

# Gemini

## Twin Gear Cold Press Juicer



**USER MANUAL AND RECIPES**

**BiOCHEF**

The information in this manual is intended to help you to get the best results from your BioChef Gemini Twin Gear Cold Press Juicer.

Please read and follow these instructions and safeguards prior to use.

Please keep your manual handy for future reference, warranty information and support details.

# Contents

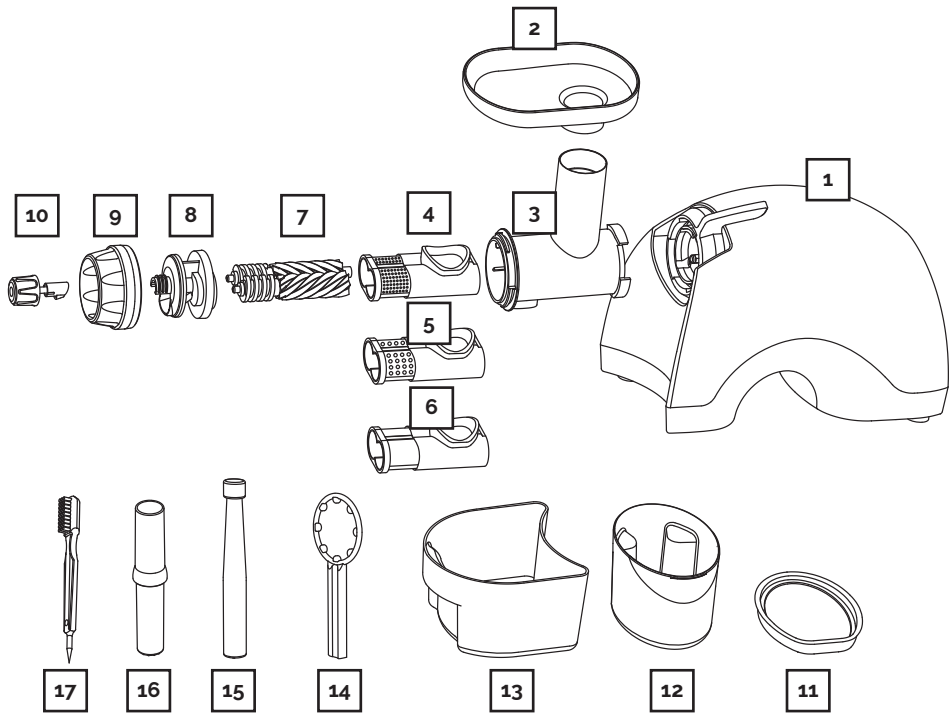
<b>Safety Precautions</b>	<b>4</b>
<b>Parts and Accessories</b>	<b>5</b>
<b>Assembly Instructions</b>	<b>6</b>
<b>Operating Instructions</b>	<b>9</b>
<b>Troubleshooting</b>	<b>11</b>
<b>FAQs</b>	<b>13</b>
<b>Cleaning</b>	<b>16</b>
<b>Recipes</b>	<b>17</b>
<b>Warranty</b>	<b>25</b>

# Safety Precautions

- ! Read all instructions.
- ! To protect against risk of electrical shock, do not put the body (motor) in any water or other liquid .
- ! Close supervision is necessary when any appliance is used by children.
- ! Unplug from electrical outlet when not in use and before disassembly for cleaning.
- ! Avoid contact with moving parts.
- ! Do not operate appliance with a damaged cord or plug.
- ! The use of attachments not recommended or sold by the manufacturer may cause damage and will void warranty.
- ! Do not let cord hang over edge of counter.
- ! Always make sure juicer locking clip is closed while juicer is in operation.
- ! Make sure the motor has stopped completely before disassembling.
- ! Do not put your fingers or other objects into the juicer while it is in operation. If food becomes lodged in the opening, use the provided food plunger to push it down or press the button into reverse mode. If ingredients are still lodged in the juicing drum, turn off and disassemble to remove remaining food. You may need to cut produce smaller, or feed ingredients slower into the chute to prevent this.

