



THERMOCOOKER

User's Manual
THERMOCOOKER



TC 9010

THERMOCOOKER

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Congratulations

on the purchase of your new TC 9010 thermocooker.

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 is not to be used by children. Keep this appliance and its power cord out of children.
- This appliance may be used by persons with physical, sensory, 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.
- 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.

WARNING: There is a risk of serious injury if used incorrectly. Pay attention when handling the cutting blades, especially when removing the blades from the container, emptying the container and during cleaning.

- Clean the parts of the appliance and accessories that come into contact with food according to the instructions in the chapter “Care and Cleaning”.
- Before replacing the accessories or accessible movable parts, please turn the appliance off and disconnect it from the power supply.
- Always disconnect the appliance from the power socket if you are leaving it unattended and before assembly, disassembly or cleaning.
- This appliance is intended for use in the home. The appliance is also designed for non-commercial use in areas such as:
 - kitchenettes in stores, offices and other workplaces;
 - agriculture;
 - guests in hotels, motels and other dwelling locations;
 - bed and breakfast businesses.
- The appliance must not be immersed during cleaning.

WARNING: Avoid spilling on the plug.

WARNING: The surface of the heating element contains residual heat after use.



CAUTION: HOT SURFACE. The surface heats up during use and may remain hot after use.

WARNING: DO NOT USE THIS APPLIANCE WITH A PROGRAMMABLE SWITCH, TIMER SWITCH OR ANY OTHER DEVICE THAT AUTOMATICALLY SWITCHES THE APPLIANCE ON.

- Before connecting the appliance to a power socket, check that the nameplate rated voltage matches the voltage of the power socket the appliance is to be connected to. Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- This appliance is designed for the preparation and processing of common household foods. Do not use it for purposes other than those for which it was designed. Do not use the product outdoors.
- Only use the appliance on flat, dry, clean, stable and fire-resistant surface. Do not use the appliance on metal surfaces, such as on the kitchen sink drainage board.
- Do not place the appliance on or near table edge, electric or gas stove or other sources of heat.
- Do not use the appliance on a surface which is heat-sensitive or covered with table cloth, paper or other flammable material, in the vicinity of curtains or other flammable or heat-sensitive materials.
- During operation, the appliance must be placed on the kitchen unit countertop with no cabinet or overhanging shelf over itself.
- Do not place any objects on the appliance.
- Use the appliance only with the accessories supplied or recommended by the manufacturer. Do not use the supplied accessories to heat or prepare food on another appliance.
- Keep fingers, hands, hair, kitchen utensils, jewellery or loose clothing out of the reach of moving parts/accessories of the appliance.
- To push raw materials through the filling funnel, always use the supplied pusher. Under no circumstances use your hands, fingers, wooden spoons or other kitchen utensils.
- Always follow the minimum and maximum lines marked on the appliance accessories. Under no circumstances fill the appliance accessories above the maximum mark. The maximum amount for chopping food is 1,200 g carrots / 1,800 g water.
- Make sure that the bottom of the container and the temperature sensors are clean and dry for proper and safe use of the appliance.

- Use the appliance only with the supplied base. Do not use another base or use the supplied base with other accessories.
- Before removing the container from the base, make sure that the appliance is switched off, the main switch is switched to “0” (off) and the plug is disconnected from the mains socket.
- Always carefully remove the used accessories/attachment before removing processed food.
- Use the handles and protective kitchen gloves when handling the appliance and its accessories.
- Take extra care when using the steam attachment, as there is a risk of burns from escaping steam, especially when removing the steaming basket lid.
- Do not remove the lid while the appliance is in operation.
- Always make sure that the filling cap is closed when you have selected the chopping function.
- Do not use the appliance with an empty container.
- Never use the blender lid if you want to use the appliance as a food processor and vice versa. There is a risk of injury and damage to the appliance's locking mechanism.
- Before eating, make sure that the food is properly processed.
- We recommend checking the temperature of the food before serving, especially for infants, small children or people whose health does not allow them to check the temperature of the food.
- After the preparation is completed, the indoor fan will run for about 2 minutes. Do not disconnect the mains plug from the mains socket during this time. The fan cools the internal components, thus preventing the appliance from overheating. The fan switches off automatically when the appliance cools down. This is normal.
- When disconnecting the appliance from the mains socket, always pull the plug, not the power cord. Otherwise, damage to the power cord or the socket could occur.
- Allow the appliance to fully cool down before moving, cleaning, maintenance or storage.
- Never handle the appliance while it is in operation or connected to the mains.
- To prevent electric shock, do not immerse the appliance, plug or power cord in water or any other liquid.
- Do not place heavy objects on the power cord or the appliance.
- Regularly clean the appliance after each use according to the instructions in the Cleaning and maintenance chapter. Do not perform any maintenance on the appliance other than the cleaning described in this user's manual.
- Do not use the appliance if it malfunctions, has been dropped on the floor, immersed in water or damaged in any way.

