



# OPTIMUM 9400 VACUUM BLENDER

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**USER MANUAL**

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# WELCOME TO YOUR OPTIMUM 9400 VACUUM BLENDER

**Get ready to dial up your blending with the Optimum 9400 Vacuum Blender** — the next evolution of power, performance, and nutrition. This advanced blender brings simplicity, versatility, and now vacuum technology to all your kitchen creations.

Whether you're making nutritious smoothies, hearty soups, or homemade nut butters, the Optimum 9400 Vacuum Blender helps you achieve incredible results — fresher, smoother, and more nutrient rich than ever.

The built-in **vacuum blending function** removes air before blending, which means:

- **Longer shelf life** – Blend ahead and enjoy your smoothie later, with the same taste and texture.
- **Retained freshness and nutrients** – Preserves more vitamins and enzymes by preventing oxidation.
- **No more discolouration and separation** – Keeps blends vibrant, smooth, and delicious.
- **Maximised nutrient intake** – Enjoy the full benefit of all your ingredients with every sip.

With a **powerful 2200-watt motor, variable speed dial, pulse button and precision stainless-steel blades**, the Optimum 9400 Vacuum Blender can tackle anything — from ice and frozen fruit to soft herbs — transforming them into silky smoothies, sauces and more.

Its sleek, ergonomic design looks stylish on your bench and is easy to use and clean. Whether you're a passionate home cook or just starting out, the Optimum 9400 Vacuum Blender is here to support your nutrition and kitchen creativity.

Take a moment to explore what your new blender can do. Before you start blending up a storm, please read these instructions to ensure safe use and the best results every time.

# SAFETY FIRST

**Before using the Optimum 9400 Vacuum Blender, please read these instructions thoroughly. Be sure to keep the instructions, warranty, receipt, original box and packaging. If you pass this appliance on to someone else, remember to include this user manual and store these instructions for future reference.**

1. Check if the voltage indicated on the Optimum 9400 Vacuum Blender corresponds to the local mains voltage before you connect the appliance.
2. Only connect the appliance to an earthed power socket. Always make sure that the power plug is inserted into the power socket properly.
3. Appliances can be dangerous if they are used incorrectly. Please ensure that anyone who uses the Optimum 9400 Vacuum Blender clearly understands how to operate it safely to avoid potential hazards.
4. The Optimum 9400 Vacuum Blender is not a toy. Do not allow children to use it and keep it and the cord that comes with it out of their reach.
5. Switch off the Optimum 9400 Vacuum Blender and disconnect it from any power supply when not in use.
6. When cleaning or putting it away, or if the Optimum 9400 Vacuum Blender is not being used, switch off the appliance and always pull out the plug from the socket and not the cable.
7. Do not operate the Optimum 9400 Vacuum Blender without supervision. If you should leave the workstation, always switch the Optimum 9400 Vacuum Blender off or remove the plug from the socket.
8. Check the Optimum 9400 Vacuum Blender and the cord for damage on a regular basis. Do not use the appliance if it is damaged. Do not try to repair the appliance on your own. Always contact an authorised technician. If the cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
9. Any damage to components, including the ON/OFF switch, variable speed dial, START/STOP/PULSE switch, vacuum only button, smoothie button, crush ice button, cushion pad, drive socket, blade assembly, base plate, jug shell, lids, lid inserts and tamper tool, can make the appliance less safe to use. Regularly check all components for damage or cracks and if you find something wrong, stop using the appliance and contact after sales support.
10. Parts and accessories, other than those supplied with the Optimum 9400 Vacuum Blender should not be used when operating the appliance. Misuse may damage the appliance and void the warranty.
11. Do not use the Optimum 9400 Vacuum Blender outdoors.
12. Keep the Optimum 9400 Vacuum Blender away from sources of heat, direct sunlight, humidity and sharp edges.
13. Do not use the Optimum 9400 Vacuum Blender with wet hands or bare feet, as it contains electrical components. Never put the blender base into any liquid or water. If the appliance is humid or wet, unplug it immediately to avoid electrical shock.
14. Thoroughly clean all parts that will come into contact with food before you use the Optimum 9400 Vacuum Blender for the first time. Cleaning instructions can be found in the cleaning and maintenance section.

