



BREAD MAKER

User's Manual
BREAD MAKER



BM 700

BREAD MAKER

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Congratulations

for the purchase of your new BM 700 bread maker.



CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and that's why we put your safety first from the initial design concept to the production itself. 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, sensory 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.
- User cleaning and maintenance must not be performed by children unless they are older than 8 years of age and work under supervision.
- Children under 8 years of age must be kept away from the appliance and its power cord.
- If the power cord is damaged, ask the authorised service for a replacement in order to prevent hazards. It is forbidden to use the appliance with the power cord damaged.
- Wash the baking mould and the kneading hook in warm water with a small amount of kitchen washing-up liquid, rinse and wipe dry. Keep the appliance clean. The baking mould and the kneading hook must be cleaned after each use.

- A maximum of 520 g of flour and 6 g of yeast can be used per batch. Do not put more flour or yeast in the baking mould.
- This appliance is not designed to be controlled using an external timer switch or a remote control.
- This appliance is designed for household use only. It is intended for personal use in premises such as:
 - staff kitchenettes in stores, offices and other workplaces;
 - agricultural farms;
 - hotel or motel rooms and other living areas;
 - bed and breakfast establishments.
- Do not use the appliance in an industrial environment or outdoors or for purposes other than those for which it is intended.
- Do not place the appliance on window sills, draining board or unstable surfaces, or place it on an electric or gas stove or near an open flame or another heat source. Place the appliance only on a dry, clean and stable surface where it cannot be knocked over.
- Only use the appliance with original accessories from the manufacturer.
- Before connecting the appliance to a power socket, check that the nominal voltage on the appliance's rating label matches the electrical voltage in the socket. Connect the appliance only to a properly grounded socket.
- Make sure the power cord does not hang over the edge of a table or that it does not touch a hot surface.
- Do not use the appliance near flammable materials such as curtains, drapes, towels, etc. In the direction of the main heat radiation, a safe distance of at least 50 cm must be maintained from the surfaces of combustible materials and at least 10 cm in other directions.
- Do not cover the appliance. Otherwise there is a risk of fire when it is covered and automatically started by the built-in timer.
- Before putting the appliance into operation, make sure that the baking mould with all the necessary ingredients is properly inserted. Do not insert foil, plastic wrap, etc. into the appliance or run it on empty.
- If the appliance is switched on, the temperature of accessible surfaces may be higher. Avoid contact with heated surfaces and hot steam that may escape from the vents.
- Do not touch the rotating kneading hook during operation.
- Take care not to splash water or other liquids onto the outer surface of the heated glass of the viewing window during operation.
- During operation, we recommend checking the condition of the food in the baking mould regularly. In the event of ignition of the ingredients, switch off the appliance immediately, disconnect it from the socket and keep the lid closed.
- Never remove baked bread by banging the edge of the baking mould against a table etc. This could damage it.

- Always switch off the appliance, disconnect it from the socket and allow it to cool down after use, before moving and cleaning.
- When disconnecting the power cord from the socket, always pull the plug, not the cord. Otherwise, damage to the power cord or the socket could occur.
- Never rinse the appliance under running water or submerge it in water or another liquid.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments performed at an authorised service centre.

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 counter top 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 electric shock, do not immerse the appliance, its base or the power cord in water or other liquids.
- We recommend that you check your appliance regularly. Do not use the appliance if it is damaged in any way or if the power cord or plug is defective. All repairs or adjustments must be performed at the nearest Catler authorised service centre.
- Any maintenance other than routine cleaning must be entrusted to an 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 30mA) in the electric circuit in which your appliance is to be connected. For further expert advice, please contact your electrician.

Instructions are also available at **www.catler.eu**.

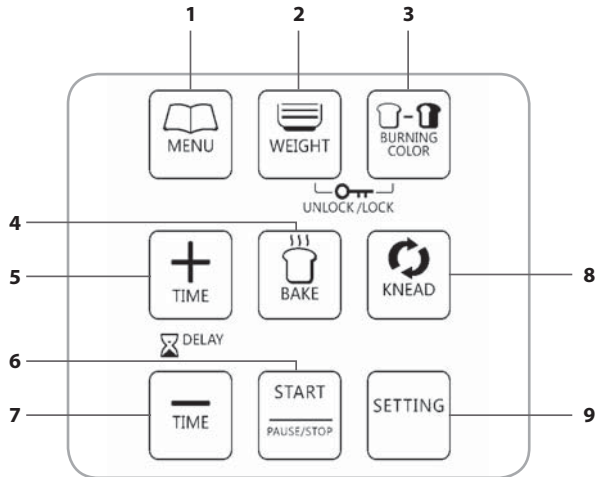
KNOW YOUR BM 700 BREAD MAKER

BREAD MAKER AND ACCESSORIES



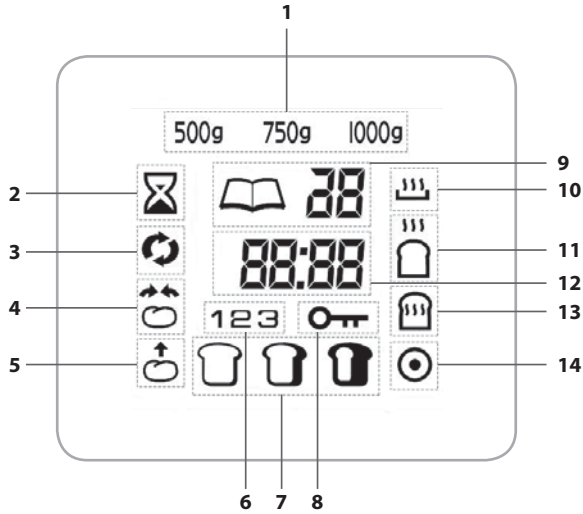
1. Lid with viewing window
2. Handle
3. Bread mould with a non-stick coating
4. Kneading hook with a non-stick surface
5. Compartment lid
6. Ingredient compartment – opens automatically to add additional ingredients; the option to add ingredients is available for programmes 1 to 9 (see further in the instructions).
7. Control panel with a display
8. Ventilation openings
9. Stainless steel body of the bread maker
10. Non-slip feet – ensure stability on smooth surfaces
11. Measuring cup
12. Measuring spoon
13. Tool for removing the kneading hook

CONTROL PANEL



1. **MENU** button – used to select the baking programme
2. **WEIGHT** button – used to set the weight of the prepared bread (total amount of ingredients)
3. **BURNING COLOR** button – used to set the degree of baking of the bread
4. **BAKE** button – used to activate the baking programme
5. **TIME+** button – used to set the delayed start/cook time etc.
6. **START/PAUSE/STOP** button – used to start the bread maker or interrupt/cancel the programme or settings
7. **TIME-** button – used to set the delayed start/cooking time etc.
8. **KNEAD** button – used to activate the kneading programme
9. **SETTING** button – used to select your own programme

DISPLAY



1. Loaf size icons: small (500 g), medium (750 g) and large (1 000 g)
2. Delayed start icon
3. Kneading process icon
4. Dough rest icon
5. Dough rising icon
6. Numbers showing the phases within the baking programme
7. Baking degree icons: light – medium – dark
8. Control panel lock icon
9. Number of the selected programme
10. Preheating icon
11. Baking icon
12. Remaining time until the end of the baking programme
13. KEEP WARM icon
14. Baking programme completion icon

BEFORE USING THE BM 700 BREAD MAKER FOR THE FIRST TIME

BEFORE FIRST USE

1. Before first use, remove all packaging and advertising labels / stickers from the appliance. Make sure you have removed all accessories from the package.
2. Open the lid and remove the baking mould and remove the kneading hook from the mould. Wash them together with the measuring cup, spoon and aid for removing the hook in warm water with a little washing-up liquid using a soft sponge. Rinse in clean water and wipe dry.
3. Wipe the outer surface and the interior intended for the mould with a soft, slightly dampened sponge. Wipe dry using a clean wiping cloth.



WARNING!
BOTH THE BAKING MOULD AND THE KNEADING HOOK ARE NON-STICK COATED. DO NOT USE ABRASIVE CLEANING AGENTS, STEEL WOOLS ETC., AS THESE MIGHT DAMAGE THE SURFACE. WIPE THE BODY OF THE BREAD MAKER WITH A SLIGHTLY DAMPENED SPONGE. WIPE DRY.

INSERTING/REMOVING THE MOULD

1. Before assembly, make sure the inside of the bread maker and the outside of the mould's bottom are clean and dry.
2. Open the lid and insert the mould diagonally into the interior. Place it on the shaft and turn clockwise to secure it.
3. Place the kneading hook on the shaft in the centre of the mould.
4. To remove, turn the mould counterclockwise, lift the handle and remove the mould from the interior.



WARNING!
ALWAYS USE PROTECTIVE KITCHEN MITTS WHEN HANDLING HOT MOULD. BE VERY CAREFUL. THERE IS A RISK OF SERIOUS BURNS.

TURNING ON FOR THE FIRST TIME

1. Insert the baking mould into the interior.
2. Close the lid and connect the bread maker to the power supply.
3. Select a baking programme and leave the bread maker running for 10 minutes. During this time, the heating element is burnt and the protective layer is removed. You may therefore notice a faint smoke and a slight odour which will disappear with use.
4. Then turn off the bread maker and let it cool.
5. Wash the baking mould in warm water with a little washing-up liquid using a soft sponge. Rinse in clean water and wipe dry.
6. Wipe the body of the bread maker with a slightly dampened sponge. Wipe dry.
7. Now the bread maker is ready for use.


