

Catler

ESPRESSO MACHINE

400 SERIES
CLASS GRADE TOOLS

Instructions
for use



ES 4011

ESPRESSO MACHINE

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Congratulations

on the purchase of your new Espresso Machine ES 4011.



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 4011

- Carefully read all instructions before operating and save for future reference.
- Remove any packaging material and promotional labels or stickers 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 and other substances.
- 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 the espresso machine on a metal surface, e.g. sink drain board.
- Always ensure the espresso machine is properly assembled before connecting to power outlet and operating.
- **Warning:** The espresso machine is not intended to be operated by means of an external timer or separate remote control system.
- Use only the accessories provided with the espresso machine.
- Use only cold tap water in the water tank. Do not use any other liquid.
- Never use the espresso machine without water in the water tank.
- Ensure the filter holder is firmly inserted and secured into the brewing head before using the 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 off the espresso machine by pressing the POWER button 'Off', switch off at the power outlet and unplug if 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 espresso machine and accessories clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- This appliance is for household use only.
- 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 bench or table, touch hot surfaces, or become knotted.
- This appliance is not intended for use by persons [including children] with reduce physical sensory or mental capabilities, or lack of experience and knowledge unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- 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 the appliance if power supply cord, plug or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorized service centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorized 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 Espresso Machine directly to its own circuit, separate from other appliances. It is not recommended using hub or extension cord.



WARNING
ONLY FOR HOUSEHOLD USE
DO NOT IMMERSE IN ANY LIQUID.



THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.
DO NOT OPERATE THE APPLIANCE ON AN INCLINED SURFACE.
DO NOT MOVE THE APPLIANCE WHILE IT IS SWITCHED ON.
THE POWER PLUG WHEN PLUGGED MUST REMAIN ACCESSIBLE FOR EASY REMOVING.

KNOW YOUR ESPRESSO MACHINE ES 4011

Die-cast cup warming tray

Stainless steel finish

Thermo coil heating system

Power button

Heating light

Selector control for espresso or steam function – ☕ symbol for coffee function, ☁ symbol for steam function

Auto purge system for optimal coffee extraction

Advanced dual wall crema system for ideal crema

Milk frothing jug

Filter holder

Extra large cup height, ideal for coffee mugs

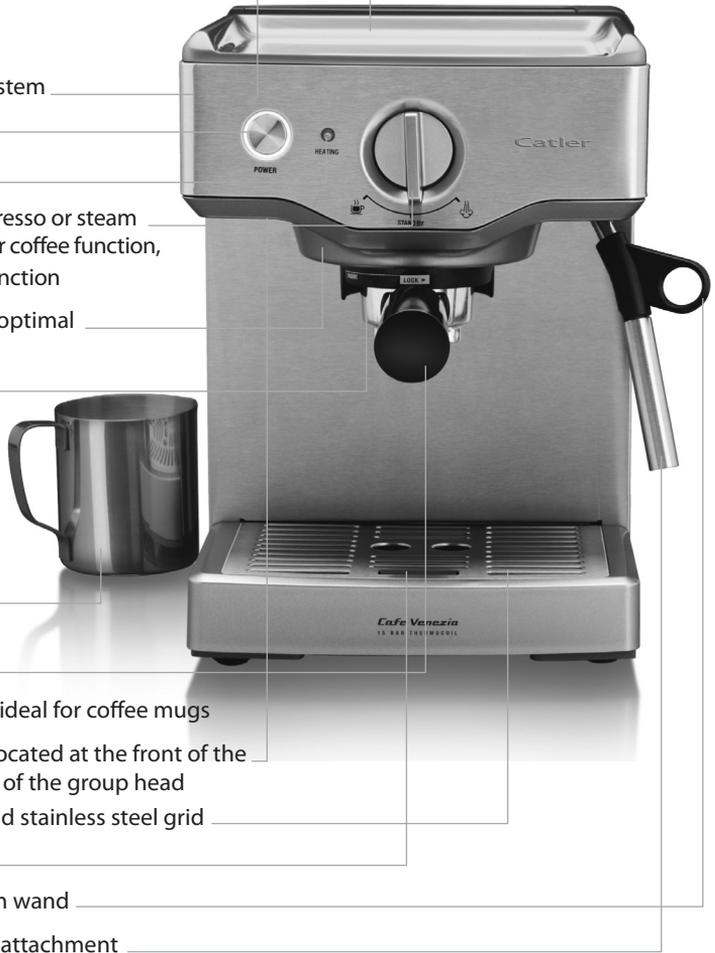
Cleaning tool storage located at the front of the machine under the left of the group head

Removable drip tray and stainless steel grid

„Empty me“ indicator

Single axis swivel steam wand

Stainless steel frothing attachment



Accessories



Removable and transparent 2.75L water tank with level indicator. Filled from the back of the machine.



