

 Catler®

# ESPRESSO MACHINE

400 SERIES  
CLASS GRADE TOOLS

Instructions  
for use



Catler

ES 4010

**ESPRESSO  
MACHINE**

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A close-up, black and white photograph of coffee foam. The foam is composed of numerous small, spherical bubbles of varying sizes, creating a textured surface. A horizontal white band runs across the center of the image, serving as a background for the text. The lighting is soft, highlighting the individual bubbles and their reflections.

# Congratulations

on the purchase of your new Espresso Machine ES 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.

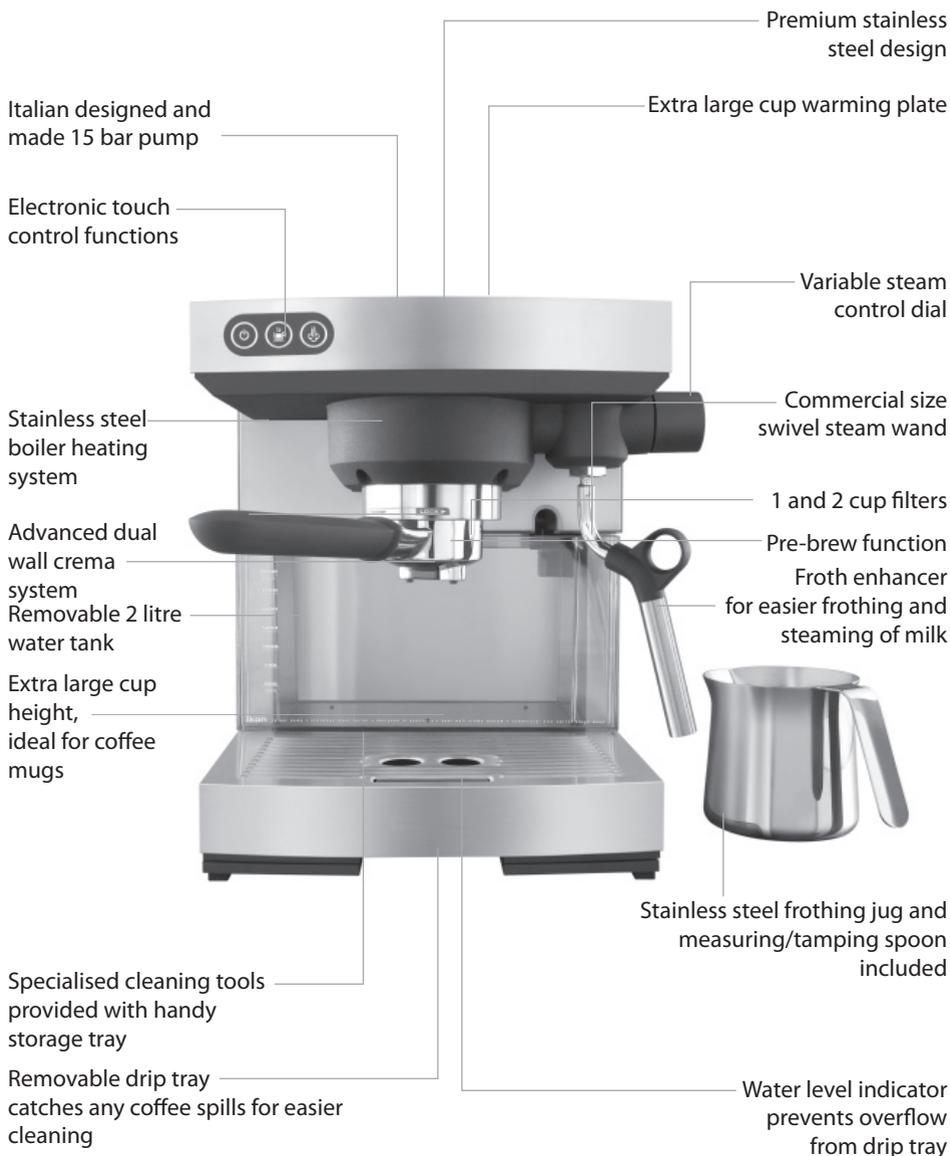
### IMPORTANT SAFEGUARDS FOR YOUR ESPRESSO MACHINE ES 4010

