

Optimum

VAC2 VACUUM BLENDER



USER MANUAL

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WELCOME TO YOUR NEW KITCHEN ASSISTANT

Congratulations on purchasing your professional Optimum VAC2 Vacuum Blender. The Optimum VAC2 Vacuum Blender is a truly revolutionary blender which specialises in removing the air from the jug prior to blending. This helps to prevent oxidisation and the destruction of nutrients, allowing you to create smoothies which stay fresh, nutritious and full of flavour.

With the additional capability and convenience of traditional blending the Optimum VAC2 Vacuum Blender is the must-have healthy-living solution to make the best of every smoothie.

For tips and suggestions, as well as delicious recipes visit our website and Facebook page.

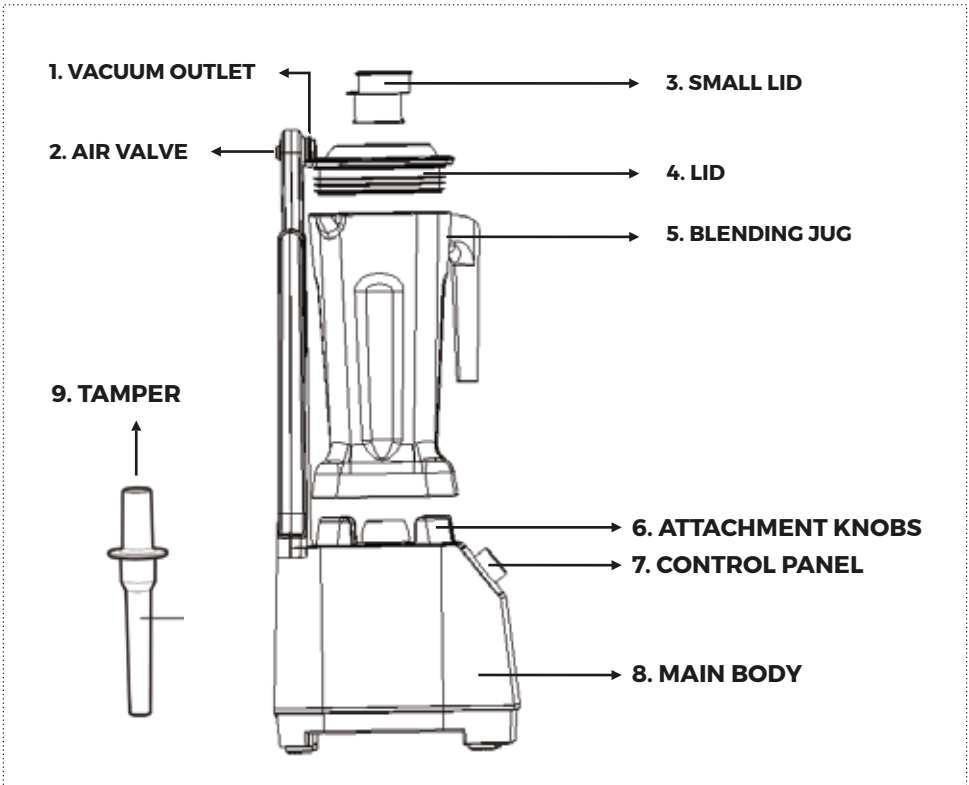
TO ENSURE YOUR SAFETY AND TO GET THE BEST PERFORMANCE FROM YOUR OPTIMUM VAC2 VACUUM BLENDER, PLEASE READ THESE INSTRUCTIONS CAREFULLY.

