



OPTIMUM 600XL

THE ULTIMATE COLD PRESS BIG MOUTH SLOW JUICER



USER MANUAL

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1 // OPTIMUM 600XXL

WELCOME TO YOUR NEW KITCHEN ASSISTANT

Congratulations on investing in a professional quality Optimum 600XXL Big Mouth Slow Juicer. Create delicious fruit juices, vegetable juices and much more.

JUICE, SNAP, POST!

We want you to show us your freshly made juice :)

All you need to do is follow us on Facebook and Instagram, make some fresh juice, snap a photo and post with the hashtags #froothie #optimum600xxl

We give spontaneous prizes to our favourite pics!

FOR BEST RESULTS, AND TO ENSURE YOUR SAFETY, PLEASE READ THE INSTRUCTIONS IN THIS MANUAL CAREFULLY.

FOR ADDITIONAL INSPIRATIONAL IDEAS FOR DELICIOUS RECIPES, PLEASE CHECK OUT OUR FROOTHIETV YOUTUBE CHANNEL.



SAFETY FIRST



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. To protect against the risk of injury due to electric shock, do not immerse the 600XXL Big Mouth Cold Press Juicer in water or any other liquid.
3. Only connect the appliance to a grounded power outlet. Always make sure the power plug is inserted into the power outlet properly.
4. The input voltage of this appliance is between 220-240V, at 50-60Hz. Ensure the power source is compatible with the appliance before connecting it to avoid damage.
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 are supervised or have been given instruction concerning the use of the appliance by a person responsible for their safety.
6. Do not operate the juicer if the power cord or plug are damaged, or if it malfunctions or is damaged in any way. Return the appliance to the nearest authorised service facility for inspection or repair. Do not attempt to repair the appliance yourself to avoid the risk of injury.
7. Do not operate the appliance with wet hands.
8. If you have any issues operating the juicer, first refer to the troubleshooting section. If the problems persist, contact and return the appliance to distributor for inspection or repair. Do not disassemble the juicer yourself.
9. Unplug the power cord from the power outlet before assembling, disassembling, cleaning or putting your hands near any moving parts of the appliance to avoid injury.

SAFETY FIRST

10. Ensure the detachable parts of the appliance are installed properly before use. The pulp extractor and feeding chute should be in the 'lock' position to prevent leakage, spillage, or parts from becoming loose during juicing.
11. Place the appliance on a flat, stable and level surface, away from any water or heat sources. Do not use the appliance on carpets, towels, plastic, paper, or flammable surfaces.
12. If the appliance is overloaded or blocked during juicing, switch to the reverse function "R". If the blockage still remains, unplug the juicer and remove any food or pulp and restart the appliance.
13. Do not squeeze lemon juice directly into the appliance.
14. Always ensure the appliance conforms to food safety and hygiene standards by following the cleaning and maintenance instructions in this manual.
15. Use water to clean the appliance and all detachable parts, which come into direct contact with the ingredients, after every use. Do not use abrasive materials, harsh cleansers or corrosive liquids (e.g. acids, acetone, etc.) to clean the appliance.
16. Exercise extra care when handling parts of the appliance with sharp edges, emptying the cups of their contents, and during the cleaning of the appliance.
17. Switch off and unplug the appliance during long periods of inactivity.
18. Never use anything but the tamper to push ingredients into the juicer.
19. Never use any objects (e.g. chopsticks) to remove blockages in the outlets. Follow proper cleaning procedures instead.
20. The appliance is intended to be used in household and similar applications such as:
 - ▶ staff kitchen areas in shops, offices, and working environments;
 - ▶ farm houses;
 - ▶ by clients in hotels, motels and other residential type environments;
 - ▶ bed and breakfast type environments.
21. Not suitable for children.
22. This unit is intended for household use only. Do not use the unit at outdoors or for other purpose than intended.
23. Use the unit only as described in this manual.
24. Do not touch or move any moving parts during operation of the machine.
25. Do not open the unit when it is operating.
26. Do not let the cords hang over the edge of table or the like.
27. To avoid damaging the unit, do not overload the machine and also do not run the juicer without fruits or vegetables being inserted into the chute.