- Carefully read all instructions before operating and save for future reference.
- Remove any promotional stickers or tags before using the Espresso Machine for the first time.
- Do not place the Espresso Machine near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.
- Do not place the Espresso Machine on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not use on metal surfaces, for example a sink drain board.
- Always ensure the Espresso Machine is properly assembled before connecting to the power outlet and operating.
- Never plug in or switch on the Espresso Machine without water in the water tank.
- Only use cold water in the water tank. Do not use any other liquid.
- **Warning:** Do not remove the water tank while the Espresso Machine is in use.
- Ensure the filter holder is firmly inserted and secured into the brewing head before using the Espresso Machine.
- Never remove the filter holder during the brewing operation as the machine is under pressure.
- Do not leave the Espresso Machine unattended when in use.
- Do not touch hot surfaces. Allow the Espresso Machine to cool down before moving or cleaning any parts.
- Do not place anything, other than cups for warming, on top of the Espresso Machine.
- Always switch the Espresso Machine off, switch the power off at the power outlet and then remove the plug when the appliance is to be left unattended, if not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the appliance and accessories clean. Follow the cleaning instructions provided in this book.
- To prevent damage to the appliance, do not use alkaline cleaning agents when cleaning. Use a soft cloth and a mild detergent.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the cord before use.
- To protect against electric shock, do not immerse cord, plug or appliance in water or any other liquid.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.
- Young children should be supervised to ensure they do not play with the appliance.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- It is recommended to inspect the appliance regularly. Do not use if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Catler Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Catler Service Centre.
- 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.

## KNOW YOUR ESPRESSO MACHINE ES 4010



## ASSEMBLING YOUR ESPRESSO MACHINE ES 4010

Your Espresso Machine will have the Drip Tray, Storage Tray and Water Tank in place when you unpack it from the box. The stainless steel coffee filters and the Cleaning Tools will be packed in a plastic sleeve with the jug in a box. The Filter Holder and Tamping/Measuring Spoon will be packed inside the foam packaging. Ensure you have located all parts and accessories before throwing out the packaging. Remove the Drip Tray and Water Tank and wash all parts and accessories in warm, soapy water using a non-abrasive washing liquid. Rinse and dry thoroughly.

### To reassemble

Insert the Storage Tray into the base of the machine and slide in towards the back wall (Fig 1). This is a convenient location to store the Cleaning Tool, stainless steel Filters and Measuring/tamping Spoon when not in use, so they are not misplaced.

Slide the Drip Tray, with the Drip Tray Full Indicator and Grid in place, into the base of the machine in front of the Storage Tray (Fig 2).

Slide the Water Tank over the Drip Tray and into the front opening of the machine and into position above the Storage Tray (Fig 3). Ensure the Water Tank aligns flush with the sides of the machine.



## OPERATING YOUR ESPRESSO MACHINE ES 4010

### Before using your Espresso Machine - priming

To ensure that the boiler heating system and all internal piping has been preheated, it is essential to prime the machine before first use.

- Fill water tank with water to 'MAX' marking line.
- Switch machine on and direct the steam wand into the drip tray.
- Turn the steam dial on the side of the machine towards the 'MAX' position
- Press  button and hold down until there is a solid stream of water exiting from the wand. At this stage, release  button and turn the Steam Dial to the 'OFF' position.
- After approx 1.5-2 minutes all 3 buttons will illuminate. Your Espresso Machine is now primed and ready for use.

After steaming or when the water tank runs dry, the Espresso Machine may not pump water through the shower filter. If this happens the boiler may require re-priming. Please repeat the procedure as outlined above.

