


**BORK**

BREAD MAKER X780

USER MANUAL



## My BORK

Register your BORK equipment in your account  on the [bork.ru](http://bork.ru) website. You will get quick access to instructions, accessories, spare parts and reminders for consumables replacement.



### 20 AUTOMATIC PROGRAMS

Allows cooking of a wide variety of bread products: Traditional, Rye, French, Whole-grain, Sweet, Gluten-free, Yeast-free and other bread types. Slow cooking modes increase the time of dough preparation and rising, guaranteeing better baking results and a better shape. The "Home-made bread" program allows users to get creative and cook exclusive pastries based on their own recipes.

### INFORMATIVE LCD DISPLAY

The LCD-display describes the current baking process, displays current modes, shows messages and other information. Supports 2 languages (Russian and English). Comes in 2 color variations.



### 3 WEIGHT OPTIONS AND 3 CRUST COLORS OF BAKED PRODUCTS

It is necessary to consider how much bread you plan to bake in order ensure that the bread is always fresh. The device allows the user to choose the weight of finished baking products, depending on their needs: 500 g, 750 g and 900 g.



### DISPENSER FOR ADDITIONAL INGREDIENTS

An automatic dispenser is integrated into the device for additional convenience. It helps the device to load additional ingredients (such as raisins, nuts, dried fruits, chocolate chips) into the dough automatically.

### DELAYED START

The delayed start function (up to 15 hours) allows cooking at the chosen time and to enjoy freshly baked, aromatic bread for breakfast, lunch and dinner, without losing a moment of precious time.



## 2 BAKING FORMS

Culinary experiments shall have no boundaries. The device comes with 2 baking forms included, which allows cooking not only traditional bread, but real cakes: round and magnificent. Convenient silicone handles on the forms do not heat up during baking and can withstand even the highest temperatures inside the chamber.

Back button 1 (step) use in order to enter the Settings section

Control Knob

LCD display

Confirmation button

Bread maker operation indicator

Button for starting/pausing/cancelling



Dispenser for additional ingredients

View window

Button to open the top cover



Baking forms – 2 pcs.



Blade for jam



Blade for dough



Measuring cup



Measuring spoon

#### BASIC

This mode is suitable for baking white bread and bread with grain additives, where the main ingredient is represented by the white flour.

#### RYE BREAD

The mode is adapted for cooking rye bread.

#### FRENCH

This mode is optimally suited for baking hard and unsweetened bread with a porous structure and a crispy crust.

#### WHOLE WHEAT

This mode is intended for production of whole grain bread, in which raw grain is used.

The flour consisting of such grain includes all necessary nutrients useful for the human body.

The grain shell contains fiber, vitamins B and E, minerals and helpful micro elements, including proteins. The whole-grain flour is considered to be healthier than white flour, which is made from the inside part of the grain. With this mode, it is possible to cook not only delicious, but also healthy bread for the whole family.

#### SWEET BREAD

This mode is made specially for sweet bread recipes with a high sugar and fat content.

It is recommended to use the light or medium crust color in this mode.

#### QUICK

This mode allows users to shorten the cooking time and is used in case an accelerated baking process is required.

#### GLUTEN-FREE

This mode allows users to cook gluten-free bread, which is intended for people who can not tolerate gluten, present in many different flours: wheat, barley, rye, oat.

#### KULICH

This mode is suitable for cooking both traditional cakes and cakes with additives.

#### HOME MADE

This mode allows users to adapt the bread maker to their own recipes by changing the time planned for each cycle.

#### DOUGH

This mode is used only for kneading and lifting yeast dough, for example pie dough.

#### PASTA DOUGH

This mode is used for kneading yeast-free dough. For example, dough intended for ravioli or noodles.

#### YOGURT

This mode is made for cooking natural yogurt at home.

#### RYAZHENKA

This mode is for cooking fermented baked milk.

#### JAM

This mode is for cooking delicious natural fruit or berry jams and sauces.

#### BAKE

This mode is ideal for baking and preheating easy-bake bread.

## SLOW MAKING MODES

Slow cooking modes increase time of dough preparation and lifting, guaranteeing better loaf shape and baking results.

