




# Folding Gas BBQ

Instruction manual



**Model:**  
**JA377**

## Safety Instructions

- Read all instructions before using the appliance and retain for future reference.
- Follow all warning notices on the appliance.
- Never allow children to operate this appliance.
- Position on a flat, stable surface.
- **For outdoor use only.**
- **Warning: Accessible parts may be very hot.**   
Keep young children, elderly people, and animals away.
- Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- Use purpose designed barbecue tools with long, heat resistant handles.
- Do not cover the appliance before it completely cools down.
- Do not move the appliance after lit, during use or immediately after use before it completely cools down.
- Do not leave the appliance unattended during use.
- Turn off the gas supply at the gas cylinder or regulator after each use, or before carrying out any adjustments.
- Do not modify the appliance in any way.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty.
- Never use accessories which are not recommended by the manufacturer. Only use original parts and accessories.
- Do not use this appliance in enclosed areas, or near flammable materials (Petroleum based products, thinners or any other solid object that carries a flammable warning label).

- The appliance must not have any overhead obstruction, e.g. trees, shrubs, lean-to roofs. Ensure a clearance of at least 1m around the appliance for ample ventilation.
- Do not store or use gasoline or Methylated Fuels or any other flammable vapours and liquids in the vicinity of this or any other appliance.
- Never light a gas appliance with gasoline or combustible fluids!
- Do not store any other gas cylinder in the vicinity of this or any other appliance.
- Keep a fire extinguisher (powder type) handy.
- Keep any electrical cords and fuel supply hose away from the heat surfaces.
- Do not use to heat any sealed glass/container with food. Pressure may build up and cause the container to burst, possibly resulting in personal injury or damage to the appliance.
- Do not attempt any unauthorized interference of the main controls on this gas appliance, i.e. gas taps, injectors, valves, etc.
- During use, do not attempt to disconnect any gas fitting part on the gas appliance or the gas regulator/cylinder.
- Clean the appliance after use. For cleaning surfaces in contact with food, please refer to the "Cleaning and Maintenance" section of this manual.
- Do not obstruct any ventilation openings in the appliance body.
- Do not enlarge burner ports or orifice/nozzle openings when cleaning the burner or valves.
- It is recommended this gas appliance be serviced (at least annually) by a professional. Do not service it yourself.

## Gas, regulator and hose

- If used with LPG bottled gas: A suitable regulator must be used for butane, propane or mixes.
- LPG gas cylinders should rest on a stable, flat surface.
- Do not place the gas cylinder directly underneath the barbecue.
- LPG gas cylinders should never be stored or laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- Ensure to use gas hoses with heatproof temperature of higher than 80°C.
- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, perishing, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage, replace it immediately with one suitable for use with LPG gas which meets the national standards for the country of use.
- Before use, ensure to check for gas leak (→ Gas leak testing). This is the only safe and sure way to detect any gas leaking from joints and connections of the barbecue after assembly.
- Perform leak test annually, and whenever the gas cylinder is disconnected or reconnected.
- **Do not use an open flame for gas leak test at any time.**
- **In case of gas leak or gas odour:**
  - Stop using the appliance and turn off gas supply to it.
  - Extinguish any open flame.
  - Check for damages, poor connections, etc.
  - If odour continues, contact your local dealer.

## Introduction

Please take a few minutes to carefully read through this manual. Correct maintenance and operation of this appliance will provide the best possible performance from your BUFFALO product.

## Pack Contents

The following is included:

- Buffalo folding gas BBQ (with gas hose pre-mounted)
- Gas hose clip (x2, metal)
- Pressure regulator
- Instruction Manual

BUFFALO prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your BUFFALO dealer immediately.

