



OPTIMUM 8 CUP FOOD PROCESSOR

Effortless Food Prep with 7 Versatile Attachments



USER MANUAL

CONTENTS

WELCOME TO YOUR OPTIMUM FOOD PROCESSOR	1
SAFETY FIRST	2
GETTING TO KNOW YOUR OPTIMUM FOOD PROCESSOR	4
HOW TO USE YOUR OPTIMUM FOOD PROCESSOR: SPEED CONTROL	5
HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE CHOPPING BLADE	6
HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE DOUGH BLADE	7
HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE PROCESSING DISCS FOR SLICING, SHREDDING, CHOPPING	8
HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE PROCESSING DISCS	9
HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE CITRUS PRESS ATTACHMENT	10
HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE 1,5L BLENDER GLASS JAR	11
HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE GLASS GRINDER	12
OPERATION GUIDE	13
CLEANING	14
TROUBLESHOOTING	15
PRODUCT SPECIFICATIONS	18
WARRANTY TERMS & CONDITIONS	19
CONTACT US	20

WELCOME TO YOUR OPTIMUM FOOD PROCESSOR

Welcome to your new Optimum Food Processor, a versatile powerhouse designed to elevate your kitchen experience. Whether you're chopping or slicing vegetables, making fresh pesto, extracting lemon juice, and much more, this all-in-one appliance offers exceptional performance and convenience.

Your Optimum food processor comes equipped with a 2L BPA-free bowl and a variety of attachments tailored to meet all your culinary needs. The chopping blade makes quick work of vegetables and meats, while the dough blade is perfect for preparing dough. With three slicing and shredding discs, you can easily create everything from thin slices to fine shreds. The citrus juice press attachment is ideal for fresh juice, and the emulsifying disk ensures perfectly blended sauces and dressings. Additionally, the included scraper helps you maximise every bit of your ingredients.

Whether you're an experienced cook or just starting out, the Optimum food processor will be your go-to kitchen companion. It features a powerful 800W motor, three adjustable speeds (Slow, Medium, High), and a turbo / pulse function for added versatility. Its modern finish, highlighted by a stainless steel accent ring, complements any kitchen decor. The bowl's double safety lock system ensures safe operation, while BPA-free parts and easy assembly and cleaning make it user-friendly. As a great safety feature, the suction cup feet ensure that it will not move when being used.

Explore all the amazing possibilities with your new Optimum food processor and take your cooking to the next level.

SAFETY FIRST



FOR OPTIMAL RESULTS AND SAFETY, PLEASE REVIEW THE INSTRUCTIONS IN THE USER MANUAL BEFORE USE.

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

1. The Optimum food processor is designed exclusively for private domestic use and for the envisaged purpose. This appliance is not fit for commercial use.
2. Check if the voltage indicated on the Optimum food processor corresponds to the local mains voltage before you connect the appliance.
3. Appliances can be dangerous if they are used incorrectly. Please ensure that anyone who uses the Optimum food processor clearly understands how to operate it safely to avoid potential hazards.
4. Your Optimum food processor is not a toy. Do not allow children to use it. Keep it and the cord that comes with it out of their reach. Care should be taken when using it near children.
5. Switch off your Optimum food processor and disconnect it from any power supply before you change the attachments or handle any moving parts.
6. Do not insert the mains plug of the Optimum food processor into the power socket without having installed all the necessary attachments.
7. When cleaning or putting it away, or if the Optimum food processor is not being used, switch off the appliance always pull out the plug from the socket, not by the cable, and remove the attached accessories.
8. Do not operate the Optimum food processor without supervision. If you should leave the workplace, always switch the appliance off and remove the plug from the socket. Pull the plug and not the cord.
9. Check the Optimum food processor 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.
10. Any damage to components – including the main body or any of the attachments can make your appliance less safe to use. Regularly check all components for damage and if you find something wrong, please stop using the appliance and contact the after-sales support team.
11. Accessories, other than those supplied with the Optimum food processor, should not be used when operating the appliance. Misuse may damage the appliance and void your warranty.
12. Do not use the Optimum food processor outdoors.
13. Keep the Optimum food processor away from sources of heat, direct sunlight, humidity and sharp edges.
14. Do not use the Optimum food processor with wet hands, never dip the motor unit into any liquid. If the appliance is humid or wet, unplug it immediately to avoid electrical shock.
15. Thoroughly clean the parts that will come into contact with food before you use the Optimum food processor for the first time.
16. Always store the Optimum food processor on a flat, dry and clean surface.
17. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.

