

# OMNIBLEND

## OPERATING INSTRUCTIONS

Unmatched Performance, Quality & Affordability

20 Years  
98 Countries



Smoothie  
Soup  
Butter  
Sorbet, &  
Cocktails

COMMERCIAL GRADE BLENDERS FOR THE  
HOME OR CAFE



OMNIBLEND.CO.NZ



# CONGRATULATIONS



Congratulations on choosing an OmniBlend® Professional Strength Blender.

To get the most out of your blender, please read these operating instructions. They apply to Omniblend V & Omniblend V Pro. They are very similar to the manual versions (Omniblend I and OmniBlend I Pro) – except these models do not have pre-programmed settings.

This fabulous food machine has the following features.

- Heavy duty professional 3 horsepower blender
- Competition-compatible for parts and container interchangeability
- Quickly purees and blends even the toughest ingredients
- Rugged construction outlasts other price-matched blenders 5 to 1
- Speed control allows you to puree, blend, chop, heat or grind
- Electronic model with pre-programmed cycles using the timers 35, 60, and 90 seconds, saves you time – just one touch easy operation
- Manual models have on-off, variable speed control and pulse switch.



Before you begin blending, please review all operating instructions below and the instructions enclosed in your blender box carefully. In order to meet the requirements of the warranty, you must familiarise yourself with all care, maintenance, operating and safety features and warnings, including those that could cause damage to the blender and/or injury to you or bystanders.

### **Follow the safety instructions.**

Failure to follow the safety instructions correctly, can lead to blender damage or bodily injury, in which case OmniBlend NZ is not liable for any injury, liability, claims or damage(s) that may arise from misuse. Misuse and neglect void the warranty on your OmniBlend®. Please see the Warranty page for more information.

Please note: this blender is a COMMERCIAL grade, HEAVY-DUTY blender. Its intended purpose is for blending foodstuffs, NOTHING ELSE.

If you wish to blend DRY foodstuffs – including NUT BUTTER, please ensure you familiarise yourself with the correct process.

We DO NOT cover issues due to operational error, such as overheating of the jug when blending dry ingredients.

### **CAUTION**

KEEP THE BLENDER, BLADE, AND/OR CONTAINER OUT OF REACH OF CHILDREN. ONLY PERSONS OVER THE AGE OF 14 SHOULD OPERATE THE BLENDER. THE BLADE CANNOT BE STOPPED BY HAND DURING OPERATION.

