



OPTIMUM 9400X COMMERCIAL SERIES



USER MANUAL

CONTENTS

| | |
|--|----|
| WELCOME TO YOUR NEW KITCHEN ASSISTANT! | 1 |
| SAFETY FIRST | 2 |
| GETTING TO KNOW YOUR OPTIMUM 9400X COMMERCIAL SERIES BLENDER | 4 |
| CONTROL PANEL | 5 |
| OPERATING INSTRUCTIONS | 6 |
| HELPFUL REMINDERS | 7 |
| BLENDING TIPS | 8 |
| BLENDER CLEANING AND MAINTENANCE | 10 |
| TROUBLESHOOTING | 11 |
| BLADE ASSEMBLY | 12 |
| PRODUCT SPECIFICATIONS | 13 |
| WARRANTY TERMS & CONDITIONS (INTERNATIONAL) | 14 |
| CONTACT US | 15 |

WELCOME TO YOUR NEW KITCHEN ASSISTANT!

Congratulations for investing in a professional quality Optimum 9400X Extreme blender. Your new blender is suitable for use in both the commercial and domestic environment and you'll very quickly see why we describe it as "your new kitchen assistant".

From the first time you use your Optimum 9400X, it will become your "secret ally", helping you to prepare dishes and desserts fit for even the biggest critic. Its many diverse functions will help you to prepare healthy, nutritionally balanced dishes in half the time you'd expect.

Use it to create an amazing range of fresh, tasty, nutrient-rich foods, including:

• **Smoothies** • **Purées** • **100% fruit ice-creams** • **Preservative-free nut butters** • **Spreads** • **Dips** • **Cake Batter** • **Pancake Batter**

For more tips, tricks and community posts, don't forget to join the Froothie Family group on Facebook: www.facebook.com/groups/froothiefamily

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



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

1. Unplug the blender from the outlet when not in use, before putting on or taking off components, and before cleaning.
2. 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.
3. 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.
4. DO NOT blend carbonated liquids. Blending carbonated liquids may result in injury.
5. NEVER place hot ingredients (above 65°C) into the blending.
6. DO NOT blend liquids for more than 7 minutes.
7. Avoid coming into contact with moving parts.
8. 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.
9. NEVER leave the blender unattended while it is operating.
10. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
11. Keep hands and utensils out of 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.
12. Always handle the blades carefully as they are quite sharp.
13. Always operate the blender with the lid in place.
14. DO NOT clean the blender using a water jet machine. See Cleaning and Maintenance for proper cleaning instructions.
15. Always operate the blender with the cup pad properly in place.
16. To avoid overflowing, do not fill above the MAX FILL LINE. If the cup overflows remove enough liquid/ ingredients until below the MAX FILL LINE, and continue blending. Do not operate if overflowing.
17. The use of ear protection is recommended during extended operating periods.
18. Ensure the cup coupler and motor coupler are aligned and engaged before operating. If unable to engage, remove the cup and its content, and then try again.

Note: The 9400X Blender requires a 5 minute cooling down period after being used at maximum power. After that, it can be used for a second cycle at maximum power. After two cycles, the blender needs to have an extended cooling down period until it returns to room temperature.

TO RESET THE UNIT

Your blender is equipped with a Resettable Heat Protector system to prevent overheating. If the motor shuts down, unplug the blender. Let the blender rest for approximately 15 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.

