

Optimum **G2.1**
QUALITY YOU CAN TRUST

USER'S MANUAL



THE OPTIMUM G2.1 — PLATINUM SERIES

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WELCOME TO YOUR NEW KITCHEN ASSISTANT

Congratulations on your purchase of the sleek, sophisticated and practical Optimum G2.1 Platinum Vortex Series blender, the most advanced blender within the Optimum series range. 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 G2.1 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 G2.1 can be used to create perfect smoothies, sorbets, nut milks, soups, sauces or ground nuts or coffee using the six 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 G2.1 is the large 2 litre, multipurpose wet/dry jug, which allows you to use the same jug for different types of blending jobs. Finally, the simple-to-clean, innovative design makes cleaning your Optimum G2.1 Platinum Series Vortex 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 G2.1, PLEASE READ THESE INSTRUCTIONS CAREFULLY.

SAFETY FIRST



BEFORE USING YOUR OPTIMUM G2.1, 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 G2.1



USING YOUR OPTIMUM G2.1


- 1 Plug the blender into mains power.
- 2 Place foodstuff to be blended into jug, starting with liquids/softer ingredients and then firmer ingredients.
- 3 Attach the lid, with lid plug inserted. Make sure the lid and lid plug are properly in place before you operate the blender.
- 4 Correctly position the jug on the base.
- 5 Switch the blender's power on at the mains switch. The  Start/Stop button will light up and the blender is positioned in the standby mode.
- 6 Press the  Start/Stop button to switch on the blender.
- 7 Press desired automated function by pressing  menu button. Select desired function and then  Start/Stop button to initiate the blend.
- 8 Press and hold the  pulse button to manually activate the pulse function.
- 9 Manual mode: to increase or decrease speed manually use  speed button and increase or decrease time use  time button. Once the desired speed and time is selected press  Start/Stop to activate the blend.
- 10 Speed and remaining time will be displayed on the screen.
- 11 When you have finished manually blending or once the automated program has ended, wait for the blade to come to a complete stop before removing the jug from the base.
- 12 Press  Start/Stop button to switch the blender to standby mode once the blade is completely stopped.

USING YOUR OPTIMUM G2.1 (CONTINUED)

13 Now, switch the power back on at the main power.

14 Open the jug lid by pressing with your thumb on the side of the lid, and then lift it off.

15 Pour out the blended liquid, or use a scraper to scrape out the blended contents.

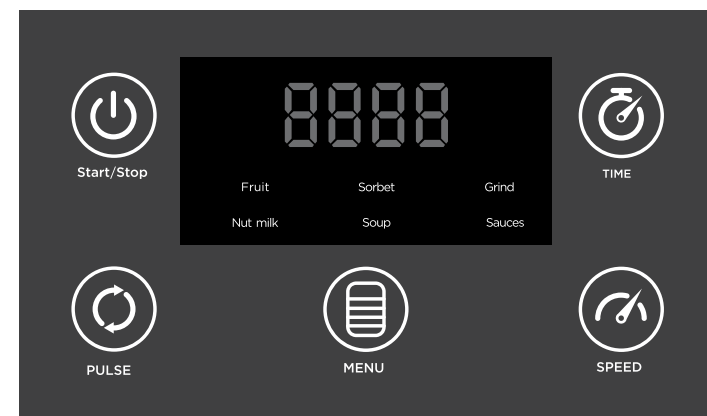
Note: press  button to interrupt any automated program during the operation.







GETTING THE BEST FROM YOUR OPTIMUM G2.1

1. Placing materials into the blender jug.
 - a) Place soft ingredients or liquids in first, then hard ingredients or ice in last. Large ingredients should be sliced or broken into chunks before being placed in the jug for better blending results.
 - b) Most ingredients should be started on a low speed then changed to medium or high or started with the timer. If the ingredients get stuck you can press 'PULSE' 2 or 3 times to refresh and then use the tamper to help blending.
2. Place the lid tightly on the blender jug.
3. Put the blender jug onto motor base correctly.

AUTOMATIC, ONE-TOUCH PROGRAMS

Optimum G2.1 Platinum Series blender offers the convenience of a LED touchscreen panel providing clear instructions to help you select the right menu option. The Optimum G2.1 can be used to create perfect smoothies, sorbets, nut milks, soups, sauces or ground nuts or coffee using the six automatic, one-push button programs, all of which are set to the exact parameters you require.



		Time	Speed range
	Fruit: Create nutritious fruit smoothies and juices in a matter of seconds with a smooth, delicious consistency.	60 seconds	varies between level 3 and level 8
	Sorbet: Create deliciously smooth healthy sorbet.	90 seconds	varies between level 2 and level 8
	Grind: Grind various grains and seeds with ease and simplicity.	80 seconds	varies between level 3 and level 6
	Nut Milk: Create delicious dairy-free nut milks, soy milks and much more.	60 seconds	varies between level 3 and level 6
	Soup: Create smooth and creamy nutrient rich hot soups.	360 seconds	varies between level 6 and level 8
	Sauces: Create homemade spreads, dips, dressings and marinades in seconds.	90 seconds	varies between level 3 and level 8

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

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.
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 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 and run on level 8 for 10- 60 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:

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.

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 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 "8". 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 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 8.
My blender is emitting a strong electrical smell.	All new high speed blenders have a slight burning smell, 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 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.

PROBLEM	SOLUTION
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	G2.1
Watts	2000W
Product weight	5.6kg
Dimensions	20cm(L) x 21cm(W) x 51cm(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.

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

Effective as of 1st January 2014

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.