1 and 2 cup dual wall stainless steel filters



EJECT button



Italian designed and made 15 bar pump system



Combined measuring spoon and coffee press

OPERATING YOUR ESPRESSO MACHINE ES 4011

Before the first use

Remove any packaging material or promotional stickers before using your espresso machine for the first time. Ensure the espresso machine is switched off and the power cable is unplugged from the power outlet.

Wipe the outer housing with a soft damp cloth and dry thoroughly. Do not immerse the outer housing, power cord or plug in water or any other liquid.

Do not immerse the espresso machine, power cord nor plug into water or any other liquid.

WARNING

The water tank is located at the back of the machine. Remove the water tank. Wash in warm, soapy water using a non-abrasive washing liquid. Rinse and dry thoroughly.

Do not clean any of the parts or accessories in the dishwasher.

WARNING

Filling the water tank

Open up the water tank lid and remove the water tank. Fill with cold water to the maximum mark and replace in the machine. Close the water tank lid.



The water tank has an integrated lid /carry handle.

NOTE

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

Fill the water tank with cold water to the maximum mark. Never fill the water tank over this mark.

NOTE

Pre-heating the espresso machine

For optimal crema, it is recommended to carry out a complete brewing operation with water but without any coffee grinds before making your first coffee to ensure that the machine has been pre-heated.

1. Ensure the 'Selector Control' is in the 'STANDBY' position and plug the power cord into a 230/240V power outlet and switch on.
2. Press the 'POWER' button 'On'. The 'POWER' button surround will illuminate. The red 'HEATING' light will turn off when the machine has reached the correct temperature.
3. As soon as the red 'heating' light turns off, set the 'Selector Control' to the  position and run a small amount of water through the brewing head for a few seconds without the filter holder in place.
4. Pre-heat the filter holder by placing underneath the group head. Rinse with hot water from the group head using the pouring hot water. Dry the filter and filter holder thoroughly before use.

Pre-warming cups

The cup warming plate will start to warm as the machine heats. Pre-warm the cups by placing on the cup warming plate or placing hot water from the group head. This will help maintain the coffee's optimal temperature when brewed into the cups.

Preparing coffee

Place the 1 or 2 cup filter basket into the group handle. Use the smaller filter (marked by  symbol) for 1 cup and the larger filter (marked by  symbol) for 2 cups. Use 1 level measure of ground espresso coffee for the 1 cup filter basket and 2 level measures for the 2 cup filter basket. It is important to use the correct amount of

coffee for each filter as the filter perforations have been constructed to utilize the pressure in the machine to extract optimal flavor with each brewing.



When brewing for a mug of coffee always use the 2 cup filter. If you require a larger coffee, add the hot water first and then brew the coffee.

NOTE

Tamping the ground coffee

- Distribute the ground coffee evenly in the filter and press down firmly with the tamping end of the measuring spoon and ensure that it is level.



- Clean any excess ground coffee from the rim of the filter holder to ensure a proper fit into the group head.



Priming the group head

- Before placing the filter holder into position, it is recommended to run a short flow of water through the group head.
- Place a container or empty cup under the group head, or allow water to flow straight into the drip tray.
- With the filter holder removed, prime the group head by turning the selector control to the ☕ position for approximately 5 – 10 seconds and then turn the selector control back to its position. A pumping noise will be heard during this operation, and water will run through the group head.

Inserting the filter holder

Place the filter holder underneath the group head so that the handle is aligned with the „INSERT“ graphic. Insert the filter holder up into the group head and rotate the handle to the right until resistance is felt or until it can no longer be rotated. This will be at an approximate 90° angle to the machine in „LOCK“ position.



