

AIR FRYER OVEN 12L

Item No: P751 / 710290

Instructions for Use v001: 31/03/25

Please read and retain these instructions for future reference



Power Details: Voltage details: 220-240V~
Frequency details: 50Hz-60Hz
Wattage details: 1800W

Accessories:



Please read this instruction manual thoroughly before starting and ensure you are familiar with the operation of your new Air Fryer Oven 12L



Caution
Hot surface

CAUTION! THIS ELECTRICAL APPLIANCE'S EXTERNAL SURFACES WILL GET HOT IN NORMAL USE. ALLOW TO COOL BEFORE TOUCHING THE EXTERNAL SURFACES.

IMPORTANT SAFEGUARDS

1. NEVER IMMERSE the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
2. TO AVOID ELECTRICAL SHOCK, DO NOT put liquid of any kind into the Main appliance Housing containing the electrical components
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
4. MAKE SURE the appliance is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.

5. To prevent food contact with the interior upper screen and heat element, DO NOT OVERFILL the cooking accessories.
6. DO NOT COVER the Air intake Vent or Air Outlet Vent when the Air Fryer Oven is operating. Doing so will prevent even cooking and may damage the appliance or cause it to overheat.
7. NEVER POUR oil into the cooking accessories Fire and personal injury could result.
8. While cooking, the internal temperature of the appliance reaches several hundred degrees Centigrade .TO AVOID PERSONAL INJURY, never place hands inside the appliance unless it is thoroughly cooled.
9. This appliance is NOT INTENDED FOR USE by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are UNDER THE SUPERVISION of a responsible person or have been given proper instruction in using the appliance. This appliance is NOT INTENDED FOR USE by children.
10. When cooking, DO NOT PLACE the appliance against a wall or other appliances. Leave at least 5 inches of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
11. DO NOT USE this appliance if the plug, the power cord, or the appliance itself is damaged in anyway.
12. DO NOT PLACE The appliance on stove top surfaces.
13. If the power cord is damaged, YOU MUST HAVE IT REPLACED by its service agent, or a similarly qualified person in order to avoid hazard.
14. Keep the appliance and its power cord OUT OF THE REACH of children when it is in operation or in the cooling process.
15. KEEP THE POWER CORD AWAY from hot surfaces. DO NOT PLUG in the power cord or operate the appliance controls with wet hands.
16. NEVER CONNECT this appliance to an external timer switch or separate remote-control system.
17. NEVER USE this appliance with an extension cord of any kind.
18. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
19. DO NOT OPERATE the appliance on or near combustible materials, such as tablecloths or curtains.
20. DO NOT USE the Air Fryer Oven for any purpose other than described in this manual.
21. NEVER OPERATE the appliance unattended,
22. When in operation, air is released through the Air Outlet Vent. KEEP YOUR HANDS AND FACE at a safe distance from the Air Outlet Vent. Also avoid the air while removing the accessories from the appliance. The appliance's outer surfaces may become hot during use. The accessories WILL BE HOT. WEAR OVEN MITTS when handling hot components or surfaces.
23. Should the appliance emit black smoke, UNPLUG IMMEDIATELY and wait for smoking to stop before removing oven contents.
24. When time has run out, cooking will stop but the fan WILL CONTINUE RUNNING for 20 seconds to cool down the appliance.
25. Always operate the appliance on a horizontal surface that is level, stable, and non-combustible.
26. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
27. Before using your new Air Fryer Oven on any countertop surface, CHECK with your countertop manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the Air Fryer Oven for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the Air Fryer Oven before using it.
28. DO NOT place your Air Fryer Oven on a cooktop even if cool, because it could cause a fire or damage the Air Fryer Oven, your cooktop, and your home.
29. Always unplug the appliance after use.
30. Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
31. Make sure the ingredients prepared in this appliance come out cooked to a golden-yellow colour rather than dark or brown. Remove burnt remnants.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

· IMPORTANT

1. Before initial use and after subsequent use, hand wash the cooking accessories. Then, wipe the outside and inside of the appliance with a warm, moist cloth and mild detergent. Finally, preheat the appliance for a few minutes to burn off any residue.