SAFETY FIRST

IMPORTANT SAFEGUARDS: When using electrical appliances, basic safety precautions should always be followed including the following:

- 1) Read all instructions.
- 2) To protect against risk of electrical shock do not put the base or electrical cord in water or other liquid.
- 3) This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 4) Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- 5) Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 6) Make sure appliance is off when not in use, before putting on or taking off parts, and before cleaning.
- 7) Avoid contacting moving parts.
- 8) Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- 9) The use of attachments, not recommended by the manufacturer may cause a risk of injury to persons.
- 10) This appliance is for household and indoor use only. Don't misuse it for other purpose.
- 11) Do not let cord hang over edge of table or counter.
- 12) Do not let cord contact hot surface.
- 13) Keep hands and utensils out of jug while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
- 14) Be careful when handling the sharp cutting blades, emptying the bowl and during cleaning.
- 15) Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.
- 16) Always operate blender with lid in place.
- 17) Do not use the vacuum function when blending soups, hot liquids or grinding as there is no benefit to do so and the small particles from the grinding and heat might damage the vacuum pump.

SAVE THESE INSTRUCTIONS.

GETTING TO KNOW YOUR VACUUM BLENDER

COMPONENTS AND DESCRIPTION

ITEM	PART NAME	FUNCTION DESCRIPTION
1	Vacuum Outlet	Channel through which the air is released
2	Air Valve	Press to release the air inside the blending jug
3	Small Lid	To insert the tamper when necessary
4	Lid	To contain the ingredients and prevent food spills
5	Blending Jug	Container where the ingredients are placed before blending or vacuuming
6	Attachment Knobs	To hold the jug in place and reduce noise
7	Control Panel	To control blending, set up and choose functions
8	Main Body	Main part of the blender, where the motor is located
9	Tamper	Helps break and push down ingredients during traditional blending. Not suitable while vacuum blending.

USING YOUR BLENDER

NOTE:

The blender should not be used with food above the max line.

CONTROL PANEL

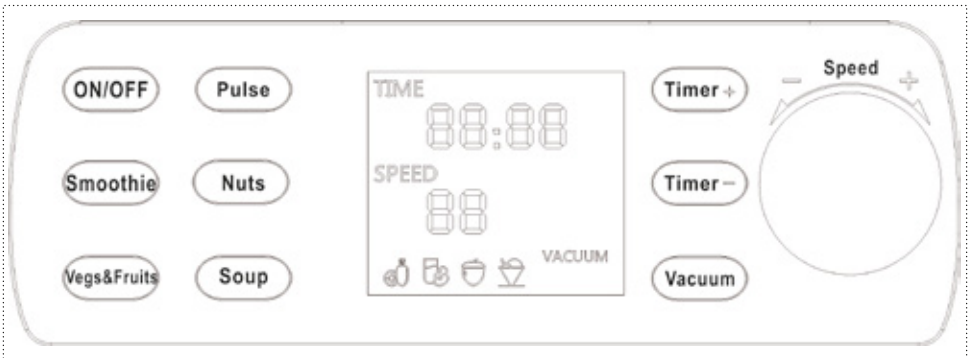
The Optimum VAC2 Vacuum Blender offers two types of control buttons:

A. Preset functions for quick blends:

- The vacuum function is specifically designed for use with the preset functions Smoothie and Veg & Fruits.
- The vacuum function has no benefit and is not suitable with the two preset functions Grind (Nuts) and Soup. The oxidation benefit does not occur and the fine particles or the heat might damage the vacuum pump.

B. Custom functions for personalised results:

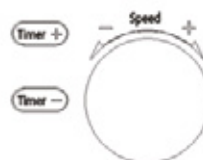
- Traditional blending allows the user to set the duration and speed of the process based on their specific needs.



A. PRESET FUNCTIONS



B. CUSTOM FUNCTIONS

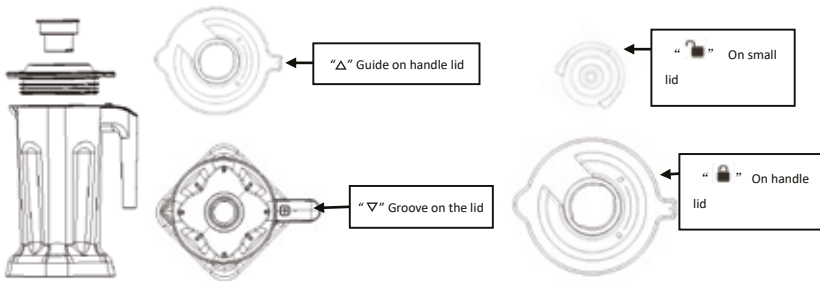


A. USING PRESET FUNCTIONS

The blender comes with four (4) preset functions (Smoothie, Veggies & Fruits, Nuts, and Soup) for quick results, in addition to Pulse and Vacuum.

