

Instructions for use  
BEVERAGE CHILLER



## 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 your beverage chiller:**

- Follow the instructions stated herein as well as those stated in the user's instructions for the kettle this beverage chiller is designed for.
- Use the beverage chiller only with the kettles it has been designed for. Your beverage chiller is suitable for household use only. This is optional accessory to selected Catler kettles designed for chilling beverages in the kettle. Do not use it for any other purposes than those for which it was designed.
- Before using the for the first time, please remove all packaging and ad stickers and discard them in an environmentally safe manner.
- Before first and after each use, please wash all the chiller's parts with lukewarm water with a slight amount of kitchen washing-up liquid. Rinse and wipe dry.
- **WARNING:** Before inserting the beverage chiller, make sure to remove the kettle from the base and unplug the mains cord from your power outlet.
- Always use clean and cold water.
- Do not fill your beverage chiller with water above the thread bottom inside the extension (max. app. 300 ml).
- Make sure the lid is screwed correctly (neither too tight nor too loose).
- Do not fill the kettle with warm water right after using your beverage chiller as this might damage the kettle due to a heat shock. Let the kettle match with the ambient temperature or rinse it with lukewarm water.
- After inserting the chiller, water volume in the kettle should not exceed 1.5l.

- Before putting the chiller in a refrigerator or freezer, wipe it dry thoroughly to prevent it from freeze sticking.
- If you want to fill the chiller with boiled water, allow it to cool down to ambient temperature before pouring in the chiller.
- Insert the beverage chiller in the kettle with the bottom pointing down through the opening after removing the inner lid and the strainer.
- When inserting, take care to avoid damaging the glass kettle.
- Never put the beverage chiller in boiling liquid. This may lead to damage.
- Do not place the beverage chiller 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 the beverage chiller in a microwave oven.
- Do not expose the beverage chiller to extreme temperatures repeatedly.
- If the beverage chiller is damaged, never try to use it.
- To clean the beverage chiller, use clean water only with a small amount of kitchen washing-up liquid and a soft sponge. Never use wire brushes, abrasive cleaners, caustics, paint thinners, petrol or similar substances. This may lead to an irreparable damage.

## KNOW YOUR NEW BEVERAGE CHILLER CL 2010



1. **Stainless chiller bowl**
2. **Thread bottom (inside the extension)**
3. **Lid with sealing**
4. **Protective case**

## OPERATING YOUR BEVERAGE CHILLER CL 2010

**Catler CL 2010 beverage chiller is an option to Catler kettles: BM 8010, BM 8030 and SP 8010. Follow the instructions in the user's manuals for relevant kettles.**

### BEFORE FIRST USE

1. Before first use, remove all packaging and advertising labels / stickers from the beverage chiller.
2. Wash all parts in warm water with a small amount of washing-up liquid. Rinse and wipe dry.

**NOTE:**

Repeat step No.2 after each use.

### CHILLING

1. Unscrew the lid and fill the chiller with clean and cold water. The water level should NOT reach over the thread bottom inside the stainless steel bowl.
2. Attach the lid and screw firmly. Turn the chiller with bottom up over a kitchen sink to make sure water does not leak.
3. Wipe the beverage chiller outer case and lid dry.
4. Make sure the case interior is dry and clean, then insert the chiller in the protective case. Wipe the case external surface dry.
5. Now put the chiller with the protective case in a freezer for about 12 hours.

### BEVERAGE PREPARATION

1. Use the kettle to make your drink to be chilled. Make sure to remove the lid from the kettle.
2. Detach the kettle from the base and put in on the kitchen line. Allow the drink to cool down approximately to room temperature.
3. Remove the chiller from the freezer about 5 to 10 minutes before inserting in the kettle.

## WARNING:

**When handling the beverage chiller you removed from the freezer, always touch only the protective case or the plastic lid. Make sure your hands are dry. Never touch the stainless steel case. There may lead to frost bites.**

4. Remove the kettle inner lid.
5. Hold the beverage chiller by the protective case with one hand, grip the chiller's lid with the other and insert it in the kettle through the big lid opening.
6. Allow the beverage to cool down for 30 minutes to 1 hour. Then, remove the chiller from the kettle and serve the chilled drink.

**NOTE:**

The beverage chiller will cool the drink down to about 10°C (if the drink was at a room temperature and had a volume of 1.2l before inserting). Nevertheless, the final temperature depends on the beverage amount, initial temperature before inserting the chiller, chilling duration, ambient temperature etc.).

## CARE & CLEANING

### THE BEVERAGE CHILLER SHOULD BE CLEANED AFTER EACH USE.

1. Unscrew the lid and drain the water out.
2. To clean all the parts, use clean water only with a small amount of kitchen washing-up liquid and a soft sponge.
3. Remove the sealing from the lid and wash with warm water. Allow the parts to dry properly before reassembling.
4. Rinse and wipe dry.

**WARNING:**  
Never use wire brushes, abrasive cleaners, caustics, paint thinners, petrol or similar substances. There is a risk of irreparable damage to the appliance.  
No part of the beverage chiller is designed for being washed in a dishwasher.

### STORAGE

- Store the beverage chiller in a well ventilated place. Leave the lid open to prevent an unpleasant odour from forming inside.

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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

## RECIPES

### CHILLED PLUM DRINK

• 15 g of dried plums • 30 g of dried haws (fruits of whitethorn) • 10 pcs of dried mandarin peels • 2 g of licorice • 50 g of candied sugar

1. Fill the beverage chiller with water and insert in a freezer overnight.
2. Wash the dried plums, haws, licorice and mandarin peels, insert in the kettle's strainer along with the candied sugar and pour water in it up to 1200 ml.
3. Prepare plum drink at 90 °C with the infusion time of 10 minutes.
4. Allow the prepared beverage to cool down for several minutes before inserting in the beverage chiller.
5. Allow the drink to cool down for about 30 minutes to 1 hour. Remove the chiller and serve the drink.

### TEA MACERATES

- With macerates, it's the patience rather than the procedure that matters most. The macerate needs enough time to prepare.
- Teas with a relatively low level of fermentation like green tea, wu-lung, rose blooming tea etc. are suitable for maceration.
- While typical maceration times range around 4 to 8 hours, we recommend that they don't exceed 8 hours for otherwise the tea might become too strong or begin to mould.
- Macerated teas have fresh and sweet taste free of bitterness. This is because amino acids and polyphenols with a sweet taste are being released, while the bitter theine, caffeine and tannin do not release so easily at a low temperature.

### GREEN TEA MACERATE WITH MANGO AND PASSIONFRUIT

• 12 g of green tea • 1200 ml of clean water • ½ mango • 1 pc of passionfruit  
• ½ kiwi • 40 g of candied sugar

1. Fill the beverage chiller with water and insert in a freezer overnight.
2. Wash, stone and slice the mango. Peel and cube the kiwi. Remove pulp from the passionfruit.
3. Put mango, kiwi and candied sugar in the kettle and pour water up to a level of 1200 ml.
4. Start the tea preparation mode (90 °C, 8 minutes infusion time).
5. Allow the prepared beverage to cool down for several minutes before inserting in the beverage chiller.
6. Allow the drink to cool down for about 30 minutes to 1 hour. Remove the chiller.
7. After cooling down, add the passionfruit pulp and mix, add the green tea and let it macerate for about 4 hours.
8. Serve the finished drink.

Suggested alternative recipes:

green tea + plums/honey/kumquat, rose blooming tea + green tea/kumquat.

Due to continued product improvement, the products illustrated/photographed in this brochure may vary slight-



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