

 Catler®

## STEW POT

Instructions for use  
STEW POT



SP 8010

# STEW POT

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# Congratulations

on the purchase of your new beverage preparation kettle SP 8010.

## 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 SP 8010 KETTLE

- Before using for the first time please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance. If you have any concerns please contact your local electricity company.
- Carefully read all instructions before operation and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the appliance for the first time. Check if the appliance is not damaged. Under no circumstances should a damaged product be used, appliance with a damaged power cord, etc.
- 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 kettle near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water.
- Do not place the kettle on or near a hot gas burner, electric element or where it could touch a heated oven.
- This appliance has been designed specifically for the purpose of boiling drinking quality water only. Under no circumstances should this product be used to boil any other liquids or foodstuffs. Use the product only to purposes it is designed for. Do not use it outdoors.
- Do not place any part of the product into gas, electric or microwave oven or on the hot gas or electric plate.

- Keep the kettle clear of walls, curtains and other heat or steam sensitive materials. Minimum 20 cm distance.
- Do not operate the kettle on a metal surface, such as a sink drain board for example.
- The power plug should stay easy accessible for unplugging.
- Always ensure the kettle is properly assembled before connecting to a power outlet and operating. Follow the instructions provided in this book.
- The kettle is not intended to be operated by means of an external timer or separate remote control system.
- The kettle must be used only with the power base supplied. Do not use this supplied power base for other types of kettles.
- Never use the water kettle near water sources, such as a bathtub, shower or swimming pool, etc.
- Do not place anything on top of the lid.
- Do not touch the kettle with wet hands.

- Do not touch hot surfaces. Use the handle for lifting and carrying the kettle.
- Do not leave the kettle unattended while in use.
- Always use the kettle on a flat, clean surface. Do not use it on an inclined surface, do not carry or move with kettle while in use.
- Use caution when pouring water from the kettle, as boiling water and steam will scald. Do not pour the water too quickly.
- To protect against electric shock, do not immerse the kettle base, power base, power cord or power plug in water or allow moisture to come in contact with these parts.
- Do not remove the kettle from the power base during operation. Ensure the kettle has switched off after the water has boiled or reached the selected temperature, before removing the kettle from the power base.
- Do not open the lid while it is turned on.

- Always take in mind the MIN and MAX levels when pouring water into the kettle. If the water kettle is overfilled, boiling water may splash out. Do not manipulate with the kettle lid if the water is boiling.
- Avoid pouring water or any other liquid on the power cord and plug.
- Always ensure the kettle switch is in the 'off' position, then turn the power off at the power outlet and remove the plug from the power outlet before attempting to move the appliance, when the appliance is not in use and before cleaning and storing.
- Do not use abrasive or caustic cleaning agents to clean the product.
- Keep the outside and inside of the kettle clean. Follow the cleaning instructions provided in this book.
- Do not store or use any explosive or flammable substances (for example sprays) in or near the product.
- Do not unplug the water kettle by pulling on the power cable.

This may damage the power cable or socket. Unplug the cable by pulling the electrical plug.

- Use only supplied accessories with Catler product or recommended accessories by a manufacturer.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- For the security reasons, we recommend to plug the Catler Tea Maker directly to its own circuit, separate from other appliances. It is not recommended using hub or extension cord.
- This appliance shall not be used by children. Keep the appliance and its cord out of the reach of children.
- This appliance can be used by children aged from 8 years and above and if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children aged less than 8 years.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if power supply cord, plug or appliance become damaged in any way. Return the entire appliance to the nearest authorised Catler Service Centre for examination and/or repair.
- This appliance is for household use only. Do not use it for commercial purpose. Do not use in moving vehicles or boats. Do not use outdoors. Do not use this appliance for anything other than its intended use. Otherwise it may result in injury to persons.
- Do not use this appliance for 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.

