



DAEWOO®



*Please refer to the warranty section for terms of your extended guarantee



XL 9L DOUBLE DRAWER AIR FRYER

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READING AND STORING THE USER MANUAL



Before using this product, please read through this manual carefully paying particular attention to the safety instructions. Failure to do so may result in personal injury or damage to the product.

Carefully save this instruction manual for future reference. Ensure the user manual is included when passing the product on to any third parties.

IMPORTANT SAFETY INSTRUCTIONS FOR PROPER USE

Whilst using electrical appliances, basic safety precautions should always be followed.

Only use the product as described in this user manual. Any other use is considered improper and may result in damage to property or persons.

The manufacturer or vendor cannot be held liable for damages or injury incurred through improper or incorrect use.

- **Read and familiarise yourself with all operating instructions before using this Air Fryer.**
- Before plugging your unit into the mains, visually check that it is intact and has not suffered any transit damage.
- Check that the voltage indicated on the data plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- **DO NOT** use this product with a programmer, timer, separate remote-control system or any other such device.
- **DO NOT** immerse this appliance in water or any other liquids.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of liquids.
- **DO NOT** touch hot surfaces. Accessible surfaces are liable to get hot during use. Always use the handles provided.
- Oven gloves should be used whilst using this appliance.



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- Close supervision is required when using this appliance near children.
 - Never leave this appliance within reach of children.
 - This appliance shall not be used by children from 0 to 8 years.
 - This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
 - Children shall not play with the appliance.
 - Keep the appliance and its cord out of reach of children less than 8 years.
 - Cleaning and user maintenance shall not be made by children.
 - **DO NOT** leave the appliance unattended during use.
 - **DO NOT** leave the appliance unattended whilst connected to the mains supply.
 - Always use this appliance on a solid, level, non-flammable surface.
 - **DO NOT** use this appliance outdoors.
 - It is imperative to unplug the power cord after the appliance has been used, before it is cleaned and whilst being repaired.
 - Regular, periodic checks should be carried out on the supply cord to ensure no damage is evident. Should there be any signs of damage the appliance should not be used.
 - If the supply cord is damaged it is to be replaced by a qualified person in order to avoid a hazard.
 - **DO NOT** operate this appliance with a damaged plug or cord, after a malfunction or after being dropped or

damaged in any way.

- **DO NOT** allow the mains cable to hang over sharp edges or come in contact with hot surfaces.
- Allow the unit to cool before storage.
- Never place the appliance near to flammable material or high-pressure containers.
- This appliance is intended for household use only and should not be used for industrial purposes.
- **DO NOT** use any accessories or attachments with this appliance other than those supplied or recommended by the supplier.
- **DO NOT** use this appliance for anything other than its intended use.
- **DO NOT** push objects into any openings as damage to the appliance and/or electric shock may occur.
- Ensure appliance is situated in an open area, do not allow it to come in contact with cupboards, curtains, wall coverings, clothing or other flammable materials.
- Unplug after each use. Grasp the plug, not the cord.
- **DO NOT** cover this appliance.
- Never place this appliance on an electric, gas, or any other type of hob.

⚠ WARNING! Do not attempt to move the air fryer whilst it is hot or contains hot food or liquids. Turn the appliance off and disconnect from the mains and let it cool sufficiently before moving it.

⚠ WARNING! Hot steam may be released when opening and closing the appliance during use. Risk of scalding!

⚠ WARNING! Always carry the appliance with both hands. Always use oven gloves. Burn hazard!

THIS APPLIANCE MUST BE EARTHED



Additional Safety Information

- **PLEASE NOTE:** Before use, ensure that the Air Fryer is used in an open, well ventilated area well away from other appliances and other obstructions.
- Do not use the Air Fryer in front of, near or below combustible materials such as plastics, curtains or cupboards, etc.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm minimum free space on the back and sides and 10cm minimum free space above the appliance.
- Do not place anything on top of the appliance.



The diagram above shows the rear of the air fryer and the air vent outlets arrowed.

Keep these areas free and clear from obstructions as directed above.

Explanation of Symbols

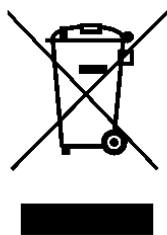
The following warning symbols or words are used in this instruction manual:



Products labelled with UK Conformity Assessment identifies products conforming to UK statutory requirements.