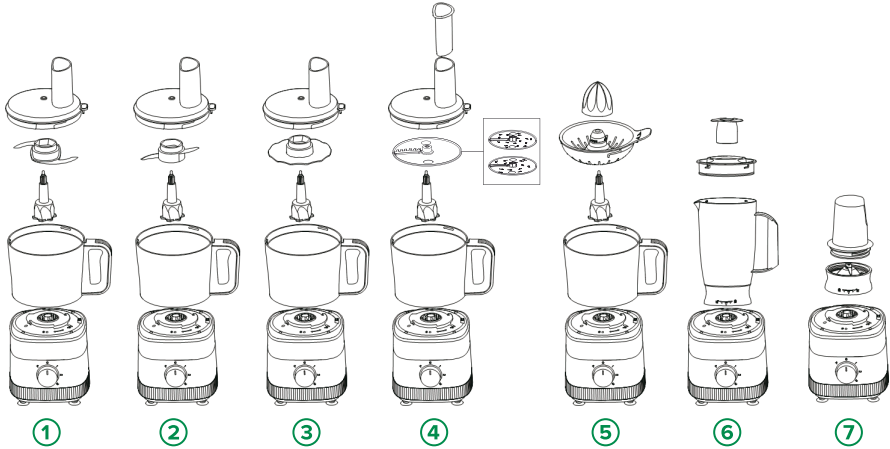
SAFETY FIRST

18. Don't use any attachment and the Optimum food processor if it has been damaged. You should contact the after-sales service centre.
19. Dropping your Optimum food processor or allowing it to fall can seriously damage it. Please place it on a stable, flat, heat-resistant surface like a bench or table, and ensure that it is at a safe distance from the edge to avoid falling.
20. If your Optimum food processor stops unexpectedly or appears to malfunction, switch off the power supply, unplug it from the mains 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.
21. In order to ensure your children's safety, please keep all packaging, plastic bags, boxes, and polystyrene out of their reach. CAUTION: Do not allow small children to play with the foil as there is a danger of suffocation.
22. The Optimum food processor can be used by personal with reduced physical, sensory or mental capabilities or with a lack of experience and knowledge 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.
23. **CAUTION:** Ensure that the Optimum food processor is switched off before removing any attachment from the motor unit.
24. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the Optimum food processor during operation to prevent injury and damage to the appliance.
25. Do not operate the Optimum food processor unattended or near the edge of the work surface.
26. To avoid personal injury never use hands or fingers to move ingredients in the bowl whilst the Optimum food processor is running.
27. Should a scraper or other object drop into the bowl, turn the motor off and remove it to avoid personal injury and damage to the Optimum food processor.
28. The use of attachments not recommended by Optimum may cause fire, electrical shock or injury.
29. Before using, make sure the attachment is locked into position and secured to the motor unit.
30. Do not use an extension cord.
31. Use the Optimum food processor only for its intended function.
32. Use only genuine Optimum spare parts.
33. The blades on the Optimum food processor attachments are very sharp. Handle with care.
34. Do not blend hot or boiling liquids.
35. All attachments, including the bowl, are not microwave-safe.
36. Handle the sharp cutting blades with care when emptying the bowl and during cleaning.
37. Avoid operating the cup without food inside (i.e., idling) or overloading it.
38. Do not exceed the maximum capacity of the cup.
39. Remove cores, hard seeds, thick skins, or hard shells from fruits and vegetables before processing.
40. After processing, wait until the motor and blades have stopped rotating. Then, disconnect the power before removing the container.
41. Operate the product strictly according to the max working time: Do not exceed the maximum continuous use. Then, stop for 20 minutes to allow the motor to cool down before using the food processor again.