**CAUTION: HOT SURFACE.  
THE TEMPERATURE OF ACCESSIBLE  
SURFACES MAY BE HIGHER IF THE  
APPLIANCE IS IN OPERATION.**



**WARNING:  
TO PROTECT AGAINST ELECTRIC SHOCK  
DO NOT IMMERSE THE POWER CORD,  
POWER PLUG OR APPLIANCE IN WATER  
OR ANY OTHER LIQUID.  
DO NOT OPERATE THE KETTLE ON AN  
INCLINED SURFACE. DO NOT MOVE THE  
KETTLE WHILE IT IS SWITCHED ON.  
THE POWER PLUG SHOULD STAY EASY  
ACCESSIBLE FOR UNPLUGGING.**



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



# Know your Stew Pot SP 8010

## KNOW YOUR STEW POT SP 8010



1. **Strainer cap**
2. **Kettle lid**
3. **Strainer**
4. **Strainer handle**
5. **Ergonomically shaped handle**
6. **Glass kettle**
7. **Base**
8. **Power cord storage space (in the kettle base bottom)**
9. **Control buttons and LCD**



1 5 2 6 3 4

### Control buttons

1. **C/TIME button** This is used to set the infusion temperature or time.
2. **HOT WATER/MENU button** This is used to select water heating to 100 °C.
3. **TEA button** This is used to select the prepared kind of beverage.
4. **START/STOP button** This is used to turn on, pause or turn off the heating.
5. **Knob +/-** Turn to increase or decrease the displayed temperature.
6. **LCD display** Shows the current kettle settings.



1 2 3 4 5 6

### LCD display

1. **Kind of tea icons** Green (green tea), Black (black tea), Herbal (herbal tea), Oolong (Oolong tea), White (white tea), Iced (ice tea)
2. **Heating icon** – lights up during water heating
3. **Ikona Steeping** – lights up during tea infusion
4. **Icons of preset programmes:** Digital kettle (digital kettle), Hot wine (hot wine preparation), Apple cider (apple cider preparation), Chutney (chutney preparation), Yoghurt (yoghurt preparation).
5. **Digital figures** – these are used to display hours and minutes of preparation, preset temperature in °C etc.
6. **Preparation progress bar** – this is shown gradually during water heating.



### Stew Pot set

1. **Glass kettle with a lid** – maximum volume of 500 ml
2. **Lid extension**
3. **Inner metal lid**



## TYPES OF TEA

**Based on processing, we distinguish four basic kinds of tea from Chinese tea tree (*Camellia sinensis* in Latin). The collection and fermentation processes (oxidation of polyphenols that leads to chemical changes in tea leaves and causes them to darken) affect the final type of tea produced.**

**Black tea** is the most common type of tea in the world. The harvested leaves are fermented (oxidised) several hours prior to heating or drying. In the oxidation process, the leaves darken and theine content increases. Black tea has the strongest taste and richest colour of all kinds of tea.

**White tea** is the most precious and exclusive tea. White tea contains whitish tea tree buds which are subject to steaming and then dried naturally. With a slightly sweetish taste, this kind of tea has a low theine content.

**Green tea** accounts for about 10% of world's tea production. The tea tree leaves are picked up, rolled and dried before they darken. Green tea has a strong flavour and a slightly sour taste.

**Oolong tea** is semi-fermented tea, which means that the leaves are processed immediately after collection. They only pass through oxidation for a short time, when they become green or light reddish to brown. The tea has a pleasant fruity taste. However, it is not recommended to drink oolong tea with milk, sugar or lemon.

**Herbal decoctions and teas** are not produced from a tea tree but from flowers, leaves, roots or seeds. The most common herbal teas are: chamomile tea, mint tea, fennel tea, rosehip tea and lemon verbena. Herbal decoctions without any tea content cannot get bitter with long-term infusion. They can be infused three times consecutively without any loss of taste.

### Tea blends

Tea manufacturers also produce tea blends by

combining different types of tea, very often to achieve a better taste of one season in the next as well. Common black tea blends may be as follows: English Breakfast, Earl Grey, Irish Breakfast and Russian Caravan.

