



Instruction Manual  
STAND MIXER

Návod k obsluze  
KUCHYŇSKÝ ROBOT

Návod na obsluhu  
KUCHYNSKÝ ROBOT

# STAND MIXER



**KM 8020**

**STAND MIXER**

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# Congratulations

on the purchase of your new KM 8020 stand mixer.

## CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and that's why we put your safety first from the initial design concept to the production itself. Nevertheless, please be careful and follow the instructions below when using this appliance.

- This appliance is not to be used by children. Keep this appliance and its power cord out of the reach of children.
- The appliances may be used by persons with physical or mental impairments or by inexperienced persons only 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.
- Cleaning and maintenance performed by the user must not be performed by children.
- If the power cord is damaged, ask the authorised service for a replacement in order to prevent hazards. It is forbidden to use the appliance with the power cord damaged.
- Use the appliances according to the instructions in this user's manual. Otherwise, there is a risk of personal injury.
- Please use only supplied accessories or the accessories recommended by the

manufacturer. It is forbidden to use other than supplied accessories with this appliance.

- Please clean the accessories that come into contact with food after each use according to the instructions in chapter “Care and cleaning” of these user’s instructions. Keep the appliance and its accessories clean at all times.
- Always disconnect the appliance from the power socket if you are leaving it unattended and before assembly, disassembly or cleaning.
- Before replacing the accessories or accessible movable parts, please turn the appliance off and disconnect it from the power supply.
- Always wait for the moving accessory or accessible parts to stop completely during use.
- 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.
- Before connecting this appliance to a power socket, make sure the voltage stated on the product's rating label corresponds to the voltage in your power socket.

- Put the appliance on a stable, heat-resistant, flat and dry surface away from the countertop edge.
- Avoid placing the appliance on or in the vicinity of heat sources, such as hot plates, ovens or gas burners. Vibrations during operation may cause the appliance to move.
- Never use multiple attachment types simultaneously.
- Do not use this appliance with a programmable switch, timer switch or any other device that automatically switches the appliance on.
- For safety reasons, this appliance is equipped with a safety mechanism that prevents the motor from being started if the appliance is incorrectly assembled or the tilt-back head is lifted.
- Before turning the appliance on, check that it is correctly assembled and that the tilt-back head is in the horizontal position.
- Allow hot liquids or food to cool down before processing.
- Do not attempt to grind bones, nut shells or other hard ingredients.

- Be careful not to get injured on the edge when handling the blade and the graters.
- Do not leave the appliance in continuous operation under a heavy load for a period longer than 15 minutes. Before turning it on again, allow it to cool down for at least 10 minutes.
- Do not lift the tilt-back head or put your hands or items, such as a kitchen knife, fork or wooden spoon, into the bowl while the appliance is in operation. Do not touch rotating parts of the appliance or attachments and ensure that foreign items such as clothing, hair, etc. are kept away. An injury could occur or the appliance could be damaged.
- If any item such as a spoon or a wooden spoon falls into the blending beaker while the appliance is in operation, press the power On/Off button immediately to turn the appliance off, unplug the power cord from the socket, wait for the rotating parts to stop and then remove the item.
- If you need to wipe the inside of the bowl or the attachments, turn the appliance off and disconnect it from the mains. Wait until the



rotating parts come to a complete stop. Use a spatula to clean the attachments and the inside of the bowl. Then you can continue processing.