# Parts and Accessories

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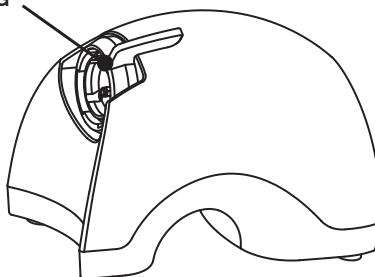


- |                 |                    |                   |
|-----------------|--------------------|-------------------|
| 1 Motor Body    | 7 Twin Gear        | 13 Pulp Container |
| 2 Hopper        | 8 Drum Cap         | 14 Locking Handle |
| 3 Drum          | 9 Drum Lock        | 15 Wooden Tamper  |
| 4 Fine Screen   | 10 Pulp Cap        | 16 Plastic Tamper |
| 5 Coarse Screen | 11 Sieve           | 17 Cleaning Brush |
| 6 Blank Screen  | 12 Juice Container |                   |

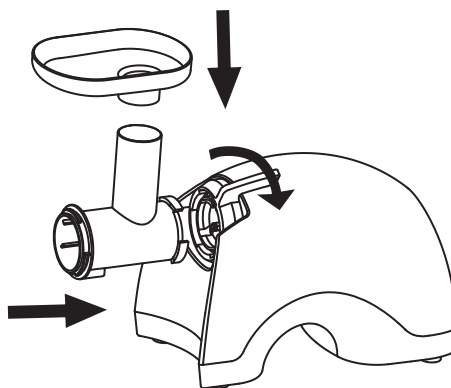
# Assembly Instructions

1. Set the drum locking device of the main body to 'OPEN'.

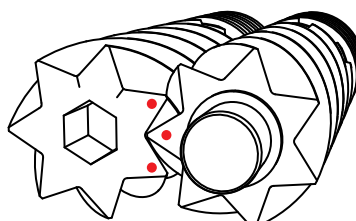
DRUM LOCKING

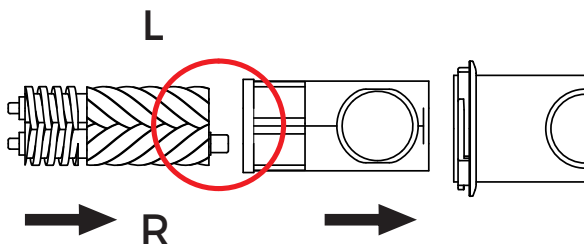


2. Assemble the feeding entrance and the drum, connect the drum to the main body, and then close the locking device by turning it to 'CLOSE'.



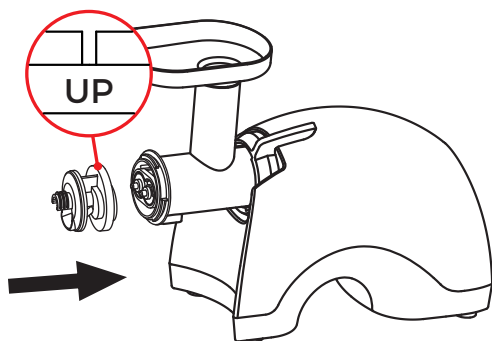
3. As shown in the picture, match the Twin Gear to the one point between the two points.



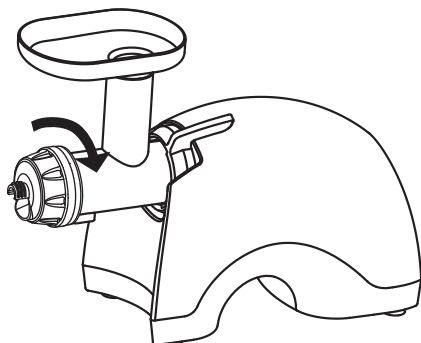


4. With the gear on the right, which has the axis of the Twin Gear, fix it to the drum together with your desired screen.

The white portion of the gear shall be completely inserted into the screen. If it is not inserted easily, turn the end of the gear when inserting it. (If it is not inserted completely, the drum cap cannot be assembled.)

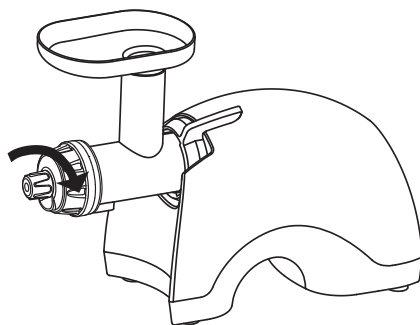


5. When placing the Drum Cap over the gears, the word 'UP' on the drum cap should be located on the upper part of it.

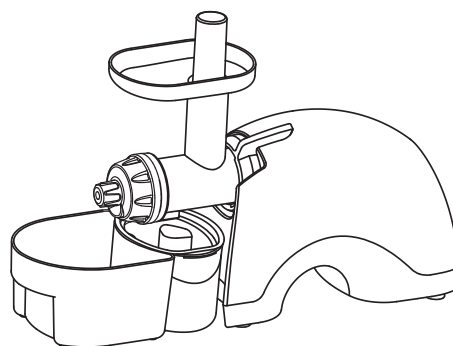


6. When assembling, turn the drum lock clockwise.

7. When assembling, turn the pulp cap clockwise.



8. Place the juice and pulp containers ready for juicing.



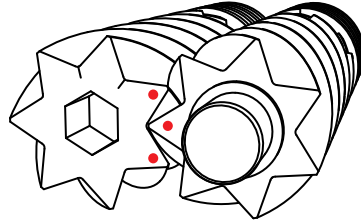


# Operating Instructions

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## Assembling the Twin Gears

