

Catler | ELECTRONIC BLENDER



Instruction manual ELECTRONIC BLENDER



ELECTRONIC BLENDER

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Congratulations

on the purchase of your new blender BL 4010.



CATLER RECOMMENDS SAFETY FIRST

We at Catler are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS FOR YOUR BLENDER BL 4010



READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE.

- Carefully read all instructions before operating the device for the first time and save for future reference.
- Remove any packaging material and promotional stickers before using the device for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the blender near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water, flour, etc.
 Vibration during operation may cause the appliance to move.
- Do not place the blender on or near a hot gas or electric burner, or where it could touch a heated oven.

- Always ensure the blender is properly assembled before use.
- Use only the blender jug and lid supplied with the blender.
- Always ensure the blender lid is firmly positioned on the blender jug before operating.
- Do not leave the blender unattended when in use.
- Always ensure the blender is turned off by pressing the 'Power' button on the control panel. Then switch the appliance off at the power outlet and unplug the cord. Make sure the motor and blades have completely stopped before attempting to move the appliance, or when the blender is not in use and before disassembling, cleaning and storing.

- Do not operate the appliance continuously with heavy loads for more than 10 seconds.
 Allow the motor to rest for 1 minute between each use.
- None of the recipes in this instruction book are considered a heavy load.
- If food becomes lodged around the blending blade, turn the blender off by pressing power button on the control panel. Then switch the appliance off at the power outlet and unplug the cord. Make sure the motor and blades have completely stopped before removing the jug from the motor base. Use a spatula to dislodge or stir the food before continuing. Do not use fingers as the blades are sharp.
- Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from the blender jug during operation. Never place your fingers, hands or utensils inside the blender jug without unplugging the appliance from the power outlet.
- Be careful when handling the jug as the blades are

- very sharp. Be careful when emptying the blender jug and during cleaning. Mishandling of the blades may cause injury.
- Do not remove the blender jug from the motor base while in operation.
- Do not use the blender for anything other than food and/ or beverage preparation.
- Do not operate the blender without food or liquid in the blender jug.
- Do not process hot or boiling liquids. Allow to cool before placing into the blender jug.
- Do not subject the blender jug to extremes of hot or cold, for example, placing a cold jug in hot water or vice versa.
- Keep the appliance clean.
 Refer to care and cleaning instructions in this manual.

WARNING:

DO NOT OPERATE THE BLENDER CONTINUOUSLY WITH HEAVY LOAD FOR MORE THAN 10 SECONDS.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- The appliance is for household use only.
- Fully unwind the cord before use.
- To protect against electric shock, do not immerse the cord, plug or motor base in water or any other liquid.
- Do not allow the cord to hang over the edge of a table or bench, touch hot surfaces or become knotted.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or

- have been informed about how to use of the product in a safe manner and understand the potential dangers. Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised service centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised service centre.
- Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats.
 Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated

residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice. For the security reasons, we recommend to plug the Catler Blender directly to its own circuit, separate from other appliances. It is not recommended using hub or extension cord.

WARNING:

DO NOT OPERATE THE APPLIANCE ON AN INCLINED SURFACE. DO NOT MOVE THE APPLIANCE WHILE IT IS SWITCHED ON.



WARNING:

THE POWER PLUG WHEN PLUGGED MUST REMAIN ACCESSIBLE FOR EASY REMOVING.



WARNING:

HOUSEHOLD USE ONLY.
DO NOT IMMERSE TO ANY LIQUID.
FULLY UNWIND THE POWER CORD BEFORE THE USE.



WARNING:

FLASHING LIGHT INDICATES READY TO OPERATE. AVOID ANY CONTACT WITH BLADES OR MOVEABLE PARTS.



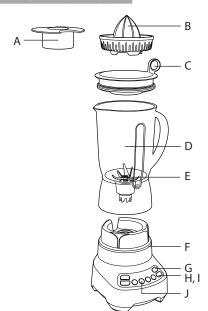
WARNING:

OVERLOAD PROTECTION WHEN ALL LIGHTS FLASH IN UNISON



SAVE THESE INSTRUCTIONS

KNOW YOUR BLENDER BL 4010



A. Inner measuring cap

Remove to add ingredients while blending.

