

MULTICOOKER

Instructions for use MULTICOOKER



MC 8010

MULTICOOKER

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CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and so from the initial design concept to production itself we focus primarily on your safety. Nevertheless, we ask that you please be careful and follow the following instructions when using electrical appliances:

IMPORTANT PRECAUTIONS WHEN USING ELECTRIC APPLIANCES, IT'S REQUIRED THAT YOU OBSERVE BASIC SAFETY MEASURE WHICH INCLUDE THE FOLLOWING:

- Before first use, make sure that the voltage in your power socket matches the nameplate voltage on the unit bottom. In case of any doubt, please contact a qualified electrician.
- Before operating your appliance, read all the instructions carefully and store them in a safe place for possible future reference.
- Before using the appliance for the first time, please remove all packaging and ad stickers and discard them in an environmentally safe manner. Check the appliance for any defects. Under no circumstances should you use a damaged appliance or an appliance with a damaged power cord etc.

- To eliminate the risk of small children suffocating, remove the protective cover of the power plug from this appliance and dispose of it safely.
- Do not operate the appliance on the edge of a desktop or a table. Make sure that the surface is flat, clean and free of water or other liquid stains.
- Do not place the appliance on a gas or electric stove or near it or in a location where it could come into contact with a hot oven.
- Do not put any part of the appliance

in a gas, electric or microwave oven or on a hot gas or electric range.

- Do not place the appliance near walls, curtains or other substances sensitive to heat or steam.
 Please observe a minimum distance of 20 cm from such surfaces.
- Do not use the appliance on a metal underlay such as a drip sink.
- A connected power outlet must be easily accessible for possible sudden disconnection.
- Before connecting your appliance to a power outlet and turning it on,

make sure it's fully and correctly assembled. Follow the instructions provided in this user's manual.

- Do not use this appliance with a programmable switch, timer switch or any other component that automatically switches the appliance on.
- Do not use the appliance near water sources like a kitchen sink, bathroom, swimming pool etc.
- Do not place heavy or hot subjects on the appliance.
- Do not touch the appliance with wet

or damp hands.

- If the appliance is in operation, do not leave it unattended.
- Always operate the appliance on a flat surface. Do not operate the appliance on an inclined surface and do not move and/or handle it in any manner during operation.
- Avoid spilling water or other fluid onto the mains cord and plug.
- The appliance gets hot during operation. Do not touch hot surfaces due to the risk of burns.
- During operation, steam escapes from

the safety valve. Avoid contact with the steam due to the risk of scalding.

- Be careful when opening the lid. Accumulated steam will escape into the room when the lid is open.
- Always turn the appliance off and disconnect the power plug from the power outlet whenever it is left unattended, after finishing using it, before you start cleaning it or before you take it elsewhere, disassemble it, assemble it or before storing it. Before disassembling and cleaning, let the

appliance and all parts cool down.

- Do not use rough abrasive or caustic detergents to clean the appliance.
- Keep both inside and outside of the appliance clean.
 Follow the cleaning instructions provided in this user's manual.
- Do not store or use any explosive and/or flammable substances inside or in the vicinity of this appliance, such as flammable gas sprays.
- To disconnect the appliance from the power outlet, always hold the cord plug, not the cord itself while pulling.

 Dot not use any accessories other than those supplied with the appliance.

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 countertop or allow it to touch a hot surface or to become tangled up.
- For safety reasons, we recommend connecting the appliance in an independent electrical circuit separated from other appliances.

Do not use adapter plugs or extension cords to connect the appliance to a power outlet.

- To prevent potential injury by electric shock, do not submerge this appliance, its base or power cord in water or any other liquid.
- 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 children 8 years of age and older, 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. Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision. Keep the appliance and its power cord out of children under 8.

 This appliance may be used 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.

- We recommend that you inspect the appliance regularly. Do not use the appliance if it is damaged in any way or if the power cord or plug are defective. All repairs or adjustments must be performed at the nearest Catler authorised service centre.
- This appliance is designed for household 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.

- Any maintenance other than standard cleaning must be performed at 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 advise, please contact your electrician.