- The vacuum function is specifically designed for use with the preset functions Smoothie and Veg & Fruits.
- Do not use the vacuum function with the preset functions Nuts and Soup.

- Place the ingredients into the blending jug, put the lid on top making sure that you align the "▲" guide on the lid with the "▲" guide on the handle. Then, place the small lid on top of the lid making sure that the guides on both lids align correctly, then rotate 90 degrees clockwise to tighten it. See diagram for guidance.



- Place the blending jug with the ingredients on the main body making sure it fits properly on the attachment knobs.
- When using the Smoothie and Veggies & Fruits preset function, drop the vacuum outlet on top of the small lid and plug the blender into the power outlet.

4. PRESET FUNCTION FOR BLENDING

The vacuum function is specifically designed for use with the Smoothie and Veggies & Fruits preset function. To use the vacuum function with either one of these preset functions, simply press the "Vacuum" button followed by the Smoothie or Veggies & Fruits preset function, then press the "On/Off" button. The blender will vacuum seal the jug for a total of 70seconds before the desired preset function is activated. The blender will stop automatically when the operation is complete.

BUTTON	FUNCTION	RATIO (WATER/INGREDIENT)
Smoothie	Vacuum seal (70seconds) followed by the preset Smoothie function.	None or very little water to make smoothies.
Veggies & Fruits	Vacuum seal (70seconds) followed by the preset "Veggies & Fruits" function.	Add appropriate amounts of water to make vegetable and fruit juice.
Nuts	Do not vacuum seal when grinding.	No water needed
Soup	Do not vacuum seal when making soup.	Adding appropriate amounts of water to make soup.

5 USING THE VACUUM FUNCTION WITH SMOOTHIE AND VEGS & FRUIT PRESET FUNCTIONS

When using the vacuum function when using the Smoothie or Veggies & Soups preset function, place the ingredients into the blending jug first, cover it with the lid, insert the small lid on top of the lid making sure that the guides on both lids align correctly and drop the vacuum outlet on top of the lid.

Press the "On/Off" button, then press the "Vacuum" button. Vacuuming will stop automatically when the process is complete.

NOTES: Make sure the lid compresses the blending jug and the small lid has been tightened before starting the vacuuming process. For safety reasons, make sure the blender is switched off before removing the blending jug or touching any other parts.

6 SAFELY ADDING INGREDIENTS:

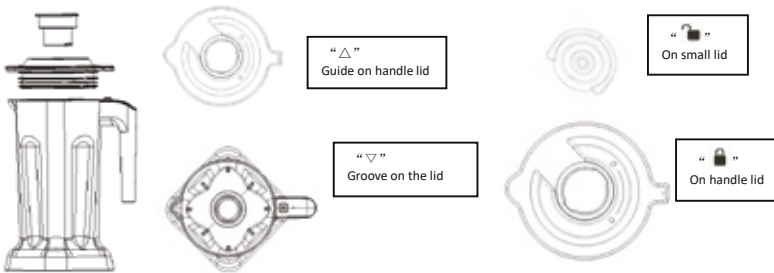
During the vacuum sealing operation, if you need to add ingredients, press the "On/Off" button, press the air valve to release the seal. Then lift the vacuum outlet to gain access to the small lid, which you open by rotating anticlockwise.

Add the ingredients through the lid hole and proceed to vacuum seal the ingredients as outlined in step 5.

