: holding the assembly in one hand, use the other to push up and down on the gears. If you feel any vertical movement, it's time to replace the blade.

As a general rule, the blade assembly should be replaced when:

- ▶ The seal is damaged and missing or bearings are visible
- ▶ The blades move vertically
- ▶ The blades move side-to-side
- ▶ There are noises from the blade assembly
- ▶ The blade spins without any resistance when testing by hand
- ▶ The blade is either difficult to spin or will not spin at all, when testing by hand

### CAUSES FOR BLADE ASSEMBLY WEAR

While many factors can cause the blade assembly to wear out, the following are often to blame:

- ▶ Washing incorrectly, either in a dishwasher or by using a bleach sanitizer stronger than 100 ppm
- ▶ Blending abrasive products (sand, etc.)
- ▶ Using parts not approved by Optimum
- ▶ Operating the blender with foreign objects in the container
- ▶ Incorrect operation of the blender, including: removing or placing the container on the drive socket while it is spinning, forgoing the use of the centering pad, rocking or tilting the blender while in operation
- ▶ Worn drive sockets can also cause damage to the blade assembly

For more information, please visit our blender care and maintenance guide here:

<https://frootie.com.au/pages/blender-care-maintenance-guide>





## TROUBLESHOOTING

<b>PROBLEM</b>	<b>SOLUTION</b>
<b>It's not working!</b>	Check that the blender is plugged into the outlet and that the power is on. Another reason for the blender not to start can be the automatic overload switch being triggered, often caused by overloading. To resolve this, reduce the quantity of ingredients and wait for a few minutes before switching it on again
<b>My blender stopped working half way through blending...</b>	Your blender may have overheated. When blending thick ingredients (dates, nut butters, etc.) the appliance must be used at the highest speed. Allow the machine to cool down for 30-45 minutes before turning it back on.
<b>During blending, the contents do not appear to be moving.</b>	The blending jug may be over-loaded or there may be a trapped air bubble. You can carefully remove the lid and try adding more liquid or reducing the quantity of ingredients in the jug.
<b>Why is my jug cloudy or stained? How can I clean it?</b>	The minerals from fruits and vegetables, such as leafy greens, can cause a film to build up on the inside of the blending jug. Follow the instructions for a deep cleaning on Page 13
<b>My blender is emitting a strong electrical smell.</b>	The smell will dissipate after a few uses and the lubricants will wear off after 20-50 cycles.

For more information please visit the blender care & maintenance guide on our website. or contact our support team for further assistance.

## PRODUCT SPECIFICATIONS

<b>Product:</b>	Optimum 9400 Essential Blender
<b>Model:</b>	9400 Essential
<b>Voltage:</b>	220-240V
<b>Frequency:</b>	50-60Hz
<b>Power:</b>	1500W
<b>Weight (motor base with glass jug):</b>	4,04kg
<b>Dimension (base with jug):</b>	21,5 x 15,6 x 27,5 cm



The device complies with the European Directives 2014/35/EU, 2014/30/EU and 2009/125/EC



Australia standard: AS/NZS 60335.2.9:2014+A1-3;  
AS/NZS 60335.1:2011+A1-4



**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 implementation 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® warranties 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, 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. Only the condition, which is found to be in breach of the consumer law, shall be void and all other conditions will 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.**