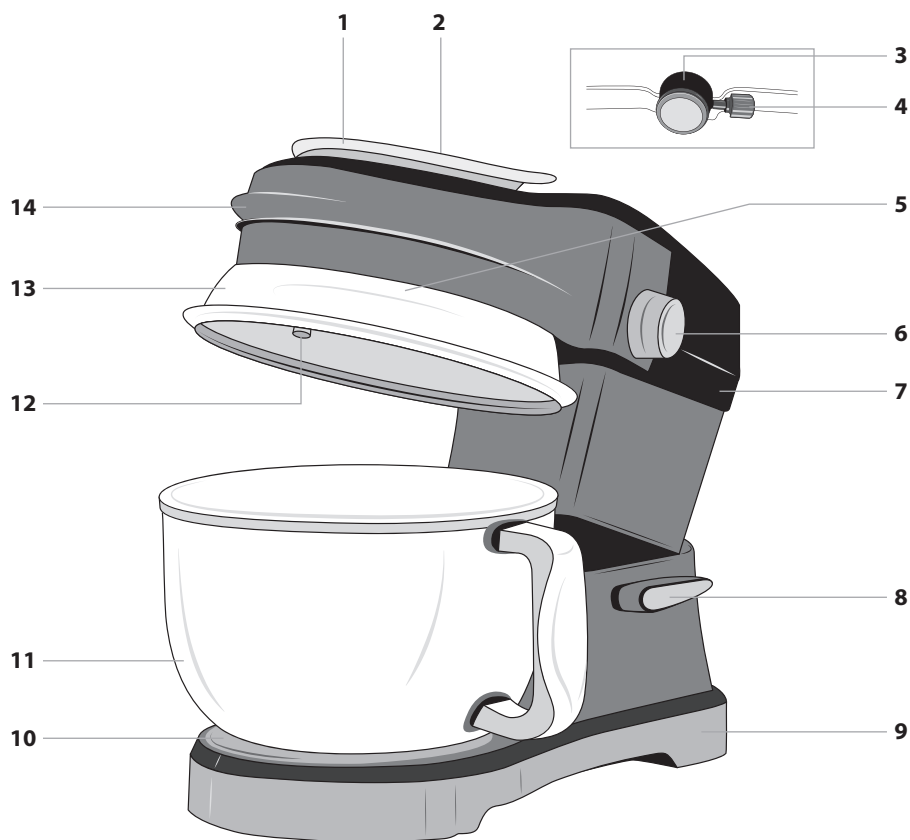
- Never use your fingers or other items to push the ingredients through the feed tube of meat grinder, sausage attachment, cookie attachment or cutting and grating attachment. Always use the provided plungers.
- Never run the appliance with no load. This may lead to damage.
- Before storing the appliance, make sure that both the appliance and the accessories are cleaned and the tilt-back head is in the folded position.
- Do not disconnect the appliance from the power socket by pulling the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.

## **IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT**

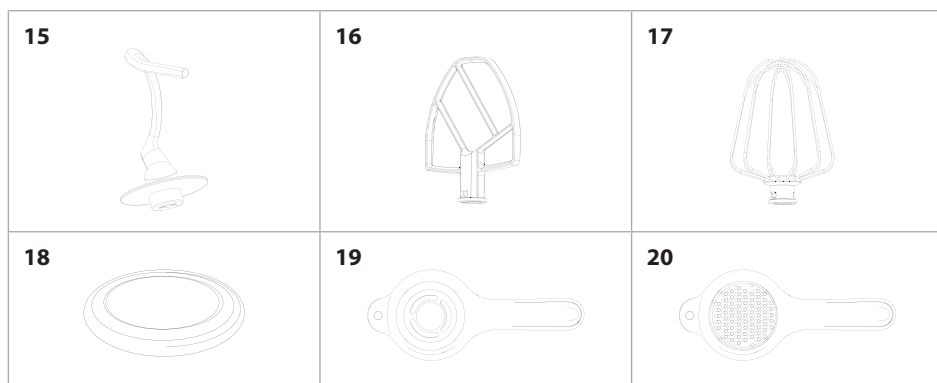
- Fully unwind the power cord before use.
- Do not leave the power cord hanging over the edge of a table or countertop or allow it to touch a hot surface or to become tangled up. Do not put heavy objects on the power cord.
- For safety reasons, we recommend to connect the appliance in an independent electrical circuit separated from other appliances. Do not use adapter plugs or extension cords to connect the appliance to a power outlet.
- To prevent electric shock, do not submerge this appliance, its base or power cord in water or any other liquid.
- 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 is defective. All repairs or adjustments must be performed at the nearest Catler authorised service centre.
- 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.

