

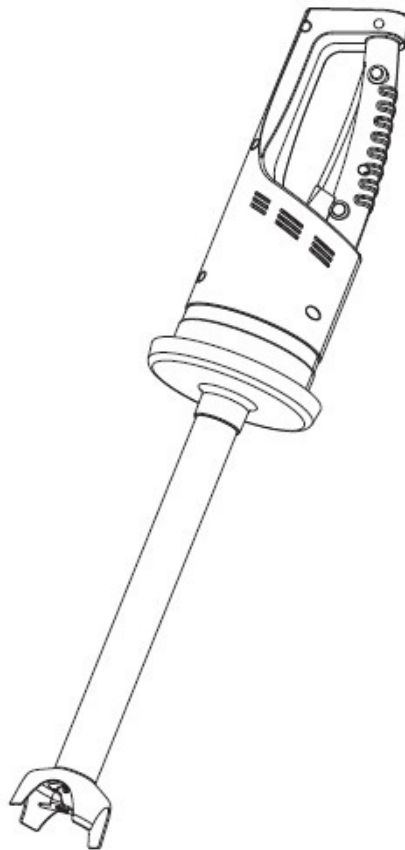
**CATER-PRÉP**

# **CATER-PRÉP CK0103 STICK BLENDER**

## **MANUAL**

*Please read this manual carefully prior to use  
& keep it in a convenient place for future reference.*

---



**CATER-KWIK**

CATER KWIK, The Lakeland Catering Centre, Newlands, Ulverston, Cumbria, LA12 7QQ  
Tel: 01229 480001 | E-mail: [INFO@CATERKWIK.CO.UK](mailto:INFO@CATERKWIK.CO.UK)

# Contents

Thank you for purchasing a Cater-Prep machine. In order to ensure safe operation, you are advised to read to this manual carefully to fully understand the features, operating instructions & maintenance details of this equipment.

Page

## Contents:

---

<b>Important Safeguards</b>	<b>3</b>
-----------------------------	----------

---

<b>Safety Instructions</b>	<b>4</b>
----------------------------	----------

---

<b>User instructions</b>	<b>5</b>
--------------------------	----------

---

<b>Maintenance</b>	<b>6</b>
--------------------	----------

---

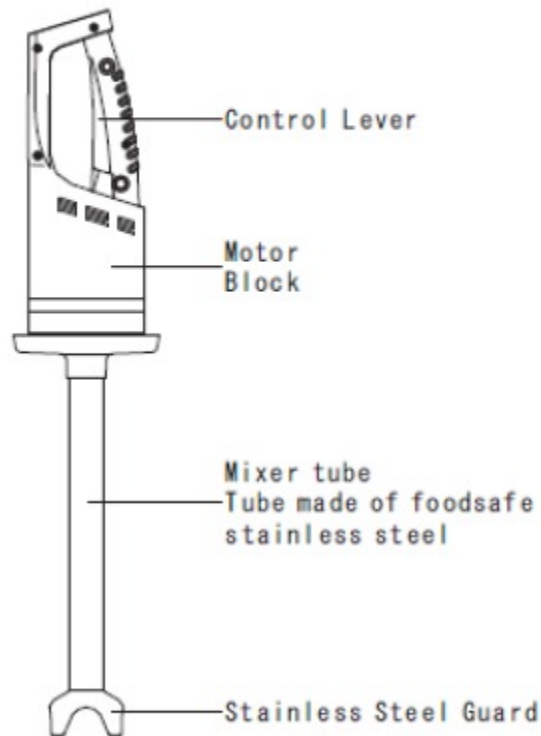
<b>Notes</b>	<b>7</b>
--------------	----------

---

# Important safeguards

Please note the maximum immersion rate is 280mm.

## ① DESCRIPTION



Description	Specification
Electrical	220 - 240 Volts
Power	500 Watts
Speed	10000rpm
Tube length	420mm
Full length	786mm
Weight	3.1kg
Double insulation	
Noise level	70 db



# Safety Instructions

## Warning

- Only Switch on the machine when the mixer blades are immersed.
- Switch off before removing the mixer from the bowl.
- Do not allow water/ mixture to enter the motor housing slots when using the mixer or cleaning the mixer.
- For items than can be dismantled, disconnect the machine when changing accessories.

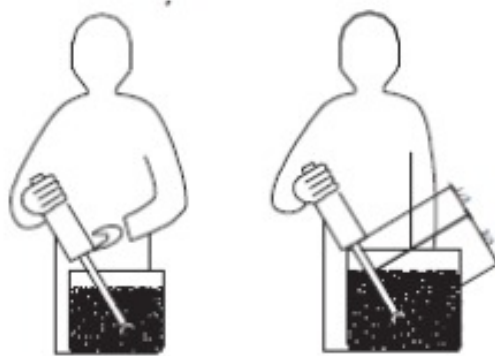
## User Instructions

Caution: Never turn on the mixer without it being inside the bowl.

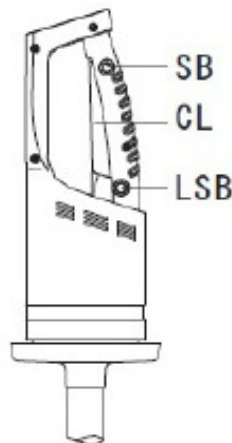
The CK0103 has a unique cutter blade that is designed to liquefy most foods. It has been designed to work in containers holding up to 100 litres(25 gallons).

# User Instructions

For maximum efficiency we suggest you hold the mixer in a oblique position, without placing the blade protection on the bottom of the cooking pot- as seen below:



- Connect the plug of the mixer.
- Push on the security button (SB) and press the control lever(CL), the mixer is now working and you can release, the security button (SB).
- If you want your mixer to operate by itself, push the locking switch button(LSB).
- To stop the mixer release the control lever (CL).
- Suggested immersion level 2/3 of the tube.
- In case of accidental immersion of the motor, **Be aware of electrocution, Disconnect immediately.**



# Maintenance

Do not clean the machine with a water jet spray.

Never immerse the motor block into any liquid.

Put the tube with the blade protector in clean water and start the machine for 3 seconds.

It is recommended that you monitor the condition of the power cord, leaks in the foot assembly and the sharpness of the cutter blade on a regular basis.

# NOTES

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---