Brewing coffee

- Ensure the selector control is in the „STANDBY“ position and plug the power cord into a 230/240V power outlet and switch on.
- Press the POWER button. The POWER button surround will illuminate. The red heating light will turn off when the machine has reached the correct temperature.
- As soon as the red heating light turns off, the machine is heated up.
- Ensure the drip tray and filter holder are in place.
- Place one or two pre-heated cups beneath the filter holder outlet.

- Set the selector to the ☕ position.
- After a few seconds*, the extraction of espresso begins. A pumping noise will be heard during this operation

* Pre-brew function

When you turn the selector button to ☕ position, 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 flavor. The pre-brew function is not possible to skip. It is an inseparable part of the extraction coffee process.

- When sufficient coffee has been extracted, set the selector control to the „STANDBY“ position. This will stop the flow of coffee.
- If you do not need to use the steam function, press the POWER button ‘Off’, unplug the power cord and allow the machine to cool.

Recommended measurements are 30ml for 1 cup and 60ml for 2 cups.

NOTE

Emptying the filter holder

- Remove the filter holder from the group head by rotating the filter holder to the left until it releases.
- To empty the used coffee grounds, turn the filter holder upside down in a bin and gently tap out the coffee puck (used coffee grounds should be thrown away with domestic waste and not down the sink which may block drains).
- Remove the filter by pressing on the „EJECT“ button on the underside of the filter holder.
- Rinse the filter and filter holder with water and allow drying.

The machine remains ready for brewing and maintains a constant heating temperature as long as the POWER switch is left ‘On’. If the temperature should drop, the red heating light will illuminate and the machine will automatically heat up to the correct brewing temperature.

NOTE



THE METAL PARTS OF THE FILTER HOLDER MAY STILL BE VERY HOT. COOL THESE PARTS IN COLD WATER.

How to texture milk for a cappuccino or latté

The espresso machine ES 4011 comes complete with a stainless steel frothing attachment for easier texturing of milk. When using the frothing attachment on the steam wand a large amount of textured milk is easily created.

If you need to prepare small amount of textured milk, remove the frothing attachments and use only the steam wand. Ensure the frothing attachment is not hot and remove it by pulling downwards.

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.

The first step in making a cappuccino/latte is to make a short espresso (see “Brewing Coffee”).

- Pour the desired amount of cold fresh milk (approx. 1/3 full) into the stainless steel milk frothing jug.
- Turn the steam wand over the drip tray.
- Turn the selector control to the  position. The red light will start to flash indicating that the thermo coil heating system is heating and preparing to create steam.
- For improved results allow the water to be released and to start generating steam before immersing into milk.



- Hold the milk frothing jug at an angle so that steam wand and/or the frothing attachment sits just below the surface of the heating milk and the steam will move the milk around the inside of the milk frothing jug in a circular motion.



- When the desired volume of froth has been achieved, immerse the steam wand and / or frothing attachment deeper into the milk frothing jug to heat the milk.
- Hold the milk frothing jug at an angle with one hand and place your other hand on the outer base of the milk frothing jug.
- When the base of the milk frothing jug becomes too hot to touch, set the selector control to the “STANDBY” position, stopping the steaming function before removing the milk frothing jug. A pumping noise will sound for a short time; do not be alarmed as there will be a five second delay prior to the machine carrying out the Auto-purge function.
- The optimum milk temperature is 60-65°C. A thermometer could be used to achieve the correct temperature. Milk will begin to boil at around 72°C. If the milk boils, or becomes too hot, the natural sweetness and texture of the milk will be affected.
- To eliminate larger bubbles, tap the milk frothing jug lightly on bench top to combine froth and steamed milk before pouring.

If less texture is required, remove the frothing attachment from the steam wand and steam the milk using the steam wand. To remove the frothing attachment, ensure it is cool then simply pull down and remove.

NOTE

- Pour the steamed milk into each cup of freshly brewed espresso coffee and spoon in the frothing milk, in the following ratios:
Cappuccino: 1/3 espresso + 1/3 steamed milk + 1/3 froth milk.
Latté: 1/3 espresso topped with steamed milk and about 1 cm of frothed milk (traditionally served in a glass).