This mode can be applied to the following modes: Basic mode, Rye bread, French bread, Whole wheat bread, Sweet bread.

Mode	Crust	Time		
		500 g	750 g	900 g
Basic	Light	3:05	3:10	3:15
	Medium	3:10	3:15	3:20
	Dark	3:15	3:20	3:25
Basic — Slow cook (baking)	Light	4:05	4:10	4:15
	Medium	4:10	4:15	4:20
	Dark	4:15	4:20	4:25
Rye bread	Light	3:30	3:35	3:40
	Medium	3:35	3:40	3:45
	Dark	3:40	3:45	3:50

Mode	Crust	Time		
		500 g	750 g	900 g
Rye bread — Slow cook (baking)	Light	4:20	4:25	4:30
	Medium	4:25	4:30	4:35
	Dark	4:30	4:35	4:40
French	Light	3:30	3:35	3:40
	Medium	3:35	3:40	3:45
	Dark	3:40	3:45	3:50
French — Slow cook (baking)	Light	4:30	4:35	4:40
	Medium	4:35	4:40	4:45
	Dark	4:40	4:45	4:50

Mode	Crust	Time		
		500 g	750 g	900 g
Whole wheat	Light	3:30	3:35	3:40
	Medium	3:35	3:40	3:45
	Dark	3:40	3:45	3:50
Whole wheat — Slow cook (baking)	Light	4:20	4:25	4:30
	Medium	4:25	4:30	4:35
	Dark	4:30	4:35	4:40
Sweet bread	Light	3:05	3:10	3:15
	Medium	3:10	3:15	3:20
	Dark	3:15	3:20	3:25



Mode	Crust	Time		
		500 g	750 g	900 g
Sweet bread — Slow cook (baking)	Light	3:45	3:50	3:55
	Medium	3:50	3:55	4:00
	Dark	3:55	4:00	4:05
Quick	—	1:30 (750 g)		
Gluten-free	Medium	2:45 (750 g)		
Kulich	—	4:35 (750 g)		
Home made	—	Heating time (0—0:20) Kneading (0—0:30) Dough preparation (0—0:30) Kneading (0—0:30) Lifting (0—2:00) (25—50 °C) Baking (0—2:00) (70—160 °C) Heating (0—1:00)		

Mode	Crust	Time
Dough	—	1:30 (0:30 Kneading / 1:00 Lifting)
Paste dough	—	0:25
Yogurt (2.5 l)	—	6:00
Ryazhenka (2 l)	—	7:20
Jam	—	0:45—3:00
Bake	—	0:10—2:00 / 140/150/160 °C

#### CONNECTING TO A POWER OUTLET

- Do not touch the plug with wet hands.
- Connect the device only to a grounded outlet (the manufacturer (person authorized by the manufacturer) does not assume any responsibility for damage in case of absence of grounding, made in accordance with local regulations).
- Do not pull on the cord, only pull on the plug when disconnecting the appliance from the power outlet.

- Prior to device operation, make sure that local power supply parameters correspond to products' parameters.
- Connect the device to the power outlet.
- Install the bread baking form into the device.
- Install the blade, used to mix dough, on the motor shaft.
- In order to prevent dough from sticking to the blade during the course of kneading, apply sunflower or olive oil to the blade.
- Place all the necessary ingredients inside the baking form.
- Close the cover (lid).
- Chose the desired mode of operation.

#### INGREDIENTS

It is necessary to add the ingredients in the following order: firstly – liquid ingredients, secondly – dry ingredients.

Yeast should only be placed only on dry flour. Yeast should not come in contact with salt. Do not add perishable products such as eggs or fruit into the baking form if the recipe requires a long delay.

The amount of ingredients is shown in the recipe selection of the instruction manual, as well as the recipe book "Hand-made bread".

#### CHOOSING THE MODE

- Use the knob and chose "Selection mode", press the OK button.
- Use the knob to select the desired mode.
- Press OK to confirm. The display will show the selected mode.

#### WEIGHT SELECTION

- Use the knob in order to set the weight and press the OK button.
- Use the knob to select.  
500 g → 750 g → 900 g
- Press OK to confirm. The display will show the chosen mass.