B. Citrus cone

Add a twist of citrus to your blended cocktails and drinks.

C. Assist™ lid

Ring pull lid for easy removal.

D. 1.5 litre BPA-free Eastman Tritan™ jug Impact resistant, shatter proof, and dishwasher safe.

E. Mini Kinetix* blade and bowl system Contoured to the base of the jug so there are no food traps. Central blades are serrated for extra cutting performance, and the outer blades create the Kinetix motion.

F. Overload protection

Resettable thermal fuse for motor protection.

G. Pulse

Momentary burst of high power.

H. Smoothie program

Optimises the blender's capabilities to create great smoothies and drinks.

I. Auto clean

The smoothie button cycle doubles as an auto clean function. Rinse and allow to dry immediately after washing (do not soak).

J. 4 electronic speeds

Maximises control for different ingredients, from slow mix to high speed liquify.

Eastman Tritan™ Copolyester

This blender jug is made with Eastman Tritan™ copolyester, which is a tough, BPA - free polymer used to make housewares products that can stand up to extreme use and repeated dishwasher cleaning. Products made from Tritan™ are impact resistant and shatter resistant and stay clear and durable even after hundreds of cycles in the dishwasher.

OPERATING YOUR BLENDER BL 4010



WARNING:

ENSURE THE LID IS SECURLY INSTLALLED BEFORE TURNING ON.

WARNING:

DO NOT BLEND HOT LIQUID. DO NOT OPERATE WITHOUT THIS LID IN PLACE.

ON | OFF

The ON | OFF button powers the unit into READY mode.

CANCEL button

Cancels any function.

MANUAL FEATURES

Electronic speed control

There are 4 electronic speed buttons from MIX through to LIQUIFY.MIX combines more delicate foods with a folding motion, and is good for combining wet and dry ingredients. LIQUIFY is the fastest setting, and is ideal for breaking down ingredients to make cocktails and other finely blended mixtures.

PULSE

The momentary pulse button is ideal for processing foods that need sudden bursts of power. It also encourages ingredients to move around the jug.

Citrus cone

Before installing the citrus cone, remove the inner lid. Place the marks on the citrus cone outer edge in 90° angle from the lid ring.

Turn the citrus cone clockwise until the mark reaches "BLEND". If it shows "BLEND", the citrus juice will stay in the lid and it will be a table juicer. If you turn the mark till "JUICE", you can blend directly into the blender jug. To remove the citrus cone, follow the step in backwards direction.

PRESET PROGRAMS

SMOOTHIE (60 seconds)

This program has been optimised to combine and aerate frozen and liquid ingredients together. The SMOOTHIE function has a unique processing technique that blends the denser ingredients at lower speed, then increases in speed as ingredients thicken. This will happen several times while blending smoothies. The programming also circulates the ingredients for maximum aeration and creamy texture.

AUTO CLEAN (60 seconds)

Use to remove most of the ingredients off the blender walls and blades. Add 2 cups (500ml) warm soapy water, and press the clean button. For harder to clean, sticky or thick ingredients, add ½ teaspoon of dish liquid detergent for extra cleaning power. For best results, clean the blender jug this way immediately after use. Soaking can damage the surface of the jug, especially if citrus has been blended. After washing in detergent, rinse with plain water and allow to dry immediately.

If the blender is running and a different button is pressed, the speed will automatically switch to that program without stopping.

NOTE

CARE & CLEANING

Jug and lid

In order to keep your jug clean and avoid food drying on the blades and jug, follow the below steps as soon as possible after use:

- Rinse most of the ingredients off the jug and lid.
- Add 500ml of warm water and press the AUTO CLEAN button. If thick or sticky ingredients require extra cleaning power add a few drops of dish liquid detergent.
- Rinse the jug and lid again and/or wash separately in warm soapy water with a soft cloth or bottle brush.
- Take care to rinse all detergent off the jug after cleaning.
- It is most effective to clean the jug immediately after use.

Citrus

Exposure to citrus oil may affect the clarity and longevity of the blending jug. After washing in detergent, rinse with plain water thoroughly, and allow to dry immediately. Do not soak.