# SAFETY FIRST

15. Use warm water and mild detergents to clean all parts which come into direct contact with ingredients after every use. Do not use abrasive materials, harsh cleaners or corrosive liquids (e.g. acids, acetone, etc.) to clean the blender.
16. Do not use a water jet machine to clean the blender. Please refer to the cleaning and maintenance section for proper instructions.
17. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
18. Dropping the Optimum 9400 Vacuum Blender or allowing it to fall can seriously damage it. Place it on a stable, flat surface like a bench or table and ensure that it is at a safe distance from the edge to avoid falling.
19. Always ensure the cushion pad is securely in place before operating the blender.
20. Before operating, ensure the blade assembly cog and drive socket are properly aligned and connected. If not, remove the blender jug and try again.
21. The blender jug must be placed flat on the blender base before use. Before starting, make sure the blender jug is securely in position, with the handle facing the front right side of the unit.
22. Always use the blender with the lid securely in place.
23. Do not place ingredients above 90°C into the blender jug, as temperatures above this may cause the jug to melt.
24. Avoid adding boiling water or liquids to the blender jug.
25. Avoid blending carbonated liquids, as this may cause injury.
26. To prevent overflowing, never fill the jug past the max fill line. If it overflows, remove some ingredients until it's below the max fill line and resume blending. Do not operate the blender if it is overflowing.
27. Avoid coming into contact with moving parts.
28. If the Optimum 9400 Vacuum Blender stops unexpectedly or appears to malfunction, switch off the power supply, unplug it from power and stop using it immediately. Seek professional advice from the manufacturer, its service agent or a similarly qualified person to identify the fault and make any repairs.
29. After using the blender at maximum speed, allow a 5 minute cooling period before starting another cycle at maximum speed. After two cycles, let the blender cool down for 15-30 minutes to return to a safe operating temperature.
30. Avoid touching the blade assembly cog or drive socket after blending, as they may be hot.
31. In order to ensure your children's safety, please keep all packaging, plastic bags, boxes, polystyrene out of their reach. **CAUTION:** Do not allow small children to play with the plastic as there is a danger of suffocation.
32. When using the blender, the Optimum 9400 Vacuum Blender can be used by children aged 8 years and above if they have been given supervision or instruction concerning the use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be done by children unless they are aged 8 years and above and are supervised. Keep the blender and its cord out of reach of children aged less than 8 years.
33. The Optimum 9400 Vacuum Blender is not intended for use by personnel 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 blender by a person responsible for their safety and they understand the hazards involved.
34. Do not interfere with any safety micro switches.

