

Instruction Manual
STAND MIXER

Návod k obsluze
KUCHYŇSKÝ ROBOT

Návod na obsluhu
KUCHYŇSKÝ ROBOT

Használati útmutató
KONYHAI ROBOTGÉP



KM 8012

STAND MIXER

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CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and so from the initial design concept to production itself we focus primarily on your safety. Nevertheless, please be careful and follow the instructions below when using this appliance.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- If the power cord is damaged, have an authorised service it in order to prevent hazards. It is forbidden to use the appliance if it has a damaged power cord.
- This appliance may be used by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers. Children must not play with the appliance.

- This appliance is not to be used by children. Keep this appliance and its power cord out of children.
- Use the appliances according to the instructions in this user's manual. Otherwise, there is a risk of personal injury.
- Please use only supplied accessories or the accessories recommended by the manufacturer. It is forbidden to use other than supplied accessories with this appliance.
- Please clean the accessories that come into contact with food after each use according to the instructions in chapter "Care and cleaning" of these user's instructions. Keep the appliance and its accessories clean at all times.
- Always turn off the appliance, disconnect it from the power socket when not using it, when leaving it without supervision, and before assembling, disassembling, cleaning or moving it. Prior to disassembling the appliance and replacing accessories or accessible parts that move during use, wait until all moving parts come to a stop.
- This appliance is designed for household use only. This appliance is not designed for

commercial use. Do not use this appliance in moving vehicles or on boats, outdoors, or for any purpose other than it's intended. Otherwise, there is a risk of personal injury.

- Before connecting this appliance to a power socket, make sure the voltage stated on the product's rating label corresponds to the voltage in your power socket.
- Put the appliance on a stable, heat-resistant, flat and dry surface away from the countertop edge.
- Avoid placing the appliance on or in the vicinity of heat sources, such as hot plates, ovens or gas burners. Vibrations during operation may cause the appliance to move.
- Never use multiple attachment types simultaneously.
- Do not use this appliance with a programmable switch, timer switch or any other device that automatically switches the appliance on.
- For safety reasons, this appliance is equipped with a safety mechanism that prevents the motor from being started if the appliance is incorrectly assembled or the tilt-back head is lifted.

- Before turning the appliance on, check that it is correctly assembled and that the tilt-back head is in the horizontal position.
- Allow hot liquids or food to cool down before processing.
- Do not attempt to grind bones, nut shells or other hard ingredients.
- Be careful not to get injured on the edge when handling the blade and the graters.
- Do not leave the appliance in continuous operation under a heavy load for a period longer than 15 minutes. Before turning it on again, allow it to cool down for at least 10 minutes.
- Do not lift the tilt-back head or put your hands or items, such as a kitchen knife, fork or wooden spoon, into the bowl while the appliance is in operation. Do not touch rotating parts of the appliance or attachments and ensure that foreign items such as clothing, hair, etc. are kept away. An injury could occur or the appliance could be damaged.
- If any item such as a spoon or a wooden spoon falls into the blending beaker while the appliance is in operation, press the power On/

Off button immediately to turn the appliance off, unplug the power cord from the socket, wait for the rotating parts to stop and then remove the item.

- If you need to wipe the inside of the bowl or the attachments, turn the appliance off and disconnect it from the mains. Wait until the rotating parts come to a complete stop. Use a spatula to clean the attachments and the inside of the bowl. Then you can continue processing.
- To push the raw materials through the feed tube of meat grinder, sausage attachment, cookie attachment or cutting and grating attachment, never use your fingers or other items. Always use the provided plungers.
- Never run the appliance with no load. This may lead to damage.
- Before storing the appliance, make sure that both the appliance and the accessories are cleaned and the tilt-back head is in the folded position.
- Do not disconnect the appliance from the power socket by pulling the power cord. This could damage the power cord or the power

socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.