Products labelled with this symbol conform to applicable provisions of the European Economic Area.



You should now recycle your waste electrical goods and in doing so help the environment. This symbol means waste electrical products at the end of their useful life should not be disposed of with normal household waste and not sent to landfill. Please ensure it is taken to a suitable facility for disposal. Check with your Local Authority or retailer for recycling advice or visit www.recycle-more.co.uk, enter your postcode to find out your nearest recycling site.



This designates a hazard with moderate risk, which may result in severe injury if not adhered to.



This symbol provides useful additional information on the use of this product.



This symbol indicates that the supply uses an alternating current mains supply.



This symbol indicates that the surface gets hot and care must be taken.

Introduction

This household Double Drawer Air Fryer cooks using very little or no cooking oil for healthier cooking.

If a little oil is required for extra browning for example, use a moderate amount of spray type cooking oil.



DO NOT fill your Air Fryer with cooking oil as this will cause a fire and scalding hazard.

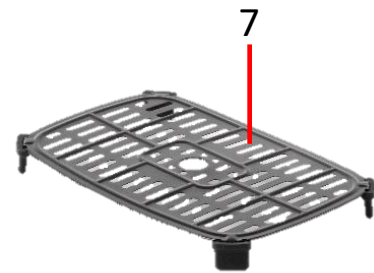
DO NOT fill your Air Fryer with water as this will cause a scalding hazard.

DO NOT use metal cooking tools with this Air Fryer as damage may occur to the non-stick coating. Only use wooden or plastic (nylon) tools with your Air Fryer.

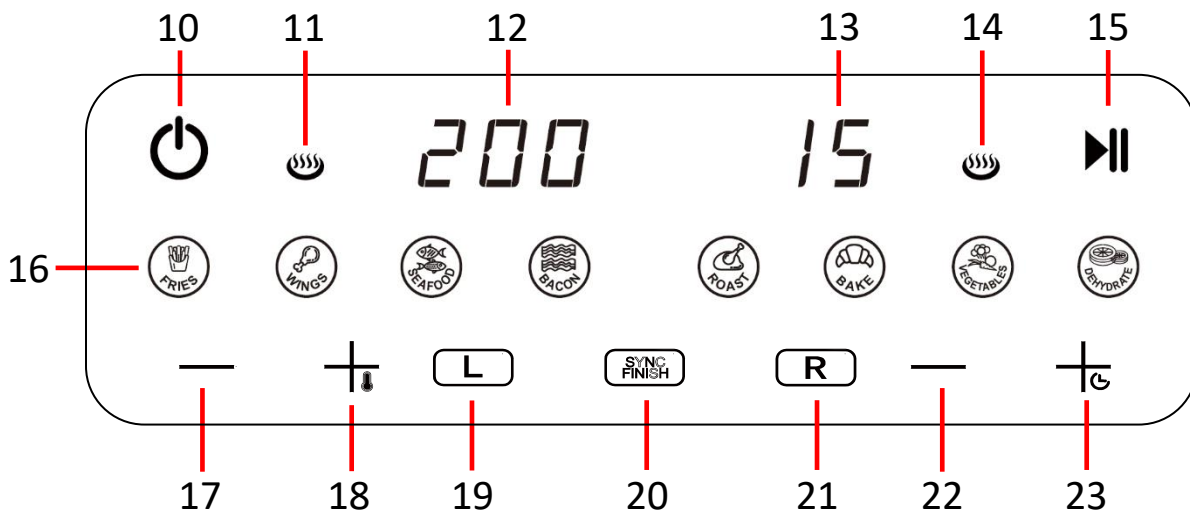
Description of Parts



1. Control Panel
2. Right Drawer
3. Drawer Handle (R)
4. Drawer Handle (L)
5. Left Drawer
6. Air Vent (on the rear)
7. Trivet (x2)



Description of Control Panel (1)



- | | |
|--------------------------|-----------------------------|
| 10. Power On/Off | 17. Temperature Setting (-) |
| 11. Heat Indicator (L) | 18. Temperature Setting (+) |
| 12. Left LED Display | 19. Left Drawer Control |
| 13. Right LED Display | 20. Sync Finish |
| 14. Heat Indicator (R) | 21. Right Drawer Control |
| 15. Start/Pause | 22. Time Setting (-) |
| 16. Cooking Pre-set Menu | 23. Time Setting (+) |

Before First Use of Your Air Fryer

- Remove all packing materials and discard responsibly.
- Ensure all parts are present see **Description of Parts** above.
- Ensure that you clean your Air Fryer before first and every use with a damp cloth and dry thoroughly.
- Wash the two **Drawers** (2 & 5) and the two **Trivets** (7) in warm soapy water.
- **DO NOT** remove the silicone feet from the **Trivets** (7) as these are fitted to hold the Trivet in place and prevent damage to the drawers.
- Whilst using your Air Fryer for the first time you may notice a little smoke and odour; this is normal and simply the protective grease used during manufacture and will soon pass.

