



STAND MIXER

Instructions for use
STAND MIXER

Návod k obsluze
KUCHYŇSKÝ ROBOT

Návod na obsluhu
KUCHYNSKÝ ROBOT

Használati útmutató
KONYHAI ROBOTGÉP

Instrukcja obsługi
ROBOT KUCHENNY



KM 8013

STAND MIXER

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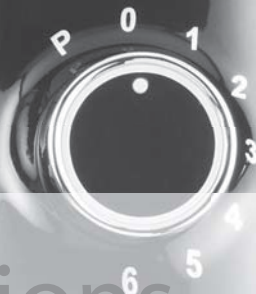
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Catler

 Dough 1-3 speed

 Beater 4-5 speed

 Whisk 6 speed



Congratulations

on the purchase of your new KM 8013 stand mixer.

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, we ask you to be careful when using electrical equipment and to observe the following guidelines:

- 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: Incorrect use may lead to injuries.

- Pay attention when handling the chopping blade of the meat grinder, especially when inserting, removing or cleaning. The blades are very sharp, posing a danger of a serious injury.

- Please clean the accessories that comes into contact with food after each use according to the instructions in chapter “Care and cleaning” of these user’s instructions. Keep the appliance and its accessories clean at all times.
- Always turn off the appliance, disconnect it from the power socket when not be using it, when leaving it without supervision, and before assembling, disassembling, cleaning or moving it.
- Before disassembling the appliance and replacing accessories or accessible parts that move during use, switch off the appliance, disconnect it from the power supply and wait for the moving parts to stop.
- Please use only supplied accessories or the accessories recommended by the manufacturer. It is forbidden to used other than supplied accessories with this appliance.
- This appliance is designed for home use only. This appliance is not designed for commercial use. Do not use this appliance in moving vehicles or on boats, outdoors, or for any purpose other than it’s intended. Otherwise, there is a risk of personal injury.
- Before connecting this appliance to a power socket, make sure the voltage stated on the product's rating label corresponds to the voltage in your power socket.
- Place the appliance on a stable, heat-resistant, flat and dry surface away from the edge of the worktop.
- Do not place the appliance on or near heat sources such as hotplates, ovens or gas burners. Vibrations during operation may cause the appliance to move.
- Never use multiple attachments simultaneously.
- Do not use this appliance with a programmable switch, timer switch or any other device that automatically switches the appliance on.

- For safety reasons, this appliance is equipped with a safety mechanism that prevents the motor from being started if the appliance is incorrectly assembled or the tilt-back head is lifted.
- Before turning the appliance on, check that it is correctly assembled and that the tilt-back head is in the horizontal position.
- Allow hot liquids or food to cool down before processing.
- Do not attempt to grind bones, nutshells or other hard ingredients.
- Be careful not to get injured on the edge when handling the blade and the graters.
- Do not leave the appliance running continuously under heavy load for more than 15 minutes. Before turning it on again, allow it to cool down for at least 10 minutes.
- Do not lift the tilt-back head or put your hands or items, such as a kitchen knife, fork or wooden spoon, into the blending beaker while the appliance is in operation. Do not touch rotating parts of the appliance or attachments and ensure that foreign items such as clothing, hair, etc. are kept away. An injury could occur or the appliance could be damaged.
- If any item such as a spoon or a wooden spoon falls into the blending beaker while the appliance is in operation, press the power On/Off button immediately to turn the appliance off, unplug the power cord from the socket, wait for the rotating parts to stop and then remove the item.
- If you need to wipe the inside of the bowl or the attachments, turn the appliance off and disconnect it from the mains. Wait until the rotating parts come to a complete stop. Use a spatula to clean the attachments and the inside of the bowl. Then you can continue processing.
- To push the ingredients through the filling funnel of meat grinder or cutting and grating attachment, never use your fingers or other items. Always use the provided plungers.
- This appliance is designed to process 300 g to 1 kg of flour in one processing. Do not use the appliance to process large quantities of flour. We recommend dividing the quantity into smaller portions to ensure even processing.
- Never run the appliance without liquid. This may damage the lid.
- Before storing the appliance, make sure that both the appliance and the accessories are cleaned and the tilt-back head is in the folded position.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.

IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT

- Fully unwind the power cord before use.
- Do not leave the power cord hanging over the edge of a table or 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 socket.
- 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 STAND MIXER KM 8013

STAND MIXER DESCRIPTION



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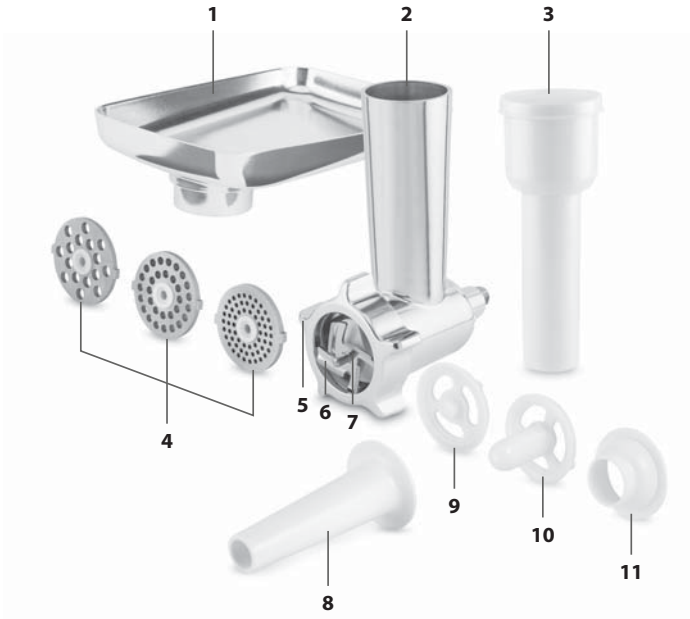


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|-------------------------------------|---|
| 1. Front cover | 9. Lock button to lift and lower the tilt-back head |
| 2. Locking screw | 10. Speed Control |
| 3. Drive shaft | 11. Display |
| 4. Protective cover | 12. Scale control button |
| 5. Blending beaker | 13. Beater blade |
| 6. Stand mixer base | 14. Kneading hook |
| 7. Anti-slip feet with suction cups | 15. Whisk |
| 8. Tilt-Back Head | |

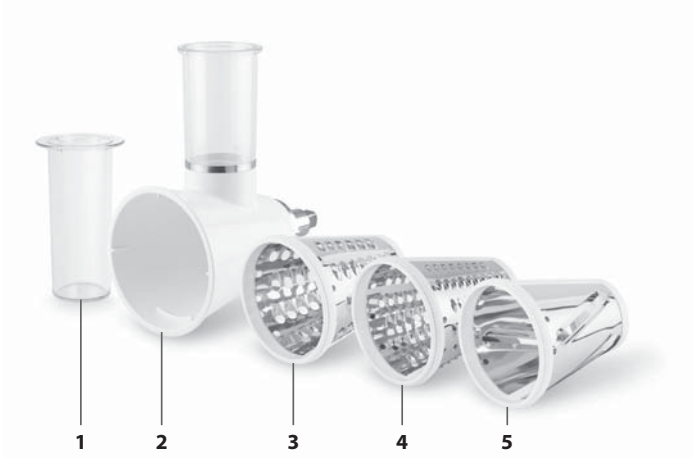
DESCRIPTION OF ACCESSORIES

MEAT GRINDER



1. Hopper
2. Meat grinder
3. Plunger
4. Grinding discs
5. Screw cap
6. Grinding blade
7. Screw shaft
8. Sausage attachment
9. Separator
10. Meat roll attachment
11. Cap

CUTTING AND GRATING ATTACHMENT



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

OPERATING YOUR STAND MIXER KM 8013

BEFORE FIRST USE

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

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

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

TILT-BACK HEAD

In order to operate (lower and lift) the tilt-back head, you must always press the lock button located in the rear of the tilt-back head. Hold the tilt-back head with the other hand. A click signals that the tilt-back head is securely locked.