### Step 1 - Filling the water tank

- Remove the Filter Holder if locked into the Brew Head and move the Steam Wand to the side of the machine.
- Remove the water tank by pulling out of the front of the machine (Fig 4).
- When the water tank is removed, a rigid tube rotates and extends out of from the water tank area. Do not touch or try to remove this tube, it will automatically slide back into place once the water tank is reinserted.
- Fill with cold water to the maximum mark and replace back into the machine, pressing firmly so that the water tank clicks into position.



*The water tank should be filled with fresh cold water before use. Check water level before use and replace the water daily. Do not use mineral water.*

### NOTE

### Step 2 - Preparing the coffee

- Place the 1 or 2 cup filter into the filter holder and fill with ground espresso coffee (Fig 5). Use the single filter for 1 cup and the double filter for 2 cups.
- Use the measuring/tamping spoon provided to measure 1 level measure of espresso coffee for the single filter and 2 level measures for the double filter. It is important to use the correct amount of ground coffee for each filter.





### Step 3 – Tamping the coffee

- Distribute the coffee evenly and press down firmly with the tamping end of the measuring spoon (Fig 6). If there is too much coffee, the flow of water can become blocked.
- Clean any excess coffee from the rim of the filter holder to ensure a proper seal under the brew head.

### Step 4 – Priming the Brew Head

- Before placing the Filter Head into position, it is recommended to run a short flow of water through the Brew Head.
- Plug the power cord into a 230/240V power outlet and switch on. Press the  button and the button surround will illuminate. The  button will flash on and off while the machine is heating. When the correct temperature has been reached, all 3 buttons will illuminate.
- Prime the Brew Head by pressing the  button and hold down until water flows from the shower filter. Release the  button once the water has run through the Brew Head. A pumping noise will be heard during this operation.

### Pre-warming the cups

The cup warming plate will start to warm as the machine heats. Pre-warm the espresso cups by placing them on the cup warming plate. This will help maintain the coffee's optimal temperature when brewed into the cups.

### NOTE

### Step 5 – Inserting the Filter Holder

- Place the Filter Holder underneath the Brew Head so that the handle is positioned to the left of centre. Lift the filter holder until it contacts the brew head and rotate to the right until resistance is felt (Fig 7 & 8). Ensure handle is rotated as far as possible to the right to ensure a proper seal. Not rotating the handle sufficiently can result in the filter holder becoming detached during brewing.



### Step 6 - Brewing the coffee

- The 3 function buttons will illuminate once the machine has reached the correct temperature.
- Ensure the drip tray is in place.
- Place one or two pre-heated cups beneath the filter holder outlet.
- Press the  button momentarily.
- After a few seconds\*, aromatic coffee will begin to brew into the cups. A pumping noise will be heard in this operation.

### \*Pre-brew function

When the  button is pressed momentarily, the boiler heating system pumps water briefly, followed by a pause, then continues to pump the water through to the ground coffee in the Filter Holder. This pre-brew function is an advanced feature of the Espresso Machine. The ground coffee is moistened by a small amount of water before full extraction. The ground coffee expands and when greater pressure is built up, the brewed coffee is extracted with its full flavour. To skip this function when brewing coffee, hold down the  button, rather than pressing momentarily.

- When sufficient coffee has flowed into the cups, press the  button again. This will stop the flow of coffee.
- If the steam function is not required, press the power  button to switch off, switch off at the power outlet, unplug the power cord and allow the machine to cool.

### Step 7 – Emptying the Filter Holder

- Remove the Filter Holder from the Brew Head by turning the Filter Holder to the left until it releases. Turn the Filter Holder upside down to empty the used coffee (used coffee grounds should be thrown away with domestic waste and not down the sink which may block drains). Remove the filter by pressing the 'Eject' Button on the underside of the Filter Holder (Fig 9). Rinse both the filter and filter holder with water and allow to dry.