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

NOTE

The Espresso Machine features a swivel steam wand so the position of the steam wand can be changed to a comfortable angle.

TIP

For brewing more coffee immediately after using the steam function, this machine features an auto-purge function. This ensures that ground coffee will not be burnt by the initial water flow from the thermo coil being too hot. Instead this water is automatically released internally into the drip tray ensuring that the internal thermostat is at optimal temperature for extracting coffee. Your coffee will always be extracted at this optimal temperature ensuring only the best flavored coffee is achieved.

NOTE



MILK SHOULD NOT BE ALLOWED TO RUN OVER THE TOP OF THE FROTH ENHANCER, OTHERWISE IT WILL NOT FUNCTION PROPERLY. TO AVOID SPLATTERING OF HOT MILK, DO NOT LIFT THE STEAM NOZZLE ABOVE THE SURFACE OF THE MILK WHILE FROTHING. ENSURE THE SELECTOR CONTROL IS IN THE 'OFF' POSITION BEFORE REMOVING THE FROTHING JUG.

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.

Warming your cup or glass

A warm cup will help maintain the coffee's optimal temperature. Preheat your cup by storing on the cup warming tray or rinsing with hot water from the group head.

Warming the filter holder

A cold filter holder can drop the extraction temperature enough to significantly affect the quality of your coffee. Always ensure the filter holder is preheated by running hot water through it before tamping it with coffee.

Always wipe the filter and filter holder dry before tamping with ground coffee as moisture can encourage 'drilling' - this is when water bypasses the ground coffee during extraction.

NOTE

Grinding coffee

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 affect 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 flavor and without the thick crema on the top layer of coffee.

Right measurement

A single espresso is made with ¼ ounce or 7g of coffee. A level measure of the tamp / spoon is the correct amount of coffee for a single espresso and 2 level measures for a double espresso. It is important to use the correct filter for the amount of coffee.

Tamping correctly

Level the desired amount of coffee by gently tapping the side of the filter holder before pressing down firmly with the tamping end of the measuring spoon.

When packing for a double espresso it is important only to tamp after the second measure. Tamping between measures will create a layer in the coffee that can impede full extraction.

Purge the group head

Before inserting the filter holder, run some water through the group head. It will ensure that your machine has a last minute 'clean through' and stabilizes the temperature prior to extracting.

Make sure to wipe off any excess coffee from the rim of the filter to ensure a proper seal is achieved under the group head.

NOTE

Brewing your espresso

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

If you wish to taste espresso of the right quality, do not extract more than 30 ml (using a filter for 1 cup) or 60 ml in case of double espresso (using a filter for 2 cups).

Do not over-extract your coffee – more than recommended amount. This will result a colorless crema on the top. Crema is the caramel coloured layer that floats on top of the coffee following extraction.

The taste of your coffee will, of course, depend on personal preference and on many other factors such as freshness of the coffee bean; fineness or coarseness of the grind; tamping pressure (pressing down); quantity of the coffee grind in the filter basket.

NOTE

CARE AND CLEANING

Before cleaning, ensure the selector control is in the "STANDBY" position and press the "POWER" button 'Off'. Switch off at the power outlet, then unplug the power cord and allow the unit cooling.

Cleaning the steam wand and frothing attachment

The steam wand and froth enhancer should always be cleaned after frothing milk. Do not leave the steam wand in the 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.

Wipe the steam wand with a damp cloth, and then with the steam wand directed back into the drip tray, briefly set the selector control to the ☞ position. This will clear any remaining milk from inside the steam wand.

If the steam wand becomes blocked, wait for the machine to cool before using the cleaning tool to unblock the opening.



If the steam wand continues to be blocked, the tip of the steam wand can be removed by using the spanner in the middle of the cleaning tool.

Soak the tip in hot water before using the pin on the cleaning tool to unblock. Replace the tip back onto the steam wand and secure with the cleaning tool.

DO NOT USE a scourer or abrasive cleaner to clean steam wand or housing.

NOTE



Attention! Cleaning tool pin is very sharp.

NOTE

Cleaning filters, filter holder and brewing head

The stainless steel filters and filter holder should be rinsed under 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.

The group head interior should be wiped with a damp cloth to remove any ground coffee particles.