## Installation

### Caution!

- **It is most important that this appliance is installed correctly and that operation is correct before use. This appliance must be installed in accordance with National and local codes and regulations covering gas, health and fire safety.**
- **Installations must be carried out by qualified persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.**
- **Components sealed or having adjustments protected by the manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installation person or users.**
- **We suggest wearing gloves when carrying out installation and assembling.**
- **If unsure of any aspect of the installation, instructions or performance of the appliance, contact your dealer promptly.**

### Selecting a location

- This appliance is for outdoor use only and should be placed in a well-ventilated area.
- The sides of the barbecue should **NEVER** be closer than 1 metre from any combustible surface, including trees and fences and make sure that there are no heat sources nearby (cigarettes, open flames, spark, etc.). Keep away from any flammable materials!

### Assembly

- Remove the appliance from the packaging. Make sure that all protective plastic film and coatings are thoroughly removed from all surfaces.
- Lift the base frame by two adults and screw the thread to fix.

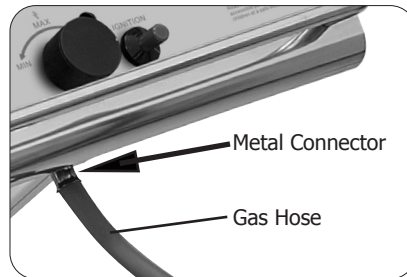


## Connecting/changing the gas hose to the appliance

The gas hose with metal connector is pre-mounted to the appliance.

### Caution!

- The gas hose must be changed within the prescribed intervals or whenever it looks worn/damaged. The date on the gas hose is the manufacturing date, not the expiration date.
- Before replacement, ensure the control knob of the appliance is at the OFF position.



### Caution!

- The gas hose needs to meet the standard of EN16436-1, and the length is less than 1.5m.
- The hose shall be readily visible across its entire length for inspection after installation.

## Choosing the suitable gas cylinder and regulator



**Caution! Ensure to have the proper regulator and cylinder in order for the barbecue to operate safely and efficiently. Use of an incorrect or faulty regulator is dangerous and will invalidate any warranty. Consult your local gas dealer for the most suitable gas cylinders and regulators.**

An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas necessary for satisfactory performance.

- This barbecue can use either propane or butane or propane/butane mixed LPG (liquid petroleum gas) bottled gas. Propane cylinders, will supply gas all year round, even on cold winter days. Butane cylinders will supply sufficient gas in summer, but it may affect the performance of the barbecue and restrict the heat output available from the burner, particularly once the gas temperature starts to fall below +10°C.
- Choose the proper regulator according to the appliance category and gas pressure, for example, use 37mbar regulator with appliance category I3P for propane gas.

| Country of Destination   | Category | Gas and Supply Pressure | Main Burner     | Total Nominal Heat Inputs |
|--|----------|-------------------------|-----------------|---------------------------|
|  |          |                         | Injector Size Ø |                           |
| GB, BE, HR, CZ, FR, GR, IE, IT, LT, NL, PT, SK, SI, ES, CH, PL | I3P(37)  | 37mbar                  | 1.24mm          | 6.5kW                     |
| AT, DE, LU, NL, SK, CH   | I3P(50)  | 50mbar                  | 1.24mm          | 7.5kW                     |

### CAUTION:

USE OUTDOORS ONLY.

This appliance shall be installed in conformity with the current regulations and used only in a well-ventilated location. Consult the instruction before installing and using this appliance.



ITS-2575-GAR-2442962  
Pin 2575DP42962

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Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland  
15 Badgally Road, Campbelltown, NSW 2560, Australia

**Caution!**

- When replacing with a new hose, turn off the gas cylinder first. Then disconnect the hose from the gas cylinder and gas hose inlet on the appliance.
- A gas cylinder with maximum diameter 370mm and height 450mm is recommended for use.
- The regulator needs to meet the standard of EN16129 with current version and national regulation.
- Consult your local gas dealer for the most suitable gas cylinders and regulators.

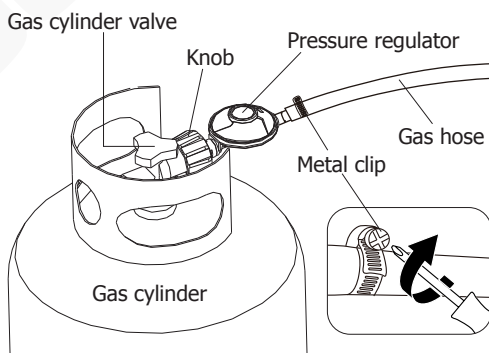
## Connection to the pressure regulator and gas cylinder

**Caution!**

Before connection, ensure the available gas supply corresponds to the one shown on the rating plate located on the appliance.