## STAND MIXER DESCRIPTION



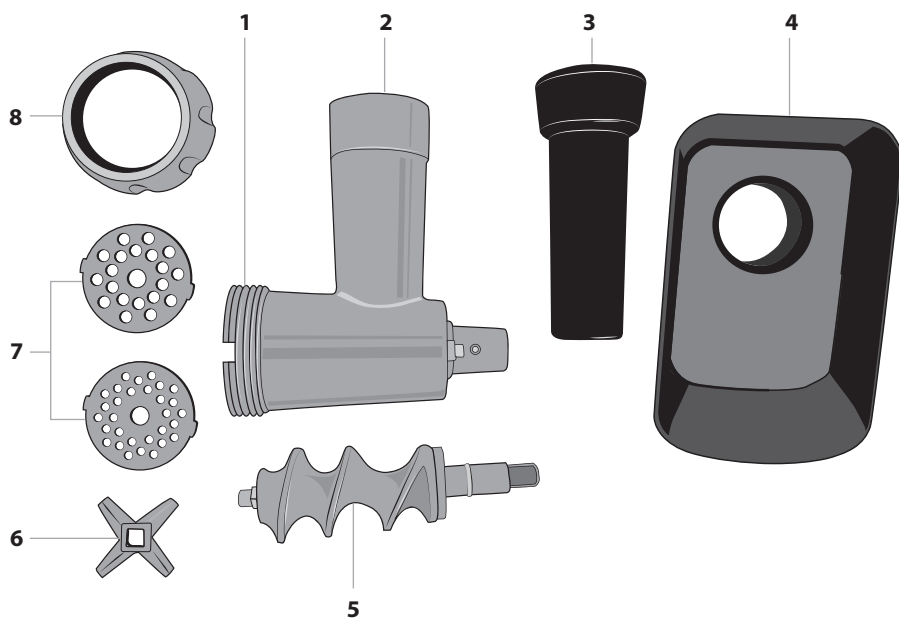
1. Protective cover for the filling opening
2. Filling funnel
3. Locking screw
4. Front cover
5. Lighting for the interior of the mixing container
6. Speed control
7. Tilt-back head
8. Lock button to lift and lower the tilt-back head
9. Stand mixer base
10. Blending beaker insertion hole
11. Glass mixing beaker
12. Drive shaft
13. Protective mixing bowl cover
14. Handle



- 15. Kneading hook
- 16. Beater blade
- 17. Whisk
- 18. Blending beaker lid
- 19. Yolk and egg white separator
- 20. Grater