IMPORTANT: FAILURE TO FOLLOW THESE SAFETY INSTRUCTIONS AND WARNINGS COULD RESULT IN SERIOUS INJURY. ADDITIONALLY, MISUSING YOUR OPTIMUM FOOD PROCESSOR MAY CAUSE DAMAGE AND VOID YOUR WARRANTY.

GETTING TO KNOW YOUR OPTIMUM FOOD PROCESSOR

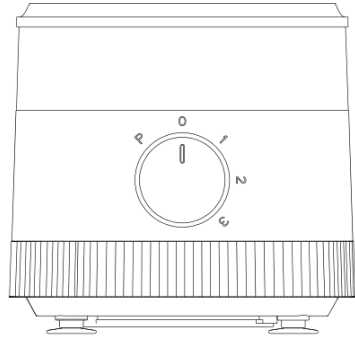
Attachments Guide



No.	Attachments	Best Used For
1	Chopping Blade	Chopping meats and veggies (for example onions). Prepare pesto, sauces, dips and dressings.
2	Dough Blade	Kneading and mixing dough for bread, pizza, and pastries; preparing pancake and waffle batter; and blending cookie and muffin mixtures.
3	Emulsifying Disc	Whipped cream, and egg whites; blending mayonnaise, mousses, sauces, and vinaigrettes.
4	3 Processing discs (For Slicing, Shredding, Chopping)	Slicing vegetables, fruits, and cheeses; shredding cheese and vegetables; and chopping ingredients for a variety of dishes.
5	Citrus Press	Extracting fresh juice from oranges, lemons, limes, and other citrus fruits for beverages, dressings, and marinades.
6	1,5L Mixing Glass Jar (*OPTIONAL ATTACHMENT - Available for purchase via our website)	Blending smoothies, shakes, and soups; mixing batters and sauces; preparing purees and baby food and preparing dressings and dips.
7	Glass Grinder (*OPTIONAL ATTACHMENT - Available for purchase via our website)	ONLY for dry ingredients such as grinding coffee beans, spices, nuts, and grains; and preparing homemade flour and breadcrumbs.

HOW TO USE YOUR OPTIMUM FOOD PROCESSOR SPEED CONTROL

- **P:** Pulse function, suitable for the early stage of food processing.
- **0:** Close or stop function.
- **Speed 1:** Slow level speed, suitable for processing meat, soft fruits and vegetables, such as watermelon and tomatoes.
- **Speed 2:** Medium level speed, suitable for processing all fruits and vegetables such as pears and peaches.
- **Speed 3:** High level speed, suitable for processing all ingredients.

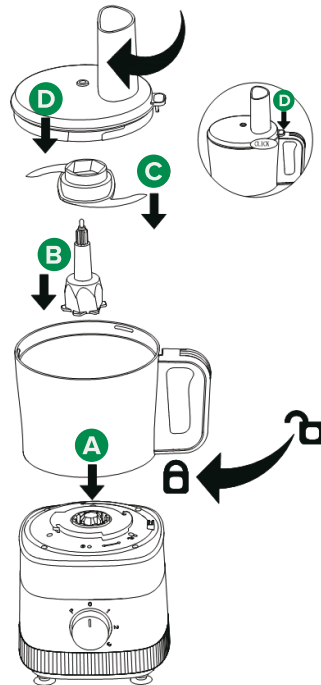


HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE CHOPPING BLADE

NOTE:

- Before using it for the first time, thoroughly clean all parts that come into contact with food.
- This product is equipped with a double safety system and will only work after all parts are installed correctly. The lid has a small lip, next to the feeding port, that has to be placed over the handle, to lock it into place. If it is not correctly installed, the machine will not operate or run.