 Keep this appliance and its power cord out of children. WARNING: DO NOT OPERATE THE APPLIANCE ON AN INCLINED SURFACE AND DO NOT MOVE AND/OR HANDLE IT IN ANY MANNER DURING OPERATION.

WARNING: FOR DOMESTIC USE ONLY RETAIN THESE INSTRUCTIONS

WARNING: ONLY FOR HOUSEHOLD USE. DO NOT IMMERSE INTO WATER OR ANY OTHER LIQUID. FULLY UNWIND THE CORD.



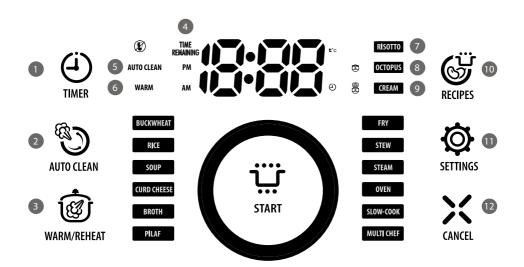
Know your multicooker MC 8010

KNOW YOUR MULTICOOKER MC 8010



- A. Multicooker
- B. Lid lock
- C. Lid opening button
- D. Display and the control panel
- E. Safety valve

- F. Measuring cup
- G. Water container (at the back)
- H. Spoon
- I. Inner pot
- J. Steam extension



Control panel

- 1. **Timer** set the cooking time
- 2. Auto Clean set the automatic cleaning
- 3. Warm/Reheat keep warm/food warming
- 4. Time remaining displays the time remaining until the end of cooking
- 5. Auto Clean icon lights when the "Auto Clean" feature is selected
- 6. Warn icon lights when the "Warm" feature is selected
- 7. Risotto icon automatic program to cook risotto
- 8. Octopus icon automatic program to cook octopus
- 9. Cream icon automatic program to cook cream
- 10. Recipes select automatic program for risotto, octopus or cream
- 11. Settings use for adjusting the clock, acoustic message and heating temperature
- 12. Cancel cancel the settings

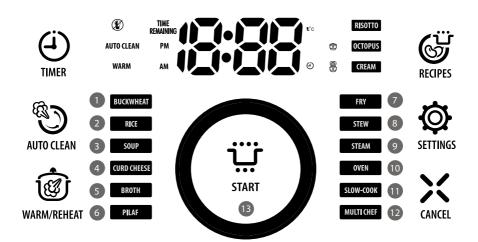
Display

Displays the remaining cooking time.

Displays time - before noon (AM) and after noon (PM).

Shows the selected temperature.

Shows the acoustic function's selected language (01-English, 02-Czech) and the acoustic message volume level (0-4).



Preset programs

- 1. Buckwheat
- 2. Rice
- 3. Soup
- 4. Curd Cheese
- 5. Broth
- 6. Pilaf
- 7. Fry
- 8. Stew
- 9. Steam rise cooking
- 10. Oven oven cooking
- 11. Slow-cook slow cooking
- 12. Multi Chef custom settings
- 13. **Start control knob** turn the knob to select from preset functions, adjust the clock, cooking time, heating temperature etc. To confirm you selection, press START (control knob's centre).

FEATURES OF YOUR MULTICOOKER MC 8010

The Catler multicooker is one of the most advanced multicookers in today's market. The IQ artificial intelligence system allows for fully automatized cooking of food. The cooker controls the whole cooking process by itself: from setting the cooking time and pressure to temperature setting subject to the selected type of food and amount of raw materials. Acoustic messages will help you to control your multicooker easily and ensure that it's used safely.

4 zone heating

The MC 8010 multicooker's induction heating element can warm up the cooker's entire inner surface fast and evenly. Four independent heat zones adjust the cooker according to a selected mode. Temperature and heat inside the cooker are automatically controlled using a steam relief valve.

Recipes just like by a professional chef with a single button press

A single button press will do to cook a great meal. Not only does the Catler MC 8010 multicooker allow for fast and easy cooking, but also makes all distinct tastes compelling. Check out the Italian chef's original recipe: risotto with sea fruit, octopus and cream. Each recipe corresponds to an automatic cooking program. You just need to prepare raw materials and select the right program.