#### CHOICE OF CRUST COLOR

- Use the knob in order to set the crust color and press the OK button.
- Use the knob to select the crust color.  
Light crust → Medium crust → Dark crust
- Press OK to confirm. The display will show the chosen crust color.

#### CHAMBER LIGHT

- In order to turn the device chamber light on during cooking, press the OK button or lower/raise the knob. The display will show current settings.
- The device chamber light will be turned on for 10 seconds.

Condensation may form on surfaces and between elements of the control window during the cooking process and after it is completed. The condensation will evaporate through the vents a short time after the end of device use.

#### SLOW COOKING MODE

- Use the knob to select the slow cooking mode. The display will provide the indication **S**.
- Press OK. The display will show ON and OFF buttons.  
ON – enable the slow cooking mode.  
OFF – disable the slow cooking mode.
- Use the knob to select the mode.
- Press OK to confirm.

The slow cooking is used with the following modes:

- Basic mode
- Rye bread
- French bread
- Whole wheat bread
- Sweet bread

#### DELAYED START FUNCTION


This function allows delaying the start of the cooking process.

- Use the knob to select the delayed start function. The display show a flashing indication **+>**.


- Press OK to enter the delayed start settings menu.
- Use the knob to select the "Total delayed start time".

Total delayed start time = Delayed start time +  
Cooking time (selected mode).

Total time setting range – up to 15 hours.

- Press the OK button – the display will show the total cooking time.
- Press the  button to start the program.

## SETTINGS

- In order to enter the Settings menu, press and hold the  button for 3 seconds.

### Language setting

- Use the knob to select Language, and then press OK.
- Select the language and press OK.
  - English
  - Russian

### Display color adjustment

- Use the knob to choose the Display colour section, and then press OK.
- Use the knob to choose the display colour and then press OK.
  - Pattern 1
  - Pattern 2

### Sound configuration

- Use the knob to select the Sound and press OK.
- Use the knob to select the desired sound settings and press OK.
  - Voice on
  - Voice off
  - Sound off

## ENERGY SAVING MODE

The device will switch to energy-saving mode automatically if the controls are not activated within 3 minutes – the brightness of the display will decrease.

- Press any button on the device in order exit the energy saving mode.

## AFTER THE COOKING PROCEDURES

- Be careful at the end of the cooking process, the device and the chamber will be very hot.


**It is necessary to extract the bread from the device after the baking process is complete to avoid condensation forming on the crust. Due to condensation the bread can become damp and the crust can lose its crispiness.**

- Remove the bread from the baking form after cooking. Always use thermal mitts when removing the baking forms from inside the appliance.
- If the blade is stuck in a loaf, remove it with the hook which comes with the device.

**Do not use knives or any other metal objects to remove the bread from the baking forms to avoid causing damage to the non-stick surface.**

## HEATING FUNCTION

The device will be automatically switched to the heating mode 2 minutes after the cooking process is completed.

The display will show the  icon, a voice prompt will be issued and a corresponding indicator will start to blink. The display will also show a countdown until the end of the heating cycle. The heating cycle lasts 58 minutes, after which the device is turned off.

## CLEANING

- Disconnect the device from power outlet.
- It is necessary to wait until the device cools down after the end of cooking.
- Wash the baking form and blade used to mix the dough under running water, applying a small amount of liquid detergent if necessary.
- If the blade can not be removed from the baking form, pour a small amount of warm water into it and let it soak for a few minutes.
- Wipe outer and inner surfaces of the body with a damp cloth and then – wipe off any leftover water with a dry cloth.

- Clean the inside surfaces of the baking form and the device itself thoroughly after each use.

**Do not use sharp objects, abrasive or chemical cleaning substances or solutions.**


**Do not wash the bread baking form or the kneading blade in the dishwasher.**

The bread case and the kneading blade must be washed after each use.

## DISPENSER CLEANING

### Disassembly



- Open the dispenser cover at the angle of 90° by pressing on the  icon.
- Install the screwdriver into the groove (as shown in the photo) and pry the pin to the left in accordance with the directional arrow.