IMPORTANT UNPACKING INSTRUCTIONS

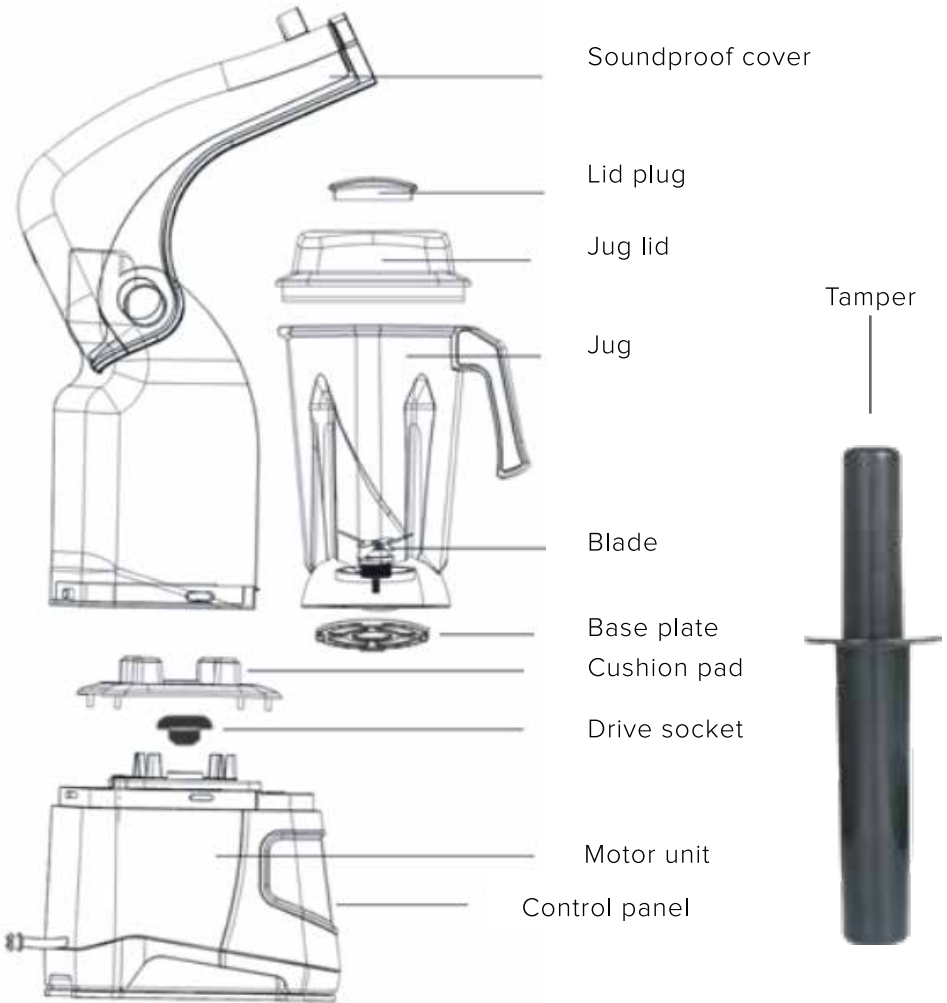
1. Place the box containing the blender on a flat, sturdy surface before unpacking.
2. Open the box and remove the instruction manual, and any other printed materials from the box.
3. Remove any packing materials and all the components.
CAUTION: The blades of the blender are very sharp and are stored 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.

IMPORTANT : NEVER place hot ingredients (above 70°C = 160°F) into the blender.

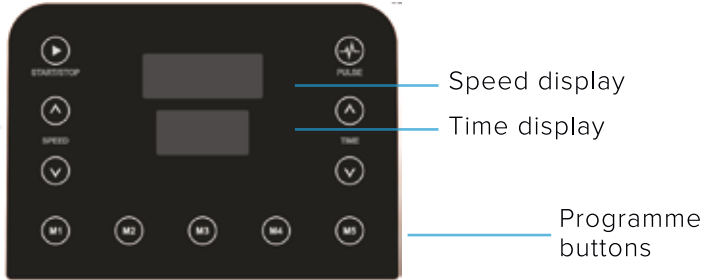
SAFETY SWITCH:

Please note that the 9400X does not come with an overloading switch. Instead, its motor has a temperature control protector that will cease operation once a temperature of 135C is reached. The blender will continue to operate as soon as the temperature reduces.