**TIP:** The leaves of infused tea can serve as garden fertilisers and can improve soil quality.

### Storage of tea

- Tea is very prone to taking different scents and smells. To ensure the right taste and aroma, tea should not be allowed to moisten or come into contact with light.
- Store tea in vacuum packs, where it can be stored for up to 2 years. However, this depends on the quality and the type of tea. Once the vacuum pack is opened, tea should be transferred to airtight containers and stored in a dry and dark place.
- After opening, black tea lasts much longer than green or oolong tea; however, all teas should be stored in a dry and dark place.
- After the expiration data, the tea loses its aroma and the taste ranges from bitter to faint.

### Tips for optimum tea preparation

- Water quality affects the taste of the tea extract. Use filtered water to get a more quality extract.
- Smaller tea leaves are infused much faster than entire large leaves. This results in a very quick release of a large amount of tannins, which can cause a tart taste. To achieve the optimum taste it is recommended to set the correct infusion time.
- Follow the instructions on tea packaging, which list the recommended infusion temperature and time.

# Operating your Stew Pot SP 8010

## OPERATING YOUR STEW POT SP 8010

### BEFORE FIRST USE

- Before first use, remove all packaging and advertising labels / stickers from the kettle.
- Wash the strainer cap, the strainer itself and the kettle lid in warm water with a little washing-up liquid. Rinse and wipe dry.
- Wipe the kettle and the base with a dry soft sponge.
- Before using the kettle for the first time, allow the kettle to boil clean water. Fill the kettle with clean water, bring to a boil and then pour the water out. Repeat this procedure 3 to 4 times.

### USING THE WATER KETTLE TO PREPARE TEA

1. Place the kettle on a dry and even surface near a socket.
2. Remove the kettle from the base.
3. Unwind the power cord fully. On sides of the base, there are practical cut-outs to place the power cord safely. Insert the power cord into one of the cut-outs and click.
4. Turn the strainer cap counter-clockwise until the score on the strainer is pointing to OPEN on the kettle lid. Remove the lid.
5. Take the strainer out and keep it aside.
6. Remove the kettle lid.
7. Fill the kettle with the required amount of water. Avoid using excessively cold water. When filling your kettle with water, observe minimum and maximum level marks.

#### NOTE:

Maximum water volume for tea preparation / water heating is 1200ml. Do not fill with more water if you are about to prepare tea. Otherwise, there is a risk of hot water splashing out of the kettle which may cause burns. Minimum water volume for tea preparation / water heating is 500ml. If you fill your kettle with less water, the infusion / heating process efficiency may be affected.

**WARNING:**  
Avoid using  
excessively cold or  
icy water. Allow the  
kettle to cool down  
before using it again.

8. Attach the kettle lid and then also the strainer cap. Align the mark on the strainer cap with the OPEN sign on the kettle lid. Turn the lid clockwise up to the CLOSE sign.
9. Transfer the kettle to the base.
10. Now insert the power plug into a power socket. A beep is made and the LCD display lights up.
11. Press the TEA button repeatedly to select the kind of tea to be prepared.

**NOTE:**

The kettle has 5 basic programmes for tea preparation: Green (green tea), Black (black tea), Herbal (herbal tea), Oolong (Oolong teas), White (white tea). For each of these programmes, the infusion temperature and time are preset. These values can be changed according to your own preferences using the °C/TIME button and the +/- knob.

**NOTE:**

Press the °C/TIME button again to switch between the default infusion time (the button will be backlit) and the default temperature display.

12. Press the START/STOP button. The Heating icon will light up and the water will start heating to a required temperature. As soon as the water temperature inside the kettle reaches 30 °C, the temperature will be shown on the display, rising in 5 °C increments.
13. During the heating, put tea, dried herbs, fresh herbs or even tea bags in the strainer. The amount of tea or herbs being used is always the matter of your personal taste. Typically 2-3 g of tea per 200 ml water are used. If you prefer a stronger taste, increase the amount of tea being used.
14. As soon as the water in the kettle reaches the set temperature, a beep will sound and the START/STOP button will start flashing. The 10 minute counter starts simultaneously. During this time, the kettle will keep the set temperature

and the Heating icon will be flashing. Simultaneously, a beep will sound every 2 minutes to notify you that the strainer must be inserted. The kettle will turn itself off unless you press the START/STOP button to start the infusion process within 10 minutes.

