


**BORK**

KITCHEN MACHINE B783  
USER MANUAL



## My BORK

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



### MULTIFUNCTIONAL KITCHEN MACHINE

6 accessories are included in the kitchen machine kit and make it a versatile solution for your kitchen. One device replaces a mixer for light creams and dough mixing, a mincing machine for minced meat cooking and vegetable cutter, completed with grater and chopper knives.



#### SINGLE-CLICK COOKING

The kitchen machine is connected to the BORK mobile application via Bluetooth. Using this application, you can choose one of the programs with the set time and speed of nozzles rotation («meringue», «dough», «mashed potatoes», etc.) or get a ready-made recipe from a chef, following step-by-step instructions, also considering a list of ingredients and settings of the device.



#### HIGH POWER AND RELIABILITY

The kitchen machine is equipped with a powerful engine intended to handle ingredients with different volume and consistency values. This structure allows users to cook dough or large quantities of minced meat.



#### AUTOMATIC PROTECTION SYSTEM

A well-developed safety system protects the device from overheating and overloading and automatically deactivates the kitchen machine in case of lifting the engine part with a nozzle.

#### COOKING PROCESS CONTROL

In addition to automatic programs, each user can manually select one of 8 nozzle speeds based on available ingredients and desired results.



#### ILLUMINATED TRANSPARENT BOWL

A 4-litre glass bowl and its illumination means will allow users to control the texture of a mixture while the kitchen machine is running. A detachable plastic rim will protect users from spraying ingredients, the convenient handle and secure fastening installed in a special niche will provide comfort when working with the bowl.

#### LOW NOISE AND VIBRATION

An intelligent design of the kitchen machine, combined with the cast aluminium housing, ensures low noise and vibration levels even at high speeds.