Periodically run water through the machine with the filter holder in place, but without any ground coffee, to rinse out any residual coffee particles.

Cleaning the housing and cup warming plate

The outer housing can be wiped with a soft, damp cloth (do not use abrasive agents 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 drip tray full indicator is showing 'Empty Me!'.

Remove the stainless steel grid and pull the 'Empty Me!' full indicator upwards to dislodge from the drip tray. Wash with warm soapy water, using a non-abrasive washing liquid, rinse and dry thoroughly.

To re-insert the 'Empty Me!' full indicator back into the drip tray, simply push back into aligning slots.

NOTE

Decalcifying the espresso machine

After regular use, hard water (especially) may cause mineral built 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 a mixture of white vinegar and water. Follow the instructions provided or use the following as a guide:

Diluted solution (for softer water)

- 1 part white vinegar
- 2 parts cold tap water

Concentrated solution (for hard water)

- 1 part white vinegar
- 1 part cold tap water

Do not powder agents for decalcifying.

NOTE

Do not clean any of the parts or accessories in the dishwasher.

NOTE



DO NOT IMMERSE CORD, PLUG OR APPLIANCE IN WATER OR ANY OTHER LIQUID.

1. Ensure the selector control is in the "STANDBY" position, the POWER button is in the 'Off' position and the machine is switched off at the power outlet and unplugged.
2. Remove the filter holder and frothing attachment. Pour the mixture of white vinegar and water into the water tank.
3. Plug the machine into the power outlet and switch on.
4. Press the POWER button to the 'On' position and turn the selector control to the "STANDBY" position.
5. Place a large container under the group head, and steam wand.
6. When the brewing temperature has been reached the red heating light will switch off. Turn the selector control to the  position to commence pour.
7. Once half the mixture of white vinegar and water has run through the group head turn the selector control to the "STANDBY" position.
8. Set the selector control to the  position and allow the remaining solution to run through the steam wand. When the solution has run through, set the selector control back to "STANDBY" position.
9. After decalcifying, remove the water tank and rinse thoroughly then re-fill with fresh cold water. To rinse the machine, repeat previous steps.
10. Espresso machine is now ready to use.

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

NOTE



DO NOT USE ANY OTHER DECALCIFYING AGENTS, OTHER THAN VINEGAR.

TROUBLESHOOTING GUIDE

Problem	Possible causes
Coffee does not run through.	<ul style="list-style-type: none"> • Machine is not turned on or plugged in. • Water tank is empty. • Selector control not in ☕ position. • Coffee grind is too fine. • Too much coffee in the filter. • The filter is blocked (see Care and Cleaning). • Excessive tamping.
Coffee runs out too quickly.	<ul style="list-style-type: none"> • Coffee grind is too coarse. • Incorrect quantity of coffee in the filter basket. • Not firmly tamped.
Coffee runs too slowly.	<ul style="list-style-type: none"> • The water tank is empty or low. • Coffee grind is too fine. • Machine is blocked by scale build up. • Too much coffee in the filter basket. • Excessive tamping
Coffee runs around the edge of the filter holder.	<ul style="list-style-type: none"> • Filter holder is not inserted in the brew head properly. • There are coffee grounds affecting the sealing around the filter rim.
Coffee is too weak or watery.	<ul style="list-style-type: none"> • Coffee grind is not fine enough (use coffee ground for espresso machines). • Not enough coffee in the filter. • Incorrect quantity of coffee in the filter basket. • Not firmly tamped.
Coffee is cold.	<ul style="list-style-type: none"> • Machine not preheated. • Cups not preheated. • Milk not heated enough (if making a cappuccino or latte) refer to Milk guide.
No crema.	<ul style="list-style-type: none"> • Coffee grind is too coarse. • Not enough coffee in the filter. • Incorrect quantity of coffee. • Not firmly tamped. • Coffee is not fresh.
No steam is generated.	<ul style="list-style-type: none"> • Machine is not turned on. • Water tank is empty. • Selector control not in ☁ position. • Steam wand is blocked.
Milk is not frothing.	<ul style="list-style-type: none"> • Not enough steam. • Milk is not fresh and cold. • Incorrect technique (refer to How to texture Milk).

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.

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.

Catler®

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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