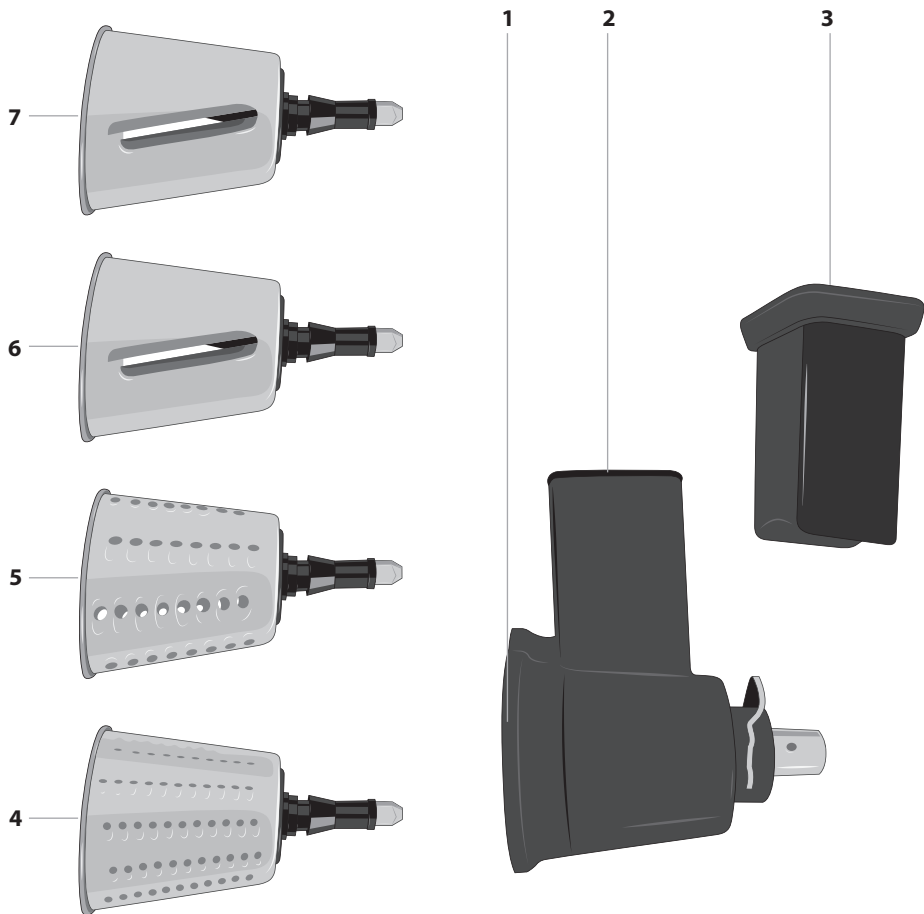
## DESCRIPTION OF ACCESSORIES

### MEAT GRINDER



1. Grinding chamber
2. Filling funnel
3. Plunger
4. Hopper
5. Screw shaft
6. Grinding blade
7. Grinding discs
8. Screw ring

## CUTTING AND GRATING ATTACHMENT



1. Grating attachment
2. Filling funnel
3. Plunger
4. Coarse grater
5. Fine grater
6. Fine slicer
7. Coarse slicer

## OPERATING YOUR STAND MIXER KM 8020

### BEFORE FIRST USE

Before first use, remove all packaging and advertising labels / stickers from the appliance. Make sure you have removed all accessories from the package.

Wipe the stand mixer base with a soft sponge slightly moistened in warm water. Wipe dry using a clean wiping cloth.

Wash the blending beaker, protective cover, beaters, hooks and all accessories in warm water with a small amount of washing-up liquid. Rinse in clean water and wipe dry. Before storing the stand mixer, make sure that all parts are clean and dry.

### FOOD PROCESSOR CONTROLS

#### Tilt-back head

Always release the lock to raise or lower the arm. Hold the arm by the handle with the other hand.

You must hear a click to be sure the arm is properly lowered.

If you are about to lower or lift the tilt-back head, always make sure that the power cord is unplugged from the mains socket.

#### ATTENTION:

**Never try to lift or lower the tilt-back head by force. There is a risk of damage to the appliance.**

**WARNING!**  
**To prevent serious injury, keep your hands and fingers away from the hinged arm.**

### LIGHTING

The LED light will illuminate the interior of the mixing container while the robot is operating.

The LED light will flash in the event of an operating error or the overheating of the motor. More information further in the user's manual.

### MOUNTING THE POWER CORD SOCKET

The power cord can be placed in the base of the food processor.

Pull the plug to remove the power cord from the inside of the base, and then plug it back into the base after use.

#### ATTENTION:

**Pull and insert the power cord with adequate force to prevent damage, for example to the base.**

### FILLING FUNNEL

The food processor arm is equipped with a filling hole, allowing you to easily add ingredients while the food processor is running. It is always recommended to use the filler cap.