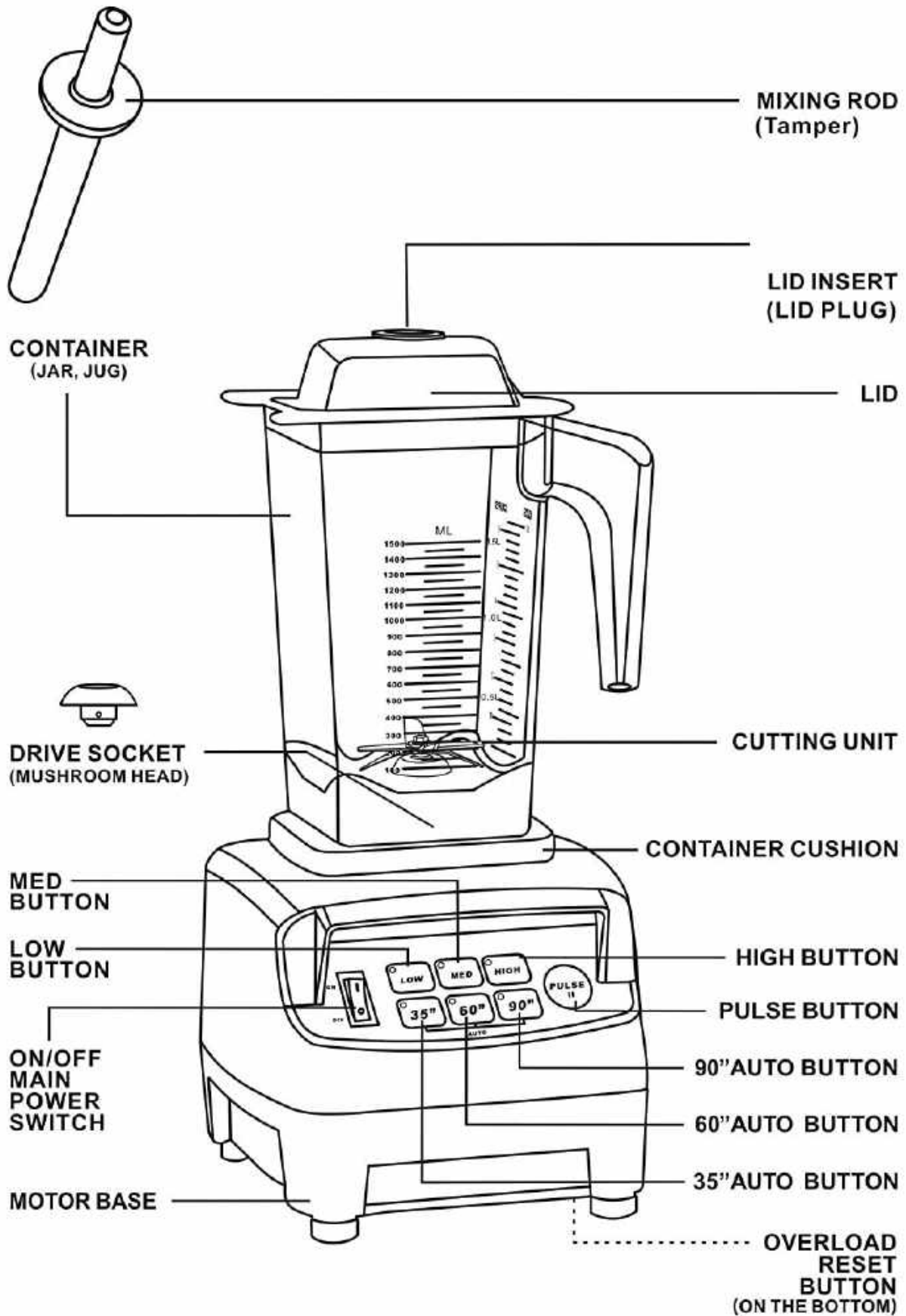


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# PARTS & FUNCTIONS



# GETTING STARTED

Before operating your blender, please read and familiarise yourself with all of the operating instructions.

After unpacking the OmniBlender from the box, turn your blender base upside down and unwind the power cord from the power cord storage area until you have enough cable length to comfortably operate the blender on your counter-top.

Please note that on the back of the blender under the power cord security clip. There is a recessed area to place the power cord in to protect it from damage.

Make sure that the bottom vent areas are unobstructed. Note the location of the overload reset button. It is on the right bottom back-side of the motor housing when you stand in front of your 3HP OmniBlender.

Once you have plugged the power cord into the appropriate electric circuit, test the Main Power ON/OFF Switch. If it lights up, you have confirmed that power is going to the blender. If it is not lit up, unplug the power cord, reset the power-overload switch by pushing it in. Then plug your power cord back into the outlet and test the main ON/OFF switch again.



# THE CONTROL PANEL

The OmniBlend® electronic keypad (Omni V) is waterproof. It is equipped with 3 speeds: LOW, MEDIUM, and HIGH, which serve the purpose of manual controls. All speeds are operated by push touch-key buttons. It also features a PULSE button and pre-programmed 35, 60 and 90 second cycles.

The OmniBlend I is a manually operated version, with ON/OFF switch, PULSE switch and variable control knob (dial) for complete manual operation. The essential operating instructions are the same. It's just your operations panel that is different, and totally under your control.

Before operating your blender, make sure that there is no water on the blender base, on top of the container cushion, or near the bottom of the blender base housing power plug/cord storage area and rubber feet.

