

User's Manual  
HOT AIR GRILL

Návod k obsluze  
HORKOVZDUŠNÝ GRIL

Návod na obsluhu  
TEPLODUŠNÝ GRIL

Használati útmutató  
FORRÓ LEVEGŐS GRILL

Instrukcja obsługi  
GRILL NA GORĄCE POWIETRZE

# HOT-AIR GRILL



**HG 410**

**HOT AIR GRILL**

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# Congratulations

on the purchase of your new HG 410 hot air grill



## 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 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 children unless they are older than 8 years of age and 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 all parts that come into contact with food in warm water with a little kitchen detergent with a soft sponge. Rinse in clean water and wipe dry. Follow the instructions in the "Care and maintenance" section.

- The instructions must state that the appliances are not designed to operate via an external time switch or remote control.
- Before connecting the appliance to the mains socket, make sure that the nominal voltage indicated on the label of the appliance matches the voltage of the socket to which you want to connect the appliance.
- Only connect the appliance to a properly earthed socket.
- Do not connect the appliance to a mains socket unless it is properly assembled.
- This appliance is designed for household use only. It is not intended for use in premises such as:
  - staff kitchenettes in stores, offices and other workplaces;
  - hotel or motel rooms and other living areas;
  - agricultural farms;
  - bed and breakfast establishments.
- Do not use the appliance in an industrial environment or outdoors!
- The appliance is designed to slice food. Do not use it for any other purposes than those intended.
- Do not place the appliance on windowsills, sink drip tray or on unstable surfaces. Always place the appliance on an stable, flat and dry surface.
- Do not place the appliance on an electric or gas stove or in its vicinity, do not place it in the vicinity of an open fire or an appliance that is a source of heat.
- Use the appliance with the accessories that came with it.
- Make sure the appliance is correctly assembled before use.
- The grill pan must always be installed. Do not use the grill without a properly installed grill pan.
- During operation, sufficient space for air circulation above and on all sides of the appliance should be provided. Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- The temperature of accessible surfaces may be higher if the appliance is in operation. Take care not to touch heated surfaces. Take extra care as heated surfaces remain hot for several minutes after the appliance has been switched off.
- Do not use sharp or metal utensils to remove the finished dish/food. Otherwise the non-stick surface could be damaged.
- Do not put food / food wrapped in paper, cardboard, plastic, textiles or other flammable material into the appliance.
- Do not cover the vents while the appliance is in operation.
- If you need to remove the lid during operation, be extra careful not to scratch yourself on the escaping hot steam. There is a risk of serious burns.
- Do not use the appliance as an oil fryer.

- Always switch the appliance off with the on/off button and unplug it from the mains socket when left unattended, after use and before removing accessories, cleaning or moving it.
- Allow the appliance to fully cool down before moving, cleaning or storing it.
- Do not use the appliance to store foreign objects.
- Disconnect the mains cable from the socket by pulling the plug, not the cable. Otherwise, damage to the power cord or the socket could occur.
- Do not use the appliance if it is not working correctly, if it was dropped on the floor, if it is damaged or has been submerged in water. Contact 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 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 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 is 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 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](http://www.catler.eu).**



**WARNING: HOT SURFACES**  
**TO PREVENT FIRE AND ELECTRIC SHOCK:**  
**- THE HEATING ELEMENT MUST NOT BE CLOGGED**  
**WITH OIL AND FOOD RESIDUES.**

- PREPARE FOOD ONLY IN REMOVABLE CONTAINERS.
- DO NOT POUR WATER OR PUT ANY FOOD IN UNTIL THE PAN IS IN PLACE.
- CLEAN ONLY WITH A DAMP CLOTH AND THE APPLIANCE MUST BE DISCONNECTED FROM THE POWER SUPPLY.

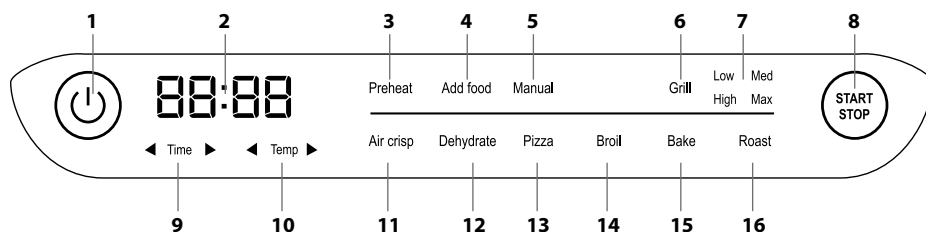
## KNOW YOUR HG 410 GRILL

### GRILL AND ITS ACCESSORIES



1. Lid
2. Handle
3. Control Panel
4. Grill body
5. Protective cover for heating element
6. Ventilation holes (located on both sides)
7. Antiskid feet
8. Pizza mould
9. Grill rack
10. Grill basket
11. Grill pan
12. Cleaning brush