15. Remove the strainer cap and insert the strainer. It is important for the strainer's handle to be oriented towards the kettle's handle. Put the lid back. It's important for you not to remove the kettle from its base. This would cancel the entire heating process and terminate the infusion.

**NOTE:**

If tea or herbs stay on the surface, use a teaspoon to immerse them in water.

**WARNING:**  
Take great care when removing the strainer cap. After removal, very hot steam may escape from the opening, which can cause serious burns, or hot or boiling water may splash out.

**WARNING:**  
When inserting the strainer, do not touch the kettle lid. The kettle lid is very hot and may cause severe burns.

16. Now press the START/STOP button to start the infusion process. An acoustic signal will sound. Steeping icon will light up and the infusion time countdown will start.
17. Once the pre-set infusion time has elapsed, a beep sounds and the kettle will automatically switch to the warm keeping mode. Keep warm icon will light up on the display. This mode will remain active for 30 minutes and the kettle will then turn off.
18. Detach the strainer cap and remove the strainer as soon as the infusion time is over. This will prevent possible tea deterioration, as some kinds of tea may get bitter if infused for too long.

**NOTE:**

If you do not remove the strainer within about 40 seconds after the infusion is completed, a beep sounds to indicate the need to remove the strainer.

**WARNING:**  
Take care when handling the cap and the strainer. Never handle them over the control panel and the display. Use a dish or a dessert plate to put away the cap and the strainer on.

19. Position the strainer cap back. The tea is now ready for drinking.

**NOTE:**

During the entire tea preparation period, you can check the temperature or infusion time by pressing the °C/TIME button. To cancel the tea preparation process, hold down the START/STOP button for about 2 seconds.

**NOTE:**

If you remove the kettle from the base while the kettle is in the warm keeping mode, the START/STOP button will start flashing. Put the kettle back on the base and press the START/STOP button to resume the warm keeping mode.

Programme	Default temperature	Infusion time	Warm keeping time
Green (green tea)	75 °C	3 minutes	30 minutes
Black (black tea)	95 °C	6 minutes	30 minutes
Herbal (herbal tea)	90 °C	8 minutes	30 minutes
Oolong (Oolong tea)	90 °C	5 minutes	30 minutes
White (white tea)	85 °C	4 minutes	30 minutes
Iced (ice tea)	Room temperature	2 hours	
Digital kettle (water heating)	100 °C	--	30 minutes
Hot wine	85 °C	Preset preparation time 45 minutes	30 minutes
Apple cider	85 °C	Preset preparation time 25 minutes	30 minutes
Chutney	95 °C	Preset preparation time 2,5 hours	
Yoghurt	40 °C	Preset preparation time 6 hours	

**ADJUSTING THE TEMPERATURE AND INFUSION TIME**

You can adjust pre-set temperatures and infusion times according to your preference.

1. Having selected the kind of tea using the TEA button, you can adjust the temperature with the +/- knob. For each type of tea, you can adjust temperature in the range of 50 °C to 100 °C in 5 °C increments except for the Iced option.

2. When finished with the temperature adjustment, press the °C/TIME button to adjust the infusion time. Using +/- knob, you can shorten or prolong the preset time. You can set infusion time from 30 seconds to 10 minutes in 30-second increments.
3. When finished with the infusion temperature and time, press the START/STOP button to start the kettle.

**NOTE:**

As described above, the adjustments of temperature and infusion time are not saved in the kettle memory. When reheating, they need to be set again.

**HEATING WATER TO A REQUIRED TEMPERATURE**

To heat water in the kettle to the desired temperature, proceed as follows:

1. Take the steps 1 - 10 from the part "Using the kettle to prepare tea".
2. Press the HOT WATER/MENU button and the LCD display will show 100 °C.
3. Turn the +/- knob to set the required temperature. You can set the temperature in the range of 50 °C to 100 °C with 5 °C increments.
4. Press the START/STOP button. The Heating icon will light up and the water will start heating to a required temperature. As soon as the water temperature within the kettle reaches 30 °C, the temperature will be shown on the display, rising in 5 °C increments.
5. As soon as temperature inside the kettle reaches the preset value, a beep sounds and the kettle automatically switches to the warm keeping mode. Keep warm icon will light up on the display. This mode will remain active for 30 minutes and the kettle will then turn off.