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 TC 9010

DESCRIPTION OF THE APPLIANCE AND ITS ACCESSORIES



1. Blender lid
2. Front handle of the blender container
3. Main switch (located on the side of the appliance)
4. Touch control panel
5. Control dial/button 
6. Filling hole cap
7. Blender filling hole
8. Side handles with safety lock
9. Container for processing food
10. Base
11. Ventilation openings
12. Anti-slip feet with suction cups
13. Food processor lid
- 14.
15. Stainless steel steam basket
16. Chopping knife
17. Kneading whisk
18. Double-sided disc for grating and slicing
19. Pusher
20. Measuring cup
21. Whisk
22. Spatula
23. Steaming basket lid
24. Shallow steaming basket
25. Deep steaming basket
26. Adapter when using a double-sided disc (not shown)

ICONS ON THE DISPLAY



Icon to enter settings

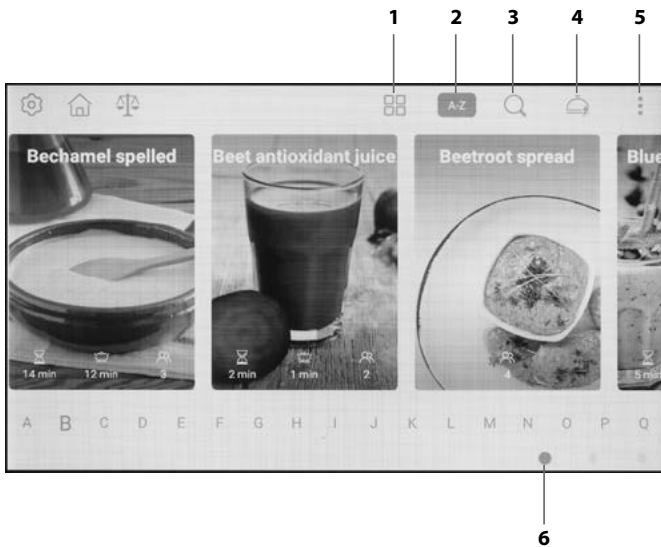


The icon to return to the home screen



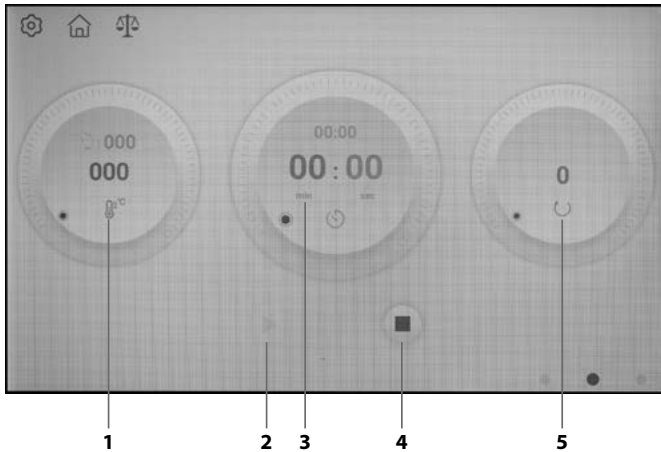
Icon to enter weighing mode

DISPLAY DESCRIPTION – RECIPES



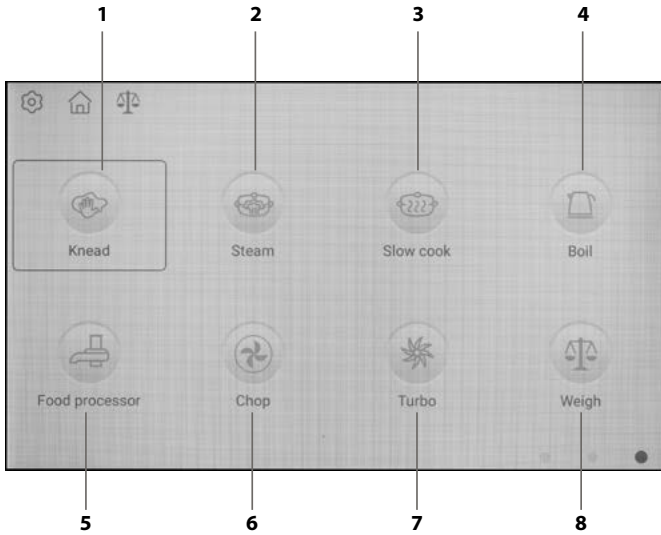
1. View recipes by category
2. Alphabetical list of recipes
3. Recipe search
4. Download new recipes
5. View history and favourite recipes
6. Go to next screen