2. The appliance may smoke the first time it is used. It is not defective, and the smoke will burn off within a few minutes.

· Automatic Shut-Off

The appliance has a built-in shut-off device that will automatically shut down the appliance when the timer reaches zero. You can manually switch off the appliance by turning the timer knob to '0'.

· Overheating Protection

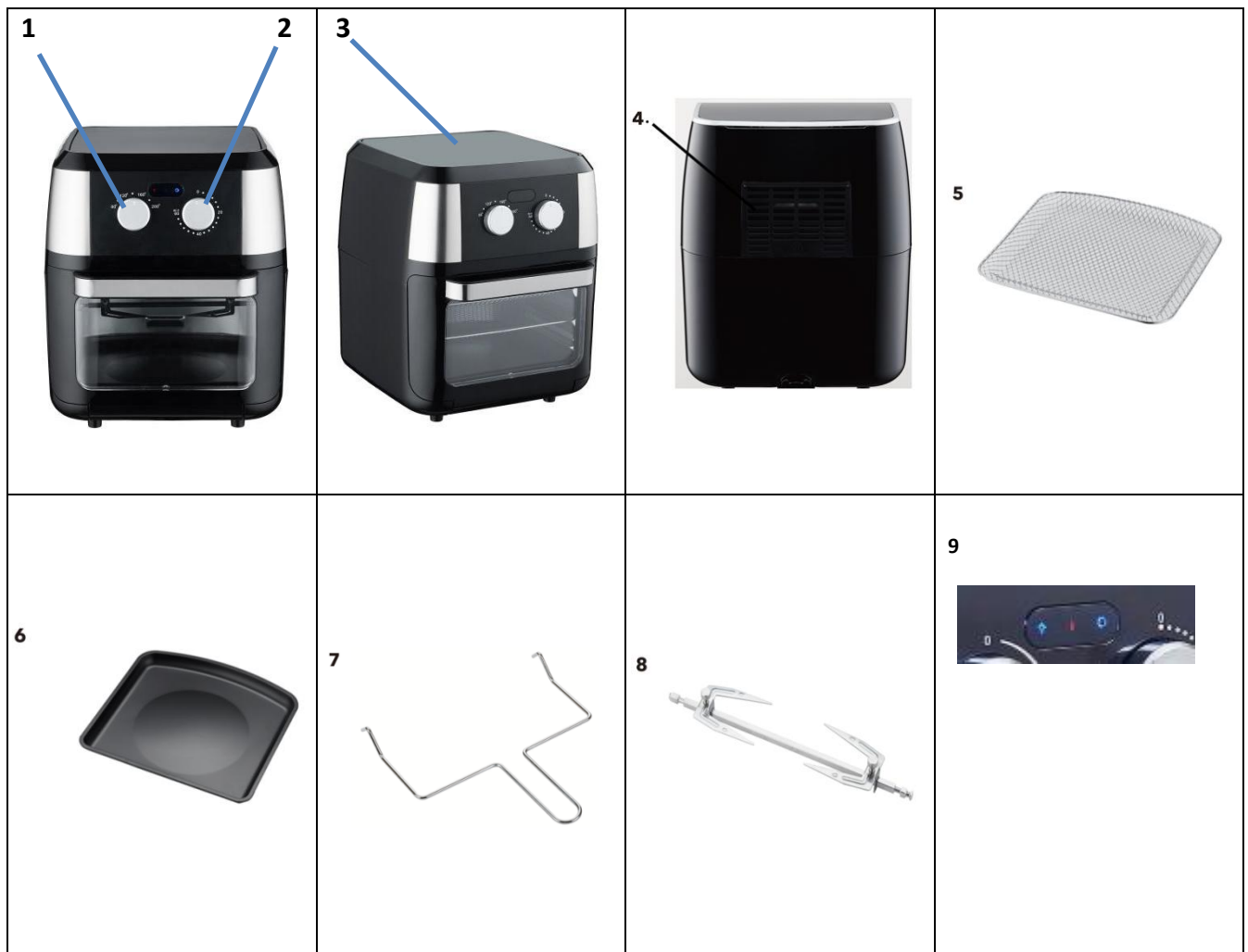
Should the inner temperature control system fail, the overheating protection system will be activated, and the appliance will not function. Should this happen, unplug the power cord. Allow time for the appliance to cool completely before restarting or storing. within a few minutes.