## NOZZLES

**Whipping nozzle.** For whipping of liquid mixtures (milk, cream, eggs, etc.).

**Dough nozzle.** For stirring of dough (bread, pizza, cake cakes).

**Pastry nozzle.** For mixing of light mixtures (cream, mashed potatoes).

**Culinary nozzle.** For stirring of dough for confectionery products (cake mixes, cookies, glazes, etc.).

**Meat grinding nozzle.** For grinding and cooking of minced meat products from different types of meat and poultry.

**Vegetable cutting nozzle.** For cutting of vegetables and fruits.

**Not suitable for cutting of soft cheese and nuts.**

**The protective rim** will help to avoid splashing of ingredients during operation.



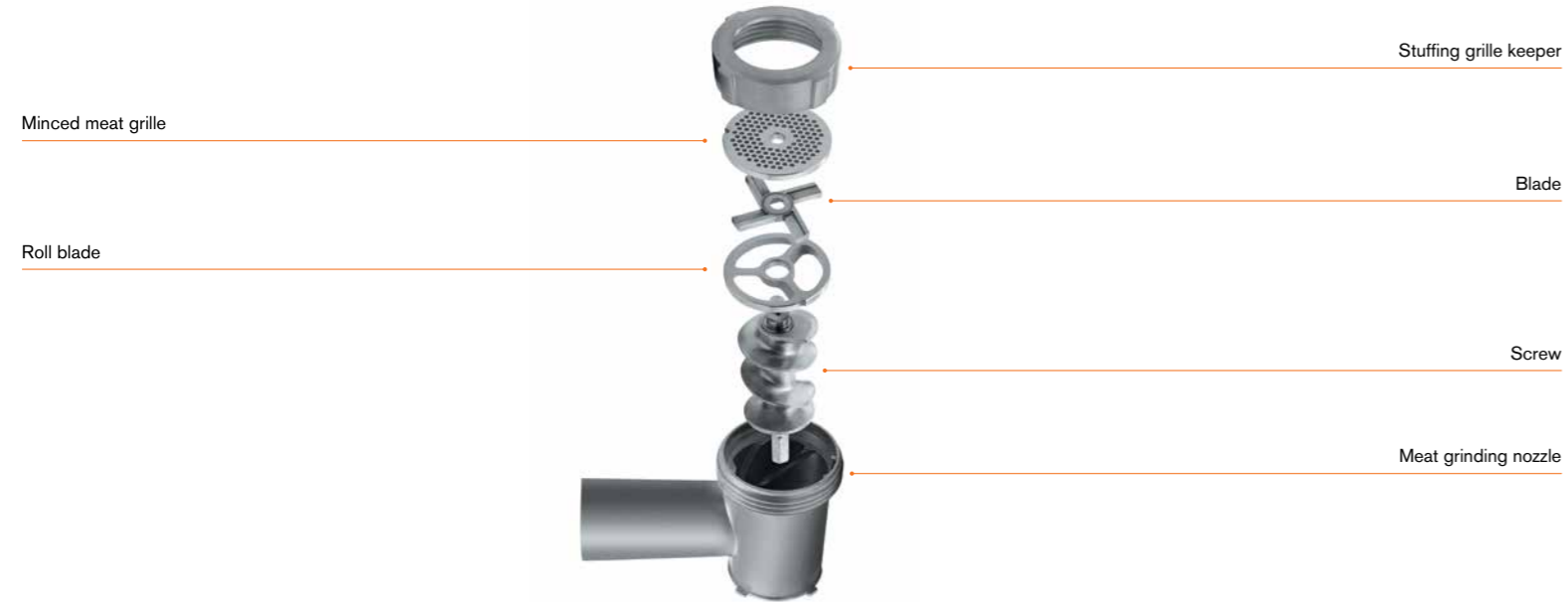
## MEAT GRINDING NOZZLE

- In order to use the meat grinding nozzle – remove the front drive protective element and insert the mincing plate until it clicks and fits into its position.
- Locate the screw in the meat grinding nozzle.
- Slide the product knife onto the screw.
- Install the knife subsequently.
- Place the grille on the screw: small, medium or large, depending on a desired consistency level of the minced meat.

**Make sure that a projection on the nozzle matches with a groove on the grille.**

Tighten the minced meat grille lock clockwise.

**The grille lock shall be screwed in until it is lightly resisted. Grille lock tightening may cause malfunctions and increased wear and tear of rotating elements: knives, discs, seals.**



#### VEGETABLE CUTTING NOZZLE

- In order to use the vegetable cutting nozzle, remove the front drive protection element.
- Attach the filling part to the motor base and secure it with the nozzle lock.
- Insert the required nozzle into the filling part.
- Insert the nozzle lock by its turning counterclockwise. Slicing and cutting kit is ready for use.





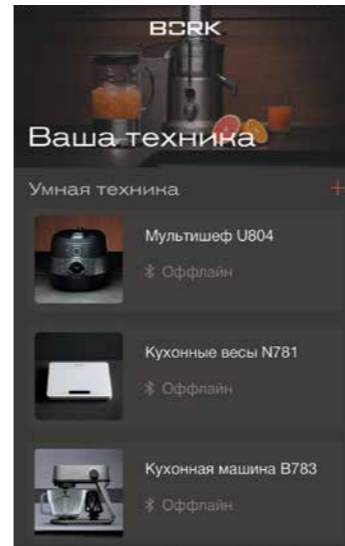
#### INDICATION OF THE OPERATION MODE

The indicator lights orange during operation and blue – during Bluetooth activation. The indicator flashes orange when the device is in the standby mode, paused or is not ready for operation, blue – when the Bluetooth function is activated and connected.

- Press the button on the controller once during operation in order to activate the pause mode and press the button again to continue operation. Press and hold the button for 3 seconds in order to switch the device off.

The device is equipped with an energy-saving system. If no procedures are taken within 3 minutes, then the device is switched to the power saving mode. Use the application or manual speed control means in order to resume operation.

If no actions are taken within 10 minutes, then the device is transferred into the sleep mode. Use the speed/mode knob to resume operations, which can not be implemented via the app.



#### CONNECTION TO THE APPLICATION

The BORK application allows users to control all aspects of cooking, whether it's time or speed; automatic programs simplify even the most complex recipes.

- Turn the switch to the Bluetooth position during the first device activation.
- Press the centre button of the switch in order to start pairing – the blue indicator will begin flashing. Once the connection is established, the blue indication will become permanent.

#### RULES OF CONNECTION TO A POWER OUTLET

- Do not touch the power plug with wet hands.
- Connect the device only to a grounded socket outlet.
- Do not pull the plug out of the socket, holding the cord; hold the plug.

#### PRIOR TO THE FIRST USE

- Remove the device from its packaging.
- Remove and dispose of all packaging materials safely.
- Rinse the bowl and nozzles with running water.

#### AUDIBLE ALARM

An audible alarm sounds when the device is switched off automatically in the timer mode. An audible alarm will be also issued in case of an error message and will be provided in conditions when the pause button is pressed.

#### SPEED REGULATOR

- Turn the knob clockwise to reach the minimum speed and increase it to the necessary level gradually.
- In case of pressing of the Pause button – the motor is stopped, it is restarted when a user presses the Pause button once again; the entire device can be switched off by pressing the Pause button.

Begin mixing at a low speed in order to prevent splashing.

#### OPERATION TIPS

- Prior to ingredients placement into the bowl, prepare the device for use by setting up and securing the bowl, installing the necessary nozzle and bringing the motor unit into the working (horizontal) position.
- Heat the oven prior to dough cooking according to the recipe. Temperature and cooking time may vary depending on the type of oven applied in the process.

- Once the dough has been mixed, set the device to a slower speed firstly and gradually increase rotation to the recommended value. This recommendation is particularly important in case of dry components addition.
- The bowl and whisk must be absolutely clean when whipping up egg whites, otherwise the foam will not be formed properly. Use room-temperature eggs in order to obtain rich foam. Rinse the bowl and nozzle immediately with cold water after egg whites whipping.
- Do not use flour containing less than 11 % of protein.

- In order to make it easier to whip sugar and oil to a uniform consistency level, oil shall be softened at the room temperature.
- Do not use frozen products for processing in the mincer.
- Do not process solid products in the mincer. Separate meat from bones, gristles, ligaments and veins beforehand.