Before connection, ensure there is no debris caught in the head of the gas cylinder, head of the regulator valve, or in the head of the burner and burner ports.

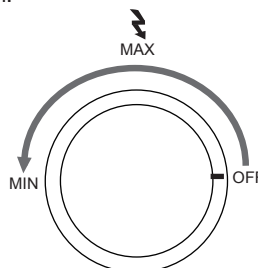
- Connect the gas hose from the appliance to the pressure regulator (if you have trouble to connect the hose, soak the hose head into water for 5 minutes). Secure the connection with the metal clip on the hose.
- Connect the pressure regulator to the gas cylinder.



## Gas leak test

**Caution! Always perform a leak test in a well-ventilated area.**

1. Confirm the control knob is at the **OFF** position.



2. Turn on the gas supply at the gas cylinder or regulator. Turn on the appliance as instructed (→ Operation).
3. Check for leaks by brushing a solution of ½ water and ½ soap over all the gas system joints, including all valve connections, hose connections, and regulator connections.
4. If bubbles form over any of the joints, there is a leak.
  - Turn off the gas supply at the gas cylinder
  - Re-tighten all joints
  - Repeat test
  - If bubbles form again, stop using the appliance and contact your local distributor for assistance.
5. Wipe the mixed solution from all joints and connections after leak test.

## Disconnecting a gas cylinder



**Caution! While changing the gas cylinder, keep it away from any source of ignition.**

- **Caution!** Before disconnection ensure to turn off the gas tap if fitted to the appliance.
- **Caution!** Before disconnection ensure the gas cylinder valve is in "CLOSED" position.
- Wait until the burner and pilot light have gone out.
- Disconnect the pressure regulator from the gas cylinder by turning the knob counter-clockwise until loose.
- After connected to a new gas cylinder, a leak test is necessary to re-do.

## Operation



**Clean and inspect the hose before each use of the appliance. If there is any evidence of abrasion, wear, cuts or leaks, the hose must be replaced immediately.**

### Preparation before cooking

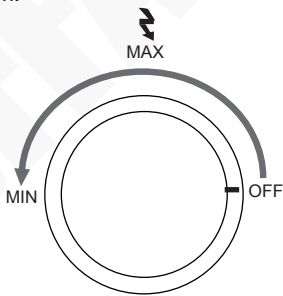
- Wipe clean the cooking grids. Let dry thoroughly.
- To prevent foods from sticking to the cooking surface, apply a light coat of cooking/vegetable oil before each barbecuing session.
- Do not face directly over the appliance when lighting.



**Note: When cooking for the first time, cooking surfaces colour may change slightly. This is normal and does not indicate any defect.**

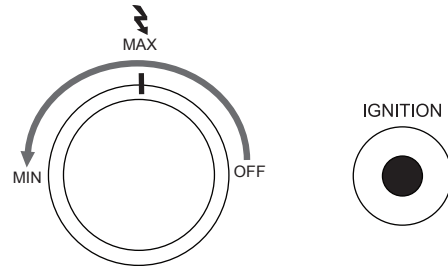
### Lighting the appliance

1. Confirm the control knob is at the **OFF** position.



2. Turn on gas supply at the regulator or at the gas cylinder valve.

3. To ignite the burner, push down and turn the control knob to **MAX** position (Ignition position) while pressing the **IGNITION** button. A click sound will be heard and ignition will take place.



4. After ignition, push down the control knob for 15 seconds to allow the thermocouple to heat.



**Warning: If ignition does not occur in 5 seconds, turn the control knob off and wait 5 minutes. Then repeat the lighting procedures.**

### Manual ignition

Should automatic ignition fails,

1. Confirm the control knob is at the OFF position.
2. Remove the cooking grids and flame tamers.
3. Push down and turn the control knob to **MAX** position (Ignition position).
4. Light with BBQ lighter at the distance of 5mm to the burner fire hole.
5. Replace the cooking grids and flame tamers, ensuring to wear heat-resistant gloves.