## Operating Instructions

To turn on the blender:

1. First, plug in the power cord into a 220-volt outlet. The operating circuit amperage should be a minimum of 8 amps with a 220-volt power supply.
2. Switch the ON/OFF switch to the very left to ON- the light will come on.
3. Then select your speed or timer setting, or pulse. If you selected the Pulse button, the blender will only operate for as long as you hold down the PULSE button. Which is for intermittent pulsing. This is recommended for use with very hard ingredients – such as when grinding grains, nuts, seeds, legumes or coffee beans.

If you use any of the TIMER or SPEED selections, touch the corresponding button to turn on. This will cause the blade to run according to the selection you have made. To stop at any time, simply push any of the (buttons) or the main power switch and the PULSE button once. For the Omni I, turn on, start with the dial at the lowest setting, then manually turn up to the speed you wish to use. You must stay with your machine to turn it off yourself.

**Failing to follow the operating instructions will void the warranty.**





**CAUTION:** Never use the blender base without the container in place or with an empty container. The drive socket on top of the blender base spins very fast and could potentially cause injuries.

The gear contains sharp edges that are designed to connect to the drive gear on the container bottom attached to the blade. (see more details further below).

The OmniBlender has a seal/gasket on top under the housing where the drive socket is, this is to prevent water getting into the motor housing through any of its openings.

Water can damage the motor and/or electronic switches. Never put the blender into water. If during the blending your container splashes (this can happen at times if you put too much watery liquid in the container or do not have the lid on properly)- use a towel quickly wipe off and absorb any water around or on the blender.

While operating, ensure that the vent-in and vent-out areas on the bottom and on the sides are never covered or obstructed. While the safety/overload switch on the rear of the unit prevents the motor from overheating the machine will stop operating. However, obstruction of the vents may void the warranty.

**Failing to follow the operating instructions will void the warranty.**





# TIMER CONTROL SETTINGS

The timer settings on the electronic OmniBlender panel are 35 seconds, 60 seconds, and 90 seconds.

35 seconds: commences blending at LOW, then changes to MED, then to HIGH. Switches off after 35 seconds.

60 seconds: As above, but has one pre-programmed slow-down-brief stop interval built in, then recommences on LOW–MED–HIGH. Switches off after 60 seconds.

90 seconds: there are three of these intervals/pauses built in.

These short “slow-down & brief stop” helps to stir the ingredients and turn them so ingredients collapses back down towards the blades. It also gives the motor a brief rest, which prolongs the life of the motor.

You may interrupt any program or cycle simply by pressing any button. For the Omni I, turn the speed down to minimum before turning off. Caution: When there is insufficient weight in the jug, the blender may move a little when restarting after the pause. Place your hand over the jug/container lid to help prevent this movement and thus keep the container from lifting off.

At the end of each timed blending cycle, the OmniBlender will beep to signal that the cycle is complete. This does not occur with the Omni I as you are in charge of when it is turned off. To continue blending simply repeat the process, selecting an appropriate speed or cycle.



# MANUAL CONTROL SETTINGS

**LOW:** At your own discretion you could select the LOW-SPEED control for chopping ingredients, such as making coleslaw or sauces with chunky pieces in it and if you do not want to blend your ingredients into a fine-textured substance. (This high-performance blender makes great smoothies, purees, sauces, soups, etc., but is not a good food processor – which typically works with smaller volumes).

**MEDIUM:** Select MED for finer chopping on a faster speed. Note that when selecting the MED button, the speed of the blender will start on LOW and then transition to medium speed after a few seconds.

**HIGH:** Select HIGH for blending fine textured smoothies, purees, pates, sauces, etc. You will notice, when selecting HIGH the motor will start on LOW, then transition to MEDIUM in about 2 seconds, and transition to HIGH about 2 seconds later. This helps prevent the bursting or exploding of ingredients inside your blender container upwards towards the lid. This feature also helps prevent splashing.

For most operations, HIGH is ideal and very safe because of its built-in automatic speed increase interval. Touch PULSE for short bursts of high speed – this drives the motor and blade at its fastest speed and highest 3HP blending torque. When you let go of the PULSE button, the blender stops. NOTE that the OmniBlend I has an ON/OFF switch, variable speed dial and a PULSE switch and as such is fully manually controlled.