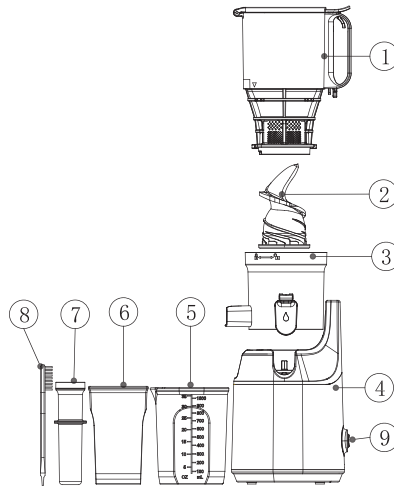
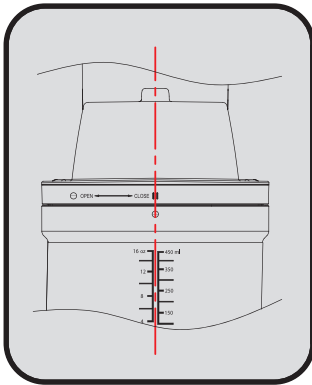
**FAILURE TO FOLLOW SAFETY INSTRUCTIONS AND WARNINGS COULD RESULT IN
SERIOUS INJURY. MISUSE OF YOUR COLD PRESS JUICER MAY DAMAGE YOUR
APPLIANCE AND VOID YOUR WARRANTY.**

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GETTING TO KNOW YOUR

600XXL BIG MOUTH COLD PRESS JUICER

1. Feeding Chute / Hopper with Filter
2. Auger / Juicing Screw
3. Juicing Bowl (800ml)
4. Motorbase
5. Juice Cup (1000ml)
6. Pulp Cup (900ml)
7. Tamper / Pusher
8. Cleaning Brush
9. On/Off Switch



CAUTION: The appliance will work only when the power plug is connected and the lid assembly is properly put together, as shown.

FIRST-TIME USE INSTRUCTIONS

1. Remove all packaging materials and labels.
2. Ensure that the electricity supply is 220-240V, 50-60Hz.
3. Clean the feeding tube cover, the auger, juice cup, pulp cup, juicing bowl, and pusher with soapy water. Then rinse and dry them thoroughly.
NOTE: DO NOT IMMERSE THE POWER BASE UNIT IN WATER.
4. Assemble the parts according to the instructions in the assembly method section.
5. Connect the power cord to the power source.
6. The unit is now ready to be used.

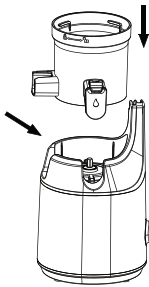
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ASSEMBLY

Please ensure that the unit is not plugged in and the switch is turned to the "O" setting before assembling the machine.

Note: The lid MUST be opened for assembly /disassembly.

1.



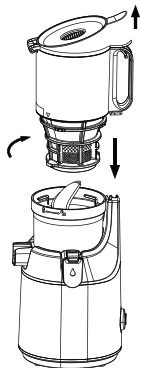
Place the juicing bowl on the motor base, aligning the position of the spouts and the axle. (Fig 1)

2.



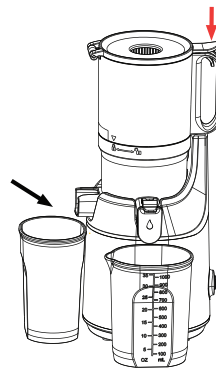
Firmly push the squeezing auger into the centre of the bowl, ensuring that it touches the bottom; otherwise, the cover cannot be closed. (Fig 2)

3.



