

LAURA ASHLEY

SINCE 1953

by  MyVQ.com



SMOOTHIE MAKER

VQ-SBBD614-LACR-US

7.4V DC, 1500mAh, 450ml Capacity

SAFETY AND INSTRUCTION MANUAL

Please read these instructions before
use and retain for future reference.

Dear Valued Customer

We're absolutely over the moon knowing that you've chosen one of **MyVQ's** premium products. Your decision to join our community fills us with immense joy, and we're truly grateful for your support.

As you embark on this journey with your new purchase, we want you to know that we're here for you every step of the way. At **MyVQ**, quality isn't just a word, it's our promise. We pour our hearts into crafting products that exceed expectations because you deserve nothing less.

To ensure that your investment remains protected for years to come, we offer an extended warranty registration. This means you can rest easy, knowing that any hiccups along the way will be swiftly taken care of with our top-notch customer service team. Who are always there to help: **support@myvq.com**

But wait, there's more! We'd love for you to share your **MyVQ** experience with the world. Capture the magic of your new product in action, whether it's a cosy night in with your favourite music or a stylish addition to your kitchen creating a culinary delight. Don't forget to tag us on social media and use **#MyVQLove**, we can't wait to see your creativity shine!

Once again, from the bottom of our hearts, thank you for choosing **MyVQ**. Your satisfaction is our priority, and we're committed to delivering the highest level of excellence in everything we do. If you wanted to leave a review from where you purchased your product, we would be extremely grateful. Hearing our customers comments strives us to be the best company that we possibly can and always improving with genuine feedback.

To activate your warranty and embark on this exciting journey, simply scan the **VQ QR** code below. Let's make memories together!

With Warmest Regards,
VQ Team

**REGISTER YOUR WARRANTY,
CUSTOMER SUPPORT AND
ONLINE MANUALS**



MAIN COMPONENTS:

1. Smoothie Cup
2. Sealing Ring
3. Blade
4. Body
5. Digital Display
6. Power On/Off Button
7. Charging Port
8. Travel Lid



| Product Name: | Portable Smoothie Maker |
|-------------------------|--------------------------|
| Product Capacity | 450ml |
| Rated Voltage | 7.4V |
| Rated Current | 2A |
| Battery Capacity | 1500mAh |
| Motor Speed | 14,000 RPM/min \pm 10% |
| Product Dimension | 80 x 80 x 220mm |
| Continuous Working Time | Approx. 18 times |
| Charging Time | Approx. 3.5 hrs |

Note: The product images in this manual are for reference only. Please refer to the actual product for specific information.

TECHNICAL DATA

| | |
|--------------------|--------------------|
| Description: | Smoothie Maker |
| Model: | VQ-SBBD614-LACR-US |
| Rated Voltage: | 7.4V DC |
| Power Consumption: | 1500mAh |

Documentation

We hereby declare that all our small domestic appliances manufactured and distributed by us meet the regulations and standards set forth by the United States legislation.

Our commitment to quality and safety ensures that each product undergoes rigorous testing and adheres to the necessary guidelines outlined by relevant authorities in the USA. These measures encompass aspects such as electrical safety, material composition, emissions, and any other applicable requirements.

Furthermore, we affirm that our manufacturing processes comply with environmental regulations and ethical standards, promoting sustainability and responsible business practices.

This declaration serves as a testament to our dedication to delivering products that not only meet but exceed the expectations and requirements of consumers and regulatory bodies in the United States. Conforms to FDA Food Contact Materials.

ENVIRONMENTALLY FRIENDLY DISPOSAL



This symbol on the Product or on its packaging Indicates that this product may not be treated as household waste. Instead it should be handed over to a suitable collection point for the recycling of electrical and electronic equipment. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and wellbeing.

Appliances bearing the symbol shown may not be disposed of in domestic rubbish. You are required to dispose of old electronic appliances like this separately.