Control Panel Functions

Power On/Off Button (10)

- The **Power On/Off** (10) button will illuminate once the fryer is plugged in.
- Press the **Power On/Off** (10) button to switch the unit on, the **Left & Right Drawer Control** (19 & 21) buttons will illuminate.
- The air fryer will switch to standby mode if no selection is made within 1 minute and only the **Power On/Off** (10) button will remain illuminated.
- Press the **Power On/Off** (10) button again to switch the unit off.
- At the end of cooking, both the **Left & Right LED Displays** (12 & 13) will show “**End**”, the fan will continue to run for a short while to cool the fryer after use.

Left & Right LED Displays (12 & 13)

- The **Left & Right LED Displays** (12 & 13) will show the set temperature and both the set and remaining cooking time.

Start/Pause Button (15)

- Press the **Start/Pause** button (15) to start or pause cooking.

Temperature Setting Buttons (17 & 18)

- Press the **Temperature Setting** buttons (17 & 18) to adjust the cooking temperature to override pre-set functions where required.
- The temperature will increase or decrease in 5°C increments.
- Press and hold to fast cycle from minimum 80°C to maximum 200°C for all pre-set functions except Dehydrate (30°C -100°C).









Drawer Control Buttons (19 & 21)

- Press the **Left Drawer Control** (19) to select the **Left Drawer** (5). The button will flash when pressed.
- Press the **Right Drawer Control** (21) to select the **Right Drawer** (2). The button will flash when pressed.

Cooking Pre-Sets (16)

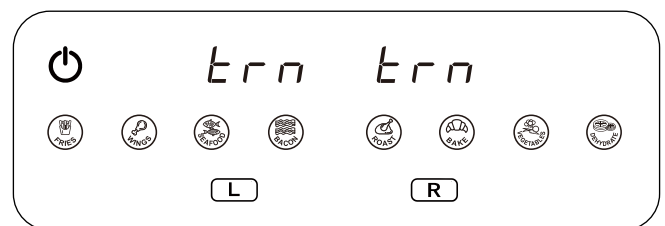
- Select one of the 8 pre-set cooking programs from the **Cooking Pre-Set Functions** below. The selected program will flash when pressed, the time and temperature will be automatically set.
- Press the **Start/Pause** button (15) to start cooking immediately.
- The pre-set cooking programs can be overridden by pressing the **Temperature Setting** buttons (17 & 18) or **Time Setting** buttons (22 & 23) to set the desired temperature and time accordingly.

The Air Fryer is pre-programmed with 8 pre-set cooking times and temperatures as follows:

Pre-set	Default Temp	Default Time	Temperature Range	Time Range	Rollover Reminder
 Fries	200°C	28 minutes	80°C-200°C	1-60 mins	Remind at 10 & 20 mins
 Wings	200°C	20 minutes	80°C-200°C	1-60 mins	Remind at 10 mins
 Seafood	200°C	18 minutes	80°C-200°C	1-60 mins	Remind at 9 mins
 Bacon	180°C	6 minutes	80°C-200°C	1-60 mins	N/A
 Roast	200°C	25 minutes	80°C-200°C	1-60 mins	Remind at 10 & 20 mins
 Bake	180°C	12 minutes	80°C-200°C	1-60 mins	N/A
 Vegetables	160°C	20 minutes	80°C-200°C	1-60 mins	N/A
 Dehydrate	65°C	8 Hours	30°C-100°C	1-12 Hours	N/A

i Cooking time will vary according to size, weight and personal preference. Always check the internal temperature of chicken and meats before eating.

i There is a Rollover reminder during cooking, it will beep and “trn” will show on the corresponding LED Display.