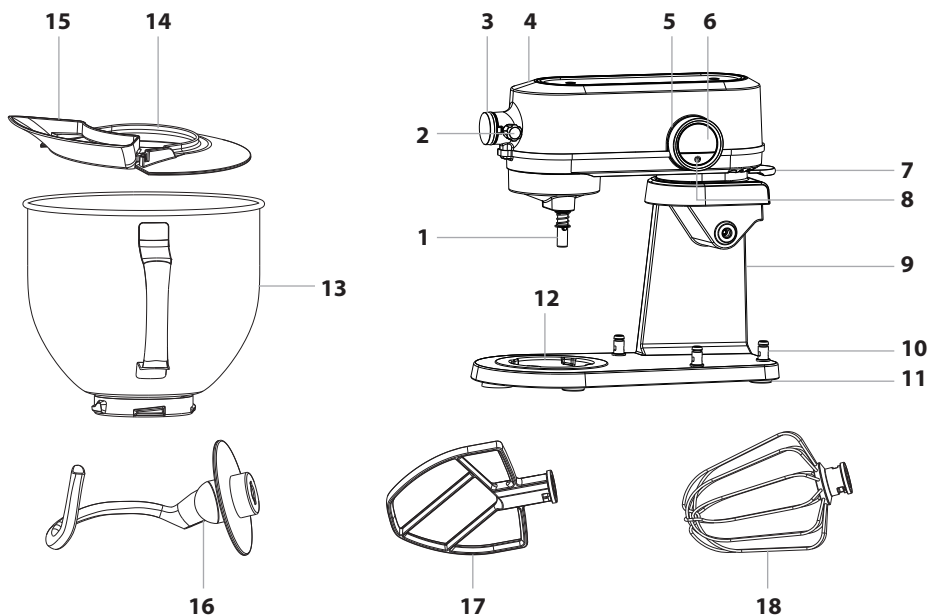
IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT


- Fully unwind the power cord before use.
- Do not leave the power cord hanging over the edge of a table or countertop or allow it to touch a hot surface or to become tangled up. Do not put heavy objects on the power cord.
- For safety reasons, we recommend to connect the appliance in an independent electrical circuit separated from other appliances. Do not use adapter plugs or extension cords to connect the appliance to a power outlet.
- To prevent potential electric shock, do not submerge this appliance, its base or power cord in water or any other liquid.
- We recommend that you inspect the appliance regularly. Do not use the appliance if it is damaged in any way or if the power cord or plug are defective. All repairs or adjustments must be performed at the nearest Catler authorised service centre.

- Any maintenance other than standard cleaning must be performed at authorised Catler service centre.
- We recommend to install a residual current device (standard safety switches in your power outlet) to provide a higher level of protection when using the appliance. We recommend to install a residual current device (with a nominal residual operating current of no more than 30 mA) in the electric circuit in which your appliance is to be connected. For further expert advise, please contact your electrician.

KNOW YOUR STAND MIXER KM 8012

STAND MIXER DESCRIPTION

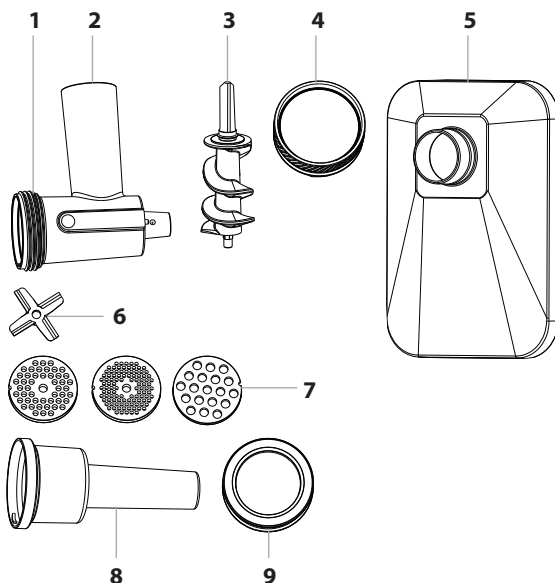


1. Drive shaft
2. Locking screw
3. Front cover
4. Tilt-back head
5. Speed control
6. Display
7. Lock button to lift and lower the tilt-back head
8. Power  On / Off button
9. Stand mixer base
10. Spikes to store the accessories
11. Antiskid feet
12. Blending beaker insertion hole
13. Blending beaker
14. Protective cover
15. Filling funnel
16. Kneading hook
17. Beater blade
18. Whisk