DISPLAY DESCRIPTION – MANUAL COOKING



1. Temperature setting dial – 37°C to 130°C, in 5°C increments
2. Button to start preparation/go to next screen
3. Cooking time setting dial – 0 to 90 minutes
4. Stop button
5. Speed adjustment dial – 0 to 12

DISPLAY DESCRIPTION – AUTOMATIC PROGRAMMES



1. Kneading programme
2. Steaming programme
3. Slow cooking programme
4. Cooking programme
5. Grinding programme
6. Mowing programme
7. Turbo programme
8. Weight programme

BEFORE FIRST USE OF YOUR TC 9010

PREPARATION BEFORE USE

Before first use, remove all packaging and advertising labels / stickers from the appliance. Before disposing of the packaging material, make sure that you have removed all the accessories.

Before first use, wipe the container and the base with a soft sponge slightly moistened in warm water. Wipe dry using a clean wiping cloth.



WARNING!
**NEVER IMMERSE OR WASH THE
CONTAINER OR BASE IN WATER OR ANY
OTHER LIQUID.**

Wash all accessories and attachments carefully in warm water with a small amount of washing-up liquid. Rinse in clean water and wipe dry.

Hand and dishwasher safe accessories: blender lid, blender lid seal, whisk, kneading whisk, chopping knife, steam basket, food processor pusher, food processor lid, food processor lid seal, double-sided grating and slicing disc, adapter, spatula, measuring cup.

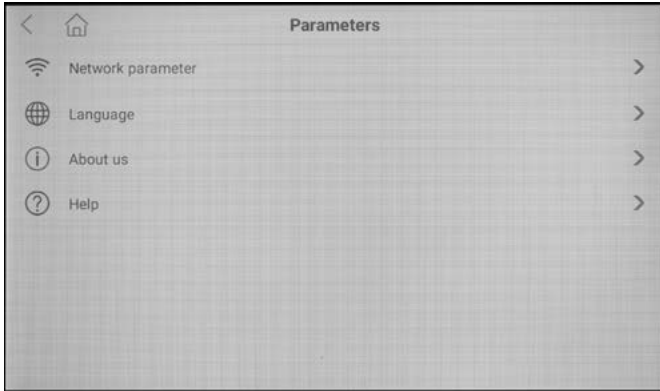


WARNING!
**BE CAREFUL WHEN HANDLING THE
CHOPPING KNIFE AND DOUBLE-SIDED DISC
TO AVOID BEING INJURED BY THEIR BLADES.**

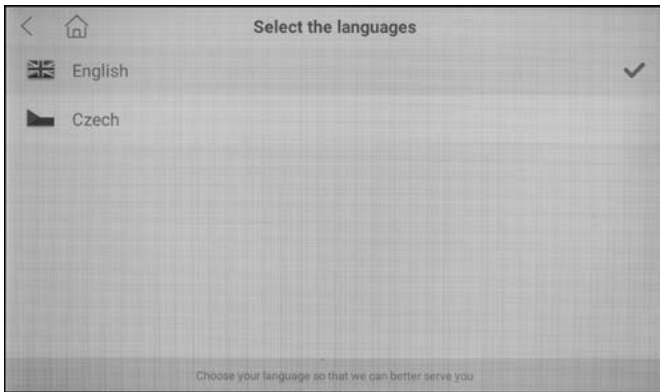
LANGUAGE SELECTION

The Thermocooker TC 9010 allows you to set the user language of the control panel to English or Czech.

1. Once powered on, click on the  icon to access the setup screen.



2. Click on **Language** and select **Czech** or **English**.

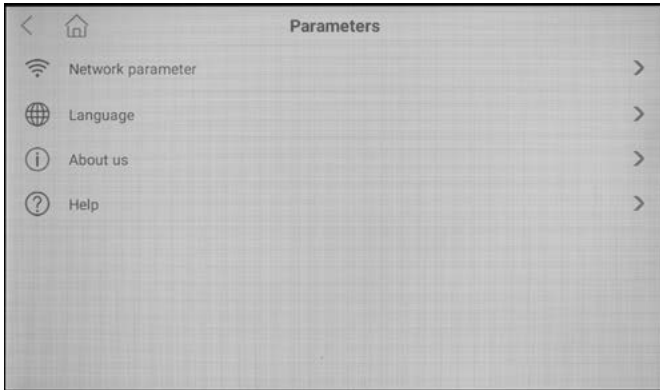


3. A message will appear indicating that the appliance settings have changed.
4. Click on **Yes** and the system will change the language.