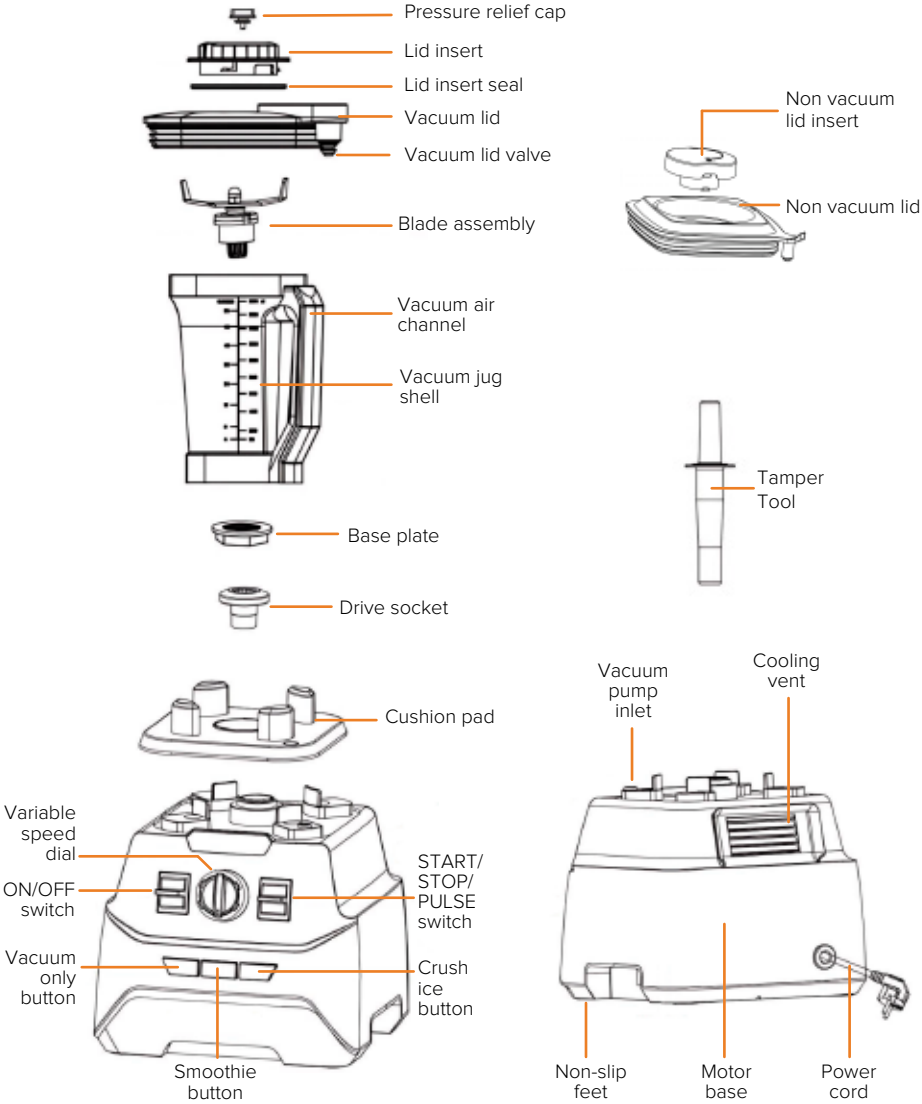
# SAFETY FIRST

35. Do not operate the Optimum 9400 Vacuum Blender unattended or near edge of work surface.
36. Do not place hands, fingers or utensils in the blender jug of the Optimum 9400 Vacuum Blender unless the blender is unplugged from power and the motor has come to a complete stop.
37. To avoid personal injury, never use hands or fingers to remove ingredients from the blender jug.
38. The use of attachments not recommended by Optimum may cause fire, electrical shock or injury.
39. Do not use an extension cord.
40. When using the Optimum 9400 Vacuum Blender, never operate the blender continuously for more than 3 minutes. This may cause damage to both the motor and jug.
41. Use the Optimum 9400 Vacuum Blender only for its intended function.
42. If the Optimum 9400 Vacuum Blender does not work properly, unplug it immediately and contact after sales support.
43. After blending for long periods, the jug contents may become hot. Be sure to allow it to cool completely before cleaning to avoid burns.
44. Do not move the Optimum 9400 Vacuum Blender or jug while it is in operation.
45. Always handle the blades with care, as they are sharp.
46. It is recommended to wear ear protection during extended use.
47. Blending times may vary based on the quantity and temperature of the ingredients in the jug.

**ELECTRICAL REQUIREMENTS:** YOUR OPTIMUM 9400 VACUUM BLENDER OPERATES ON A REGULAR 220-240 VOLT A.C., 50-60 HERTZ HOUSE CURRENT. THE WATTAGE RATING IS DETERMINED BY USING THE ATTACHMENT THAT DRAWS THE GREATEST POWER. OTHER RECOMMENDED ATTACHMENTS MAY DRAW SIGNIFICANTLY LESS POWER.

**IMPORTANT:** FAILURE TO FOLLOW THESE SAFETY INSTRUCTIONS AND WARNING COULD RESULT IN SERIOUS INJURY. MISUSING YOUR OPTIMUM 9400 VACUUM BLENDER MAY CAUSE DAMAGE AND VOID YOUR WARRANTY.

# GETTING TO KNOW YOUR OPTIMUM 9400 VACUUM BLENDER



# HOW TO USE YOUR OPTIMUM 9400 VACUUM BLENDER

Before starting a blend, you have the option to use the vacuum function for improved textures and freshness. If you choose to use this feature, make sure to use the vacuum lid and activate the vacuum function first before you start blending. If you prefer not to use the vacuum function, simply use the non vacuum lid for regular blending.

## Variable speed dial function:

1. Place the blender on a clean, dry, and flat surface.
2. Choose your lid:



- Use the **vacuum lid** if you'd like to blend with vacuum suction for improved textures and freshness.



- Use the **non vacuum lid** for regular blending, this is required for soups, hot liquids, dry or thick blends.