Motor base

To clean the motor base, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.

Cleaning agents

Do not use abrasive scouring pads or cleaners on either the motor base or the jug, as they may scratch the surface. Use only warm soapy water with a soft cloth.

Dishwasher

The blender jug and lid can be washed in the dishwasher on a standard wash cycle. Jug can be placed on the bottom shelf, however the lid and inner measuring cap should be washed on the top shelf only.

Stubborn food stains and odours

Strong smelling foods such as garlic, fish and some vegetables such as carrots may leave an odour or stain on the blender jug and lid. To remove, soak blender jug and lid for 5 minutes in warm soapy water. Then wash with a mild detergent and warm water, rinse well and dry thoroughly. Store jug with the lid off.

Storage

Store your blender upright with the blender jug assembled on the motor base, or beside it. Do not place anything on top. To allow air to circulate, keep the lid off.

TIPS ON HOW TO USE YOUR BLENDER BL 4010

HINTS & TIPS

- If the volume (while blending) is below the maximum line, the inner measuring cap can be removed and oils/liquids can be added while blender is in use.
- Caution should be taken if blending large volumes or thin liquids, as splashing may occur through the centre cap area.
- Run the blender only for the appropriate amount of time required – do not over blend ingredients.
- Use the PULSE button when food is too thick or coarse to circulate within the blender jug.
- Do not exceed the maximum mark when adding foods and liquids into the blender.
- Ingredients may stick to the sides of the blender jug. To push food back onto the blades, turn the blender off and unplug at the wall. Use a plastic spatula to scrape down the sides of the jug, and then continue blending.
- If any moisture or liquid appears on top of the motor base during blending, turn the blender off and unplug at the wall.
 Remove the blender jug, and wipe motor base immediately with a dry cloth or paper towel.
- To stop blending at any time or during the SMOOTHIE program, press the CANCEL button.
- When the blender has been running for 120 seconds (or 60 seconds for the smoothie program), it will automatically turn off. This is a safety feature to protect the motor.
- A speed or function can be selected at any time, even while the blender is running. Press the new speed or program, and the blender will change operation immediately.
- The maximum amount of ice cubes that the blender can process is 8-10 cubes from a standard ice tray.

DO'S AND DON'TS

THE DO'S

- Use a combination of the blending speeds and pulse function to suit the foods being processed.
- Use the SMOOTHIE function to blend fruits, ice cream and yogurts into thick smoothies, whips and milkshakes.
- Use the PULSE function for foods that only require short bursts of power, such as chopping nuts and crushing ice.
- When blending drinks with ice cubes or frozen fruit, use PULSE in short bursts.
- Thicker mixtures puree more efficiently if the jug is $\frac{1}{4}$ to $\frac{1}{2}$ full.

THE DON'TS

- Do not use metal utensils, as they may damage the blades or blender jug.
- Do not blend a heavy mixture for more than 10 seconds. For normal blending tasks, do not blend longer than 1 minutes at a time. If you need to blend longer, turn off the blender and stir ingredients before starting again. This rest will help protect the motor from wear and tear.
- The blender will not knead dough, or mash potatoes.
- When blending warm ingredients, do not put more than 2 cups at a time in.
- Do not blend hot or boiling ingredients.
 Allow food to cool down to a warm state before placing in the blender. This is to safeguard against sudden bursts of steam that could cause the lid to dislodge.
- If blending warm ingredients, place a tea towel over the lid and hold down firmly.

BLENDING CHART

FOOD	PREPARATION & USAGE	QUANTITY	FUNCTIONS	TIME
Raw vegetables	Peel and cut into 1.5–2cm cubes.	200g	CHOP Speed 2	10–30 secs
Nuts	Remove shells.	200g	CHOP Speed 2	10–20 secs
Breadcrumbs	Cut into 2cm pieces.	100g	PULSE	40–50 secs
Biscuits	Halved.	125g	PULSE	50–60 secs
Whipped cream	Add sugar or vanilla if desired.	300ml	MIX Speed 1 and PULSE	30–40 secs
Smoothie	Milk, chopped fresh fruits, yogurt, ice cream.	Max 800ml	SMOOTHIE	60 secs
Fresh Fruit Sauce	Whole berries, chopped soft fruit like peaches.	250g	BLEND Speed 3	10–30 secs
Herbs	Leaves only.	1 cup	CHOP Speed 2	10–15 secs
Blended Soups	Cool to room temperature.	800ml	BLEND Speed 3	30–50 secs
Dressing	Oil, vinegar or lemon juice, seasonings.	250ml	BLEND Speed 3	15–20 secs
Ice		Max 8 – 10 ice cubes	PULSE	60 secs

This blending chart should be used as a guide only.