CONNECTING TO A WI-FI NETWORK

The Thermocooker TC 9010 can be connected to your home Wi-Fi network. This will result in regular software updates, including the addition of new recipes.

1. Once powered on, click on the  icon to access the setup screen.



2. Click on **Network parameter**.
3. A list of available Wi-Fi networks will be shown.
4. Click on the selected Wi-Fi network and you will be prompted to enter your password.
5. Click in the password area where the cursor is flashing and the keyboard will appear.
6. Enter your Wi-Fi password and click **Connection**.
7. You will be automatically connected to a Wi-Fi network.

ASSEMBLING YOUR TC 9010

Depending on the intended purpose of use, assemble the appliance as a blender, food processor or as a steamer.

1. Insert the drive shaft into the hole in the bottom of the container. When inserting, pay attention to the cut-outs in the hole, otherwise it will not be possible to insert the shaft.
2. Carefully place the container on its side or turn the container upside down, but always hold the tip of the shaft with one hand so that it does not fall out. With the other hand, place the nut on the bottom of the shaft so that the protrusions on the nut fit between the protrusions on the bottom of the shaft (the nut can only be inserted in one way). Now turn the nut clockwise until the arrows on the nut point to the locked lock symbols that are marked on the bottom of the container.



REMARK:

If you need to remove the drive shaft from the container, proceed in the opposite way.

3. Insert the container into the base so that the pins on the bottom of the container fit into the slots in the base.

BLENDER

1. Attach the attachment (kneading whisk, whisk, chopping knife or steam basket) that you will use to the shaft.



WARNING!
**BE CAREFUL WHEN HANDLING THE
CHOPPING KNIFE TO AVOID BEING INJURED
BY IT.**

2. Put the blender lid on the container. To replace the lid, align the tabs on the lid with the grooves in the handles and turn the lid clockwise until you feel resistance. The handles are equipped with safety locks that interrupt the operation of the appliance if the lid is released.

REMARK:

Always make sure that the blender lid seal is properly seated. Do not use the appliance without the seal in place.

FOOD PROCESSOR

1. Place the adapter on the shaft and then the double-sided disc.



WARNING!
**BE CAREFUL WHEN HANDLING THE
DOUBLE-SIDED DISC TO AVOID BEING IN-
JURED BY IT.**

2. Put the lid of the food processor on the container. To replace the lid, align the tabs on the lid with the grooves in the handles and turn the lid clockwise until you feel resistance. The handles are equipped with safety locks that interrupt the operation of the appliance if the lid is released.

REMARK:

Always make sure that the food processor lid seal is properly seated. Do not use the appliance without the seal in place.



WARNING!
**ALWAYS USE THE SUPPLIED PUSHER TO
PUSH INGREDIENTS THROUGH THE FILLING
FUNNEL. UNDER NO CIRCUMSTANCES USE
YOUR HANDS, FINGERS, WOODEN SPOONS
OR OTHER KITCHEN UTENSILS.**

STEAMER

1. When using the steam attachment, a sufficient amount of water must be added to the container.
2. To insert the deep steaming basket, align the protrusions with the grooves in the handles and turn them clockwise until you feel resistance. The handles are equipped with safety locks that interrupt the operation of the appliance if the deep steaming basket is released.
3. Place the shallow steaming basket on the deep steaming basket and then the lid.

REMARK:

Always make sure that the steaming basket seal is properly fitted. Do not use the appliance without the seal in place.



WARNING!
WHEN PREPARING FOOD IN THE STEAM ATTACHMENT, BE ESPECIALLY CAREFUL NOT TO SCALD YOURSELF WITH HOT STEAM. LIFT THE LID OF THE STEAM ATTACHMENT SO THAT THE STEAM ESCAPES AWAY FROM YOU.

4. The appliance is now assembled and ready for use.

OPERATING YOUR TC 9010

BASIC USE

1. Place the base on a firm, level and dry surface well away from the power outlet.
2. Press slightly on the base to press the suction cups to the surface.
3. Place the ingredients you want to process in the container and put the lid on. Always make sure that the appliance is correctly assembled for the intended use: blender, food processor or steamer.