Operating your multicooker MC 8010

OPERATING YOUR MULTICOOKER MC 8010

BEFORE FIRST USE

- Carefully unpack your cooker. Before first use, remove all packaging and advertising labels / stickers. Before disposing of the packaging, make sure you have unpacked all parts and accessories.
- 2. Before cooking, remove the inner pot and wipe the inside area with a dry and soft cloth.
- 3. Wash the inner pot in warm water and wipe dry.
- 4. Put your mutlicooker on a flat surface (such as a kitchen line). Don't put your cooker on metal bases.
- 5. When your multicooker is correctly positioned, replace the inner pot. Now your can put in your raw materials and beginn with cooking.

BASIC OPERATION

- Insert the inner pot in the appliance. Make sure that the inner pot is correctly in place.
- 2. Put your raw materials in the inner pot.
- Close the lid and secure by turning the lock in the • position. You will hear the lock click.
- Insert the power plug into a power outlet. The display and control panel will be underlit with START message blinkling.

NOTE:

If the lid is properly closed, the display underlighting will come on. If the inner pot is properly inserted, "Please insert the inner pot" acoustic message will sound. 5. Select your cooking program using the control knob. Press the **START** button to start the cooker.

WARNING: The volume of raw materials and water should not exceed 31.

ADJUSTING THE CLOCK

- To adjust the clock, press Settings once. The clock digits will start flashing. Set the hours using the control knob and confirm by pressing START. The minute digit will start flashing. Again, set the minutes using the control knob and press START to confirm and save the clock time.
- It's important to set the correct time so you can properly specify when the cooking will be done.

NOTE:

The Calter MC 8010 multicooker is equipped with a 12 hour time system. The cooker is equipped with "AM" and "PM" icons to specify before noon and after noon hours.

- AM = before noon
- PM = after noon

Turn the knob to set not only correct clock time, but also to select before and after noon hours, to set 9:00 for example, it's necessary that the display shows "9" and "AM" icon lights. Selecting before and after noon hours is only possible while the clock digit is blinking. If you have already confirmed the clock, press CANCEL and start the setting over again.

SETTING THE SOUND NOTIFICATION

- The cooking process is accompanied by an acoustic message. This informs the user on the currently selected mode, steam release, cooking end etc.
- You can turn this function off or on and set its volume. English is set as the default language.
 - 1. To change the language, press **Settings** twice. "00" will appear on the display.
 - 2. First, turn the volume knob to adjust the acoustic messages in English (0-4).
 - 3. Then, continue turning to go to next language and its volume setting.
 - 4. Further turning will turn the function completely off.
 - 5. When the language and its volume settings are done, press **START** to save the settings.
 - 6. To restore previous settings, press **CANCEL**.

ADJUSTING THE HEATING TEMPERATURE

- To select the heating temperature, press Settings three times. Default heating temperature is 60 °C.
- Using the control knob, adjust the heating temperature from 35 °C to 80 °C and then press WARM/REHEAT. The set heating temperature will be stored in the heating mode memory.

CHILD LOCK

- This function prevents the unit from being reprogrammed at random, such as by children. When this function is enabled, all control buttons are disabled.
- To turn the function on or off, hold down the **TIMER** and **RECIPES** buttons simultaneously for about 3 seconds. If you have not turned the feature fully off, acoustic message will always sound.

DELAYED START FUNCTION

- The delayed start function allows you to cook food at your specified time. Maximum delay time for this function is up to 13 hours.
- When setting the delay start time, it's necessary to consider also the selected program duration. The function is available for all selected automatic programs except the "Curd Cheese".
 - 1. To start the function, press **TIMER** and the clock will start to flash. The set the cooking end time using the knob.
 - 2. Then press the **Settings** button to confirm.
 - 3. Turn the knob to set cooking program.
 - 4. Press START.

NOTE

With this function, it's extremely important to set the clock correctly.

WARM/REHEAT MODE -(KEEP WARM/FOOD WARMING)

a) The WARM mode (keeping warm) allows you to keep food warm. Press the WARM/ REHEAT button once. The Warm indicator will light and the display will count the warm keeping time. In heating mode, the appliance will control the temperature within 35 °C to 80 °C.

b) REHEAT mode (food warming up)

- This function allow you to warm up cold and finished dishes.
- To enable the warm up function, press the **WARM/REHEAT** button twice.
- The heating process will start immediately. The food will be ready in about 15 minutes.
- When the program has finished, the appliance will automatically switch to the WARM mode (keeping warm). The Warm indicator will light and the display will count the warm keeping time.
- To cancel the WARM mode, press WARM/REHEAT and then CANCEL.