## CONTROL PANEL



1. On/Off button – used to turn on/off the baker and switch to standby mode.
2. Numeric display – shows the cooking time/temperature.
3. **Preheat** icon – lights up when the **START/STOP** button is pressed.
4. **Add food** icon – lights up when the grill is preheated and you can add food to the grill.
5. **Manual** button – used to manually adjust the grill.
6. **Grill** button – used to activate the grill programme.
7. Temperature icons:  
 Low – low temperature  
 Med – medium high temperature  
 High – high temperature  
 Max – maximum temperature
8. **START/STOP** button – used to start/stop the grill.
9. **◀Time▶** buttons – used to set the preparation time.
10. **◀Temp▶** buttons – used to set the temperature.
11. **Air crisp** button – used to activate the hot air fryer programme.
12. **Dehydrate** button – used to activate the drying programme.
13. **Pizza** button – used to activate the pizza preparation programme.
14. **Broil** button – used to activate the intensive broiling programme.
15. **Bake** button – used to activate the baking programme.
16. **Roast** button – used to activate the roasting programme.

## OPERATING YOUR HG GRILL

### 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.
- Wash the grill pan, grill rack, basket, pizza mould and protective cover in warm water with a little dishwashing liquid using a soft sponge. Rinse in clean water and wipe dry.
- The grill pan, grill rack, basket, pizza mould and protective cover are dishwasher safe.
- Wipe the outer surface of the grill with a soft, slightly dampened sponge and then wipe dry with a clean cloth.



**WARNING!**  
**DO NOT IM-**  
**MERSE THE GRILL,**  
**POWER CORD OR**  
**SOCKETS IN WATER**  
**OR OTHER LIQUIDS.**

### PROTECTIVE COVER FOR HEATING ELEMENT

- The cover keeps the heating element clean. During preparation, high temperatures can cause food to splatter and food residues that stick to the heating element could burn, cause unpleasant odours and even cause a fire. It is therefore important that the protective cover is always fitted.
- 1. Removing the protective cover**  
Remove and clean the protective cover after each use. Make sure it is completely cold before removing it.

- Hold the cover with one hand and release the lock on the right with the other hand. Carefully slide the cover out of the holders towards the right.



**WARNING!**  
**THE PRO-**  
**TECTIVE COVER**  
**HEATS UP DURING**  
**USE AND THERE IS**  
**A RISK OF SERIOUS**  
**BURNS IF NOT HAN-**  
**DLED CORRECTLY.**

### 2. Putting on the protective cover

Make sure the cover is clean and dry before fitting.

Turn the cover so that the "FRONT" lettering faces the inside of the grill.

First, insert one side of the cover into the holders on the left, hold it with one hand and release the lock with the other. Fold the free part of the holder towards the heating element and secure with the lock. The cover should not move and should be firmly secured.



**WARNING!**  
**NEVER USE**  
**THE GRILL WITH-**  
**OUT THE PROTEC-**  
**TIVE COVER ON.**

## ACCESSORIES AND THEIR USE

The HG 410 hot air grill is supplied with the following accessories:

- Grill pan
- Grill rack
- Grill basket
- Pizza mould



### WARNING!

#### THE GRILL PAN

**MUST ALWAYS BE INSTALLED AND COMPATIBLE WITH ALL ACCESSORIES SUPPLIED. DO NOT USE THE GRILL WITHOUT A PROPERLY INSTALLED GRILL PAN. WHEN HANDLING ACCESSORIES, ALWAYS MAKE SURE THEY ARE COMPLETELY COOL. IF YOU NEED TO REMOVE ACCESSORIES WHILE THEY ARE HOT, ALWAYS USE HEAT-RESISTANT PROTECTIVE KITCHEN MITTS. THERE IS A RISK OF SERIOUS BURNS IN CASE OF IMPROPER HANDLING.**

1. **Grill pan** – insert the grill pan into the inner compartment of the grill. The grill pan is a basic accessory that can be used to prepare food or used in combination with other accessories supplied.
2. **Grill rack** - place the grate on the grill pan with the handles on the sides of the grill facing up. The grill rack is suitable for grilling, for example, marinated meats or fattier cuts of meat where the juices/fat will drip into the pan.
3. **Grill basket** – put the basket in the grill pan. The basket is suitable e.g. for the preparation of French fries.
4. **Pizza mould** – insert the pizza mould into the grill pan between the semicircular protrusions in the pan. The mould is suitable for pizza preparation.