REMARK:

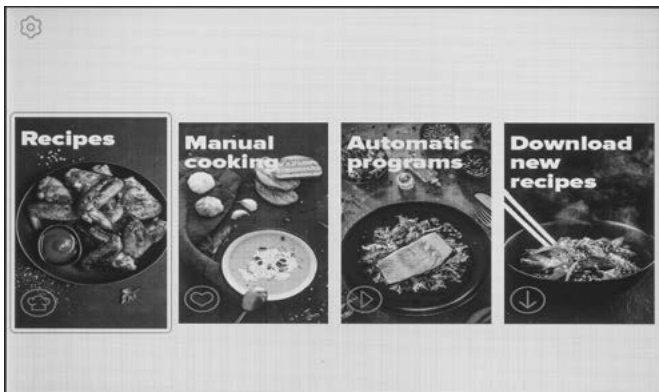
If the appliance is not assembled correctly, it will not be possible to switch it on.

4. Plug the power cord plug into a power outlet and switch the main switch to the "I" (on) position. A short sound alert will sound and the display will load.
5. Wait for the display to load and the ⏻ button to flash red. A sound is made.

REMARK:

The display may take some time to load, especially if the Wi-Fi signal is weak.

6. The basic screen will appear on the display.






7. Select a food preparation (recipes, manual cooking or one of the automatic programmes) and start it – see the instructions below.
8. Wait until the preparation is complete.
9. Switch the main switch to „0“(off) and disconnect the mains plug from the mains socket.
10. Allow the appliance to cool down completely before cleaning. Follow the instructions in the “Care and Cleaning” section.










ADDING INGREDIENTS

If you need to add ingredients during operation, you can use the filling hole in the lid of the blender. Carefully release the cap and slowly add the ingredients. Then close the cap carefully.

REVERSING

1. On the manual cooking screen, click the  symbol on the speed setting dial. The  symbol displays.
2. Adjust the speed from 1 to 3 by pulling the red dot/turn control.
3. Start the reverse operation with the  button.

OVERVIEW OF CONTROLS AND ICONS ON THE DISPLAY



| Control/icon | Importance and use |
|---|---|
| Control dial/ button  | The basic screen is used to select the mode: Recipes, Manual Cooking, Auto programmes, Download new recipes. It is used to set the temperature, cooking time, speed of rotation. When you have finished setting the parameters, press briefly to start the thermocooker. During preparation, press briefly to interrupt preparation, press again to resume. During parameter preparation/setting, long press to cancel preparation/setting. When the preparation is complete, press briefly to switch to standby mode. |
|  | The icon is located on the speed controller. It is used to switch between reverse and normal operation. Speed setting from 1 to 12. |
|  | Reverse icon. Speed setting from 1 to 3. |
|  | Open / incorrectly closed lid icon |
|  | The icon will appear on the temperature control when the automatic steaming programme is selected. Adjust the steam intensity (high, medium, low) using the rotary control. |
|  | Icon to start preparation/go to next screen. |
|  | Cooking interrupt icon |
|  | Stop cooking icon |
|  | Settings icon – language selection, Wi-fi connection, software version, etc. |





| | |
|--|--|
|  | Icon to go to the home screen |
|  | Scale icon |
|  | Tare Icon for weighing on the scale |
|  | Icon to end weighing |
|  | View recipes by category icon |
|  | Recipe alphabetical list icon |
|  | Recipe search icon |
|  | New recipe download icon |
|  | History and favourite recipes icon |
|  | Output from the current screen/setting |
|  | Ingredients list icon |
|  | Preparation procedure description icon |
|  | Tips and advice icon |
|  | Icon of the attachment to be used. |
|  | Recipe display icon |

TABLE OF PREPARATION TIME AND SPEED




| Preparation | Attachment | Speed | Cooking time | Maximum amount of ingredients |
|--|-------------------|-------|-------------------------------|--|
| Meat chopping | Chopping knife | 8–12 | 0:30– 01:00 | 800 g (beef or pork) |
| Crunch ice | Chopping knife | 8–12 | 0:10 – 0:20 | 800 g (ice cubes) |
| Blending | Chopping knife | 12 | 01:00 | Maximum quantity: 3,000 ml (e.g. 1,200 g carrots and 1,800 g water) |
| Processing of onions, shallots, celery, etc. | Chopping knife | 5 | 0:15 – 0:30 | 800 g (cut the ingredients into smaller pieces, e.g. onions into quarters) |
| Kneading | Chopping knife | 1 | 02:00 | 500 g flour + 250 g water + 20 g oil |
| Slicing or grating | Double-sided disc | 5–6 | 0:30 | 800 g |
| Preparation of soup | Kneading hook | 1 | Set temperature, cooking time | Max. 2,500 ml of milk |