*The machine remains ready for brewing and maintains a constant heating temperature whilst the Power  button is illuminated.*

### NOTE



**THE METAL PARTS OF THE FILTER HOLDER MIGHT STILL BE VERY HOT. ALWAYS COOL THE FILTER HOLDER WITH COLD WATER BEFORE ATTEMPTING TO REMOVE FILTERS.**

## How to froth milk for a cappuccino or latté

The Espresso Machine comes complete with a Froth Enhancer for easier frothing of milk. When less froth is required, remove the Froth Enhancer and steam the milk using the Steam Wand. To remove the Froth Enhancer, ensure it is cool then simply pull down and remove (Fig 10). The Frothing Attachment can be stored in the Storage Tray inside the machine if not used regularly.



To refit the Froth Enhancer, ensure it is securely attached to the Steam Wand by inserting it, from either end opening, onto the Wand and pushing it firmly upwards onto the rubber surround (Fig 10).

The first step in making a cappuccino/latté is to make a short espresso (Follow steps on "Brewing Coffee" on page 10). Then:

- Fill the stainless steel frothing jug **1/3** full with cold milk.
- Press the  button momentarily and direct steam wand into drip tray. Turn the steam control dial on the side of the machine towards the 'MAX' position. This will drain any residual water before the boiler begins to generate steam. The  light will start to flash indicating that the Boiler Heating System is heating and preparing to create steam.

*Although not essential, for maximum steaming pressure it is recommended to wait approximately 30 seconds for  light to stop flashing before turning the steam control dial towards the 'MAX' position.*

### NOTE

- Turn Steam Control Dial to the 'OFF' position, insert the steam wand into the milk jug and then turn the Steam Control Dial towards the 'MAX' position (Fig 11).



- Gently move the frothing jug in a circular motion around the froth enhancer.

*The Espresso Machine features a Swivel Steam Wand so the position of the Steam Wand can be changed to a comfortable angle.*

### NOTE

- When the milk has begun to increase in volume, immerse the froth enhancer deeper into the milk to further heat the milk.
- Place your hand on the bottom of the stainless steel frothing jug.

- When the jug becomes too hot to touch, turn the steam control dial to the 'OFF' position and then press the  button to stop the steaming function before removing the jug.

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*Steam Control Dial should always be positioned in the 'OFF' position when steam is not required. Steam will automatically turn off after 3 minutes of steaming.*

**NOTE**

- Pour the steamed milk to each cup of freshly brewed espresso coffee and spoon on the frothed milk in the following ratios:  
Cappuccino - **1/3** espresso, **1/3** steamed milk, **1/3** frothed milk  
Latté - **1/3** espresso topped with steamed milk and about 1 cm of frothed milk (traditionally served in a glass)
- After each steaming operation direct the Steam Wand back into the Drip Tray. Turn the Steam Control Dial towards the 'MAX' position and press the  button and hold down until a solid stream of water exits from the Steam Wand.

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*Always ensure that the Froth Enhancer has been firmly pushed onto the steam wand. For best results use fresh cold milk (lite milk will froth easier). Always clean the steam wand and froth enhancer immediately after every use (refer to care and cleaning).*

**NOTE**

**Standby Mode**

As an energy saving feature, the Espresso Machine will go into 'standby mode' after a period of 45 minutes of total inactivity and will switch itself off following a further 2 hrs untouched. During 'standby' mode the insert power symbol button will be the only button lit. To reactivate simply press either the coffee or steam buttons.



**LIQUID SHOULD NOT BE ALLOWED TO RUN OVER THE TOP OF THE FROTH ENHANCER, OTHERWISE IT WILL NOT FUNCTION. TO AVOID SPLATTERING HOT MILK, DO NOT LIFT THE STEAM NOZZLE ABOVE THE SURFACE OF THE MILK WHILE FROTHING.**

## COFFEE MAKING TIPS

Making a good cup of coffee is an art that is simple to achieve. Here are some tips to help you make the perfect coffee.