· Electric Power

Your new appliance should be operated on a dedicated electrical circuit. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.

· Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.



1. Temperature control knob

Select your desired temperature for cooking. **When the temperature control knob is set to ‘0’ , the machine stops heating. The fan will continue to run until the timer returns to the ‘0’ position to switch off the unit.**

2. Timer knob

Adjust by selecting your desired cooking time. **When the timer knob is set to ‘0’ the machine will switch off .**

3. Air Intake Vents

DO NOT COVER the Air Intake Vents while the appliance is operating.

4. Hot Air Outlet Vents

DO NOT COVER the Air Outlet Vents while the appliance is operating. DO NOT PLACE within 5 inches of other objects.

5. Crisper Trays

Can be used for dehydration, to cook crispy snacks, and reheat foods like pizza.

6. Drip Tray

Always cook with the Drip Pan in place for clean-up.

7. Rotisserie Fetch Tool

The Rotisserie Fetch Tool should be used to insert and remove any foods prepared using the Rotisserie Shaft or Skewers. Place it under the rotisserie shaft and lift (left side first), then gently support the food.

8. Rotisserie Shaft, Forks & Set Screws

Use for roasts and whole chicken. Slide the Shaft lengthwise through the centre of the meat. Slide the Forks onto the Shaft from each end and then into the meat. Lock in place with the Set Screws. There are indentations on the Shaft for the Set Screws. You can adjust the Screws closer to the centre of the Shaft if needed but never beyond the indentation.

NOTE: Ensure that the roast or chicken rotates freely within the appliance. If the item being cooked is too large, it will not rotate or cook evenly (3.5 - 4 lb on average). Wrap the meat with kitchen string to help with even rotation.

9. Control Panel/Light Panel

Please press the light bulb symbol to activate the light on and off inside the air fryer. The middle symbol is showing the air fryer is on and heating. The rotating symbol is for the rotisserie function, once the rotisserie bar has been placed in the correct position the bar will rotate once the function has been activated by the control panel.



WARNING

The Forks and other metal parts with this appliance are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Using the Accessories

Before using the Power Air Fryer Oven for the first time. Read all material, warning stickers, and labels.

Remove all the packing materials, labels, and stickers. Handwashing is recommended. Wash all parts and accessories used in the cooking process with warm, soapy water. Never wash or submerge the cooking appliance in water. Wipe the inside and outside of the cooking appliance with clean, moist cloth. Rinse with

warm, moist cloth. Before cooking food, preheat the appliance for a few minutes to allow the manufacturer's protective coating of oil to burn off. Wipe the appliance with warm, soapy water and a dishcloth after this burn-in cycle.

NOTE: Never wash or submerge the cooking appliance in water

NOTE: This appliance is not a deep fryer. Do not pour oil into the appliance

Placing Crisper Trays into Appliance

1. Insert the Drip Tray into the bottom of the appliance.
2. Place Crisper Trays into appliance by sliding them through the side grooves and onto the back lip
3. Place the Crisper Trays closer to the top heating element for faster cooking and added crisp.



Rotate the Crisper Trays mid-cycle for even cooking.