TABLE OF ACCESSORIES AND ATTACHMENTS

| Accessories /attachment | | Function | Speed | Cooking time | Temperature |
|---|-----------------------|--|-------------------|--------------|-------------|
|  | Whisk | Egg whites | 4 | 2–4 minutes | --- |
| | | Whipped cream | 3 | 3–5 minutes | --- |
|  | Kneading whisk | Soup | 1–2 | 1–90 minutes | 100°C |
| | | Kneading | 3 and reduce to 2 | 2–3 minutes | --- |
| | | Other ingredients that need to be heated | 1–2 | As required | As required |

| | | | | | |
|---|--------------------------|---|------|---------------|-----------|
|  | Chopping knife | Meat chopping | 8–12 | 30–60 seconds | --- |
| | | Chopping ice | 8–12 | 10–20 seconds | -- |
| | | Blending | 8–12 | 1–2 minutes | --- |
| | | Chopping (onions, shallots, celery, etc.) | 5–7 | 15–60 seconds | --- |
| | | Beans, soybeans, nuts, peanuts, coffee beans, almonds | 12 | 2–3 minutes | --- |
| | | Kneading | 1 | 1–2 minutes | -- |
|  | Steam basket | Rice, etc. | --- | 20–30 minutes | 100–110°C |
|  | Double-sided disc | Slicing/grating | 4–6 | 30–60 seconds | -- |
|  | Steam attachment | Fish, vegetables, etc. | --- | 10–60 minutes | 110–120°C |

SPEED TABLE FOR ATTACHMENTS





| Attachment | | Speed |
|---|----------------|-------|
|  | Kneading whisk | 1–3 |
|  | Whisk | 1–4 |
|  | Chopping knife | 1–12 |


PREPARATION ACCORDING TO RECIPES

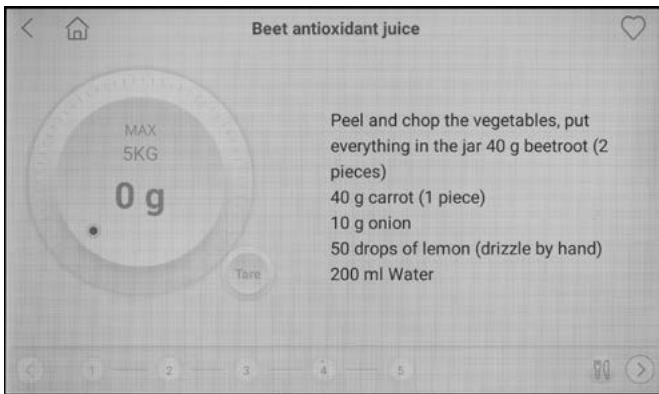
PREPARATION



1. On the main screen, click on **Recipes** to see an alphabetical list of available recipes.
2. Rotate the rotary pushbutton, move your finger over the recipes or the alphabet at the bottom of the screen to select the recipe you want.
3. Click on it to enter the recipe detail screen.

The bar at the top of the screen shows the details within the recipe:

| | |
|---|--|
|  | List of ingredients |
|  | Description of the preparation procedure |
|  | TIPS AND TRICKS |
|  | The attachment to be used. |

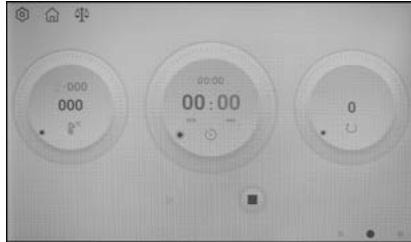
6. Click on the  icon to go to the individual steps of the preparation procedure as described in the recipe, i.e. from weighing the ingredients, through the step-by-step processing and adding, to the finishing. Each step is described on the screen, so follow the instructions.



7. There is a bar at the bottom of the screen that shows the preparation steps within the selected recipe. The current step is always flashing. To go to the next step, click on , to go to the previous step, click on .
8. You can adjust the cooking time, temperature or speed when the controls appear on the display.

- Click on the rotary pushbutton and turn the rotary pushbutton left/right to adjust the value. This can also be adjusted by clicking and dragging left/right on the red dot directly on the controller.


To start the modified settings, click .




- Go through the steps one by one.

ADD TO FAVOURITE RECIPES LIST


The Thermocooker TC 9010 allows you to create a list of your favourite recipes.