NOTE

TROUBLESHOOTING

PROBLEM	EASY SOLUTION	
Motor doesn't start or blade doesn't rotate	 Check that the power plug is properly inserted into the power outlet. Check the ON OFF button and selected function button is illuminated. If all lights are flashing in unison,, refer to the blender overload' solutions below. 	
Food is unevenly chopped	 This can happen when too much food is being blended at one time. Try a smaller amount, and work in batches if necessary. The ingredients may be too large. Try cutting into smaller pieces. For best results, ingredients should be in pieces no larger than 2cm. 	
Food is chopped too fine or is watery	Try blending for shorter period of time. Use the PULSE function for better control.	
Food sticks to blade and jug	The mixture may be too thick. Try adding more liquid and/or using a slower speed for blending.	
Blender overloaded (all lights flashing)	 This blender has overload protection to prevent damage to the motor. Unplug and allow the blender to cool down for 15 minutes. Once cooled, you will be able to use the blender as usual again. We recommend blending in smaller batches, or cutting ingredients into smaller batches. 	

Recipes

DRINKS

BREAKFAST SMOOTHIE

Serves 2

INGREDIENTS

1 cup (250ml) chilled orange juice 250g fresh strawberries, hulled 1/2 teaspoon grated orange zest 1-2 tablespoons rolled oats 2 scoops frozen fruit based yogurt

METHOD

 Place ingredients into blender jug and secure lid. Process on SMOOTHIE until program finishes.

MANGO, COCONUT & LIME SMOOTHIE

Serves 4

INGREDIENTS

1/2 lime
 400ml chilled reduced fat coconut milk
 1/2 cup (130g) vanilla yoghurt
 1 large (350-400g) chopped fresh mango
 1 teaspoon finely grated lime zest
 5 ice cubes

METHOD

- 1. Use citrus lid to squeeze lime.
- Add remaining ingredients and process on SMOOTHIE until program finishes.

LIME AND MINT CRUSH

Serves 2 (1 standard drink per serve)

INGREDIENTS

2 limes, peeled and cut into 8 pieces 16–20 mint leaves 1/₄ cup (60ml) sugar syrup 60ml white rum or vodka 8 medium ice cubes 1 cup (250ml) soda water

METHOD

 Use PULSE in short bursts until all ingredients are roughly chopped.

SUGAR SYRUP

Makes approx 1¹/₂ cups (375ml)

INGREDIENTS

1 cup (220g) white sugar 1 cup (250ml) water

METHOD

- Place sugar and water into a heavy based saucepan and cook, stirring over a very low heat, until sugar has dissolved.
- 2. Bring to the boil then reduce heat and simmer for 5 minutes.
- Remove from heat and allow to cool completely. Transfer to an airtight container and store in the fridge until ready to use.

CLASSIC MARGARITA

Serves 2 (2 standard drinks per serve)

INGREDIENTS

3 limes, halved 60ml tequila 60ml Cointreau 1/4 cup (60ml) sugar syrup 12 ice cubes

METHOD

- Squeeze lemon directly into blender jug, using the citrus cone lid.
- Add remaining ingredients and secure lid.
- Process on LIQUIFY (Speed 4) until well combined and ice is crushed. Use PULSE in short bursts if needed.
- Serve in salt rimmed glasses.