DESCRIPTION OF ACCESSORIES

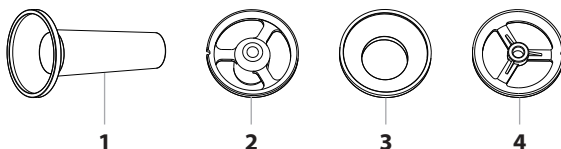
MEAT GRINDER

1. Grinding chamber
2. Filling funnel
3. Screw shaft
4. Screw ring
5. Hopper
6. Grinding blade
7. Grinding discs
8. Plunger
9. Plunger cover



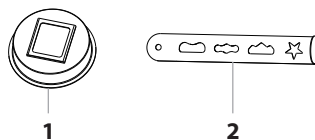
SAUSAGE ATTACHMENT

1. Wiener attachment
2. Sausage attachment
3. Attachment cover
4. Separator



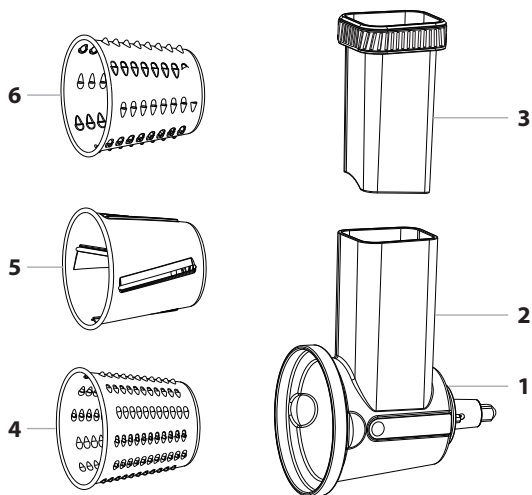
COOKIE ATTACHMENT

1. Cookie attachment
2. Mold



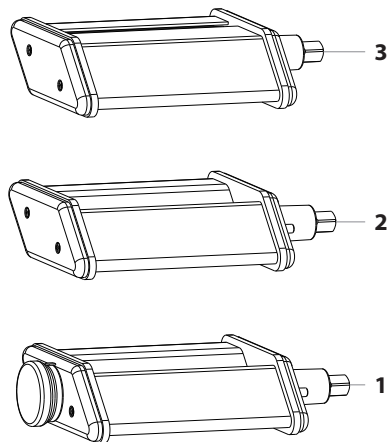
CUTTING AND GRATING ATTACHMENT

1. Grating attachment
2. Filling funnel
3. Plunger
4. Fine grater
5. Slicer
6. Coarse grater



PASTA ATTACHMENT

1. Pasta sheet roller attachment
2. Fettuccine pasta attachment
3. Spaghetti attachment



OPERATING YOUR STAND MIXER KM 8012

BEFORE FIRST USE

Before first use, remove all packaging and advertising labels / stickers from the appliance. Make sure you have removed all accessories from the package.

Wipe the stand mixer base with a soft sponge slightly moistened in warm water. Wipe dry using a clean wiping cloth.

Wash the blending beaker, protective cover, beaters, hooks and all accessories in warm water with a small amount of washing-up liquid. Rinse in clean water and wipe dry. Before storing the stand mixer, make sure that all parts are clean and dry.

TILT-BACK HEAD


In order to operate (lower and lift) the tilt-back head, you must always press the lock button located in the rear of the tilt-back head.


If you are about to lower or lift the tilt-back head, always make sure that the power cord is unplugged from the mains socket.