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*To enjoy an optimum flavoured espresso coffee, do not extract more than approximately 30ml (using the 1 cup filter holder) or for a double espresso do not extract more than 60ml (using a 2 cup filter holder).*

### NOTE

#### The coffee

Pre-ground coffee can be used and should be stored in an air-tight container, in a cool, dry area. Pre ground coffee should not be kept for longer than 1 week as flavour will diminish. Do not refrigerate or freeze. Whole coffee beans, freshly ground just before use, are recommended. Coffee beans should be stored in an air-tight container, in a cool, dry area but should not be kept for longer than 1 month as flavour will diminish. Do not refrigerate or freeze.

#### Water flow

When brewing coffee, make sure the water flows through the Coffee Filter at the correct rate.

If the water flow is too slow the coffee will be over extracted and will be very dark and bitter, with a mottled and uneven crema on top.

If the water flow is too fast, the coffee will be under extracted – the optimal flavour will not develop, the coffee will be watery and lack the thick crema on the top.

The water flow can be adjusted by varying the pressure that the coffee is tamped (pressed down) in the Filter or by changing the grind of the coffee.

#### The grind

If using a pre-ground coffee, ensure an espresso grind suitable for espresso/cappuccino machines is purchased.

If grinding coffee beans, the grind should be fine but not too fine or powdery. The grind will effect the rate at which the water flows through the coffee in the Filter and therefore the taste of the coffee.

If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting coffee will be over extracted, too dark and bitter, with a mottled and uneven crema on top.

If the grind is too coarse the water will flow through the coffee too quickly. This will result in an under extracted coffee lacking in flavour and without the thick crema on the top layer of coffee.

#### Tamping the coffee

After measuring the ground coffee into the Filter it must be tamped (pressed down) using the flat end of the measuring spoon. The ground coffee should be tamped quite firmly.

If the coffee is not tamped firmly enough, the water will flow through the water too quickly and the coffee will be under extracted. If the coffee is tamped too firmly, however, the water will flow through the coffee too slowly and the coffee will be over extracted.

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*The taste of your coffee will, of course, depend on personal preference and on many other factors such as the type of coffee bean used, the coarseness or fineness of the grind and the tamping pressure (pressed down). We recommend experimenting by varying these factors to achieve the coffee taste of your preference.*

### NOTE

## CARE AND CLEANING

Before cleaning, ensure the machine has been turned off. Switch off at the power outlet, unplug the power cord and allow the machine to cool.

### Cleaning the steam wand and froth enhancer

- The Steam Wand and Froth Enhancer should always be cleaned immediately after frothing milk. Never leave Steam Wand immersed in milk. This ensures the Steam Wand is kept free of milk deposits. Failure to do this may result in milk being sucked back into the boiler heating system.
- Remove the Froth Enhancer and rinse under warm tap water (Fig 10).
- Wipe the steam wand with a damp cloth. If the steam wand becomes blocked, use the pin on the Cleaning Tool to clear the opening. If the Steam Wand is not wiped with a damp cloth immediately after use milk deposits will bake onto the surface and become harder to remove. If this occurs it is recommended to soak the Steam Wand before wiping with a damp cloth.

*DO NOT USE a scourer or abrasive cleaner to clean Steam Wand or housing.*

#### NOTE

If the Steam Wand remains blocked, the tip of the Steam Wand can be removed by using the spanner in the middle of the Cleaning Tool (Fig 12). Soak the tip in hot water before using the pin on the Cleaning Tool to unblock (Fig 13).



Replace the tip back onto the Steam Wand and secure with the Cleaning Tool.