IMPORTANT SAFETY INFORMATION:

PLEASE READ THESE NOTES CAREFULLY BEFORE USING YOUR VQ APPLIANCE

- ⚠ **WARNING:** Please be aware of the risks of personal danger or injury.
- ⊘ The product is equipped with 2 lithium batteries. Do not disassemble the product, as this can cause a short circuit, hazard of electric shock, or other dangers.
- ⊘ Do not take the product apart, submerge in water, or keep the product in a temperature higher than 60 degrees C.
- ⊘ Do not put food higher than 60 degrees C into the product.
- ⚠ **CAUTION:** Can cause risk of personal injury or product damage.
- ⊘ Any fruits or vegetables should be cut into small pieces (1cm x 1cm x 1cm) before being placed into the Smoothie Maker. Overloading the product can cause product damage.
- ⊘ **DO NOT** unscrew the cup and put your fingers or any other objects into the cup during the operation to prevent personal injury or product damage.
- ⊘ **DO NOT** blend foods continuously for more than 40 seconds. Please stop and wait for 8-10 seconds before each use. Wait for the motor to cool down before restarting.
- ⊘ If the blades get stuck by using oversized foods, the motor will enter into a locked-rotor state, and the protection program will be activated and the blades will stop running. Wait for 3 seconds and the blades will become unlocked, the LED indicator will turn white and turn off automatically after 3 seconds.
- ⊘ **DO NOT** wash any mechanical parts of the product in a dishwasher or any other cleaning equipment.
- ⊘ **DO NOT** clean the product using steel wire brushes, abrasive cleanser, or corrosive agents.
- ⊘ The product is designed for soft foods, do not use with meats or other hard foods.
- ⊘ The product should be stored away and out of reach of children. Anyone with a physical disability, sensory disturbance, mental disability, or without relevant experience and knowledge (including children) should **NOT** use this product.
- ⚠ **CAUTION:** Metal blades are sharp and are a hazard!
- WARNING:** Spinning blades can cause an injury! **DO NOT** operate (or attempt to switch on) the appliance without the Smoothie Cup locked in position!

SAFETY PRECAUTIONS / HAZARD NOTICE

This product contains a lithium battery, please follow these instructions;

Store and use the product in a room temperature between 0-45 degrees C.

Recharge the product every two months during long periods of non-use, to safeguard the battery.

When charging the product, charge in a room temperature within 45 degrees C. The charging speed will normally slow down in an environment below 10 degrees C.

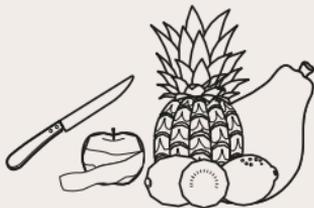
Recharge in good time to maximize battery operation.

Note that the actual available capacity of the battery may vary and decrease due to heavy or low usage. If discarding the product make sure to recycle by a qualified department.

PRODUCT MANUAL

Smoothie Maker Instructions

1. For the first use of the product, please make sure that the battery is fully charged, and rinse thoroughly any parts in direct contact with food. Take care when cleaning the blade.
2. The product is equipped with dual security protection switch, which comes into operation only when the Smoothie Maker is fastened to the body and the power switch is double-clicked.



Wash the fruits and cut them into 1cm x 1cm x 1cm-sized cubes.
(Remove the pips, thick skins or hard parts before use)



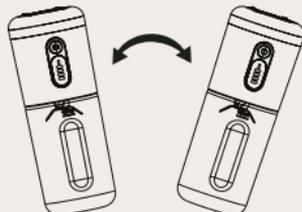
Invert and load the fruit
into the open Cup (1)



The main unit rotates
clockwise to fasten
cup to the Body (4)

Load the chopped fruit into the cup, followed by adding water, milk or other liquids. The total amount of food materials and liquids shall not exceed the maximum scale of the cup (450ml). Mix water and fruit at a ratio of 2:1. Load the main unit onto the cup and then rotate clockwise to fasten the cup to the main unit. (The blue light flashes once when the cup lid is tightened, and the smoothie maker is ready.)