- On the main screen, click on **Recipes** to see an alphabetical list of available recipes.
- Rotate the rotary pushbutton, move your finger over the recipes or the alphabet at the bottom of the screen to select the recipe you want.
- Click on it to enter the recipe detail screen.
- Click on the  icon in the top right corner and the recipe will be added to your favourites list.


VIEW A LIST OF FAVOURITE RECIPES

- On the recipe list screen, click on the  icon in the top right corner.
- A list of your favourite recipes will appear.
- Drag up/down to scroll through the saved recipes.




REMARK:

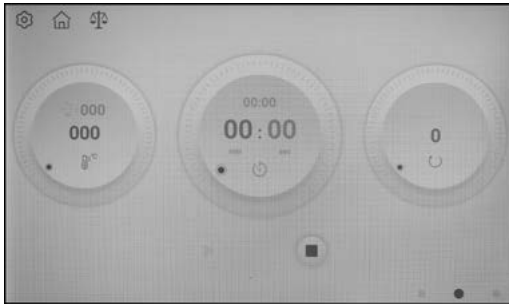
If you need to remove a recipe from the list, click the trash can icon (on the right side of the row) in the recipe list or the  icon in the recipe detail view.

RECIPE SEARCH

- On the main screen, click on **Recipes** to see an alphabetical list of available recipes.
- Click on the  icon to display the recipe search screen.
- Search for a recipe either by category (salad, soup, etc.) or by directly entering the name in the text box at the top of the screen where the cursor flashes.

MANUAL COOKING

1. On the main screen, click on **Manual Cooking** and the controls for setting the temperature, cooking time and speed will appear.
2. By clicking on the dial you will be able to adjust the cooking parameters according to your personal preferences, namely:
 - by pulling the red dot on the rotary pushbutton; or
 - by turning the rotary pushbutton.
3. Click on "min" or "sec" at the cooking time setting dial to set the minutes and seconds directly.
4. When adjusting the speed, the icon(s) of the attachments suitable for the speed will appear at the bottom of the controller.
5. Once you have completed the setup, click  to start the preparation.
6. After the preparation time has elapsed, the thermocooker will switch off, or press the  button to exit early.
7. If you need to interrupt the preparation, press the  button.



AUTOMATIC PROGRAMS




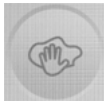







1. On the main screen, click **Automatic programs** to display a list of automatic programmes.
2. Select one of the automatic programmes and a screen with controls will appear where you can change the presets – see the table below for more information.
3. Click on the  button and the preparation will start.
4. After the preparation time has elapsed, the thermocooker will switch off, or press the  button to exit early.
5. If you need to interrupt the preparation, press the  button.

TABLE OF AUTOMATIC PROGRAMMES

| Program | Icon | Cooking time | Temperature | Speed | Note |
|---------------|---|---|---|--|--|
| Kneading |  | Default time: 3 minutes Possibility of modification: 2–3 minutes | Default temperature: 000 Possibility of modification: 000 or 037 | Cannot be edited, it is preset. | |
| Steam cooking |  | Default time: 20 minutes Possibility of modification: 1–60 minutes | --- | --- | Instead of the temperature control, the steam output intensity control is displayed. Adjust the steam intensity: high, medium, low. The countdown starts when the temperature reaches 95 °C. |
| Slow cooking |  | Default time: 60 minutes Possibility of modification: 1–90 minutes | Default temperature: 100 Possibility of modification: 60–100 | Initial speed: 1 Possibility of modification: 1–3 | |

| | | | | | |
|----------|---|---|--|---|--|
| Cooking |  | --- | Default temperature: 100 Possibility of modification: 60–100 | --- | |
| Grating |  | Default time: 30 seconds Possibility of modification: 10– 60 seconds | --- | Initial speed: 5 Possibility of modification: 4–6 | |
| Chopping |  | Default time: 10 seconds Possibility of modification: 10 seconds – 4 minutes | --- | Initial speed: 6 Possibility of modification: 1–12 | |
| Turbo |  | Default time: 60 seconds | --- | Initial speed: 12 | Neither the preparation time nor the speed can be changed. |
| Scale |  | --- | --- | --- | Weighs up to 5 kg Interval: 5 g |

NEW RECIPES

New recipes are regularly added to the recipe database. To download new recipes to your TC 9010 thermocooker, please follow these steps:

1. Make sure the thermocooker is connected to a Wi-Fi network.
2. On the main screen, click on **Download new recipes**.
3. There will be a download of available new recipes.

CARE AND CLEANING

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

It is important to clean the appliance after each use to prevent deposits from forming in the container or on the accessories.



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.