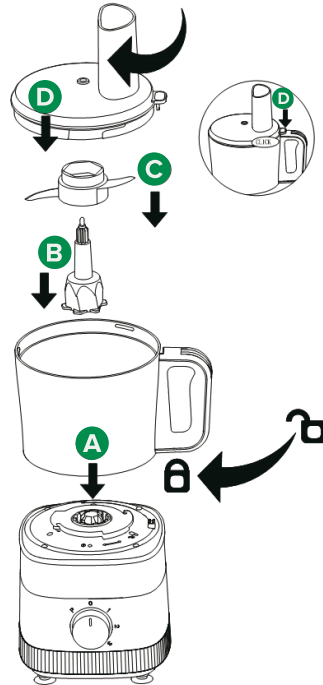
1. Before adding ingredients, ensure the chopping blade is properly in place to avoid it covering the ingredients, which can make chopping uneven.
2. The container lid must be fully secured onto the container to ensure proper operation.
3. Avoid processing hard ingredients such as coffee beans and ice cubes to prevent damage to the container and deformation or dulling of the blades.
4. Do not exceed the maximum fill line of the container to ensure optimal performance and prolong the product's lifespan.
5. If ingredients stick to the blades or container, turn off the power before removing them.



- A. Container cup**
- B. Drive shaft**
- C. Chopping blade**
- D. Container lid**

HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE DOUGH BLADE

1. When adding flour, ensure the dough blade is in place first to prevent the flour from covering the blade, which can make it difficult or uneven to mix.
2. Do not process hard ingredients such as coffee beans or ice cubes to avoid damaging the container and deforming or breaking the dough blade.
3. Do not exceed the maximum fill line of the container to maintain optimal processing results and extend the product's lifespan.
4. If ingredients stick to the dough blade or container, turn off the power before removing them.
5. Use the low-speed setting for best results.
6. Add the appropriate amount of flour first, then start the machine. Ensure the dough blade is rotating before gradually adding water. Avoid adding water too quickly to prevent overflow and ensure proper dough formation.



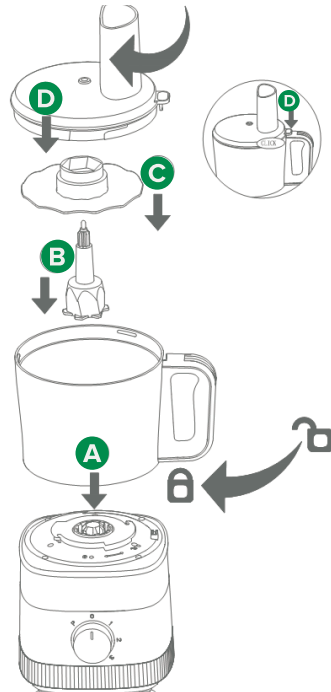
- A. Container cup
- B. Drive shaft
- C. Dough blade
- D. Container lid

HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE EMULSIFYING DISC

1. Ensure the container is completely dry and free of water or oil when processing egg whites.
2. For best results, use the optimal amount of ingredients: 3 egg whites with a bit of castor sugar and ensure that soft peaks are formed, neither too much or too little.

For best results when whipping cream, ensure the container is chilled, clean, and completely free of oil or residue. Use the low or medium speed setting, and monitor closely to achieve the perfect consistency without overwhipping.

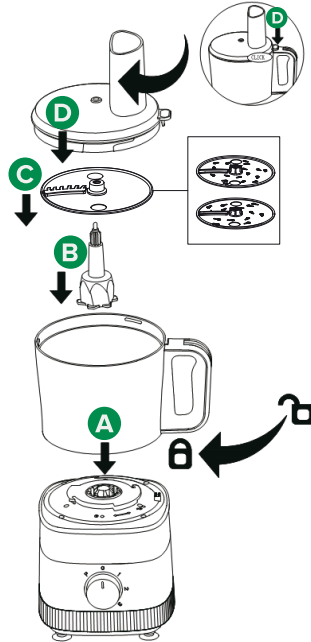
Note: Do not use the emulsifying disc to knead dough.