Using the Rotisserie Spit

1. With the Forks removed, force the Rotisserie Shaft through the centre of the food lengthwise.
2. **NOTE:** To support the food on the Rotisserie Spit better, insert the Rotisserie Forks into the food at different angles (see Fig.C).
3. Slide the Forks(A) onto each side of the Spit and secure them in place by tightening the two Set Screws(B).
4. Hold the assembled Rotisserie Spit at a slight angle with the right side higher than the left side and insert the left side of the Spit into the Rotisserie connection inside the appliance (See Fig.D).
5. With the left side securely in place, lower the right side of the Spit into the Rotisserie connection on the right side of the appliance (See Fig. E)
6. To remove cooked food, insert the large fork into the food, twist left, and raise to remove the Spit from the left slot and then remove the food from appliance with slight lifting motion. Transfer the food to a carving board or serving plate (See the "Removing the Rotisserie Spit" section).

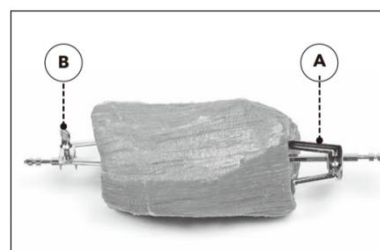


Fig. C



Fig. D

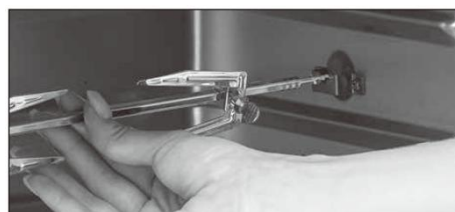


Fig. E

Removing the Rotisserie Spit

1. Using the Fetch Tool, hook the bottom of the left and right sides of the shaft attached to the Rotisserie Spit (Fig.F)



Fig. F

2. Pull the Rotisserie Spit slightly to the right to disconnect the accessory from the Rotisserie Socket
3. Carefully pull and remove the Rotisserie Spit from the appliance.

Operating Instructions:

Preparing for use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Select the cooking accessory for your recipe.

NOTE: Before initial use and after subsequent use, hand wash the cooking accessories. Then, wipe the outside and inside of the appliance with a warm, moist cloth and mild detergent.

A Versatile Appliance:

The Air Fryer Oven is designed to cook a wide variety of your favourite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities

WARNING

- **NEVER** put anything on top of the appliance.
- **NEVER** cover the air vents on the top and back of the cooking appliance.
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This appliance cooks with hot air only
- **NEVER** use the appliance's Door as a place to rest a hot Fry Basket filled with food. The hot Fry Basket could damage the Door or cause the appliance to tip. Personal injury could result.
- **ALWAYS** use oven mitts when removing hot Crisper Trays.

Cooking with the Air Fryer Oven

1. Place the ingredients on your chosen accessory.
2. Plug the power cord into a dedicated outlet. Put the chosen accessory into the appliance and shut the door.
3. When the selected accessories and food are in place, set the temperature and time manually (refer to the cooking chart).
4. After a few seconds of manually adjusting the time and temperature, the appliance will automatically start the cooking cycle.
5. There is a built-in light inside the product, when the actual temperature inside the oven reaches 180°C, the built-in light will light up, which is convenient for you to check the status of your food.

NOTE: You may open the appliance's Door to view your food at any time during the process to check the progress.

NOTE: Consult the Charts in this manual or the Recipe Books to determine the correct settings.

Tips:

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Larger quantities of food may require longer cooking time than smaller quantities of food.

- Flipping or turning food halfway through the cooking process ensures that the food is evenly cooked.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the Air Fryer Oven.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- A baking tin or oven dish can be placed on a Crisper Tray inside the Air Fryer Oven when cooking foods such as cakes or quiches. Using a tin or dish is also recommended when cooking fragile or filled foods.