# AVOID GETTING STUCK

Operate the button for just a fraction of a second, or hold it down for 10 - 15 seconds or so. If you want to blend a regular smoothie, we recommend you use the 60 second setting.

PULSE is also great for turning ice cubes into crushed ice or slush. When blending bulky ingredients, add at least 1/2 cup of water or other liquid – the blades should be covered with liquid. The proportion of liquid to frozen ingredients should be 1:4.

WHEN BLENDING THICK INGREDIENTS: such as nut butter, we recommend using the 2L jar, and:

1. Soak your nuts overnight
2. Refrigerate the nuts to chill them prior to blending
3. Commence on LOW speed, then go to MEDIUM, then HIGH.
4. As soon as you have a powder, use the PULSE function only – this intermittent action ensures short bursts of the highest power to prevent damaging your blender.
5. Constantly tamp down the ingredients using the mixing rod through the hole in the lid.
6. Touch the side of the jar from time to time to check the temperature of the ingredients. When the nut butter warms up, it is advisable to stop blending, place the jar in the fridge or freezer for 10-15 minutes to allow everything to cool down and then recommence.
7. Depending in the oil content of the nuts, this step might need to be repeated.

**Failing to follow the operating instructions will void the warranty.**



# BLENDING FROZEN INGREDIENTS

CAUTION: Chunks of ice or frozen food are like rocks. But the OmniBlend can handle it – when managed correctly. For best results use the 2L jar.

- If making shaved/crushed ice: 1 part water to 3 parts ice. Use PULSE until you have the desired consistency
- If making frozen sorbet/frozen dessert: 1 part any liquid to 3 parts any frozen. Minimum 4 cups total for best results. Use PULSE while using the tamper tool to push the ingredients onto the blades (a side-to-side sweeping action is best). STOP as soon as “pillows” appear on the top. Continuing to blend will heat up (and thaw out) your sorbet.
- If you are making, say a smoothie, put the unfrozen/soft ingredients at the bottom, add the frozen items on the top. Cover all with liquid and PULSE a few times to mix/break up the ingredients. Then add extra liquid if desired and blend on 60 secs or HIGH.
- For extra information, tips and ideas, you might like *Deliciously Raw*, a recipe book designed specifically for the Omniblend V.

NEVER add frozen ingredients while the machine is in operation – this is like throwing an iceberg in front of a motorboat. Something will happen – usually damage to the drive socket and/or jar.

NOTE: damaged, parts must be replaced to avoid damage to your motor. Exchanging these parts is part of regular maintenance and a simple DIY task.



# CLEARING BLOCKAGES

If something becomes stuck down below the blades, either:

- add little water
- stop the motor and take off the container. Shake it carefully without spilling (e.g. with the lid held securely in place)
- ONLY use the tamper tool through the hole in the lid. NEVER use anything else
- failure to follow this rule could lead to injuries and/or damage to the blender, the blade, the drive socket and will void your warranty.



# USING THE TAMPER



The plastic tamper is a hygienic method to stir and push down ingredients that may be stuck. Blending the plastic tamper is not covered by the warranty. Blending anything other than food (including plastic tamper tools, wooden spoons, teaspoons, etc.) will void the warranty.

**IMPORTANT:** The tamper tool is carefully designed not to reach the blades when used through the hole in the lid (after removing the bung) and must be returned with the blender if making claims under warranty.

**DO NOT** force the tamper down against the rubber lid with so much force that could cave it in. **DO NOT** leave the tamper in the hole in the lid while the machine is in operation. This blocks the natural vortex that forms and may put excessive strain on the motor. Your blended item will not be as smooth either.

The tamper is the only tool recommended to facilitate mixing of stuck ingredients. Using anything else could damage you, the blade, the container, the drive socket, the motor, or any of the above, and will void the warranty. The drive socket or the motor can also break if the blades are obstructed while in operation. Spoons, including wooden spoons, plastic dowels or rods could cause such an obstruction.

Note that the drive socket is designed to break before the motor breaks – this protects the motor.

**Disclaimer:** Keep in mind that the blades are very sharp and the 3HP blender causes the blade to turn very forcefully and fast. It is not possible to stop the blade by hand – you would sustain a serious injury.