GETTING TO KNOW YOUR OPTIMUM 9400X COMMERCIAL SERIES BLENDER



CONTROL PANEL



MANUAL MODES

SPEED You can adjust the speed while blending by simply pressing the SPEED up and down arrows from 1 to 9 (9 is max level). Once speed is selected, press the ON/OFF and PULSE buttons to activate blending.

PULSE When the blender is running at speed 1-9, press and release the PULSE button to pulse ingredients

TIME Use the up and down arrows to set/adjust blending time. You can adjust the time in one-second intervals by pressing and releasing.

PROGRAM SETTING

1. Long press the desired button (M1 ~ M5 - programme 1~5) to set, DIY mode is entered with Beep sound and S1 stage displayed.
2. Set the Speed (1~9) and Time (1~99) desired.
3. Touching program button, then S2 stage displayed.
4. Set the speed and Time following Art.2 for Stage 2 to Stage 6.
5. Touching the setting program and it is memorized with Beep sound.

PROGRAM DEFAULT MODE

Mega blender programs can be set Default mode by Factory setting

1. Long Press M1 and M2.
2. Programs will be defaulted with Beep sound.

| PROGRAM | TIME | EXAMPLE TO USE |
|---------|--------|----------------------------|
| M1 | 12 sec | Single serve fresh blends |
| M2 | 15 sec | Double serve fresh blends |
| M3 | 25 sec | Single serve frozen blends |
| M4 | 40 sec | Double serve frozen blends |
| M5 | 15 sec | Sauces |

OPERATING INSTRUCTIONS

1. Place the motor base on a flat, sturdy surface. Ensure the surface is clean and dry.
2. Place the blending jug on the motor base.
3. Once this is done, plug the power cord into an electrical outlet.
4. Place all the necessary ingredients into blending jug and secure the lid.
5. You can add more ingredients by removing the small lid/measuring cup and inserting the ingredients through the fill area. Replace the small lid after adding any ingredients.
6. Press the power switch. This will cause LED lights to flash. This means the manual modes and preset functions are ready.
7. The unit will start immediately once you make your choice of function by pressing the appropriate button.

REMEMBER: Do not place hands or any implements in the blending jug when the unit is plugged in or in operation.

USING THE SOUND COVER:

1. Open the sound cover and remove the jar from the base.
2. Fill the jar with ingredients and then attach the lid securely.
3. Close the sound cover and enter into motor activation mode by touching the blinking button.
4. Proceed with blending according to speed and time required for individual recipe.

IMPORTANT NOTE ABOUT USING YOUR TAMPER:

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, your blender 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, etc. you will need to use the tamper for a longer time and this will cause no damage to the machine, there will still be the same amount of heat rise however.

HELPFUL REMINDERS

- ▶ Always secure the lid when the unit is in operation.
- ▶ Always use the blender on a clean, sturdy, dry surface.
- ▶ Secure the small lid/measuring cup in the blending lid by twisting it clockwise.
- ▶ Once the lid is in position, additional ingredients can be added during blending by simply removing the measuring cap, adding ingredients, and replacing it, turning it to secure.
- ▶ Do not place the blender jug on the motor base while the motor is running or remove it before the blender has stopped running.
- ▶ Do not blend boiling liquids.
- ▶ 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.
- ▶ Use a plastic spatula if needed but only when the blender is turned off. Never use metal utensils, as damage may occur to the blending jug or blades.
- ▶ Blending hard ingredients and spices may cause some clouding to appear on the inside of the blending jug, but will not affect the blender's performance.
- ▶ Use the Pulse function for maximum power to break up hard ingredients.
- ▶ Do not exceed the MAX FILL LINE when adding food or liquids to the blending jug.
- ▶ Make sure the blending jug is completely dry when chopping ice, fresh herbs, garlic, onion, zest, breadcrumbs or nuts and spices.
- ▶ 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.

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 wears off after a few uses and the lubricants wear off (20-50 cycles).