WARNING

- During the cooking process, the cooking accessories will become very hot. When you remove the accessories to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to set it on. NEVER place the accessories directly on a countertop or table.
- Cooking accessories will get hot during the air frying process. Wear oven mitts and handle with care to AVOID INJURY

Cooking Chart

Internal Temperature Meat Chart

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

Food	Type	Temperature
Beef & Veal	Ground	70°C
	Steaks, roasts: medium	70°C
	Steaks, roasts: rare	50°C
Chicken & Turkey	Breasts	75°C
	Ground, stuffed	75°C
	Whole bird, legs, thighs, wings	75°C
Fish & Shellfish	Any type	65°C
Lamb	Ground	70°C
	Steaks, roasts: medium	60°C
	Steaks, roasts: rare	55°C

Cooking Chart

Food Item	Min-Max	Time	Temperature	Comments
Thin Frozen Fries	1 ¼-3cups	15-16mins	200°C	
Thick Frozen Fries	1 ¼-3cups	15-20 mins	200°C	
Homemade Fries	1 ¼-3 ¼cups	10-16mins	200°C	Add ½tbsp. oil
Homemade Potato Wedges	1¼-3 ¼cups	18--22mins	180°C	Add ½tbsp. oil
Homemade Potato Cubes	1 ¼-3cups	12-18mins	180°C	Add ½tbsp. oil
Hash Browns	1cup	15-18mins	180°C	
Potato Gratin	2 cup	15-18mins	200°C	
Steak	¼-1.1 lb	8--12mins	180°C	
Pork Chops	¼-1.1 lb	10-14mins	180°C	
Hamburger	¼-1.1 lb	7-14mins	180°C	
Sausage Roll	¼-1.1 lb	13-15mins	200°C	
Chicken Drumsticks	¼-1.1 lb	18--22mins	180°C	
Chicken Breast	¼-1.1 lb	10-15mins	180°C	
Spring Rolls	¼- ¾ lb	15-20 mins	200°C	Use oven-ready
Frozen Chicken Nuggets	1/4-1.1 lb	10-15mins	200°C	Use oven-ready
Frozen Fish Sticks	¼-1.1 lb	6-10mins	200°C	Use oven-ready
Mozzarella Sticks	¼- 1.1 lb	8-10mins	180°C	Use oven-ready
Stuffed Vegetables	¼-1.1 lb	10mins	160°C	
Cake	1 ¼cups	20--25mins	160°C	Use baking tin
Quiche	1 ½cups	20--22mins	180°C	Use baking tin/oven dish
Muffins	1 ¼cups	15-18mins	200°C	Use baking tin
Baked Goods	1 ½cups	20mins	160°C	Use baking tin/oven dish
Frozen Onion Rings	1lb	15mins.	200°C	

Trouble shooting

Problem	Possible Cause	Solution
The appliance does not work	The appliance is not plugged in	Plug power cord into wall socket.
	The appliance has not been turned on by setting the preparation time and temperature	Set the temperature and time.
	The appliance is not plugged into a dedicated power outlet.	Plug the appliance into a dedicated power outlet.
Food not cooked	The appliance is overloaded.	Use smaller batches for more even cooking.
	The temperature is set too low.	Raise temperature and continue cooking.
Food is not fried evenly	Some foods need to be turned during the cooking process.	Check halfway through process and turn food if needed.
	Foods of different sizes are being cooked together.	Cook similar-sized foods together.
White some coming from appliance	Oil is being used.	Wipe down to remove excess oil.
	Accessories have excess grease residue from previous cooking.	Clean the components and appliance interior after each use.
French fries are not fried evenly	Wrong type of potato being used.	Use fresh, firm potatoes.
	Potatoes not blanched properly during preparation.	Use cut sticks and pat dry to remove excess starch.
	Too many fries are being cooked at once.	Cook less than 2 ½ cups of fries at a time.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting oil.
		Cut sticks smaller
		Add a bit more oil.
		Blanch cut potatoes.

Tips:

-Add 3 minutes to the cooking time when starting with a cold appliance.

Cleaning:

Clean the Air Fryer Oven after each use.

The cooking accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces.

Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

1. Wipe the outside of the appliance with warm, moist cloth and mild detergent.
2. To clean the door, gently scrub both sides with warm, soapy water and a damp cloth. **DO NOT** soak or submerge the door or appliance in water or wash in the dishwasher.
3. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge. Then, rinse the appliance thoroughly with a clean, damp cloth. Do not leave standing water inside the appliance. Do not scrub the heating coils because they are fragile and may break.
4. If necessary, remove unwanted food residue with a soft nylon bristle brush.
5. Caked-on food on accessories should be soaked in warm, soapy water to remove the food easily. Handwashing is recommended.

WARNINGS AND SAFETY INSTRUCTIONS:

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED:

- READ ALL INSTRUCTIONS BEFORE USE.
- FOR DOMESTIC INDOOR USE ONLY.
- DO NOT USE OUTDOORS OR FOR COMMERCIAL USE.
- ONLY USE WITH THE MAINS ADAPTOR/CHARGER SUPPLIED.
- **DO NOT** USE ANY OTHER MAINS ADAPTOR/CHARGER AS THIS MAY CAUSE DAMAGE AND INVALIDATES ANY WARRANTY YOU MAY HAVE.
- BEFORE USE, CHECK THOROUGHLY FOR ANY DEFECTS AND DO NOT USE IF DEFECTS ARE FOUND. TAKE CARE NOT TO DROP THE APPLIANCE AS HEAVY IMPACTS MAY CAUSE INTERNAL DAMAGE.
- BEFORE CONNECTING THE APPLIANCE, CHECK IF THE VOLTAGE INDICATED ON THE BOTTOM OF THE APPLIANCE IS IN ACCORDANCE WITH THE MAINS VOLTAGE IN YOUR HOME.
- CHECK THE APPLIANCE AND POWER CABLE CAREFULLY FOR DAMAGE BEFORE EACH USE.
- 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. CLEANING AND USER MAINTENANCE SHALL NOT BE MADE BY CHILDREN WITHOUT SUPERVISION.
- CHILDREN OF LESS THAN 3 YEARS SHOULD BE KEPT AWAY UNLESS CONTINUOUSLY SUPERVISED.
- **SOME PARTS OF THIS PRODUCT CAN BECOME VERY HOT AND CAUSE BURNS. PARTICULAR ATTENTION HAS TO BE GIVEN WHERE CHILDREN AND VULNERABLE PEOPLE ARE PRESENT.**
- THE USE OF ANY ACCESSORY OR ATTACHMENTS NOT RECOMMENDED BY COOPERS OF STORTFORD MAY CAUSE INJURIES AND INVALIDATE ANY WARRANTY YOU MAY HAVE.
- DO NOT LET THE POWER CABLE HANG OVER THE EDGE OF A TABLE OR COUNTER, OR TOUCH HOT SURFACES.
- DO NOT PLACE ON OR NEAR HEAT SOURCES.

- USE ON A LEVEL, STABLE SURFACE.
- DO NOT COVER THE ITEM IN ANY WAY WHEN IN USE AS THIS MAY CAUSE OVERHEATING.
- DO NOT USE THIS APPLIANCE FOR ANY OTHER USE THAN THE INTENDED USE IT IS DESIGNED FOR.
- ENSURE THERE IS SUFFICIENT DISTANCE BETWEEN THIS APPLIANCE AND OTHER ITEMS ON THE WORK SURFACE OR WORKSTATION, OR SUFFICIENT DISTANCE BETWEEN THE APPLIANCE AND THE CONFINES OF THE AREA IN WHICH IT IS SITUATED. WE RECOMMEND A MINIMUM CLEARANCE AROUND ALL FACES OF AT LEAST 10CM.
- DO NOT PLACE UNDER OR NEAR FLAMMABLE MATERIALS SUCH AS CURTAINS, DRAPERIES, SHELVES, LOOSE WALLPAPER, ETC.
- ALLOW THE ITEM TO COOL THOROUGHLY BEFORE PUTTING ON OR TAKING OFF PARTS.
- DO NOT PLACE THIS ITEM IMMEDIATELY BELOW A SOCKET-OUTLET.
- KEEP ITEM AT LEAST 1M AWAY FROM COMBUSTIBLE MATERIAL SUCH AS FURNITURE, CUSHIONS, BEDDING, PAPER, CLOTHES, CURTAINS ETC.
- TO PROTECT AGAINST ELECTRIC SHOCK, DO NOT IMMEDIATELY POWER CABLE, MAINS ADAPTOR APPLIANCE, IN WATER OR ANY OTHER LIQUID.
- UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.
- DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED POWER CABLE OR MAINS ADAPTOR OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER. WE RECOMMEND THAT THE POWER CABLE IS NOT KINKED OR STORED IN A TWISTED MANNER, AND THAT YOU REGULARLY CHECK ITS CONDITION.
- DO NOT LEAVE UNATTENDED.
- ALWAYS SWITCH OFF AFTER COOKING OR IF YOU HAVE TO LEAVE THE ROOM.
- THE USE OF OVEN GLOVES IS RECOMMENDED WHEN HANDLING HOT FOOD OR HOT APPLIANCES.
- ALLOW TO COOL BEFORE CARRYING OR PLACING IN STORAGE.
- ANY REPAIRS MUST BE CONDUCTED BY A QUALIFIED ELECTRICIAN OR ELECTRICAL SERVICE AGENT.