Align the ▲ on the chute with the " " on the bowl and twist it clockwise until it clicks into the safety lock. Make sure that the arrow ▲ on the cover aligns with the Lock graphic on the bowl. (Fig 3)

4.



Ensure the hopper lid is completely pushed down and clicks closed to activate the micro switch; otherwise, the juicer will not start.

Position the juice container and the pulp container under the relevant spouts. (Fig 4)

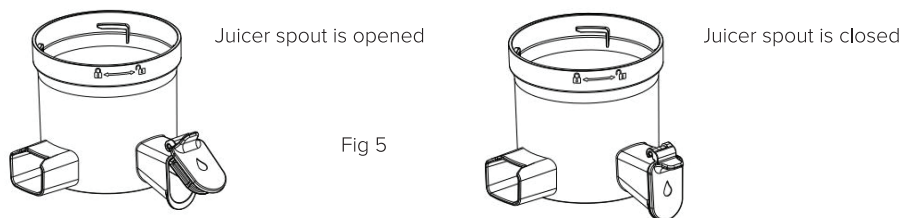
USING YOUR OPTIMUM 600XXL COLD PRESS JUICER

- Connect the unit to the power supply.
- Check and ensure that all parts are properly assembled in the correct position.
- Make sure the machine is switched off and set to the "O" position.
- Ensure that the juice and pulp containers are correctly positioned.
- Ensure that the juice spout cover is closed.
- Prepare the fruits or vegetables by cutting them into pieces no larger than 5cm x 3cm strips or 5cm x 5cm cubes.
- Place the fruit strips or cubes into the chute.
- Press the switch to the "-" setting to start the juicing operation.
- Use the pusher to gently push the food down.
- If any food gets stuck inside the bowl stop the juicer and then switch to the reverse function "R".

NOTE: PLEASE DO NOT USE THE JUICER CONTINUOUSLY FOR LONGER THAN 20 MINUTES.

OPEN & CLOSE OF JUICE SPOUT DRIP-STOP COVER

To ensure an uninterrupted and efficient flow of juice into the juice container, it is important to keep the juice tap open throughout the juicing process. This helps maintain a consistent flow, prevents excessive pressure buildup, and safeguards the optimal performance of the juicer.



BENEFITS OF THE DRIP-STOP COVER

1. Prevents dripping at the end of juicing.
2. Allows for mixing juices with different fruits and vegetables.

DISASSEMBLY INSTRUCTIONS

NOTE: IF THE JUICER OVERHEATS, IT WILL AUTOMATICALLY SHUT OFF TO PROTECT THE MACHINE. IN SUCH CASES, PLEASE SWITCH OFF THE JUICER BY TURNING THE SWITCH TO THE "O" POSITION. ALLOW THE JUICER TO COOL DOWN FOR 10 MINUTES BEFORE TURNING IT ON AGAIN.

To disassemble the unit after use and before cleaning, please turn the juicer to the "O" position and disconnect it from the power source.

Note: The lid MUST be opened for assembly /disassembly.

Then, follow the steps below:

1. Remove the juice and pulp containers. (Fig 6)
2. Turn the chute anti-clockwise until the ▲ aligns with the " " sign, and then remove the chute. (Fig 7)
3. To remove the squeezing auger, pull it out upward. If it is difficult to remove, gently swing it back and forth while pulling. (Fig 8)
4. Lift the squeezing bowl upward vertically to remove it. (Fig 9)