Note: There may be water leakage due to a loose cup lid, so please make sure to tighten the lid before use.



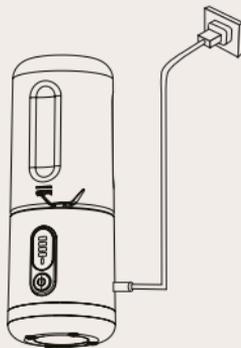
Press the **Power ON/OFF Button** twice in quick succession to switch **ON** to start the juicer, and slowly turn the product upside down after the motor rotates for 5 seconds. Hold the cup lid to gently shake the product during its operation, to make the juice smoother. (The usual working duration is 30 seconds, and the product will automatically stop after 30 seconds).

Note: Press the power-off switch during the product operation, and the product will stop immediately.

If the blades are stuck during startup, set the product upright and wait until it resets before slowly turning it upside down again and restarting the product operation.



Then turn lid counter-clockwise to enjoy the delicious smoothie.



Only charge the product using the charging cable provided. The indicator will turn white in the charging process, and will turn blue when fully charged.

CLEANING AND MAINTENANCE



Be sure to turn off the power and unplug the USB charging cable before cleaning!

1. Before cleaning the product, please make sure that the blades are off.
2. **DO NOT** clean the product using steel wire balls, abrasive cleanser or corrosive liquids (such as gasoline or acetone).
3. Please clean the product in time after use. The main unit can be quickly rinsed with a tap. **DO NOT** soak in water or other liquids, to avoid damage to product parts or short circuit of the product.
4. Rinse the inside of the cup and the blade with clean water, and wipe or dry them quickly. Be careful of the blades when cleaning the product, and protective gloves are recommended.
5. **DO NOT** put the product in a high-temperature disinfection unit. You can choose to clean it using a brush with warm water and an appropriate amount of detergent, and then quickly rinse it with tap water.
6. For long-term non-usage, please make sure that the product is clean. Store it in a dry and ventilated place, to prevent the electric parts from getting damp and causing corrosion.

FAULTS AND TROUBLESHOOTING

| Fault | Indicator Status | Cause | Troubleshooting |
|--|--|--|---|
| Failed to start. | Red and Blue indicators alternately flicker twice. | <ol style="list-style-type: none"> 1. The cup body is not fastened to the main unit. 2. Low Battery. | <ol style="list-style-type: none"> 1. Tighten the cup again. 2. Recharge the Battery. |
| Smoothie Maker suddenly shuts down during operation. | Red indicator flickers for 10 seconds. | <ol style="list-style-type: none"> 1. Blades are stuck by oversized fruit. 2. Blades can get stuck by hard or sticky food. | <ol style="list-style-type: none"> 1. Cut the fruit into smaller pieces 1cm x 1cm x 1cm is preferred. 2. Reduce the amount of food and liquid to fit within the maximum scale of the cup. 3. Set the cup horizontally, and keep the blades away from the pulp. Then shake the cup from side to side. |
| Indicator turns red and the product stops during blending. | Red indicator lights up for 30 seconds. | Low Battery Voltage. | Fully recharge the Battery. |
| There is no prompt for charging. | Red indicator fails to light up. | Poor charging contact. | Re-connect charger. |

Note: The faults and common problems are included above. If the problems continue or any other problems occur, please contact our support team for help. Any non-manufacturer or service center not connected to the product are strictly prohibited to disassemble or repair the product, and will affect the validity of the warranty.

ENVIRONMENTAL PROTECTION STATEMENT

The product meets the requirements of the Law on the Management for the Restriction of the Use of Hazardous Substances in Electrical Products.

In the environment-friendly use period, consumers will not be subjected to hazardous substance leakage, precipitation and other problems that affect their health during normal use.