CLEANING THE CONTAINER OF THE BLENDER

1. Before cleaning the container, remove the lid and remove the ingredients and the used attachment.
2. Wipe the container with a soft sponge slightly moistened with warm water. Wipe dry using a clean wiping cloth.
3. If any raw material remains around the attachment or at the bottom of the container, pour water into the container so that the dirty part of the attachment is covered. Select the medium speed for the attachment and leave the appliance switched on for 10–20 seconds.
4. If no food residue is released, add a little neutral detergent and let it stand for a while. Then remove the food residue using a soft sponge, or you can use the supplied spatula to release the residue.
5. To thoroughly clean the blender container, the drive shaft must be removed from the bottom of the container.
6. Carefully place the container on its side or turn the container upside down, but always hold the tip of the shaft with one hand so that it does not fall out. With the other hand, loosen the nut counter clockwise until the arrows on the nut point to the open lock symbols marked on the bottom of the container.
7. Then carefully remove the drive shaft from the bottom of the container. Wipe the drive shaft and bottom of the container with a soft sponge and wipe dry.





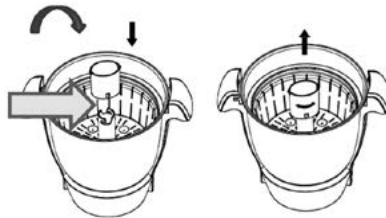
WARNING!
NEVER IMMERSE OR WASH THE CONTAINER IN WATER OR ANY OTHER LIQUID. DO NOT USE ANY SHARP OBJECTS OR ABRASIVES TO REMOVE DEPOSITS.

REMARK:

The inner walls of the container changing colours does not indicate a defect and does not affect the performance of the appliance.

REMOVING THE STEAM BASKET

The steam basket is very hot after use. To remove it safely, place the measuring cup on the centre tip of the steam basket. Turn the measuring cup counter clockwise to secure it. Then carefully pull the steam basket upwards.



CLEANING THE BASE

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

If the base is dirty with food scraps, you can use a little neutral detergent. Apply the product to the sponge, not to the appliance.

If the power cord is dirty, first make sure that the main power switches are in the "0" (off) position and the power cord plug is disconnected from the power outlet. Then you can wipe the power cord with a soft, slightly damp sponge. Wipe dry.

CLEANING THE ACCESSORIES AND ATTACHMENTS

Wash all accessories and attachments carefully in warm water with a small amount of washing-up liquid. Rinse in clean water and wipe dry.

Accessories suitable for hand washing: blender lid, blender lid seal, whisk, kneading whisk, chopping knife, steam basket, food processor pusher, food processor lid, food processor lid

seal, double-sided grating and slicing disc, shaft attachment, spatula, measuring cup, steaming basket lid, shallow steaming basket, deep steaming basket, steaming basket seal.

Some accessories and attachments can be washed in the upper basket of the dishwasher.

Accessories suitable for the dish washer: blender lid, blender lid seal, whisk, kneading whisk, chopping knife, steam basket, food processor pusher, food processor lid, food processor lid seal, double-sided grating and slicing disc, shaft attachment, spatula, measuring cup.



WARNING!
**BE CAREFUL WHEN HANDLING THE
CHOPPING KNIFE AND DOUBLE-SIDED DISC
TO AVOID BEING INJURED BY THEIR BLADES.**

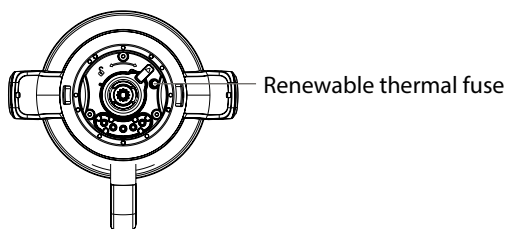
RESET OF THERMAL FUSE

The Thermocooker TC 9010 is equipped with a renewable thermal fuse that protects it against damage in case of overheating.

If the temperature rises above the set level, a fuse is activated which switches the thermocooker off. In this case, disconnect the thermocooker from the power supply and let it cool down.

Then connect to the power source and continue with the case.

If the thermocooker does not start/cannot be switched on, the thermal fuse must be reset manually. In this case, remove the container and turn it upside down. Press the thermal fuse button – see picture below. You will then be able to use the thermocooker.



If operation is not restored even after manual resetting of the thermal fuse, stop using the thermocooker and contact an authorised service center.

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.

FAST ČR, a.s. hereby declares that the radio device type TC 9010 conforms to the 2014/53/EU directive. For the full version of the EU declaration of conformity, please refer to: www.catler.eu.

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



THERMOCOOKER

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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