### WARNING!

**NEVER USE SEVERAL ACCESSORIES AT THE SAME TIME. THE GRILL PAN CAN ONLY BE USED WITH ONE ACCESSORY AT A TIME.**

## BASIC OPERATION

1. Place the grill on a flat, clean and heat-resistant surface. Make sure it is folded correctly.
2. Insert the mains cord plug into a power socket. An audible warning sounds and the control panel lights up briefly.
3. Press the On/Off button.
4. Select a programme and press the **START/PAUSE** button.
5. Wait for the grill to preheat.
6. When the **Add food** icon lights up, flip the lid off and insert the food you want to prepare and close the lid.
7. Check the condition of the food regularly during preparation. Every time the lid is opened, the grill is interrupted.
8. When the preparation is complete, an audible warning will sound five times and "END" will appear on the numeric display.
9. Remove the prepared food.
10. Unplug the power cord from the mains socket and allow the grill to cool completely before cleaning it.
11. Leave the lid ajar to allow the grill to cool more quickly.

## STARTING

1. Press the **On/Off** button. The numeric display and control buttons light up. The grill will automatically switch to standby mode after 1 minute of inactivity.
2. If you press the on/off button while the grill is running, food preparation is cancelled, the grill stops heating and switches to standby mode after 1 minute of inactivity.

## PROGRAMME SELECTION

1. Press the button for the selected programme. Each has a preset temperature and cooking time that can be changed.
  - **Grill** button – used to activate the grill programme
  - **Air crisp** button – used to activate the hot air fryer programme.

- **Dehydrate** button – used to activate the drying programme.
- **Pizza** button – used to activate the pizza preparation programme.
- **Broil** button – used to activate the intensive broiling programme.
- **Bake** button – used to activate the baking programme.
- **Roast** button – used to activate the roasting programme.
- Alternatively, press the **Manual** button to set your own grill settings.

## SETTING THE TEMPERATURE

To set the temperature, use the **◀Temp▶** button.

1. Select the desired programme.
2. Use the **◀Temp▶** buttons to adjust the temperature. Each press increases/decreases the temperature by 5 °C. Long press to change the temperature in 10 °C increments.
3. If you select the "Grill" programme, you will use the buttons to select between the temperatures: LOW – MED – HIGH – MAX.
4. If you need to adjust the temperature while the grill is running, use the **◀Temp▶** buttons to do so.

## SETTING THE COOKING TIME

The **◀Time▶** buttons are used to set the preparation time.

1. Select the desired programme, adjust the temperature as required.
2. Use the **◀Time▶** buttons to adjust the cooking time. Each press increases/decreases the cooking time by 1 minute. Long press to change the cooking time in 5 minute increments.
3. If you need to adjust the cooking time while the grill is running, use the **◀Time▶** buttons to do so.

**REMARK:**  
**TEMPERATURE AND COOKING TIME ADJUSTMENTS DO NOT APPLY TO PREHEATING.**

## STARTING THE GRILL

1. After selecting the programme, adjusting the temperature and cooking time, press the **START/STOP** button. The grill will start and preheat.
2. If you press the **START/STOP** button while the grill is preheating/food preparation is in progress, the grill will stop running. Pressing the **START/STOP** button again will restart the grill.
3. If you need to change the cooking method, press the **START/STOP** button, select the new programme, adjust the temperature and cooking time as required, press the **START/STOP** button to confirm and the grill will resume operation at the new setting.

## PREHEATING

- When you press the **START/STOP** button, the grill preheating starts automatically. This function allows the interior of the grill to be heated to the required temperature.
- Throughout the preheating process, the **Preheat** icon and the selected program icon will be lit. When the **Add food** icon turns off and lights up, the grill is preheated to the desired temperature.
- The preheating time usually takes 5 minutes, depending on the preset or adjusted cooking time. Neither the preheat time nor the preheat temperature can be changed.
- If you need to cancel the preheating process, press the button of the selected preset program while the **Preheat** icon is lit. The **Preheat** icon goes out and the preheating process is cancelled. The **Add food** icon will light up.

