


BORK

MEAT GRINDER M782
USER MANUAL



My BORK

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



INTELLECTUAL AUTOMATIC REVERSE FUNCTION

The first meat grinder on the market, which activates the reverse function automatically in cases when there are difficulties with meat transfer. This aspect not only eliminates the need to carry out manual operations, but also reliably protects the motor from breakage.

SMART LOCK UNIQUE MOUNTING SYSTEM

The structural features ensure absence of looseness and vibration during operation: after assembly, the device can be installed in the base reliably applying a single push. The electromagnetic sensor will not allow the device to be turned on before installation. The screw metal connection element provides high performance levels.



THREE OPERATION SPEEDS

For processing of different products depending on their juiciness: 1st speed – bird meat, fish, berries; 2nd speed – pork, turkey; 3rd speed – beef, lamb meat.

LOW NOISE LEVEL

The motor runs so quietly that it is possible to use the device without any distraction of other people.

Pusher

Tray

Loading unit

Nozzle assembly

Motor unit

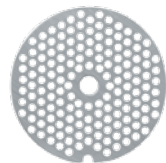


Rotary switch for operating modes selection
 ◀|— button for nozzle removal

Speed selection / language selection button

Display

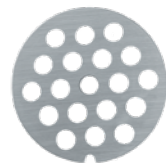
Rubber supports



3 mm



4 mm



7 mm

Grates



Screw



Roll blade



Blade



Stuffing grate keeper



Screwdriver for unscrewing of the stuffing grate keeper



Pusher



Tool for grate cleaning



First attachment set for sausages



Second attachment set for sausages



Shredder blade



Grater blade



Vegetable nozzle holder



Vegetable pusher



Vegetable cutter

The 3 mm grate is recommended for cooking of pates and fillings for various fish and meat snacks.

The 4 mm grate is recommended for grinding of beef, lamb and poultry meat, as well as vegetables, solid and semi-solid cheeses.

The 7 mm grate is recommended for stuffing of home-made sausages, cooking of pork minced meat, as well as for grinding of dried fruits, solid and semi-solid cheeses.

CONTROL PANEL

REV — launching of the reverse system

○ — turning the meat grinder off

I — turning the meat grinder on

◀I — button for nozzle removal

▶▶ — speed selection /
language selection button

Prior to the first use, flush the screw blade, meat nozzle, tray, grates and pusher in running water and dry them.

ASSEMBLY

- The meat grinder shall be disconnected from mains.
- Install the screw into the nozzle of the meat grinder.
- Put the roll blade on the screw, placing cutting edges outwards.
- Install the blade, placing cutting edges outwards.
- Install the grate on the screw: small, medium or large, depending on the stuffing consistency you want to achieve.



Make sure that the nozzle projection coincides with the grate slot.

Tighten the stuffing grate in a clockwise direction.



Apply the SMART LOCK system in order to install the assembly nozzle into the meat grinder, using a single push procedure, until it issues a characteristic click. Place the tray on top of the nozzle assembly.



Disassembly


Disconnect the meat grinder from mains before disassembly.

Press the button ◀I, in order to detach the nozzle and remove the nozzle.

Unscrew the stuffing grate lock counter-clockwise using a special tool.

Remove the blade, grate and screw.

VEGETABLE CUTTER

- Insert necessary blades for the grater or the shredder into the unit for vegetables loading.
- Install the blade holder by turning it to the right .
- Apply the SMART LOCK system, using a single push procedure, install the vegetable nozzle into the meat grinder until it issues a characteristic click.



First attachment set for sausages



Lock piece for mincing lattice



Second attachment set for sausages



USING THE HEADS

Use a natural shell: pork or lamb casings.

Rinse the shell in the running water from the outside and inside, fill water for 5–7 minutes to get rid of excess salt and ensure elasticity.

- Install the necessary heads onto the screw feed according to the diagram.
- Tighten the lock piece firmly and place the feed tray on the meat feed part.
- Attach the sausage casing to the head mounted on the meat grinder.
- Use plunger to feed chopped meat or minced meat to the feed part, in portions.
Control the filling of the casing, holding it by hand.

Head for kibbeh

Used for cooking kebabs and sausages.

Head for sausage

Designed for preparing home-made sausages.

OPERATION

- Prepare meat for processing: remove bones, gristles, sinews and carry out slicing.
- Install the nozzle assembly into the meat grinder.
- Connect the meat grinder to mains.
- The display will show the following information:



If the nozzle assembly is not installed in the mincing machine or is installed partially, then the display will show the following information:



- Turn the switch to the position **I** in order to activate the meat grinder.
- Select the desired speed by pressing the **▶▶** button. The default setting is 2nd. The display will provide the following information:



- Supply meat to the loading unit in portions.

It shall be prohibited to push products into the loading unit using any foreign objects. Apply a special pusher, if necessary.

- Turn the switch to the position **O** in order to stop the motor.

THREE OPERATION SPEEDS

Availability of 3 speeds in the meat grinder allows selection of a specific speed for each type of meat: 1st speed – bird meat, fish, berries; 2nd speed – pork, turkey; 3rd speed – beef, lamb.

AUTOMATIC REVERSE FUNCTION

The AUTOMATIC REVERSE FUNCTION is enabled automatically when there are difficulties with meat transfer. This function not only eliminates the need to carry out operations manually, but also reliably protects the motor from breakage. The AUTOMATIC REVERSE FUNCTION is enabled automatically if the screw stops rotating during operation of the meat grinder. The AUTOMATIC REVERSE FUNCTION is enabled one time.