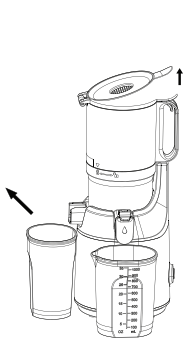


Fig 6

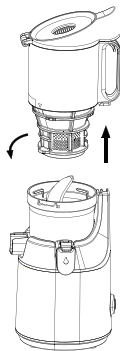


Fig 7



Fig 8

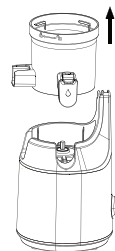
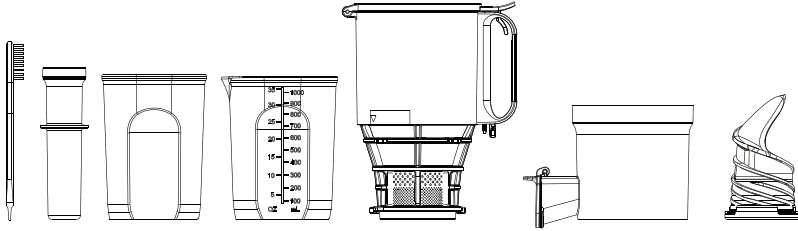


Fig 9

CLEANING AND MAINTENANCE

Fig 10



NOTE: IT IS IMPORTANT TO WASH THE JUICING PARTS IMMEDIATELY AFTER EACH USE. FAILURE TO DO SO MAY RESULT IN THE PULP STICKING TIGHTLY TO THE JUICING BOWL AND SQUEEZING AUGER, WHICH CAN AFFECT DISASSEMBLY, CLEANING, AND JUICING PERFORMANCE.

1. Switch off the juicer and unplug it.
2. Wash the disassembled parts (Fig 10) with water. If the meshes are clogged with pulp, please use the provided cleaning brush to remove any residue.

ATTENTION:

- Do not use an iron wire brush, abrasive materials, or sharp objects to clean the unit.
3. If there are any residues remaining in the mouth of the pulp spout, please pull out the silicone valve as shown in (Fig 11) below and clean it under running water.

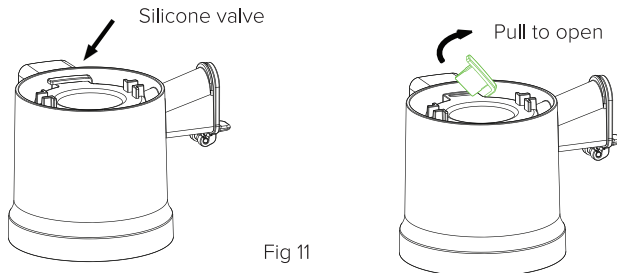


Fig 11

CLEANING AND MAINTENANCE

Press the silicone valve firmly to ensure proper closure after cleaning.

- To clean the seal ring in the center of the juicing bowl, please follow these steps:
 - Turn the juicing bowl upside down for easier handling. Use your thumb to push the seal ring out (Fig 12a), and clean it with water.
 - After cleaning, place the seal ring back into the center hole. Ensure that the small ribbed surface faces upward (Fig 12b). Make sure the groove of the seal ring fits snugly in the squeezing bowl.
 - The big flat side of the seal ring should be on the inside, while the small and ribbed side should be on the outside of the juicing bowl (Fig 12c).

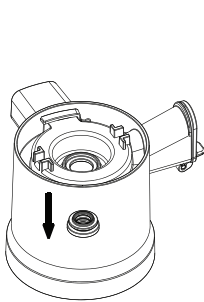


Fig 12a

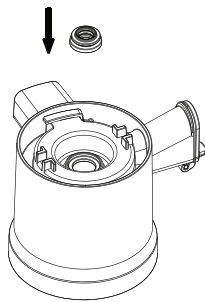


Fig 12b

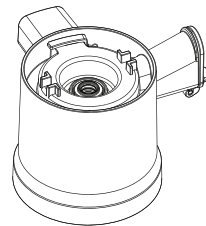


Fig 12c

- Do not immerse the motor base in water for cleaning. Only wipe it with a damp cloth.
- After cleaning, ensure that all parts are thoroughly dried and store them in a dry, cool place.

STORAGE

- Follow the cleaning instructions to properly maintain the unit before storing it.
- Neatly arrange the power cord.
- Keep the unit out of reach of children.
- Store the unit and its accessories in a dry and cool place.