- Remove the cover (lid), lowering it as shown in the photo).
- Clean the dispenser from the remainder of ingredients using a damp cloth and then wipe it with a dry cloth.

### Assembly

- Install the cover using a screwdriver.

## STORAGE

It is recommended to store the device assembled in a dry cool place, away from acids and alkalis, at a temperature from 5 to 30°C and a relative humidity of not more than 65%. Protect the device from substantial changes in temperature and exposure to direct sunlight.

When cooking bread from the provided recipes, it is recommended to keep the specified ingredients and their amounts. It is also necessary to add the ingredients in the sequence provided in the recipe.

Control the flour mixing process and, if necessary, scrape the flour from sides of the baking form using a silicone spatula.

#### HOME BREAD

Mode – Basic, weight – 750 g

- 197 ml of water at room temperature
- 5.5 tbsp of vegetable oil, refined
- 387 g of the highest grade wheat flour
- 1 tbsp of salt
- 1 tbsp of granulated sugar
- 0.5 tbsp of dry yeast

Pour water and vegetable oil into the baking form, then add flour, salt, sugar and dry yeast.

Set the mode to Basic. Crust – Medium.

#### GLUTEN-FREE BREAD

Mode – Gluten-free, weight – 750 g

- 100 ml of water at room temperature
- 100 ml of yogurt
- 1 egg
- 2 tablespoons of vegetable oil
- 1 tbsp of apple cider vinegar
- 190 g of fine ground rice flour
- 190 g of cornstarch
- 1 tbsp of granulated sugar
- 1 tbsp of salt
- 1.5 tbsp of dry yeast

Whip the egg. Pour water, yogurt, whipped egg, vegetable oil, apple cider vinegar into the baking form, then add rice flour, cornstarch, sugar, salt and dry yeast. Set the Bread mode (Gluten-free). There is no choice of crust parameters in this mode.



#### BRIOCHE

Mode – French, weight – 750 g

- 120 ml of milk at room temperature
- 2 eggs
- 100 g of sweet butter
- 340 g of the highest grade wheat flour
- 1 tbsp of salt
- 2 tbsp of granulated sugar
- 1 tbsp of dry yeast

Whip the eggs. Pour in the milk and whipped eggs, then add softened sweet butter, flour, salt, sugar and dry yeast. Set the mode to French baking.

Crust – Medium.

Mode – Quick, weight – 750 g

- 170 ml of milk at room temperature
- 340 g of wheat flour
- 2 eggs
- 1 tbsp of salt
- 2 tbsp of granulated sugar
- 100 g of sweet butter
- 2.5 tbsp of dry yeast

Whip the eggs. Pour in the milk and whipped eggs, then add softened sweet butter, flour, salt, sugar and dry yeast. Set the mode to Quick baking.

Crust – Medium.

#### PEA BREAD

Mode – Slow cook, whole-grain, weight – 900 g

- 220 ml of water at room temperature
- 60 g of wheat
- 120 ml of fermented baked milk (ryazhenka)
- 1.5 tablespoons of vegetable oil
- 380 g of whole-grain wheat flour
- 90 g of pea flour
- 1 tbsp of wheat bran
- 2 tbsp of salt
- 2 tbsp of granulated sugar
- 1 tbsp of dry yeast

Fill the baking form with water, fermented baked milk, vegetable oil, then add the pea and wheat whole-grain flour, wheat bran, salt, granulated sugar and dry yeast. Set the Whole-wheat bread mode and choose slow cooking. Crust – Medium.

## FRUIT BREAD

Mode — Sweet bread, weight — 900 g

- 200 ml of fresh orange juice(2 oranges)
- 90 ml of water at room temperature
- 50 g of butter
- 540 g of premium wheat flour
- 2.5 tbsp of granulated sugar
- 1 tbsp of salt
- 1.5 tbsp of dry yeast
- 100 g of candied fruits
- 35 g of almonds