The display will show the following:



The meat grinder will stop operation and the display will show the following information if the reason for blockage is not eliminated after turning the AUTOMATIC REVERSE FUNCTION on:



- Turn the switch to the position
- Remove the nozzle by pressing the button
- Unscrew the lock of the stuffing grate in the counter-clockwise direction.
- Disassemble and clean all removable parts.

ENERGY SAVING MODE

The meat grinder will automatically switch to the energy-saving mode if its control means are not activated within 3 minutes.

The display brightness will decrease and the display will show the following information:



- Press the
 button or turn the switch to any position in order to exit the power saving mode.

LANGUAGE SELECTION

- Make sure that the switch is in the position
- Press and hold the button
 for 3 seconds.- The display will show the current language.
- The selected language will be displayed each time after
 button pressing:

 - Russian;
 - English;
 - German;
 - Italian.

- The device will save the selected language settings automatically after 4 seconds.

CLEANING

- Prior to cleaning: disconnect the meat grinder from mains (see the «Disassembly» section).
- Rinse all detachable parts thoroughly with running water using a mild detergent. Rinse them with water and wipe with a soft dry cloth.
- The outer part of the meat grinder body shall be wiped with a damp cloth moistened with soapy water and cleaned with a soft dry cloth.
- Use a special cleaning tool for faster and more convenient cleaning of grates.
- After cleaning, it is necessary to grease blades and grates with vegetable oil.

The blades and grates for stuffing shall be wiped dry to prevent appearance of rust.

Do not wash the loading compartment and removable parts in the dishwasher.

ANODIZED COATING CARE

Do not use tools with abrasive particles, citric acid, hard sponges and wire brushes in the cleaning process.

Chemically aggressive compounds, alkaline detergents have a destructive effect on the anodized surface.

SAFETY MEASURES

- Prior to the meat grinder operation: carefully read and save this manual to be able to refer to it in future.
- Prior to the first use: flush all removable parts of the meat grinder.
- Prior to device operation: make sure that characteristics of mains correspond to those indicated on the product label.
- 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).
- Grates for stuffing, blades, fixing means and screw tend to have natural wear, so the term of their operation depends on frequency and accuracy of use.
- Do not allow clothing, hair, fingers, etc. to come in contact with the meat grinder. Such contact can be hazardous to health.
- The device is not intended for use by persons (including children) with limited touch or intellectual capabilities, as well as individuals characterized by insufficient experience and knowledge.
- Keep the meat grinder body clean. In the course of cleaning: follow the instructions, provided in the «Cleaning» section.
- Install the device on a dry flat surface only.
- Always disconnect the meat grinder from mains after use, prior to assembly, disassembly and before cleaning.
- Prior to switching the power supply on, make sure that the device is assembled according to instructions provided in the «Assembly» section.
- Do not immerse the meat grinder housing with the motor or the power cord into water.
- Do not wash these elements using the tap water. Do not allow moisture ingress into the motor compartment.
- In the course of the meat grinder operation it shall be forbidden to push products using fingers or other foreign objects – apply the pusher supplied in the kit.
- Do not touch moving parts of the meat grinder during its operation.
- Do not leave the meat grinder unattended.
- Do not overload the meat grinder. Stop the meat grinder immediately in case of clogging and clean the screw and blade from remnants of products.
- Do not use the meat grinder for frozen food processing.

CORRECTIVE MEASURES

- It shall be forbidden to grind bones, nuts and other solid products in the meat grinder.
- Meat products shall firstly be separated from bones, gristles, sinews and veins.
- Do not allow foreign bodies and liquid to enter the housing of the device, since such measure can lead to damage.
- Do not wash the loading compartment and removable parts in the dishwasher.
- When disconnecting the device from mains: do not pull the cord, rather pulling the plug.
- Store the device in a clean, dry and cool place out of the reach of children.
- The blades and grates for stuffing shall be wiped dry to prevent appearance of rust.
- This device is designed for application in home conditions.
- Do not remove or damage the nameplate with information about the device and its serial number. They are necessary for accurate identification of the device in the event of a malfunction.
- Transportation of the device is allowed only in the original packaging, as well as in a fixed position.
- Dispose the device in accordance and in compliance with requirements of the national legislation, implemented currently.
- In case of a fault the device shall be stopped immediately and sent to your nearest BORK service centre for testing, replacement or repair.
- 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 sit bork.ru or using the phone number 8 800 500 88 99.

EQUIPMENT KIT

Meat grinder: 1 pc.
Blade: 1 pc.
Screw: 1 pc.
Roll blade: 1 pc.
Grate: 3 pc.
Stuffing grate keeper: 1 pc.
Screwdriver for unscrewing of the stuffing
grate keeper: 1 pc.
Tool for grate cleaning: 1 pc.
Tip: 1 pc.
Pusher: 1 pc.
User manual with the warranty card: 1 pc.

Set for a grater and shredder

Vegetable cutter: 1 pc.
Vegetable pusher: 1 pc.
Grater blade: 1 pc.
Shredder blade: 1 pc.

Set of heads

First set for sausage: 3 pcs.
Second set for sausage: 2 pcs.

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 bork.ru.

SPECIFICATIONS

Voltage: 230 V
Frequency: 50 Hz
Rated power: 350 W *
Maximum power: 2200 W **
Sound level: < 70 dB
Dimensions (H × W × D): 395 × 191 × 320 mm
Weight: 8.4 kg
Made in China.

Information about the product purpose:
the device is intended for grinding of meat, fish,
vegetables in the course of stuffing cooking.
Special conditions for sale have not been established.

* The nominal power can vary and depends on many parameters: type of meat (product), density, temperature, humidity, consistency
** The maximum power of the motor is electronically limited to 700 watts (±10%)

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



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	MEAT GRINDER
Model	M782
Sserial 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 or using the phone number 8 800 500 88 99.