## **WARNING!**

**To prevent serious personal injury or product damage, NEVER pour boiling water into the mixing container. NEVER use a mixing bowl to heat ingredients or cook. Do not expose the mixing container to extreme temperatures - the container may rupture or break.**

## **WARNING!**

**Before assembling or disassembling, always make sure that the power plug is disconnected from the mains socket.**

## **WARNING!**

**Never run the stand mixer with any accessories continuously for longer than 15 minutes. After 15 minutes of continuous running, turn the appliance off, unplug the power cord and let it cool down for about 10 minutes.**

## **SPEED CONTROL**

Set the speed control dial to a required speed between 1 - 10 where "1" is the lowest and "10" is the highest speed. Turn the speed control dial clockwise to increase the speed or turn the speed control dial anticlockwise to decrease the speed.

If you need to pause the appliance operation, set the speed control dial to "0".

USE WITH THE BLENDING BEAKER

Assembling the appliance

- 1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
- 2. Check that the speed control dial is in position "0" and that the power cord is disconnected from the power socket.
- 3. Press the lock button and lift the tilt-back head.
- 4. Insert the mixing container into the hole in the base of the machine. Rotate the blending beaker clockwise until you feel the hole.
- 5. Attach the mixing bowl cover to the underside of the folding arm. You can also place the protective cover on the mixing bowl and lower the arm.
- 6. Place the attachment (kneading hook, broom or whisk) on the shaft so that the projections on the shaft fit into the slots in the attachment. Then turn the attachment clockwise. This will fix the attachment on the shaft.

NOTE  
It is recommended to always use the protective bowl cover of the mixing container.- it prevents ingredients from splashing and helps keep the appliance clean.

NOTE  
To dismantle the food processor, proceed in the opposite way.

Attachment	Name	Using
	Beater blade	It is suitable for conventional to solid mixes such as cake doughs, biscuits, toppings, Linzer doughs, meat mixes, sweet mixes, mashed potatoes, etc.
	Whisk	Suitable for whipping mixes, whipping eggs, egg whites, sponge doughs, whipped cream, etc.
	Kneading hook	Suitable for kneading yeast-based doughs such as bread, rolls, loaves, etc. The recommended kneading speed is 4 and below.

USING THE APPLIANCE

- 1. Place the raw materials that you wish to process into the jar. Always observe the maximum level line. The maximum amount of food that can be processed is 3 l.
- 2. In order to lower the tilt-back head, press the lock button and slowly lower the tilt-back head.
- 3. Now insert the power plug into a power socket.
- 4. Turn the speed control dial to set the required speed. Select the speed according to the type of raw materials to be processed - see table below.
- 5. You can add ingredients through the filling hole. Also, the protective

cover prevents the raw materials from splashing out of the beaker.

6. If you need to wipe the inside of the bowl, set the speed dial control to "0", unplug the power cord from the mains socket and wait until the rotating parts come to a complete stop. Press the lock button and lift the tilt-back head. Wipe the inside of the bowl using a spatula or a wooden spoon.
7. When the mixture in the bowl has been processed into the appropriate

consistence, set the speed to "0", wait until the rotating parts come to a complete stop. Then, unplug the power cord from the mains socket. Press the lock button and lift the tilt-back head. Take the bowl by the handle and rotate it anticlockwise to remove it from the base.