ATTENTION:


Never try to lift or lower the tilt-back head by force. There is a risk of damage to the appliance.

TURNING ON AND OFF

After plugging the power cord in the mains socket, press the  button briefly. The appliance will turn on and an acoustic signal will be heard. The display will show "0" speed and "00:00" time.

To turn the appliance off, press the  button briefly again. The display will turn off. To turn the appliance completely off, unplug the power cord from the socket.

NOTE

The appliance will automatically switch to stand-by mode after about 5 minutes of inactivity. Press the  button to turn the appliance on.

SPEED CONTROL

Set the speed control dial to a required speed between 1 - 8 where "1" is the lowest and "8" is the highest speed. Turn the speed control dial clockwise to increase the speed or turn the speed control dial anticlockwise to decrease the speed.

If you turn and hold the speed control dial clockwise for at least 3 seconds while the appliance is in operation, the time will disappear from the display. The time counting will still continue. Turn and hold the speed control dial clockwise again for at least 3 seconds and the time will reappear on the display.

If you need to reset the display time to "00:00" while the appliance is in operation, turn and hold the control dial anticlockwise again for at least 3 seconds. The time will change to "00:00" and a new counting will start.


If you need to pause the appliance operation, set the speed control dial to "0". The displayed time will stop. When the speed is set again, the time counting on the display will continue.

If you press the lock button and lift the tilt-back head during raw material processing, the appliance will stop running. An error message will start flashing on the display. To set the tilt-back head in the horizontal position, you must set the speed again.


WARNING!
Before assembling or disassembling, always make sure that the power plug is disconnected from the mains socket.

WARNING!
Never run the stand mixer with any accessories continuously for longer than 15 minutes. After 15 minutes of continuous running, turn the appliance off, unplug the power cord and let it cool down for about 10 minutes.

USING WITH THE BLENDING BEAKER

1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Insert the blending beaker in the hole on the stand mixer base in a way that the handle is oriented towards you perpendicularly. Rotate the blending beaker clockwise until you feel the hole.
3. In order to insert kneading hook, beater blade or whisk, you must lift the tilt-back head. Press the lock button to release the tilt-back head and lift the tilt-back head slowly with your other hand.
4. Insert the attachment on the shaft so that the tabs engage with the notches in the attachment. Then turn the attachment clockwise. This will fix the attachment on the shaft.
5. Place the raw materials that you wish to process into the jar. Always observe the maximum level line. The maximum amount of food that can be processed is 1.5 kg.
6. In order to lower the tilt-back head, press the lock button and slowly lower the tilt-back head.
7. Now insert the power plug into a power socket.
8. Press the  button. A sound is made and "0" speed and "00:00" time will be shown.
9. Turn the speed control dial to set the required speed. Select the speed according to the type of raw materials to be processed - see table below.
10. If needed, put the protective cover on the beaker and you can add raw materials through the filling funnel. The protective cover is suitable if you want to add flour in the bowl mixture. Also, the protective cover prevents the raw materials from splashing out of the beaker.
11. If you need to wipe the inside of the bowl, set the speed dial control to "0",

unplug the power cord from the mains socket and wait until the rotating parts come to a complete stop. Press the lock button and lift the tilt-back head. Wipe the inside of the bowl using a spatula or a wooden spoon.

12. When the mixture in the bowl has been processed into the appropriate consistence, set the speed to "0", wait until the rotating parts come to a complete stop and press the  button to turn the appliance off. Then, unplug the power cord from the mains socket. Press the lock button and lift the tilt-back head. Take the bowl by the handle and rotate it anticlockwise to remove it from the base.
13. Remove blend from the bowl.
14. Clean the bowl and the stand mixer according to the instructions in the "Care and Cleaning" chapter.