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

TURNING ON AND OFF

Place the stand mixer on a firm, level and clean work surface at a sufficient distance from the power outlet. Make sure you have enough clear space around it. Apply slight pressure to the stand mixer to press the suction cups against the work surface. Make sure the stand mixer is correctly assembled and the tilt-back head is lowered. Insert the power plug into a power socket, a short audible warning sounds and the speed control flashes. Stand mixer is in stand-by mode.

To turn the stand mixer completely off, unplug the power cord from the socket.

SPEED CONTROL

Set the speed control dial to a required speed between 1–6 where “1” is the lowest and “6” is the highest speed.



WARNING!

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

SPEED OVERVIEW TABLE

Speed	Attachment	Use	Instructions
1 to 3	Kneading hook, beater blade	Kneading, mixing of ingredients	Select speed 1 for 30 seconds, speed 2 for 30 seconds and speed 3 for 4 to 5 minutes when preparing dough or mixing ingredients.
	Cutting and grating attachment	Slicing and grating of ingredients	Select the speed according to the type of food. Soft foods (e.g. cucumber) require a lower speed, while hard foods (e.g. carrots) require a higher speed.
	Sausage attachment	Preparation of sausages	Assemble the attachment according to the instructions below and process the mixture. Always use the provided plunger.
	Meat roll attachment	Preparation of meat rolls.	
4	Beater blade, whisk	Whisking butter, mixing jam, preparing mashed potatoes	Put all the ingredients in the blending beaker. Keep in mind that fragile ingredients require a lower speed at the beginning of processing. You can gradually increase this.
5	Beater blade, whisk	Mixing of ingredients at higher speed.	Put all the ingredients in the blending beaker and set the speed to 5.
6	Beater blade, whisk	Whisking eggs, preparing whipped cream, whipping egg whites, etc.	Whisking egg whites until stiff: you can put 3 to 12 egg whites (about 100 g), choose speed 6 for 1 to 5 minutes.
	Meat grinder	Meat grinding, sausage preparation	Cut the meat into the same-sized pieces. Assemble the meat grinder according to the instructions below and use a suitable grinding disc.
	Cutting and grating attachment	Cutting and grating food	Assemble the attachment according to the instructions below. Choose a suitable grater.
P	Whisk	Fast whisking at maximum speed	Turn the rotary knob to position P and hold the rotary knob in this position. When you release the rotary knob to position 0, the stand mixer stops.



WARNING!

Use the kneading hook only at speeds 1 to 3. Do not use a higher speed.



WARNING!

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



WARNING!

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

USING WITH THE BLENDING BEAKER

1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Press the lock button to release the tilt-back head and lift the tilt-back head.
3. Insert the blending beaker into the hole in the stand mixer base so that the projections on the outer edge of the blending beaker are aligned with the projections in the base. Turn the blending beaker clockwise until you feel resistance. The handle of the blending beaker should point outwards away from the stand mixer. The stand mixer will not start unless the blending beaker is correctly inserted in the base.
4. Place the protective cover on the tilt-back head from below, with the filling funnel in the protective cover facing away from the head. Push gently until you hear a click.
5. We recommend using a protective cover every time you use it. This prevents unwanted staining of the tilt-back head and the area around the stand mixer when processing ingredients.
6. To attach the kneading hook, beater blade or whisk, fit the attachment onto the shaft so that the projections on the shaft fit into the cut-outs in the attachment. Then turn the attachment counterclockwise. This will fix the attachment on the shaft.
7. Place the ingredients that you wish to process into the jar. Always observe the maximum amount of ingredients that can be processed (1 kg of flour).
8. Lower the tilt-back head by pressing the lock button and slowly lower the head.
9. Now insert the power plug into a power socket. A short audible warning sounds and the speed control flashes.
10. Turn the speed control dial to set the required speed. Select the speed according to the type of ingredients to be processed – see speed table above.
11. If you need to wipe the inside of the bowl, set the speed dial control to “0”, unplug the power cord from the mains socket and wait until the rotating parts come to a complete stop. Press the lock button and lift the tilt-back head. Wipe the inside of the bowl using a spatula or a wooden spoon.
12. When the mixture in the bowl has been processed into the appropriate consistence, set the speed to “0”, wait until the rotating parts come to a complete stop, and unplug the power cord from the power outlet. Press the lock button and lift the tilt-back head. Take the bowl by the handle and rotate it anticlockwise to remove it from the base.
13. Remove blend from the bowl.