## ADD FOOD – ADD FOOD ICON

- Once the preheating process is complete, the **Add food** icon will automatically light up to indicate that food can be added to the grill.

- Remove the lid, place the food in the grill and close the lid. The preparation process will start and the preset/adjusted preparation time will be counted down on the numeric display. The numeric display will alternately show the set cooking time and temperature.
- If you do not open the lid and insert food, the grill will remain in preheat mode. If you do not insert food within 30 minutes of the preheating process, the grill will automatically shut down, stop heating and switch to standby mode.

## INTERRUPTION OF OPERATION

- Open the lid and the grill will automatically interrupt the programme in progress. The numeric display will show “**OPEN**”. After closing the lid, the grill starts again. It is not necessary to press the **START/STOP** button.
- If the lid is left open for more than 4 minutes, a warning will sound twice every 10 seconds. After 1 minute, the grill switches off.

### REMARK:

**WHILE THE GRILL IS RUNNING, THE FAN IS ALSO RUNNING. THIS IS NORMAL. THE FAN ENSURES PROPER AIR CIRCULATION AND PREVENTS THE INTERNAL COMPONENTS FROM OVERHEATING.**

## TURNING OFF

1. When the preparation is complete, an audible warning will sound five times and “**END**” will appear on the numeric display. The control buttons go out except for the on/off button. The grill stops heating and only the fan remains running to cool the interior. It switches off after 1 minute, all buttons go out and the grill switches to standby mode.

2. If you need to turn the grill off before the cooking time is up, press the on/off button, the food will be cancelled, the grill will stop heating and switch to standby mode after 1 minute of inactivity.
3. Remove the prepared food.
4. Unplug the power cord from the mains socket and allow the grill to cool completely before cleaning it.
5. Leave the lid ajar to allow the grill to cool more quickly.

## GRILL PROGRAMMES

### 1. Grill programme

- Press the **Grill** button to switch on the grill programme.
- The default temperature icon “High” will flash. The numeric display will alternate between the default cooking time of 00:20 and the temperature of 205.
- Use the Grill or **◀Temp▶** buttons to select the desired temperature: Low (low temperature) – Med (medium temperature) – High (high temperature) – Max (maximum temperature).
- Use the **◀Time▶** buttons to adjust the preparation time from 00:01 to 00:30. Press the **START/STOP** button and wait for the grill to preheat.

The table below shows the recommended temperature for foods suitable for grilling.

Low: 150°C	Med: 175°C	High: 205°C	Max: 230°C
Sausages, hotdogs Bacon Calzone (pizza pocket)	Frozen food Marinated meats	Steaks Chicken wings Whole chicken	Fruit Fish and seafood Kebab

### 2. Air Crisp programme (hot air fryer)

- Press the **Air Crisp** button to activate the hot air fryer programme.
- The numeric display will alternate between the default cooking time of 00:18 and the temperature of 205.
- Use the **◀Temp▶** buttons to adjust the temperature between 50 °C and 230 °C.
- Use the **◀Time▶** buttons to adjust the preparation time from 00:01 to 0:60. Press the **START/STOP** button and wait for the grill to preheat.
- We recommend using the grill basket and checking the food regularly during cooking and turning as needed.

### 3. Roast programme

- Press the **Roast** button to activate the roasting program.
- The numeric display will alternate between the default cooking time of 00:25 and the temperature of 205.
- Use the **◀Temp▶** buttons to adjust the temperature between 50 °C and 220 °C.
- Use the **◀Time▶** buttons to adjust the preparation time from 00:01 to 04:00. Press the **START/STOP** button and wait for the grill to preheat.

### 4. Bake programme

- Press the **Bake** button to start the baking programme.
- The numeric display will alternate between the default cooking time of 00:25 and the temperature of 175.
- Use the **◀Temp▶** buttons to adjust the temperature between 50 °C and 205 °C.
- Use the **◀Time▶** buttons to adjust the preparation time from 00:01 to 02:00. Press the **START/STOP** button and wait for the grill to preheat.

### 5. Dehydrate programme (drying)

- Press the **Dehydrate** button to start the drying programme.

- The numeric display will alternate between the default cooking time of 06:00 and the temperature of 50.
- Use the **◀Temp▶** buttons to adjust the temperature between 50 °C and 90 °C.
- Use the **◀Time▶** buttons to adjust the preparation time from 00:30 to 24:00. Press the **START/STOP** button. This programme does not have a preheat function, so the grill starts immediately.
- It is recommended to place the food to be dried in a single layer. For larger quantities, you can place the food in one layer on the bottom of the grill pan and in a second layer on the grill rack.