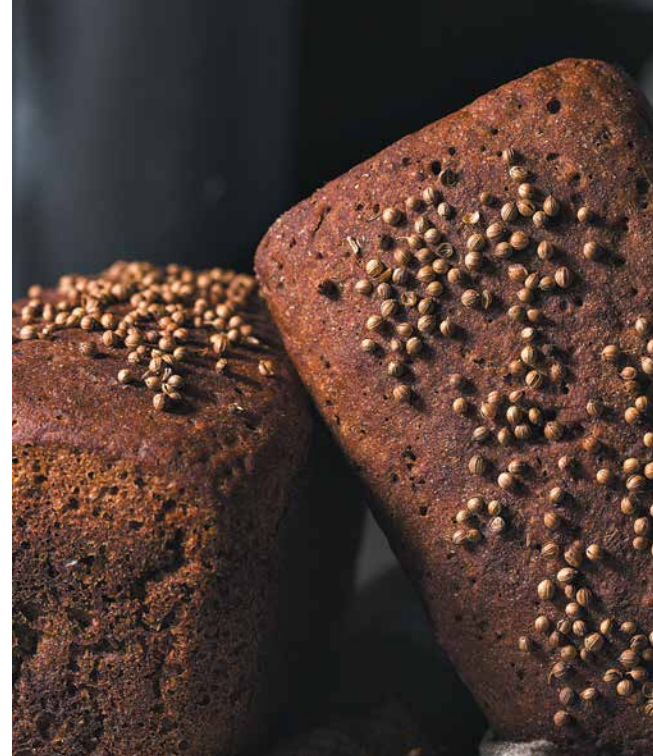
Pour the freshly squeezed orange juice and water into the baking form, then add softened sweet butter, wheat flour, candied fruits, salt, sugar and dry yeast. Put the almonds into the dispenser for dry ingredients. Set the mode to Sweet bread. Crust – Medium.

## 50% WHEAT/RYE BREAD

Mode — Rye bread, weight — 900 g

- 210 of water at room temperature
- 160 ml of kefir
- 1 tbsp of apple cider vinegar
- 2 tablespoons of vegetable oil
- 1 tbsp of honey or granulated sugar
- 270 g of wheat flour
- 270 g of rye flour
- 1 tbsp of dry rye malt
- 0.2 tbsp of ground coriander
- 0.2 tbsp of ground caraway seed
- 2 tbsp of salt
- 2 tbsp of dry yeast

Fill the baking form with water, kefir, apple vinegar, vegetable oil, and honey, then add wheat and rye flour, salt, dry yeast, dry rye malt. Add the coriander and the caraway seed to the dispenser for dry ingredients. Set the mode to Rye bread. Crust – Medium.



## CAKES

Mode – Kulich

Dough

- 17 g of wheat flour
- 50 ml of milk
- 1 tbsp of granulated sugar
- 7 g of yeast

- 250 g of flour
- 60 g of melted butter
- 50 g of sour cream
- 50 ml of milk
- 3 egg yolks
- 110 g of granulated sugar
- 40 g candied fruits
- 40 g raisins
- peel (1/2 lemon)
- peel (1/2 orange)
- 1/2 tbsp of vanilla sugar
- 1/4 tbsp of salt

Dough preparation: pour milk into the baking form, add flour, sugar and yeast, set the cake mode. Whip the egg yolks.

At the end of the first stage, fill the baking form with milk, whipped yolks with sugar, then add flour, softened butter, sour cream, vanilla sugar, salt, lemon and orange peels. Put candied fruits and raisins into the dispenser. Press the OK button. The maximum loading time of the ingredients should not exceed 30 minutes after the end of the first stage (Dough).

## PASTRY DOUGH

Mode – Pasta dough

- 200 ml of milk
- 1 egg
- 7 tbsp of sweet butter
- 4400 g of wheat flour
- 1/2 tbsp of salt
- 4 tbsp of granulated sugar
- 1 and 1/2 tbsp of dry yeast

Whip the egg. Pour the milk into the baking form, add the whipped egg, then add softened sweet butter, flour, salt, sugar and yeast. Set the Dough Mode. Take the dough out of the device. Divide the dough evenly into 20 even balls. Prepare the filling. Make the pastry forms. Cover the baking tray with oil. Put the pastries on the baking tray, lightly moisten with water and let stand for 20–30 minutes. Bake in the oven for 10 minutes at 220 °C, then bake for another 15–20 minutes at 180 °C. Cool before consuming.