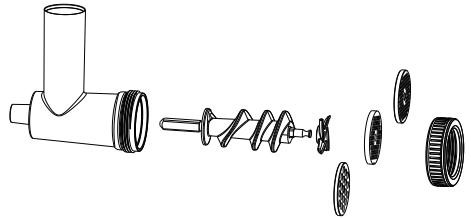
SPEED OVERVIEW TABLE

Speed	Attachment	Using
1 – 3	Kneading hook	Solid mixtures to prepare bread or crispy dough
1 – 8	Kneading hook, beater blade, whisk	Dough for pancakes, bundt cakes, whipping of cream, egg whites etc.

ATTENTION:

If you are going to process solid mixtures such as bread doughs, do not run the stand mixer for more than 10 minutes. Then, turn the stand mixer off and let it cool down for about 10 minutes.

USING THE MEAT GRINDER

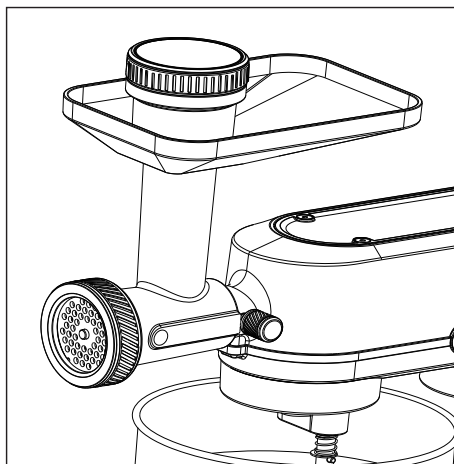



1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Insert the screw shaft in the grinding chamber, then attach the grinding blade. It is important that the edge is oriented out of the grinding chamber.
3. Attach one of the grinding discs on the grinding blade. Select a grinding disc depending on the preferred grinding roughness and intended meat use. Make sure that the tab in the grinding chamber is engaged with the notch in the grinding disc.

WARNING!
When attaching the grinding blade, be very careful not to get injured with its edge.


4. Now attach the screw cap and screw it properly by turning clockwise.
5. Release the lock screw and remove the front cover.
6. Insert the assembled meat grinder in the hole on the till-back head (with the screw shaft end pointing forward).

7. Tighten the joining screw. Make sure that the meat grinder is not loose and does not move.
8. Insert the hopper on the filling funnel - see figure.
9. Now insert the power plug into a power socket.



10. Press the  button. A sound is made and "0" speed and "00:00" time will be shown.
11. Put the raw materials to be processed in the hopper and put a container for the processed food under the grinder's outlet.
12. Turn the speed control dial to set the required speed. We recommend that you select speed 4 - 5 and adjust as needed.
13. Insert the raw materials one by one in the filling funnel using the plunger. Avoid choking the filling funnel with excessive amount of raw materials. To remove meat residues from the grinding chamber, we recommend to insert a slice of bread or a croissant in the filling funnel and grind them.

WARNING!
To push meat through the filling funnel, always use the supplied plunger. Never use your fingers or other items.

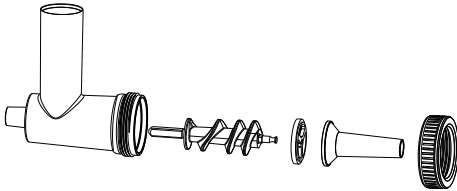
14. When all the raw materials have been processed, set the speed to "0", wait until the rotating parts come to a complete stop and press the  button briefly to turn the appliance off. Then, unplug the power cord from the mains socket.
15. Remove the hopper from the filling funnel and put the bowl with the processed food aside.
16. Hold the grinder with one hand and release the locking screw with the other. Carefully remove the grinder from the tilt-back head and put it on the countertop or in the sink. Insert the front cover in the hole on the tilt-back head and tighten the joining screw.
17. Clean the meat grinder and the stand mixer according to the instructions in the "Care and Cleaning" chapter.