DIPS

HUMMUS

Makes approximately 1 cup

INGREDIENTS

1 lemon

400g can chickpeas, rinsed, drained

2 cloves garlic, halved

2 tablespoons tahini

1 tablespoon warm water

1 teaspoon ground cumin

Salt and freshly ground black pepper, to taste Extra virgin olive oil, to garnish

Sweet paprika, to garnish

Fresh Turkish bread, to serve

METHOD

- Squeeze lemon directly into blender jug, using the citrus cone lid.
- 2. Add chickpeas, garlic, tahini, water and cumin into blender jug and secure lid.
- Process on BLEND (Speed 3) until mixture is smooth. Scrape down sides of blender if necessary. Season to taste.
- Transfer to a bowl. Drizzle with olive oil and sprinkle with paprika. Serve with Turkish bread.

If dip is a little too thick when blending, add a little extra water.

TIP

SPICED CARROT & FETA DIP

Makes approximately 1 cup

INGREDIENTS

500g carrots, cut into 1.5cm slices 2 tablespoons extra-virgin olive oil, plus extra to garnish

Salt and pepper, to taste

¹/₂ cup natural Greek style yogurt

3 teaspoons apple cider vinegar

1 clove garlic, halved

1 tablespoon chopped fresh coriander leaves, plus extra to garnish

11/4 teaspoons ground cumin

¹/₂, teaspoon ground ginger

Good pinch ground chilli or cayenne pepper Salt and freshly ground black pepper, to taste 50g feta cheese, crumbled Crisp pita bread, to serve

METHOD

- Preheat oven to 170°C no fan (150°C fanforced).
 Line a baking tray with non-stick baking paper.
- Place carrots on prepared tray. Drizzle with oil, and toss to coat. Season to taste with salt and pepper. Bake for 50 minutes, turning halfway, or until tender. Set aside for 10 minutes to cool. Transfer to blender jug.
- Add remaining olive oil, yogurt, vinegar, garlic, coriander, cumin and ginger to blender jug and secure lid.
- Process on BLEND (Speed 3) until mixture is almost smooth. Scrape down sides of blender if necessary.
 Season to taste.
- Transfer to a bowl. Cover with plastic food wrap and place in the fridge for at least 1 hour, to chill.
- Just before serving, stir through half the feta until well combined. Sprinkle with remaining feta, drizzle with olive oil and garnish with extra coriander. Serve with crisp pita bread.

DRESSINGS/SAUCES

MAYONNAISE

Makes approximately 1 cup

INGREDIENTS

1/, lemon

2 egg yolks

1 teaspoon Dijon mustard

1 teaspoon salt

1 cup grapeseed or light olive oil

METHOD

- Squeeze lemon directly into blender jug, using the citrus cone lid.
- Add yolks, mustard and salt to blender jug and secure lid.
- 3. Process on MIX (Speed 1) for 30 seconds or until combined.
- With blender running on MIX (Speed 1), slowly pour oil through the inner measuring lid until mixture thickens, this should take about 1 minute.
- 5. Transfer to an airtight container and store in the fridge for up to 1 week.

Variation

To make Caesar dressing:

- Increase to a whole lemon.
- · Omit the salt.
- Add 1 tablespoon Worcestershire sauce, 3-4 anchovy fillets and 2 cloves of garlic in with the egg yolk and mustard mixture.
- Continue as per the recipe. Season to taste with salt and pepper.

To make Roasted Garlic Aioli:

- Slice the top off 1 whole garlic bulb and wrap in foil. Bake in the oven for 200 °C for 30 minutes or until garlic is softened and fragrant.
- While the garlic is cooling, make the mayonnaise recipe, omitting mustard.
- Squeeze from the bulb and stir through mayonnaise using MIX (Speed 1).

PESTO SAUCE

Makes approximately 11/, cups

INGREDIENTS

2 cups firmly packed basil leaves (approx 1 large bunch basil)

2 cloves garlic, halved

2 teaspoons lemon juice

¹/₃ cup (40g) pine nuts, toasted 60g grated parmesan cheese

¹/₂ cup (125ml) olive oil

Salt and freshly ground black pepper, to taste

METHOD

- 1. Place all ingredients, in the order listed, into blender jug and secure lid.
- Process on CHOP (Speed 2) until ingredients are very finely chopped and almost smooth. Scrape down sides of blender if necessary. Season to taste.
- Transfer to an airtight container and chill until ready to use.