- A. Container cup
- B. Drive shaft
- C. Emulsifying disc
- D. Container lid

HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE PROCESSING DISCS FOR SLICING, SHREDDING, CHOPPING

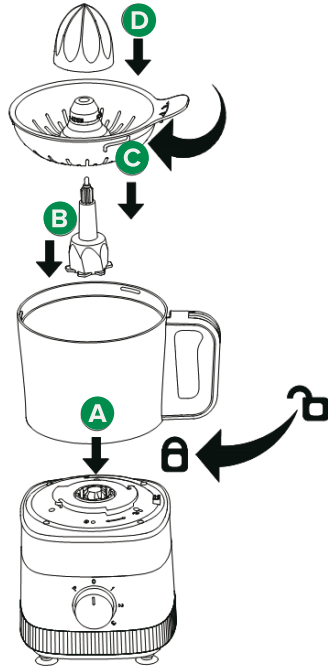
1. Before processing, ensure that the size of the ingredients fits completely into the feeding port.
2. When placing ingredients into the feed port, do not apply excessive pressure on the pusher.
3. Never place your hands or other objects (such as knives, forks, spoons, chopsticks, etc.) into the feeding port—use only the provided tamper.
4. Do not exceed the maximum fill line of the container, as this may affect the product's performance and longevity. Please note that the processing discs are designed for slicing, chopping, and shredding.



- A. Container cup
- B. Drive shaft
- C. X3 Processing disc
- D. Container lid

HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE CITRUS PRESS ATTACHMENT

1. Select the low-speed setting when operating.
2. Cut an orange into two halves, and process one half at a time.
3. Never press the juicing head directly with your hands.
4. Ensure the orange juice attachment is fully secured in the container handle, and the juicing head is in place before powering on.

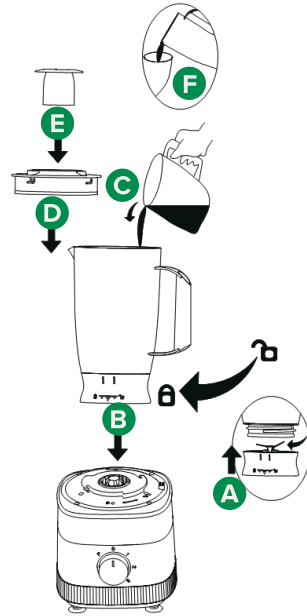


- A. Container cup**
- B. Drive shaft**
- C. Citrus juicer**
- D. Citrus filter head**

HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE 1,5L BLENDER GLASS JAR

***OPTIONAL ATTACHMENT - Available for purchase via our website**

1. Do not add ingredients with a temperature higher than 80°C into the mixing cup.
2. Ensure the amount of ingredients does not exceed the maximum fill line to maintain optimal crushing performance and extend the product's lifespan.
3. You can add ingredients through the feeding port on the lid while the product is running.
4. For best results, cut solid food ingredients into small pieces and pre-crush them before processing.
5. Never put your fingers into the mixing cup while the product is running to avoid accidents.
6. Always ensure the lid is securely in place before starting the machine.
7. If the desired result is not achieved within 1 minute, turn off the product and wait 2 minutes before resuming to avoid overheating.

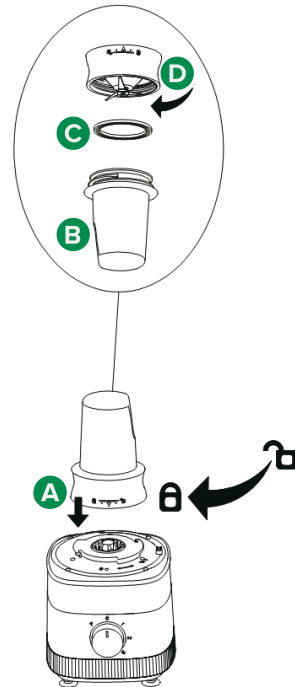


- A. Install the cup holder
- B. Blending cup
- C. Pour into unprocessed food
- D. Mixing cup lid
- E. Small measuring cup
- F. Pour out processed food