#### 6. Pizza programme (pizza preparation)

- Press the **Pizza** button to start the pizza programme.
- The numeric display will alternate between the default cooking time of 00:25 and the temperature of 195.
- Use the **◀Temp▶** buttons to adjust the temperature between 50 °C and 205 °C.
- Use the **◀Time▶** buttons to adjust the preparation time from 00:01 to 01:30. Press the **START/STOP** button and wait for the grill to preheat.
- It is recommended to put the pizza mould in the grill at the very beginning to preheat it. This will achieve a crispy crust.

#### 7. Broil programme (rapid roasting)

- Press the **Broil** button to activate the broil programme.
- The numeric display will alternate between the default cooking time of 00:10 and the temperature of 205.
- Use the **◀Temp▶** buttons to adjust the temperature between 50 °C and 230 °C.
- Use the **◀Time▶** buttons to adjust the preparation time from 00:01 to 00:60.
- This programme does not have a preheat function, so the grill starts immediately.

#### 8. Manual programme (manual setting of the grill)

- Press the **Manual** button to activate the manual grill setting program.
- The numeric display will alternate between the default cooking time of 00:01 and the temperature of 50.
- Use the **◀Temp▶** buttons to adjust the temperature between 50 °C and 230 °C.
- Use the **◀Time▶** buttons to adjust the preparation time from 00:01 to 02:00.
- This programme does not have a preheat function, so the grill starts immediately.

#### STANDBY MODE

- The grill will automatically switch to standby mode after 1 minute of inactivity. The control panel goes out.
- If no action is taken within 5 minutes while the grill is being set up (before pressing the **START/STOP** button), the grill will go into standby mode and the control panel will turn off.

#### CHANGING THE TEMPERATURE UNITS

- If you need to change the temperature units from °C to °F, press the **Temp▶** and **Broil** buttons simultaneously. "F" will flash briefly on the numeric display. The change is confirmed automatically after 3 seconds.
- To change back to °C, follow the same procedure.

## 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. We recommend leaving the lid off to allow the grill to cool down faster. Clean the appliance according to the instructions below.

The grill and accessories used must be cleaned after each use. Avoid the accumulation of burnt food.



**WARNING!**  
**DO NOT WASH**  
**THE APPLIANCE,**  
**MAINS CORD AND**  
**PLUG UNDER RUN-**  
**NING 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.**

### **CLEANING ACCESSORIES**

1. Carefully remove the protective cover.
2. Remove used accessories.

3. Wash the grill pan, grill rack, basket, pizza mould and protective cover in warm water with a little dishwashing liquid using a soft sponge. Rinse in clean water and wipe dry.
4. Grill pan, grill rack, basket, pizza mould and protective cover are dishwasher safe.
5. If food gets burnt, pour or immerse the accessories in warm water with a little dishwashing liquid. Leave on for about half an hour and then wash off.
6. You can also use the supplied cleaning brush to remove burnt food.

### **CLEANING THE OUTER SURFACE**

Wipe the outer surface of the grill with a soft, slightly dampened sponge and then wipe dry with a clean cloth.



**WARNING!**  
**MAKE SURE**  
**THE GRILL AND ITS**  
**ACCESSORIES ARE**  
**COMPLETELY COOL**  
**BEFORE CLEANING.**  
**OTHERWISE THERE**  
**IS A RISK OF SERI-**  
**OUS BURNS.**

### **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.

## 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

## NOTES

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

Z dôvodu neustáleho zdokonaľovania dizajnu a ďalších vlastností sa môže vámi zakúpený výrobok mierne líšiť od výrobku uvedeného na obrázkoch v tomto návode.

Z dôvodu neustáleho zdokonaľovania dizajnu a ďalších vlastností sa môže vami kúpený výrobok mierne líšiť od výrobku uvedeného na obrázkoch v tomto návode.

A kivitel és más jellemzők állandó fejlesztése miatt a megvásárolt termék enyhén eltérhet az ezen útmutatóban található képeken mutatott terméktől.

Ze względu na ciągłe udoskonalanie designu i innych właściwości, zakupiony produkt może się nieznacznie różnić od produktu przedstawionego na rysunkach w niniejszej instrukcji.



[WWW.CATLER.EU](http://WWW.CATLER.EU)