## CLEANING

- Disconnect the device from the power supply before cleaning.
- Use a soft, damp cloth and dry cloth in order to clean the housing and motor unit.

*It is not recommended to wash kitchen utensils (including the mincing nozzle and its components (screw, tray, etc.) in the dishwasher. This measure can lead to discoloration of parts and deterioration of their properties.*

*A backlash may be formed in the motor over time. This phenomenon is not a malfunction and does not affect performance of the device. Use soft, damp cloths or stainless steel detergents in order to clean the device.*

## STORAGE

Store the device vertically in its assembled position. The motor unit shall be stored in the operating (horizontal) position.

The device is recommended to be stored in a cool dry place, isolated from places of storage of acids and bases at the temperature from 5 to 30°C and relative humidity of 65%.

## SAFETY MEASURES

- Read the manual carefully before using the kitchen machine. Check safety of this instruction manual.
- Prior to device operation: make sure that characteristics of mains correspond to those indicated on the product label.
- The device is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or by people with a lack of experience and knowledge.
- Make sure that the device is properly and completely assembled before application the kitchen appliance.
- Make sure that the device is disconnected from mains before installing any attachments.
- Use only original accessories supplied with the kitchen machine.

- Disconnect the device from the power supply before lifting of the motor unit, removal of accessories and bowl.
- If the load is high or uneven during operation, additional noise may be issued from the motor unit, which is normal for operation of the device.
- This device is designed for application in home conditions.
- Dispose the device in accordance and in compliance with requirements of the national legislation, implemented currently.
- Removable nozzles, bowls and protective elements are subject to natural wear and tear, depending on care conditions and frequency of use.
- It shall be prohibited to immerse the device, its cord or plug into water or other liquid.

- Before switching the device on, make sure that the bowl is securely seated in its compartment.
- Transportation of the device is allowed only in its original packaging
- Do not allow foreign bodies and liquid to enter the device housing, since such measure can lead to damage. The blades and grates for stuffing shall be wiped dry to prevent appearance of rust.
- Do not leave the operating device unattended.
- Grilles for minced meat, knives, screws, screw protection elements and vegetable cutter protection elements are subject to natural wear and tear, depending on the frequency and accuracy of use.
- Do not allow foreign bodies and liquid to enter the device housing, since such measure can lead to damage.

- Do not allow clothing, hair, fingers, etc. to come in contact with the device. Such contact can be hazardous to health. In the course of the device operation it shall be forbidden to push products using fingers or other foreign objects – apply the pusher supplied in the kit.
- Do not remove or damage the nameplate with information about the device and its serial number. It is necessary for accurate identification of the device in the event of a malfunction.

- 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).
- Check the power cord, plug and housing regularly for damage.
- The screw protection element and vegetable cutter protection element are designed to protect the gear unit and motor against overload damage. Damage to the protection element is not a warranty case.

#### CORRECTIVE MEASURES

- In case of a malfunction of the device, immediately stop its application and send it to the nearest BORK service centre for testing, repair or replacement.
- For safety reasons, all procedures on repair and maintenance of the device shall be performed only in authorized BORK service centres. Addresses and telephone numbers of service centres can be found on the site [www.bork.ru](http://www.bork.ru) or using the phone number 8 800 500 88 99.

#### SPECIFICATIONS

Voltage: 220–240 V  
 Frequency: 50 Hz  
 Power: 800 W  
 Glass bowl volume: 4 l  
 Dimensions (H × W × D): 355 × 189 × 379 mm  
 Weight: 7.65 kg  
 Made in China.

Information on the purpose of the product:  
 the device is intended for mixing and whipping.

Special conditions for sale have not been established.

#### EQUIPMENT KIT

Kitchen machine: 1 pc.  
 Culinary nozzle: 1 pc.  
 Pastry nozzle: 1 pc.  
 Dough nozzle: 1 pc.  
 Whipping nozzle: 1 pc.  
 Meat grinding nozzle: 1 pc.  
 Vegetable cutting nozzle: 1 pc.  
 Vegetable-cutting knives: 3 pcs.  
 Glass bowl: 1 pc.  
 Protective rim: 1 pc.  
 Operating 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 checked on the website [www.bork.ru](http://www.bork.ru).

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).

PLATINUM COLLECTION



## CERTIFICATION INFORMATION



The product is certified. The device life determined by the manufacturer in accordance with the law «On Protection of Customer Rights» amounts to 3 years from the date of purchase provided that the product is used according to rules and guidelines outlined in this manual and applicable technical standards. Information on correspondence can be found at: <http://www.bork.ru>.

The product is certified, No.TC RU C-RU.HA21.B.00571.

Validity period: from October 02, 2018 to October 01, 2021 inclusive.

The body for product certification: LLC «Ekspert KTS».

Certification data changes shall occur in a period of not more than 1 time per 2 years and shall be reflected in the updated certificate of conformity.

## 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 cannot be established in accordance with the warranty period and lifetime shall be calculated from the date of product manufacture in accordance with the Consumer Protection Act.

Product ..... KITCHEN MACHINE  
Model ..... B783  
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.