Pour a little extra oil over the top and store in an airtight container in the refrigerator for up to 3 days. The oil will prevent excess browning.

TIE

SOUPS

LEEK AND POTATO SOUP

Serves 4

INGREDIENTS

40g butter
1 tablespoon olive oil
2 leeks, thinly sliced
750g potatoes, roughly chopped
1 litre chicken stock
Salt and white pepper, to taste
Chopped fresh chives, to serve

METHOD

- Heat butter and oil in a large saucepan, add leeks and cook, stirring, for 3–4 minutes until softened. Add potatoes and stock. Bring to the boil then reduce heat and cook, covered, for about 20 minutes or until potatoes are soft.
 Remove from heat and allow soup to cool down to a warm state or to room temperature.
- 2. Blend soup in batches with lid on jug on MIX (Speed 1) until just blended.
- Return pureed soup to saucepan. Season to taste and heat on medium, stirring occasionally, until hot.
- 4. Serve soup topped with chives.

Add a little extra stock or water if soup becomes too thick when cooking or blending.

TIP

THAI SWEET POTATO SOUP

Serves 4

INGREDIENTS

2 tablespoons oil
1 large brown onion, chopped
2 cloves garlic, chopped
1–2 tablespoons red curry paste
1 kg peeled, chopped sweet potato
1 litre chicken stock
270ml can light coconut cream
Salt and freshly ground black pepper, to taste
Chopped fresh coriander, to serve

METHOD

- Heat oil in a large saucepan, add onion, garlic and curry paste and cook, stirring for 4 to 5 minutes or until onion has softened and curry paste is fragrant.
- Add sweet potato and stock and bring to the boil. Lower heat and simmer covered for 25 minutes or until sweet potato is soft. Remove from heat and allow soup to cool down to a warm state or to room temperature.
- 3. Blend soup in batches with lid on jug on BLEND (Speed 3) until just blended.
- Return pureed soup to saucepan with coconut milk. Season to taste and heat on medium, stirring occasionally, until hot. Serve soup topped with coriander.

Add a little extra stock or water if soup becomes too thick when cooking or blending.

TIP

DESSERTS

RASPBERRY CHEESECAKE

Serves 8

INGREDIENTS

250g packet plain sweet biscuits
125g unsalted butter, melted
200ml sour cream, at room temperature
²/₃ cup (150g) caster sugar
1 teaspoon vanilla extract
3 eggs
500g cream cheese, at room temperature, cut into cubes

1 cup (125g) fresh or frozen raspberries

METHOD

- Preheat oven to 160°C no fan. Line the base of a 20cm springform pan with non-stick baking paper.
- Place half the biscuits into blender jug and secure lid. PULSE in short bursts until biscuits are finely crushed, and transfer to a bowl. Repeat with remaining biscuits.
- Add melted butter and mix well. Press biscuits mixture over the base and sides prepared pan. Use a straight-sided glass to spread and press the biscuit mixture firmly over the base and side of pan. Refrigerate 10 minutes.
- Add sour cream, sugar and eggs to the blender jug and secure lid. Process on LIQUIFY (Speed 4) for 30 seconds or until just combined.
- Add half the cream cheese and secure lid. Process on LIQUIFY (Speed 4) for 30 seconds or until combined.
- Add remaining cream cheese, and secure lid. Process on LIQUIFY (Speed 4) for 30 seconds or until mixture is smooth, being careful not to over-process.

- Pour cream cheese mixture into base, and sprinkle with raspberries. Place the pan on a baking tray and bake for 50 – 60 minutes. Centre should still be slightly wobbly as the cheesecake will set further once in the fridge.
- Turn oven off. Leave cheesecake in oven, with the door slightly ajar, for 2 hours or until cooled completely (this will prevent cheesecake from cracking). Refrigerate until well chilled.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



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

For business entities in the European Union

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

Disposal in other countries outside the European Union

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



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

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

The original version is in the Czech language.

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

NOTES	

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Catler │ ELECTRONIC BLENDER



Due to continued product imtrated/photographed in this brochure may vary slightly from the actual product.



W W W . C A T L E R . E U

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