### Cleaning the filters, filter holder and brewing head

- The stainless filters and filter holder should be rinsed under running water directly after use to remove all coffee particles. Should the fine holes in the filters become blocked, the fine pin on the Cleaning Tool can be used to clear the holes (Fig 14).
- The brewing head should be wiped with a damp cloth to remove any residual coffee grounds.
- It is advisable to periodically run water through the machine with the filter holder in place, but without any coffee to clean out any residual coffee grounds.

### Cleaning the shower head

- To eliminate coffee grinds from the shower head, simply unscrew using the allen key provided and rinse under hot water. Replace using the allen key (Fig 15).



### Cleaning the storage tray

- The Storage Tray can be removed after the Drip Tray is removed and cleaned with a soft, damp cloth (do not use abrasive cleansers, pads or cloths which can scratch the surface).



### Cleaning the housing/cup warming tray

- The outer housing and cup warming tray can be cleaned with a soft, damp cloth (do not use abrasive cleansers, pads or cloths which can scratch the surfaces).

### Cleaning the drip tray

- The Drip Tray should be removed, emptied and cleaned at regular intervals, particularly when the water level indicator is exposed indicating the drip tray is full (Fig 16).
- Remove the grid and water level indicator from the drip tray and wash all three parts in warm water using a non-abrasive washing liquid. Rinse and dry thoroughly.

### Decalcifying

After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, power of the machine, and affecting the quality of coffee.

We advise decalcifying the machine on a regular basis (every 2-3 months) using either a commercial decalcifying agent formulated specially for boiler espresso machines, or a mixture of white vinegar and water. Use the following as a guide:

#### Diluted solution (for softer water)

- 1 part white vinegar
- 2 parts cold tap water

#### Concentrated solution (for harder water)

- 1 part white vinegar
- 1 part cold tap water

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*Do not use powdered decalcifying agents.*

**NOTE**



**DO NOT IMMERSE ANY PART OF YOUR ESPRESSO MACHINE IN WATER OR ANY OTHER LIQUID. THE WATER TANK SHOULD NEVER BE REMOVED OR COMPLETELY EMPTIED DURING DECALCIFYING.**

## Decalcifying the machine

- Ensure the machine is switched off and that the plug is disconnected from the power outlet.
  - Remove the Filter Holder and Froth Enhancer. Pour the decalcifying solution into the water tank.
  - Plug the machine into the power outlet and turn on.
  - Press power  button to turn the machine on.
  - Place a large container under both the Brew Head and the Steam Wand.
  - As soon as the brewing temperature is reached the 3 function buttons will illuminate. Press the  button on and allow half the decalcifying solution run through the Brew Head.
  - Turn the Steam Control Dial to the 'MAX' position and press the  button and allow the remaining solution to run through the Steam Wand. When the solution has stopped flowing, press the  button, turn the Steam Control Dial to 'OFF'.
- After decalcifying, remove the Water Tank and rinse thoroughly then refill to maximum line with fresh cold water. To rinse the machine, run half the water through the Brew Head and half through the Steam Wand.
  - Fill with fresh, cold water.
  - The machine is ready for use.

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*The stainless steel filters should not come in contact with any decalcifying agents. Do not use powdered decalcifying agents.*