- **If the lighting does not occur in 5 seconds, turn the control knob to OFF. Wait 5 minutes for the unburnt gas to evaporate. Afterwards, re-light.**
- **For any difficulty with lighting, please consult your dealer.**



## Start cooking

1. After ignition, pre-heat the appliance for 10-15 minutes with the MAX setting. This should be done before each cooking session.
2. After pre-heating, turn the control knob to suit requirements.
3. Place your food on the cooking grids. (The burner heats up the flame tamers underneath the grids, which in turn pass heat to the food. The natural food juices produced during cooking fall onto the hot flame tamer and vaporize. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.)
4. **End of cooking session:** Turn the control knob to **MAX** position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier.
5. **Turning off the gas appliance:** After use, turn the control knob to **OFF** position. Then switch off the gas supply at the gas cylinder or regulator.



### Energy saving tips:

- Turn the appliance off as soon as cooking is completed.
- Do not preheat longer than recommended.
- Do not use a higher setting than required.



### Warning!

**Danger of scalding! Always protect your hands when handling parts or food near the cooking surface.**

## Flare-up control

- Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamer. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food from being burned.
- To control flare-ups, it is **ESSENTIAL** to trim away excess fat from meat and poultry before grilling. Use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. The burner should always be set to low settings during cooking.
- When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling parts near the cooking surfaces.

### **Danger of scalding!**

## Fat fires

- After each cooking session, clear away the food debris. If the barbecue is to be used for large gatherings, it will be necessary to turn off and cool the barbecue every 2 hours to remove food debris and clean it out.
- Cleaning frequency may need to be increased if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, and thus cause injury and seriously damage the barbecue.
- **In the event of a fat fire:**
  - Turn control knob to **OFF** position.
  - Turn off the gas supply at the gas cylinder or regulator.
  - Keep at a safe distance from the barbecue and wait until the fire has burnt out.
  - Never douse a barbecue with water. If an extinguisher is used, it should be a powder type.
  - If the fire does not abate or even seems to worsen, contact your local Fire Brigade for assistance.

## Cleaning, care & maintenance



### Warning!

- **Regularly clean your barbecue between uses, especially after extended periods of storage.**
- **Ensure the barbecue and its components are sufficiently cool before cleaning and storage. Never douse the barbecue surfaces with water while still hot.**

- To extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Heavy-duty barbecue covers and other accessories are available from your local stockist.
- Inspect the barbecue on a regular basis as damp or condensation can form which may result in damage to the appliance. It may be necessary to dry the barbecue internally. It is possible for mould to grow on any fat-gathering parts. This should be cleaned off with hot soapy water.
- Any rust that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint. Any rust on cooking surface should burn off or be rubbed off.

### Body

- Regularly remove excess grease or fat using a cloth dampened with hot soapy water. Dry thoroughly.
- Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper.
- Do not immerse the body or hose in water.

### Burner

- Burning off any residue after cooking will keep the burner clean.
- Periodically check the burner to ensure it is free from insects and spiders which may clog the gas system, deflecting gas flow.
- Ensure to clean pipe on burner very carefully and make sure that there are no obstructions. We recommend the use of a pipe cleaner to clean the pipe area.

### Cooking surfaces

- After cooling down, remove any fat or food particles with a plastic or wooden scraper. Do not use a steel scraper or wire brush.
- Clean with hot soapy water. Rinse well and dry thoroughly.
- Do not use scouring pads or powders as they can permanently damage the finish. Due to the weight of the parts, we do not recommend cleaning in a dishwasher.
- Failure to keep clean, and excessive buildup can result in a fat fire. This can be hazardous and severely damage the barbecue. This is not a fault in the barbecue and is therefore not covered by the warranty.

