


BORK

MEAT GRINDER M786

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.



INTELLIGENT AUTO REVERSE

Meat grinder automatically starts the reverse function in case of difficulties with the scrolling of meat. This not only eliminates the need to do it manually, but also reliably protects the engine from damage.

UNIQUE FIXING SYSTEM EASY LOCK

The design feature ensures that there is no backlash and vibration during operation: the EASY LOCK fixing system allows you to install the nozzle into the housing in one movement. The security system in the unit will not allow device turn on before installation. The metal connection of the screw with the gearbox provides high performance.



3 SPEED OF WORK

For processing different products depending on the juiciness:

1st speed – bird, fish, berries;

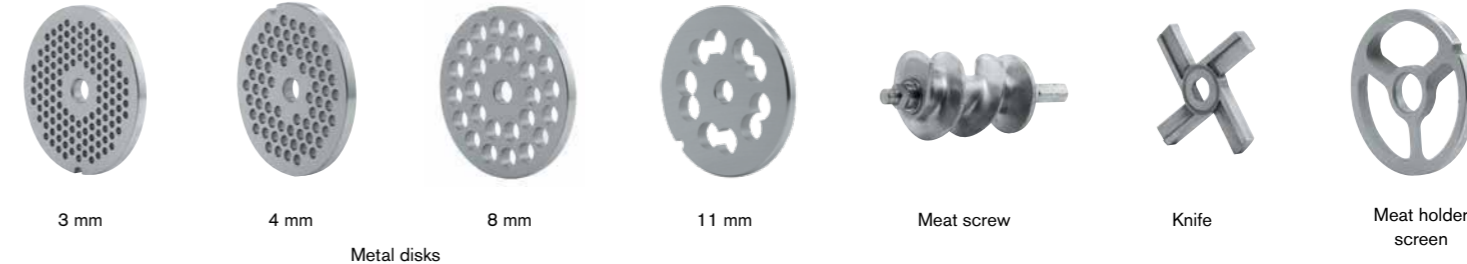
2nd – pork, turkey;

3rd – beef, lamb, game meat.



LOW NOISE

The engine runs so quietly that it allows you to use the device without disturbing others.



Grate 3 mm is recommended for the preparation of pastes and fillings for various fish and meat snacks.

The 4 mm grill is recommended for grinding beef, lamb and poultry meat, as well as vegetables, hard and semi-hard cheeses, nuts.

The 8 mm grill is recommended for stuffing home-made sausages, making minced pork, as well as chopping dried fruits, hard and semi-hard cheeses and nuts.

An 11 mm grill is recommended for making coarse minced minced lamb, beef, pork for dishes such as burgers for meatballs, minced khinkali, ravioli and manti.

Hard sorts of cheese and nuts should be shredded in small portions of 50 g.



Grate latch for minced meat



Pusher



Tool for cleaning grates



A set of nozzles for kebbe



ASSEMBLY

- The mincer must be disconnected from the power supply.
- Place the screw in the mincer head.
- Put a meat holder screen on the screw.
- Then put on the knife.
- Install the grate on the screw – small, medium or large depending on which consistency mince you want to get.

Make sure that the projection on the nozzle coincides with metal disk groove.

Tighten the nut cap for clockwise the arrow.

Nut cap should be twisted to light resistance. Strongly twisted nut cap may cause incorrect operation and increased wear of rotating elements: knives, discs, seals.



KEBBE ATTACHMENT

Used for cooking kebbe, lula kebab.

- Install the necessary nozzles on the screw shaft according to the scheme.
- Tighten the knob tightly and install the tray on the boot part for meat.
- Serve minced meat or minced meat part in portions using a pusher.





- Ensure that the screw shaft and the lugs on the nozzle matched with the grooves of the metal disk. Press tight nozzle to the metal disk and, while holding the nozzle, turn the locking ring counterclockwise arrows until easy click.
- The camera is fixed.

It is forbidden to turn on the meat grinder if nozzle is not fixed with locking ring. It may cause injury or damage to the device.



DISASSEMBLY

- Turn off the grinder before disassembling from the mains.
- Turn the nozzle to disconnect locking ring clockwise then remove it.
- Unscrew the nut cap for mince against hour hand.
- Then remove the knife, metal disk, meat holder screen and screw.




STORAGE

Using the EASY LOCK mounting system one way to install the nozzle assembled boot down, turn anti-clockwise locking ring.