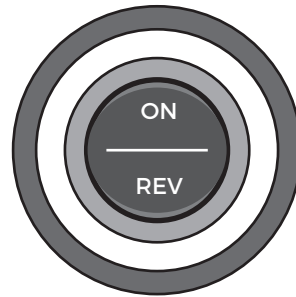
You will see two red dots on the 'male' gear head and one on the 'female' gear. Make sure the single dot is placed between the double dots.



## If the Twin Gears stop while the motor is turned on

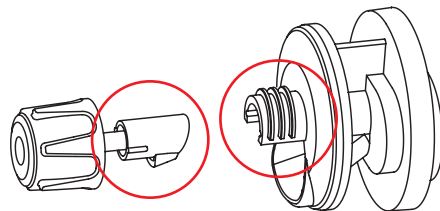
Press and hold down the REV (reverse) button to wind back ingredients which may have blocked the forward motion of the gears.

**CAUTION** Do not operate with wet hands.



## Assembling the drum cap and the pulp cap

Match the pulp cap with the groove of the drum cap.



## Adjusting the Pulp Cap

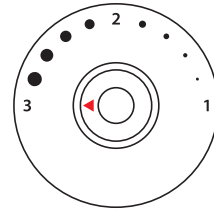
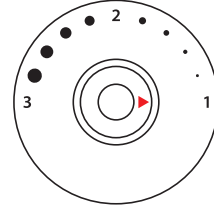
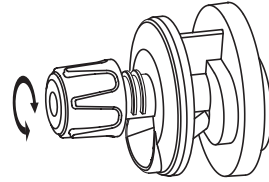
The pulp cap adjusts the pressure inside the juicer.

### CLOCKWISE DIRECTION

Position 1 will apply maximum pressure inside the juicing head. This is best for fibrous vegetables such as carrots, beetroot and leafy greens.

### COUNTERCLOCKWISE DIRECTION

When extracting juice from pulpy or softer produce like citrus, turn the dial counter clockwise to position 3. This will allow more room (less pressure) in the juicing head.



## Choosing the Screen

### FINE SCREEN

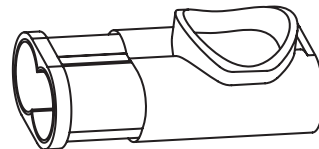
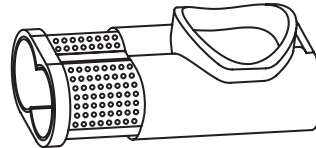
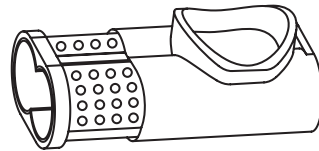
The Fine Screen is best for hard or fibrous vegetables such as carrot, beetroot and leafy greens. It is very important to cut up the ingredients in the correct way to get the most out of this twin gear mechanism.

### COARSE SCREEN

The Coarse Screen should be used if the majority of your juicing ingredients are pulpy. This would be the case if you are doing a fruit juice.

### BLANK SCREEN

The Blank Screen turns the juicer into a mincer. Use this for making nut butter, dips, sorbet and other food processing.



# Troubleshooting

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**The motor sounds noisy, what shall I do?**

1. Turn off the machine and empty the drum set. Re-assemble and resume normal operation.
2. If your machine is making a loud noise, take all the extra parts off the machine and run the motor alone. If it is still making a loud noise then contact your distributor.
3. If the motor is not making a noise, check that all parts and seals are clean, as residue may create a noise.
4. Check the kind of produce you are using, as juicing or processing some kinds of produce are noisier than others, for example, if your produce is particularly hard or has been frozen or refrigerated.

**What shall I do if I've lost the original tamper?**

Call your distributor and order a new part. It is very important to use the correct plunger/tamper for the machine as they are made to fit each juicer precisely.

**PLEASE NOTE** Using any other type of plunger/pusher or tamper will void warranty as the length and width of the Gemini tamper is specific to this machine.