Time Setting Button (22 & 23)

- Press the **Time Setting** buttons (22 & 23) to adjust the cooking time to override pre-set functions where required.
- The time will increase or decrease in 1 minute increments.
- Press and hold to fast cycle from minimum of 1 minute to maximum 60 minutes for all pre-set functions except Dehydrate (1H-12H).

Sync Finish (20)

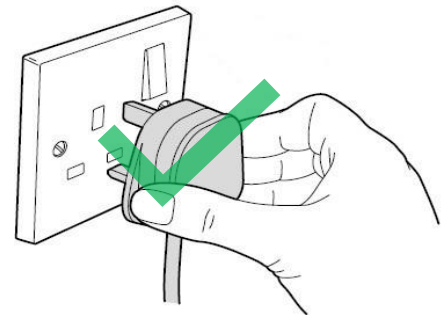
- Press the **Sync Finish** button (20) so that both drawers complete cooking at the same time.
- Set both drawers to the desired cooking time and temperature, then press the **Sync Finish** button (20).
- The drawer with the shorter cooking time will show “---” on the corresponding LED Display as the air fryer synchronizes the final cooking times.
- The air fryer will start cooking with the drawer set to the longer cooking time, the second drawer with the shorter cooking time, will start afterwards to ensure that both drawers cooking times conclude at the same time.

Example If the cooking time for the **Right Drawer (2)** is 20 minutes and the cooking time for the **Left Drawer (5)** is 14 minutes, the **Left Drawer (5)** would begin cooking 6 minutes after the **Right Drawer (2)** so that the two drawers finish at the same time.

Instructions for Use

Place the air fryer on a solid, level, heat resistant surface clear of all obstructions as described above.

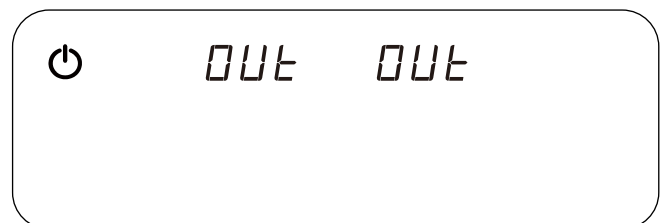
Insert the mains plug into an outlet socket.



⚠ WARNING! Take care whilst handling the Air Fryer Drawer, use of Oven Gloves are recommended.

1. Before use, remove the **Right Drawer (2)** and **Left Drawer (5)**.
2. Ensure that both **Trivets (7)** are placed in the bottom of the air fryer drawers with the silicone feet fitted as shown below.
3. Slide the drawers back into the Air Fryer ensuring that if they are pushed fully home.

i The Air Fryer will not function and show “**OUT**” on the corresponding LED Display if the drawers are not pushed fully into the Air Fryer.



i The **Trivets (7)** must be fitted to the base of each Air Fryer Drawer as they lift the food clear of the base and provide air circulation around the food for efficient cooking.

Cooking with Your Air Fryer

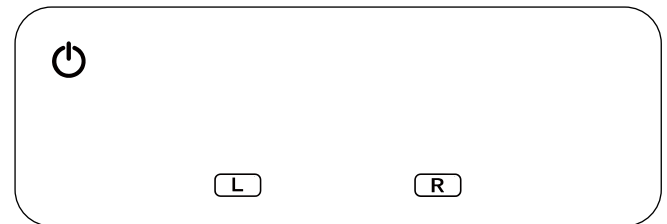
1. Carefully remove the Air Fryer Drawer from the Air Fryer. The Air Fryer can be used with one or both drawers. Ensure that the **Trivets (7)** are placed in the bottom of both drawers.

i **DO NOT** remove the silicon feet from the Trivet as they hold the trivet in place and prevent damage to the drawers.

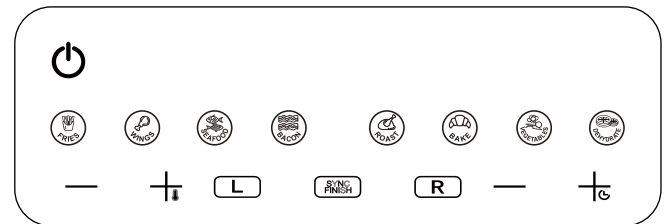
2. Place the food to be cooked into the Air Fryer Drawer ensuring that there is adequate room left for the air to circulate, do not fill to the brim. Insert the drawer back into the air fryer ensuring that the drawer is pushed fully home.

i The Air Fryer will not operate if the Air Fryer Drawer is removed or not pushed all the way in.