- Put in the plastic bowl metal disk, pusher and tool for cleaning disks, tray place on top of the protruding part down.
- Install a plastic bowl with accessories at the base of the meat grinder.

CONTROL PANEL

 — switch ON/ switch OFF

 — speed/language

REV — manual reverse

Before first use, wash the screw, meat holder screen, knife, meat nozzle, boot tray, metal disks and pusher in running water and dry.

Metal disks and knives greased with plant based oil. Residues oils on knives and nozzles are not a sign use the meat grinder.

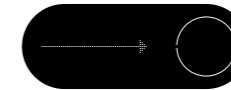
EXPLOITATION

- Prepare the meat for processing by removing the bones, cartilage, tendon, and slice.
- Install the nozzle assembly into the meat grinder.
- Connect the meat grinder to the power supply.

The display shows:



If nozzle assembly is not installed in a meat grinder or not fully installed, then the display shows:



- To turn the grinder on, press the button ON/OFF
- Select the desired speed by pressing the button SPEED. The default is set to 2nd speed. The display shows the following message:



- Put the meat in portions.

It is forbidden to push products into the loading part with any objects. If necessary use a pusher.

- To stop the engine, press the ON/OFF button again.

The presence of 3 speeds in the meat grinder allows you to choose a certain speed for each type of meat:

- 1st speed – chicken, fish, berries;
- 2nd speed – turkey, pork;
- 3rd speed – beef, lamb, game meat.

It is not recommended to leave a working meat grinder without food; turn on the meat grinder before directly putting food into the loading part.

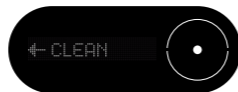
AUTOREVERSE


AUTO REVERSE function automatically triggers when difficulties arise with grinding products. It's not only eliminates the need to do it manually but also reliably protects the engine from breakage. If in the course of work the meat grinder the screw stops rotating automatically function AUTO REVERSE.

When the function AUTO REVERSE the display shows:



If after 3-fold activation of the AUTO REVERSE function the blockage is not eliminated, the meat grinder will stop and the display will show:



- Push the button .
- Then remove the nozzle by turning locking ring clockwise.
- Unscrew the nut cap against hour hand.
- Disassemble and clean all removable parts.

ENERGY SAVING MODE

If the grinder control is not activated within 3 minutes, the grinder automatically switches to energy-saving mode. The display brightness will decrease and the following display will appear:



- To exit the power saving mode, press the button SPEED or turn the switch to any position.

LANGUAGE SELECTION

- To select a language, press and hold the button SPEED for 4 seconds.
- The display will show the current language.
- Each time you press the button SPEED, the selected language will be displayed:
 - Russian;
 - English;
 - Deutsch.
- After 4 seconds, the instrument automatically remembers the selected language.

CLEAN

- Turn off the mincer before cleaning from the mains (see section «Disassembly»).
- Thoroughly flush all removable parts under running water with mild detergents means. Then rinse in water and wipe soft dry cloth.
- Wipe the outer part of the mincer body with a damp cloth moistened with soap solution, and then with a soft dry cloth.
- For quicker and more convenient cleaning of metal disks, use a special cleaning tool.
- After cleaning, it is necessary to lubricate the knife and the metal disks with plant based oil.

To avoid rust, the knife and the metal disks should be dry. Do not wash the nozzle and removable parts in the dishwasher.

CARE OF ANODIZED COATED

Do not use abrasive particles, citric acid, hard sponges and wire wool in the cleaning process. Chemically aggressive compounds, alkaline detergents such as «Schumanit anti-fat» have a destructive effect on the anodized surface.

PRECAUTIONARY MEASURES

- Before using the mincer, carefully read and save this manual so that you can access it in the future.
- Rinse all removable grinder parts before first use.
- Before operating the device, make sure that the power supply specifications correspond to those indicated on the device label.
- Only connect the device to a grounded outlet (in the absence of a ground connection made in accordance with local regulations, the manufacturer (the person authorized by the manufacturer) disclaims any liability for damage compensation).
- The grilles for minced meat, knives, clamps, and auger have normal wear and tear, their lifespan depends on the frequency and accuracy of use.
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- The grilles for minced meat, knives, clamps, and auger have normal wear and tear, their lifespan depends on the frequency and accuracy of use.
- Do not allow items of clothing, hair, fingers, etc. to enter the meat grinder. It may be hazardous to health.