**My juice is too pulpy?**

1. Adjust the pulp adjustment nozzle to number 1 or 2.
2. Introduce ingredients at a slower pace. Overfeeding the juicer can result in pulpier juice.
3. Ensure that your ingredients are fresh. Older vegetables have less water content and can produce a pulpier juice.

**I would like more pulp in my juice.**

Adjust the pulp adjustment nozzle closer to number 3.

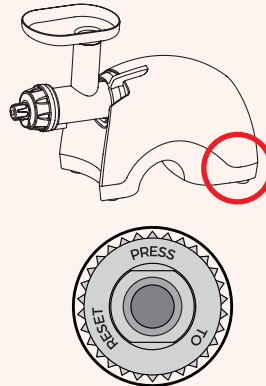
**Produce is clogged in my juicer, how can I avoid this?**

1. Softer fruits can cause the machine to clog. If possible, alternate soft and hard produce for maximum juice yield.
2. Introduce ingredients at a slower pace.
3. Adjust pulp nozzle to 3.

**PLEASE NOTE** If your juicer becomes clogged, switch into reverse mode for a couple of seconds, switch off juicer and disassemble the machine.

### RESET SWITCH

The Gemini Twin Gear Juicer has a reset button at the bottom. Press this button when there is a short circuit or it is overloaded. This will reset the juicer to being operational again.



# FAQs

## **What's the best way to prepare fruits, vegetables and leafy greens for juicing in the BioChef Twin Gear juicer?**

### **VEGETABLES**

The Twin Gear juicer will easily produce a superior juice IF produce is prepared correctly. Due to the exact fit of the twin gears, produce must be cut to 8cm or less in length so that it fits entirely into the feeding chute and there is no produce above the feeding chute. An average size carrot would need to be cut to 8cm or less and quartered. Celery would need to cut to this length and halved or quartered. Leafy greens should be fed tips first so the gears can grab the ends. Leafy greens will virtually self feed. If these preparation steps are followed, the extracted pulp will be pale and dry in colour which indicates that all the goodness has been removed from this insoluble fibre and you are getting maximum yield and quality. Try the wooden tamper to see if this is more effective to push produce through the twin gears.

### **FRUITS**

We recommend preparing your fruits by cutting them into pieces that will simply fall through the feeding chute without assistance. We recommend removing skins from most citrus fruits although one third of the skin of lemons and limes may be left on.

### **WHEATGRASS**

Cut the grass close to the roots and wash thoroughly to ensure no soil or stones are present. Feed the wheatgrass tips first into the juicer.

When juicing wheatgrass, place a bunch of wheatgrass (about 3cm diameter) 'tips down' into the feeding chute.

## **Do I need to refrigerate fruits and vegetables before juicing them?**

Apart from tasting better when juiced, refrigerated fruits and vegetables will provide a higher yield of juice than room temperature produce. This is because the fibre in refrigerated produce is firmer when chilled and consequently provides more juice when crushed compared to softer or warmer fruits and vegetables, which may also be in a partial stage of dehydration (losing water content).

## **What are the best apples for juicing?**

We find that fresh and chilled green apples are the best. Nutritionally, green apples contain various antioxidants, are a good source of vitamin C and are considered to be able to prevent the formation of gall stones in the bladder and help remedy liver and kidney disorders.

## **Do I need to peel citrus for juicing?**

We recommend peeling the skin from mandarins, oranges and grapefruit prior to juicing as the skin has a bitter taste and this will transfer

through to the juice. The skin of lemons and limes do not have this bitter flavour and as such can be juiced. Leave about one third of the skin of lemons and limes on.

### **What can I juice with a BioChef juicer and what should I avoid?**

The BioChef juicer can juice just about all types of fruits and vegetables.

This is a cold press juicer and therefore does not have a cutting unit, so do not place any of the following in the juicer as it may cause damage:

- hard coconut fibre – soft, young flesh is ok
- seeds (except sesame, or other softer seeds)
- unsoaked/roasted nuts (except peanuts and other softer nuts)
- legumes
- sugar cane
- frozen ingredients - for sorbet remove fruit from freezer 5-10 minutes before using.
- liquorice root or other woody materials
- dried herbs and spices
- stone fruit with stones in
- olives

### **Can I make soy, nut and rice milk?**

Yes you can easily make nut milk using your juicer, simply refer to the Recipes section for instructions.

### **Can I grind seeds, grains or legumes with the BioChef juicer?**

The BioChef juicer can make a paste from seeds and grains, however is not a grinder and using this machine as such will void the warranty.