NOTE: Please ensure that the unit and its parts are completely dry before storing them.

USEFUL TIPS / IMPORTANT REMINDERS

- Remove hard pits or seeds before pressing to avoid potential damage to the squeezing screw.
- When making mixed juices start with softer fruits and then juice the harder ones.
- Allow the juicer to run for 30 seconds after the last ingredient has been fed.
ATTENTION: The juicer is not suitable for juicing very hard, fibrous, or starchy fruits or vegetables, such as sugar cane. Some fruits, like avocado, bananas, figs, mango, papaya, dragon fruit, strawberry, and seedless grapes, contain too much starch and can clog up the stainless steel sieve.
- Do not use ice cubes. Ice cubes are too hard and can damage the squeezing parts of the juicer.
- Ingredients with long fibres should be cut into thin strips of 5-10 cm or cubes of 3 x 3 cm. Long-fiber foods are prone to tangling and can block the spout.
- Oranges, lemons, grapefruits, and melons must be peeled and have their pits/seeds removed before juicing. The hard pits or seeds can damage the squeezing parts, and the peel can block the pulp spout.
- Do not use any other accessory as a pusher. Using non-designated objects as pushers can cause damage to the juicer and result in injury.
- Each juicing cycle should not exceed 30 minutes. Extended use beyond this time can cause damage to the motor.
- Never insert a spoon or similar item into the chute opening, juice spout, or pulp spout. Doing so can damage the juicer.
- It is best to alternate between the juicer and more fibrous fruits and vegetables. For example, you can alternate between juicier ingredients like apples, carrots, cucumber and citrus fruits and the more fibrous ingredients like greens such as kale and spinach, celery and wheatgrass. We also suggest saving the carrot for last, as this helps push out the last of the pulp.
- Tips for juicing apples: Dry or floury apples are often found in winter because apples have been stored for a long time and have lost a lot of their moisture content. If you juice floury apples, chances are you will get pulp rather than juice. This happens with every juicer - regardless of whether it is a centrifuge or masticating/cold press.
- Only juice firm apples. Be sure to juice slowly and alternate with other produce such as carrots to keep the strainer clean.
- We recommend using Granny Smith apples - they are firmer and keep their quality for much longer.

WHAT FRUITS SHOULD I AVOID PUTTING IN MY JUICER?

Sometimes people are surprised that their juicer cannot handle certain types of fruit such as apples, avocados or bananas. The reason for this isn't that there is something wrong with your juicer, but more about the properties of such fruit that make them poor options for juicing.

BANANAS

Bananas have their own composition. They are so rich in Potassium that can benefit the body in multiple ways, but unfortunately bananas do not have enough water in them, thus making it impossible for juicing. Bananas are much better suited for smoothies or other blended desserts!

WHAT FRUITS SHOULD I AVOID PUTTING IN MY JUICER?

BERRIES

Strawberries, blueberries, raspberries and currants are very soft and have little liquid content. Furthermore, the pulp in these fruits can clog the sieve. However, fret not — the solution is to mix the berries with other high-water-content produce.

How to juice berries?

- Use fresh and juicy berries
- Alternate berries with other fruit such as oranges, apples or watermelons. Berry juice has a very intense taste and is often better as an addition and not as a main ingredient. Mix the different types of fruit together while juicing.

AVOCADO

Avocado is a great source of omega-3 fatty acids and, when ripe, it blends nicely, making smoothies and dips creamy and smooth. But if you try to juice it, it will only jam your juice machine. You can add avocado to fresh juice, though — here's how: In a blender, combine 1 cup of fresh juice with 1/2 avocado, cut into chunks. Blend until smooth. Pour this mixture into the rest of your juice and mix well. The avocado will make the juice thick and creamy.