NOTE:

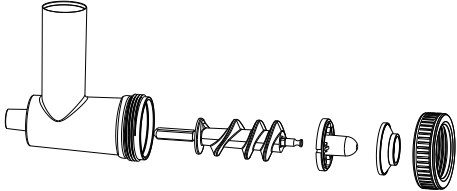
To achieve optimal results, we recommend to cut the raw materials into equally sized pieces, about 2.5 x 2.5cm. We do not recommend to process frozen meat. Never process bones, sinews etc.


USING THE SAUSAGE ATTACHMENT

1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Insert the screw shaft in the grinding chamber.
3. To prepare wieners (slim sausages), first insert the separator and then the wiener attachment on the screw shaft.



4. To prepare sausages, insert the sausage attachment on the screw shaft and then insert the attachment cover.




5. Attach the screw cap and screw it properly by turning clockwise.
6. Release the lock screw and remove the front cover.
7. Insert the assembled sausage attachment in the hole on the till-back head (with the screw shaft end pointing forward).
8. Tighten the joining screw. Make sure that the attachment is not loose and does not move.
9. Insert the hopper on the filling funnel.
10. Now insert the power plug into a power socket.
11. Press the  button. A sound is made and "0" speed and "00:00" time will be shown.
12. Put the wiener/sausage making mixture in the hopper.
13. Insert the casing (natural or artificial) on the attachment spike. We recommend that loose end be tied or fixed with a skewer. It's important to insert the whole casing.
14. Turn the speed control dial to set the required speed. We recommend that you set the initial speed to 1 - 2 and adjust as needed.
15. Hold the casing on the attachment with one hand while pushing the mixture through the filling funnel with the other hand using the plunger.
16. When the wiener / sausage has reached the required length, pause the stand mixer run. Press the casing right at the attachment outlet with your fingers and rotate the sausage several times around its axis. Then turn the stand mixer back on and proceed in the same manner until the entire mixture has been processed.

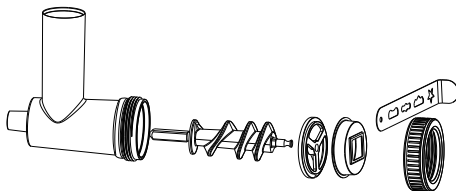
WARNING!
To push mixture through the filling funnel, always use the supplied plunger. Never use your fingers or other items.


NOTE

The natural casing must be soaked in lukewarm water for about 10 minutes before use. If the casing gets stuck on the attachment while being filled, wet it slightly with lukewarm water. While filling, make sure that the mixture is loosely, yet evenly distributed in the casing. If there were excessive amount of mixture in the casing, it could break during cooking or frying.


17. When all the mixture has been used up, set the speed to "0", wait until the rotating parts come to a complete stop and press the  button briefly to turn the appliance off. Then, unplug the power cord from the mains socket.
18. Remove the hopper from the filling funnel.
19. Hold the sausage attachment with one hand and release the locking screw with the other. Carefully remove the attachment from the tilt-back head and put it on the countertop or in the sink. Insert the front cover in the hole on the tilt-back head and tighten the joining screw.
20. Clean the sausage attachment and the stand mixer according to the instructions in the "Care and Cleaning" chapter.

USING THE COOKIE ATTACHMENT



1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Insert the screw shaft in the grinding chamber. Insert the separator and the cookie attachment on the screw shaft, then insert the mold on the attachment.
3. Attach the screw cap and screw it properly by turning clockwise.
4. Release the lock screw and remove the front cover.
5. Insert the assembled cookie attachment in the hole on the tilt-back head (with the screw shaft end pointing forward).
6. Tighten the joining screw. Make sure that the attachment is not loose and does not move.
7. Insert the hopper on the filling funnel.
8. Now insert the power plug into a power socket.
9. Press the  button. A sound is made and "0" speed and "00:00" time will be shown.
10. Put the cookie dough in the hopper.
11. Shift the mold so that the preferred shape is located in the attachment centre.
12. Turn the speed control dial to set the required speed. We recommend that you set the initial speed to 2 - 3 and adjust as needed.
13. Insert one hand under the attachment outlet while pushing the dough through the filling funnel with the other using the plunger. Cut the cookies with the knife as needed and put them on the baking sheet.