### **Can the BioChef juicer make cold press olive oil?**

No. This is a different process to juicing and requires different machinery.

### **Can I make frozen sorbets?**

Yes you can easily make frozen fruit sorbets using your juicer. Refer to the recipes section for instructions.

### **Can I re-juice the discarded pulp in order to get more juice?**

The BioChef Gemini Twin Gear Juicer is very effective at extracting high yields and you will find the pulp is dry and pale which means the highest possible extraction has taken place. Left over pulp can be added to soups or dehydrated to be used as a stock base.

### **Is the BioChef juicer suitable for commercial environments?**

We recommend the juicer does not run for more than 30 minutes at a time. Therefore, if using in a commercial environment we would advise operating two or three juicers intermittently.

**PLEASE NOTE:** The BioChef juicer does not have a commercial warranty and so use of the machine in a commercial setting is at the discretion of the owner. You could also make a larger quantity of a base juice such as carrot or orange and then add specific ingredients as listed on your menu.

**How long can I keep the juice before the nutritional integrity has depleted?**

There's no specific answer to this as there are too many variables based on the type of produce and

storage method. When storing juice, refrigerate in a glass airtight jar or bottle for best results. This storage method will usually help retain the nutritional integrity of your juice for up to 72 hours.

**Can I buy spare parts for my juicer?**

Yes, simply contact your local service provider (details located in rear of manual) or order online on our website.



# Cleaning

- Disassemble parts in reverse order of assembling the product.
- Scrub the parts other than the main body with the supplied cleaning brush in running water.
- Clean the main body with towel and be sure to keep water off the main body.

## **Discolouration of parts**

After extracting juice from fruits or vegetables, parts may become discoloured the natural colours of juicing ingredients. Soak parts in diluted vinegar or bicarb soda.





# Recipes

View our complete recipe collection online  
[www.biochefkitchen.com/recipes](http://www.biochefkitchen.com/recipes)



## JUICES

## Green Juice

*Servings: 4*

- 1 small bunch curly kale roughly chopped
- 1 lemon peeled and quartered
- 1 inch ginger peeled
- 1 cucumber (prepared correctly)
- 2 granny smith apples cored and sliced
- 4 celery stalks (prepared correctly)

Green juices are rich in chlorophyll in its natural state – the way nature intended.

One of chlorophyll's most important functions is the oxygenation of the bloodstream. It is necessary for health to select foods that feed rather than rob the body of oxygen.

Without sufficient oxygen in the blood, we are prone to develop symptoms of low energy, sluggish digestion and metabolism, leading to deterioration in vitality and an increase in the onset of disease.

The addition of limes and apples to green juices greatly assist to make juices more tolerable to the palate.

## Ginger Zinger

*Servings: 3*

- 2 medium apples
- 5 carrots
- ½ inch fresh ginger
- ¼ lemon (peel removed to avoid bitterness)

## Pineapple Pick-Me-Up

*Servings: 4*

- 3 medium carrots (prepared correctly)
- ½ small, ripened pineapple (peeled, cored, and cut in quarters)
- 1 orange (peel removed)

## Immune Booster

*Servings: 1 cup*

- 1-3 cloves of garlic
- 1 inch fresh ginger
- 1 bunch of rainbow carrots (can substitute for any carrots), tops removed

This healing juice is a great remedy for that cold that just won't go away. Carrots are a good source of vitamin C, vitamin B complex, potassium, iron and sodium which all work to boost the immune system and improve liver function. Raw garlic is a natural anti-microbial anti-inflammatory and powerful tool for boosting the immune system.

## Mocktail Mojito

*Servings: 3*

- 1 small bunch mint
- 1 small bunch parsley
- 1 lime (peel removed)
- ½ inch fresh ginger
- 2 cucumbers
- 1 green apple

## Savoury Gazpacho

*Servings: 1 - 2*

- 4 ripened plum tomatoes
- 1 large cucumber (prepared correctly)
- 2 stalks celery (prepared correctly)
- 1 red bell pepper
- ¼ small red onion
- 2 cups fresh parsley (leaves and stems roughly chopped and packed)
- 1 lime (peel removed)

Tomatoes are a great alkaliser when consumed without sugars or starches. Beetroot is a great blood builder. Celery improves digestion. Red Capsicum is good for skin, hair and nails. Cucumber is a natural diuretic. Parsley is high in minerals including potassium.