3. Press the **Power On/Off (10)** button to switch the unit on then the **Left & Right Drawer Control (19 & 21)** buttons will illuminate as shown right.



4. Press the **Left or Right Drawer Control (19 or 21)** button to select the required drawer, the corresponding drawer control will flash, then the **Cooking Pre-Set Menu (16)**, **Temperature Setting (17 & 18)**, **Sync Finish (20)** and **Time Setting buttons (22 & 23)** will illuminate.



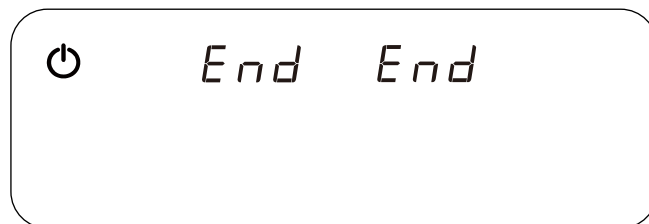
5. Select the desired **Cooking Pre-Set** from one of the 8 available using the **Cooking Pre-Set Menu (16)** button. The pre-set cooking programs can be overridden by pressing the **Temperature Setting (17 & 18)** and **Time Setting buttons (22 & 23)** to set the desired temperature and time accordingly.

6. Alternatively, press the **Temperature Setting (17 & 18)** and **Time Setting buttons (22 & 23)** to set the temperature and time manually according to the chosen recipe.

7. Repeat the above step 4 or 5 to use the other drawer. If the cooking times are different between drawers, press the **Sync Finish (20)** button so that the two drawers will finish cooking at the same time.

8. Press the **Start/Pause (15)** button to start cooking.

9. At the end of the cooking, the **Left & Right LED Displays** (12 & 13) will show “End” and the fan will continue to run for a short while to cool the fryer. After that it will beep 3 times indicating that the drawers can now be removed.



10. Remove the Air Fryer Drawer(s) and serve. (Place the drawer on a heat proof surface if it is put down during serving).

⚠ WARNING! Take care whilst handling the Air Fryer Drawers, use of Oven Gloves are recommended.

i DO NOT use metal cooking tools with this Air Fryer as damage may occur to the non-stick coating. Only use wooden or plastic (nylon) tools with your Air Fryer.

Hints and Tips

- This household Litre Air Fryer cooks using very little or no cooking oil for healthier cooking.
- If a little oil is required for extra browning for example, use a moderate amount of spray type cooking oil.
- **DO NOT** fill your Air Fryer with cooking oil as this will cause a fire and scalding hazard.
- The Air Fryer will quickly cook your food using rapid cycling airflow of hot air.
- **DO NOT** use metal cooking tools or harsh abrasive chemicals with this Air Fryer as damage may occur to the non-stick coating. Only use wooden or plastic (nylon) tools with your Air Fryer.

Cleaning and Maintenance

- Always unplug the Air Fryer from the mains supply and allow to cool before cleaning.
- **DO NOT** clean any part of the Air Fryer in a dishwasher – **NOT** dishwasher safe.
- **DO NOT** submerge any part of the main body, the mains cable or mains plug in water or any other liquids.
- Wipe excess oil from the Air Fryer Drawers and Trivets with kitchen roll or similar.
- Wipe the main body of the Air Fryer clean using a soft, damp cloth.
- The Air Fryer Drawers and Trivets can be washed in warm soapy water, rinse and dry thoroughly before reusing.
- Remove the silicone feet from the **Trivets** (7) before washing so they do not get lost. Replace the silicone feet after drying the **Trivets** (7).

- **DO NOT** remove the silicone feet from the **Trivets (7)** as these are fitted to hold the Trivet in place and prevent damage to the **Fryer Drawers**.
- Never clean any part of the Air Fryer with harsh or abrasive cleaners.
- After cleaning, allow the product to thoroughly dry before re-use.