Names and contents of hazardous substances in the product

| Part Name | Hazardous Substance | | | | | |
|--------------------|---------------------|---------|--------------|------------------------------|--------------------------------|---------------------------------------|
| | Lead (Pb) | Hg (Hg) | Cadmium (Cb) | Hexavalent Chromium (Cr(VI)) | Polybrominated Biphenyls (PBB) | Polybrominated Diphenyl Ethers (PBDE) |
| Plastic Component | ○ | ○ | ○ | ○ | ○ | ○ |
| Hardware Component | ○ | ○ | ○ | ○ | ○ | ○ |
| Container | ○ | ○ | ○ | ○ | ○ | ○ |
| Motor Component | ✘ | ○ | ○ | ○ | ○ | ○ |
| Battery | ✘ | ○ | ○ | ○ | ○ | ○ |
| Data Cable | ✘ | ○ | ○ | ○ | ○ | ○ |

This form is prepared in accordance with SJ/T11364

○ Means that the content of the hazardous substance in all homogeneous materials of the part is within the limit requirement defined in GB/T26572.

✘ Means that the content of the hazardous substance in at least one homogeneous material of the part is within the limit requirement defined in GB/T26572.

Remarks: Among the parts marked with 'X' above, some have hazardous substance contents out of limits. Subject to the limitations of the current technological level across the industry, it is temporarily impossible to substitute or reduce these hazardous substances.

5 SMOOTHIE RECIPES*

1. Simple Summer Smoothies*



Ingredients:

SUPER-SIMPLE SUMMER SMOOTHIE

1/4 cup milk (dairy or nondairy)
1/2 cup plain yogurt
2 cups fresh summer fruit (blackberries, raspberries, hulled strawberries, chopped peaches, and/or nectarines), chilled

BLUEBERRY-BANANA-NUT SMOOTHIE

1 cup unsweetened almond milk
1 frozen banana
1/2 cup frozen blueberries
2 tbspc. almond butter

SPINACH SMOOTHIE

1 cup coconut water
1 medium ripe banana
2 cups baby spinach
1 cup each frozen mango and pineapple

Technique:

In the Smoothie Maker cup, add ingredients in the order they are listed. Purée ingredients until smooth.

*Smoothie Recipes

**Non-Alcoholic / Mocktail Recipes

***Alcoholic / Cocktail Recipes

2. Peach-Mango Smoothie*



Ingredients:

1/3 cup coconut water
1/2 cup plain Greek yogurt
1 cup frozen sliced peaches
1 cup frozen mango chunks

Technique:

Add coconut water and yogurt to the Smoothie Maker cup, then top with peaches and mango. Puree until smooth.

TOP TIP: How to Make a Smoothie Thinner:

Add small amounts of water, milk, or juice. Work your machine back up to its highest speed, and process for 10-20 seconds.

5 SMOOTHIE RECIPES*

3. Banana-Peanut Butter Smoothie*

**Ingredients:**

1 small banana
1/2 cup milk
1 tsp. creamy peanut butter
3 ice cubes

Technique:

In the Smoothie Maker, combine banana, milk, peanut butter, and ice cubes; blend until mixture is smooth and frothy. Makes about 1 & 1/2 cups.

4 Jump Start Smoothie*

**Ingredients:**

1 cup frozen strawberries
1/2 cup fresh blueberries
1/2 cup fresh orange juice
2 tsp. chopped and peeled fresh ginger
1/4 cup plain low-fat (1-percent) yogurt
2 cube ice

Technique:

In the Smoothie Maker, combine strawberries, blueberries, orange juice, ginger, yogurt, and ice cubes.

Blend until smooth, scraping down side of container occasionally.

TOP TIP: How to Make a Smoothie Thicker:

Use or add frozen fruit (especially bananas), add more ice, or add frozen yogurt. Work your machine back up to its highest speed, and process for 20-30 seconds.