14. Clean the bowl and the stand mixer according to the instructions in the “Care and Cleaning” chapter.

REMARK:

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

USING THE MEAT GRINDER

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



WARNING!

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

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



7. Tighten the locking screw. Make sure that the meat grinder is not loose and does not move.
8. Insert the hopper on the filling funnel.
9. Now insert the power plug into a power socket. A short audible warning sounds and the speed control flashes.
10. Put the ingredients to be processed in the hopper and put a container for the processed food under the grinder's outlet.
11. Turn the speed control dial to set the required speed. We recommend that you select speed 5–6 and adjust as needed.
12. Insert the ingredients one by one in the filling funnel using the plunger. Avoid choking the filling funnel with excessive amount of ingredients. To remove meat residues from the grinding chamber, we recommend to insert a slice of bread or a croissant in the filling funnel and grind them.



WARNING!

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

13. When all the ingredients have been processed, set the speed to “0”, wait until the rotating parts come to a complete stop and unplug the power cord from the power outlet.
14. Remove the hopper from the filling funnel and put the bowl with the processed ingredients aside.

15. Hold the grinder with one hand and release the locking screw with the other. Carefully remove the grinder from the tilt-back head and put it on the countertop or in the sink. Insert the front cover in the hole on the tilt-back head and tighten the locking screw.
16. Clean the meat grinder and the stand mixer according to the instructions in the "Care and Cleaning" chapter.

REMARK:

To achieve optimal results, we recommend to cut the ingredients into equally sized pieces. We do not recommend to process frozen meat. Never process bones, sinews etc.

USING THE SAUSAGE ATTACHMENT

1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Insert the screw shaft in the grinding chamber.
3. Place the separator on the screw shaft first and then the sausage attachment.
4. Attach the screw cap and screw it properly by turning clockwise.
5. Release the locking screw and remove the front cover.
6. Insert the assembled sausage attachment in the hole on the tilt-back head (with the screw shaft end pointing forward). Tighten the locking screw. Make sure that the attachment is not loose and does not move.
7. Insert the hopper on the filling funnel.
8. Now insert the power plug into a power socket. A short audible warning sounds and the speed control flashes.
9. Put the sausage making mixture in the hopper.

10. Insert the casing (natural or artificial) on the attachment spike. We recommend that loose end be tied or fixed with a skewer. It's important to insert the whole casing.
11. Turn the speed control dial to set the required speed. We recommend that you set the initial speed to 1–3 and adjust as needed.
12. Hold the casing on the attachment with one hand while pushing the mixture through the filling funnel with the other hand using the plunger.



WARNING!

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

13. When the sausage has reached the required length, pause the stand mixer run. Press the casing right at the attachment outlet with your fingers and rotate the sausage several times around its axis. Then turn the stand mixer back on and proceed in the same manner until the entire mixture has been processed.

REMARK:

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

14. Once you have used up all the mixture, set the speed to “0”, wait until the rotating parts come to a complete stop and press the button briefly to turn the appliance off.
15. Remove the hopper from the filling funnel.
16. Hold the sausage attachment with one hand and release the locking screw with the other. Carefully remove the attachment from the tilt-back head and put it on the countertop or in the sink. Insert the front cover in the hole on the tilt-back head and tighten the locking screw.
17. Clean the sausage attachment and the stand mixer according to the instructions in the “Care and Cleaning” chapter.