**Failing to follow the operating instructions will void the warranty.**



# CLEANING THE OMNIBLEND® HOUSING AND KEYPAD

Before cleaning the blender with a moist or damp cloth, unplug the power cord from the electrical outlet. Wipe down all surfaces on the OmniBlender base after each use. Periodically, take the rubber cushion pad off the base and clean it, and under it. Fit back in place before operating. If your cushion is getting a rusty-looking liquid on it, it is time to replace your cutting unit. You must stop using the OmniBlender until this part has been replaced.

DO NOT use chemical cleaners or abrasive materials as they may scratch the blender housing surface. Excessive water may enter into the housing and could cause motor and/or electronic component damage, including electric shock.

## **Jug/Container: Do not put the container into the dishwasher.**

Although the material is food safe and dishwasher safe (up to 65°C), there are some parts on the blade assembly that may not react positively with some dishwasher chemicals and could cause damage to the bearing seal.

If the bearing seal breaks because of that, the warranty on the blade assembly becomes void.

We recommend half-filling the container with warm water and a drop of mild dish wash detergent. Run the blender for a few seconds.

Generally, this will dislodge and blend any residue into the water, making removal easy.

For thicker, more stubborn residue, use a soft brush with a handle (such as a bottle brush) to clean the container.

Then rinse with clean hot water and set to dry. Scrubbing the outside of the jar or using harsh cleaning products may cause the printed graduations on the 1.5L jar to wear off. This is not covered by warranty.

**NOTE: if the motor gets wet (such as from overfilling the jar for the cleaning procedure) it could damage the motor and or any circuit board section and will void your warranty.**



# SAFE BLENDER USAGE

When blending, just before you turn on any of the controls (SPEED and TIMERS), place your hand onto the container lid to prevent the blender from moving and will also prevent the lid from popping off the container – especially when blending hot ingredients.

- If blending hot ingredients, ensure the plug is removed from the lid hole
- Do not use the blender unless the jug is sitting in its correct place on top of the motor housing.
- Do not put the jug onto the blender base, or remove it, while the blender is running and the drive socket is still turning.
- Do not use the blender with an empty jug sitting on top of the blender motor base. This could damage the motor.

Warning: Never place the blade assembly directly onto the Drive Socket on the Motor without being properly installed in a fitting container. This is very dangerous and it could lead to serious injuries. Make sure the blade or cutting unit is securely fastened with the bottom plate / retention nut.