3. Position the jug securely onto the motor base.
4. Add your ingredients to the blending jug, starting with liquids, then soft items, and finally hard ingredients like ice frozen fruits, or nuts on top.
5. Secure the lid firmly onto the blending jug, making sure the lid insert is locked in place.

**IMPORTANT:** Make sure the pressure release cap is fully closed on the vacuum lid before vacuuming and blending. Do not remove the lid insert or open the lid while the blender is running or vacuum is engaged.

6. Plug in the power cord and set the ON/OFF switch to ON.
7. Turn the variable speed dial to LOW before starting the blend.
8. Push the START/STOP/PULSE switch up to start blending.
9. Adjust the speed by turning the variable speed dial clockwise to increase (up to speed 10) or counterclockwise to decrease.
10. When finished, return the START/STOP/PULSE switch to the middle position to stop blending.



## Pulse function

Push the START/STOP/PULSE switch down to activate pulse mode which blends at high speed, while held down. Release the switch to stop blending.

# HOW TO USE YOUR OPTIMUM 9400 VACUUM BLENDER



## Vacuum only function

Press the Vacuum only button to start the vacuum function without any blending. This removes air from the jug to preserve the freshness and flavour of your ingredients.

### IMPORANT:

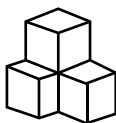
- The vacuum lid must be completely dry before use. Any moisture can affect the vacuum seal and performance.
- Make sure the vacuum lid is securely fitted on the jug before using the Vacuum only function.
- The pressure release cap must be fully closed before engaging the vacuum function.
- Do not use the vacuum function when blending soups, hot liquids, or grinding dry ingredients, as small particles or heat may damage the vacuum pump.
- If you notice liquid in the vacuum lid well has reached the warning level, stop the blender immediately. Remove the vacuum lid insert, clean out any excess liquid, and then continue with the blend.



## Smoothie function

Press the Smoothie button to start the automatic vacuum and blending program. The jug will first be vacuumed to remove air, then the blender will blend in three stages: speed 4 for 5 seconds, speed 5 for 10 seconds and high speed for 12 seconds.

**IMPORTANT:** Make sure the vacuum lid is securely fitted on the jug before using the smoothie function.



## Crush ice function

Press the Crush ice button to start the automatic blending cycle. The blender will pulse at high speed for 1 second, pause for 1 second and repeat this cycle a total of 6 times.

**IMPORTANT:** Make sure the vacuum lid is securely fitted on the jug before using the Crush ice function.

**CAUTION:** Always activate the vacuum function **before** starting any manual blend. Do not run the blender for longer than 3 minutes. This may cause damage to both the motor and the blender jug and void your warranty.

Regularly inspect the vacuum well in the centre of the vacuum lid during use. If the contents reach the **“Warning Level”**, stop blending immediately and clean the area. Blending beyond this point may draw residue into the vacuum system, causing damage to your blender.

# HOW TO USE YOUR OPTIMUM 9400 VACUUM BLENDER

## IMPORTANT:

- Never place the blending jug on the motor base while the motor is running, or remove it before the blender has fully stopped running.
- Avoid titling or shaking the blender jug while it's in operation.
- Do not blend boiling liquids.
- Do not use the vacuum function with hot or steaming ingredients, as this can cause pressure buildup, which may damage the appliance or cause injury.
- Never exceed the MAX FILL LINE when adding food or liquids to the blending jug.
- Use the pulse function to break up hard ingredients first with high speed.
- Use a plastic spatula only when the blender is turned off. Never use metal utensils, as they may damage the jug or blades.
- Blending hard ingredients and spices may cause some clouding on the inside of the blender jug, but this will not affect the blenders performance.
- Do not store food or liquids in the blending jug.

For a full list of safety precautions and additional important information, **please refer to the Safety First section of this manual.**

## Tamper tool

Use the tamper tool to gently push ingredients toward the blades and clear air pockets during blending. Always keep it inside the jug while the blender is running and never insert your hands or other objects. It's ideal for breaking up thick ingredients like nut butters and pastes for smoother blends. Apply gentle pressure and avoid forcing it against the blades. Clean the tamper tool thoroughly after each use.