If you are using the blender for longer already and you experience a burning smell that means the blender is overheating, and the common cause is overworking your blender, or you used it for the wrong purpose. When you run the blender motor at high/low speed over an extended period, it will be overworked, heat up, and produce a burning smell.

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

Use the Tamper Effectively

Optimum blenders come with a tamper 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 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 through the lid plug opening and hold it in one of the corners of the jug and the tamper will direct the food straight onto the blades. If there is an air pocket around the blade, the tamper will release the air pocket and create a continuous flow of food through the blades.

Check Your Speed (Important)

The Optimum blenders work best at a high speed to pulverize food and process thick mixtures, we do not recommend blending thick contents at a low speed as it will cause the blender to overload and the overload switch may activate. High speeds not only blend thick contents easier (generating less heat) but also drive the fan harder which helps dissipate more heat.

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. Exceeding this line, particularly when blending thick or frozen ingredients like nut butter or frozen fruits, can lead to overheating. In such instances, it's advisable to add even fewer ingredients.

For softer ingredients or liquids, you have the flexibility to fill the container above this line, up to a maximum of 1800 ml.

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/preparations depending on varietal differences or freshness/quality.

Processing cooked potatoes, cooked rice or cooked beans creates a heavier-than-normal load on the machine. 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 Optimum 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

Always clean your Optimum 9400X Commercial Series Blender 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. Switch off and unplug the blender from the power outlet.
2. Using a soft, damp cloth, wipe the surface of the blender's base. You can use a mild detergent to remove dried food if required. 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. Start the blender at LOW and slowly increase to HIGH speed.
5. Run on HIGH for 10-60 seconds (depending on what was blended; thick contents take longer to clean).
6. Pour the contents out and rinse thoroughly.
7. Turn the blending jug upside down and let air dry.

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 for between 12 and 24 hours. Pour the contents out and rinse thoroughly. Then follow the appropriate cleaning instructions above.



DO NOT PUT ANY PART OF YOUR BLENDER IN THE DISHWASHER OR IMMERSE THE BLENDER BASE IN WATER.

DO NOT SUBMERGE YOUR JUG IN A SINK OR ATTEMPT TO WASH IT IN A DISHWASHER. THIS WILL CAUSE IRREVERSIBLE DAMAGE TO THE BEARINGS.

| PROBLEM | SOLUTION |
|--|---|
| 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 open the sound cover, 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. |
| 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 buildup 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. |
| My blender stopped working half way through blending. | Your blender may have overheated, when blending thick contents (dates, making nut butter) the machine must be used on the highest setting FAST. Allow the machine to cool for 30-45 minutes before turning back on. |
| 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 Frootie and replace it yourself without having to buy a whole new jug. |

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 www.internationalwarrantysupport.com.

- ▶ 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

PRODUCT SPECIFICATIONS

| | |
|---|---|
| Product | Optimum 9400X Commercial Series blender |
| Rated voltage | 220-240V |
| Rated frequency | 50-60Hz |
| Rated power | 2200W |
| Max motor power | 2611W |
| Gross weight (blender with sound cover) | 8.3kg |
| Gross weight (blender without sound cover) | 6.6Kg |
| Net weight (blender with sound cover) | 7.7kg |
| Net weight (blender without sound cover) | 5.7Kg |
| Dimensions (blender with sound cover) | 215 x 225 x 480mm |
| Dimensions (blender without sound cover) | 190 x 210 x 450mm |



Only for EU countries. Do not dispose of electric appliances with household waste material! As stipulated by European Directive 2002/96/EC on waste electrical and electronic equipment and in accordance with national laws, electric appliances that have reached the end of their life cycle 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® guarantees this product against defects in materials and workmanship for a period of 1 year from the original date of purchase when used in accordance with the accompanying instruction manual. An additional (optional) 1 year warranty can be purchased if necessary. Please contact Frootie to organise your extended warranty.
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.



Handwriting practice lines consisting of 20 horizontal lines on a white background. The lines are evenly spaced and extend across the width of the page.