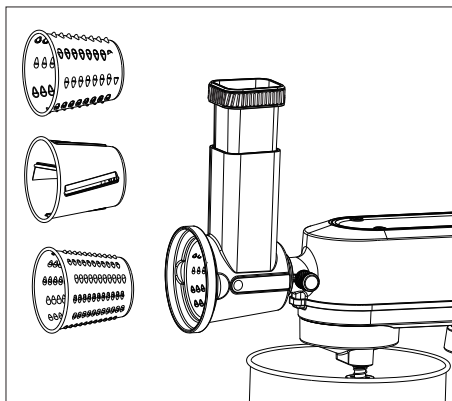
WARNING!
To push dough through the filling funnel, always use the supplied plunger. Never use your fingers or other items.

14. When all the dough has been processed, set the speed to "0", wait until the rotating parts come to a complete stop and press the  button briefly to turn the appliance off. Then, unplug the power cord from the mains socket.
15. Remove the hopper from the filling funnel.
16. Hold the cookie attachment with one hand and release the locking screw with the other. Carefully remove the attachment from the tilt-back head and put it on the countertop or in the sink. Insert the front cover in the hole on the tilt-back head and tighten the joining screw.
17. Clean the attachment and the stand mixer according to the instructions in the "Care and Cleaning" chapter.

NOTE

The cookie dough should not be too much thin.


USING THE CUTTING AND GRATING ATTACHMENT




1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Insert one of the graters in the attachment's internal chamber. Select a grater according to the raw material processing method.

WARNING!
When handling the graters, be very careful not to get injured with their edge.

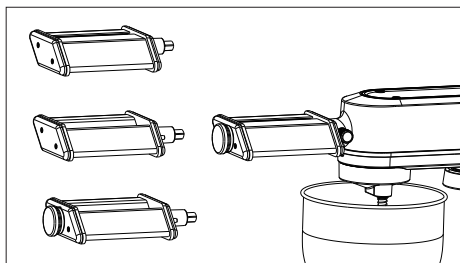
3. Release the lock screw and remove the front cover.
4. Insert the assembled cutting and grating attachment in the hole on the tilt-back head.



5. Tighten the joining screw. Make sure that the attachment is not loose and does not move.
6. Now insert the power plug into a power socket.
7. Press the  button. A sound is made and "0" speed and "00:00" time will be shown.
8. Put a bowl under the attachment outlet.
9. Turn the speed control dial to set the required speed. We recommend that you set the initial speed to 5 and adjust as needed.
10. Place the raw materials that you wish to process into the filling funnel. Using the supplied plunger, slowly push the raw materials through the filling funnel.
13. Hold the cutting and grating attachment with one hand and release the locking screw with the other. Carefully remove the attachment from the tilt-back head and put it on the countertop or in the sink. Insert the front cover in the hole on the tilt-back head and tighten the joining screw.
14. Clean the attachment and the stand mixer according to the instructions in the "Care and Cleaning" chapter.

WARNING!
To push raw materials through the filling funnel, always use the supplied plunger. Never use your fingers or other items.

11. When all the raw materials have been processed, set the speed to "0", wait until the rotating parts come to a complete stop and press the  button briefly to turn the appliance off. Then, unplug the power cord from the mains socket.
12. Put the bowl with the processed food aside.