8. Remove blend from the bowl.
9. Clean the appliance according to the instructions in the "Care and Cleaning" chapter.

## SPEED OVERVIEW TABLE

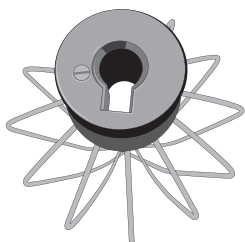
Speed	Speed description	Using the speed settings
1	Slow mixing	Suitable for: <ul style="list-style-type: none"> <li>- Slow mixing of ingredients</li> <li>- Initial speed if you do not attach the protective cover of the mixing bowl</li> <li>- Adding flour or other loose or solid ingredients to the dough</li> <li>- Adding liquids to bulk materials</li> <li>- Mixing solid mixtures</li> </ul>
2-3	Slow mixing, faster mixing	Suitable for: <ul style="list-style-type: none"> <li>- Slow mixing, faster mixing, mashing</li> <li>- Mixing stiff doughs and confectionery</li> <li>- Initial speed for mashed potatoes or other vegetables</li> <li>- Mixing fats into the flour</li> <li>- Mixing light doughs</li> <li>- Mixing and kneading yeast dough</li> </ul>
4-5	Medium speed for mixing and kneading dough	Suitable for: <ul style="list-style-type: none"> <li>- Mixing medium stiff doughs, like biscuits</li> <li>- Mixing sugar and butter</li> <li>- Adding sugar to egg whites to prepare a meringue</li> <li>- Mixing dough for cakes</li> </ul>
6-7	Slow whipping	Suitable for: <ul style="list-style-type: none"> <li>- Slow whipping</li> <li>- Final mixing of the dough for cake, doughnuts etc.</li> <li>- Mixing the dough for pies</li> </ul>
8-9	Whipping	Suitable for: <ul style="list-style-type: none"> <li>- Whipping cream, egg whites and toppings</li> </ul>
10	Fast whipping	Suitable for: <ul style="list-style-type: none"> <li>- Whisking small amounts of cream or egg whites</li> </ul>

**ATTENTION:**

If you are going to process solid mixtures such as bread doughs, do not run the stand mixer for more than 10 minutes. Then, turn the stand mixer off and let it cool down for about 10 minutes.

**ADJUSTING THE WHISK**

You can adjust the whisk so that it is placed lower or higher in the container so you can easily whisk the ingredients.



**WARNING!**  
Always adjust the whisk when removing it from the shaft. The whisk must not be mounted on the shaft.

The whisk can be unscrewed or screwed at the top of the whisk.

If you need the whisk to be placed higher in the container, turn the screw clockwise.

If you need the whisk to be placed lower in the container, turn it counter-clockwise. Check the position of the whisk by attaching it to the shaft and adjusting it if necessary.

**NOTE**

The kneading hook and flat beater are factory set to the optimum height in the container. They cannot be adjusted.

**ATTENTION:**

Be careful not to unscrew or screw the screw too much - it could fall out of the whisk. In addition, if you screw the screw too much, it may interfere with the whisk on the shaft when it is properly seated.

**SAFETY FEATURES**

If you plug the power cord into a power outlet while the speed control is set to a certain speed, the food processor will not start and the light will flash. Disconnect the power cord from the power socket and set the control knob to "0".

If you lift the arm while the food processor is running, the food processor will turn off and the light will go out. If the arm is lowered, the light will flash. Turn the speed dial to "0" and then select the speed again.

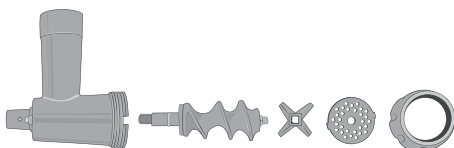
If the engine overheats, the food processor will automatically shut down and the light will flash. Turn the control to "0", disconnect the power plug from the power outlet, and allow it to cool.

## TIPS FOR WORKING WITH THE INGREDIENTS

Regularly check the ingredients. Stir only until the mixture looks the same as described in the recipe.

Follow the recipe procedure to process the ingredients. Add ingredients such as nuts, raisins, or dried fruit at the end, unless otherwise specified in the recipe. We recommend setting speed 1 to prevent damage. Cover dried fruit or raisins in a little flour to distribute evenly in the dough. When not using the cover of the mixing container, reduce the processing speed, especially when processing liquid mixtures, As they can be ejected from the container at high speed.

## USING THE MEAT GRINDER



1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Insert the screw shaft in the grinding chamber, then attach the grinding blade. It is important that the edge is oriented out of the grinding chamber.
3. Attach one of the grinding discs on the grinding blade. Make sure that the tab in the grinding chamber is engaged with the notch in the grinding disc.