## RYAZHENKA – FERMENTED BAKED MILK

### Mode – Ryazhenka

- 2 l of pasteurized milk (3.5%)
- 8 tbsp of sour cream 42%

Fill the baking form with milk and set the Ryazhenka mode. After the first stage of cooking, cool the milk to 40°C (leave the cover (lid) open for 1 hour).

Stir the sour cream in the cooked milk.

Pour the resulting mixture back into the baking form and press the OK button.

The maximum loading time of the ingredients should not exceed 3 hours after the end of the first stage.

Store the prepared fermented baked milk in the refrigerator.

## YOGURT

### Mode — Yogurt

- 2 l of pasteurized milk (3.5%)
- 500 g of natural yogurt

Mix the milk with the yogurt, pour into the baking form and set the Yogurt mode. Refrigerate the cooked yogurt for 6 hours after cooking.

## RASPBERRY JAM

### Mode — Jam

- 600 g of raspberries (possible to use frozen)
- 200 g of granulated sugar

Defrost raspberries, if using frozen. Put raspberries and granulated sugar into the baking form, set the Jam mode.

A user may face problems if there is a difference in the ingredients, if there are inconsistencies with the ingredient amounts or if there are changes to the sequence of adding them into the baking forms during preparation and cooking. We recommend using a kitchen scale for better accuracy.

Problem	Reason / Solution
Dough does not rise / rises insufficiently	<ul style="list-style-type: none"><li>▪ Insufficient yeast / expired yeast.</li><li>▪ Yeast came in contact with salt prior to kneading. Add ingredients to different points of the baking form so that they do not touch each other.</li><li>▪ Too much salt. Consider added ingredients, containing salt: salted nuts or feta cheese.</li><li>▪ Use of whole-grain flour. Such flour contains shells of wheat grains and gluten. It is heavier than ordinary flour and contains more nutrients. Bread made from such flour is usually smaller in terms of its volume.</li><li>▪ Ingredients are the “wrong” temperature: “hot” ingredients kill yeast, “cold” – slow yeast effects.</li><li>▪ Insufficient amount of water. Dough must be elastic and soft in order to rise correctly. It is necessary to add some liquid if the dough is too dry and stiff.</li><li>▪ The device cover (lid) is opened during the kneading process.</li><li>▪ No sugar was added. Sugar is a very important ingredient, it creates the correct crust color and sweet taste, it also serves as food for the yeast in bread.</li></ul>
The bread rises too much	<ul style="list-style-type: none"><li>▪ Too much yeast, it is necessary to reduce the amount.</li><li>▪ Excess sugar, reduce the amount of sugar.</li><li>▪ Insufficient amount of salt.</li><li>▪ Large amount of liquid. Reduce the volume by 1–2 tbsp.</li><li>▪ Live yeast was used instead of dry yeast specified in the recipe.</li></ul>



Problem	Reason / Solution
Bread loses its volume immediately or during the first stage of baking, after having risen	<ul style="list-style-type: none"> <li>▪ Bread has risen too high: reduce the amount of yeast.</li> <li>▪ Excess liquid. Reduce the volume of liquid by 1–2 tbsp or add some flour.</li> <li>▪ Insufficient amount of salt.</li> <li>▪ The baking process is influenced by a draft or components were moved or shaken during dough preparation.</li> <li>▪ High humidity.</li> <li>▪ Large volume of additional ingredients (for example, cheese).</li> </ul>
Bread did not bake in the middle or on top	<ul style="list-style-type: none"> <li>▪ Excess liquid. Reduce the volume of liquid by 1 tbsp or add some flour.</li> <li>▪ Large number of ingredients – the device could not cook the dough.</li> <li>▪ Dough contains too much fat. Too much oil, sugar, eggs, or nuts were added.</li> <li>▪ The device cover (lid) was opened or the device was located in a cool / cold location.</li> <li>▪ The flour is too dense. In the cases of rye flour, bran or wholemeal flour – partially replace it with wheat flour during the next cooking cycle.</li> </ul>
The crust is burnt	<ul style="list-style-type: none"> <li>▪ Excess sugar in the dough. Use less sugar or set the mode "Light crust" for sweet baking</li> <li>▪ Use the "Sweet bake" mode.</li> </ul>
Pale crust	<ul style="list-style-type: none"> <li>▪ Add some milk.</li> <li>▪ Set the mode to "Dark crust".</li> <li>▪ Increase the amount of sugar.</li> </ul>