- This device is not intended for use by persons (including children) with limited sensory system capabilities or intellectual disabilities, as well as persons with insufficient experience and knowledge.
- Children should be supervised to prevent play with the device.
- Keep the mincer body clean. When cleaning, follow the instructions in the “Cleaning” section.
- Install the meat grinder only on dry flat surface.
- Always unplug the grinder from the power supply at the end of use, before assembly, disassembly, and also before cleaning the appliance.
- Before plugging in the network, make sure that the device is assembled as instructed, see the “Assembly” section.

- Do not immerse the mincer body with the motor or the power cord in water or wash it under the tap. Be careful not to let moisture get inside the engine compartment.
- During the operation of the mincer it is forbidden to push the products with your fingers or with foreign objects – use the pusher that comes in the kit.
- Do not touch the moving parts of the meat grinder during her work.
- Do not leave a working meat grinder unattended.
- Do not overload the meat grinder. If a blockage is formed, immediately stop the meat grinder and clean the auger and knife from food residues.
- Do not use frozen products for processing in the meat grinder.
- This appliance is designed for home use.

- Do not chop bones, cartilage and other solid products.
- Separate meat from bones, cartilages, tendons, and veins.
- Do not allow foreign bodies and liquids to enter the instrument case, as this may cause damage.
- Do not wash the loading compartment and removable parts in the dishwasher.
- When disconnecting the appliance from the mains, do not pull on the meat grinder cord, only grasp the power plug.
- If the power cord is damaged, it must be replaced by the manufacturer, customer service, or similar qualified personnel to avoid danger.
- Store the device in a clean, dry and cool place out of reach of children.

- In order to avoid rust, the knife and the grill for the minced meat must be wiped dry.
- The time of continuous operation of the device should not exceed 10 minutes; after 10 minutes of continuous operation, turn off the device and allow it to cool to room temperature, after which work can be continued.
- Do not remove or damage the data plate with information about the instrument and its serial number. It is necessary for accurate identification of the device in case of malfunction.
- Transportation of the product is allowed only in the original packaging, as well as in a fixed position.
- Dispose of the device in accordance with and in compliance with the laws of the country in which it is being implemented.

TROUBLESHOOTING MEASURES

- If malfunctions in the device are detected, stop using it immediately and transfer it to the nearest BORK service center for testing, replacement or repair.

- For safety reasons, all repairs and maintenance of the device should be performed only by representatives of authorized BORK service centers. Addresses and phone numbers of service centers can be found on the website bork.ru or by calling 8 800 500 88 99.

SPECIFICATIONS

Voltage: 230 V

Frequency: 50 Hz

Rated power: 450 W *

Maximum power: 1250 W **

Dimensions (H × W × D): 310 × 320 × 160 mm

Weight: 5.38 kg

Made in Russia.

Information about the purpose of the product:

the device is designed for grinding meat, fish, vegetables in the preparation of minced meat.

Special implementation conditions are not established.

* Rated power can vary and depends on many parameters: the type of meat (product), density, temperature, humidity, texture.

** Maximum motor power is electronically limited to 650 watts (± 10%)

EQUIPMENT

Meat grinder: 1 pc.

Knife: 1 pc.

Auger: 1 pc.

Knife-prikat: 1 pc.

Grate: 4 pcs.

Tool for cleaning grates: 1 pc.

Nozzle for cooking kebbe: 2 pcs.

Pusher: 1 pcs.

Plastic container: 1 pc.

User manual with warranty card: 1 pc.

Attention! Due to the continuous improvement of products, the manufacturer reserves the right to make changes in the design, equipment and specifications. The latest version of this guide can be viewed on the website 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. Established by the manufacturer in accordance with paragraph 2 of Art. 5 of the Law of the Russian Federation «On Protection of Consumer Rights», the service life of this product is 3 years from the date of sale, provided that the product is used in accordance with the rules and recommendations set out in these operating instructions and applicable technical standards. Compliance information can be found at: <http://www.bork.ru>.

The product is certified, №TTC RU C-RU.HA21.B.00589.

The validity period is from 03.10.2018 to 02.10.2021 inclusive.

Product Certification Body: KTS Expert LLC.

Changes in certification data occur in a period of not more than 1 time in 2 years and are 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 MEAT GRINDER
Model M786
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 or using the phone number 8 800 500 88 99.