**NOTE:**

To stop the preparation immediately, hold down the START/STOP button for about 2 seconds.

**THE KEEP WARM REGIME**

- The Keep warm mode (temperature keeping) is preset for the following programmes: Green (green tea), Black (black tea), Herbal (herbal tea), Oolong (Oolong tea), White (white tea), Digital kettle (water heating), Hot wine (hot wine), Apple cider (apple cider) a preserves the set water or tea temperature for a maximum of 30 minutes.
- As soon as the infusion (beverage preparation) time is over, the kettle will automatically switch to the Keep warm mode. Time counter will start on the display.
- If you remove the kettle from the base, the mode will be paused, but the time counting will continue. The START/STOP will start flashing. To restore the Keep warm mode, put the kettle back on the base and press the START/STOP button.
- When the Keep warm mode time has elapsed (30 minutes), a beep sounds and the kettle switches to standby. The Keep warm mode icon disappears from the display.
- To cancel the Keep warm mode, hold down the START/STOP button for about 2 seconds until a beep sounds. The Keep warm mode icon disappears from the display.
- During the Keep warm mode, the kettle will turn on and off regularly. This is a normal state when the kettle keeps the set temperature.
- If you have set the heating temperature to 100 °C, the kettle will keep the water temperature in the range of 90 to 95 °C.

## ICED TEA PROGRAMME

The Catler SP 8010 kettle allows you to prepare ice tea.

1. Fill the kettle with the required amount of cold water. Put the kettle on the base and insert the mains cord plug into a power socket.
2. Press TEA repeatedly, until the LCD display shows "Iced".
3. The LCD will show the preset infusion time "2 h 00 m". You can modify the preset infusion time as needed by turning the +/- knob. The infusion time can be set from 1 to 3 hours.
4. Insert the ice tea preparation raw materials in the strainer. Insert the strainer in the kettle and put the cap in place. Make sure that the cap is in the CLOSE position.
5. To start the preparation process automatically, press the START/STOP button.
6. The LCD will show the Steeping icon and the set time countdown will start.
7. When the preparation time has elapsed, a beep will sound and the preparation process will be over.

## HOT WINE PROGRAMME

The Catler SP 8010 kettle allows you to prepare hot wine.

1. Fill the kettle with 1l of wine. Put the kettle on the base and insert the mains cord plug into a power socket.
2. Put hot wine condiments into the strainer. Insert the strainer in the kettle and put the cap in place. Make sure that the cap is in the CLOSE position.
3. Press the HOT WATER/MENU button repeatedly, until the LCD shows "Hot wine".

4. The LCD will show default preparation time "45 m 00". You can modify the preset preparation time as needed by turning the +/- knob. The preparation time can be set from 30 minutes to 1 hour.
5. To start the preparation process automatically, press the START/STOP button. The Heating icon lights up and heating starts.
6. When the wine temperature reaches 85 °C, the kettle will automatically switch to the infusion mode. The LCD will show the Steeping icon and the set time countdown will start.
7. During this time, the kettle will turn on and off regularly. This is a normal state when the kettle keeps the set temperature.
8. Once the preparation time has elapsed, a beep sounds and the kettle will automatically switch to warm keeping mode. Keep warm icon will light up on the display. This mode will remain active for 30 minutes and the kettle will then turn off. You can end "Keep Warm" mode at any time by pressing the START/STOP button for about 2 seconds. Cancellation of "Keep Warm" mode is confirmed with a long beep. The kettle automatically switches to "Ready" mode, and the START/STOP button lights up white.

### NOTE:

If you do not remove the strainer within about 40 seconds after the infusion is completed, a beep sounds to indicate the need to remove the strainer. To cancel the preparation immediately, hold down the START/STOP button for about 2 seconds.

## PAPPLE CIDER PROGRAMME

The Catler SP 8010 kettle allows you to prepare apple cider.