B. USING CUSTOM FUNCTION FOR TRADITIONAL BLENDING

Custom functions offer traditional blending methods and allow the user to set the duration and speed of the process based on their specific needs.

- 1 Place the ingredients into the blending jug, put the lid on top making sure that you align the “▲” guide on the lid with the “🔒” guide on the handle. Then, place the small lid on top of the lid making sure once again that the guides on both lids align correctly, then rotate 90 degrees clockwise to tighten it.
See diagram for guidance.



- 2 Place the blending jug with the ingredients on the main body making sure it fits properly on the attachment knobs.
- 3 Drop the vacuum outlet on top of the small lid and plug the blender into the power outlet.
- 4 Set the duration using the "Timer +" or "Timer -" buttons.

- 5** Set the speed (from 1 to 8) by turning the knob clockwise.
Choose the speed based on the number of portions and personal preferences.

SPEED	MAIN APPLICATION
1-2	Use to mix honey, spices and other flavours into the blended contents.
3-4	Use to blend soft food, such as tomatoes, strawberries, mangos and other soft fruits and vegetables.
5-6	Use to blend medium-hard food, such as apples and pears.
7-8	Use to blend soup, hard food, such as carrots, nuts, soybean milk, and grind dry ingredients.
Pulse	To blend thick ingredients or for cleaning purposes.

- 6** Press the On/Off button to start or stop the blender.

7 USING THE VACUUM FUNCTION WITH CUSTOM FUNCTIONS AND TRADITIONAL BLENDING

When using the Vacuum Function, place the ingredients into the blending jug first, cover it with the lid, insert the small lid on top of the lid making sure once again that the guides on both lids align correctly and drop the vacuum outlet on top of the lid.

Press the "On/Off" button, then press the Vacuum button.

Vacuumping will stop automatically when the process is complete. Set the duration and speed of the process based on your specific needs.

Do not use the vacuum function when blending soups, hot liquids or grinding as there is no benefit to do so and the small particles from the grinding and heat might damage the vacuum pump.

NOTE: Make sure the lid compresses the blending jug and the small lid has been tightened before starting the vacuumping process.

For safety reasons, make sure the blender is switched off before removing the blending jug or touching any other parts.

8 SAFELY ADDING INGREDIENTS:

During the operation, if you need to add ingredients or use the tamper, press the air valve first. Then lift the vacuum outlet to gain access to the small lid, which you open by rotating anticlockwise.

Add the ingredients or use the tamper through the lid hole.

CLEANING AND MAINTENANCE

Always clean your Optimum VAC2 Vacuum Blender after each use. Doing so will extend its life, and help to keep bacteria at bay. It will also reduce the chance of staining; and prevent damage to 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.
3. Use a dry soft cloth to thoroughly dry the blender.

TO CLEAN THE JUG:

1. After each use, rinse the cups thoroughly with warm soapy water (not hot).
2. Place one or two drops of dish soap in your cups and fill them 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 Level 8 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 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 jug and let it soak for between 12 and 24 hours. Pour the contents out and rinse thoroughly. Then follow the appropriate cleaning instructions above.

TROUBLESHOOTING

<p>It's not working!</p>	<p>Check that the blender is plugged into the outlet, that the outlet is working and that the power is On and try again. If the machine still does not work, unplug it from the power outlet, remove the jug, wait 5 minutes while the machine reset itself and then try it again. If it still does not work please contact Frootie.</p>
<p>My blender is making an abnormal noise</p>	<p>Switch off the blender immediately and make sure the components are assembled correctly.</p>

PRODUCT SPECIFICATIONS

Product	VAC2 Vacuum Blender
Model	VB1500
Voltage	110-220V
Frequency	50-60Hz
Rated power	1400W
Weight	5.81kgs
Dimension	L200*W235*H515mm



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.

WARRANTY TERMS & CONDITIONS

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 1 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. 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, 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 customer support, servicing, and warranty information.