SMARTWARM FEATURE

• The SmartWarm feature will activate automatically when the program has finished except for the WARM/REHEAT mode. It will keep the food warm. During the warm keeping, the display shows the time of keeping the food warm and an indicator on the lid upper part will light simultaneously. The underlighting color changes according to the heating time (0 - 6 hours = light yellow; / 6 - 12 hours = light green / > 12 hours = dark green).

POWER SAVING MODE

- If no button is pressed within 1 minute, the appliance will automatically switch to the power saving mode. This mode will be automatically cancelled by pressing any button or turning the lid lock.
- Make sure that the child lock feature is turned off.

PRESET PROGRAMS

Buckwheat

This program is designed for cooking dishes from cereals or grain: buckwheat, groats, millet etc. Turn the control knob to select the **"Buckwheat"** program. The "Buckwheat" icon will start flashing, press **START** to launch.

The average cooking time is about 20 minutes.

• Rice

This program is designed for rice cooking. Turn the control knob to select the **"Rice"** program. The "Rice" icon will start flashing, press **START** to launch.

The cooking time will be set automatically.

Soup

This program is designed to cook your favourite dishes and food from gristles. Turn the control knob to select the **"Soup"** program. The "Soup" icon will start flashing, press **START** to launch.

The average cooking time is about 20 minutes.

Curd Cheese

This program is designed to make curd cheese. Put your raw materials in the cooker and select the **"Curd Cheese"** program. The "Curd Cheese" icon will start flashing, press **START** to launch.

The average cooking time is about 21 minutes.

Broth

This program is designed to cook broth, bouillon or creamily soups that require manual time setting. Turn the control knob to select the **"Broth"** program. The "Broth" icon will start flashing, set the cooking time. Press the **START** button launch.

The average cooking time is 45 minutes.

The time can be set from 10 to 90 minutes.

Pilaf

This is designed to cook pilaf dishes: with meat, vegetables, sea fruit and dried fruit. Turn the control knob to select the **"Pilaf"** program. The "Pilaf" icon will start flashing, press **START** to launch.

The cooking time will be set automatically.

AUTOMATIC PROGRAMS

• Fry

This program substitutes a frying pan. You can fry with the lid opened or closed. This program is suitable for so called "Stir-fry" programs, Asian cuisine etc.

Turn the control knob to select the **"Fry"** program. The "Fry" icon will start flashing. Set the cooking time using the control knob. Press the **START** button to start the appliance.

The default frying time is 5 minutes. Available time setting is 3-90 minutes.

Stew

Thanks to this program, you can prepare juicy dishes similarly as in a pressure cooker. It is not necessary to add water. The **"Stew"** mode is ideal to stew meat, liver, fishes and vegetables. Turn the control knob to select the **"Stew"** mode. The "Stew" icon will start flashing. Set the cooking time using the control knob. Press the **START** button to start the appliance.

The default stewing time is 35 minutes. Available time setting is 10-90 minutes.

Steam (steaming)

With this program, you will need a special steaming extension. Thanks to this program, the food will keep its vitamins and natural taste. Turn the control knob to select the "**Steam**" program. The "Steam" icon will start flashing. Set the cooking time using the control knob. Press the **START** button to start the appliance.

The default steaming time is 25 minutes. Available time setting is 10-90 minutes.

Oven (oven cooking)

This program is suitable to cook pies, cupcakes, cookies and other sweets as well as roasted meat, fishes and vegetables.

Turn the control knob to select the **"Oven"** mode. The "Oven" icon will start flashing. Set the cooking time and temperature using the control knob. Press the **START** button to start the appliance.

The default steaming time is 60 minutes.

Available time setting is 10-90 minutes.

Default roasting temperature is 130 °C.

Available temperature settings are 120-130-140 °C.