**WARNING!**  
When attaching the grinding blade, be very careful not to get injured with its edge.

4. Now attach the screw cap and screw it properly by turning clockwise.
5. Release the lock screw and remove the front cover.
6. Insert the assembled meat grinder in the hole on the till-back head (with the screw shaft end pointing forward).
7. Tighten the joining screw. Make sure that the meat grinder is not loose and does not move.
8. Insert the hopper on the filling funnel - see figure.



9. Now insert the power plug into a power socket.
10. Put the raw materials to be processed in the hopper and put a container for the processed food under the grinder's outlet.

11. Turn the speed control dial to set the required speed. We recommend that you select speed 4 - 5 and adjust as needed.
12. Insert the raw materials one by one in the filling funnel using the plunger. Avoid choking the filling funnel with excessive amount of raw materials. To remove meat residues from the grinding chamber, we recommend to insert a slice of bread or a croissant in the filling funnel and grind them.

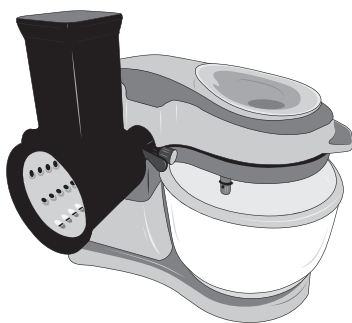
**WARNING!**  
Always use the supplied plunger to push the meat into the opening. Never use your fingers or other items.

13. When all the ingredients have been processed, set the speed to "0", wait until the rotating parts stop completely.. Then, unplug the power cord from the mains socket.
14. Remove the hopper from the filling funnel and put the bowl with the processed food aside.
15. Hold the grinder with one hand and release the locking screw with the other. Carefully remove the grinder from the tilt-back head and put it on the countertop or in the sink. Insert the front cover in the hole on the tilt-back head and tighten the joining screw.
16. Clean the meat grinder and the stand mixer according to the instructions in the **"Care and Cleaning"** section.

#### NOTE

To achieve optimal results, we recommend to cut the raw materials into equally sized pieces, about 2.5 x 2.5cm. We do not recommend to process frozen meat. Never process bones, sinews etc.

## USING THE CUTTING AND GRATING ATTACHMENT



1. Put the stand mixer on clean, firm and stable surface within easy reach of a mains socket.
2. Insert one of the graters in the attachment's internal chamber. Select a grater according to the raw material processing method.

**WARNING!**  
When handling the graters, be very careful not to get injured with their edge.

3. Release the lock screw and remove the front cover.
4. Insert the assembled cutting and grating attachment in the hole on the tilt-back head.
5. Tighten the joining screw. Make sure that the attachment is not loose and does not move.
6. Now insert the power plug into a power socket.
7. Put a bowl under the attachment outlet.
8. Turn the speed control dial to set the required speed. We recommend that you set the initial speed to 5 and adjust as needed.
9. Place the raw materials that you wish to process into the filling funnel. Using the supplied plunger, slowly push the raw materials through the filling funnel.
12. Hold the cutting and grating attachment with one hand and release the locking screw with the other. Carefully remove the attachment from the tilt-back head and put it on the countertop or in the sink. Insert the front cover in the hole on the tilt-back head and tighten the joining screw.
13. Clean the attachment and the stand mixer according to the instructions in the **“and cleaning”** section.

**WARNING!**  
**To push raw materials through the filling funnel, always use the supplied plunger. Never use your fingers or other items.**

10. Once all the ingredients have been processed, set the speed to "0", wait until the rotating parts have come to a complete stop. Then, unplug the power cord from the mains socket.
11. Put the bowl with the processed food aside.

## CARE AND CLEANING

Before cleaning the appliance, always disconnect the plug of the power cord from the mains socket and let it to cool down properly.