PLUG WIRING (UK & IRELAND)

This appliance is supplied with a mains adaptor with BS1363 plug pins.

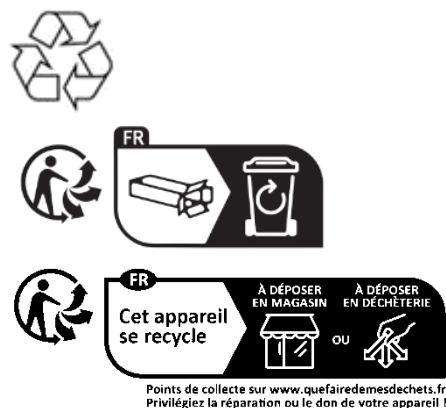
DO NOT use if the socket outlets in your home or office are not suitable for this product's mains adaptor plug pins. Attempts to insert the mains adaptor into the wrong socket is likely to cause electric hazard or damage.


CARE AND CLEANING INSTRUCTIONS

- Always switch off and unplug before cleaning.
- Do NOT immerse in water. Risk of electric shock.
- Do NOT use abrasive cleaners or sharp utensils to clean this appliance.
- Wipe surfaces with a soft dry cloth.
- Allow to dry thoroughly before further use.
- Store the appliance in a cool, dry place.

DISPOSAL

- Coopers of Stortford use recyclable or recycled packaging where possible.
- Please dispose of all packaging, paper, cartons in accordance with your local authority recycling regulations.
- At the end of the product's lifespan please check with your local council authorised household waste recycling centre for disposal.
- Plastics, polybags – this is made from the following recyclable plastic.



Code & Symbol	 PETE
Type of Plastic	Polyethylen e Terephthal ate

- At the end of the product's lifespan please check with your local council authorised household waste recycling centre for disposal.

Distributed by / Verteilt durch / Distribué par.

The Enterprise Department Ltd, Trading as Coopers of Stortford.

UK address: 11 Bridge Street, Bishops Stortford

Herts, UK, CM23 2JU

Tel: 0330 331 0300

Customer Services: enquiries@coopersofstortford.co.uk

Web Site: <https://www.coopersofstortford.co.uk>

The Enterprise Department Ltd, Trading as -

NI address: D.S.B. LD, 160 Bd. De Fourmies, 59100 Roubaix, France

Tel: +44 (0) 330 331 0300

Customer Services: enquiries@coopersofstortford.co.uk

Web Site: <https://www.coopersofstortford.co.uk>

DE/FR/CZ/SK :

3Pagen

Hergestellt für 3Pagen

Sankt-Joeris-Strasse 16-28

53477 Alsdorf

Tel: +49 (0) 2404/980-204

Customer Services: kontakt@3pagen.de

Web Site: www.3pagen.de