HOW TO USE YOUR OPTIMUM FOOD PROCESSOR USING THE GLASS GRINDER

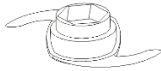
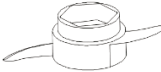
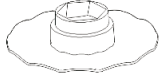
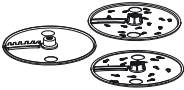


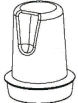
***OPTIONAL ATTACHMENT - Available for purchase via our website**

1. NEVER attach the cup holder to the main unit without a dry grinding cup in place.
2. Ensure the amount of ingredients does not exceed the maximum fill line to maintain optimal grinding performance and avoid overloading.
3. ONLY suitable for processing dry foods.
4. Check that the cup holder seal is in place before use.
5. Do not unscrew the dry grinding cup while the product is in operation.
6. When using processed ingredients as condiments, secure the cup lid and pour directly.
7. If the desired result is not achieved within 30 seconds, turn off the product and wait 2 minutes before resuming to avoid overheating.



- A. Rotate cup holder
- B. Dry grinding cup
- C. Cup seat sealing ring
- D. Cup holder

OPERATION GUIDE

Attachment	Speed Level (Low, Med, High)	Maximum Capacity	Maximum Continuous Run Time	Rest Time
Chopping Blade 	Speed 1 - Low Speed 2 - Med Speed 3 - High	500g	15-30 sec	1min
Dough Blade 	Speed 1 - Low	300g flour 200ml water	2 min	30sec
Emulsifying Disc 	Speed 3 - High	3egg whites	2 min	2min
3 processing discs (Slicing, Shredding, Chopping) 	Speed 1 - Low Speed 2 - Med Speed 3 - High	500g	1 min	1min
Citrus Press 	Speed 1 - Low	3 oranges	30 sec	1min
1,5L Mixing Glass Jar (*OPTIONAL ATTACHMENT - Available for purchase via our website) 	Speed 3 - High	1500ml (food to water ration 2:3)	1 min	2min
Glass Grinder (*OPTIONAL ATTACHMENT - Available for purchase via our website) 	Speed 3 - High	80g	30 sec	1min

CLEANING

1. Unplug the motor unit before cleaning.
2. Remove attachments.
3. Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water.
4. Wipe the power cord and storage base with a soft dry cloth.
5. Wash the chopping blade, dough blade, emulsifying disc, processing discs, citrus press attachment in hot, soapy water using mild dish soap.
(**CAUTION:** Avoid getting the underside of the blender glass jar and grinder wet. Do not let them sit in water. If they get wet, thoroughly dry them with a towel.)
6. Avoid using abrasive detergents, cleansers and harsh brushes like steel wool.
7. Rinse attachments well and dry thoroughly with a soft dry cloth.

IMPORTANT: Attachments are not dishwasher safe.

TROUBLESHOOTING

Problem	Potential cause	Solution
<p>The motor unit does not power on or start.</p>	<p>Lid not secured correctly.</p> <p>No Power.</p>	<ul style="list-style-type: none"> • Check that the lip of the lid, next to the feeding tube, is securely clicked into place above the handle. • Check if the motor unit is plugged in. • Check the circuit breaker in your home. • Please ensure the attachment is securely clicked into place: • Ensure the container cup is properly installed in place. • Install the container lid securely in place. • Verify that the orange juice filter is correctly installed. • Ensure that the blender jar is properly installed in place. • Confirm that the dry grinding cup is securely installed. • If none of the above resolve the issue, contact after sales support.
<p>My food processor is emitting a strong electrical smell.</p>	<p>1. For the first few uses there is always a slight burning smell with all high-speed blenders, this is from the lubricants used in the manufacturing process, this wears off after a few uses and the lubricants wear off (20-50 cycles). Over the next 1-3 months electrical ozone (strong smell) will subside, this is from the windings on the motor curing.</p> <p>2. When the blender is under high load (thick/very thick contents) the smell may return.</p>	<p>Avoid overloading the jar and do not use the food processor beyond the maximum continuous run time. Unplug the unit and allow it to cool down for at least 20 minutes before using it again.</p>