**WARNING!**  
**DO NOT WASH THE APPLIANCE, MAINS CORD AND PLUG UNDER RUNNING WATER AND DO NOT IMMERSE IT IN WATER OR ANY OTHER LIQUID.**

### ATTENTION:

Do not use sharp objects, chemicals, thinners, petrol or other similar substances. Never clean the stand mixer with a steam appliance.

### NOTE

No part of your stand mixer and its accessories is suitable for dishwasher use.

### CLEANING THE BASE

Wipe the base with a soft sponge lightly dipped in warm water with a small amount of neutral washing-up liquid. Wipe dry using a clean wiping cloth.

### CLEANING THE BLENDING BEAKER, KNEADING HOOK, BEATER BLADE AND WHISK

Wash the blending beaker, kneading hook, beater blade and whisk immediately after use in warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry.

Should any raw material residues stick dry in the bowl or on the accessories, you can soak them in warm water with a small amount of washing-up liquid for about 10 minutes.

### DISASSEMBLING AND CLEANING THE MEAT GRINDER

When the meat grinder has been removed from the stand mixer, unscrew the screw cap and carefully remove the grinding disc, grinding blade and screw shaft. Wash all the meat grinder parts including the hopper and the plunger in warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry.

To clean the grinding chamber and the filling funnel, you can also use a fine bottle brush.

To clean the raw material residues in the grinding disc holes, please use a soft brush or a toothpick.



**WARNING!**  
When handling the grinding blade, be very careful not to get injured with its edge.

#### **DISASSEMBLING AND CLEANING THE CUTTING AND GRATING ATTACHMENT**

When the cutting and grating attachment has been removed from the stand mixer, carefully remove the grater the grinding chamber. Wash all the parts including the plunger in warm water with a small amount of neutral washing-up liquid. Rinse in clean water properly and wipe dry.

To clean the grinding chamber and the filling funnel, you can also use a fine bottle brush.

**WARNING!**  
When handling the graters, be very careful not to get injured with their edge.

#### **STORAGE**

Before storing, make sure that the appliance is clean, dry and completely cooled down. Store it in a well-ventilated dry place out of reach of children and animals.

## TROUBLESHOOTING

In this chapter you will find the most common problems you may encounter when using this appliance. If your problem is not listed here or is listed and persists, stop using the appliance, disconnect the power plug from the power outlet and contact an authorized service centre.

**UNDER NO CONDITION SHOULD YOU REPAIR OR DISASSEMBLE THE APPLIANCE YOURSELF. THE APPLIANCE DOES NOT CONTAIN ANY PARTS THAT CAN BE REPAIRED BY YOURSELF.**

Problem	Solution
The appliance did not start.	<p>Check that the power cord is correctly connected to the power outlet.</p> <p>Check that the mains socket is powered by plugging in another appliance.</p> <p>Check that the arm is folded down and locked correctly and the speed control is set to "0".</p> <p>If the tilt arm is hot to the touch, disconnect the power plug from the power outlet and allow the food processor to cool.</p>
The whisk is placed too low or too high in the container.	<p>Unscrew or screw the screw on the whisk. Follow the instructions in <b>"Adjusting the whisk"</b>.</p>
The light flashes.	<p>Tilt-back head.</p> <p>Set the speed control to "0".</p> <p>If the light is still flashing, the food processor is too hot. unplug the mains plug from the wall socket and let the appliance cool down.</p>
The surface of the food processor is hot.	<p>The surface of the food processor may become hot during use. It is recommended not to touch the top of the hinged arm.</p> <p>If you are working the solid mixtures for a long time, the hinged arm may get warm. This is normal.</p> <p>The food processor is equipped with a safety thermal fuse that automatically shuts off the engine if it should overheat. In this case, disconnect the power plug from the wall socket and let the appliance cool down.</p>

## 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.

The original version is in the Czech language.

Address of the manufacturer: FAST ČR, a.s., Černokostelecká 1621, Říčany CZ-251 01