PROGRAMME TABLE

Number	Programme Name	Default Programme Length (min)		
		500 g	750 g	1,000 g
1	Basic bread	03:05	03:10	03:15
2	French bread	03:35	03:40	03:45
3	Whole wheat	04:05	04:10	04:15
4	Sweet bread	03:35	03:40	03:45
5	Rice bread	02:50	02:55	03:00
6	Gluten free	03:05	03:10	03:15
7	Quick bread	02:10	02:15	02:20
8	Fruit bread	03:05	03:10	03:15
9	Cake	02:00		
10	Jam	01:20		
11	Defrost	0:30		
12	Mix	0:15		
13	Knead	0:08		
14	Dough	01:30		
15	Ice Cream	0:25		
16	Bake	0:30		
17	Homemade	03:16		
18	Yoghurt	08:00		

Delayed Start	Cooking Time Adjustment	Automatic Addition of Ingredients	Keep Warm Function	Loaf Size Selection	Choice of Degree of Baking
Yes / Up to 15 hours	No	Yes	Yes	Yes	Yes
Yes / Up to 15 hours	No	Yes	Yes	Yes	Yes
Yes / Up to 15 hours	No	Yes	Yes	Yes	Yes
Yes / Up to 15 hours	No	Yes	Yes	Yes	Yes
Yes / Up to 15 hours	No	Yes	Yes	Yes	Yes
Yes / Up to 15 hours	No	Yes	Yes	Yes	Yes
Yes / Up to 15 hours	No	Yes	Yes	Yes	Yes
Yes / Up to 15 hours	No	Yes	Yes	Yes	Yes
Yes / Up to 15 hours	No	No	Yes	No	Yes
No	No	No	No	No	No
No	Yes 0:10–2:00	No	No	No	No
Yes	No	No	No	No	No
No	Yes 0:08–0:45	No	No	No	No
Yes	No	No	No	No	No
No	Yes 0:20–0:30	No	No	No	No
No	Yes 0:10–1:30	No	No	No	No
Yes	No	Yes	Yes	Yes	Yes
No	Yes 0:05–12:00	No	No	No	No

USING YOUR BM 700 BREAD MAKER

BASIC CONTROLS

Enter	Function
MENU	It is used to select the baking programme. The display will show the number of the selected programme. The list of baking programmes is printed on the left side of the lid. Each press will change the programme and repeat it in cycles, i.e. after programme No. 18 press the button to display programme No. 1.
START/ PAUSE/ STOP	<p>It is used to turn the bread maker on, to interrupt the operation, to end a running programme or to exit the Keep Warm mode.</p> <p>Press briefly to turn the bread maker on, to pause or cancel the Keep Warm mode.</p> <p>Long-press to cancel the ongoing programme. This will also cancel all settings and you will not be able to continue with the programme. If you need to interrupt the programme, press the button briefly or unplug the power plug from the socket if you need to for example remove the kneading hook. The disconnection from the power supply must not exceed 10 minutes, otherwise the programme will be cancelled.</p>
BURNING COLOR	It is used to select the degree of baking of the bread. You can choose from: light – medium – dark. The default setting is medium-baked bread. Each degree of baking has its own icon that lights up on the display. The baking degree setting is available for programmes No. 1 to 9.
WEIGHT	<p>It is used to set the weight of the prepared bread (total amount of ingredients). The display lights up gradually with the following values: 500 g – 750 g – 1 000 g.</p> <p>Select 1 000 g for a total quantity of ingredients from 750 g to 1 000 g. Select 750 g for a total quantity of ingredients from 500 to 750 g. Select 500 g for total quantity of ingredients up to 500 g.</p> <p>Incorrect ratio and weight of ingredients can cause the resulting bread to be poorly baked, bland, dark and dry. It is therefore important to weigh correctly and follow the instructions in the recipes.</p> <p>If the bread is undercooked, select the Bake programme and let it bake for a few minutes – see "Finishing the bread" for more information. The weight setting is available for programmes No. 1 to 9.</p>
+ TIME - TIME	<p>Used to adjust the baking/preparing time or to set the delayed start time.</p> <p>Programmes No. 1–9, 12, 14, 17: the Delayed Start function is available for these programmes. The  icon will flash on the display when you press the + or - button. Use the buttons to set the desired delayed start time. The displayed time will include the preparation time of the selected programme – see "Delayed Start" for more information.</p> <p>Programmes No. 11, 13, 15, 16, 18: use the buttons to adjust the preparation time. For these programmes, the preparation time flashes on the display. To confirm the preparation time, you must press the START/PAUSE/STOP button to proceed to the next setting or to start the programme.</p>

Enter	Function
	<p>Programme No. 10: adjustment of the preparation time is not available. This programme has a preset time.</p> <p>It is recommended to select the programme using the MENU button, choose the degree of baking and loaf size and then adjust the baking/preparing time. The time on the display is equal to the total preparation time.</p> <p>RECOMMENDATION: Hold down the button to speed up the time setting.</p>
BAKE	<p>Press the button to enter the baking programme directly. Press this button and then START/PAUSE/STOP to start the baking programme.</p> <p>The default baking time is 30 minutes, you can use the +/- buttons to adjust the baking time according to your preferences.</p>
KNEAD	<p>Press the button to enter the kneading programme directly. Press this button and then START/PAUSE/STOP to start the Mix programme.</p> <p>The default kneading time is 8 minutes, you can use the +/- buttons to adjust the kneading time according to your preferences. No rising or baking takes place during this time.</p>
SETTINGS	<p>Press the button to enter directly into the user settings. This is used to adjust the individual stages of the preparation process – see "User settings" for more information.</p>

USING THE BREAD MAKER

1. Prepare all the ingredients according to the recipe. Weigh correctly. Use the measuring cup or spoon provided. The maximum weight of all ingredients must not exceed 1 000 g.
2. Place the bread maker on a dry, level and clean surface well away from the socket.
3. Insert the baking mould into the interior. You can rub a little vegetable oil on the kneading hook. This will make it easier to remove it after the bread has finished baking.
4. Put the ingredients in the mould. To prepare the bread correctly, it is important to put the ingredients in the following order:
 - water and other liquids, eggs, etc.; then
 - sugar, salt, spices, etc., then
 - flour, bread mix, etc.; and finally
 - yeast, baking powder, etc.

It is important that ingredients such as yeast, baking powder, etc. do not come into contact with water or other liquids. It is recommended to make a dent in the flour into which you put the ingredients.



WARNING!

PREVENT INGREDIENTS FROM FALLING INTO THE INTERIOR. DURING THE BAKING PROCESS, THEY CAN GET BAKED ON THE HEATING ELEMENT AND BURN AND THIS CAN CAUSE AN UNPLEASANT SMELL AS WELL AS IGNITION OF THE BURNT INGREDIENTS. WIPE OFF ANY INGREDIENTS ON THE EDGE OF THE MOULD OR IN THE INTERIOR OF THE BREAD MAKER.

5. Close the lid.
6. If you want to enrich your bread with seeds, dried vegetables or fruit, put them in the compartment at the top of the lid. These ingredients are added automatically during kneading. The bread maker will beep to indicate that the compartment is open and ingredients have been added. This function is available for programmes No. 1–9.
7. Insert the mains cord plug into a power socket. A sound is made.
8. Press the **MENU** button repeatedly to select the baking programme.
9. Use the **BURNING COLOR** button to select the degree of baking of the bread: light – medium – dark.
10. Use the **WEIGHT** button to select the size of the loaf to be prepared: small (500 g), medium (750 g) or large (1 000 g).
11. Set up a delayed start as needed – see more later in the manual.
12. Press the **START/PAUSE/STOP** button and the bread maker will start.
13. The display will count down the set time and the bread maker will gradually go through the different phases of bread preparation from heating, kneading, rising and baking, depending on the selected programme.
14. If you need to add larger pieces of ingredients that do not fit in the compartment, the lid can be removed at the kneading stage. Press the **START/PAUSE/STOP** button, the bread maker will stop running. Remove the lid and insert the ingredients. Press the **START/PAUSE/STOP** button again and the bread maker will continue to run, or automatically resume running after 3 minutes.
15. If you need to cancel the programme, press and hold the **START/PAUSE/STOP** button for 3 seconds. The bread maker will stop and the baking programme will be cancelled.



WARNING!

DO NOT PUT FINGERS, HANDS, COOKING UTENSILS, ETC. INTO THE MOULD WHILE THE MOVING PARTS ARE IN MOTION. THERE IS A RISK OF CATCHING ON THESE PARTS AND CONSEQUENT INJURY OR DAMAGE TO THE BREAD MAKER.

16. If necessary, the kneading hook can be removed after the last kneading and before the last rising. In this case, proceed as follows:
- Disconnect the power cord plug from the power supply. If the power supply is interrupted for less than 10 minutes, the bread maker will resume the set programme when the supply is restored. It is therefore important to remove the kneading hook within 10 minutes.
 - Open the lid and carefully remove the baking mould. Always use protective kitchen mitts when removing.
 - Flour your hand and remove the kneading hook from the mould.
 - Put the mould back into the bread maker and close the lid.
 - Plug the power cord from into the socket and the bread maker will resume the baking programme.