5 SMOOTHIES* / MOCKTAIL RECIPES**

5. Pineapple Coconut Smoothie*



Ingredients:

2 cups baby spinach
1 cup frozen pineapple chunks
1 cup light coconut milk
1 banana, sliced and frozen
1 tsp. grated lime zest
1 tbsp. lime juice

Technique:

In the Smoothie Maker, puree all ingredients until smooth. Divide between two glasses.

1. Watermelon and Lime Juice**



Ingredients:

2 slices watermelon (rind removed, chopped)
1/2 lime (juice)
2 mint leaves

Technique:

In the Smoothie Maker, add all the ingredients and blend for 30 seconds or to desired consistency.

TOP TIP:

Load the container in the following order: liquids first, then soft fruits or vegetables, greens, and ice on top.

*Smoothie Recipes

**Non-Alcoholic / Mocktail Recipes

***Alcoholic / Cocktail Recipes

5 NON-ALCOHOLIC / MOCKTAILS**

2. Tropical Sunrise**



Ingredients:

1 & 1/2 cups plain yogurt
1 bananas (frozen)
1 cup cubed mango (frozen)
1 cup pineapple chunks (fresh)
1/2 cup coconut milk
1/3 cup orange juice
1 Tbsp. honey

Technique:

Place yogurt, banana, mango, pineapple, coconut milk, orange juice and honey in the Smoothie Maker.

TOP TIP:

Smoothies need a good blend of liquid and solid ingredients to achieve just the right texture.

3. Shirley Temple**



Ingredients:

3 cups water
(plus water for the Sparkling Beverage Maker)
3 cups organic cane sugar
2 cups blackberries (fresh organic, plus garnish)
2 cups fresh pineapple chunks (plus garnish)
Rosemary (for garnish, optional)

Technique:

To make a Blackberry soda syrup, bring 1 & 1/2 cups of water and 1 & 1/2 cups of sugar to a simmer until the sugar is completely melted. Turn the heat to low, then add in the blackberries. Let them simmer for about 5 minutes until soft, but not overcooked.

Add the mixture into the Smoothie Maker and puree until smooth. Using a mesh strainer, strain the mixture into a jar. You might need to do this a few times as the mixture will be thick and you want to get as much syrup out as you can!

5 NON-ALCOHOLIC / MOCKTAILS**

4 Sparkling Ginger Citrusade**



Ingredients:

1 cup grapefruit juice (1 medium grapefruit)
1 cup orange juice (3 small oranges)
1/2 cup blood orange juice (2 small blood oranges)
2 oz lime juice
1 oz lemon juice
1 & 1/2 oz ginger juice (extracted from 5-inch piece of peeled ginger)

Technique:

Use the Smoothie Maker to juice all fruits and ginger. Mix together. Keep chilled until ready to serve.

To assemble, add 1/2 cup ginger citrusade to serving glass with ice. Add 1 Tbsp honey syrup (or more based your sweetness preferences). Top with mineral water as needed.

Add a pinch of salt. Stir to combine. Garnish with a slice of any citrus.

*Smoothie Recipes

**Non-Alcoholic / Mocktail Recipes

***Alcoholic / Cocktail Recipes

5. Peach Bellini Mocktail**



Ingredients:

2 ripe peaches, peeled and sliced (or you can use frozen)
1 cup sparkling apple juice, plus more for serving
2 teaspoons SLENDA® Sugar Blend
1 teaspoon lime juice

Technique:

Place sliced peaches in freezer for 1 hour. Combine peaches, 1 cup sparkling apple juice, SLENDA® Sugar Blend, and lime juice in the Smoothie Maker and blend until smooth.

Pour into 2 glasses and add top up with sparkling apple juice as needed.

Notes

Depending on the sweetness of your peaches and your personal taste you may want to use more or less SLENDA® Sugar Blend. Start with 1 teaspoon and add more if desired.