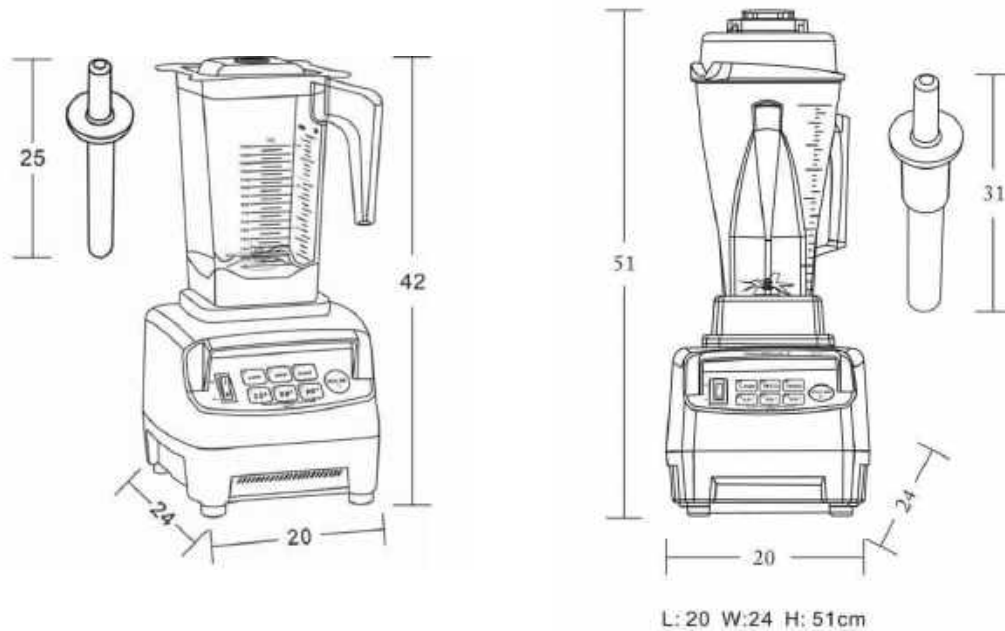


- DO NOT use harsh, caustic or abrasive cleaners or chlorine. Any of these could cause a metal-material clash +/- discolouration of the blades. Over time the inside surface of the container may become scratched (eg if you blend ice frequently). Scratches are more prone to picking up stain from carrots and beetroot for example. If this occurs soak the container overnight in warm water with a dash of vinegar, then scrub with a brush (as above).
- DO NOT put the jug/container in the dishwasher.
- DO NOT immerse the jug/container in water
- DO NOT put any part of the OmniBlender near any heat source.

Clean the blade while inside the container (standard cleaning procedure) or you could remove it with a bottom-plate wrench. Soak blade in water with mild soap, brush clean, rinse and replace.



# THE OMNIBLEND® JUGS



OmniBlend's durable jugs are made from leakage-free, food grade polycarbonate or Eastman Tritan® BPA-free co-polyester. Both are approved by the European Commission for Food Safety, the FDA, and Underwriters Laboratory (UL). They have been tested as safe at 99°C making them suitable for the hottest soups.

Built to withstand high RPM, the container is chemical resistant and virtually unbreakable.

The 2L jug has raised calibrations for measuring in ounces, cups or litres.



# THE SQUARE OMNI 1.5L JUG

The 1.5 L square OmniBlender container is available in either certified food-safe polycarbonate material or Eastman Tritan® BPA-Free Co-polyester. It has a rubber lid with a 2.5cm hole and corresponding lid plug. It comfortably holds 1.9 L, but 1.5 L is recommended to allow headroom.



Note that effective blending is dependent upon what exactly is being blended – generally 1200-1500 mL volume.

The blade unit is a 6-knife cutting unit (long-blade assembly), made from a Japanese stainless steel alloy which is highly effective in blending all foodstuff ingredients. It is a MULTI-PURPOSE blade for dry or wet operations. You can blend grain, corn, flax, beans, etc. into flour, or nuts, fruits, vegetables, ice cream, soup, sauces, and butters.

The square container is 24 cm high. The total height of the blender with the container fitted is 42 cm.

The 2-litre container is shaped to create a vortex at the base that forces ingredients up from the blade and into the centre for consistent processing. Unlike the Vitamix, OmniBlend® only needs one multi-purpose jug for wet and dry applications.

Replacement parts for the various components of the jar are available

The 1.5L B-jar is hybrid of the square 1.5L jar, with a narrow base for better blending.

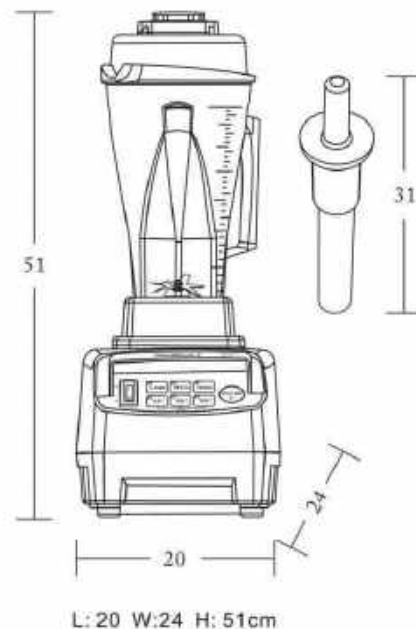


# THE ROUND OMNI 2.0L JUG

The 2 L round OmniBlend® container is available in certified food-safe polycarbonate or Eastman-Tritan BPA-free co-polyester material.

The round, 2L jug is very similar to the Vitamix jug (and this jug is compatible with most models).