WARNING!

WHILE THE BREAD MAKER IS IN OPERATION, HOT AIR AND CONDENSED STEAM CAN ESCAPE THROUGH THE VENTS. KEEP YOUR HANDS, FACE OR OTHER BODY PARTS WELL AWAY FROM THE VENTS. OTHERWISE THERE IS A RISK OF SERIOUS BURNS.



WARNING!

DURING USE, THE BREAD MAKER HEATS UP AND STAYS HOT FOR SOME TIME AFTER THE BREAD HAS FINISHED BAKING. AVOID CONTACT WITH HOT PARTS OF THE BREAD MAKER. THERE IS A RISK OF SERIOUS BURNS.

17. When the baking programme is finished, an audible warning will sound 10 times and "0:00" will appear on the display.
18. The bread maker will automatically switch to Keep Warm mode and the KEEP WARM icon will light up. The Keep Warm mode will operate for a maximum of 60 minutes. Then the bread maker switches off and stops heating.
19. If you need to turn the bread maker off before the Keep Warm mode expires, press and hold the **START/PAUSE/STOP** button for 3 seconds until an audible warning sounds and the bread maker shuts off.
20. Unplug the power cord from the mains socket.
21. Carefully open the lid and remove the mould from the interior. Place the mould on a heatproof surface and allow the bread to cool for a few minutes before removing it from the mould.



WARNING!

ALWAYS USE PROTECTIVE KITCHEN MITTS WHEN HANDLING HOT MOULD. BE VERY CAREFUL. THERE IS A RISK OF SERIOUS BURNS.

22. Using a plastic spatula, carefully loosen the bread from the sides of the mould. Place a metal grid or cutting board on the mould and turn the mould upside down. If necessary, shake the mould slightly to loosen the bread.

REMARK:

Do not use knives, metal utensils, etc. to loosen the bread from the sides of the mould as this could scratch the non-stick coating of the mould.



WARNING!
NEVER SLICE BREAD WHEN IT IS IN THE BAKING MOULD. IT MUST BE REMOVED BEFORE SLICING.

23. Carefully remove the kneading hook if you did not remove it before baking.
24. Let the bread cool completely before serving.
25. Insert the kneading hook into the mould and pour in warm water. Clean according to the instructions in the "Care and Maintenance" section.

REMARK:

If the bread seems undercooked, select the Bake programme and let it bake for a few more minutes.

26. Store the homemade bread wrapped in a plastic bag for up to 3 days at room temperature. Some breads can be stored in the refrigerator for up to 10 days.

LIST OF PROGRAMMES

Repeatedly press the **MENU** button to select the desired programme. The display will show its number and the default setting / preparation time.







Num.	Progr. Name	Progr. Description
1	Basic bread	The programme is suitable for common consumer bread made from plain wheat and rye flour. The baked bread is compact with a fine crumb.
2	French bread	The programme is suitable for baking bread made from fine plain flour, typical of French pastries. The baked bread is fluffy with a crispy crust. This programme is not suitable for recipes containing butter, margarine or milk.
3	Whole wheat	The programme is suitable for sourdough bread made from wholemeal flour (usually more than 50%). Bread made with wholemeal flour is more nutritious because the flour is milled from the whole grain, including the bran and germ. Thanks to the wholemeal flour, the baked bread has a brown to dark brown crust (if you use only wholemeal flour). It is more flavourful and healthier, has a dense crumb and can be relatively heavy.






Num.	Progr. Name	Progr. Description
4	Sweet bread	The programme is suitable for preparing bread enriched with fruit juice, grated coconut, raisins and other dried fruits, chocolate or syrup. The bread is thus high in sugar, fat and protein. The added ingredients make the crust darker, but the crumb is very light and airy due to the extended rising time.
5	Rice bread	The programme is suitable for the preparation of bread from rice flour. This makes the dough more like pie dough. The kneading is followed by the rising phase. The baked bread has a thinner crust and is softer than regular bread.
6	Gluten free	The programme is suitable for gluten-free bread preparation. The ingredients for its preparation are unique. Although it is a sourdough bread, the dough is generally moister and more like a cast dough. It is also important not to mix and knead the dough too much. There is only one rising phase in the programme and the baking time is extended due to the higher water content. All the ingredients must be put in at the very beginning of the bread preparation.
7	Quick bread	Accelerated programme for the preparation of ordinary bread. The kneading, rising and baking phases are shortened. The baked bread is small and heavy with a thick crumb.
8	Fruit bread	The programme is suitable for the preparation of ordinary bread, enriched with dried fruit or nuts. These are inserted into the compartment and then worked into the dough. The compartment can be filled with dried fruit that is not sticky, otherwise roll it in flour first. You can add excessively sticky fruit directly to the dough by lifting the lid when the audible warning sounds to indicate the addition of ingredients. By mixing them into the dough, the ingredients will bake evenly.
9	Cake	The programme is suitable for preparing dough and baking cakes. The kneading, rising and baking stages are adapted to the preparation of a cake. In this programme, baking powder or baking soda is used for rising. It is not possible to set the loaf size for this programme.
10	Jam	The programme is suitable for preparing jams and chutneys. The kneading hook causes the ingredients to rotate continuously. This programme does not allow any other settings.
11	Defrost	Thanks to the appropriate temperature without unwanted baking, the programme is suitable for defrosting of ingredients. Use the +/- buttons to set the preparation time. The Delayed Start function is not available for this programme, nor is the setting of the baking degree and loaf size.

Num.	Progr. Name	Progr. Description
12	Mix	The programme is suitable for mixing the ingredients for a cake. The rising and baking phases are not available in this programme, nor is the setting of the baking degree and loaf size.
13	Knead	The programme is suitable for kneading sourdough dough (dough for rolls, pizza, etc.). The rising and baking phases are not available in this programme, nor is the setting of the baking degree and loaf size. The Delayed Start function is not available. Use the +/- buttons to set the kneading time.
14	Dough	The programme is suitable for kneading and rising of dough. There is no baking. It is suitable for doughs such as bread rolls, rolls, pizza dough, steamed bread, etc. It is not possible to adjust the baking degree or the loaf size.
15	Ice Cream	The programme is suitable for mixing ice cream in the ice cream extension (not included). Use the +/- buttons to set the preparation time. The Delayed Start function is not available.
16	Bake	The programme is suitable for additional baking when the bread is too light or undercooked. The kneading and rising phases are not available. Use the +/- buttons to set the baking time. The Delayed Start function is not available.
17	Homemade	The programme allows you to adjust the individual stages of bread preparation according to your personal preferences – see the "User Settings" for more information.
18	Yoghurt	The programme is suitable for making homemade yoghurt – see "Homemade Yoghurt" for more information.

BREAD PREPARATION STAGES

The table below shows the default times in minutes for each stage of bread preparation. If the settings are adjusted, the individual times may change.

Phase/programme	Icon	Default Time	Time Adjustment (from – to)
Kneading 1		0:15	1–30 minutes
Rest 1		0:03	0–30 minutes
Kneading 2		0:20	0–30 minutes
Rest 2		0:10	0–30 minutes
Kneading 3		0:00	0–25 minutes
Rising 1		0:42	0–60 minutes

Phase/programme	Icon	Default Time	Time Adjustment (from – to)
Rising 2		0:40	0–60 minutes
Rising 3		0:00	0–60 minutes
Bake		0:30 (Medium degree of baking)	0–80 minutes (Degrees of baking: light, medium, dark)
Keep Warm		01:00	0–60 minutes
Delayed Start			Up to 15 hours

AUTOMATIC KEEP WARM FUNCTION

At the end of baking (programmes No. 1 to 9), the bread maker automatically switches to the Keep Warm mode and the KEEP WARM icon lights up. The Keep Warm mode will operate for a maximum of 60 minutes. During this time, the bread maker will keep the bread warm but there will be no additional baking of the bread. This way the bread will not get soggy and greasy.

After 60 minutes, the bread maker will automatically switch off and stop heating.

If you need to cancel the function earlier, press and hold the **START/PAUSE/STOP** button for 3 seconds until the audible warning sounds.

MEMORY FUNCTIONS

The bread maker is equipped with a memory chip that will retain the programme settings if the power supply is interrupted (or the plug is unplugged from the mains socket) for less than 10 minutes. When the power supply is restored (or you plug the plug into the mains socket), the bread maker will resume operation. There is no need to press any button.

However, if there is a power failure (or if you disconnect the plug from the mains socket) for more than 10 minutes, the programme will be cancelled.

REMARK:

If the rising phase has not started when the power supply is interrupted, you can restart the programme with the same ingredients. The bread will be kneaded several times.

INTERRUPTING A PROGRAMME IN PROGRESS

If you need to interrupt a programme in progress (e.g. to add more ingredients), you can:

- Press the **START/PAUSE/STOP** button **briefly**. The bread maker stops running. Press the **START/PAUSE/STOP** button again and the bread maker will continue to run, or automatically resume running after 3 minutes.
- Disconnect the plug from the mains socket and reconnect it within 10 minutes.