**IMPORTANT:** The tamper tool should only be used with the non vacuum lid. **Do not use the tamper tool with the vacuum lid.**

# QUICK REFERENCE GUIDE

Use this guide to help choose the best speed or mode for your blending tasks. Start at a lower speed and gradually increase for best results.

Blending task	Recommended speed/mode	Tips
Smoothies	Speed 6-8 (Vacuum only function optional) or Smoothie function	Vacuum first using the vacuum lid for smoother, more nutritious results.
Juices	Speed 8-10 (Vacuum only function optional)	Vacuum before blending to reduce oxidation and improve freshness.
Nut butters	Speed 8-10	Use the tamper tool as needed. For best results, use 400–500g of nuts per batch, blending with less than 400g will not work. Do not blend for longer than 3 minutes at a time. After each batch, allow the motor and jug to cool before continuing.
Soups	Speed 9-10	Use non vacuum lid. Do not use vacuum with hot liquids.
Ice crushing	Speed 8-10 + Pulse or Ice crushing function	Ice crush function uses vacuum. For manual, start with pulse.
Nut milks	Speed 8-10	Soak nuts first. Strain after blending. Vacuum not necessary.
Dips and spreads	Speed 4-6	Use pulse for chunky textures. Scrape sides of jug as needed.
Chopped veggies and salsas	Speed 2-4 + Pulse	Use pulse for chunkiness. No vacuum needed.
Dry grinding (spices and grains)	Speed 6-8	Use non vacuum lid. Blend in short bursts and allow motor to cool.
Batters and pancake mix	Speed 4-5	Use non vacuum lid. Blend just until combined. Avoid overmixing.

**IMPORTANT:** Do not use the vacuum function when blending soups, hot liquids, dry ingredients or thick blends (e.g. nut butters or doughs). Using vacuum in these cases may damage your machine.

**CAUTION:** Do not run the blender for longer than 3 minutes. This may cause damage to both the motor and the blender jug and void your warranty.

# BLENDING TIPS

## Get the most from your Optimum 9400 Vacuum Blender with these helpful tips:

- ▶ **Start at low speed:** When blending, always start on a low speed and gradually increase to a higher speed. Depending on your ingredients, you may need to reach the highest speed to achieve a smooth, creamy texture.
- ▶ **Adjust your speed:** Optimum blenders perform best at high speeds, especially when blending thick mixtures or pulverizing foods. We recommend avoiding low speeds for thick ingredients, as this may cause the blender to overload. High speeds are more efficient for blending tough ingredients as they generate less heat, allowing the fan to work faster and dissipate heat more easily.
- ▶ **Adjust your quantities:** Each blender has a maximum fill line showing the safest level for ingredients. Exceeding this, especially with thick or frozen ingredients can cause overheating. We suggest blending in smaller batches and using less ingredients at a time. Ingredients like cooked potatoes, rice or beans can be especially tough on the motor, so consider halving the quantities and adding extra liquid for smoother blending.
- ▶ **Use the tamper:** The tamper tool helps eliminate air pockets and speeds up the blending process for thick blends. It's especially useful for frozen chunks, thick soups or when grinding harder ingredients like nuts and grains, as it pushes everything towards the blades for smoother results.
- ▶ **Layer ingredients:** Start by adding liquid ingredients like water or juice, followed by softer ingredients such as leafy greens or yoghurt. Next, layer in juicy fruits and vegetables like cucumbers or tomatoes, followed by firmer ones like apples and carrots. Add frozen fruits and vegetables last, like acai blocks or frozen banana, ensuring they thaw for a few minutes and are broken into smaller pieces before blending. Finally top off with ice. This layering method helps your ingredients blend more evenly for smoother consistencies.
- ▶ **Cover the blades:** For the best blending results, make sure there are enough ingredients in the jug to fully cover the blades. This will allow the blender to create a perfect vortex, blending everything for smoother results.
- ▶ **Full jug blending:** Optimum blenders are powerful enough to handle a full jug of ingredients with ease. As ingredients blend down, you can even add more through the lid insert opening while the blender is running.

**IMPORTANT:** Do not add ingredients while the vacuum function is active. Wait until vacuuming is complete before opening the lid insert or adding anything to the jug.