Cooking Timings, Temperatures and Quantity

Food Product	Min-Max Amount (g)	Time (min)	Temperature (C)	Shake/ Turn	Additional Information
Chips & Potatoes					
Thin Frozen Chips	200-400	15-20	200	Shake	
Thick Frozen Chips	200-400	20	200	Shake	
Home-made Chips (8x8mm)	200-350	18-25	180	Shake	Add ½ tbsp. of oil
Home-made Potato Wedges	200-350	18-22	180	Shake	Add ½ tbsp. of oil
Home-made Potato Cubes	200-400	12-18	180	Shake	Add ½ tbsp. of oil
Rosti	200	15-18	180	Turn	
Potato Gratin	500	18-22	180		
Meat & Poultry					
Steak	100-300	8-14	180	Turn	
Pork Chops	100-300	10-14	180	Turn	
Hamburger	100-300	7-14	180	Turn	
Sausage Roll	100-300	13-15	180	Turn	
Chicken Drumsticks	100-400	18-22	180	Turn	
Chicken Breast	100-400	10-15	180	Turn	
Frozen Chicken Nuggets	100-300	6-10	200	Shake	Use oven ready
Snacks					
Spring Rolls	100-300	8-10	200	Shake	Use oven ready
Stuffed Vegetables	100-300	10	160		
Frozen Breadcrumbs Cheese Snacks	100-300	8-10	180	Turn	Use oven ready
Fish					
Frozen Fish Fingers	100-300	6-10	200	Turn	Use oven ready

Troubleshooting Guide

Problem	Possible Cause	Possible Fix
Food is overcooked or burnt	Cooking temperature is set too high.	Check cooking temperature and decrease accordingly.
	Cooking time is too long.	Check cooking time and decrease accordingly.
Food is not evenly cooked	Certain foods require turning or shaking part. way through cooking	See 'Cooking with Your Air Fryer' above.
Food is undercooked	Cooking temperature is set too low.	Check cooking temperature and increase accordingly.
	Cooking time is too short.	Check cooking time and increase accordingly.
	The Air Fryer Drawer has been overfilled.	Ensure that the Air Fryer Drawer is not filled to the brim and leave a 3-4cm area free for the air to circulate.
	The Trivets (7) have not been fitted to the base of the Air Fryer Drawers reducing air flow.	Ensure the Trivets are inserted into the base of the Air Fryer Drawers and the silicone feet are fitted.
Unit does not power up	LED Display is not illuminated.	Press the Power On/Off (10) button on the Control Panel (1).
	No power to the Air Fryer.	Check that the mains plug is inserted into the socket and the socket is switched on (if applicable).
	The Air Fryer Drawer not inserted or not pushed fully home.	Ensure the Drawer is inserted and pushed fully home.
Burning smell from unit	Food trapped under Trivets.	Ensure Air Fryer Drawers and Trivets are clean.
	Previous food remains on Air Fryer Drawers or Trivets.	

Technical Specification

Model No.	SDA2616
Rated Voltage	220-240V~ 50/60Hz
Rated Power	1800-2000W
Protection Class	I (This Appliance must be Earthed)

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating). Never use a plug with the fuse cover missing. If in doubt, consult a qualified electrician.

If you need to remove the plug – **DISCONNECT FROM THE MAINS** – and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of electric shock.

Recycling Information

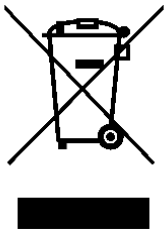
Disposal of the Packaging

Dispose of paper and cardboard in appropriate paper re-cycling facilities.

Dispose of recyclable plastics in appropriate plastic re-cycling facilities.

Dispose of non-recyclable plastics in the appropriate plastics collection service.

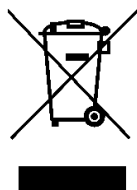
Disposal of the Product



You should now recycle your waste electrical goods and in doing so help the environment. This symbol means waste electrical products at the end of their useful life should not be disposed of with normal household waste and not sent to landfill. Please ensure it is taken to a suitable facility for disposal. Check with your Local Authority or retailer for recycling advice or visit www.recycle-more.co.uk, enter your postcode to find out your nearest recycling site.

UK
CA

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Recipes for You to Try.....



1. Asian Spicy Fries

Potato	x4 / 600g
Oi	2 teaspoons
Salt	1 teaspoon
Pepper powder	1 teaspoon
Shallot powder	1 teaspoon
Red chili powder	½ teaspoon

- Peel potatoes and cut into strips;
- Soak potato strips in salt water for at least 20mins, and then dry with kitchen paper.
- Mix shallot, salt and pepper, garlic powder/ garlic oil, red chili powder, stir in the potato strips.
- Set temperature to 180 degrees and time to 5 minutes to preheat the air fryer.