USER SETTINGS

The Homemade programme is dedicated to your own bread programme. You can choose your own times for each stage of preparation. The default times can be found in the table in the "**Bread Preparation Stages**" section above. The Delayed Start function is available for this programme. The custom settings will remain stored in memory until the power supply is interrupted for more than 10 minutes.

1. Press the **MENU** button until the number 17 appears on the display, or press the **SETTINGS** button to enter the settings directly.
2. Press the **SETTINGS** button again and the icon for the first phase of the programme and its default time will flash on the display.
3. Use the +/- buttons to adjust the settings and press the **SETTING** button to confirm.
4. Repeat steps 2 and 3 until you have set the times for all preparation stages.
5. If you need to skip a phase, set the time to 0:00 or press the **SETTINGS** button again.
6. After confirming the last phase (Keep Warm), press the **SETTINGS** button and the display will show the total time.
7. To start the programme press the **START/PAUSE/STOP** button.

REMARK:

If the **START/PAUSE/STOP** button is pressed during adjustment of the settings, the display will show the total time and no further stages will be adjusted and will remain at their default time.

DELAYED START

This function allows you to postpone the start of a programme for a set period of time. However, the display will show the total time to complete the entire programme, i.e. the sum of the delayed start time and the preparation time of the selected programme.



The maximum total time is 15 hours. After confirming the Delayed Start function, the ⌚ icon will light up on the display and the countdown will start.

The Delayed Start function will not change the default time of any preparation phase. This feature is available for programmes: No. 1–9, 12, 14, 17. It is necessary to put all the ingredients into the bread maker before starting it.



WARNING!

DO NOT USE PERISHABLE INGREDIENTS SUCH AS FRESH EGGS, MILK, CREAM, CHEESE, ETC. WHEN USING THE DELAYED START FUNCTION. ALL THE INGREDIENTS, AS WELL AS THE BREAD ITSELF, COULD BE DEVALUED.

1. Use the **MENU** button to select the programme and to set the degree of baking and loaf size.
2. Use the +/- buttons to set the delayed start time. The  icon will start flashing on the display.
3. Press the **START/PAUSE/STOP** button and the  icon will light up on the display and the total time will start counting down.
4. Once the delayed start time has elapsed, the bread maker will turn on and begin preparing bread.
5. When finished, it automatically switches to Keep Warm mode.

QUICK BREAD PROGRAMME INSTRUCTIONS

Quick bread mixes contain baking powder or baking soda, which are activated by heat and moisture. To achieve perfect results, you must first put all the liquid ingredients in the mould and then all the powdery ingredients on the surface. During the initial mixing, the powdery ingredients may accumulate in the corners of the mould, so you will need to wipe the corners with a plastic spatula to prevent unwanted lumps of flour forming.

FINISHING THE BREAD

If the bread is undercooked, light or you accidentally cancelled the programme before the start of the baking process, it is possible to bake the bread for up to 1.5 hours. Leave the bread in the mould and close the lid.

1. Press the **BAKE** button and the display will show a default baking time of 30 minutes.
2. Use the +/- buttons to set the desired baking time from 0:10 to 1:30.
3. Press the **START/PAUSE/STOP** button to confirm.
4. Press the **START/PAUSE/STOP** button again to start the bread maker.
5. When the baking programme is complete, the bread maker automatically switches to the Keep Warm mode.

REMARK:

For some breads or cakes, it will be sufficient to bake them for less than 10 minutes. In this case, start the Bake programme and once the bread or cake is baked to your liking, press and hold the **START/PAUSE/STOP** button for 3 seconds to switch off the Bake programme.

ADDING INGREDIENTS

If you need to add ingredients such as seeds, dried fruit etc. to the dough, open the compartment at the top of the lid and pour the ingredients into the compartment. Close the compartment.

As soon as the time comes to add the ingredients (usually after the first kneading), an audible warning sounds and the bottom of the compartment opens to allow the ingredients to fall into the mould. Further mixing and kneading will distribute the ingredients evenly in the dough.

If you need to add larger pieces of ingredients that do not fit in the compartment, the lid can be removed at the kneading stage. Press the **START/PAUSE/STOP** button, the bread maker will stop running. Remove the lid and insert the ingredients. Operation is automatically renewed after 3 minutes.

PREPARATION OF JAM

This programme is suitable for preparing delicious jams and chutneys.



WARNING!

DO NOT OVERFILL THE MOULD AS HOT INGREDIENTS MAY SPLASH OR OVERFLOW. INGREDIENTS THAT GET BAKED ON THE HEATING ELEMENT CAN IGNITE AND CAUSE A FIRE. PLACE THE FRUIT IN THE MOULD FIRST AND THEN THE GELLING SUGAR.

1. Prepare all the ingredients. Wash and clean the fruit. Remove stones, stalks, kernels, etc. Blend the fruit and weigh carefully.
2. Place the kneading hook on the shaft.
3. Carefully place the fruit mixture in the mould.

REMARK:

If you are processing low acid fruits (e.g. strawberries, peaches, cherries, etc.), add a little citric acid or a tablespoon of lemon juice to aid the gelling process.

4. Weigh the gelling sugar according to the instructions on the packaging. Pour the gelling sugar over the fruit.
5. Make sure the outer surface of the mould is completely clean and dry. Put the mould in the bread maker.
6. Insert the mains cord plug into a power socket.
7. Press the **MENU** button repeatedly to select the **JAM** programme.
8. Press the **START/PAUSE/STOP** button and the bread maker will start.
9. Let the bread maker finish the programme. At the end of the programme, an audible warning will sound 10 times.
10. Put on protective kitchen mitts and remove the mould from the bread maker.
11. Pour the finished jam into jars. Put on the lids and leave to cool.



WARNING!

THE MOULD AND THE FINISHED JAM ARE VERY HOT. TAKE EXTRA CARE NOT TO BURN YOURSELF. THERE IS A RISK OF SERIOUS BURNS IF HANDLED INCORRECTLY.

REMARK:

The gelling process can take several hours depending on the type of fruit and the gelling sugar used.

PREPARATION OF ICE CREAM

Only use the ice cream maker accessories under model number ICB 700 to make ice cream. This accessory is not included. Follow the instructions in the manual for the ICB 700.

1. Let the container cool sufficiently in the freezer. The recommended time is about 16 hours.
2. Prepare the ingredients for the ice cream. The total volume of ingredients should not exceed 350 ml. Otherwise, overflow into the interior space could occur.
3. Open the lid and place the container with the adapter on the drive shaft in the interior of the bread maker and turn clockwise. The container should be stable and should not sway or tilt.
4. Insert the mixing paddle into the container. Be assured that it is securely mounted and moves freely.

**WARNING!**

WEAR PROTECTIVE KITCHEN MITTS OR USE A CLOTH WHEN HANDLING THE CONTAINER. THE CONTAINER IS VERY COLD AND CAN CAUSE FROSTBITE. NEVER TOUCH THE CONTAINER IF YOUR HANDS ARE WET.

5. Insert the mains cord plug into a power socket.
6. Press the **MENU** button repeatedly to select the **ICE CREAM** programme.
7. Use the +/- buttons to set the preparation time from 20 to 30 minutes.
8. Press the **START/PAUSE/STOP** button and the bread maker will start.
9. While the mixing paddle is turning, carefully pour the ice cream mixture into the container. Be careful not to pour the contents into the interior.

**WARNING!**

DO NOT POUR HOT INGREDIENTS INTO THE CONTAINER. THERE IS A RISK OF IRREVERSIBLE DAMAGE.

10. Let the bread maker finish the programme. At the end of the programme, an audible warning will sound 10 times.
11. Put on protective kitchen mitts and remove the mould from the bread maker.
12. Using a plastic spoon, transfer the ice cream to bowls and serve.



WARNING!

DO NOT USE A METAL SPOON, FORK OR OTHER METAL OR SHARP OBJECTS THAT COULD DAMAGE THE INNER SURFACE OF THE CONTAINER TO REMOVE THE ICE CREAM.

The finished ice cream is intended for immediate consumption, as it is soft and not frozen. If you prefer a harder consistency, transfer the ice cream to an airtight container and place in the freezer for half an hour. Store the ice cream in an airtight container in the freezer for up to about 1 week.

The container is not intended for long-term storage of ice cream.

REMARK:

The bakery is not equipped with a cooling circuit or any other cooling device. The ice cream is being cooled only by action of the cooled container. The prepared ice cream is intended for immediate consumption or for storage in the freezer. Do not store the ice cream in the bread maker.

HOME-MADE YOGHURT

The programme is used to prepare homemade yoghurt. For its preparation, fresh milk and a small amount of live yoghurt culture are needed.



1. Pour about 1 l of fresh milk into the mould and add 100 ml of live yoghurt culture. Mix well.
2. Close the lid.
3. Press the **MENU** button repeatedly to select the **Yoghurt** programme. Always make sure you have selected this programme before starting the bread maker. If you chose a different programme, the milk could boil, overflow into the interior and damage the heating element.
4. Use the +/- buttons to set the preparation time. The default time is 8 hours, however, the longer the yoghurt ripens, the more delicious and creamy the texture.
5. Press the **START/PAUSE/STOP** button and the bread maker will start.
6. Let the bread maker finish the programme. At the end of the programme, an audible warning will sound 10 times.
7. Let the yoghurt cool and, if necessary, pour off the excess liquid (whey).
8. Store the yoghurt in the refrigerator and consume within about 5 days.