5 ALCOHOLIC COCKTAILS***

1. Watermelon Sangria***



Ingredients:

8 cups watermelon (cut in large chunks, about one small watermelon, plus 1 cup cubed for serving)

1 cup vodka

1 btl. dry white wine (or rose, cold)

1 cup orange juice

1/2 cup triple sec

1 Orange (sliced)

1 lime (sliced)

1 cup raspberries (for serving)

Ice (for serving)

Fresh mint (for garnish, optional)

Technique:

Combine 6–8 cups of watermelon and vodka in the Smoothie Maker and purée until smooth.

Strain the mixture into a large pitcher or punch bowl. Stir and add the wine, orange juice, triple sec, orange and lime slices.

Cover and refrigerate for at least 2 hours or overnight in your KitchenAid® Multi-Door Refrigerator.

When ready to serve, add in the fresh watermelon cubes and raspberries. Serve over ice in a glass and garnish with fresh mint.

2. Piña Colada Cocktail***



Ingredients:

2 ounces light rum

1 ounce pineapple juice

1 ounce cream of coconut

1/4 ounce freshly squeezed lime juice

1 & 1/2 cups ice

Pineapple wedge, for garnish

Maraschino cherry, for garnish

Technique:

Gather the ingredients.

Add all of the ingredients to the Smoothie Maker including 1 & 1/2 cups of ice. Blend until smooth.

Pour into a chilled hurricane glass.

Garnish with a maraschino cherry and pineapple wedge, or pin the cherry to the pineapple with a cocktail skewer to create a “flag” garnish. Serve and enjoy.

5 ALCOHOLIC COCKTAILS***

3. The Bushwacker Cocktail***



Ingredients:

1 cup ice
1 ounce dark rum
1 ounce coffee liqueur
1 ounce dark crème de cacao liqueur
2 ounces cream of coconut
2 ounces milk

Technique:

Gather the ingredients.
In the Smoothie Maker, add the ice, rum, coffee liqueur, crème de cacao, cream of coconut, and milk. Blend until smooth.

Ice, rum, coffee liqueur, crème de cacao, cream of coconut, and milk blended in a blender
Pour into a chilled hurricane glass. Serve and enjoy.

***Smoothie Recipes**

****Non-Alcoholic / Mocktail Recipes**

*****Alcoholic / Cocktail Recipes**

4. Strawberry Margarita***



Ingredients:

1 Tbsp. finely grated lime zest
2 Tbsp. coarse salt (high quality)
6 oz. silver tequila (100% agave)
4 oz. fresh lime juice
2 oz. Cointreau (or high quality Triple Sec)
3 Tbsp. pure maple syrup
4 cups strawberries (with stems sliced and frozen)
1 cup ice cubes

Technique:

To make the lime salt, throw the lime zest and salt into the Smoothie Maker and pulse just a few times until combined.

To make the margarita, add all of the ingredients (tequila, lime juice, Cointreau, maple syrup, strawberries) except the ice into your Smoothie Maker.

Secure the lid, and blend on high for 30 seconds until smooth. Add the ice cubes, and blast for another 10 to 20 seconds until frosty.

5 ALCOHOLIC COCKTAILS***

5. Easy Strawberry Daiquiri***



Ingredients:

2 ounces light rum
1 ounce simple syrup
1/2 ounce freshly squeezed lime juice
3 to 4 large strawberries, sliced
1 cup ice
Fresh whole or sliced strawberry,
for garnish

Technique:

Gather the ingredients.
In the Smoothie Maker, add the rum, simple syrup, lime juice, strawberries, and ice. Blend well at high speed until smooth.

Pour into a chilled collins or margarita glass. Garnish with fresh strawberry slices or a whole strawberry. Serve and enjoy.

*Smoothie Recipes

**Non-Alcoholic / Mocktail Recipes

***Alcoholic / Cocktail Recipes

We'd love to know and see how you are using your VQ Laura Ashley Smoothie Maker.