1. Fill the kettle with the liquids and fruits to prepare the cider, no more than 1,2 l. Put the kettle on the base and insert the mains cord plug into a power socket.
2. Put cider condiments into the strainer. Insert the strainer in the kettle and put the cap in place. Make sure that the cap is in the CLOSE position.
3. Press the HOT WATER/MENU button repeatedly, until the LCD shows "Apple cider".
4. The LCD will show default preparation time "25 m 00". You can modify the preset preparation time as needed by turning the +/- knob. You can set the preparation time from 10 to 40 minutes.
5. To start the preparation process automatically, press the START/STOP button. The Heating icon lights up and heating starts.
6. When the temperature reaches 85 °C, the kettle will automatically switch to the infusion mode. The LCD will show the Steeping icon and the set time countdown will start.
7. During this time, the kettle will turn on and off regularly. This is a normal state when the kettle keeps the set temperature.
8. Once the preparation time has elapsed, a beep sounds and the kettle will automatically switch to warm keeping mode. Keep warm icon will light up on the display. This mode will remain active for 30 minutes and the kettle will then turn off.

### NOTE:

If you do not remove the strainer within about 40 seconds after the infusion is completed, a beep sounds to indicate the need to remove the strainer. To stop the preparation immediately, hold down the START/STOP button for about 2 seconds.

## CHUTNEY PROGRAMME

To use the CHUTNEY programme, you will need the Stew Pot set.

1. Fill your kettle with 1l of cold water. This amount should be observed. Under no circumstances pour more or less water.
2. Insert the chutney raw materials in the glass kettle. Close the glass kettle cap.
3. Put the lid extension on the kitchen board. Insert the glass kettle with raw materials in the extension hole.
4. Hold the lid extension by the side handles to lift the lid extension along with the glass kettle.
5. Immerse the glass kettle in water inside the kettle so the arrow on the lid extension points toward the kettle's handle.
6. Insert the inner metal cap.
7. Press the HOT WATER/MENU button repeatedly, until the LCD shows "CHUTNEY".
8. The LCD will show the default preparation "2 h 30 m". You can modify the preset preparation time as needed by turning the +/- knob. The preparation time can be set from 1 to 4 hours.
9. To start the preparation process automatically, press the START/STOP button. The Heating icon lights up and heating starts.

10. When the temperature reaches 95 °C, the kettle will automatically switch to the preparation mode. The LCD will show the Steeping icon and the set time countdown will start.
11. During this time, the kettle will turn on and off regularly. This is a normal state when the kettle keeps the set temperature.
12. Once the preparation time has elapsed, a beep sounds and the kettle will automatically turn off.

**NOTE:**

If you do not remove the strainer within about 40 seconds after the infusion is completed, a beep sounds to indicate the need to remove the strainer. To stop the preparation immediately, hold down the START/STOP button for about 2 seconds.

**YOGHURT PROGRAMME**

To use the YOGHURT programme, you will need the Stew Pot set.

1. Fill your kettle with 1l of cold water. This amount should be observed. Under no circumstances pour more or less water.
2. Insert the yoghurt raw materials in the glass kettle. Close the glass kettle cap.
3. Put the lid extension on the kitchen board. Insert the glass kettle with raw materials in the extension hole.
4. Hold the lid extension by the side handles to lift the lid extension along with the glass kettle.
5. Immerse the glass kettle in water inside the kettle so the arrow on the lid extension points toward the kettle's handle.
6. Insert the inner metal cap.

7. Press the HOT WATER/MENU button repeatedly, until the LCD shows "YOGHURT".
8. The LCD will show the default preparation "6 h 00 m". You can modify the preset preparation time as needed by turning the +/- knob. The preparation time can be set from 4 to 8 hours.
9. To start the preparation process automatically, press the START/STOP button. The Steeping icon lights up and the LCD starts the set time countdown. The water in the kettle will slowly heat up to 40 °C.
10. During this time, the kettle will turn on and off regularly. This is a normal state when the kettle keeps the set temperature.
11. Once the preparation time has elapsed, a beep sounds and the kettle will automatically turn off.

**NOTE:**

If you do not remove the strainer within about 40 seconds after the infusion is completed, a beep sounds to indicate the need to remove the strainer. To stop the preparation immediately, hold down the START/STOP button for about 2 seconds.