RECOMMENDATION:

You can add fruit, fruit juice, honey, etc. to the milk. You can mix whey with fruit juice to make a refreshing summer drink.

CONTROL PANEL LOCK

The control panel lock is used to lock the control buttons to prevent accidental starting or changing of the set programme, e.g. by children.

1. Press the **WEIGHT** and **BURNING COLOR** buttons simultaneously to activate the lock. A sound is made and the  icon lights up on the display. All buttons will be inactive, including the **START/PAUSE/STOP** button.
2. To deactivate the lock, press the **WEIGHT** and **BURNING COLOR** buttons simultaneously. A sound is made and the  icon disappears from the display.

TIPS FOR BREAD PREPARATION

Weigh the ingredients carefully. The correct ratio of all ingredients will ensure an excellent result.

Use quality and fresh ingredients.

Do not exceed the maximum amount of ingredients (1 000 g). Otherwise, the dough could overflow the edge of the mould, stick to the heating element and ignite.

Place the ingredients in the mould in the correct order. First put in all the liquids, then the sugar, salt, spices, etc., then the powdery ingredients and finally the yeast, baking powder or baking soda. Do not mix the ingredients in the mould. It is important that the yeast does not come into contact with salt or liquid before it is necessary.

Coat the sticky dried fruit in flour.

If you set a delayed start, make sure you put all the ingredients in the mould before it starts. If you use the Delayed Start function, do not use fresh perishable foods such as eggs, fresh milk, butter, etc.

If you are making sourdough bread, you need to keep the ingredients at room temperature (20 to 25 °C). This will ensure that the bread rises properly.

Do not leave the bread in the bread maker after the end of the Keep Warm function. It may become wet due to condensed steam.

Wash the baking mould and kneading hook immediately after removing the bread. This prevents unwanted build-up of debris around the shaft and in the hook hole.

When slicing fresh bread, use a sharp knife designed for slicing bread.

Keep the bread wrapped in a plastic bag. Consume it within 3 days.

INGREDIENTS FOR THE BREAD PREPARATION

Bread flour	Bread flour is the most important ingredient for making bread. It has a high gluten content, thanks to which the dough holds its shape and does not fall in the centre after rising. It is therefore suitable for the preparation of larger loaves.
Fine flour	Flour without added baking powder. It is suitable for so-called quick breads.

Wholemeal flour	Wholemeal flour is milled from the whole grain, including bran and germ. It has a high gluten content. It is heavier compared to regular bread flour and is more nutritious. Bread made from wholemeal flour is usually smaller with a dense crumb. It is therefore recommended to combine wholemeal flour with bread flour.
Brown flaxseed flour	Flaxseed flour has a high fibre content and is very similar in properties to wholemeal flour. In order to achieve a larger loaf, you need to mix it with bread flour in the right proportion.
Flour with baking powder	Flour containing baking powder. It is suitable for the preparation of cakes.
Corn flour and oat flour	These flours are complementary ingredients in the preparation of rustic bread. They enhance the taste and texture of the crumb.
Sugar	It is an important component, adding flavour and colour to the bread. At the same time, it serves as nutrition for the yeast. White sugar is commonly used. However, some recipes may contain brown cane sugar, icing sugar, etc.
Yeast	<p>The leaven in yeast produces carbon dioxide. This causes the dough to gain volume and helps to soften the internal structure of the dough. In order to function properly, yeast needs the carbohydrates in sugar and flour to live. Here are some examples:</p> <ul style="list-style-type: none"> – 1 tbsp dried yeast = 3 tsp dried yeast = 15 ml; – 1 tsp dried yeast = 5 ml. <p>The yeast should be stored in the refrigerator. At high temperatures the yeast would die. Before use check the manufacture and expiry date. Use only the amount indicated in the recipe and then immediately put back in the refrigerator. Improper storage, expired yeast, etc. can cause the bread to rise incorrectly, be unpalatable and have a bland crumb.</p> <p>To check whether the yeast is suitable for use, do the following:</p> <ul style="list-style-type: none"> – Pour about half a cup of warm water into a measuring cup (45–50 °C). – Add 1 tablespoon of white sugar and stir. Then add 2 teaspoons of yeast. – Place the cup in a warm place and let it rest for about 10 minutes. Do not mix. – If the yeast activates and fills the space of the measuring cup, the yeast can be used.
Salt	Salt is necessary to enhance the taste and colour of the bread. However, it can prevent yeast from rising. Therefore, it is important to weigh accurately and follow the amount of salt in the recipe. On the other hand, if you did not use salt, the bread would be too big.
Eggs	Eggs improve the texture of the crumb. The bread is more nutritious and bigger. It is necessary to stir the eggs thoroughly.

Fat, butter and vegetable oil	The fat softens the bread and extends its shelf life. The butter must be melted and then allowed to cool. Alternatively, butter or other solid fat can be cut into small pieces.
Baking powder	Baking powder is used for quick breads and cakes as no rising time is required. The chemical process starts to form carbon dioxide, creating bubbles in the dough and forming a soft crumb.
Baking soda	Baking soda has the same properties as baking powder and can be used together with it.
Water and other liquids	Water is the starting ingredient for the preparation of bread and cakes. In general, the best water temperature is between 20 °C and 25 °C. You can replace the water with fresh milk or a mixture of water and milk powder (2 %). This will improve the taste and affect the colour of the crust. Some recipes use fruit juices (e.g. apple, orange, lemon, etc.) to improve the taste of the bread.

CARE AND CLEANING

Before cleaning the appliance, always switch it off and unplug the power cord from the mains socket and allow it to cool down sufficiently. The appliance must be cleaned after each use.



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

WARNING:

Do not use sharp objects, chemicals, thinners, petrol or other similar substances. Under no circumstances should the appliance be cleaned with a steam cleaner.



WARNING!
BOTH THE BAKING MOULD AND THE APPLIANCE HEAT UP DURING USE AND REMAIN HOT FOR SOME TIME AFTER USE. ALWAYS USE PROTECTIVE KITCHEN MITTS WHEN HANDLING HOT MOULD.

BAKING MOULD AND KNEADING HOOK

Pour warm water into the baking mould immediately after removing the bread.

Remove the kneading hook from the bread if it has stuck and place in the water in the mould. Both the baking mould and the kneading hook are non-stick coated. You should therefore use mild cleaning agents, soft cloths or sponges.

Wash the baking mould and kneading hook in warm water with a little washing-up liquid using a soft sponge. Rinse in clean water and wipe dry.

If the ingredients have baked on the bottom of the baking mould and on the kneading hook, pour warm water into the mould and add a little washing-up liquid. Leave on for a few hours and then wash off according to the instructions above.

ACCESSORIES

Wash the measuring cup, spoon and aid in warm water with a little washing-up liquid using a soft sponge. Rinse in clean water and wipe dry.



WARNING!
**NO PART OF THE APPLIANCE IS SUITABLE
FOR DISHWASHER USE.**

EXTERIOR SURFACE

Wipe the outer surface and the interior intended for the mould with a soft, slightly dampened sponge. Wipe dry using a clean wiping cloth.

STORAGE

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

TROUBLESHOOTING




This chapter describes the most common problems you may encounter while using this appliance. If your problem is either not stated here or persists, stop using the appliance, unplug the power cord and contact your authorized service centre.

UNDER NO CONDITION SHOULD YOU REPAIR OR DISASSEMBLE THE APPLIANCE YOURSELVES. THE APPLIANCE CONTAINS NO USER SERVICEABLE PARTS.

The Problem	Cause	Solution
Smoke is escaping from the vents.	The heating element is burning.	This is normal. Before using the bread maker for the first time, we recommend switching it on for 10 minutes – see " Turning on for the First Time " for more information.
	Residues of ingredients are burnt on the heating element.	Turn off the bread maker, disconnect from the power supply and allow to cool. Clean the interior of the bread maker and the outer surface of the baking mould according to the instructions in the " Care and Cleaning " section. Leave the lid open to allow the interior to dry out. Prevent ingredients from falling into the interior of the bread maker.
	The ingredients in the compartment are too wet or too fine (like powder). Moisture or fine powder can get into the interior of the bread maker.	Turn off the bread maker, disconnect from the power supply and allow to cool. Clean the interior of the bread maker and the outer surface of the baking mould according to the instructions in the " Care and Cleaning " section. Leave the lid open to allow the interior to dry out. Place moist or too fine ingredients directly into the mould.
The bottom of the bread is too hard and/or too thick after baking.	The baked bread stayed in the bread maker too long.	Although the bread maker is equipped with a Keep Warm function, some breads need to be removed immediately after baking is complete.
The bread is difficult to remove from the mould.	The kneading hook is stuck to the shaft.	After removing the bread, pour warm water into the mould and leave to soak for 10 minutes. Then wash the mould and the kneading hook properly. Before further use, brush the shaft and kneading hook with a little vegetable oil. This will make it easier to remove the kneading hook after baking.