RHUBARB

Rhubarb leaves are high in oxalic acid and inedible, but the stalks contain such tiny amounts of the toxic acid that most people can eat small amounts of rhubarb stalks in pie and jam without experiencing problems. However, because of the amount of fresh rhubarb required to make one glass of juice, the amount of nutrients and the toxic oxalic acid is concentrated and much higher than if you eat the stalks raw. Juicing rhubarb could cause a reaction of stomach irritation and kidney problems, so you're better off leaving it for smoothies and rhubarb pie.

CHERRIES

Like berries, cherries have a soft, mushy consistency, so it takes a lot of cherries to make just one glass of juice. The main reason people tend not to juice cherries is because they need to be pitted before being juiced. Alternative: You can add cherries to smoothies and other blended drinks or use a small amount of their juice in your juice recipe.

MANGO

Mangos are a very mushy fruit that is not optimal for juicing.

Alternative: Frozen mangoes are perfect for smoothies and add a great creamy flavour. If you're looking for some type of thick, mango juice-like beverage, we recommend using a blender to puree the mangos, which you can then add to any juice. This method also works well for papayas.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The juicer stops running suddenly.	The juicer has too many ingredients put into it.	Switch to the "R" position instantly to make the ingredients return upwards. If the machine still stops running, please clean it before use.
	Hard fruits or vegetables have not been cut into small pieces.	Hard fruits and vegetables, such as carrots, should be cut into thin strips or small cubes before being placed into the chute.
The juice yield is low, or juice flows out of the main housing.	The bowl and the silicone valve are not installed properly.	Please re-install the bowl silicone valve by referring to the installation method on page 7
Abnormal noise	Parts are causing extrusion sound during squeezing.	The sound is caused by the extrusion of fruits and vegetables, which is a normal phenomenon.
The chute & strainer assembly cannot be opened	There is too much pulp inside the bowl.	Press the switch to the "R" setting to eject the pulp backward.
	There are hard foods stuck inside.	Press the switch to the "R" setting to eject the content backward.
	The pulp is stuck or there is a pulp mess.	Pour water into the chute to moisten the stuck pulp mess overnight.
The container & accessories are stained after use.	The minerals from fruits, produce, and leafy greens can cause a film on your juicer parts.	Ensure that you hand wash each component and promptly dry them after washing to eliminate any residue and avoid watermarks.
	In general, discolouration is normal, happens over time depending on what fruits and veggies are juiced.	If you wish to perform a more thorough cleaning, you can follow the instructions provided below: Submerge the components(except the base) in warm water until they are fully covered.
	Dark leafy vegetables like Kale and Spinach contain a green pigment, present in all green plants called chlorophyll.	Add 100g of citric acid and 100g of baking soda to the water, maintaining a 1:1 ratio. Let the components soak overnight in the mixture. Utilize the cleaning brush to scrub away any marks or stains.

PRODUCT SPECIFICATIONS

Product	Optimum 600XXL Big Mouth Cold Press Juicer
Power	250W
Feeding chute size	13 x 22.8cm
Juicing bowl capacity	800ml
Speed	42 RPM
Average noise	less than 60db
Product size	20.8 x 20.7 x 43.7cm
Weight	4.9kg
Juice cup capacity	1000ml
Pulp cup capacity	900ml
Material	Food grade BPA free



Australia Standard: AS/NZS 60335.2.14:2017



At the end of its service life, this product may not be disposed of in the normal household waste, but rather must be disposed of at a collection point for recycling electrical and electronic devices. The material are recyclable according to their labelling. You make an important contribution to protecting our environment by reusing, recycling or utilizing old devices in other ways. Please ask the municipal administration where the appropriate disposal facility is located.

WARRANTY TERMS & CONDITIONS (INTERNATIONAL)

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

Effective as of 1st January 2014

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, 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. This warranty does not cover damage resulting from the use of an alternate power source (e.g. solar, inverter, generator) and the use of these devices to power your appliance is not recommended.

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13. 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.
14. 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.
15. 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.