**STANDBY MODE**

- If the kettle is plugged in the mains socket and no operation is made within 5 minutes, the lid LCD display will go out. The LCD display is not lit when in standby. To cancel standby mode, press any button on the control panel.
- If you do not use the kettle, unplug the power cord from the socket.

**OVERHEATING PROTECTION**

- The Catler SP 8010 kettle is equipped with a safety overheat protection in case you run the kettle without water.
- In such event, the kettle will automatically turn off. Disconnect the mains cord plug from your electric outlet, empty the kettle, put it away from its base and allow it to cool down for about 30 minutes. Then, fill your kettle with clean cold water, put it on its base and plug the mains cord in the electric outlet.
- All buttons on the control panel will not function until the kettle has cooled down.

**RESET TO FACTORY DEFAULTS**

- When you unplug the mains cord from the power socket, all the settings you have made will be erased and the kettle will be reset to factory defaults.



## CARE & CLEANING

### CLEANING

**Before cleaning your kettle, always disconnect the mains cord from the electric outlet first.**

**WARNING:**  
Neither wash the kettle, its base, its cord or cord plug under running water nor immerse them into water or other liquid.

- During using, minerals from water as well as tannins from tea infusions may deposit inside the kettle. This depends on the used water hardness and the kettle usage frequency. As the limescale deposits and tannins may affect the final taste of the infused tea, the kettle needs to be cleaned regularly.

### CLEANING THE STRAINER CAP AND KETTLE LID

- Wash the strainer lid and the kettle lid in warm water with a little washing-up liquid using a soft sponge. Rinse and wipe dry.
- Neither the strainer cap nor the kettle lid are suitable for dishwasher washing.

### CLEANING THE GLASS KETTLE

- Rinse the kettle with clean water after each use. Do not leave the infused tea in the kettle for too long, such as overnight.
- Wipe the kettle outer case as well as the inner space with a soft sponge. Always use clean hot water, particularly when using the kettle for tea preparation only.

### TO REMOVE RESIDUAL TANNINS AND MINERAL DEPOSITS:

- a) Fill the kettle with water up to the MAX 1200 mark and add sliced lemon and lemon juice in the water. Boil over and have it infused overnight. Drain out the water and discard the lemons. Fill the kettle with clean water and boil over. Drain out the water. Repeat the procedure as needed.
  - b) Fill the kettle with water up the MAX 1200 mark and add 2 tablespoons of alka seltzer in the water. Boil over and have it infused overnight. Drain out the water. Fill the kettle with clean water and boil over again. Drain out the water. Repeat the procedure as needed.
  - c) Fill the kettle with water up the MAX 1200 mark and add 6 tablespoons of white vinegar in the water. Boil over and have it infused overnight. Drain out the water. Fill the kettle with clean water and boil over again. Drain out the water. Repeat the procedure as needed.
- Wipe the kettle with a dry cloth.

#### **CLEANING THE STRAINER**

- Wash the strainer in warm water with a little washing-up liquid using a soft sponge. Rinse and wipe dry.
- To remove excess deposits, use a mild, non-abrasive cleaning agent. Apply the cleaning agent on the sponge, not on the strainer. Always use a soft sponge. Do not use wire wools, abrasive sponges etc.
- The strainer can also be washed in the upper dishwasher basket.
- When cleaning, be careful not to break the handle of the strainer.

#### **CLEANING THE BASE**

- Wipe the base with a soft cloth slightly moistened in warm water. Then wipe dry with a clean cloth.

#### **CLEANING THE STEW POT SET**

- Before cleaning, let all Stew Pot set parts cool down to room temperature.
- Wash the glass kettle and the cap in warm water with a small amount of washing-up liquid. Rinse in water and wipe dry.
- Rinse the lid extension and the inner glass lid with water and wipe dry.

#### **STORAGE**

- Before storing, make sure that the kettle is turned off, cleaned and dry. Check that the lid is closed properly. Wrap the mains cord around the bottom of the base. Store your kettle vertically and never put anything on the lid.