The Problem	Cause	Solution
The ingredients are not evenly mixed; the bread is poorly baked.	You selected an incorrect programme.	Select a programme suitable for your bread.
	You opened the lid several times during the preparation.	Do not open the lid during the last rise and during baking.
	The dough is too stiff.	Add liquid, but make sure the total weight does not exceed 1 000 g.
	The resistance of the shaft is too great, the kneading hook cannot move freely and stir the ingredients.	With your hand, turn the kneading hook in the mould. If you feel a slight resistance, start the bread maker on the kneading programme without any dough. If you still feel resistance, contact an authorized Catler service centre.
Although the sound of the drive shaft can be heard, the kneading hook does not move.	The kneading hook and/or mould are not installed correctly.	Make sure the mould and kneading hook are correctly installed.
	The dough is too stiff and/or there are too many ingredients in the mould.	Check the recipe to make sure you have put the correct amount of ingredients in the mould. Add a little water, but make sure the total weight does not exceed 1 000 g.
The baked bread is moist and too soft.	The bread has cooled in the mould and the moisture is caused by the accumulated condensed steam that the bread absorbs.	Take the bread out of the bread maker on time. Store the bread in a bread bin, a plastic bag, etc.
The dough overflows from the mould into the interior.	You have put in too much liquid and yeast.	Switch off the bread maker and disconnect it from the power supply. Allow to cool and clean as instructed in the " Care and Maintenance " section. Reduce the amount of liquid and yeast in the recipe. Make sure that the total weight does not exceed 1 000 g.
	There is too much dough in the mould.	
The bread touches the viewing window during baking.	There is too much dough in the mould.	Make sure the total weight does not exceed 1 000 g.
	There is a large amount of yeast in the dough or the room temperature is too high.	Check the weighing of the yeast. Do not use the bread maker if the room temperature exceeds 34 °C.

The Problem	Cause	Solution
The bread is too small or has not risen.	You have forgotten to add yeast or have not added enough yeast.	Check the amount of yeast added.
	The yeast is out of date or not of good quality.	Do not use yeast that has been stored in the refrigerator for too long. The temperature of the water must be at least 15 °C and the yeast must not come into contact with salt.
	You have selected the sourdough bread programme while using ingredients with baking powder.	Choose the right programme.
During baking, the centre of the bread falls down.	The flour used is not suitable for making bread, it does not support sufficient rising.	Use bread flour or baking mixes designed for bread preparation.
	There is a large amount of yeast in the dough or the room temperature is too high.	The temperature during rising should be about 20 °C.
	Excessive water makes the dough watery.	Check the weighed ingredients and reduce the amount of water as needed.
The bread is too dense.	You have used too much flour or not enough water.	Reduce the amount of flour and/or increase the amount of water.
	You have used a larger amount of fruit ingredient or too much wholemeal flour.	Reduce the amount of ingredients used and/or add yeast.
The centre of the bread is hollow.	You have used too much water, yeast or not enough salt.	Reduce the amount of water and yeast. Add a little more salt.
	The water temperature is too high.	The water should be lukewarm.

The Problem	Cause	Solution
For cakes or pastries containing sugar, the crust is too thick and dark.	You have used a wrong quantity and ratio of ingredients. Different recipes and ingredients have a big impact on the overall baking result. The colour of the crust will always be affected by the amount of sugar.	If the crust is too dark for recipes with a higher amount of sugar, end the programme 5 to 10 minutes before it is scheduled to end. Leave the pastry in the bread maker with the lid closed for about 20 minutes before removing it.
A power failure occurred while the programme was running.		If the failure is less than 10 minutes, then the bread maker will resume preparation when the supply is restored. If the failure is longer than 10 minutes, the bread maker must be re-set or new ingredients used if necessary.
The added ingredients (raisins, chocolate chips, fruit, etc.) are crushed.		Add the ingredients when the audible warning sounds or place them in the compartment and the bread maker will add them to the dough automatically.
It is not possible to set a delayed start. The  icon does not light up and the +/- buttons are not active.	You have selected a programme that does not allow you to set the Delayed Start function. This function is only available for some programmes – see " Programme Table " for more information.	If possible, choose another programme. Please note that the +/- buttons can be used to enter the preparation time for some programmes, e.g. the Bake programme.
The bread maker is connected to the power supply, but the buttons are not active.	The control panel is locked.	The  icon is lit on the display, indicating that the control panel is locked. To deactivate the lock, press the WEIGHT and BURNING COLOR buttons simultaneously. A sound is made and the  icon disappears from the display.
	You have chosen the Jam programme.	You cannot select additional functions for the Jam programme. Only the MENU and START/PAUSE/STOP buttons are active.

The Problem	Cause	Solution
The time on the display is flashing and the buttons are not responding.	The ongoing programme is suspended.	Press the START/PAUSE/STOP button to resume operation of the bread maker. Alternatively, after 3 minutes, the bread maker will resume operation automatically.
	The bread maker is in the stage of setting the preparation time.	For some programmes (11, 13, 15, 16), use the +/- buttons to set the preparation time and the time flashes on the display. Press the START/PAUSE/STOP button briefly to confirm.
Error messages		
H: HH (after starting the bread maker)	The temperature in the interior is too high.	Switch off the bread maker and disconnect it from the power supply. Open the lid and allow to cool before using again.
E: E0 (after starting the bread maker)	The temperature probe is damaged.	Contact an authorised Catler service centre to replace it.

RECIPES

RECIPES

BREAD

We recommend using ready-made baking mixes if you are using the bread maker for the first time. Follow the instructions on the packaging. Once you are familiar with the different stages of bread preparation, proceed to baking bread according to the recipes.

WHITE BREAD

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	320 ml	250 ml	160 ml
Salt	6 g	5 g	3 g
Oil	24 ml	18 ml	12 ml
Sugar	24 g	18 g	12 g
Powdered milk	15 g	12 g	6 g
Bread flour	520 g	400 g	260 g
Yeast	6 g	4 g	3 g

Preparation

1. Put the ingredients in the mould in the same order as in the table. We recommend using refined cooking oil.
2. Select programme No. 1.

SESAME BREAD

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	320 ml	250 ml	160 ml
Salt	8 g	6 g	4 g
Oil	36 ml	24 ml	18 ml
Sugar	24 g	18 g	12 g
Powdered milk	24 g	18 g	12 g
Bread flour	520 g	400 g	260 g
Yeast	6 g	4 g	3 g
Sesame seeds	30 g	22 g	15 g

Preparation

1. Put the ingredients in the mould in the same order as in the table. We recommend using refined cooking oil.
2. Place the sesame seeds in the compartment and the bread maker will automatically add them. Alternatively, add them to the mould as soon as the audible warning sounds during the kneading phase.
3. Select programme No. 1.

BREAD WITH WALNUTS OR PINE SEEDS

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	280 ml	230 ml	140 ml
Eggs	2	1	1
Salt	6 g	5 g	3 g
Oil	36 ml	24 ml	18 ml
Sugar	24 g	18 g	12 g
Powdered milk	24 g	18 g	12 g
Bread flour	500 g	400 g	250 g
Yeast	6 g	4 g	3 g
Walnuts / pine seeds	60 g	45 g	30 g

Preparation

1. Put the ingredients in the mould in the same order as in the table. We recommend using refined cooking oil.
2. Coarsely chop the walnuts. Put the nuts/seeds in the compartment and the bread maker will automatically add them. Alternatively, add them to the mould as soon as the audible warning sounds during the kneading phase.
3. Select programme No. 1.

CLASSIC FRENCH BREAD

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	340 ml	250 ml	170 ml
Salt	8 g	6 g	4 g
Oil	12 ml	9 ml	6 ml
Sugar	16 g	12 g	8 g
Bread flour	540 g	400 g	270 g
Yeast	6 g	5 g	3 g

Preparation

1. Put the ingredients in the mould in the same order as in the table. We recommend using refined cooking oil.
2. Select programme No. 2.

CORNBREAD

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	320 ml	240 ml	160 ml
Salt	6 g	5 g	3 g
Oil	24 ml	18 ml	12 ml
Sugar	16 g	12 g	8 g
Powdered milk	16 g	12 g	8 g
Bread flour	400 g	300 g	200 g
Yeast	6 g	4 g	3 g
Corn flour	120 g	100 g	60 g

Preparation

1. Put the ingredients in the mould in the same order as in the table. We recommend using refined cooking oil.
2. Select programme No. 2.

QUICK BREAD

Ingredients

Loaf size	1,000 g	750 g	500 g
Milk + 1 egg	305 ml	250 ml	160 ml
Salt	5 g	5 g	3 g
Butter	45 g	36 g	24 g
Sugar	95 g	75 g	50 g
Corn flour	170 g	130 g	90 g
Semi-coarse flour	340 g	260 g	180 g
Baking powder	10 g	7 g	5 g
Baking soda	10 g	7 g	5 g

Preparation

1. Put the ingredients in the mould in the same order as in the table.
2. Select programme No. 7.

WHOLEMEAL BREAD

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	340 ml	250 ml	170 ml
Salt	10 g	8 g	5 g
Oil	24 ml	18 ml	12 ml
Powdered milk	18 g	13 g	9 g
Brown sugar	24 g	18 g	12 g
Bread flour	200 g	150 g	100 g
Wholemeal flour	360 g	250 g	180 g
Yeast	8 g	5 g	4 g

Preparation

1. Put the ingredients in the mould in the same order as in the table. We recommend using refined cooking oil.
2. Select programme No. 3.