- Place the potato strips into the Fryer Drawer, insert the drawer back into the Air fryer and set the timer for 15-20 minutes - depending on the number of fries or until the fries are golden brown.
For best results, turn the fries by shaking the Fryer Drawer in the middle of cooking.



2. Golden Chicken Wings

Chicken wings	500g
Garlic	x2
Ginger powder	2 teaspoon
Cumin powder	1 teaspoon
Black pepper powder	1 teaspoon
Sweet chili sauce	100 mg

- Set temperature to 200 degrees and timer to 5 minutes to preheat the air fryer.
- Stir garlic, ginger powder, cumin powder, spicy black pepper and a little salt together, and then coat the chicken wings.
- Allow the chicken wings to stand for 20 minutes.

- Place the chicken wings into the fryer drawer evenly, set the time for 15-20 minutes and the temperature for 200 degrees.



3. Fried chicken nuggets

Fresh chicken nuggets	500g
Eggs	x3
Flour	1 cup
Olive oil	1 spoon
White pepper powder	1 teaspoon

- Set the temperature to 200 degrees and the time to 5 minutes to preheat the air fryer.
 - Pat the chicken for 5 minutes with a knife blade.
 - Stir eggs, flour, olive oil, white pepper and a little salt together, and then coat the chicken nuggets.
 - Allow the nuggets to stand for 20 minutes.
- Place the chicken nuggets into the fryer drawer evenly, set the time for 15-20 minutes and the temperature for 200 degrees.



4. Fried squid

Squid (Frozen)	500g
Oil	2 tablespoon
Salt	1 teaspoon
Cumin powder	1 teaspoon
Chicken powder	1 teaspoon
Pepper powder	1 teaspoon

- Set the temperature to 200 degrees and the timer to 5 minutes to preheat the air fryer.
 - Stir seasoning together, and then coat the squid and allow to stand for 20 minutes.
- Place the squid into the fryer drawer, set the temperature for 200 degrees and the time for 12-15 minutes or until golden brown.



5. Spicy Shrimp

Unfrozen prawns	x10
Salad Oil	2 tsp
Garlic finely chopped	x1
Black pepper	1 tsp
Chili powder	1 tsp
Sweet chili sauce	100mg

- Rinse the Prawns.
- Apply a thin layer of salad oil to the prawns, place the prawns into the fryer drawer, select the 'Shrimp' Preset and the temperature for 200 degrees and the cooking time for 5-8 minutes or until a golden crunchy layer has formed.
- Shake the Fryer Draw $\frac{2}{3}$ through cooking to ensure even cooking.

Customer Support

Should you require any product information, replacement parts or accessories, please contact our customer care team at help@daewooelectricals.com or call 0161 831 7879.

- *Replacement parts and accessories are guaranteed for 1 year from the date of purchase.*
- *It is important to note that your warranty becomes invalid should non Daewoo parts or accessories be used with this appliance*



DAEWOO®

WARRANTY

Thank you for purchasing your Daewoo product.

As part of our commitment to quality, we are offering you an extra 2 years warranty in addition to your 1 year guarantee

Your Daewoo product is guaranteed for 1 year from the date of original purchase, with proof of purchase or receipt. If any defect should occur due to faulty workmanship or material, your faulty product should be returned to the place of purchase, replacement or refund is at the discretion of the retailer.

The guarantee is subject to the following provisions:

- The product must be correctly installed and operated in accordance with the requirements contained in the instruction manual.
- The product must be used solely for domestic purposes.
- It does not cover general wear and tear, damage, misuse or any consumable parts.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged through inexpert repair.
- The guarantee is only valid within the UK and Eire.

Your standard 1 year guarantee will only be extended to the maximum available for your individual product upon registration. (Note: products must be registered individually and covers the main body and housing). If you do not register your product within 28 days of the original purchase date, your product will only be guaranteed for 1 year.

To validate your extended 2 year warranty please register your purchase online within 28 days of the original purchase date by registering at:*

<https://help.daewooelectricals.com>

or

[Contact Us \(daewooelectricals.com\)](https://www.daewooelectricals.com)

*Your extended warranty is only valid with proof of purchase receipt and subject to the conditions outlined above.

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Eurosonic Group Limited
Brightgate House
1 Brightgate Way
Manchester M32 0TB UK
EU Rep: EuroSonic Magppie (ESM) Ltd. Ireland D05 X006
www.esgltd.com