# BLENDING TIPS

- ▶ **Quick chopping:** For a fast dice, simply drop ingredients like onion, garlic or carrot through the lid insert opening while the blades are spinning.
- ▶ **Wet chopping:** To quickly mince or chop large amounts of vegetables like cauliflower, start by breaking them into large chunks and placing them in the blending jug. Add enough water to ensure the vegetables float above the blades. Then pulse the blender until you reach the desired texture. Finally, strain the water and your vegetables are ready to use.
- ▶ **Avoid overheating:** During the first few uses, you might notice a slight burning smell. This is normal and is a result of the lubricants used in manufacturing. The smell will fade after around 20-50 blending cycles.
- ▶ **Avoiding air pockets:** Air pockets can form when thick ingredients don't circulate properly in the jug, leading to uneven blends. To prevent this happening, use the tamper tool to push ingredients towards the blades and layer ingredients correctly, starting with liquids first. If the mixture is still too thick, adding a bit of liquid will help maintain a smooth, continuous blend.
- ▶ **Nut butters:** For silky smooth nut butters, begin by adding 400-500 grams of roasted nuts (make sure they're completely cool) to the blender jug. Blending with less than 400 grams will not work. Blend on high speed and use the tamper tool to press the nuts towards the blades. If you prefer a thinner consistency, add a small amount of oil near the end of blending. Do not blend for longer than 3 minutes at a time as this will damage the motor and jug. After each batch, allow the motor and jug to cool down before blending again.

# CLEANING AND MAINTENANCE

Always clean your Optimum 9400 Vacuum Blender after each use to maintain its hygiene and performance. Leaving food in the jug can lead to bacteria growth and may affect the blender over time.

## To clean the blender base:

1. Switch off and unplug the blender from the power outlet.
2. Wipe the cushion pad and motor base surface with a soft, damp cloth. Use a little mild detergent if needed to remove stuck on food.
3. Never submerge the motor base in water or any liquid.
4. Dry thoroughly with a clean, soft cloth.

## To clean the blender jug:

1. Rinse the jug thoroughly with warm, soapy water after each use.  
**IMPORTANT:** Avoid getting water on the underside of the jug to protect the blade assembly.
2. Add 1-2 drops of dish soap and fill the jug halfway with warm water.
3. Secure the lid and lid insert, then place the jug on the motor base.
4. Turn the speed dial to LOW, gradually increase the speed and blend for 10-60 seconds, depending on the blend.
5. Pour out the soapy water and rinse thoroughly.
6. Turn the jug upside down and allow it to air dry completely.

## To deep clean the blender jug:

1. Fill the jug with 2 cups cool water and 2 cups white vinegar.
2. Let it soak for 8-12 hours.
3. Pour out the solution, rinse well and do regular cleaning steps above.

**IMPORTANT:** The blender jug and all parts are not dishwasher safe. Always clean them by hand to maintain their quality and avoid potential damage.

Regularly check the vacuum lid insert for residue buildup. If residue gets close to the warning level, remove the lid insert and clean it thoroughly. Failing to do so can cause residue to enter the vacuum system, potentially damaging the blender.

# CLEANING AND MAINTENANCE

## To clean the vacuum lid

The vacuum lid contains a valve system and vacuum well, so it must not be fully submerged in water.

1. Remove the vacuum well lid insert and wash both the lid and lid insert with warm soapy water. Rinse thoroughly and dry completely before reassembling.
2. Avoid soaking or immersing the vacuum lid, as moisture can enter the valve.

**IMPORTANT:** The seal around the lid can be removed for a deep clean. Wash it in warm soapy water, rinse and dry completely before reattaching to the lid.

## To clean the non-vacuum lid

1. Remove the lid insert and wash both the lid and lid insert with warm soapy water using a sponge or soft brush.
2. Rinse thoroughly and allow to air dry completely before reassembling.

**IMPORTANT:** The seal around the lid can be removed for a deep clean. Wash it in warm soapy water, rinse and dry completely before reattaching to the lid.