# Wheatgrass... nature's healer

Wheatgrass is baby wheat, planted on the soil and not sown. Wheatgrass produces high concentrations of chlorophyll, active enzymes, vitamins and other nutrients. Chlorophyll makes up over 70% of the solid content of wheatgrass juice and is the basis of all plant life. It is often referred to as the "blood of plant life" as it closely resembles the molecule in human red blood cells. Wheatgrass is not only rich in chlorophyll; it has 100 elements needed by the body to keep vital and nourished. If grown in organic soil, wheatgrass absorbs 92 of the known 102 minerals from the soil.

Dr. Ann Wigmore was a pioneer in the use of wheatgrass juice for detoxifying and healing the body, mind, and spirit. The recommended daily allowance for wheatgrass is 30 mls once or twice per day. You can start with as little as 10–15mls per day and gradually increase the dose. Wheatgrass juice can temporarily cause an upset stomach if too much is consumed too soon.

## Care and Use

Cut the grass close to the roots and wash thoroughly to ensure no soil or stones are present. You can get a second yield when the grass grows back, although the content won't be as rich as the original grass. Feed the wheatgrass tips first into the Axis. Four trays planted on different days over a two week period should be enough for 1 person. Undoubtedly, wheatgrass has a very strong taste. You can mix the wheatgrass shots and here are a couple of delicious recipes.

When juicing wheatgrass, barley grass or alfalfa juice, place a bunch of wheatgrass (about 3cm diameter) 'tips down' into the feeding chute.

Feed carrots and other desired fruits or vegetables into the chute for a milder tasting combination for those who haven't tried pure wheatgrass juice before.

## Juiced Tomato & Herb Soup

- 8 tomatoes
- 2 carrots (prepared correctly)
- pinch of salt
- pinch of black pepper
- 1 tsp dill
- 2-3 basil leaves
- 1 tsp olive oil

Using the coarse juicing screen, feed in the carrots and tomatoes then mix all the ingredients together.

For more fibre, let everything run through again with the mincing strainer this time, adding some of the pulp.

Decorate with a sprinkle of fresh herbs or flowers.

## Pesto

- 1 ½ cups basil leaves
- bunch of parsley
- 1 garlic clove
- 1 cup pine nuts (or pistachio)
- juice of ½ lemon
- 2 tsp olive oil

Using the blank screen feed the basil, parsley, garlic and pine nuts into the chute. Mix the oil and lemon juice into the paste until smooth.

## Max Salsa

- 4 ripe tomatoes
- ½ red or green capsicum
- ½ stick celery (prepared correctly)
- 1 small onion
- 1 garlic clove
- 1-2 tbsp fresh coriander
- ½ tsp cumin
- Braggs liquid aminos
- cayenne pepper or fresh chilli

Using the blank screen, feed all the ingredients into chute alternatively. Mix well and serve vegetable with sticks or crackers.

## Beetroot Hummus

- 1 ½ cups cooked chickpeas
- ½ beetroot peeled and chopped
- ¼ tsp. salt
- 1-2 garlic cloves, peeled
- 2 tbsp. hulled tahini
- 1-2 tbsp. olive oil
- Squeeze of fresh lemon juice

Using the blank screen feed the chickpeas, beetroot and garlic into the chute.

Thoroughly mix all remaining ingredients together and serve.

## NUT BUTTERS

## Peanut Butter

- 2 cups roasted unsalted peanuts
- olive oil
- vitamin c powder (sodium ascorbate)

Using the blank screen slowly add the peanuts while machine is running. Stop the machine and add the Vitamin C powder and enough olive oil to the peanut paste to make a nice soft spreading consistency.

Fresh nut butters are an ideal spread for sandwiches, base for satay, dressings or as part of a delicious dip. Almost any variety of nuts can produce nut butter. Some varieties of nuts don't have high oil content so if you want a creamy butter, add nut or olive oil until you reach the desired consistency.

Another hint for a creamy butter is to pour in the nuts slowly and alternatively, for crunchy nut paste pour in the nuts faster. Relatively soft nuts such as peanuts, pine nuts, macadamias and cashews may be poured in without soaking, while harder nuts must be soaked for around 8 hours.

When nuts are soaked, the nuts become 'activated' and the enzyme inhibitors are rinsed away and they are easier to digest.

## TREATS

## Bliss Balls

- 2 cups almonds soaked, rinsed and drained
- 1 cup unsulphured dried fruits such as dates, raisins and apricots\*
- ½ cup dessicated coconut

Using the blank screen, mince almonds, alternating with the dried fruit. Form into balls and roll in coconut. For variation, use different nuts, carob powder, natural vanilla essence or peppermint oil.