It has a rubber lid with an 8cm hole and a corresponding plastic lid plug.



Note that effective blending is dependent upon what exactly is being blended – though the round jug has a narrow base and so is more efficient for blending smaller volumes and sorbets. The blade unit is a 6-knife cutting unit (blade assembly), made from a Japanese stainless steel alloy which is highly effective in blending all foodstuff ingredients. It is a MULTI-PURPOSE blade for dry or wet operations. You can blend grain, corn, flax, beans, etc. into flour, or nuts, fruits, vegetables, ice cream, soup, sauces, and butters.

The round jug is 33cm high. The total height of the blender with the container fitted is 51 cm.



# OPERATING INSTRUCTIONS – SPECIAL PURPOSE BLENDING

## Caution:

This machine is equipped with a powerful motor that enables blending at speeds much higher than many other blenders. Blending dry ingredients or hot soup can result in high temperature of the cutting unit, which in turn may soften the surface area of the jug that it touches and cause damage to the jug. Our BPA free jug may begin to deform at temperatures above 99°C. If you are regularly blending hot items, please contact us to order a Polycarbonate jug.

When blending dry ingredients or hot soup, operate for not more than 30 seconds. Then stop and check to ensure that the temperature of the cutting unit is not too high; if it is, wait to allow sufficient cooling, otherwise continue. Repeat the above steps to continue.



## WET BLENDING

Correct Stacking of Ingredients:  
ALWAYS put soft material into the jug/container first. Ensure the blades are covered with liquid.

DO NOT put hard material into the container while it is running – the heavy impact may cause damage to the cutting unit and/or drive socket and will void your warranty. Likewise, the blending of any non-food item (whether accidental or deliberate) the blade or drive socket may cause damage to and the warranty becomes void.

## MAKING HOT FOOD IN YOUR OMNIBLEND

Blending on HIGH for approximately 7 minutes or so, (variable according to viscosity and temperature of the ingredients) will heat the contents to approximately 38 deg C – this is due to the friction of particles blending at 38,000 RPM.

NOTE: it is not recommended to attempt to use your high-performance OmniBlend® as a cooking device.

Hot soup is best created by the addition of boiling water, or using a saucepan on the stove-top. If adding hot food to the OmniBlend, allow it to cool slightly, and ensure the lid plug is removed before blending.

## DRY BLENDING

For flour, legumes, nuts, seeds, coffee beans and so on. Use ONLY the PULSE button/switch. This generally only takes a few seconds as PULSE is a very high speed.

For blending THICK ingredients – nut butters, bliss balls etc., – use ONLY the PULSE (see above, in “Avoiding Getting Stuck“)





## BLENDER NOISE

The 3HP OmniBlend®, when running on full speed, has been measured at 83.8 dB which is much quieter than other 2+ peak and 3 horsepower blenders, which operate at around 99 dB on full speed. Note that noise over 100dB is considered damaging to your hearing when exposed for a prolonged period of time (more than 10 minutes). If the Omniblender is still too noisy for you, please wear hearing protection or use the 1.5L jar inside the OmniShield, which reduces noise by about 80%.



# ABOUT THE BLADE

All OmniBlend machines are fitted with a new design long blade set made in Japan from custom-alloy stainless steel. The assembly consists of the blades (6 knives), and the shaft onto which the blades are bolted.

The shaft is connected to the bottom blade gear which connects to the drive socket when you place the jar with the blades installed onto your OmniBlender. In between the gear and the blades runs the shaft through the ball bearing chamber. The ball bearing chamber is filled with steel balls and grease which is sealed off to keep the grease from leaking.

In order to sanitize the blade, you can use vinegar diluted with water or rubbing alcohol. NEVER use Chlorine. For daily cleaning, simply soak the blade (in the jug) in water with little dish-washing soap. The OmniBlender blade can be removed with a special tool (bottom plate wrench) which you can obtain from us.

The OmniBlender blade can be sharpened if needed. We recommend a suitably qualified small appliance service centre take care of this due to the associated risks: eg nicking or damaging the blade if the blade edges are sharpened and made too thin. The OmniBlender blade is compatible with many containers for competitor's blenders. Use the blade only when installed inside a container and never insert your hand into the container while the jar is on the motor base.