USING THE MEAT ROLL ATTACHMENT

1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Insert the screw shaft in the grinding chamber.
3. Put on the meat roll attachment and then the cap.
4. Attach the screw cap and screw it properly by turning clockwise.
5. Release the locking screw and remove the front cover.
6. Insert the assembled attachment in the hole on the tilt-back head (with the screw shaft end pointing forward). Tighten the locking screw. Make sure that the attachment is not loose and does not move.
7. Insert the hopper on the filling funnel.
8. Now insert the power plug into a power socket. A short audible warning sounds and the speed control flashes.
9. Place the meat mixture on the hopper.
10. Turn the speed control dial to set the required speed. We recommend that you set the initial speed to 1–3 and adjust as needed.

11. Keep one hand under the attachment and use the other hand to slowly push the mixture through the filling funnel using plunger.



WARNING!

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

12. When the meat roll has reached the required length, pause the stand mixer run. Cut it off with a knife. Then turn the stand mixer back on and proceed in the same manner until the entire mixture has been processed.
13. Once you have used up all the mixture, set the speed to “0”, wait until the rotating parts come to a complete stop and press the button briefly to turn the appliance off.
14. Remove the hopper from the filling funnel.
15. Hold the meat roll attachment with one hand and release the locking screw with the other. Carefully remove the attachment from the tilt-back head and put it on the countertop or in the sink. Insert the front cover in the hole on the tilt-back head and tighten the locking screw.
16. Clean the sausage attachment and the stand mixer according to the instructions in the “Care and Cleaning” chapter.

USING THE CUTTING AND GRATING ATTACHMENT

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



WARNING!

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

3. Release the locking screw and remove the front cover.
4. Insert the assembled cutting and grating attachment in the hole on the tilt-back head.
5. Tighten the locking screw. Make sure that the attachment is not loose and does not move.
6. Now insert the power plug into a power socket. A short audible warning sounds and the speed control flashes.
7. Put a bowl under the attachment outlet.
8. Turn the speed control dial to set the required speed. We recommend that you set the initial speed to 6 and adjust as needed.
9. Place the ingredients that you wish to process into in filling funnel. Using the supplied plunger, slowly push the ingredients through the filling funnel.



WARNING!

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

10. Once you have used up all the ingredients, set the speed to "0", wait until the rotating parts come to a complete stop and press the button briefly to turn the appliance off.
11. Put the bowl with the processed food aside.
12. Hold the cutting and grating attachment with one hand and release the locking screw with the other. Carefully remove

the attachment from the tilt-back head and put it on the countertop or in the sink. Insert the front cover in the hole on the tilt-back head and tighten the locking screw.

13. Clean the attachment and the stand mixer according to the instructions in the "Care and Cleaning" chapter.

USING THE SCALE

1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Insert the blending beaker into the stand mixer base.
3. Insert the mains cord plug into a power socket. A short audible warning sounds and the speed control flashes.
4. Press the scale control button. A short audible warning sounds and the display lights up. It will display "0000" and "g".
5. Place the ingredients in the blending beaker and the display will show their weight.
6. A short press of the scale control button resets the display so you can add and weigh more ingredients.
7. If you are not using the scale, press the scale control button for a long time, an audible warning will sound and the display will go off.

The default unit of weight is grams (g). If you need to change the unit of weight to pounds (lb), press the scale control button twice briefly and "Lb" will appear on the display. To change the weight unit back to grams, press the scale control button twice briefly and the display will show "g".

The maximum weight of the scale is 5 300 g (12 Lb) with an accuracy of 1 g (0.01 lb). If the maximum weight is exceeded, the display will show "----".

While the stand mixer is in scale mode, it is not possible to adjust the speed.

TIPS AND ADVICE ON PREPARING THE DOUGH

In this chapter you will find basic tips and advice and recommendations for preparing the dough. However, it is necessary to follow the instructions in the recipe and the actual amount of ingredients being processed.