SWEET BREAD

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	280 ml	220 ml	140 ml
Eggs	2	1	1
Salt	8 g	6 g	4 g
Oil	36 ml	24 ml	18 ml
Powdered milk	12 g	9 g	6 g
Sugar	80 g	55 g	40 g
Bread flour	500 g	380 g	250 g
Yeast	6 g	4 g	3 g

Preparation

1. Put the ingredients in the mould in the same order as in the table. We recommend using refined cooking oil.
2. You can replace the water with powdered milk with an equal amount of fresh milk.
3. Select programme No. 4.

BREAD WITH CASHEW NUTS

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	100 ml	80 ml	50 ml
Salt	6 g	5 g	3 g
Cashew nuts / pumpkin	300 g	210 g	150 g
Oil	30 ml	27 ml	15 ml
Powdered milk	20 g	18 g	10 g
Sugar	48 g	40 g	24 g
Bread flour	380 g	300 g	190 g
Yeast	8 g	5 g	4 g

Preparation

1. Coarsely chop the cashews. If using pumpkin, cut into 0.5 cm pieces and steam for about 20 minutes. Let cool, drain the water and then mash the pumpkin.
2. Put the ingredients in the mould in the same order as in the table. We recommend using refined cooking oil.
3. Select programme No. 4.

COFFEE BREAD

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	240 ml	200 ml	120 ml
Eggs	2	1	1
Salt	6 g	4 g	3 g
Oil	26 ml	20 ml	13 ml
Powdered milk	10 g	8 g	5 g
Sugar	50 g	40 g	25 g
Instant coffee	3 small portions	2 small portions	1½ small portion
Bread flour	400 g	300 g	200 g
Yeast	6 g	5 g	3 g

Preparation

1. Put the ingredients in the mould in the same order as in the table. We recommend using refined cooking oil.
2. We recommend whisking the eggs in water to get a finer crumb.
3. Select programme No. 4.

GREEN BREAD

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	260 ml	200 ml	130 ml
Eggs	2	1	1
Salt	6 g	7 g	3 g
Oil	40 ml	30 ml	20 ml
Powdered milk	16 g	13 g	8 g
Sugar	50 g	40 g	25 g
Chopped iceberg lettuce	280 g	210 g	140 g
Bread flour	460 g	350 g	230 g
Yeast	6 g	4 g	3 g

Preparation

1. Blend the chopped iceberg lettuce in a blender.
2. Put the ingredients in the mould in the same order as in the table. We recommend using refined cooking oil.
3. Select programme No. 4.

BANANA BREAD

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	250 ml	230 ml	130 ml
Eggs	2	1	1
Salt	7 g	6 g	4 g
Powdered milk	65 g	40 g	35 g
Sugar	50 g	40 g	25 g
Bread flour	450 g	400 g	230 g
Yeast	7 g	5 g	4 g
Bananas	110 g	80 g	55 g
Butter	30 g	36 g	20 g

Preparation

1. Cut the banana into smaller pieces.
2. Put the ingredients in the mould in the same order as in the table, except for the butter.
3. Add the butter 10 minutes before the kneading stage.
4. Select programme No. 4.

COCONUT BREAD

Ingredients

Loaf size	1,000 g	750 g	500 g
Water	280 ml	220 ml	140 ml
Eggs	2	1	1
Salt	6 g	5 g	4 g
Oil	36 ml	27 ml	18 ml
Powdered milk	60 g	45 g	30 g
Sugar	50 g	40 g	25 g
Bread flour	460 g	360 g	230 g
Yeast	5 g	5 g	4 g
Grated coconut	60 g	45 g	30 g

Preparation

1. Put the ingredients in the mould in the same order as in the table. We recommend using refined cooking oil.
2. Put the grated coconut in the compartment and the bread maker will automatically add them. Alternatively, add them to the mould as soon as the audible warning sounds during the kneading phase.
3. Select programme No. 4.

SWEET PASTRY

Turn off the bread maker immediately after baking is complete. It is not recommended to leave the baked cake in the Keep Warm mode. After turning off the bread maker, let the cake cool in the bread maker for about 15 minutes with the lid closed but the lid of the compartment open. Then remove the mould from the bread maker and leave to cool for a further 15 minutes before removing the cake from the mould. This will prevent the cake centre from falling down. Let the baked cake cool on a metal rack.

GINGERBREAD CAKE

Ingredients

1 egg
100 ml milk
15 g margarine
½ packet of vanilla sugar
70–80 g sugar
40 g rye flour (type 1150)
120 g prime wheat flour (type 405)
20 g cocoa
10 g gingerbread spices
1 packet of baking powder
Icing: chocolate

Preparation

1. Put the ingredients in the mould in the same order as in the recipe, except for the chocolate. Select programme No. 9.
2. Once the baking phase has finished and the audible warning has sounded 10 times, turn off the bread maker with the **START/PAUSE/STOP** button and allow to cool for 15 minutes with the lid closed but the compartment lid open.
3. Remove the mould from the bread maker and allow to cool for a further 15 minutes before removing the cake from the mould. Let the baked gingerbread cake cool on a metal rack.
4. Melt the chocolate and spread it over the cooled gingerbread cake.

Recommendation: Season the gingerbread cake with your own combination of spices such as cardamom, coriander, cinnamon, cloves, anise, fennel, nutmeg, allspice or pepper.

ORANGE CAKE

Ingredients

- 1 egg
- 100 ml milk
- 15 g margarine
- ½ packet of vanilla sugar
- 1 small bottle of orange juice
- 70–80 g sugar
- 180 g prime wheat flour (type 405)
- 1 packet of baking powder
- Icing: 2 tbsp icing sugar and orange juice

Preparation

1. Put the ingredients in the mould in the same order as listed in the recipe, except for the ingredients for the icing. Select programme No. 9.
2. Once the baking phase has finished and the audible warning has sounded 10 times, turn off the bread maker with the **START/PAUSE/STOP** button and allow to cool for 15 minutes with the lid closed but the compartment lid open.
3. Remove the mould from the bread maker and allow to cool for a further 15 minutes before removing the cake from the mould. Let the baked cake cool on a metal rack.
4. Mix together the icing sugar and the orange juice until you get a thick icing consistency. Spread it over the cooled cake.

YEAST CAKE

Ingredients

- 100 g butter
- 100 g sugar
- 5 eggs
- 250 g flour with baking powder
- 1 small bottle of vanilla flavour
- 25 ml lemon juice
- 4 g yeast

Preparation

1. In a bowl, whisk together the eggs, sugar and butter.
2. Add the flour a tablespoon at a time, always mixing well.
3. Finally, add the remaining ingredients and mix well.
4. Coat the mould with a small amount of vegetable oil and pour the dough into it.
5. Select programme No. 9.

DOUGHS

YEAST DOUGH FOR BREAD

Ingredients

260 ml water
400 g bread flour
5 g yeast

Preparation

1. Put the ingredients in the mould in the same order as in the recipe. Water, flour and yeast are the basic ingredients, all others are optional. However, the total weight shall not exceed 1 000 g.
2. Select programme No. 14.

DOUGH FOR PIZZA

Ingredients

260 ml water
400 g flour

Preparation

1. Put the ingredients in the mould in the same order as in the recipe. Water and flour are the basic ingredients, all others are optional. However, the total weight shall not exceed 1 000 g.
2. Select programme No. 14.

YOGHURT

A live yoghurt culture is the key to the preparation of yoghurt. It can usually be obtained from live yoghurt, alternatively a dried yoghurt culture can be purchased, e.g. when making yoghurt from soya milk. When using dried yoghurt culture, follow the instructions on the packaging.

Homemade yoghurt can have a more liquid consistency and is ideal for making yoghurt drinks. If you prefer a thicker consistency, add a little gelatin.

Whey may separate during preparation. Do not pour it out, it is a valuable source of nutrients and is ideal for making refreshing summer drinks with fresh fruit.

NOUGAT YOGHURT DRINK

Ingredients

- 1 l low-fat milk
- 100 ml white yoghurt with live culture
- 100 g hazelnut nougat cream

Preparation

1. Pour the milk into the mould and add the yoghurt. Mix well.
2. Place the mould in the bread maker and select programme No. 18. Make sure you have not selected a different programme.
3. Let the bread maker finish the programme and then pour the yogurt into a tall, narrow container. Cover and let rest at room temperature until whey coagulates on the surface.
4. Carefully strain the whey.
5. Whisk the nougat cream into the yoghurt and leave to cool.
6. Divide the cooled drink into glasses and serve.

Remark: From this quantity you can prepare 4 to 6 drinks.

REFRESHING SUMMER DRINK MADE FROM WHEY

Ingredients

- 200 ml whey
- 1 tbsp lemon juice
- sugar/honey for flavouring

Preparation

1. Pour the whey into a tall glass.
2. Add lemon juice and sugar or honey. Mix well and serve.

Recommendation: You can replace the lemon juice with another fruit juice or fresh fruit that you mash slightly.

JAM

In the normal preparation of jam, a gelling agent with sugar and pectin is used. Depending on the sugar content (at least 45%, in a 1:1 ratio), the jam can be stored in an airtight container for up to six months. Jam prepared in a bread maker may possibly use cornstarch. In some of the recipes below, such a procedure is described. However, such jams may be more perishable. Liquids separate more easily, so jam should be stored in the refrigerator in an airtight container, where it will keep for up to 1 week.