## Peanut Balls

- 2 cups peanuts
- 1 cup sesame seeds
- 4 apricots
- 2 tbsps honey
- juice of half an orange

Mix peanuts, apricots, honey, juice and 1 cup sesame seeds in bowl. Using the blank screen, feed through the chute. Roll paste into balls and into remaining sesame seeds.

## FROZEN TREATS

What a wonderful way to use excess fruit by freezing and making delicious ice creams and sorbet style desserts. Freeze fruit without skins, stones or seeds and cut into pieces that fit into the feeding chute.

Remove frozen fruit from the freezer ten minutes before you plan to use them so the hard ice crystals melt.

### Banana Raspberry Sorbet

- 2 frozen bananas
- 2 cups of frozen raspberries

Using the blank screen, alternate ingredients into the feeding chute and mix well.

### Banana Cinnamon Sorbet

- 4 frozen bananas
- 1 tsp. ground cinnamon
- 1 tbsp. honey

Using the blank screen, alternate ingredients into the feeding chute and mix well.

### Coco Mango Icecream

- 2 frozen mangos
- 2 frozen bananas
- ½ cup fresh coconut cut into pieces
- ½ cup frozen dates

Using the blank screen, alternate all ingredients into the feeding chute and mix well.

You may refreeze this nutritious, delicious treat.

### Maca Fruit Icecream

- 2 cups frozen fruit such as strawberry, mango or pineapple
- 3 frozen bananas
- ½ cup soaked and drained macadamias
- 1 tsp natural vanilla essence

Using the blank screen, alternate the fruit, bananas and macadamias.

Quickly stir in the vanilla and enjoy.

## OTHER

## Bean, Rice and Nut Milks

Soak soybeans, rice and/or nuts in water (nuts and soybeans for a minimum of 8 hours).

Rinse and drain. Make a mixture of beans, nuts, rice, water and if desired, fruit / vegetables.

Feed the mixture into the chute simultaneously with the same volume of filtered water. For creamier results use less water, or for a thinner milk, increase the amount of water.

This works best using a large spoon and scooping the mixture from a container.

To reduce sediment, place a sieve over the collection bowl or strain through a muslin cloth.

This will make flavoured bean, nut or rice milk. If using soybeans, the resulting mixture can be used to make tofu. For flavoured milks, try the following ideas:

- add berries, banana and other fruits
- add a small amount of salt and/or sweetener eg; raw honey or maple syrup
- add vanilla and a pinch of cumin, nutmeg, cinnamon or cardamom

## Tofu Recipe

Add a small amount of salt to soy juice if you haven't already and boil while stirring continuously.

Add the curdling agent (coagulant) to the boiled soy juice and let stand for 4-5 minutes while it curdles.

Remove the excess water by squeezing it with clean, food-grade muslin.



# BIOCHEF GEMINI TWIN GEAR COLD PRESS JUICER WARRANTY

**WARRANTY PERIOD: DOMESTIC – 20 YEARS ON MOTOR & 5 YEARS ON PARTS**

**VITALITY 4 LIFE IS THE GLOBAL DISTRIBUTOR AND WARRANTY PROVIDER OF BIOCHEF. WARRANTY REGISTRATION AND CLAIMS ARE HANDLED BY YOUR LOCAL VITALITY 4 LIFE SUPPORT CENTRE, DETAILS ON INSIDE BACK COVER.**

**PLEASE REGISTER YOUR WARRANTY ONLINE AT [WARRANTY.VITALITY4LIFE.COM](http://WARRANTY.VITALITY4LIFE.COM) WITHIN 30 DAYS OF PURCHASE.**

## LOGGING A WARRANTY CLAIM

Should you experience any issues with your product, please follow these steps to lodge a warranty claim:

- Contact your local Vitality 4 Life Service Centre with the following details:
  - Your warranty details including name, email and phone number
  - Product name and model number
  - Product serial number, found on the rating label of the product
  - Explanation of how the damage occurred
  - Photos of the damage or issue is highly beneficial to expediting your claim
- Vitality 4 Life will assess your claim and respond within 24-48 hours.
- In the event the product is required to be sent to the Service Centre, the customer is liable for all packing, freight and insurance costs for transit of the product to Vitality 4 Life. Subject to the applicable consumer laws in your jurisdiction.
- If the product, or one of its parts, qualifies for replacement or service within the 30-Day period after date of purchase, Vitality 4 Life will arrange the shipping at no cost to you.
- Any product sent to a Vitality 4 Life Service Centre must include a Return Authorization Form. Failure to include this form may result in the product being rejected from our warehouse or a delayed service time.
- Vitality 4 Life will contact you with a quote prior to undertaking any service work outside of the warranty coverage.
- Typical turn-around times to address warranty claims can be between 10-14 business days, plus shipping, depending on location and type of damage or warranty claim.