### NOTE

## TROUBLE SHOOTING CHART

Problem	Possible causes
<b>Coffee does not run through</b>	<ul style="list-style-type: none"> <li>• Machine is not turned on or plugged in</li> <li>• Water tank is empty</li> <li>•  Button has not been pressed</li> <li>• Coffee grind is too fine</li> <li>• Too much coffee in the filter</li> <li>• The filter is blocked</li> </ul>
<b>Coffee runs out too quickly</b>	<ul style="list-style-type: none"> <li>• Coffee grind is too coarse</li> <li>• Not enough coffee in the filter</li> </ul>
<b>Coffee runs out around the edge of the filter holder</b>	<ul style="list-style-type: none"> <li>• Filter holder is not inserted in the brew head properly</li> <li>• There are coffee grounds around the filter rim</li> <li>• Too much coffee in the filter</li> <li>• Coffee has been tamped too tightly</li> </ul>
<b>Coffee filters out in drops</b>	<ul style="list-style-type: none"> <li>• The water tank is empty or low</li> <li>• Coffee grind is too fine</li> <li>• Machine is blocked by mineral deposits</li> </ul>
<b>The machine has loud pumping noise</b>	<ul style="list-style-type: none"> <li>• Water tank is empty or low</li> <li>• Water tank is not securely in place</li> </ul>
<b>Coffee is too weak or watery</b>	<ul style="list-style-type: none"> <li>• Coffee grind is not fine enough (use coffee ground for espresso machines)</li> </ul>
<b>Coffee is too cold</b>	<ul style="list-style-type: none"> <li>• Machine not preheated</li> <li>• Cups not preheated</li> <li>• Milk not heated enough (if making a cappuccino or latté)</li> </ul>
<b>No crema</b>	<ul style="list-style-type: none"> <li>• Coffee is not tamped firmly enough</li> <li>• Coffee grind is too coarse</li> <li>• Coffee is not fresh</li> </ul>
<b>No steam is generated</b>	<ul style="list-style-type: none"> <li>• Machine is not turned on</li> <li>• Water tank is empty</li> <li>•  Button has not been pressed</li> <li>• Steam Control Dial has not been turned towards 'MAX' position</li> <li>• Steam wand is blocked</li> </ul>
<b>Milk is not foamy after frothing</b>	<ul style="list-style-type: none"> <li>• Not enough steam</li> <li>• Milk is not fresh and cold</li> </ul>

## COFFEES TO TRY



### **Espresso**

Intense and aromatic, an espresso or short black as it's also known uses about 7g of ground coffee. It is served in a small cup or glass to a level of approximately 30ml.



### **Long black**

A long black is generally served as a standard espresso with hot water added to taste.



### **Flat white**

A single dose of espresso in a cup topped with steamed milk, 1/3 coffee and 1/3 milk.



### **Cappuccino**

The real thing is served very light and luke warm with 1/3 espresso to 1/3 steamed milk and a generous final third of creamy froth. For added finesse, hold a piece of card over one half of the cappuccino before dusting with chocolate.



### **Macchiato**

A shot of espresso served short in a 70ml demitasse and stained with a dash of finely frothed milk.



### **Classic cafe latté**

Traditionally the morning coffee of Italy and France, taken with pain au chocolate or sweet biscotti. This blend of 1/3 espresso to 2/3 milk is made with a single shot of espresso. Top with steamed milk, poured down the inside rim of the glass to give a creamy consistency and perfect layer of froth.



### **Espresso affagato**

Totally irresistible, this sweet temptation is simply a single scoop of premium vanilla bean ice cream, drenched in espresso and if desired, your favourite liqueur. To create a sense of occasion, serve ice cream in a martini glass with shots on the side.



### **Con panna**

Meaning 'with cream' this heart warmer is a chic variation on old fashioned Vienna Coffee. In a 90 120ml cup, dress a double shot of espresso with a dollop of fresh cream, whipped until glossy. Dust with cinnamon and serve immediately.



### **Mocha frappe (serves two)**

Ready in minutes this impressive refresher will delight chocolate and coffee drinkers alike. Melt two heaped teaspoons of quality chocolate bits into a double shot of espresso. Add 1/2 cup cold milk and 9 ice cubes and process in blender on a low speed to a smooth, velvety consistency. Pour evenly into two glasses and serve immediately.

### **Disposal of Used Electrical & Electronic Equipment**



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 equipment at your applicable collection point for the recycling of electrical & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and electronic product. By ensuring the correct disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electrical and electronic equipment with your household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.





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# ESPRESSO MACHINE

**400 SERIES**

CLASS GRADE TOOLS

Due to continued product improvement, the products illustrated/photographed in this brochure may vary slightly from the actual product.



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CUSTOMER SERVICE

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