Kneading bread/pizza dough

Use a kneading hook to knead the dough. The basic dough is prepared from flour and water and then other ingredients are added. The minimum quantity is 500 g flour and 250 g water, the maximum quantity is 1000 g flour and 600 g water.

We recommend selecting speed 1 for 30 seconds, then speed 2 for 30 seconds and finally speed 3 for 3 to 4 minutes until the dough is well worked-out, smooth and elastic.

Dough for the Preparation of Cakes

Batters are usually quick to process and suitable for cakes, muffins, marble cakes, etc. Use a whisk to prepare such doughs. Place the ingredients in the blending beaker and select speed 4 for 1 to 3 minutes. Follow the instructions in the recipe and gradually add the ingredients. Finally, you can select speed 5 for about 30 seconds to properly process the dough.

Whisking Eggs/Cream

Use a whisk to whisk the eggs/cream. It is also suitable for the preparation of spreads, dips, creams, etc. The minimum quantity is 3 egg whites (about 100 g) or 500 g of cream. The recommended speed is 5 to 6 and whisk for 1 to 5 minutes depending on the final consistency and amount of ingredients.

CARE AND CLEANING

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



WARNING!

Do not wash the appliance, 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. Never clean the stand mixer with a steam appliance.

REMARK:

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

CLEANING THE BASE

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

CLEANING THE BLENDING BEAKER, PROTECTIVE COVER, KNEADING HOOK, BEATER BLADE AND WHISK

Wash the blending beaker, protective cover, kneading hook, beater blade and whisk immediately after use in warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry. Should any ingredients residues stick dry in the bowl or on the accessories, you can soak

them in warm water with a small amount of washing-up liquid for about 10 minutes.

DISASSEMBLING AND CLEANING THE MEAT GRINDER

When the meat grinder has been removed from the stand mixer, unscrew the screw cap and carefully remove the grinding disc, grinding blade and screw shaft. Wash all the meat grinder parts including the hopper and the plunger in warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry. To clean the grinding chamber and the filling funnel, you can also use a fine bottle brush. To clean the ingredients residues in the grinding disc holes, please use a soft brush or a toothpick.



WARNING!

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

DISASSEMBLING AND CLEANING THE SAUSAGE ATTACHMENT

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

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

DISASSEMBLING AND CLEANING THE SAUSAGE ATTACHMENT

When the meat roll attachment has been removed from the stand mixer, unscrew the screw cap and carefully remove attachment, cap and the screw shaft. Wash all the parts including the hopper and the plunger in

warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry.

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

DISASSEMBLING AND CLEANING THE CUTTING AND GRATING ATTACHMENT

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

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



WARNING!

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

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.

Do not place any objects on the appliance or its accessories.

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
The stand mixer not working.	The stand mixer is not connected to a power supply.	Insert the power plug into a power outlet.
	The tilt-back head is not lowered correctly.	Press the lock button and lift the tilt-back head. Then press the lock button again and lower the tilt-back head until you hear a click.
	The stand mixer may be overheating.	Switch off the stand mixer for 10 to 15 seconds and then switch it on again. If it does not start, turn it off and unplug the power cord from the power outlet and let it cool down for about 30 minutes.
When processing ingredients, the blending beaker makes an unusual sound and the attachment rubs against the side of the blending beaker.	The blending beaker is not inserted correctly.	Turn off the stand mixer, lift the tilt-back head, remove and reinsert the blending beaker.
	The attachment is not properly seated on the shaft.	Turn off the stand mixer, lift the tilt-back head and check the attachment fit on the shaft.
The stand mixer is shaking unusually.	The suction cup fell off the leg.	Check that the suction cups on all legs are in place and replace them if necessary.
	The stand mixer is not placed on a flat surface.	Move the stand mixer to a firm and level work surface.

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

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 výrobek mírně lišit od výrobku uvedeného na obrázcích v tomto návode.

Z dôvodu neustáleho zdokonaľovania dizajnu a ďalších vlastností sa môže vami kúpený výrobok mierne lišit 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.

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