USING THE PASTA ATTACHMENT



1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Release the lock screw and remove the front cover.
3. Insert on of the pasta attachments in the hole on the tilt-back head (with the shaft pointing forward).
4. Tighten the joining screw. Make sure that the attachment is not loose and does not move.
5. Now insert the power plug into a power socket.
6. Press the  button. A sound is made and "0" speed and "00:00" time will be shown.
7. Turn the speed control dial to set the required speed. We recommend that you set the initial speed to 5 and adjust as needed.
8. When all the raw materials have been processed, set the speed to "0", wait until the rotating parts come to a complete stop and press the  button briefly to turn the appliance off. Then, unplug the power cord from the mains socket.
9. Hold the attachment with one hand and release the locking screw with the other. Carefully remove the attachment from the tilt-back head and put it on the countertop or in the sink. Insert the front cover in the hole on the tilt-back head and tighten the joining screw.
10. Clean the attachment and the stand mixer according to the instructions in the "Care and Cleaning" chapter.

CARE AND CLEANING

Before cleaning the appliance, always disconnect the plug of the power cord from the mains socket and let it to cool down.

WARNING!
DO NOT WASH THE APPLIANCE, POWER CORD AND PLUG UNDER RUNNING WATER AND DO NOT IMMERSE IT IN WATER OR ANYOTHER LIQUID.

ATTENTION:

Do not use sharp objects, chemicals, thinners, petrol or other similar substances. Never clean the stand mixer with a steam appliance.

NOTE

No part of your stand mixer and its accessories is suitable for dishwasher use.

CLEANING THE BASE

Wipe the base with a soft sponge lightly dipped in warm water with a small amount of neutral washing-up liquid. Wipe dry using a clean wiping cloth.

Cleaning the blending beaker, kneading hook, beater blade and whisk

Wash the blending beaker, kneading hook, beater blade and whisk immediately after use in warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry.

Should any raw material residues stick dry in the bowl or on the accessories, you can soak them in warm water with a small amount of washing-up liquid for about 10 minutes.

DISASSEMBLING AND CLEANING THE MEAT GRINDER

When the meat grinder has been removed from the stand mixer, unscrew the screw cap and carefully remove the grinding disc, grinding blade and screw shaft. Wash all the meat grinder parts including the hopper and the plunger in warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry.

To clean the grinding chamber and the filling funnel, you can also use a fine bottle brush.

To clean the raw material residues in the grinding disc holes, please use a soft brush or a toothpick.

WARNING!
When handling the grinding blade, be very careful not to get injured with its edge.

DISASSEMBLING AND CLEANING THE SAUSAGE ATTACHMENT

When the sausage attachment has been removed from the stand mixer, unscrew the screw cap and carefully remove attachment, separator and the screw shaft. Wash all the parts including the hopper and the plunger in warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry.

To clean the grinding chamber and the filling funnel, you can also use a fine bottle brush.

DISASSEMBLING AND CLEANING THE COOKIE ATTACHMENT

When the cookie attachment has been removed from the stand mixer, carefully remove the mold. Unscrew the screw cap and carefully remove the attachment, separator and screw shaft. Wash all the parts including the hopper and the plunger in warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry.

To clean the grinding chamber and the filling funnel, you can also use a fine bottle brush.

DISASSEMBLING AND CLEANING THE CUTTING AND GRATING ATTACHMENT

When the cutting and grating attachment has been removed from the stand mixer, carefully remove the grater the grinding chamber. Wash all the parts including the plunger in warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry.

To clean the grinding chamber and the filling funnel, you can also use a fine bottle brush.

WARNING!
When handling the graters, be very careful not to get injured with their edge.

CLEANING THE PASTA ATTACHMENT

When the pasta attachment has been removed from the stand mixer, wash the attachment in warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry.

STORAGE

Before storing, make sure that the appliance is clean, dry and completely cooled. Store it in a well-ventilated dry place out of reach of children and animals.

You can attach the kneading hook, beater blade and whisk on the spikes in the stand mixer base.

You can store grinding discs, grinding blade, wiener attachment, sausage attachment, attachment cover and separator in the meat grinder plunger.

Remove the lid and insert all accessories step-by-step in the free space. This will prevent possible injury by the grinding blade as well as the accessories from being lost.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

Address of the manufacturer: FAST ČR, a.s., Černokostelecká 1621, Říčany CZ-251 01