Problem	Solution (voice prompt)
<p>Attention!</p> <p>If overheating occurs, it is necessary to let the device cool</p>	Overheating of the device chamber. It is necessary to let the device cool. Open the cover, remove the baking form and allow the device to cool.
<p>Attention!</p> <p>Low temperature inside the device, place it in a warmer environment</p>	Low temperature inside the device. Place the device in a warmer environment. The room temperature should not be lower than 10°C.
<p>Attention!</p> <p>The device short circuited , contact an authorized service center</p>	The device short circuited , contact an authorized BORK service center for diagnostics and/or repairs.
<p>Attention!</p> <p>The temperature sensor has failed, contact the service center</p>	The temperature sensor has failed, contact an authorized BORK service center for diagnostics and/or repairs.

Dear customers, if you have any questions related to purchase, operation and maintenance of BORK equipment, you can use the phone number

**8 800 500 88 99 (Information support service).**



## SAFETY MEASURES

- Please read this manual before using the device. Non-compliance to the guidelines may lead to personal injury and/or property damage.
- Before device operation make sure that characteristics of the power supply are in compliance with the product rating label.
- Connect the device to a grounded power outlet only (the manufacturer (person authorized by the manufacturer) does not assume any responsibility for damages in absence of grounding, set in accordance with local regulations).
- This device is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge of the product.
- This device is intended for use only in home conditions.
- Make sure to remove all packing materials before turning the device on for the first time.
- Do not allow the power cord to come into contact with hot surfaces.
- Place the device only on even, stable, and heat resistant surfaces.
- Make sure that there is space between the device and any outlying obstacles or walls. Do not place the device near any object that could be affected by heat.
- Do not place the device on any heated surfaces, gas or electric burners.
- Do not connect or disconnect the device from the power outlet with wet hands.
- The housing of the device can become heated during its operation.
- Avoid direct sunlight. Do not install the device near other sources of heat.
- Keep the device clean. Clean the device after each use. In the course of cleaning: follow the instructions, provided in the "Cleaning" section.
- Do not use wire sponges, chemicals, abrasive cleaners, or products containing sulfonamide or citric acid in order to clean the device.
- It is prohibited to insert any foreign objects or liquids into the product's housing and/or body, this could damage the product.
- Unplug the power cord from the power outlet when leaving the device unattended, at the end of use, before cleaning, moving and before storage.
- Check the power cord, plug and housing regularly for damage. Regularly check the power cord, plug and bread maker itself for absence of damage.
- Transport the device only in the original packaging, and in a fixed position.
- If there is damage of any kind, stop using the device and contact the nearest BORK service center for testing, replacement or repair. Do not remove the product rating label, it is necessary for accurate identification of the device in the event of a malfunction.
- The device must be disposed in accordance with law requirements of the country, in which it is used.
- It is prohibited to immerse the device, its cord or plug into water or other liquid. It is prohibited to allow formation of condensation water on the device, it is prohibited to operate the device in areas with high humidity.
- In the case of transportation or storage of the device at a negative temperature and after its transfer to warm temperatures, it is necessary to keep it turned off for at least 4 hours before use.
- Do not operate the device without the internal baking form installed.
- Carefully handle the baking forms and blades intended for kneading and mixing. Avoid damage to non-stick coatings. Forms for baking and blades have natural wear and tear, their service life depends on the application frequency and correctness of use.
- It is prohibited to spray or apply any chemicals to the device.

## CORRECTIVE MEASURES

- In case of faults in the device's functionality, it is necessary refer to the Troubleshooting section. If it is not possible to fix the problem, immediately stop using the device refer to the nearest BORK service center for testing, replacement or repair.
- For safety reasons, all repair procedures and maintenance of the device must be performed only in authorized BORK service centers. Addresses and telephone numbers of service centers can be found on the site [www.bork.ru](http://www.bork.ru) or by calling the phone number 8 800 700 88 99.