What are your favourite recipes? For an opportunity to be featured on our Instagram page simply tag us @myvquk with a photo of your delicious recipe, and if our mouths water we will share them through our social media.

Enjoy!

YOUR REVIEW, OUR QUEST

In today's digital age, online reviews have become a powerful tool for consumers seeking honest opinions and reliable information before making a purchase. However, the increase of fake reviews has cast a shadow of doubt on the authenticity of these testimonials.

At **VQ**, we believe in transparency, integrity, and putting our customers first. Research indicates that a significant percentage of reviews found online are fabricated, created either by companies themselves or automated bots. This unethical practice aims to boost sales by deceiving consumers with false endorsements.

The consequences of fake reviews extend beyond the realm of dishonesty. These fabricated testimonials can mislead consumers, leading to unsatisfactory purchases and eroding trust in the entire online shopping experience.

Fake reviews pose a serious threat to consumer trust and the credibility of online retailers. It's crucial for businesses to take proactive measures in eliminating fake reviews to protect their

customers' interests and foster a genuine online shopping environment.

At **VQ**, we take immense pride in our commitment to ethical practices and customer satisfaction. We adamantly refuse to engage in the fabrication or promotion of fake reviews. Our mission is to create an honest and transparent platform where customers can rely on genuine feedback to make informed decisions.

Hence the name **VQ, Vision in Design, Quality in Construction.**

In February 2021, U.K. consumer advocacy group Which? published an investigation into how fake reviews for products available on Amazon Marketplace were being sold online in bulk. It found that companies set up for the sole purpose of flooding Amazon sellers' product listings with phoney praise were fuelling a huge global industry of coordinated online reviews.

We are proud to say that we have gained the most Which Awards for our audio products than any other British brand. Which magazine is an independent publication that

YOUR REVIEW, OUR QUEST (Cont.)

vigorously tests products across many different areas in order to give the consumer an impartial overview of how each product performs.

We understand that mistakes can happen, and sometimes products may have faults or fail to meet expectations. In such instances, our dedicated support team is readily available to address any concerns and resolve issues promptly. We value our customers' experiences and continuously strive to improve our products and services based on their feedback.

To combat the prevalence of fake reviews, we need your support. Genuine reviews from real people who have experienced our products first hand are invaluable in helping others make informed choices.

If you have purchased one of our products and are enjoying the experience, we encourage you to share your thoughts and provide honest feedback. Your feedback matters to us, and we sincerely appreciate your support in helping us create a legitimate community of shoppers.

We are building a growing community of customers via our **VQ & YOU! Brand Ambassador Programme**. There is an option to leave a review of a product purchased to gain points that can be redeemed with a % discount on our products. Our reviews are from 'real' customers, and we greatly appreciate and listen to all of the feedback.

VQ & YOU! Brand Ambassador Programme & Affiliate Marketing Scheme

We believe that providing genuine reviews from real customers is the cornerstone of an ethical retail industry. By choosing to combat fake reviews and put our customers first, we strive to foster a trustworthy shopping experience that empowers consumers to make informed decisions.

Together, we can create a more reliable and transparent online retail sector, one genuine review at a time. **Your Review, Our Quest.**

WARRANTY



Your appliance comes with a standard 12 Month manufacturer's guarantee, however, with registration online you can extend this warranty to 24 months to enjoy even more piece of mind.

Simply visit www.MyVQ.com/pages/warranty to register your product for this extended warranty.

If you do need any assistance with this appliance during your Warranty period contact the VQ support team:



| support@MyVQ.com

**REGISTER YOUR WARRANTY,
CUSTOMER SUPPORT AND
ONLINE MANUALS**



Imported by:

Englewood Marketing Group
1471 Partnership Drive, Green Bay
Wisconsin, 54304, United States.

Manufactured by:

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SINCE 1953



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