**WARNING:**  
Never immerse the glass kettle, the wireless base, the cord or cord plug into water or other liquid. Never expose the kettle or its parts to moisture.

**WARNING:**  
Never wash the glass kettle in running water nor immerse it into water or any other liquid.

**NOTE:**

In order to prevent damage of the appliance, do not use alkaline cleaning agents; when cleaning, use soft cloth and a mild cleaning agent.



## RECIPES

### HOT WINE

- 1 l of quality red wine • Skin from 1 orange (without white pulp) • Lemon grass, pressed with a knife's flat side and cubed • 1 teaspoon of dark sugar • 5 pcs of ginger pickled in sugar
- 2 teaspoons of pickled ginger syrup

#### Strainer condiments

- 10 seeds of carmadom • 5 pcs of clove • 2 pcs of badian • 2 whole cinnamons

#### Garnish

- Orange slice

1. Put orange skin, lemon juice, dark sugar, ginger and syrup in the kettle. Pour with 1l of red wine.
2. Then insert the strainer with the condiments in the kettle.
3. Select the HOT WINE programme and the preparation time of about 45 minutes.
4. Serve the hot wine as hot with a slice of orange.

### BITTER CIDER

- 1/4 orange, peeled and cubed • 1/4 apple, peeled and cubed • 1/4 lemon, peeled and cubed
- 1l of apple cider • 2 tablespoons of maple syrup

#### Strainer condiments

- 2 whole cinnamons • 1/2 teaspoon of crushed nutmeg • 5 pcs of clove

#### Garnish

- Mint or balm leaves

1. Insert sliced fruits in the kettle. Fill with apple cider up to the maximum mark (1200 ml).
2. Add maple syrup and stir lightly.
3. Then insert the strainer with the condiments in the kettle.
4. Select the APPLE CIDER programme and the preparation time of about 25 minutes.
5. Serve hot, garnished with mint or balm leaves.

### APPLE CHUTNEY

- 150 g of acidulated apples such as Granny Smith • 90 g of onion • 1/4 lemon • 40 g of raisins
- 1/4 clove of garlic • 60 ml of fruit vinegar • 50 g of dark molasses sugar • 2,5 g of salt
- 1 teaspoon of crushed ginger • 1/2 teaspoon of cinnamon • 1/2 teaspoon of curcuma

1. Peel and cube the apples. Also, cube the onion and lemon.
2. Put all the ingredients in a bowl and mix thoroughly. Then, move the blend into the Stew Pot glass kettle.
3. Select the CHUTNEY programme and the preparation time of about 2,5 hours.

## PLUM CHUTNEY

- 120 g of plums • 6 g of walnuts • 12 g of raisins • 20 ml of balsamico vinegar
- 20 ml of red wine • 30 g of gelatine sugar • Crushed cinnamon to your taste

1. Stone and cube the plums. Shred the walnuts.
2. Put all the ingredients in a bowl and mix thoroughly. Then, move the blend into the Stew Pot glass kettle.
3. Select the CHUTNEY programme and the preparation time of about 2,5 hours.

## PEAR CHUTNEY

- 150 g of pears • 90 g of onion • 2 g of mustard seeds • Raisins • 1/4 clove of garlic
- 60 g of brown sugar • A piece of cubed ginger • 60 ml of fruit vinegar • 1-2 pcs of clove
- 1/2 teaspoon of sweet capsicum • 1/2 teaspoon of crushed cinnamon

1. Peel and cube the pears and onion.
2. Put all the ingredients in a bowl and mix thoroughly. Then, move the blend into the Stew Pot glass kettle.
3. Select the CHUTNEY programme and the preparation time of about 2,5 hours.

## HOME-MADE YOGHURT

- 400 ml full-fat milk • 1 tablespoon of white yoghurt

1. Insert white yoghurt and milk in the glass Stew Pot glass kettle.
2. Mix thoroughly with a whisk.
3. Select the YOGHURT programme and the preparation time of 6 hours.

## 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., Černokostecká 1621, Říčany CZ-251 01

**Catler®**

# STEW POT

**800 SERIES**  
PREMIUM GRADE TOOLS

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