# TROUBLESHOOTING

Problem	Solution
Blender won't turn on	Check the blender is plugged in and the power is switched on. Check the jug is properly aligned on the motor base. If the blender has overheated, it may have triggered overload protection. Wait 30 minutes before trying again.
Blender stopped working midway through blending	Turn off and unplug the blender. Check if anything is blocking the blades. Overload protection may have been activated. Allow the blender to cool for 30 minutes before trying again. If the issue persists, contact after sales support.
Blades aren't spinning	Turn off and unplug the blender. Check there are no obstructions in the jug or around the blades. Check the cog underneath the jug is undamaged and engages with the drive socket. Inspect the motor base for any signs of damage. If the issue persists, contact after sales support.
Ingredients aren't moving in the jug when blending	Check ingredients are put into the jug in the right order, with liquids at the bottom and solids on top. If ingredients are too thick, add more liquid or use the tamper tool to clear air pockets and help move ingredients towards the blades.
Blender isn't blending evenly	Make sure ingredients are loaded in the correct order, with liquids first, followed by solids on top. Try stopping the blender and using the tamper tool to redistribute ingredients. You can also blend in smaller batches. Check the blade assembly for any obstructions or damage.
Blend is not smooth, with lumps and chunks	Check ingredients are properly layered in the jug, starting with liquids, followed by solids on top. Use the tamper tool and stir if lumps persist. Try blending on a higher speed or for longer and allow frozen ingredients to slightly thaw.
Blender is making strange noises	Check if the blender jug is properly assembled and inspect for any damage. If noise persists, stop the blender and check for any obstructions, such as ingredients stuck in the blades or jug. Make sure the blender is not overloaded. If the noises continue, contact after sales support.
Blender has overheated	Turn off the blender and unplug from wall. Allow it to cool down for 30 minutes before using again. Make sure the jug isn't overloaded, use high speeds for thick blends and avoid blending for more than 3 minutes without breaks. The internal overload protection may have activated. Make sure there is proper airflow around the blender. If the issue persists, contact after sales support.

# TROUBLESHOOTING

Problem	Solution
Blender has a strong electrical smell	Turn off and unplug the blender. A slight electrical smell is normal during initial use and should dissipate after 20–50 blending cycles. It may return when blending heavy loads. If the smell persists, check the blade assembly and cog underneath the jug for any damage and contact after sales support.
Jug is leaking	Check the jug shell for any cracks or damage. Also inspect the blade assembly and cog underneath the jug for any signs of wear or damage. If the jug, blade assembly, or cog is damaged, contact after sales support.
Jug is now cloudy or stained. How do you clean it?	Fill the jug halfway with cool water and halfway with white vinegar. Let it soak for 8-12 hours, then empty the jug, wash with dish soap and rinse thoroughly. This will help remove stains and restore clarity.
Blender is leaving black or brown residue on the cushion pad	Black or brown residue on the cushion pad may indicate an issue with the bearings in the blade assembly. Check for damage or wear. If the issue persists, contact after sales support immediately.
Blade assembly has tarnishing, an orange patch or has gone dull. Isn't it stainless steel?	Tarnishing or dullness can result from acidic ingredients or harsh cleaning methods. Clean the blades promptly after use and avoid using harsh cleaners. Contact after sales support if the issue persists.
Accidentally left something in the blender jug that damaged the blade assembly	Check the blade assembly for visual damage. If the blades are bent, cracked or not functioning properly, contact after sales support.
Blender is shaking or vibrating excessively	Make sure the blender is on a flat, stable surface. Check the jug is properly aligned with the drive socket and sitting flat on the cushion pad. If shaking continues, reduce amount of ingredients and try smaller batches. Also check the blade assembly for any damage. If issue persists, contact after sales support.
Vacuum pump is not starting or making noise	Make sure the jug is securely placed on the motor base and the vacuum lid and lid insert is tightly sealed. Check for any blockages or debris near the vacuum pump inlet on the motor base and clean if necessary. If still doesn't activate, contact after sales support.

# TROUBLESHOOTING

<b>Problem</b>	<b>Solution</b>
Vacuum pump runs continuously or intermittently without stopping	Check the vacuum lid and valve is properly sealed and not stuck open. Inspect the vacuum air channel in the jug handle for blockages or residue and clean if needed. Make sure the jug, lid and lid insert are properly aligned and sealed to prevent air leaks. If issue persists, contact after sales support.
Vacuum function not holding vacuum or loosing vacuum during blending	Inspect the vacuum lid valve for dirt, debris, or damage. Clean it gently with warm soapy water and dry thoroughly. Make sure the vacuum lid is tightly secured with no gaps or misalignment. Check the rubber seal on the vacuum lid for wear or damage. If vacuum is still not maintained, contact after sales support.
Air leaks detected around jug handle during vacuum blending	Inspect the jug handle and vacuum air channel for cracks or damage. Make sure the vacuum lid, lid insert and jug are properly assembled. If leaks persist, contact after sales support.