**WARNING! THE BLADE IS VERY SHARP. NEVER PUT ANY ITEMS NOT INTENDED FOR BLENDING INTO YOUR OMNIBLENDER. KEEP CHILDREN AWAY FROM THE JAR AND BLENDER!**





# CHANGING THE BLADE, SWITCHING CONTAINERS AND/OR BLADES

The blade in your OmniBlender container can be exchanged or removed for maintenance purposes. It **MUST** be changed if a rusty liquid starts leaking out the bottom, or if at any time the blades are not able to be turned freely when rotating the spindle under the jug. In these situations, the bearings have become worn and the cutting assembly (with integrated bearings) must be replaced.

Please follow the instructions below:

1. Ensure you have a new blade assembly/cutting unit.
2. Remove the jar from the OmniBlend motor base: Turn the jar upside-down. Hold the jar with one hand and turn the bottom plate counter-clockwise using a bottom-plate wrench. If you do not have a bottom-plate wrench use a long tool such as a sharpening steel. Place a dishcloth inside the jar to catch the blade unit and to prevent damage to your bench.
3. Turn the bottom plate and remove it from the blade assembly. If the blade assembly does not fall down by itself, push it or strike it loose carefully, so the blade falls down.
4. Inspect the bottom plate. If it is soiled, remove the silicone seal and clean it and the bottom plate thoroughly. Dry and refit the silicone seal before fitting the new blade assembly.
5. Insert the new blade assembly from the bottom. Secure with the bottom plate.
6. Tighten with a bottom plate wrench.
7. TEST the seal: putting a cup of water in the jar and stand on a paper towel. Check-in a few minutes for leaking. If the paper towel is wet, you may need either to tighten the bottom plate or replace it.





## OVERLOAD / OVERHEAT DEFAULT SWITCH

In case of an overload and/or a power shut-off due to an increase of the motor temperature sufficient enough to potentially cause a motor over-heating the OmniBlender will automatically shut off to prevent the motor from over-heating. This could occur when you first plug in the power cable plug and/or you turn on the blender due to a power surge. An overload can also occur when the motor is overloaded with more torque resistance than it can handle. This can also happen when operating the machine with a jar with worn bearings. Note that this is NOT covered by the warranty.

At the rear of the blender motor housing, (bottom right side), there is a reset button (covered with a clear plastic waterproof cover) – push this to reset the machine.

NOTE: Forcing obstructions down while the OmniBlender is running may create too much torque resulting in overload and motor shut-off. If this occurs, unplug from the wall socket, remove the obstruction (cut into smaller chunks), replace and push the reset button to restore the Omniblender power supply.



# THE MOTOR AND COOLING SYSTEM

Ordinary blenders have a fan motor that runs at maximum power during operation, leading to rapid motor burnout. The OmniBlender has a proprietary carbon brush motor that only draws the power demanded. Combined with 3hp professional strength, this means that the motor is rarely under stress, giving the motor decades of lifespan rather than months.

Not only is OmniBlend hundreds of dollars cheaper than its closest competitors, but it is also far greener in terms of energy consumption producing 3 horsepower at the remarkably efficient rating of 950 watts – so you get extra processing power while you save money.

The 3HP OmniBlender has a 950 Watt power rating. The motor is a self-compensating motor and is engineered together with its operations programming (circuit board) to be an energy-efficient blender. This ensures that the blender cools more efficiently, runs more quietly, and is a fraction slower than some other 3 HP high-performance blenders. While the average consumption is 950W, the actual consumption is whatever is required to get the blending job done efficiently – which may be anywhere between 450 and 2238 watts. In short, the OmniBlend is produced with energy-efficient equipment using the latest motor and programming technology to achieve the best efficiency. This means increased longevity for the motor, less wear-and-tear down, better cooling and quieter operation.

**NOTE: During warranty inspection, we can detect inappropriate use/inadequate care; in either case, the warranty will be declared void.**



# CONTACT US



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