### Storage

- Store in a cool dry place with the lid closed in position. If storing the gas appliance outdoors, ensure to check that all areas under the front panel are free from any obstructions (insects, for example). This area must be kept free as this may affect the flow of combustion or ventilation air.
- If storing the gas appliance indoors, the gas cylinder must be disconnected and left outside. The gas cylinder should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the cylinder.
- When using the barbecue after extended periods of storage, ensure to check for gas leaks and any obstructions in the burner. Also follow the cleaning procedures to ensure the gas appliance is safe.

### Fixings

- It is recommended to check and tighten the metal fixings annually.

## Troubleshooting

A qualified technician must carry out repairs if required.

| Fault  | Probable Cause  | Solution   |
|--|---|--|
| Gas leaking from cracked/cut/burned hose                         | Damaged hose  | Turn off gas at LPG cylinder. If hose is cut or cracked, replace hose. See LPG cylinder leak test and connection regulator to the LPG cylinder   |
| Gas leaking from LPG cylinder                                    | Mechanical failure due to resting or mishandling                    | Turn off LPG cylinder valve  |
| Gas leaking from LPG cylinder valve                              | Failure of cylinder valve from mishandling or mechanical failure    | Turn off LPG cylinder valve. Return LPG cylinder to gas supplier   |
| Gas leaking between LPG cylinder and regulator connection        | Improper installation, connection not tight, failure of rubber seal | Turn off LPG cylinder valve, remove regulator from cylinder and visually inspect rubber seal for damage. See LPG cylinder test and connection regulator to the LPG cylinder                              |
| Fire coming through control panel                                | Fire in burner tube section of burner due to partial blockage       | Turn off the control knob and LPG cylinder valve. After fire is out and appliance is cold, remove burner and inspect for spider nests or rust. See natural hazard and cleaning the burner assembly pages |
| Grease fire or continuous excessive flames above cooking surface | Too much grease buildup in burner area                              | Turn off LPG Cylinder. Allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup/pan/tray, and other surfaces                                 |
| Burner will not light using igniter                              | <b>Gas issues</b>   |  |
|  | Burner not engaged with control valve                               | Make sure valve positioned inside of burner tube   |
|  | Obstruction in burner   | Ensure burner tube is not obstructed with spider webs or other objects (→ Cleaning, care & maintenance)  |
|  | No gas flow   | Make sure LPG cylinder is not empty. If not empty, see Section <b>"Sudden drop in gas flow"</b> below  |
|  | Vapour lock at coupling nut to LPG cylinder                         | Turn off control knob and disconnect coupling nut from LPG cylinder. Reconnect and retry   |
|  | Coupling nut and LPG cylinder valve not fully connected.            | Turn the coupling nut approximately one-half to three-quarters   |
| <b>Sudden drop in gas flow or low flame</b>                      | Grease buildup  | Clean burner and inside of appliance / firebox   |
|  | Excessive fat in meat   | Trim fat from meat before grilling   |
|  | Excessive cooking temperature                                       | Set the control knob to a lower setting  |

| Fault                                 | Probable Cause                                      | Solution   |
|---------------------------------------|---|--|
| Flames blow out                       | High or gusting winds                               | Move the appliance to prevent it from facing wind directly or increase flame height  |
|                                       | Low on LPG gas                                      | Refill LPG cylinder  |
|                                       | Excess flow valve tripped                           | → See section <b>"Sudden drop in gas flow"</b> above   |
| Persistent grease fire                | Grease trapped by food buildup around burner system | Turn control knob to <b>OFF</b> . Turn gas off at LPG cylinder. Let fire burn out. After appliance cools, remove and clean all parts |
| Flashback... (fire in burner tube(s)) | Burner and burner tube blocked                      | Turn control knob to OFF. Clean burner and/or burner tube (→ <b>Cleaning, care &amp; maintenance</b> )                               |
| Flare-up                              | Grease buildup                                      | Clean burner and inside of appliance/ firebox  |
|                                       | Excessive fat in meat                               | Trim fat from meat before grilling   |
|                                       | Excessive cooking temperature                       | Set the control knob to a lower setting  |