## TERMS OF PRODUCT WARRANTY COVERAGE

Vitality 4 Life provides the Product Warranty coverage as further described below and limited to the terms and conditions hereof:

- If the Product exhibits a defect while in normal domestic use, within the warranty period; we will, at our option, either repair or replace the Product or defective part free of charge. The Product must be delivered by insured mail, in proper packaging to your Service Centre as indicated on the back of the manual as a condition to any warranty service obligation.
- In the event that the warranty period for a product has expired, or if a Product does not qualify for warranty service, repair or replacement, consumers may still buy

replacement parts or have products repaired by one of Vitality 4 Life's Service Centres. Please contact Vitality 4 Life for further information.

- Do not send the product back to the Service Centre without a Return Authorization Form.
- In no event shall our liability exceed the retail value of the product. We make no warranty with respect to parts, from a source other than Vitality 4 Life.
- In the event that warranty parts or products are provided, the customer must cover the related shipping costs to receive goods.
- All exchanged or substitute parts and products replaced under warranty service will become the property of Vitality 4 Life. Repaired or replaced products or parts thereof will be warranted by Vitality 4 Life for the balance of the original warranty period.
- (Australia only) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

## WARRANTY DOES NOT COVER

- Damage, accidental or otherwise, to the Product, not caused by direct defect in factory workmanship or materials.
- Damage due to abuse, mishandling, alteration, misuse, commercial service, tampering, accident, failure to follow care, operating and handling provisions indicated in the instructions.
- Damage caused by parts or service not authorized or performed by Vitality 4 Life.
- 'Normal' wear and tear that naturally and inevitably occurs as a result of normal use or aging.
- Some states do not allow the exclusion or limitation of incidental or consequential damages. Therefore, the above limitations may not apply to you in the case of damage in shipment. If your Product was damaged in shipment: Immediately report this type of damage to the parcel carrier and have them file an inspection report to contact the distributor from whom you purchased the Product for further instructions.
- You have rights and benefits under the consumer laws in your jurisdiction. Without detracting from these rights or benefits, Vitality 4 Life excludes all liability in respect of this product for any other loss which is not reasonably foreseeable from a failure of this product, which may include liability for negligence, loss of expenditure associated with the product and loss of enjoyment.



# Support & Service Centres

Contact your local distributor for warranty & service

## **Vitality 4 Life – Australia & New Zealand**

Email: [support@vitality4life.com](mailto:support@vitality4life.com)  
Website: [www.vitality4life.com.au](http://www.vitality4life.com.au)

## **Vitality 4 Life – United Kingdom**

Email: [support@vitality4life.co.uk](mailto:support@vitality4life.co.uk)  
Website: [www.vitality4life.co.uk](http://www.vitality4life.co.uk)

## **Vitality 4 Life - United States**

Email: [support@vitality4life.com](mailto:support@vitality4life.com)  
Website: [www.vitality4life.com](http://www.vitality4life.com)

## **Vitality 4 Life – France**

Email: [support@vitality4life.fr](mailto:support@vitality4life.fr)  
Website: [www.vitality4life.fr](http://www.vitality4life.fr)

## **Vitality 4 Life – Deutschland**

Email: [support@vitality4life.de](mailto:support@vitality4life.de)  
Website: [www.vitality4life.de](http://www.vitality4life.de)

## **Vitality 4 Life – Italiano**

Email: [servizioclienti@vitality4life.it](mailto:servizioclienti@vitality4life.it)  
Website: [www.vitality4life.it](http://www.vitality4life.it)

## **Vitality 4 Life – España**

Email: [atencioncliente@vitality4life.es](mailto:atencioncliente@vitality4life.es)  
Website: [www.vitality4life.es](http://www.vitality4life.es)

## **Vitality 4 Life – Netherlands**

Email: [info@vitality4life.co.nl](mailto:info@vitality4life.co.nl)  
Website: [www.vitality4life.co.nl](http://www.vitality4life.co.nl)

A top-down photograph of a strawberry and mint popsicle. The popsicle is rectangular, with a wooden stick at the bottom. It has a vibrant red outer layer and a white, creamy center. The background is a light-colored, textured surface, possibly marble or stone, with several fresh strawberries and mint leaves scattered around. There are also some red liquid splatters on the surface.

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