The recipes below are for inspiration only and can be adapted to personal preferences.

STRAWBERRY JAM

Ingredients

900 g fresh strawberries
540 g sugar
30 g cornstarch
15 ml lemon juice

Preparation

1. Wash and clean the strawberries. Cut them into smaller pieces or blend them in a blender.
2. Put all the ingredients in the mould.
3. Select programme No. 10.

ORANGE JAM

Ingredients

900 g oranges
540 g sugar
30 g cornstarch
15 ml lemon juice

Preparation

1. Peel the oranges and remove the seeds. Cut into smaller pieces.
2. Put all the ingredients in the mould.
3. Select programme No. 10.

ICE CREAM

When the ice cream programme is complete, the ice cream will have the consistency of whipped ice cream. If you prefer a stiffer consistency, transfer it to an airtight container and place in the freezer for half an hour.

BASIC RECIPE FOR VANILLA ICE CREAM

Ingredients for about 300 ml

Ingredients

200 ml cream

50 ml milk

seeds from ½ vanilla pod (or 1 tsp vanilla extract)

2 egg yolks

40 g caster sugar

Preparation

1. Let the ice cream container chill in the freezer for about 16 hours.
2. Whisk the egg yolks with sugar until smooth.
3. Pour the milk with vanilla in a medium saucepan. Heat until the milk begins to boil slightly.
4. In small batches, whisk the milk into the egg yolk mixture.
5. Pour the mixture into a clean saucepan and heat, stirring constantly, until the mixture begins to thicken and adhere to the wooden spoon.
6. Let the mixture cool and then place it in the refrigerator.
7. In a bowl, whip the cream until it is fluffy. Then whisk in the egg yolk mixture.
8. Place the adapter on the drive shaft in the interior of the bread maker and insert the cooled container and the mixing paddle.
9. Select programme No. 15 and set the preparation time to 25 minutes. Run the programme.
10. As soon as the paddle starts to turn, carefully pour the mixture into the container.
11. Close the lid of the bread maker and let the programme finish.
12. Serve the finished ice cream immediately or transfer it to an airtight container and place in the freezer for half an hour before serving.
13. The finished ice cream can be stored in the freezer for up to 1 week.

Warning: Always use protective kitchen mitts or a cloth when handling the cooled container to prevent frostbite. Never touch the cooled container if your hands are wet.

QUICK VANILLA ICE CREAM

Ingredients for about 300 ml

Ingredients

- 100 ml cream
- 120 ml full-fat milk
- 75 ml sweet condensed milk
- 1 tsp vanilla extract

Preparation

1. Let the ice cream container chill in the freezer for about 16 hours.
2. Whisk the milk and vanilla extract in a bowl and chill properly in the refrigerator.
3. In a bowl, whip the cream until it is fluffy. Then whisk in the milk mixture.
4. Place the adapter on the drive shaft in the interior of the bread maker and insert the cooled container and the mixing paddle.
5. Select programme No. 15 and set the preparation time to 25 minutes. Run the programme.
6. As soon as the paddle starts to turn, carefully pour the mixture into the container.
7. Close the lid of the bread maker and let the programme finish.
8. Serve the finished ice cream immediately or transfer it to an airtight container and place in the freezer for half an hour before serving.
9. The finished ice cream can be stored in the freezer for up to 3 days.

Warning: Always use protective kitchen mitts or a cloth when handling the cooled container to prevent frostbite. Never touch the cooled container if your hands are wet.

CHOCOLATE ICE CREAM

Ingredients for about 350 ml

Ingredients

- 200 ml cream
- 25 ml milk
- 75 g dark chocolate, broken into smaller pieces
- 2 egg yolks
- 30 g caster sugar

Preparation

1. Let the ice cream container chill in the freezer for about 16 hours.
2. Whisk the egg yolks with sugar until smooth.
3. Pour the milk into a medium saucepan and put in the chocolate. Heat until the milk begins to boil slightly.
4. In small batches, whisk the milk and chocolate into the egg yolk mixture.
5. Pour the mixture into a clean saucepan and heat, stirring constantly, until the mixture begins to thicken and adhere to the wooden spoon.
6. Let the mixture cool and then place it in the refrigerator.
7. In a bowl, whip the cream until it is fluffy. Then whisk in the egg yolk mixture.
8. Place the adapter on the drive shaft in the interior of the bread maker and insert the cooled container and the mixing paddle.
9. Select programme No. 15 and set the preparation time to 25 minutes. Run the programme.

10. As soon as the paddle starts to turn, carefully pour the mixture into the container.
11. Close the lid of the bread maker and let the programme finish.
12. Serve the finished ice cream immediately or transfer it to an airtight container and place in the freezer for half an hour before serving.
13. The finished ice cream can be stored in the freezer for up to 1 week.

Warning: Always use protective kitchen mitts or a cloth when handling the cooled container to prevent frostbite. Never touch the cooled container if your hands are wet.

HAZELNUT NOUGAT GELATO

Ingredients for about 350 ml

Ingredients

- 150 ml milk
- 75 g hazelnut nougat cream
- ¼ tsp vanilla extract
- 2 egg yolks
- 75 g caster sugar
- 2 tbsp roasted hazelnuts, coarsely chopped

Preparation

1. Let the ice cream container chill in the freezer for about 16 hours.
2. Whisk the egg yolks with sugar until smooth.
3. Pour the milk into a medium saucepan, add the vanilla extract and hazelnut cream. Heat until the milk begins to boil slightly.
4. In small batches, whisk the milk into the egg yolk mixture.
5. Pour the mixture into a clean saucepan and heat, stirring constantly, until the mixture begins to thicken and adhere to the wooden spoon.
6. Let the mixture cool and then place it in the refrigerator.
7. In a bowl, whip the cream until it is fluffy. Then whisk in the egg yolk mixture.
8. Place the adapter on the drive shaft in the interior of the bread maker and insert the cooled container and the mixing paddle.
9. Select programme No. 15 and set the preparation time to 30 minutes. Run the programme.
10. As soon as the paddle starts to turn, carefully pour the mixture into the container.
11. Close the lid of the bread maker and let the programme finish.
12. Serve the gelato immediately or transfer it to an airtight container and place in the freezer for half an hour before serving.
13. The gelato can be stored in the freezer for up to 1 week.

Warning: Always use protective kitchen mitts or a cloth when handling the cooled container to prevent frostbite. Never touch the cooled container if your hands are wet.

FROZEN STRAWBERRY YOGHURT

Ingredients for about 340 ml

Recommendation: You can prepare the yoghurt in advance directly in the bread maker.

Ingredients

150 g fresh strawberries

150 g white yoghurt

40 g caster sugar

Preparation

1. Let the ice cream container chill in the freezer for about 16 hours.
2. Wash and clean the strawberries. Blend them.
3. Mix the blended strawberries with the yoghurt and sugar. Let the mixture cool and then place it in the refrigerator.
4. Place the adapter on the drive shaft in the interior of the bread maker and insert the cooled container and the mixing paddle.
5. Select programme No. 15 and set the preparation time to 25 minutes. Run the programme.
6. As soon as the paddle starts to turn, carefully pour the mixture into the container.
7. Close the lid of the bread maker and let the programme finish.
8. Transfer the prepared mixture to an airtight container and put it in the freezer before serving.
9. Frozen yoghurt can be stored in the freezer for up to 1 week.

Warning: Always use protective kitchen mitts or a cloth when handling the cooled container to prevent frostbite. Never touch the cooled container if your hands are wet.

LEMON SORBET

Ingredients for about 300 ml

Ingredients

75 g caster sugar

150 ml water

75 ml freshly squeezed lemon juice

egg white of 1 small egg

Preparation

1. Let the ice cream container chill in the freezer for about 16 hours.
2. Pour water and lemon juice into a medium saucepan and add sugar. Heat until the sugar dissolves. Heat for another 2 minutes.
3. Let the mixture cool and then place it in the refrigerator.
4. In a bowl, whisk the chilled egg white until stiff. Then whisk with sugar water.
5. Place the adapter on the drive shaft in the interior of the bread maker and insert the cooled container and the mixing paddle.
6. Select programme No. 15 and set the preparation time to 25 minutes. Run the programme.
7. As soon as the paddle starts to turn, carefully pour the mixture into the container.
8. Close the lid of the bread maker and let the programme finish.
9. Serve the finished sorbet immediately or transfer it to an airtight container and place in the freezer for half an hour before serving.
10. You can store the sorbet in the freezer for up to 1 week.

Warning: Always use protective kitchen mitts or a cloth when handling the cooled container to prevent frostbite. Never touch the cooled container if your hands are wet.

INSTRUCTIONS AND INFORMATION ON DISPOSING OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSING OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal and recycling, take these products to designated collection points. Or in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. Disposing of this product correctly helps save valuable natural resources and prevents damage to the environment by improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic devices, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of the applicable EU directives.

The text, design and technical specifications may be changed without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

Manufacturer's address: FAST ČR, a.s., U Sanitasu 1621, Říčany CZ-251 01



BREAD MAKER

Because of continuous improvement of design and other properties, your product may slightly differ from the one shown on the pictures in this manual.



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