WARNING:

If the "Oven" mode has been selected, under no circumstances should the lid be open before the cooking is finished.

Slow-cook (slow cooking)

This program is suitable for cooking dishes that require longer cooking times. The Catler multicooker uses technology that allows you to cook raw materials in sealed packages. The temperature inside the package is kept constant, thus ensuring a perfect food juiciness.

Turn the control knob to select the **"Slow-cook"** mode. The "Slow-cook" icon will start flashing. Set the cooking time and temperature using the control knob. Press the **START** button to start the appliance.

Once the set temperature is reached, the cooker will give an acoustic message.

The default cooking time is 30 minutes. Available setting time is 10 minutes - 16 hours.

Time setting range:

10 minutes - 1 hour in 1 minute intervals 1-4 hours in 5 minute intervals 4-16 hours in 10 minute intervals Default temperature is 55 ℃ Available temperature settings

are 40-90 °C.

Multi Chef (custom program)

This program allows you to set cooking time and temperature for a selected recipe. The selected temperature will be kept throughout the cooking time. Thanks to this function, you can cook your own recipe using your selected cooking method.

Turn the control knob to select the **"Multi Chef"** mode, then set the cooking time and temperature. Press the **START** button to start the appliance. The default cooking time is 50 minutes. Available time setting is 5-540 minutes. Default temperature is 100 °C. Available settings are 35-140 °C.

NOTE:

If you are about to prepare another food right after finishing, it's necessary to consider also the inner pot temperature. If still hot, the cooking time will need to be shorted.

Care & Cleaning

CARE & CLEANING

WARNING:

Disconnect the power plug from the power outlet before cleaning. Wait for all multicooker parts to cool down completely.

WARNING:

When cleaning, avoid exposing the appliance or the power cord to dripping or splashing water. Do not submerge the appliance, its base or power cord in water or any other liquid. To clean any part of your multicooker, never use wire brushes, abrasive detergents, chemicals, solvents or similar substances that might cause permanent damage to the appliance and its parts.

WARNING:

No part of your multifunction cooker is suitable for dishwasher use. To wash removable parts such as spoon, inner pot, steaming extension and water container, use hot water with a small amount of washing-up liquid. Rinse in clean water and wipe dry.

CLEANING THE OUTER SURFACE

• Wipe the outer surface as well as the inner pot space with a soft sponge slightly moisturized with clean warm water, then wipe dry.

CLEANING THE INNER POT

 When finished with cooking, wait for the cooker to cool down completely.
Wash the cooker in warm water with a small amount of washing-up liquid.
Rinse in clean water and wipe dry.

INTERNAL LID WITH SEALING

 Open the cooker lid. Press the white PUSH button on the inside of the lid. The inner lid will be unlocked so you can remove it. Wash the lid carefully in warm water with a small amount of washingup liquid. Rinse in clean water and wipe dry.

WARNING: Never remove the sealing from the lid. Do not harm the sealing in any way. Make sure the sealing is properly attached to the lid.

PRESSURE VALVE

• The pressure valve should be cleaned after each use. Remove the valve carefully. Clean the space under the valve with a soft cloth soaked in warm water. Rinse the valve under running water, thoroughly wipe dry and mount back.

AUTO CLEAN FUNCTION (AUTOMATIC CLEANING)

- This function facilitates the cleaning process. The Catler multicooker can clean the inner pot, pressure valve and remove dirt by itself.
 - **1.** Pour 2 glasses of water in the inner pot.
 - Close the lid. Move the lock in the • position.
 - **3.** Turn the control knob to select the "Auto-Clean" mode.
- Duration: 16 minutes.
- When the cleaning is done, acoustic message will sound.

NOTE:

During this period, the hot steam will escape through the valve.

WARNING:

Avoid contacting with escaping hot steam. Never open the lid right after the automatic cleaning process has finished. Before opening the lid, wait at least 10 minutes. Always use only clean water. No not add any detergents or chemicals.

STORAGE

 Store your clean and assembled multicooker in a dry and well ventilated place. Put the cooker on a dry and flat surface in horizontal position. Do not place any objects on your multicooker.

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



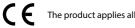
The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the 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.



The product applies all regulations of EU.

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



MULTICOOKER MC 8010



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



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