TROUBLESHOOTING

Problem	Potential cause	Solution
<p>My food processor stopped during use.</p>	<ol style="list-style-type: none"> 1. Voltage may be too low. 2. The motor unit might be overloaded. 3. Tamper might have been pushed too hard. 4. Motor protection temperature control might have triggered. 	<ol style="list-style-type: none"> 1. Check if the voltage is within the required range for the appliance. 2. Disconnect the power and remove excess ingredients. Ensure the jar is not overloaded. 3. Apply only light pressure to the tamper. 4. Allow the motor to cool down for 20-30 minutes before using the appliance again.
<p>Abnormal vibration or loud noise</p>	<ol style="list-style-type: none"> 1. The food processor might have been used without any ingredients (empty). 2. The food processor might not be on a stable surface or the foot pads may have fallen off. 3. The voltage may be too high. 4. Excessive ingredients. 	<ol style="list-style-type: none"> 1. Ensure the food processor is not used empty and always include ingredients before operating. 2. Place the food processor on a stable surface and ensure the foot pads are properly installed. 3. Check if the voltage is within the recommended range for the appliance. 4. Disconnect the power, remove excess ingredients, and ensure the jar is not overloaded
<p>Blades are stuck</p>	<p>The dry grinding cup or blender glass jug may be overloaded. Ingredients might be stuck beneath the blades.</p>	<ol style="list-style-type: none"> 1. Disconnect the power and carefully remove the food. 2. Cut ingredients into smaller pieces to prevent the blades from getting stuck. 3. Do not overload the blender jug / grinder. 4. Clear out any debris from the dry grinding cup before resuming use.

TROUBLESHOOTING

Problem	Potential cause	Solution
Particles remain when grinding.	<ol style="list-style-type: none">1. The food has become too moist, leading to uneven grinding.2. Excessive ingredients are causing larger particles to remain unground.	<ol style="list-style-type: none">1. Ensure ingredients are kept sufficiently dry for even grinding.2. Reduce the amount of ingredients to prevent overloading and ensure all parts are properly ground.

PRODUCT SPECIFICATIONS

Product Name:	Optimum 8 Cup Food Processor
Model:	FP20
Voltage:	220-240V
Frequency:	50/60Hz
Rated Power (Motor):	600-800W
Dimension:	24,2 x 19 x 42,5cm (WxDxH)
Net Weight:	2,46kg
Gross Weight:	3,75kg



At the end of its service life, this product may not be disposed of in the normal household waste, but rather must be disposed of at a collection point for recycling electrical and electronic devices. The materials are recyclable according to their labelling. You make an important contribution to protecting our environment by reusing, recycling or utilizing old devices in other ways. Please ask the municipal administration where the appropriate 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 instruction book, 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 manufacturers’ 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. The blade assembly and drive socket will only deteriorate through abuse and misuse. They are therefore only covered by this warranty for up to 30 days after purchase date.
5. 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 of returning it back to you.
6. Whilst your appliance is in transit, you assume all risk for it. The warranty does not cover any further damage during transportation.
7. You must ensure that you properly package your appliance when you return it to avoid any damage to it during transit.
8. 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.
9. 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 discolouration 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, unauthorised medication, loss of parts, tampering or attempted repair by anyone we have not authorised to make repairs.
12. The warranty will not apply if the damage, malfunction or 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 unauthorised 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 machine 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/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 in 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.

Your distributor is:



Call to speak to one of our friendly Customer Service Representatives during business hours.

Australia 1300 309 900

New Zealand 0800 741 369

24/7 After Hours Support, Appliances Faults, Repairs And Warranty.

Australia and New Zealand

<https://froothie.com.au/pages/customer-care>
support@froothie.com.au, support@froothie.co.nz

**TO FIND OUT MORE, VISIT FROOTHIE INTERNATIONAL
AND SELECT YOUR COUNTRY.**

www.froothieinternational.com