## SPECIFICATIONS

Voltage: 220–240 V  
Frequency: 50–60 Hz  
Power: 520 W  
Dimensions (H × W × D): 307 × 240 × 398 mm  
Weight: 7.65 kg

Made in China.

Information about the purpose of the product:  
the device is intended for baking of bread products and pastry.

## EQUIPMENT KIT

Bread maker: 1 pc.  
Baking form: 2 pcs.  
Jam mixing blades: 1 pc.  
Dough mixing blades: 1 pc.  
Hook for blade removal 1 pc.  
Measuring cup (450 ml): 1 pc.  
Measuring spoon: 1 pc.  
User manual with the warranty card: 1 pc.

Attention! Due to continuous product improvement we reserve the right to make changes in design, packaging and specifications of the device. The latest version of this manual can be found on the website [www.bork.ru](http://www.bork.ru).

PLATINUM COLLECTION



INFORMATION ABOUT CERTIFICATION

The product is certified.

WARRANTY CARD

The BORK company provides a one-year warranty from the date of purchase of this product. The service life determined by BORK representatives for this product amounts to 3 years from the date of sale, provided that the product is used in accordance with rules and recommendations set out in the operating manual attached to it and applicable technical standards.

In order to avoid misunderstandings, we ask you kindly to carefully study the user manual, terms of the warranty, check correctness of the warranty card. The warranty card is valid if a user has a correct and legible specification of the following information: model, serial number of the product, date of sale, clearly visible seals of the seller, buyer's signature. The model and serial number on the product shall comply with those indicated in the warranty card.

The warranty shall be deemed null and void if any of these conditions are violated and when data, specified in the warranty card, is altered, deleted or overwritten. If the date of sale can not be established in accordance the warranty period and lifetime shall be calculated from the date of product manufacture in accordance with the Consumer Protection Act.

Product ..... BREAD MAKER  
 Model ..... X780  
 Serial number .....  
 Date of purchase .....  
 Information on the seller company (name, legal address) .....

The date of manufacture is encoded in the serial number, for example 1st and 2nd characters – week of manufacture; 3rd and 4th characters – year of manufacture; last 5 characters – serial number.

The product is tested, completed and has no mechanical damage.  
 The customer agrees with terms of the warranty and service agreement.

Customer signature ..... Seller signature .....  
 Stamp here

Name and address of the manufacturer (person authorized by the manufacturer), importer and information intended to contact with them is indicated on packaging of the product.



## TERMS OF SERVICE

The manufacturer reserves the right to refuse satisfaction of customer demands for warranties in case of non-compliance with operating conditions, terms of installation of the product, intentional or careless actions of the purchaser (customer) or a third party, which caused damage to the product.

### **The warranty does not cover:**

- elements, characterized by natural wear and tear. Thus, normal wear and tear includes consequences of product application which caused deterioration of the technical condition and appearance due to prolonged use of this product.

### **The warranty does not cover products with the damage caused by:**

- improper operation, careless handling, improper storage, improper connection, failure to observe supplied operating instructions;
- contact with foreign objects, substances, liquids, insects or animals, which takes place inside the unit s housing;
- impact of high and low ambient temperatures on heat sensitive parts of the product;
- mechanical effects;
- improper repair and any other intervention, which resulted in changes in the product design;
- application of the product with industrial and/or commercial purposes;
- damage of the power cord;

- application of detergents, not provided in the manual;
- application of non-standard (non-original) consumables, accessories, spare parts;
- connection to mains with a voltage value other than that specified in instructions for use of the product or non-correspondence with state standards of the Russian Federation;
- force majeure circumstances (fire, flood, lightning).

Replacement of faulty parts of the product (parts, components, assembly units) during the warranty period shall not lead to establishment of a new warranty period for the entire product, or a part replaced.

### **Service centre address**

LLC «Premium Service», Moscow, Bolshaya Sadovaya 10.

Current information on availability of service centres in your area can be found on the site [www.bork.ru](http://www.bork.ru) or using the phone number 8 800 500 88 99.