# PRODUCT SPECIFICATIONS

<b>Product:</b>	Optimum 9400 Vacuum Blender
<b>Rated power:</b>	1500W
<b>Max motor power:</b>	2200W
<b>Voltage:</b>	220-240V
<b>Frequency:</b>	50-60Hz
<b>Capacity:</b>	1.6L
<b>Dimensions:</b>	22cm (W) x 23cm (D) x 42.5cm (H) – including jug
<b>Net weight per unit:</b>	5kg



**Disposal:**

Do not dispose of this device with normal household waste. When it reaches the end of its service life, it must be taken to a designated collection point for recycling electrical and electronic equipment. The materials in this product are recyclable as indicated by their labels. By properly recycling or repurposing this device, you help protect the environment. Contact your local municipal to find out where the nearest disposal facility is located.

# WARRANTY TERMS & CONDITIONS

The warranty outlined below only covers distributors of the Optimum range of appliances. Please contact your distributor for a full product warranty.

## Effective as of 1st January 2014

1. Optimum® (“we”) warrants this appliance to be free from defects in materials and workmanship. As long as you use it according to this user manual, Optimum® warrants that it will perform satisfactorily in household use for a period of 1 year.
2. Any warranties beyond this standard period are offered as extended terms by the selling distributor. This means you can only claim them through that provider.
3. We will repair, replace your appliance if any defects occur under normal use and care within this manufactures warranty period at our discretion and only if the selling distributor cannot do so. This is done solely at our option with no charge for parts. This warranty does not extend to any accessories whether included or purchased separately. If your distributor determines that your appliance has a major fault, they may offer a replacement at their own discretion.
4. If your appliance needs repair while it is under warranty and your distributor cannot provide the repairs, you are responsible for the cost of returning it to us (or an approved service provider), and also for the cost returning it back to you.
5. Whilst your appliance is in transit, you assume all risk for it. The warranty does not cover any further damage during transportation.
6. You must ensure that you properly package your appliance when you return it to avoid any damage to it during transit.
7. To enable us to process your warranty claim, ensure you include an explanation of any problem. We will not look for faults for you and will only repair described faults as covered under warranty.
8. This full warranty is void if your appliance has been subjected to abuse, negligence, accident, alteration, failure to follow operating instructions, or exposed to abnormal or extreme conditions.
9. Cosmetic changes that do not affect performance will not be considered defects or fall under this warranty. These changes include discoloration of any parts of your appliance, or the effects of using abrasive cleaners. The warranty does not cover cleaning or removing any food products from your appliance, or repairing any damage caused by allowing them to build up.
10. This warranty does not cover normal wear and tear on your appliance or its 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 anyone we have not authorized to make repairs.
12. The warranty will not apply if the damage, malfunction of failure results 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, exposure to abnormally corrosive conditions or entry by any insect, vermin or foreign object in the product.
13. The warranty does not cover damage from using your appliance with an alternate power source (e.g. solar, inverter, generator, etc). We do not recommend using these devices to power your appliance.
14. You must keep your purchase docket and receipt as both proof of purchase, and proof of the date on which you made the purchase. You will need to present your purchase docket or receipt when making a claim under this warranty.
15. If you do not present your receipt of purchase, 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 from any consumer rights listed in, and able to be enforced from, Regulated Consumer Law. If any condition is found to be breach of the Consumer Law, only that single condition 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 inquiries.


Your distributor is:




**Australia:**

 1300 309 900


**New Zealand:**

 0800 741 369

Our customer support team is available during business hours and we also offer 24/7 online after hours support for appliance faults, repairs and warranty assistance.

 **Support Centre:** <http://froothie.com.au/pages/customer-care>

 **Email:** [support@froothie.com.au](mailto:support@froothie.com.au) and [support@froothie.co.nz](mailto:support@froothie.co.nz)

 For international customers, please visit [www.froothieinternational.com](http://www.froothieinternational.com) and select your country to find the correct distributor.