## Technical specifications

Note: Due to our continuous improvement process, the product specifications are subject to change without notice.

| Country of Destination   | Category | Gas and Supply Pressure | Main Burner     | Total Nominal Heat Inputs |
|--|----------|-------------------------|-----------------|---------------------------|
|  |          |                         | Injector Size Ø |                           |
| GB, BE, HR, CZ, FR, GR, IE, IT, LT, NL, PT, SK, SI, ES, CH, PL | I3P(37)  | 37mbar                  | 1.24mm          | 6.5kW                     |
| AT, DE, LU, NL, SK, CH   | I3P(50)  | 50mbar                  | 1.24mm          | 7.5kW                     |

## Compliance

BUFFALO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

BUFFALO products have been approved to carry the following symbol:



ITS-2575-GAR-2442962  
Pin 2575DP42962  
Fourth Way, Avonmouth, Bristol, BS11 8TB, UK  
Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland  
15 Badgally Road, Campbelltown, NSW 2560, Australia

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Every effort is made to ensure all details are correct at the time of going to press, however, BUFFALO reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità • Declaración de conformidad

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo

Object of the declaration • Voorwerp van de verklaring • Objet de la déclaration • Gegenstand das deklariert werden soll • Oggetto della dichiarazione • Objeto de la declaración • Objeto da declaração

Model • Modèle • Modell • Modello • Modelo

Application of Council Directives(s)

Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo

{SKU description}

Gas Grills for Outdoor Use

{description of the appliance or fitting}

Folding Gas BBQ

{product code(s)}

JA377

{relevant legislation and harmonized standards}

Gas Appliance Regulation (EU) 2016/426

EN 498:2012

The Notified Body • De Erkende Instantie • Partie notifiée • Der notifizierte Körper • L'ente notificato • El Cuerpo Notificado

{Name; address}

Intertek Italia S.p.A Via Miglioli, 2/A - 20063 Cernusco sul Naviglio, Milano - Italy

{NB No.} 2575

{description of intervention}

Type Examination to the Gas Appliance Regulation (EU) 2016/426

{details of certificate including

Date; Period of validity; Conditions of validity}

Certificate # ITS-2575-GAR-2442962 rev.0 dated 30<sup>th</sup> Dec 2024 and valid to 29<sup>th</sup> April 2034

Manufacturer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante

{name of manufacturer} Buffalo

Manufacturer Address • Adres fabrikant • Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore • Dirección del fabricante

{address of manufacturer}

Unit 9003  
Blarney Business Park  
Blarney  
Co. Cork, Ireland

Fourth Way,  
Avonmouth,  
Bristol,  
BS11 8TB  
United Kingdom

This declaration of conformity is issued under the full responsibility of the manufacturer. I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Deze conformiteitsverklaring werd uitgevaardigd onder volledige verantwoordelijkheid van de fabrikant. Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

La présente déclaration de conformité est délivrée sous l'entière responsabilité du fabricant. Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus

Diese Konformitätserklärung wird unter der vollen Verantwortung des Herstellers ausgestellt. Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

La dichiarazione di conformità viene rilasciata dietro completa assunzione di responsabilità da parte del produttore. Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

La declaración de conformidad se emite bajo la total responsabilidad del fabricante. El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Date • Data • Date • Datum • Data • Fecha

07-01-2025 | 08:30:02 GMT07-01-2025 | 08:03:50 GMT

Signature • Handtekening • Signature • Unterschrift • Firma • Firma

DocuSigned by:

Eoghan Donnellan

D352874F7FAB460...

Eoghan Donnellan

Commercial  
Manager/ Importer

DocuSigned by:

Ashley Hooper

AB6DB7658FFB441...

Ashley Hooper

Group Head of  
Product Quality &  
Compliance

Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo


Position • Functie • Fonction • Position • Qualifica • Posición



|              |                            |
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| <b>BE-FR</b> | <b>0800-29229</b>          |
| <b>DE</b>    | <b>0800 – 1860806</b>      |
| <b>IT</b>    | <b>N/A</b>                 |
| <b>ES</b>    | <b>901-100 133</b>         |





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